

ENCORE

— CATERING —

EST. ✕ 1979

Buffet Menu

2023 Menu List





Passion. Innovation. Flavour. Dedication.

Family owned for over four decades, Encore Catering has kept pace with the ever-changing times. At Encore Catering, every menu item is created with passion and is beautifully displayed to leave a lasting impression. Our attention to detail is unparalleled, ensuring flawless execution of your Encore Catering experience. Our guiding principle of fresh and sustainable menu choices ensures our food is both tasty and on-trend, while our commitment to innovation and service ensures creative solutions for all your corporate and social catering needs.

Encore Catering — we bring it to the table every single time!

WHAT DO THE ABBREVIATIONS MEAN?

GF - Gluten Free DF - Dairy Free NF - Nut Free VG - Vegetarian VEGAN - Vegan

ABOUT OUR MENUS

- All of our menu items are made fresh, in house
- Our menus use locally sourced and environmentally sustainable ingredients
- Menu items can be altered to accommodate allergies or dietary preferences
- The menu items listed are only a sample of Encore's full offering; we're happy to include any additional items upon request
- Menu pricing subject to change depending on location of event

 [@encorecatering](https://www.instagram.com/encorecatering)

 [5000 Dufferin St. Unit P](https://www.google.com/maps/place/5000+Dufferin+St.+Unit+P)

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PACKAGES + PRICING

BASIC

\$25/pp

Includes:

- Choice of 3 Sandwiches or Wraps
 - Choice of 1 Green or Grain
 - Choice of 1 Dessert

STAPLE

\$36/pp

Includes:

- Breads
- Choice of 1 Green or Grain
 - Choice of 1 Protein
 - Choice of 1 Side
- Choice of 1 Dessert

FEATURE

\$45/pp

Includes:

- Breads
- Choice of 1 Green or Grain
 - Choice of 1 Protein
 - Choice of 2 Sides
- Choice of 1 Dessert

EXECUTIVE

\$67/pp

Includes:

- Breads
- Choice of 2 Greens or Grains
 - Choice of 2 Proteins
 - Choice of 2 Sides
- Choice of 2 Desserts

SANDWICHES

POACHED SHRIMP CROISSANT

white wine poached shrimp, dill aioli, capers, bibb lettuce, marinated grape tomato, red onion | open face on croissant
NF

CHICKPEA SMASH

smashed roasted garlic chickpeas, israeli salad, red cabbage, tahini citrus aioli, pickled onion | marble rye
DF, NF, VEGAN

ITALIANO PANINO

cured salami, prosciutto, mortadella, provolone, sun-dried tomato pesto, pepperoncini, arugula, italian herb vinaigrette | ciabatta
NF

BLT

candied bacon, lettuce, tomato, smoked gouda, chili maple aioli | sourdough
NF

STEAK HOUSE HOAGIE

medium rare sliced striploin, caramelized onion and sweet pepper, garlic butter mushroom, swiss cheese, candied jalapenos, crispy shallot, bbq sauce | hoagie bun
NF

PESTO CHICKEN CLUB

sliced chicken, double smoked bacon, lettuce, tomato confit, pesto aioli | baguette
DF, NF

BULGOGI BANH MI

korean bbq bulgogi beef, pickled carrot, red cabbage, cilantro, scallion, cucumber, gojuchang aioli | bahn mi
DF, NF

BROWN BUTTER WALNUT AND AGED CHEDDAR

brown butter walnut spread, pickled granny smith, aged white cheddar, frisee | brioche sliced loaf
VG

CAPRESE

fresh mozzarella, lettuce, balsamic roasted tomato, fresh basil, olive tapenade | ciabatta
VG

LUNCH BOX CLASSIC

smoked virginia ham, mayo, mustard, tomato, lettuce, served with original lays for crunch and smash | brioche
DF, NF



**gluten free bread available upon request*

WRAPS

PRIMAVERA PANINO

marinated artichoke, roasted red pepper, grilled seasonal vegetables, spinach

NF, VEGAN

CLASSIC EGG

mayo, dijon, scallion

DF, NF, VG

SMOKED TURKEY

sliced roma tomato, greens, red onion, maple pommery aioli, cucumber, kosher dill pickle

DF, NF

CLASSIC TUNA

mayo

DF, NF, VG



GREENS

CALIFORNIA COBB

bacon lardon, soft boiled egg, shredded carrot, scallion, cucumber, pickle red cabbage, guacamole, green goddess ranch
GF, NF

FATTOUSH

romaine, baby greens, radish, cucumber, red onion, grape tomato, za'atar spiced pita, mint, crispy smoked paprika chickpeas, moroccan vinaigrette
DF, NF, VEGAN

PEAR AND GORGONZOLA

roasted pear, baby spinach, honey chili croutons, heirloom tomato, red wine vinaigrette
NF, VG

MODERN CAPRESE

leafy greens, pesto marinated bocconcini, grape tomato medley, parm crisps, fresh basil, balsamic emulsion
GF, NF, VG

THAI MANGO

julienne mango, red pepper, cilantro, napa cabbage, kale, daikon, red pepper, sesame lime vinaigrette
GF, DF, NF, VEGAN

MAPLE MUSTARD CHOPPED

baby arugula, kale, roasted asparagus, yellow tomatoes, roasted chipotle sweet potato, candied pecans, sweet mustard vinaigrette
GF, DF, VEGAN

ROMAINE SALAD

crispy bacon lardon, parmigiana, focaccia crouton, roasted garlic, crispy caper, caesar vinaigrette
NF

CLASSIC INSALATA MISTA

radicchio, arugula, mesclun greens, sweet peppers, red onion, cucumbers, heirloom tomato, focaccia crisps, kalamata olives, italian vinaigrette
DF, NF, VEGAN



GRAINS AND MORE

FINGERLING POTATO SALAD

pommery honey aioli, caramelized onions and sweet peppers, chive, double smoked bacon

GF, DF, NF

CAPRESE GEMELLI SALAD

basil pesto, seasonal grilled vegetables, roasted cherry tomato, asiago, sicilian olives

NF, VG

MEDITERRANEAN GREEK QUINOA

lemon oregano dressing, cucumber, tomato, red onion, crumbled feta, sweetie drop peppers

GF, NF, VG

ANCIENT GRAIN

barley, quinoa, farro, turmeric, dried apricot, pickled onion, basil, cilantro grapefruit vinaigrette

DF, NF, VEGAN

CHICKPEA DUO

chickpea, cucumber, tomato, mint, red onion, sweet peppers, creamy feta oregano dressing, crispy falafel, spinach

GF, NF, VG



PROTEINS

BRAISED BEEF SHORT RIB

port demi-glaze, crispy shallots | gluten-free without crispy shallots
DF, NF

COFFEE DRY RUB HANGER STEAK

caramelized onion and poblano relish
GF, DF, NF

BOURBON GLAZED MEATLOAF

house ground chuck, bourbon brown sugar glaze, sauteed onions and sweet peppers
DF, NF

HULI HULI CHICKEN THIGHS

pineapple teriyaki, tropical salsa
GF, DF, NF

TEQUILA LIME CHICKEN THIGHS

cilantro, honey, tequila, lime, chipotle
GF, DF, NF

TUSCAN BRAISED CHICKEN BREAST

crushed tomatoes, preserved lemon, roasted garlic, kalamata olives, fresh herbs
GF, DF, NF

MESQUITE BBQ CHICKEN

grilled chicken breast, mesquite bbq sauce
GF, DF, NF

MISO SAKE SALMON

miso, ginger, sake, scallion, sesame
GF, DF, NF

HONEY CHILI BUTTER SALMON

salmon poached in chili honey butter, coriander, lime panko crust
NF

CHARRED CITRUS BRANZINO FILET

seared branzino filet, caper lime butter, charred citrus
GF, NF

CALIFORNIA MAKI STACK

sushi rice, togarashi mango crab, sesame, cucumber, scallion, furikake, served w/ individually packaged nori and wonton crisps
DF, NF

COURGETTE LASAGNA

layers of roasted zucchini, roasted garlic, shallots, tofu bechamel, tomato sugo, wild mushroom
GF, DF, NF, VEGAN

ACORN SQUASH TAGINE

fragrant root vegetable curry, coconut milk, baked inside an acorn squash
GF, DF, NF, VEGAN



SIDE - STARCHES

BURRATINI RAVIOLI

fresh mozzarella ravioli, roasted grape tomatoes, bocconcini, tomato sugo, micro basil

NF, VG

HIBACHI FRIED RICE

sushi rice, egg, soya sesame sauce, ginger, scallion, carrot

GF, DF, NF, VG

SCALLOPED POTATOES

yukon gold potato, aged cheddar bechamel, caramelized onion, thyme

NF, VG

GNOCCHI SPINACH

asiago cream sauce, candied walnut, baby spinach, shaved parmigiana

VG

SILBY SMASH

fingerling roasted potatoes, parsley, citrus, crushed roasted garlic

GF, DF, NF, VEGAN

LOADED PIEROGI

potato cheddar pierogies, caramelized onion, sour cream bechamel, chive | add side of bacon +\$1.50

NF, VG

SWEET POTATO PUREE

olive oil and sweet potato, fresh herbs, maple

GF, DF, NF, VEGAN

LOADED BAKED POTATO MASH

yukon gold potato, chive, aged cheddar, smoked bacon, sour cream

GF, NF

BASMATI PILAF

lemon scented basmati, olive oil, thyme

GF, DF, NF, VEGAN



SIDE - VEGETABLES

GRILLED RATATOUILLE

eggplant, zucchini, onion, bell pepper,
tomato, balsamic

GF, DF, NF, VEGAN

APPLE CIDER BRAISED CABBAGE

sauteed onion and red cabbage, apple
cider, brown sugar

GF, DF, NF, VEGAN

MAPLE CARAWAY ROASTED CARROTS

heirloom carrots roasted in maple syrup,
cumin oil, toasted caraway

GF, DF, NF, VEGAN

ROASTED BROCCOLI

drizzled with garlic toum, toasted
sunflower seeds, lemon zest

GF, DF, NF, VEGAN

GRILLED RAPINI

chili, garlic, lemon zest

GF, DF, NF, VEGAN

ROASTED ASPARAGUS

dijon + lemon vinaigrette

GF, DF, NF, VEGAN

PARMESAN CRUSTED BRUSSELS SPROUTS

oven roasted parmesan crusted brussels
sprouts

GF, NF, VG



DESSERTS

SWEET VERRINES

pistachio + raspberry, strawberry shortcake, lemon meringue, tiramisu, chocolate + salted caramel

DESSERT SQUARES

triple chocolate mousse, tiramisu, strawberry shortcake, green tea mousse, oreo cheesecake, raspberry cheesecake, red velvet cake, key lime
NF

MINI CREAM PUFFS

toasted coconut, black sesame, taro milk tea, matcha
NF, VG

GOURMET COOKIES

triple chocolate, salted chocolate chip, smores, lemon crinkle, ginger molasses, strawberry cheesecake
NF, VG

BROWNIES + BLONDIES

fudgy dark chocolate brownies and salted caramel blondies
NF, VG

MINI TARTLETS

pecan, salted caramel, lemon meringue, apple crumble, ube cheesecake, fresh fruit or pumpkin (seasonal)
VG



REFRESHMENTS

(min order 10 people)

COFFEE & TEA

FRESH BREWED COFFEE & TEA

100% colombian arabica | assorted tea
\$3.50 + rentals

STARBUCKS COFFEE TRAVELLER

pike place roast | serves 12
\$40.00

ENCORE TEA TRAVELLER

assorted higgins & burke tea | serves 12
\$40.00

CHILLED REFRESHMENTS

SOFT DRINKS

assorted variety
\$3.00

JUICE

apple, orange, cranberry
\$3.00

SPRING WATER

flat
\$2.00

SPARKLING WATER

perrier
\$3.50

**specialty chilled refreshments
available upon request*



FREQUENTLY ASKED QUESTIONS

WHAT IS THE MINIMUM ORDER?

The minimum order for a custom menu and proposal depends on the season, scale of event, and our availability.

WHEN IS THE GUEST COUNT NEEDED?

The final guest count is required 14 business days prior to the event. The guest count can be increased up to 7 business days before the event.

ARE RENTAL COSTS INCLUDED IN THE CATERING QUOTE?

The cost of rentals is determined after menu selection and the location of the event is determined. Encore is happy to coordinate rental arrangements; however, the rental company asks to be paid directly by the client.

WHAT IF MY EVENT IS LOCATED OUTSIDE OF THE GTA?

That's not a problem! Encore services the GTA as well as surrounding areas. Additional transport and/or delivery charges will be assessed depending on the location of the event.

DO YOUR MENUS CHANGE?

Our menus are updated periodically. Menu items and prices are subject to change at any time based on availability and other factors.

DO YOU OFFER BEVERAGE PACKAGES?

We offer a variety of beverage options and packages at an additional cost. Please contact us for more information.

ARE THERE ANY ADDITIONAL FEES?

There may be additional fees to cover the administrative and operational services related to your event.



FREQUENTLY ASKED QUESTIONS (CONT'D)

WHAT IS YOUR CANCELLATION POLICY?

We have a flexible and variable cancellation policy depending on how far in advance you need to cancel your event. The specific terms are outlined in the contract you will receive.

DO YOU ACCOMMODATE FOOD ALLERGIES & DIETARY RESTRICTIONS?

We proudly accommodate all major food allergies and dietary restrictions, however, we are not a certified Gluten Free, Dairy Free, or Nut Free facility. We cannot guarantee the avoidance of cross contamination during food preparation or at your event.

WHAT PAYMENT METHODS DO YOU ACCEPT?

Payments can be made via cheque, cash, e-transfer, or credit card.

CAN I BOOK A TASTING?

Private tastings can be booked upon request. Tastings are subject to an additional fee, but don't worry, this fee will be deducted from your final invoice if you select Encore to cater your event.

DO YOU PROVIDE VENDOR MEALS?

Absolutely! Vendor meals can be provided at an additional discounted cost.

WHEN SHOULD I SIGN THE CONTRACT?

Your event date is confirmed once the contract is signed and the initial deposit is received. We highly recommend doing this as soon as possible to secure your preferred date!



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