

PASSION.

INNOVATION.

FLAVOUR.

DEDICATION.

# The Buffet Issue Encore



ENCORE  
— CATERING —

EST. X 1979



# Packages

*\*Beverages are sold a la carte; please see Refreshments page at the end of the menu.*

## Basic

\$25 Per Person

Includes:

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

OR

Includes:

- Choice of 3 Individually Packaged Fresh Bowls
  - Choice of 1 Dessert

## Staple

\$36 Per Person

Includes:

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

## Feature

\$45 Per Person

Includes:

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

## Executive

\$67 Per Person

Includes:

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

# Sandwiches

*\*gluten free available upon request*

## **CHICKEN CAESAR SANDWICH**

sliced roasted chicken breast, parmigiana, caesar aioli, romaine, herb crusted roma, roasted garlic, crispy capers, demi baguette  
*NF*

## **PROSCIUTTO + DATE**

truffle ricotta mousse, aged prosciutto, fresh mozz, pesto, chopped date, arugula, focaccia  
*NF*

## **CHOPPED PASTRAMI**

brown mustard, caramelized onion + sauerkraut, special sauce, coleslaw, everything bagel seasoning, red wine vinaigrette, marble rye  
*DE, NF*

## **LOX IS EVERYTHING**

smoked salmon, dill pickle cream cheese, cucumber, pickled red onion, baby greens, everything bagel croissant  
*NF*

## **VLT SANDWICH**

tamari smoked seasonal mushroom, tomato, truffle dijon aioli, baby greens, aged vinegar, demi baguette  
*DE, NF, VEGAN*

## **TURKEY COBB SANDWICH**

pimento cheese crema, roasted tomato, smoked turkey, avocado, sweet pepper, leaf lettuce, flatbread pita  
*NF*

# Wraps

*\*gluten free available upon request*

## **POWER WRAP**

hummus, spicy herb schug, falafel crumble, miso shoyu mushroom, grilled eggplant, red pepper, garlic toum, tortilla wrap  
*DE, NF, VEGAN*

## **THAI CHICKEN WRAP**

golden curry aioli, chicken breast, grape celery slaw, cabbage, coconut, cilantro, ginger, honey, lime, heirloom carrot, tortilla wrap  
*DE, NF*

# Fresh Bowls

## CHOPPED ITALIAN SALAD

Romaine, arugula, pepperoni, soppressata, pickled red onion, pepperoncini, bocconcini, tomato, basil, black olive, sundried tomato, pecorino, red wine vinaigrette, garlic parm aioli, served with crostini on the side  
*NF (\*GF without crostini)*

## BBQ CHICKEN CAESAR

romaine, classic caesar dressing, parmigiana, lemon, encore dry rub chicken breast, BBQ corn nuts for crunch  
*GF, NF*

## SPICY SALMON SUSHI BOWL

ginger miso salmon, sushi rice, shredded carrot, cucumber, edamame, purple cabbage, kimchi, spicy aioli drizzle, scallion, sesame seeds, miso happy vinaigrette, nori packs for snacking  
*GF, DF, NF*

## LEMON CAPER SALMON

roasted citrus herb salmon, crispy capers, roasted za'atar tomatoes, mini potato salad, dill pickles, fresh dill, steamed green beans  
*GF/DF/NF*

## CHICKEN TINGA

pulled chicken breast tinga, lime cilantro rice, pico de gallo, shredded cabbage, candied jalapenos, black beans, queso, guac crema, smoked chipotle hot honey drizzle, fresh lime  
*GF, NF*

## CHIMICHURRI CHICKEN BOWL

herb marinated chicken breast, mediterranean pasta salad, cucumber, olives, feta cheese, tomato, red onion, tzatziki on the side  
*NF*

## SHAWARMA CHICKEN SALAD

Romaine, kale, cucumber, red onion shawarma marinated chicken breast, tomato, pickle, lemon tahini dressing, classic garlic sauce  
*GF, DF, NF*

## ISRAELI POWER SALAD

za'atar spiced sweet potato, falafel, cucumber, pickled red cabbage, mixed greens, crispy chickpeas, beet hummus, citrus dressing  
*GF, DF, NF, VEGAN*

## HARVEST BOWL

chili dusted chickpeas, goat cheese, sundried tomatoes, cucumber, grape tomato, pickled red onion, honey + fig vinaigrette, heritage greens, roasted butternut squash, hardboiled egg  
*GF, NF, VG*

## MISO HAPPY STEAK SALAD

shredded napa cabbage, iceberg, baby greens, pickled sesame red cabbage, cucumber, red pepper, carrot, scallion, sizzled ginger striploin steak, miso happy vinaigrette  
*GF, DF, NF*

## CHILI BEEF COLD NOODLE

ginger beef, bok choy, broccoli, carrot, scallion, cabbage, chili crisp vinaigrette, rice noodle salad, cilantro, lime  
*GF, DF, NF*



*\*Ensalata Fresca*

# Salads

## Greens

### **TAHINA CUCUMBER SALAD**

cucumber, chickpeas, red onion, mint, mixed baby greens, kale, grape tomato, tahini jalapenos lime vinaigrette  
GF, DF, NF, VEGAN

### **LOCAL GREENS**

seasonal greens, cucumber, squash, dried cherries, fennel, cherry champagne vinaigrette  
GF, DF, NF, VEGAN

### **ENSALATA FRESCA**

jicama, baby greens, mango, black beans, corn, blistered shishitos, sweet peppers, cilantro, tomato, smoked queso, adobo pomelo vinaigrette  
GF, NF, VG

### **MISO GEM SALAD**

gem lettuce, scallion, cucumber, valentine radish, carrot, grape tomato, edamame, miso happy vinaigrette  
GF, DF, NF, VG

### **PLUM + PEPITA SALAD**

roasted plums, kale, spiced pepitas, blueberries, green beans, stone ground mustard vinaigrette  
GF, DF, NF, VEGAN



# Salads

## Grains

### **HARISSA ROOT VEG SALAD**

seasonal root vegetables, harissa, citrus,  
maple, parsley, chive, quinoa  
*GF, DF, NF, VEGAN*

### **PEARL COUSCOUS SALAD**

toasted pearl couscous, seasonal squash, roasted brussels sprouts,  
roasted cauliflower, dried apricot, za'atar pomegranate vinaigrette  
*DF, NF, VEGAN*

### **TUSCAN TUNA + CANNELLINI**

sundried tomato, olive oil + sea salt albacore tuna, cannellini  
beans, kalamata olives, torn spinach, candied onions, parsley,  
lemon, sweet peppers, lumache pasta  
*DF, NF*

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



*\*Zhoug Roasties - Sides (Starches)*

# Proteins

## LOUISIANA SALMON CAKES

poached salmon, bell pepper, scallion, dijon, panko, parsley, garlic, creole red pepper tartar sauce on the side

DF, NF

## CHICKEN CHASSEUR

seared chicken breast cutlet, red wine, mushroom, tomato, thyme garlic

GF, DF, NF

## DIJON CHICKEN THIGH

seared boneless skinless chicken thighs, shallot, double cream, grainy dijon, garlic, fresh parsley, honey

GF, NF

## CHILI CRISP COD LOIN

miso chili crisp, cod loin, lime, ginger, sake

GF, DF, NF

## BBQ BEEF SHORTRIB

sliced slow braised shortrib, molasses BBQ sauce, caramelized onion and poblanos

GF, DF, NF

## BULGOGI KALBI MEATBALLS

ground beef kalbi, ginger, garlic, tamari, apple, soju, sesame seeds, scallion, red chili

GF, DF, NF

## MAPLE SHOYU BRAISED CABBAGE

slow braised cabbage, tahini butterbean puree, fresh herb pistou

GF, DF, NF, VEGAN

## VEGETARIAN LASAGNA

roasted garlic bechamel, seasonal vegetables, tomato sugo, basil

NF, VG

## CRISPY TOFU

sesame tamari glaze, steamed bok choy

GF, DF, NF, VEGAN





*\*Truffle Mushroom  
and Kale Couscous*

# Sides

## Starches

### **BROCCOLI CHEDDAR TORTELLINI GRATIN**

aged cheddar + ale cheese sauce, broccoli florets, caramelized onion, cheese tortellini, gruyere gratin, ritz and herb crumble  
NF, VG

### **TRUFFLE MUSHROOM AND KALE COUSCOUS**

truffled mushroom, parmigiana, chive, toasted pearl couscous  
NF, VG

### **ROASTED ROOT VEG**

seasonal root vegetables, goat cheese, muskoka dried cherries, stone ground mustard vinaigrette  
GF, NF, VG

### **HERB + GARLIC MASHED YUKON**

creamy mashed potatoes, herb and garlic infused clarified butter, pecorino  
GF, NF, VG

### **ZHOUG ROASTIES**

baby potatoes, crushed garlic, paprika, cilantro, parsley, chilies, zhoug yogurt served on the side  
GF, NF, VG

### **TOMATO + SPICE RICE PILAF**

long grain rice, tomato, garlic, bay leaf, scotch bonnet, ginger, scallion  
GF, DF, NF, VEGAN



*\*Grilled Vegetable Platter*



# Sides

## Vegetables

### **STEAMED VEG PLATTER**

*\*Served Room Temp*

seasonal veg like green beans, broccolini, brussels, cauliflower, carrots, served with hummus

*GF, DF, NF, VEGAN*

### **GRILLED RATATOUILLE**

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

*GF, DF, NF, VEGAN*

### **GRILLED VEGETABLE PLATTER**

seasonal selection, aged balsamic, herbs

*GF, DF, NF, VEGAN*

# Desserts

*\* Gluten free and vegan options available upon request*

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## **PORTUGUESE PASTICHE**

mini egg tarts - plain, nutella, berries and cream  
VG

## **PETIT FOURS**

Chef's assortment of mini pastries and tarts

## **FRENCH MACARONS**

Vanilla, chocolate, coffee, pistachio, creme brulee, raspberry  
GF, VG

## **ASSORTED BROWNIES**

Classic, salted caramel, mint chocolate, cheesecake  
NF, VG

## **MINI CHOUX**

Lemon, pistachio, blueberry, chocolate  
VG

## **MERINGUE TARTS**

raspberry, lemon, chocolate  
NF, VG

## **ASSORTED COOKIES**

Chocolate chip, fudge brownie, jam shortbread, lemon crinkle, ginger molasses  
NF, VG

## **SEASONAL FRUIT PLATTER**

assortment of seasonal fruit  
GF, DF, NF, VEGAN

*\*Mini Choux*





# The Snack Shop

## Sweet

### GRANOLA BARS

roasted pecans, walnuts, dried cranberries, honey,  
dark chocolate  
GF, VG | \$4.00

### MINI DONUT BAGS

3 pcs per bag: cinnamon, chocolate, sprinkle  
NF, VG | \$6.50

### FREEZE DRIED CANDY BAGS

seasonal selection  
GF, DF, NF, VG | \$5.00

### MINI COOKIE DIPPERS

mix of chocolate chip, double chocolate, and  
shortbread with vanilla icing to dip (\*allergy  
friendly version available - chocolate chip only GF,  
DF, NF, VEGAN | \$6.00)  
NF, VG | \$5.50

### COLOSSAL TRASH COOKIES

mini rolos, dark chocolate, pretzel sticks, crushed  
potato chips  
NF, VG | \$5.50

## Savoury

### ENCORE'S ULTIMATE SNACK MIX

BBQ roasted peanuts, cajun spiced corn sticks,  
almond praline, sesame rods  
VG | \$4.00

### CHARCUTERIE BOXES

cheese, meats, grapes and berries, dried fruit,  
seasonal compote, assorted crackers  
NF | \$18.00

### POPPIN' CORN BAGS

flavour options: white cheddar, buffalo ranch,  
truffle parm, sea salt (VEGAN)  
GF, NF, VG | \$9.00

### COCONUT CHIA PUDDING

fresh blueberries and mango  
GF, DF, NF, VEGAN | \$6.00

### GREEK YOGURT CUP

figs and honey  
GF, NF, VG | \$6.00

### RASPBERRY LEMON MERINGUE JAR

vanilla sponge, lemon curd, raspberry coulis,  
italian meringue  
NF, VG | \$6.00

### DEATH BY CHOCOLATE JAR

brownie bits, rich dark chocolate mousse, white  
chocolate drizzle  
NF, VG | \$6.00

### APPLE CAKE CRUMBLE JAR

stewed cinnamon apples, vanilla pound cake,  
crisp oat crumble  
GF, DF, NF, VEGAN | \$6.00

### CRUDITÉ CUPS

selection of seasonal vegetables served with  
hummus  
GF, DF, NF, VEGAN | \$5.00

### CHIPS N' DIPS

grandma's french onion dip accompanied by a  
selection of chips  
NF, VG | \$7.00

guac + pico accompanied by tortilla chips  
GF, NF, DF, VEGAN | \$7.00

# Refreshments

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## Coffee and Tea

### **FRESH BREWED COFFEE & TEA**

100% colombian arabica | assorted tea (sugar, sweetner, creamer and milk)

*\$5.00 + rentals*

### **STARBUCKS COFFEE TRAVELLER**

pike place roast: comes with disposable cups, sugar, sweetner, creamer and milk, stir sticks | serves 12

*\$45.00*

### **ENCORE TEA TRAVELLER**

assorted higgins & burke tea comes with disposable cups, sugar, sweetner, creamer and milk, stir sticks | serves 12

*\$45.00*

## Chilled Refreshments

### **SOFT DRINKS**

assorted variety

*\$3.00*

### **JUICE**

apple, orange, cranberry

*\$4.00*

### **SPRING WATER**

flat

*\$3.00*

### **SPARKLING WATER**

perrier

*\$4.00*