

ENCORE

— C A T E R I N G —

EST. ✕ 1979

# Cocktail 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)

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## FINGER FOODS – HOT

### BEANS N' TOAST

bone marrow schmeared brioche,  
smoked sausage, english style butter  
beans served on roasted bone marrow  
*NF* / \$4.00

### TEQUILA LIME TRUFFLE

cilantro lime risotto, parmigiana, lime  
butter dust, ancho pipette  
*NF, VG* / \$4.00

### CREOLE BEIGNET

classic new orleans beignet filled w/  
andouille sausage and shrimp étouffée  
*NF* / \$6.00

### AHI TUNA MELT

puff vol au vent, balderson fondue,  
shredded dill pickle, vine ripened  
tomato, hickory sticks  
*NF* / \$6.00

### CALAMARI TACO

crispy tempura calamari, finger lime  
tzatziki, feta snow, pickled red onion,  
tomato, oregano, pita taco  
*NF* / \$5.00

### SHISHITO RELLENOS

muenster and aged cheddar stuffed  
pepper, charred tomato salsa, crumbled  
smoked cotija, key lime red onion, micro  
cilantro  
*NF, VG* / \$5.00

### COCONUT SHRIMP

pina colada lime sauce, cilantro  
*DF, NF* / \$4.00

### BUTTER CHICKEN LOLLI

12 spice yogurt chicken, cucumber relish  
*GF, NF* / \$4.00

### MOROCCAN MUSHROOM EMPANADA

moroccan spiced wild mushroom, flaky  
crust, chimichurri aioli  
*DF, NF, VEGAN* / \$5.00



## FINGER FOODS – HOT (CONT'D)

### HARISSA PEPITA LAMB LOLLIPOP

harissa, pepita gremolata crust,  
blueberry ice wine gelee  
*DF, NF* | \$7.50

### SWEET ONION TART

sweet fig jam, whipped ricotta, flaky  
pastry  
*NF, VG* | \$3.75

### TRUFFLE MAC CROQUETTE

gouda, aged cheddar, parmigiana,  
chive aioli  
*NF, VG* | \$4.75

### ROCK SUGAR PORK BELLY

winter melon and chili, chicharrón  
crumble  
*GF, DF, NF* | \$4.00

### MAPLE BACON GRILLED CHEESE

smoked gouda, aged cheddar,  
applewood smoked bacon, maple  
pearl  
*NF* | \$5.00

### STEAK N' EGGS

coffee crusted hanger steak, poached  
quail egg, challah crostini, béarnaise  
aioli, chive  
*DF, NF* | \$4.50

### LOBSTER HUSHPUPPY CORN DOG

bacon poblano relish, tarragon mustard  
aioli  
*NF* | \$5.75

### BULGOGI EMPANADA

kalbi mayo, scallion, sesame, ginger  
*DF, NF* | \$4.75

### EGGPLANT PARM ARANCINI

whipped basil ricotta, sweet onion and  
padano risotto, tomato sugo  
*NF, VG* | \$4.00





## FINGER FOODS - COLD

### SOCKEYE SALMON CUP

spicy salmon, mango, furikake,  
cucumber cup  
*GF, DF, NF* | \$4.00

### MERINGUE NEST

basil chevre mousse, smoked peach,  
balsamic caviar, crispy prosciutto  
*GF, NF* | \$5.00

### BACON BLUE CHEESE BAKLAVA

crispy layers of phyllo, manuka honey,  
double smoked bacon, pistachio  
\$4.00

### ENDIVE BOATS

roasted beet, orange, shaved fennel,  
feta, macerated pomegranate, pecans  
*GF, VG* | \$4.00

### WATERMELON MIMOSA

champagne compressed watermelon,  
candied ginger, lime gelee, lemon or  
mint balm  
*GF, DF, NF, VEGAN* | \$4.00

### BURRATA + CARAMELIZED PEAR CROSTINI

whipped burrata, grilled bosc pears,  
truffle honey, dukkah crumble  
*VG* | \$3.75

### BORSCHT BONBON

roasted beet, vegan goat cheese,  
pumpernickel gremolata, dill  
*NF, VEGAN* | \$3.75

### AHI TUNA CRISP

shoyu marinated tuna, forbidden purple  
rice, avocado, cucumber, scallion, pickled  
ginger, miso aioli, wonton tostada  
*DF, NF* | \$5.00

### TOFU WONTON CRISP

forbidden purple rice, crispy tofu,  
avocado, cucumber, scallion, pickled  
ginger, wonton tostada  
*DF, NF, VG* | \$4.00

### PLANTAIN AND PICO

crispy plantain, guacamole, pico de gallo  
*GF, DF, NF, VEGAN* | \$4.00



## KID FRIENDLY FINGER FOODS

### MINI GRILLED CHEESE

cheddar, ketchup

NF, VG | \$3.75

### POPCORN CHICKEN

popcorn chicken in a mini kraft bowl  
served w/ honey mustard drizzle

DF, NF | \$5.00

### BURGER SLIDER

smash burger, ketchup

DF, NF | \$4.50

### LETTUCE SLIDER

smash burger, ketchup

GF, DF, NF | \$4.50

### CORN DOGS

corn dogs w/ honey mustard and  
ketchup

NF | \$5.00

### FRENCH FRIES

hand cut fries, ketchup

GF, DF, NF, VEGAN | \$5.00

### MAC N CHEESE CROQUETTE

ketchup

NF, VG | \$4.00

### NOODLE BOX

lo mein w/ carrot, peppers, and chicken  
in a sweet soya sauce glaze

DF, NF | \$4.00

### PLANTAIN AND PICO

crispy plantain, guacamole, pico de gallo

GF, DF, NF, VEGAN | \$4.00



## EC SERIES + COLLECTIONS

### SLIDER SERIES

#### **EC Mini Smash Burger**

shredded lettuce, american cheddar, pickle, special sauce, mini potato bun  
NF / \$5.00

#### **Mini Mac Chicken**

shredded lettuce, sweet mayo, mini potato bun  
NF / \$5.00

#### **Aloha Slider**

rock sugar shoyu pork belly, pineapple bun, kona coffee aioli, smoked cucumber, pickled shallot  
NF, DF / \$5.00

#### **Bourbon Smoked Meatloaf Slider**

brown sugar and bourbon glazed wagyu meat loaf, sauteed peppers + onions, aged cheddar, dorito crunch, roasted garlic aioli  
\$6.00

### FLATBREAD SERIES

#### **Bison Flatbread**

blueberry ice wine gelee, queso fresco, thyme, bannock  
NF / \$5.00

#### **Truffle Mushroom Flatbread**

wild mushroom, thyme, arugula, parmesan truffle aioli  
NF, VG / \$4.00

#### **Red Wine Shallot Flatbread**

sunflower pesto, cranberry, chevre  
NF, VG / \$4.00

### CANNOLI COLLECTION

#### **Pear and Gorgonzola**

whipped burrata, gorgonzola, red wine roasted pear, wild honey, pistachio dukka  
VG / \$4.00

#### **Rueben**

montreal smoked meat, caramelized onion, sauerkraut, special sauce, swiss  
NF / \$4.00

#### **Prosciutto de Parma**

parmigiana mousse, prosciutto, fig, micro basil  
NF / \$4.00



## SUBSTANTIALS

(min order 10 people)

### KOREAN BBQ CHICKEN BAHN MI

crispy chicken, gochujang glaze,  
toasted sesame, cucumber kimchi  
*DF, NF* | \$6.50

### NASHVILLE HOT CHICKEN SAMMY

potato bun, encore hot sauce, bread +  
butter pickles, slaw  
*NF* | \$7.50

### HAWAIIAN POKE BOWL

salmon / tofu (VEGAN) / tuna +\$3,  
rice, maui sauce, avocado puree,  
pickled carrot + cucumber, scallion,  
cilantro, black + white sesame seeds  
*GF, DF, NF* | \$9.00

### TRUFFLE MAC + CHEESE

5 cheese bechamel, gremolata panko crust  
*NF, VG* | \$6.00

### NOVA SCOTIA LOBSTER ROLL

butter poached lobster, espelette aioli, fresh  
celery  
*NF* | \$10.00

### PULLED BEEF BRISKET SAMMY

roasted garlic aioli, potato bun, crispy  
shallots, arugula  
*NF* | \$7.50

### OSWALD'S PIZZA

cheese, pepperoni, "this is not a big mac",  
mushroom truffle | choose two  
*NF* | \$8.00





## GRAZING

(min order 10 people)

### CHEESE BOARD

local cheeses w/ accompaniments that may include pickles, candied nuts, house made jams, fresh fruit, crackers, flatbreads

VG | \$14.00

### MEDITERRANEAN MEZZE

falafel, hummus, tzatziki, babaganoush, grilled vegetables, artichoke, roasted garlic, tabbouleh, olives, pita, feta cheese

NF, VG | \$16.00

### CHEESE + CHOCOLATE

imported and domestic cheese, assorted chocolate bark, assorted berries + nuts, champagne gelee, grapes, served w/ flatbreads, crackers, pretzels

VG | \$16.00

### FRESH SHUCKED OYSTERS

assorted seasonal oysters, mignonette, tobasco, lemon, sea salt, citrus salsa, ginger scallion scented tamari | only available for chef attended events

GF, DF, NF | \$18.00

### CHARCUTERIE BOARD

locally curated artisanal meats with accompaniments that may include pickles, candied nuts, house-made jams, fresh fruit, crackers, flatbreads

DF | \$14.00

### BREAD AND BUTTER BOARD

butter board w/ half sweet creamery butter, fig + hot honey, half roasted garlic, stewed apricot, candied pepita, served with artisanal bread

NF, VG | \$14.00



## PASSED DESSERTS

(min order 10 per item)

### MOJITO MELON SKEWERS

watermelon, honeydew, cantaloupe,  
infused with mint, lime, and a splash of  
white rum

GF, DF, NF, VEGAN | \$5.00

### MINI POP TARTS

pb+j, smores, strawberry

VG | \$4.00

### MINI TARTLETS

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

VG | \$3.00

### SWEET VERRINES

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

\$5.00

### MINI CREAM PUFFS

toasted coconut, black sesame, taro  
milk tea, matcha

NF, VG | \$3.00

### MINI BAKED DONUTS

vanilla w/ sprinkles, double chocolate  
oreo, maple cinnamon

NF, VG | \$2.50



## 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.



*\*Not every FAQ is applicable to every Menu Package. The above FAQ's do not represent an official contract. The contract you receive for your event will have the most accurate and up-to-date information.*



## 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!





# ENCORE

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