

PASSION.

INNOVATION.

FLAVOUR.

DEDICATION.

Encore

The Cocktail Issue

CHECKMATE, your
next party awaits...

PASSED DESSERTS

Elegant Hors D'Oeuvres,
Casual Bites, Grazing
and More!



ENCORE
— CATERING —

EST. X 1979

Hors D'Oeuvres *Flot*

BLACK TRUFFLE PURSE

black truffle sacchetti, sweet corn crema,
pecorino, crispy garlic
NF, VG

FISH N CHIPPY

beer batter cod, waffle fry, green pea puree,
classic chip shop sauce
NF, DF

AGRODOLCE LAMB

apricot herb crusted lamb, agrodolce
gastrique, smoked rosemary
GF, DF, NF | + \$2.00

ADOBO CHICKEN

Furikake gohan, nori taco, adobo chicken,
spiced pineapple
GF, NF

KATSU CAESAR

mini chicken katsu, chop caesar salad, fresh
grated pecorino
NF

SUNDAY ROAST

braised beef, yorkshire fritter, fresh
horseradish, smashed green peas, crispy onion
NF

OXTAIL COCOBREAD

braised oxtail, browning, pimento,
scotch bonnet and honey slaw, mini flakey coco
bread
NF

TUNA BOMB

miso soup arancini, tuna tataki, avocado,
togarashi kewpie
NF

STEAK AND POTATOES

beef tallow potato pave, quail yolk,
tarragon mustard steak tartare, chive
GF, DF, NF

CHARRED BROCCOLI

crispy broccoli, tamari ranch, crispy chili
GF, DF, NF, VEGAN

BUFFALO CROQUETTE

pulled buffalo chicken croquette, blue cheese,
pickled celery, buffalo ranch
NF

GRIEBENS TOSTADA

chicken crackling, tajin cheese corn, cilantro,
jalapeños crema
GF, NF

SHRIMP TOAST

hand peeled shrimp, garlic, ginger, chive,
comte cheese, kewpie, salmon roe
NF

PRICING

- Choice of any 4 Hors D'Oeuvres for \$24.00
- Choice of any 6 Hors D'Oeuvres for \$36.00
- Choice of any 8 Hors D'Oeuvres for \$48.00



**Shrimp Toast*

*Crack Crostini

Hors D'Oeuvres

Cold

KALBI GEM

grilled prime kalbi beef, gem lettuce, chili crisp, crispy garlic, japanese hot mustard emulsion

GF, DF, NF

INARI AGE

aged tofu, edamame sesame mousse, seasoned rice, gari ginger, carrot

GF, DF, NF, VEGAN

CRACK CROSTINI

sourdough baguette crostini, goat cheese, whiskey peach and apricot reduction, poppyseed, roasted garlic

NF, VG

CHOPPED CHICAGO

salami, mortadella taco, pepperoncini, olives, bruschetta, shredded lettuce, pickles,

italian aioli, poppyseed

GF, DF, NF

BABY BIBIM

crispy wonton nest, mini bibimbap rice, scallion, gochujang, carrot, kimchi, quail egg, maple sesame

DF, NF, VG

SMOKED SALMON BONBON

cucumber cup, pickle cream cheese truffle, smoked salmon, everything crumble, fresh dill

GF, NF

Casual Bites

BOURBON SMOKED SLIDER

brown sugar + bourbon glazed wagyu meatloaf, caramelized onions + sweet peppers, aged cheddar, roasted garlic aioli, dorito crunch, mini potato bun | \$6.00

NF

SMOKE HOUSE CHICKEN LOLLI

root beer bbq glazed chicken lolli

GF, DF, NF | \$4.00

SMASHED CHICKEN GYOZA

crispy smashed gyoza, sushi rice, kimchi, shoyu chili drizzle

DF, NF | \$5.00

ONE BITE CAESAR

baby gem, shaved parm, focaccia crouton, caesar dressing

NF, VG | \$4.00

EC MINI SMASH BURGER

shredded lettuce, cheddar, pickle, special sauce, mini potato bun

NF | \$5.00

COCONUT CRUSTED SHRIMP

pina colada lime sauce, cilantro

DF, NF | \$4.00

PLANTAIN AND PICO

crispy plantain, guacamole, pico de gallo

GF, DF, NF, VEGAN | \$4.00

RICE PAPER ROLL

fresh asian vegetables, sliced mango, sweet chili dipping sauce

GF, DF, NF, VEGAN | \$4.00

**EC Mini Smash Burger
and Bourbon Smoked Slider*



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



**Mediterranean Mezze*

Grazing

CHEESE BOARD

local cheeses w/ accompaniments that may include pickles, candied nuts, house made jams, fresh fruit, crackers, flatbreads
VG | \$16.00

MEDITERRANEAN MEZZE

falafel, hummus, tzatziki, babaganoush, grilled vegetables, artichoke, roasted garlic, tabbouleh, olives, pita, feta cheese
NE, VG | \$18.00

CHEESE + CHOCOLATE

imported and domestic cheese, assorted chocolate bark, assorted berries + nuts, champagne gelee, grapes, served w/ flatbreads, crackers, pretzels
VG | \$18.00

CRUDITÉ GARDEN

crudite garden with dips, fresh baked bread, edible soil
NE, VG | \$16.00

ANTIPASTO BOARD

locally curated artisanal meats and cheeses w/ accompaniments that may include pickles, candied walnuts, grainy mustard, house made jam, fresh fruit, crackers + flatbreads
|\$18.00

FRESH SHUCKED OYSTERS

assorted seasonal oysters, mignonette, tabasco, lemon, sea salt, citrus salsa, ginger scallion scented tamari | *only available for chef attended events
GF, DF, NF | \$16.00

Passed Desserts

PISTACHIO AND STRAWBERRY ROLL CAKE

pistachio sponge, strawberry compote,
pistachio white chocolate crème
VG | \$4.50

LEMON BASIL TART

vanilla sablé, creamy basil infused lemon curd,
meringue, micro basil
NE, VG | \$4.00

LA FLEUR

sablé, raspberry, rose
NE, VG | \$4.00

BRAZILIAN GRILLED PINEAPPLE SKEWER

grilled cinnamon sugar marinated pineapple
GF, DF, NE, VEGAN | \$4.00

CHOCOLATE SALTED CARAMEL

flourless chocolate cake, whipped salted
caramel, chocolate sablé
GF, NE, VG | \$4.00

NUTELLA POPPERS

fried puff pastry filled with nutella and rolled in
cinnamon sugar
VG | \$3.00

MINI SEASONAL PAVLOVA

winter citrus (december - march), spring
strawberry rhubarb (march - june), summer
peach berry (june - september), fall fig and
raspberry (september - december)
GF, NE, VG | \$3.50

COOKIES AND MILK

mini milk bottles, accompanied by a mini chocolate
chip
*rental required
NE, VG | \$5.00

CHURROS IN CHOCOLATE

a skewer of mini churro bites sitting in a cup of
chocolate sauce
*can be served warm or room temp
NE, VG | \$4.00

DESSERT SHOOTERS

Boston Cream Shooter: mini donut, vanilla custard,
dark chocolate ganache
NE, VG | \$5.00

Cherry Cheesecake Shooter: honey graham, cream
cheese mousse, sour cherry compote, whipped
cream
NE, VG | \$5.00

Triple Chocolate Mousse Shooter: dark chocolate
cake, milk and white chocolate mousse
NE, VG | \$5.00

Mango Passionfruit Shooter: vanilla sponge, mango
mousse, passionfruit coulis
NE, VG | \$5.00

Fruit Shooter: seasonal fruit brunoise, lemon syrup,
citrus pearls, mint
GF, DF, NE, VEGAN | \$5.00

*Cookies and
Milk

