

ENCORE

— CATERING —

EST. ✕ 1979

Food Stations 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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INTERACTIVE COMPOSED PLATES

HAND PULLED MOZZARELLA STATION

bruschetta, arugula, crostini, peach balsamic, basil tree, pickled onion, olives, oven dried tomatoes, chili tapenade, balsamic caviar

NF, VG | \$18.00

GREEK GRANITA

greek salad granita, feta snow, balsamic pearl, oregano w/ liquid nitrogen

GF, NF, VG | \$12.00

OSWALD'S PIZZA

cheese, pepperoni, "this is not a big mac", mushroom truffle | choose two

NF | \$8.00

SMOKEY MOUNTAIN BEEF TENDERLOIN

cold smoked wild mushroom on bone marrow, scallion nage, potato pirouette

GF, NF | \$22.00

STEAK FRITES

medium rare AAA hanger steak, pomme frites, hotel de paris sauce

GF, DF, NF | \$16.00

LASAGNA GRILLED CHEESE PANINI

nonna's vegetable lasagna or beef bolognese lasagna, italian bread, fresh mozzarella, ricotta pesto mousse

NF | \$12.00

BURGS AND FRIES

sliders (ec smash, mac chicken, eggplant parm) served w/ hand cut fries, ketchup

NF | \$12.00



INTERACTIVE COMPOSED PLATES (CONT'D)

DOUBLE TACOS

4.5" flour tortilla, lime crema, purple cabbage, pico de gallo, shredded cheddar, smashed doritos, candied jalapenos, fajita veggies | choose one: chorizo, shrimp +\$2, crispy cod, steak +\$2, adobo chicken | gluten free shells +\$2
NF | \$14.00 (+\$4 for two proteins)

DUCK BREAST PARFAIT

5 spice crusted duck breast, almond cauliflower mousse, cranberry gastrique, micro greens
GF | \$13.00

DECONSTRUCTED CORDON BLUE

crispy chicken, double smoked bacon, swiss and bourbon fondue, potato nest
NF | \$16.00

BURRATINI RAVIOLI

fresh mozzarella ravioli, roasted grape tomatoes, bocconcini, tomato sugo, micro basil tree
NF, VG | \$14.00

TRASH FRIES

crispy pomme frites, cheese sauce, pico de gallo, sweet crema, pickled jalapeños, caramelized onions and sweet peppers
GF, NF, VG | \$8.00

MISO BRAISED EGGPLANT

hibachi fried rice, shoyu chili cucumber
GF, DF, NF, VEGAN | \$12.00

KARAAGE CHICKEN

hibachi fried rice, nappa cabbage slaw, miso lime vinaigrette, kewpie mayo
GF, DF, NF | \$14.00

THAI MANGO AND LEMON GRASS SHRIMP

shredded mango, cilantro, chili, red onion, peppers, lemongrass infused jumbo shrimp, crispy sweet potato noodle
GF, DF, NF | \$14.00

HULI HULI CHICKEN

pineapple fried rice, shredded cabbage, scallion | choice of volcano sauce or ginger soy sauce
GF, DF, NF | \$15.00

LOCO MOCO

bulgogi beef, fried sunny side up egg, scallion, kimchi slaw, steamed rice, beef demi glace
GF, DF, NF | \$15.00



INTERACTIVE COMPOSED PLATES (CONT'D)

JACK FRUIT “CRAB”CAKE

creole remoulade, micro greens, cilantro
lime oil

DF, NF, VEGAN | \$12.00

FAMOUS GARLIC BUTTER STIR FRIED RAMEN

shoyu egg, sunomuno cucumber, crispy
wonton | add-ons (not VG): ginger beef
+\$4, teriyaki chicken +\$4

NF, VG | \$11.00

MISO BLACK COD

purple rice, sunomuno cucumber

GF, DF, NF | \$16.00

CHICKEN KATSU SLAW

daikon, cabbage, green mango, red
onion, valentine radish, scallion, ginger
soy vinaigrette

DF, NF | \$14.00

PORK BELLY MUSUBI

rock sugar braised pork belly, sushi rice,
beni shoga, nori

GF, DF, NF | \$10.00

AHI TUNA NACHOS

wonton chips, shoyu sesame tuna,
avocado, ginger miso aioli, scallion,
cucumber, nori, sesame seeds | swap
wonton for taro chips for gluten free

DF, NF | \$14.00

SUMAC SALMON

israeli couscous, grapefruit pearls, frisee

DF, NF | \$14.00

PEPITA CRUSTED LAMB CHOP

beet + potato puree, mint cotton candy

GF, NF | \$16.00

BRAISED BEEF

slow braised short rib, port demi-glace,
truffle brown butter potato puree, crispy
parsnip

GF, NF | \$15.00

PUB FISH N CHIPS

beer battered cod, fresh cut fries, served
w/ coleslaw, tartar and salt and vinegar
dust

DF, NF | \$14.00

CRISPY PANEER FRIES

butter tandoori sauce, crispy chickpeas,
cucumber mint raita

GF, DF, NF, VG | \$14.00



INTERACTIVE DESSERT STATIONS

CHURRO POUTINE

freshly fried churro bites | toppings: mini marshmallows, crushed oreos, sprinkles | sauces (choose 2): dulce de leche, white chocolate sauce, milk chocolate sauce, strawberry sauce
NF, VG | \$12.00

FRUIT CARVING STATION

fresh whole fruit displayed for guests to choose their own fruit cups, carved to order by a uniformed chef | watermelon, cantaloupe, honeydew, pineapple | station sides: whipped topping, lavender honey, chamoy sauce, tajin
GF, DF, NF, VEGAN | \$14.00

THE CHOCOLATE BAR

custom milk chocolate bars | choose up to 4 mix ins: oreo, sponge toffee, sprinkles, kit kat, fruit loops, cinnamon toast crunch, cookie dough, pop rocks, mini gummy bears, pretzels
NF, VG | \$18.00

S'MORES STATION

homemade vanilla marshmallows torched to order | cookie options: classic graham, maple shortbread, birthday cake shortbread, chocolate chip | chocolate options: dark, milk, white, caramilk, aero, hershey's cookies and cream
NF | \$12.00

HOT CHOCOLATE BAR

hot chocolate + white hot chocolate | station sides: whipped cream, mint chocolate pieces or crushed candy cane, cinnamon, dark chocolate shavings, mini marshmallows, caramel drizzle
GF, NF, VG | \$10.00

NY CHEESECAKE BAR

classic individual new york style cheesecake with a buttery graham crust | toppings: dark chocolate ganache, dulce de leche, strawberry sauce, cherry compote, blueberry compote, mini meringues, golden oreos, sponge toffee, whipped cream, milk bar birthday cake crumble, salty pretzel crumble
NF, VG | \$15.00



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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