

PASSION.

INNOVATION.

FLAVOUR.

DEDICATION.

Encore

The Food Stations Issue



ENCORE
— CATERING —

EST. ✕ 1979

**Limone Cacio Pepe Mafalde*

Food Stations



PROPER SUNDAY ROAST

horseradish + dijon crusted beef tenderloin, port demi glace, tallow mash, yorkshire pudding, roasted carrots + green beans
NF | \$26.00

PAN SEARED FOIE GRAS

date + cognac reduction, buttered brioche, Roquefort glace, candied orange panetonne crumble
NF | \$32.00

CRAB RANGOON NACHOS

crab rangoon stuffed wonton nachos, scallion, ginger, sesame, sweet chili saporito drizzle
NF | \$18.00

KING OYSTER SEARED "SCALLOP"

boursin + goat cheese crostada, brown butter seared king oyster "scallop", frisee, crispy leeks
NF, VG | \$16.00

LIMONE CACIO PEPE MAFALDE

pecorino, lemon gremolata, mafalde noodles, pink peppercorns, duck yolk
NF, VG | \$18.00

**station enhancement: wheel of pecorino for tossing | + \$16.00
(minimum 150 people)*

Food Stations

WINNER WINNER CHICKEN DINNER

southern fried pickle brined chicken, roasted garlic mash, green goddess slaw, bbq hickory sticks, honey buffalo drizzle on the side
NF | \$16.00

WHISKEY + TAMARI RIBEYE

whiskey dipped ribeye, salt stone, tarragon spicy mustard, tallow pave, edamame red cabbage fricassee
GF, DF, NF | \$26.00

VERSCHT HOAGIE

seared beef salami, stone ground mustard, sauerkraut sweet pepper jam, chopped kosher dill slaw, everything bagel, montreal steak spice yukon crisp, classic hoagie
DF, NF | \$18.00

SAKE BUTTER SALMON

fingerling rosti, black garlic cremosa, herb chutney, miso happy micro greens
GF, DF, NF | \$18.00

LOBSTER CRISPS

a la minute yukon crisps, sweet lobster chunks, chablis brie fondue, moliterno al tartufo, chive
GF, NF | \$20.00

SWEET CORN AND SCALLOP

peaches n' cream corn risotto, radish, brown butter seared scallop, lardon, chili frisee
GF, NF | \$24.00

OMAKASE SAKE PAIRING

chefs choice omakase nigiri and sashimi, paired with chefs choice sake pairings, seasonal fish will be chosen according to best market availability
DF, NF | Market Price

TUNA CRUDO

chili crisp smashed cucumber, tuna, pear and ginger emulsion, sesame crusted rice, takuan, salmon roe, miso happy sauce, thai red crispy rice, ninja radish
GF, DF, NF | \$24.00

BROCCOLI VELOUTÉ + BARLEY CROQUETTE

vibrant broccoli velouté, pinot gris barley croquette, candy cane beet carpaccio, sweet pea pod
DF, NF, VEGAN | \$18.00

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



*Tuna Crudo

Casual Eats

OSWALD'S PIZZA

greazy cheesy, classic pepperoni, mac daddy, truffle shuffle |
choose two
NF | \$8.00

MAC DADDY EMPANADA

all beef patty, American cheese, pickle, onion, special sauce,
sesame seeds on shredded lettuce
NF | \$12.00

JAMAICAN PATTIES

jamaican beef (DF, NF), curried chickpea, kale, coconut and
pumpkin (DF, NF, VEGAN)
| \$8.00

DORITO SMASH

crushed doritos topped w/ taco beef or fajita chicken shredded
lettuce, salsa, sour cream, cheddar, guac
NF | \$16.00

BOX OFFICE

butter and non-butter popcorn, served w/ seasoning powders
(white cheddar, ketchup, all dressed) and toppings (m&m's, sour
patch kids)
GF, NF, VG | \$12.00

GRILLED CHEESE

classic cheddar, pizza melt
NF, VG | \$12.00



*Oswald's Pizza



Casual Eats

**Philly Cheese*

TRASH FRIES

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

BURGS AND FRIES

sliders (ec smash, mac chicken, eggplant parm) served w/ hand cut fries, ketchup
NF | \$12.00

MAC AND CHEESE

truffle mac served w/ truffle parm gremolata or classic mac served w/ ketchup | add candied bacon + \$3.00
NF, VG | \$10.00

SAUCED + TOSSED FINGERS

encore chicken fingers in your choice of: plain, lemon pepper, honey garlic, buffalo, bbq | dipping sauces: ranch, chick fil eh, plum
NF | \$15.00

THE GLIZZY

top cut bun, all beef glizzy, mayo, mustard ketchup in squeeze bottles
NF | \$12.00

PHILLY CHEESE

shaved rib eye, sweet brioche, caramelized pepper + onions, provolone, whiz
NF | \$13.00

Dessert Stations

CHURROS & CHILL

fresh warm churro bites served w/ vanilla ice cream | choice of 4: chocolate sauce, dulce de leche, strawberry sauce, mini chocolate chips, crushed oreos, sprinkles, mini marshmallows
NF | \$13.00

MINI PANCAKES

chef attended station
accompaniments: maple syrup, strawberry sauce, chocolate sauce, caramel sauce, Nutella, whipped cream, fresh strawberry and blueberry, mini marshmallows, crushed oreos, sprinkles
| \$13.00

BRÛLÉÉ BASQUE

slice of light and airy burnt basque cheesecake, brûléé a la minute. Accompaniments: berries, chocolate sauce, caramel sauce, whipped cream
NF | \$14.00

MANGO STICKY RICE

warm coconut sticky rice with fresh cut ripe mango, chocolate sauce, condensed milk to drizzle, sesame seeds or peanut sesame crunch
toasted coconut
VG | \$13.00

DUBAI CHOCOLATE STRAWBERRIES

toasted kataifi, pistachio white chocolate crème, fresh strawberries, milk chocolate
VG | \$18.00

FRUIT MARKET

freshly cut seasonal fruit display | choice of 4: whipped cream, honey vanilla yogurt drizzle, cinnamon sugar, chocolate sauce, tاجin + lime wedges
GF, NE, VG | \$14.00





Dessert Stations

CHOCOLATE RACLETTE STATION

choice of 1 chocolate:
milk, dark

Choice of 2 base options:
mini brownies, mini donuts, mini waffles, mini pancakes,
mini chocolate chip cookies, mini churros, vanilla pound
cake

Toppings: whipped cream, fresh berries, oreos, bananas
NF, VG | \$18.00

MILK AND COOKIES

oreos, chocolate chip, funfetti, brownie cookies, Summit
Station milk:

white, chocolate, strawberry
in buckets of ice at the station
NF, VG | \$13.00

CROISSANT ICE CREAM SANDWICHES

warm flaky croissant loaded with vanilla ice cream.
Accompaniments: whipped cream, chocolate sauce,
caramel sauce, sprinkles, strawberries | add dubai
pistachio kataifi as a topping + \$4.00
NF, VG | \$13.00