

ENCORE

— CATERING —

EST. X 1979

# Plated Dinner 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)

 [5000 Dufferin St. Unit P](#)

 [416-661-4460](tel:416-661-4460)

 [@encorefood](https://www.facebook.com/encorefood)

 [info@encorecatering.com](mailto:info@encorecatering.com)

 [encorecatering.com](http://encorecatering.com)

## TO START

### GEM SALAD

candy cane beets, feta, mint chutney  
raita, cucumber ribbon, yellow tomato,  
meyer lemon vinaigrette, chickpea  
crunch  
GF, NF, VG | \$14.00

### STAKT CHOP SALAD

kale, napa cabbage, cucumbers,  
tomatoes, peppers, oregano, mint,  
parsley, red wine vinaigrette, beet feta  
spread, sumac chickpea, crispy pita,  
smoked feta crumble  
NF, VG | \$16.00

### PURPLE KALE AND STONE FRUIT SALAD

organic purple kale, seasonal stone  
fruit, blueberries, baby radish, ricotta  
salata, candied ginger kombucha  
vinaigrette, spiced pepita granola  
GF, DF, NF, VG | \$14.00

### SQUASH MEDLEY PUREE

chardonnay, whipped burrata,  
candied pepitas, sesame tuille  
NF, VG | \$14.00

### LOBSTER MACCHIATO

cognac lobster bisque, ginger  
foam, tarragon  
GF, NF | \$18.00

### CARA CARA AND FENNEL

shaved fennel, cara cara orange, arugula,  
frisee, fresh dill, yellow beets, red onion,  
honey lime drizzle, pepita chili brittle  
GF, DF, NF, VG | \$14.00

### CAPRESE MEZZE

whole head roasted garlic, bocconcini,  
confit tomatoes, basil emulsion,  
heirloom tomatoes, challah crostini,  
micro basil, smoked salt, olive dust  
NF, VG | \$18.00

### BOSTON LETTUCE

avocado, brulee grapefruit, poached  
shrimp, pickled shallot, honey tarragon  
vinaigrette  
GF, DF, NF | \$19.00



*\*Every Plated Dinner Menu comes with a  
complementary assortment of artisanal  
breads + compound butter*



## PASTA

### SQUID INK TAGLIATELLE

dungeness crab, jalapenos brown butter, citrus, thai basil, fresh bread crumb

NF / \$38.00

### BURRATINI RAVIOLI

fresh mozzarella ravioli, roasted grape tomatoes, bocconcini, tomato sugo, micro basil

NF, VG / \$36.00

### RAGU

oxtail ragu, rigatoni, lemon ricotta quenelle, fresh pappardelle, chili butter panko

NF / \$36.00

### VODKA RIGATONI

sugo vodka cream, parmesan, garlic

NF, VG / \$28.00

### BACIO BURRATINI

oriechette, crushed san marzano, padano, hemp heart pesto, chili garlic oil, whole mini burrata

VG / \$34.00

### CARROT GNOCCHI

carrot and ricotta gnocchi, hazelnut cream sauce, crispy sage, preserved orange w/ toasted caraway

VG / \$36.00



## MAIN COURSE

### AGRODOLCE BRAISED SHORT RIBS

slow braised beef short ribs, soft mascarpone polenta, wild mushroom, swiss chard, bone marrow + thyme gremolata, valentine radish, pea shoots  
*GF, NF* | \$45.00

### CLASSIC SHORT RIBS

yukon gold puree, honey butter carrots, port demi-glace, crispy parsnip, micro greens  
*GF, NF* | \$40.00

### BRAISED BEEF

beurre noisette mash potato, roasted roma tomato, charred cauliflower, porcini dust  
*GF, NF* | \$42.00

### CAULIFLOWER ASH BEEF TENDERLOIN

scallion mousse, truffle sweet corn pan perdu, heirloom carrots, roasted roma tomato  
*NF* | \$48.00

### HERB ROASTED RACK OF LAMB

crushed sweet pea risotto, ratatouille + heirloom tomato preserve, seasonal vegetables  
*GF, NF* | \$56.00

### DUCK PEAR MOSTARDA

crispy duck breast, pear mostarda, sautéed brussels sprouts, bacon potato pavê, baby radish, plum reduction  
*GF, DF, NF* | \$45.00

### CORNBREAD CHICKEN

roasted chicken supreme, cornbread stuffing + sweet peppers, brown butter yukon mash, roasted asparagus w/ citrus vinaigrette  
*NF* | \$42.00

### ROASTED CHICKEN

roasted chicken supreme basted w/ chilli cumin butter, asparagus, romanesco, roasted fingerlings, charred lime  
*GF, NF* | \$36.00



## MAIN COURSE (CONT'D)

### **SURF AND TURF**

beef tenderloin w/ crispy buttermilk  
oysters on the half shell, pommes  
aligot, chanterelle mushroom, green  
beans, bordelaise sauce  
*NF* | \$60.00

### **MAPLE PRALINE SALMON**

beet paint, chili lemon broccolini, root  
vegetable tagine, maple pecan praline  
*GF* | \$40.00

### **SAKE MISO BLACK COD**

forbidden rice cake, sesame bok choy,  
carrot dashi nage, taro tuille  
*GF, DF, NF* | \$44.00

### **BROWN BUTTER MAHI MAHI**

crispy cauliflower, puffed quinoa, sweet  
hand peeled shrimp, citrus segments,  
roasted purple potato  
*GF, NF* | \$46.00

### **SAFFRON ORANGE BRANZINO**

ancient grain pilaf, saffron orange  
emulsion, olive dust, roasted fennel, baby  
parsnip  
*DF, NF* | \$40.00

### **SESAME WATERMELON SASHIMI**

lemon grass coconut broth, steamed bok  
choy, cured watermelon sashimi, sukiyaki  
emulsion, sushi rice, nori, lotus  
*GF, DF, NF, VEGAN* | \$38.00

### **JACKFRUIT TOSTADA**

crispy tortilla shell, lime black bean  
hummus, cured tofu feta crumble, napa  
cabbage, pickled onion, avocado cream,  
cilantro, candied jalapenos  
*DF, NF, VEGAN* | \$36.00

### **YAM WELLINGTON**

slow roasted yam steak, mushroom  
duxelle wrapped in puff pastry, served  
with olive mash + brussels sprouts  
*DF, NF, VEGAN* | \$40.00





## DESSERTS

### BLACK + WHITE SESAME RELIGIEUSE

choux pastry, b+w sesame paste, sesame tulle, miso caramel, brown sugar caviar  
*NF, VG | \$16.00*

### TRIPLE CHOCOLATE MOUSSE CAKE

chocolate cake, layers of white, milk, dark chocolate mousse, chocolate ganache glaze, crunchy chocolate clusters  
*NF | \$14.00*

### CHOCOLATE MOUSSE PETIT GATEAU

flourless chocolate cake, dark chocolate mousse, milk chocolate whipped ganache, gluten free chocolate streusel, fresh strawberries  
*GF, NF, VG | \$15.00*

### PASSIONFRUIT TART

lemon, mango, torched meringue, passionfruit coulis  
*NF, VG | \$14.00*

### PINEAPPLE UPSIDE DOWN CAKE

cherries, brown butter snow, butterscotch ice cream, dried pineapple chip  
*NF, VG | \$14.00*

### SWEET CORN CRÈME BRÛLÉE

maple cornbread, caramel popcorn, blueberries, crème anglaise  
*GF, NF, VG | \$16.00*

### BAKLAVA CHEESECAKE

crisp phyllo, pistachios and walnuts, honey rose syrup  
*VG | \$16.00*



## DESSERTS

### VEGAN DESSERTS

#### STRAWBERRY ALMOND “PANNA COTTA”

valrhona strawberry inspiration chocolate, coconut yogurt, almond clusters, grapefruit gelée, fresh strawberries  
GF, DF, VEGAN | \$15.00

#### CHOCOLATE GANACHE CAKE

chocolate mousse, fresh berries, chocolate sauce  
GF, DF, NF, VEGAN | \$13.00

#### LEMON + ELDERFLOWER TART

vanilla shortbread, elderflower infused lemon curd, torched aquafaba meringue, raspberry coulis, seasonal berries  
GF, DF, NF, VEGAN | \$14.00

#### CHEF’S SEASONAL SORBET

mint broth, fresh fruit, chocolate curl  
GF, DF, NF, VEGAN | \$12.00

### KIDS DESSERTS

#### FUDGE BROWNIE

chocolate sauce, vanilla ice cream  
NF, VG | \$8.00

#### WARM COLOSSAL COOKIE

caramel sauce, vanilla ice cream  
NF, VG | \$8.00

#### FROZEN S’MORES ICE CREAM SANDWICH

chocolate sauce, toasted marshmallow fluff  
NF, VG | \$9.00





## 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

### 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

### 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



## 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!





# ENCORE

— CATERING —

EST.



1979