

ENCORE

— CATERING —

EST. X 1979

# Wedding 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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## PACKAGES + PRICING

### PACKAGE #1

**\$75/pp**

Includes:

- Artisanal Bread Basket
  - 4 Hors D'oeuvres
    - 1 Starter
    - 1 Main
  - 1 Dessert

### PACKAGE #2

**\$100/pp**

Includes:

- Artisanal Bread Basket
  - 6 Hors D'oeuvres
    - 1 Starter
    - 1 Soup or Pasta
      - 2 Mains
    - 1 Dessert

## ADD-ONS

### A LA CARTE PRICING

- Late Night
- Interactive Dessert Stations
  - Grazing

*\*See Respective Pages For Pricing*

*Vegetarian option for Main is provided at no additional charge | Guests to choose their Main option before event | Prices do not include rentals, staffing, or HST, and are subject to change | Additional fees may be required depending on event location*

## HORS D'OEUVRES

### HOT

#### BULGOGI EMPANADA

kalbi mayo, scallion, sesame, ginger  
*DF, NF*

#### EC MINI SMASH BURGER

shredded lettuce, american cheddar,  
special sauce, mini potato bun  
*NF*

#### TRUFFLE MAC CROQUETTE

gouda, aged cheddar, parmigiana, chive  
aioli  
*NF, VG*

#### TEQUILA LIME TRUFFLE

cilantro lime risotto, parmigiana, lime  
butter dust, ancho pipette  
*NF, VG*

#### BUTTER CHICKEN LOLLI

12 spice yogurt chicken, cucumber  
relish  
*GF, NF*

#### COCONUT SHRIMP

pina colada lime sauce, cilantro  
*DF, NF*

#### MOROCCAN MUSHROOM EMPANADA

moroccan spiced wild mushroom, flaky  
crust, chimichurri aioli  
*DF, NF, VEGAN*

### COLD

#### WATERMELON MIMOSA

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

#### AHI TUNA CRISP

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

#### BURRATA + CARAMELIZED PEAR CROSTINI

whipped burrata, grilled bosc pears,  
truffle honey, dukkah crumble  
*VG*

#### PLANTAIN AND PICO

crispy plantain, guacamole, pico de  
gallo  
*GF, DF, NF, VEGAN*

#### EVERYTHING BAGEL QUICHE

smoked salmon, lemon crème fraiche,  
chives  
*NF*

#### RICE PAPER ROLL

fresh asian vegetables, sliced mango,  
sweet chili dipping sauce  
*GF, DF, NF, VEGAN*



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## STARTERS

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**GEM SALAD**

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

**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*

**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*

**ROMAINE SALAD**

crisp bacon, parmesan shaving,  
crunchy crouton, caesar vinaigrette  
*NF*

**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*

**CAPRESE MEZZE**

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

**ICEBERG WEDGE SALAD**

iceberg lettuce, grape tomato,  
pickled red onion, puffed wild rice,  
watermelon radish, aged cheese,  
buttermilk dressing  
*GF, NF, VG*





## SOUP + PASTA

### BURRATINI RAVIOLI

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

### VODKA RIGATONI

sugo vodka cream, parmesan, garlic  
*NF, VG*

### CARROT GNOCCHI

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

### SQUASH MEDLEY PUREE

chardonnay, whipped burrata, candied pepitas, sesame tuille  
*NF, VG*

### LOBSTER MACCHIATO

cognac lobster bisque, ginger foam, tarragon | +\$6.00  
*GF, NF*



## MAINS

### CLASSIC SHORT RIBS

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

### BRAISED BEEF

beurre noisette mash potato, roasted  
roma tomato, charred cauliflower, porcini  
dust | +\$8.00  
*GF, NF*

### CAULIFLOWER ASH BEEF TENDERLOIN

scallion mousse, truffle sweet corn pan  
perdu, heirloom carrots, roasted roma  
tomato | +\$15.00  
*NF*

### ROASTED CHICKEN

roasted chicken supreme basted with  
chilli cumin butter, asparagus, romanesco,  
roasted fingerlings, charred lime  
*GF, NF*

### CORNBREAD CHICKEN

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

### SAKE MISO BLACK COD

forbidden rice cake, sesame bok choy,  
carrot dashi nage, taro tuille | +\$8.00  
*GF, DF, NF*

### MAPLE PRALINE SALMON

beet paint, chili lemon broccolini, root  
vegetable tagine, maple pecan praline  
*GF*

### SAFFRON ORANGE BRANZINO

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

### SESAME WATERMELON SASHIMI

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

### YAM WELLINGTON

slow roasted yam steak, mushroom  
duxelle wrapped in puff pastry, served  
with olive mash, and brussels sprouts  
*DF, NF, VEGAN*

### 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*



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## DESSERT

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**BAKLAVA CHEESECAKE**

crisp phyllo, pistachios and walnuts,  
honey rose syrup  
VG

**TRIPLE CHOCOLATE MOUSSE CAKE**

chocolate cake, layers of white, milk,  
dark chocolate mousse, chocolate  
ganache glaze, crunchy chocolate  
clusters  
NF

**LEMON + ELDERFLOWER TART**

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

**BLACK + WHITE SESAME RELIGIEUSE**

choux pastry, b+w sesame paste,  
sesame tuille, miso caramel, brown  
sugar caviar  
NF, VG





## LATE NIGHT

### OSWALD'S PIZZA

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

### TRASH FRIES

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

### BURGS AND FRIES

sliders (ec smash, mac chicken, eggplant parm) served w/ hand cut fries, ketchup  
NF / \$14.00

### MAC AND CHEESE

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

### LASAGNA GRILLED CHEESE PANINI

nonna's vegetable lasagna or beef bolognese lasagna, italian bread, fresh mozzarella, ricotta pesto mousse  
NF / \$12.00

### 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

### 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



## 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

### 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



## GRAZING

### 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





## 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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