

ENCORE

— CATERING —

EST. ✕ 1979

Virtual Event Catering

2021 Menu List



A NOTE FROM THE CHEF

With social distancing measures in place, many people are choosing to host their events remotely. Virtual events create an opportunity to do something new and modern, without needing to sacrifice great food. These events are quickly becoming the popular choice for hosts and we believe unique events should be paired with unique menus. We're still celebrating together, we're just doing it a little differently.



WHAT DO THE ICONS MEAN?

GF Gluten Free

DF Dairy Free

NF Nut Free

Ve Vegan

Vg Vegetarian

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 additional items upon request

 [@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

 [encorecatering.com](https://www.encorecatering.com)

LIGHT LUNCH

\$21.00 per person + delivery and packaging fee

MAIN (choice of one)

ISRAELI POWER SALAD

za'atar spiced sweet potato, green pea falafel, cucumber, pickled red cabbage, mixed greens, crispy chickpeas, beet hummus, citrus dressing

(GF) (DF) (NF) (Vg)

ENCORE ICEBERG WEDGE SALAD

cherry tomato, pickled red onion, puffed wild rice, watermelon radish, ricotta salata, ranch dressing

(GF) (NF) (Vg)

CHICKEN KALE CAESAR SLAW

herb marinated chicken breast, shaved parmesan, hardboiled egg, ciabatta crouton, crispy bacon, creamy garlic dressing

(NF)

ROASTED BEETS + HEIRLOOM CARROT

labneh, pistachio crumble, toasted caraway, fresh pita

(Vg)

DESSERT (choice of one)

COOKIES

chef's assortment (2 pieces)

(NF) (Vg)

CAKE SQUARES

chef's assortment (2 pieces)

(NF) (Vg)

BROWNIES

double fudge (2 pieces)

(NF) (Vg)

COOKIES + CREAM CHOCOLATE BARK

white chocolate, oreo cookie chunks

(GF) (NF) (Vg)



GO TO LUNCH

\$28.00 per person + delivery and packaging fee

MAIN (choice of one)

AHI TUNA NICOISE BOWL

tri-color baby potato, nicoise olive, cucumber, cherry tomato, hardboiled egg, haricot vert, mixed greens, tarragon dressing

(GF) (NF)

BUTTER CHICKEN + SAFFRON RICE

tandoori masala, kashmiri chilli, methi, fresh cilantro

(GF) (NF)

KOREAN BBQ BEEF BIBIMBAP

seared striploin steak, sauteed asian vegetables, sunny side up egg, jasmine rice, gochujang sauce

(GF) (DF) (NF)

BAKED RICOTTA + KALE RIGATONI

san marzano tomato sauce, wilted kale, fresh ricotta

(NF) (Vg)

DESSERT (choice of one)

MINI BAKED DONUTS

chef's assortment (4 pieces)

(NF) (Vg)

CHEESECAKE SQUARES

chef's assortment (2 pieces)

(NF) (Vg)

TROPICAL BERRY BLAST

CHIA PUDDING

blueberry, mango, toasted coconut

(GF) (DF) (NF) (Ve)



3 COURSE

\$42.00 per person + delivery and packaging fee

TO START (choice of one)

BUTTERNUT SQUASH SOUP

butternut squash, ginger, cinnamon, nutmeg

(GF) (NF) (Vg)

ROMAINE SALAD

crisp bacon, parmesan shaving, crunchy crouton, caesar vinaigrette

(NF)

GRILLED PEAR SALAD

mixed greens, candied pecan, chevre cheese, cherry tomato, grilled pear, honey lime vinaigrette

(GF) (Vg)

MAINS (choice of one)

ROASTED ONTARIO CHICKEN BREAST

leek bread pudding, corn puree, summer squash, chicken jus

(NF)

SLOW COOKED BEEF SHORT RIB

yukon gold potato puree, roasted heirloom carrots, fresh peas, demi glace

(NF)

MAPLE POACHED SALMON

white radish, maple-carrot puree, citrus glazed asparagus, kaffir lime dressing

(GF) (NF)

GENERAL TSO TOFU

baby bok choy, julienne bell pepper, tamari + maple glaze, sweet chili, jasmine rice

(GF) (DF) (NF) (Ve)

DESSERT (choice of one)

LEMON MERINGUE TART

blueberry coulis, toasted meringue, fresh blueberries

(NF) (Vg)

CHOCOLATE + RASPBERRY CHEESECAKE

new york style chocolate cheesecake, fresh raspberries

(NF) (Vg)

STRAWBERRY SHORTCAKE PARFAIT

vanilla sponge cake, custard, whipped cream, strawberry compote

(NF) (Vg)

3 COURSE - DELUXE

\$75.00 per person + delivery and packaging fee

FRESH BAKED FOCACCIA

olive oil, balsamic | (DF) (NF) (Vg)

TO START (choice of one)

HEIRLOOM TOMATO CAPRESE

buffalo mozzarella, mixed greens, cucumber, balsamic reduction

(GF) (NF) (Vg)

GREEN PEA GAZPACHO

burrata, ficelle crouton, charred radicchio, herb oil, micro greens

(NF)

ARUGULA + WATERMELON + FETA SALAD

fresh mint, baby arugula, seedless watermelon, charred lemon dressing

(GF) (NF) (Vg)

MAINS (choice of one)

BRAISED BEEF SHORT RIB

yukon gold potato puree, roasted heirloom carrots, crispy shallots, demi glace

(GF) (NF)

PAN SEARED MUSCOVY DUCK BREAST

herb + roasted garlic fondant potato, king oyster mushroom, baby heirloom carrot, madeira jus

(GF) (NF)

ROASTED ATLANTIC HALIBUT

sweet corn succotash, green pea, black olive crumble

(GF) (NF)

GRILLED KING OYSTER MUSHROOM

onion soubise, pearl barley risotto, fresh peas, patty pan, sourdough crumble

(DF) (NF) (Vg)

DESSERT (choice of one)

CHERRY BOMB

white chocolate mousse, cherry confit, dark chocolate streusel

(GF) (NF) (Vg)

FLOWER POWER PAVLOVA

baked meringue, lemon curd, berries, mint

(GF) (NF) (Vg)

BAKLAVA CHEESECAKE

phyllo pastry, pistachios, ricotta mousse, honey-rose syrup

(Vg)

TRIPLE CHOCOLATE MOUSSE CAKE

chocolate cake, white, milk and dark chocolate mousse, dark chocolate ganache

(NF)

BREAKFAST

\$18.00 per person + delivery and packaging fee

FRUIT (choice of one)

MIXED BERRY YOGURT PARFAIT

greek yogurt, wildflower honey, bumbleberry compote, fresh fruit, granola

(GF) (Vg)

TROPICAL BERRY BLAST CHIA PUDDING

blueberry, mango, toasted coconut

(GF) (DF) (NF) (Ve)

FRESH FRUIT CUP

seasonal assortment

(GF) (DF) (NF) (Ve)

PROTEIN (choice of one)

4" QUICHE

chive + chevre

(NF) (Vg)

PROTEIN BITES

rolled oats, peanut butter, coconut. dark chocolate

(GF) (DF) (Ve)

BACON & EGGER

baked egg, applewood smoked bacon, aged cheddar, sweet peppers, caramelized onion, aioli, english muffin

(NF)

PASTRY (choice of one)

BANANA BREAD

(NF) (Vg)

BLUEBERRY MUFFIN

(NF) (Vg)

SCALLION + CHEDDAR SCONE

(NF) (Vg)

ADD-ON: FRESH SQUEEZED ORANGE JUICE | \$8.00



COCKTAIL MENU

A La Carte + delivery and packaging fee

APPETIZERS

ANTIPASTO BOARD | \$18.00

locally curated artisanal meats and cheeses with accompaniments that may include pickles, candied walnuts, grainy mustard, house made jam, fresh fruit, crackers + flatbreads

VEGAN SNACK BOARD | \$18.00

beet hummus, roasted root vegetable chips, seasonal crudite, spiced nuts, fresh fruit, house made pickle

(GF) (DF) (Ve)

BURRATA + CARAMELIZED PEAR CROSTINI | \$18.00

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

(Vg)

CITRUS MARINATED TUNA TATAKI CHIPS | \$20.00

taro crisps, avocado puree, watermelon radish pickles, wasabi aioli, yuzu + soy glaze

(GF) (DF) (NF)

CHEESE BOARD | \$16.00

local cheeses with accompaniments that may include pickles, candied nuts, house made jams, fresh fruit, crackers + flatbreads

(Vg)

SMALL BITE TRIO | \$21.00

includes 6 pieces; 2 of each

Caramelized Onion Tart

sweet fig jam, whipped ricotta

(NF) (Vg)

Rice Paper Roll

asian vegetables, mango, rice noodle, sweet chili dipping sauce

(GF) (DF) (NF) (Ve)

Braised Beef Empanada

chimichurri mayo

(DF) (NF)



COCKTAIL MENU (cont'd)

A La Carte + delivery and packaging fee

SOMETHING SWEET

CHOCOLATE DIPPED STRAWBERRIES

3 pieces | \$9.00

GF NF Vg

FRENCH MACARON

3 pieces | \$10.50

GF Vg

COLOSSAL COOKIE

chocolate chip | \$6.00

NF Vg

SOMETHING SAVOURY

BOMBAY STYLE SNACK MIX

spicy chickpeas, peanuts, lentils, green pea | \$5.00

GF DF Ve

HAND CUT ROOT VEGETABLE CHIPS

yukon gold, sweet potato, plantain, taro root | \$5.00

GF DF NF Ve

ASIAN WASABI RICE CRACKER CRUNCH

sesame sticks, rice crackers, wasabi peas | \$5.00

DF Ve



BEVERAGES

A La Carte + delivery and packaging fee

BEVERAGES (additional options available upon request)

WYNDHAM ESTATE BIN 555 SHIRAZ

375ml | \$22.00

BIG HEAD WINES BIG RED SELECT NIAGARA-ON-THE-LAKE

750ml | \$38.00

BIG HEAD WINES PINOT GRIS NIAGARA-ON-THE-LAKE

750ml | \$38.00

J. LOHR SEVEN OAKS CABERNET SAUVIGNON - CALIFORNIA

750ml | \$45.00

SANTA CAROLINA CHARDONNAY

375ml | \$20.00

VILLAGE JUICERY COLD PRESSED JUICES

be active, be clean, turmeric sunshine

300ml | \$9.00

CAVES D'ESCLANS WHISPERING ANGEL ROSE 2020

375ml | \$30.00

SMIRNOFF VODKA & SODA CRANBERRY LIME

355ml | \$6.00

CABANA COAST MOSCOW MULE

473ml | \$6.00

MILL ST. ORIGINAL ORGANIC LAGER

341ml | \$8.00

SOFT DRINKS

coke, diet coke, ginger ale, sprite, nestea,
mug root beer, perrier, spring water
\$3.00

BUBLY SPARKLING WATER

assorted flavours

355ml | \$4.00

READY TO ORDER?



GIVE US A CALL

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



SEND US AN EMAIL

info@encorecatering.com



MESSAGE US ON SOCIAL

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

IG: [@encorecatering](https://www.instagram.com/encorecatering)



VISIT OUR WEBSITE

[encorecatering.com](https://www.encorecatering.com)

ENCORE

— CATERING —

EST.



1979