



LIBERTY OAK

CATERING & EVENTS

CANAPES

Priced per piece. Minimum order of one dozen

Vegetarian

Tuscan Pizzette \$5

roasted squash, fried sage, mozzarella, seasonal preserve, vincotto

Mini Brioche Grilled Cheese \$5

brie, fig jam

Panelli (VG, GF, DF) \$5

ratatouille puree, spiced crispy chickpeas

Cauliflower Bhaji (VG, GF, DF) \$5

fennel, onion, orange jalapeno chutney

Gem Caesar Spears \$5

lemon, parmigiano, smoked paprika panko

Vegetable Spring Rolls (VG, DF) \$5

sweet Thai chili sauce, coriander cress

Meat

Spiced Crispy Fried Pork Belly (DF) \$5

compressed cucumber, togarashi aioli

Crispy Chicken Slider (DF) \$5

sriracha mayonnaise, napa slaw, rice wine vinegar



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Mini Sliders \$6

American cheese, Mak sauce, pickles

Smoked Duck (GF) \$8

maple triple crunch mustard, spiced pancake

Braised Short Rib Flatbread \$7

Boursin cheese, arugula, pickled onion, balsamic glaze

Lamb Lolli Chops (DF, GF) \$8

Mini Lamb chops, spicy mint mojo

Fish And Seafood

Assorted Maki Rolls (GF, DF) \$4

an assorted selection of maki rolls, pickled ginger & wasabi

Oysters (DF, GF) \$4

apple rice wine mignonette, lemon, horseradish

Prawn Toast (DF) \$5

ginger, garlic, Kewpee mayo, furikake

Maritime Lobster Cones \$6

sesame, dill aioli

Norwegian Smoked Salmon \$6

potato scone, dill cream cheese, lemon pearls

Caviar & Blini \$9

osetra caviar, creme fraiche, shallot



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Michelin Inspired Canapes

Oyster Beignets \$8

oyster mayonnaise, yuku tobiko, coriander cress

Crispy Cauliflower \$8

Truffle oil, pistachio powder, parmigiano crumb

Caprese Bouchon \$8

Tomato, mozzarella mousse, balsamic pearls, basil oil

Tuna Tartar \$12

Black sesame, sweet soy, dragon fruit, lime, ginger, jalapeno

Salmon Rilleté \$12

Crème fraîche, salmon caviar, pickled red onion, kataifi nest

Escargot en croustade \$12

Confit garlic, preserved lemon, herbed pain de mis

Bourguignon Beef Short Rib \$13

Glazed beef short rib, bacon, shallot, potato foam, mushroom dust

Duck confit crostini \$13

Orange aigre doux, parsley puree

Foie gras gougère \$13

foie mousse, 5 spice choux, sweet and sour cranberry and shallot



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PLATED DINNERS

SALADS

Heirloom Salad (VG, DF, GF) \$16

heirloom mixed greens, pickled vegetables, apple cider vinaigrette, shaved fennel

Kale Salad (V, GF) \$18

Baby kale salad, roasted pear, pomegranate, turmeric and honey dressing, ricotta Salata

Beet Salad (V, GF) \$19

red beet puree, roasted heirloom beets, shaved candy cane beets, frisee, goat cheese mousse, candied walnuts, citrus vinaigrette

Frisee Salad (V) \$19

Endive & frisee, shaved pecorino, chopped pecans, orange & balsamic, croutons

Caesar Salad \$19

Caesar salad, romaine hearts, house made dressing, double smoked bacon, parmigiano, Tuscan croutons

Burrata (V, GF) \$22

Burrata caprese, marinated grape and field tomatoes, local burrata, fine herbs, balsamic reduction, crostini

SOUPS

Squash Soup (VG, GF, DF) \$15

puree of heirloom squash, coconut crema, spiced pumpkin seeds

Truffle Mushroom Soup (VG, GF, DF) \$17

enoki mushrooms, chives

Lobster Bisque \$21

puffed wild rice, espelette pepper



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PASTA

Garden Vegetable Orecchiette (V) \$17

stewed cherry tomatoes, garlic, zucchini, stracciatella, basil, olive oil

Roasted Mushroom Gnocchi (V) \$18

gorgonzola & thyme cream sauce, toasted hazelnuts

Bolognese \$19

Gemelli Bolognese, ragu, parmigiano, chili flakes, basil

Lobster Ravioli \$28

Striped lobster ravioli, Creamy lobster emulsion, parsley oil, crispy leek

RISOTTO (GF) \$21

A variety of seasonal risotto or farro upon request- these are all vegetarian but can be made vegan without cheese or butter.

Wild Mushroom & Truffle

Leek & Pistachio

Red Beet & Goat Cheese

HOT APPETIZER

Baked Brie en Croute \$18

Brie en croute, apple butter, toasted almonds, arugula, cranberry gastrique, champagne vinaigrette

Crispy Tuna (GF, DF) \$22

Sesame crusted tuna, crispy sushi rice, jalapeno, ponzu sauce and nori

Crab Cake (DF) \$24

Maryland crab cake, caper & celeriac remoulade, spoked paprika aioli



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ENTREE

Poultry

Roasted Chicken Supreme \$38

Herb Roasted Yorkshire valley chicken supreme, goat cheese and spinach orzotto, Mediterranean tomato sugo

Chorizo Chicken Supreme \$38

Chorizo stuffed chicken supreme, lemon and herb infused couscous, spiced honey roasted heirloom carrots, cilantro yogurt

Cornish Game Hen \$40

Roasted Harley farms Cornish game hen, mustard & caramelized onion crushed potatoes, garlic broccolini, lemon & thyme jus

Lamb

Red wine Braised Lamb Shank \$54

Red wine Braised lamb shank, creamy polenta, pepperonata, olives, herbed bread crumb

Rack of Lamb \$70

Herb crusted Australian lamb rack, navy bean cassoulet, confit garlic, green beans, salsa Verde

Beef

Guinness Wellington Short Rib \$50

Guinness and balsamic braised wellington county short rib, creamy whipped potatoes, spiced root vegetables, crispy shallots

Striploin \$60

Grilled 10 oz striploin, herb roasted fingerling potatoes, broccolini, buttery mushrooms, garlic and herb compound butter

Herb Tenderloin \$70

Grilled 8 oz tenderloin, sweet potato puree, ratatouille, herbed aioli, garlic chips

Cognac Tenderloin \$70

Grilled 8oz beef tenderloin, grilled asparagus & piperade, potato truffle pave, cognac & peppercorn jus



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Seafood

Branzino \$38

Roasted branzino, ratatouille, crispy potato galette, black olive emulsion, garlic breadcrumbs

Arctic Char (DF) \$38

Seared icy waters arctic char, braised leek, heirloom cauliflower, beurre Blanc, fried capers

Roasted Salmon (GF) \$38

Pan roasted Scottish salmon, red beet puree, roasted heirloom carrots, shaved fennel, Jerusalem artichoke chips

Halibut (GF, DF) \$58

Seared Halibut, braised Dupuy lentils, roasted celeriac puree, charred broccolini and confit tomatoes

Black Cod (GF, DF) \$60

Miso glazed black cod, baby Bok choy, crispy sushi rice, crispy shallots

Roasted Black Cod (GF, DF) \$60

Oven roasted black cod, quinoa, roasted pepper, grape tomatoes, brussels sprouts, pickled sultanas

Surf And Turf

Grilled Tiger Prawns (GF) \$36

cowboy butter

Broiled Atlantic Lobster Tail \$42

miso butter

Vegetarian

Heirloom Cauliflower Steak (DF) \$28

Roasted heirloom cauliflower steak, couscous, pomegranate, orange, & tahini salad, herb oil, pek mezz, pickled sultanas

Mushroom Ravioli \$28

Mushroom ravioli, agro dolce shallots, whipped ricotta, fine herbs

Sicilian Stuffed Peppers (DF) \$24

Sicilian Stuffed peppers, parsley, olives, dry currants, bread crumb, tomato sugo



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DESSERT

\$15

Lemon and Blueberry Posset (GF)

sponge toffee, blueberry and Thai basil

Smoked Chocolate Ganache

gooseberry compote, vanilla streusel

Lemon Tart

fresh raspberries, vanilla anglaise

Flourless Chocolate Cake (GF)

toasted pistachios, candied orange

Coconut Panna Cotta

passionfruit puree, pineapple, kataifi

New York Cheesecake

strawberries, amaretti & brown butter crumb

Tiramisu

Italian mascarpone, coffee, lady fingers, cocoa powder



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GRAZING STATIONS

priced per person, can be gluten free upon request

Crudité Shots \$8

A variety of crisp garden vegetables
served in tumblers, hummus, ranch, and blue cheese dip

Tropical fruit Platter \$10

a selection of seasonal and tropical fruits and berries

Antipasto board \$10

a selection of imported olives, giardiniera, pickled vegetables, mushrooms, sundried tomatoes, hummus and tapenade. served with baguette and crisp

Cheese board \$18

a selection of local Canadian as well as imported cheeses. Served with toasted nuts, dry fruits, jams, baguette, honey, and grapes

Charcuterie board \$20

a selection of local and imported cured meats. served with mustards, gherkins, and baguette

Meat and Cheese Board \$22

a selection of local and imported cured meats and cheeses. served with mustards, gherkins, baguette, fruits and jams



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STATIONS/ SHORT PLATES

priced per person

Harissa Roasted Chicken \$16

quinoa & roasted vegetable tagine, crispy chickpeas, pek mezz

Chicken Shawarma \$16

hummus, pickles, tahini garlic sauce, pita

Mexican Burrito Bowl \$16

Veracruz chicken, pork al pastor, rice, black beans, Pico di Galo, lime crema, tomato, scallion

Taco Station \$16

chicken tinga, achiote pulled pork, spiced beef, soft tortilla, tex mex slaw, black beans, Pico di Galo, pickled onion, shredded lettuce, lime crema, hot sauce

Red Wine Pulled Short Ribs \$18

creamy mashed potatoes, Yorkshire pudding, red wine jus

Steak A La Plancha \$18

pita, chimichurri, pickled onions, marinated cabbage

Poke Bowl \$20

Seafood poke, scallop ceviche, marinated salmon, shrimp escabeche, sushi rice, edamame, radish, pickled carrot and onion, furikake, soy sauce

Seafood Bar \$42

selection of chilled shrimp, crab, lobsters, oysters, and marinated fish served with lemon, mignonette, chili crisp aioli, and horseradish

Sushi & Maki \$20/ 4 pcs

Sushi & maki, A variety of Sushi nigiri and maki rolls, curated by our master sushi chef



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CARVING

Items can be gluten free with the avoidance of the crusty rolls or breads. Served with an option: Roasted root vegetables gf, Rapini or broccolini with confit tomatoes gf or selection of seasonal vegetables gf.

Porchetta \$18 * Chef Led

hot banana peppers, crusty dinner rolls, triple crunch mustard

Beef Wellington \$22

flaky pastry, mushroom duxelles, spinach, demi-glace

Roasted Striploin \$20 * Chef Led

horseradish mayo, crispy shallots, warm crusty dinner rolls

Lamb Rack \$22 * Chef Led

salsa Verde & red wine jus gf/df

PASTA STATION

Prices listed below reflect our chafing-dish—style buffet service. For an enhanced guest experience, live action stations are available and include a dedicated attendant and all required rental equipment at an additional cost.

Gemelli Bolognese \$14

ragu, parmigiano, chili flakes, basil

Garden Vegetable Orecchiette \$14

stewed cherry tomatoes, roasted garlic, zucchini, stracciatella, basil, olive oil (V)

Roasted Mushroom Gnocchi \$17

Gnocchi, gorgonzola & thyme cream, roasted mushroom, toasted hazelnuts (Veg)

Lobster Ravioli \$19

Striped lobster ravioli, Creamy lobster emulsion, parsley puree, crispy leek



Dessert Stations

\$15

Cannoli

filled to order, sweet ricotta, chocolate chips or pistachio

Donut Station

assorted donuts, donut holes, chocolate sauce, caramel, powdered sugar, cinnamon sugar

Churro Station

cinnamon sugar, caramel sauce and spiced chocolate sauce

French Pastries

Selection of French pastries, and biscotti

Bomboloni Station

mini-Italian beignets filled with raspberry or lemon curd