



LIBERTY OAK

CATERING & EVENTS



CRAFTING

UNFORGETTABLE *Experiences*

At Liberty Oak Catering & Events, we specialize in crafting unforgettable experiences through world-class catering and seamless event production and execution.

As the trusted partner of many of Toronto's most iconic venues—and with the flexibility to bring Liberty Entertainment Group's expertise to any location—we deliver exceptional service and style wherever your celebration takes place. For clients seeking an elevated touch, we offer Michelin-inspired enhancements, featuring thoughtfully crafted dishes and refined presentations designed to add an extra layer of sophistication to your event.

OUR SERVICES

FULL-SERVICE EVENT PLANNING

From venue selection to vendor management and partnerships to rentals, and guest list management, our planning services transform your vision into a seamless celebration.

CULINARY AND BESPOKE EXPERIENCES

Our executive chefs craft customized menus that honour your taste and style. From relaxed rustic elegance to refined Michelin-inspired enhancements, every dish is thoughtfully designed to delight. Our world-class sommelier team and award-winning bartenders offer experiences that are sure to amaze.

VENDOR PARTNERSHIPS

Through exclusive collaborations with Toronto's leading décor and floral designers, Liberty Oak brings refined aesthetics to every occasion.

EVENT PRODUCTION & STAFFING

From lighting and sound to live entertainment, photography, and videography, our team handles every element of production.

LUXURY TRANSPORTATION

Liberty Oak Catering & Events offers premium private transportation across all event locations, near or far.

Mercedes-Benz Sprinter Limo Van:

Comfort and style for up to 7 guests

Rolls-Royce Experience:

Elegant travel for intimate parties of up to 3 guests



OUR

MICHELIN CHEFS

DAVIDE CIAVATTELLA

MICHELIN CHEF, DON ALFONSO 1890

From the sunlit shores of Pescara to the bustling heart of Toronto, the journey has been guided by a love for the flavours, stories, and traditions of southern Italy. Each dish at Don Alfonso 1890 is crafted to carry a piece of that heritage, infused with the spirit of the Mediterranean, the finest local ingredients, and the elegance of modern technique.

Training in some of Italy's most celebrated Michelin-starred kitchens—from the island of Capri to the Amalfi Coast—has shaped a philosophy rooted in both respect for tradition and a passion for innovation. Time spent under the guidance of the legendary Chef Ernesto Iaccarino in Sorrento brought a deeper understanding of how food can be more than a meal, it can be an experience, a memory, a connection.



DANIELE CORONA

MICHELIN CHEF, DANICO

The family kitchen to the culinary halls of I.P.S.E.O.A. Duca Di Buonvicino, every step was a chance to learn and grow. Time spent at renowned Italian establishments like Trussardi alla Scala in Milan, Oliver Glowig in Rome, and Don Alfonso 1890 on the Amalfi Coast brought lessons in discipline, creativity, and respect for ingredients.

Canada became home in 2018, bringing the Don Alfonso experience to Toronto. The honour of earning a Michelin Star in 2022 was a moment of pride, not just for the team, but for everyone who supported that journey. In 2023, a new chapter began with DaNico Toronto, a place where the soul of Italian cuisine lives and breathes in every dish. A second Michelin Star followed in 2024, a recognition that speaks to the incredible team and the guests who make it all worthwhile.



CANAPÉS

priced per piece

VEGETARIAN

Tuscan Pizzette	5
Roasted Squash, Fried Sage, Mozzarella Seasonal Preserve, Vincotto	
Mini Brioche Grilled Cheese	5
Brie, Fig Jam	
Panelli (VG, GF)	5
Ratatouille Purée, Spiced Crispy Chickpeas	
Cauliflower Bhaji (VG, GF)	5
Fennel, Onion, Orange Jalapeno Chutney	
Gem Caesar Spears	5
Lemon, Parmigiano, Smoked Paprika Panko	
Vegetable Spring Rolls (VG)	5
Coriander Cress	

MEAT

Spiced Crispy Fried Pork Belly (DF)	5
Compressed Cucumber, Togarashi Aioli	
Mini Crispy Chicken Slider (DF)	5
Sriracha Mayonnaise, Napa Slaw Rice Wine Vinegar	
Mini Sliders	6
American Cheese, Mak Sauce, Pickles	
Braised Short Rib Flatbread	7
Boursin Cheese, Arugula, Pickled Onion Balsamic Glaze	
Smoked Duck (GF)	8
Maple Triple Crunch Mustard, Spiced Pancake	
Lamb Lolli Chops (GF, DF)	8
Mini Lamb Chops, Spicy Mint Mojo	

CANAPÉS

priced per piece

FISH & SEAFOOD

Oysters (GF, DF) 4

Apple Rice Wine Mignonette, Lemon
Horseradish

Prawn Toast (DF) 5

Ginger, Garlic, Kewpie 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

(V) vegetarian (VG) vegan (GF) gluten-free (DF) dairy-free

MICHELIN-INSPIRED CANAPÉS

priced per piece

Crispy Cauliflower (V) 8

Truffle Oil, Pistachio Powder
Parmigiano Crumb

Caprese Bouchon (V) 8

Tomato, Mozzarella Mousse, Balsamic
Pearls, Basil Oil

Oyster Beignets 8

Oyster Mayonnaise, Yuzu Tobiko
Coriander Cress

Tuna Tartare (DF) 12

Black Sesame, Sweet Soy, Dragon Fruit
Lime Ginger, Jalapeno

Salmon Rillettes 12

Crème Fraiche, Salmon Caviar
Pickled Red Onion Kataifi Nest

Escargot En Croûte 12

Confit Garlic, Preserved Lemon
Herbed Pain de Mie

Bourguignon Beef Short Rib (GF, DF) 13

Glazed Beef Short Rib, Bacon, Shallot
Potato Foam Mushroom Dust

Duck Confit Croqués 13

Orange Aigre-Doux, Parsley Purée

Foie Gras Gougere 13

Foie Mousse, 5 Spice Choux
Sweet & Sour Cranberry, Shallot





PLATED DINNER

STARTERS

SALADS

Heirloom Salad (VG, GF)	16
Heirloom Mixed Greens, Pickled Vegetables Apple Cider Vinaigrette, Shaved Fennel	
Kale Salad (V, GF)	18
Baby Kale Salad, Roasted Pear, Pomegranate Turmeric & Honey Dressing, Ricotta Salata	
Beet Salad (V, GF)	19
Red Beet Purée, 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 & Field Tomatoes Local Burrata, Fine Herbs, Balsamic Reduction, Crostini	

SOUPS

Squash Soup (VG, GF)	15
Purée Of Heirloom Squash, Coconut Crema Spiced Pumpkin Seeds	
Truffle Mushroom Soup (VG, GF)	17
Enoki Mushrooms, Chives	
Lobster Bisque	21
Puffed Wild Rice, Espelette Pepper	
Risotto	21
A variety of seasonal risotto or farro. All options can be made vegan upon request.	
• Wild Mushroom & Truffle (V, GF)	
• Leek & Pistachio (V, GF)	
• Red Beet & Goat Cheese (V, GF)	



PLATED DINNER

STARTERS

PASTA

- | | |
|---|----|
| Garden Vegetable Orecchiette (V)
Stewed Cherry Tomatoes, Garlic, Zucchini
Stracciatella Basil, Olive Oil | 17 |
| Roasted Mushroom Gnocchi (V)
Gorgonzola & Thyme Cream Sauce, Toasted Hazelnuts | 18 |
| Bolognese
Gemelli Bolognese, Ragù, Parmigiano, Chili Flakes, Basil | 19 |
| Lobster Ravioli
Striped Lobster Ravioli, Creamy Lobster Emulsion
Parsley Oil, Crispy Leek | 28 |
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HOT APPETIZER

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|--|----|
| Baked Brie En Croûte
Brie En Croûte, Apple Butter, Toasted Almonds
Arugula Cranberry Gastrique, Champagne Vinaigrette | 18 |
| Crispy Tuna (GF, DF)
Sesame Crusted Tuna, Crispy Sushi Rice, Jalapeno
Ponzu Sauce, Nori | 22 |
| Crab Cake (DF)
Maryland Crab Cake, Caper & Celeriac Remoulade
Smoked Paprika Aioli | 24 |



PLATED DINNER

ENTRÉES

POULTRY

Roasted Chicken Supreme 38

Herb Roasted Yorkshire Valley Chicken Supreme
Goat Cheese & Spinach Orzotto, Mediterranean
Tomato Sugo

Chorizo Chicken Supreme 38

Chorizo Stuffed Chicken Supreme, Lemon & Herb
Infused Couscous, Spiced Honey Roasted Heirloom
Carrots, Cilantro Yogurt

Cornish Game Hen (GF) 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 (GF) 70

Herb Crusted Australian Lamb Rack, Navy Bean
Cassoulet Confit Garlic, Green Beans, Salsa Verde

BEEF

Guinness Wellington Short Rib 50

Guinness & Balsamic Braised Wellington County
Short Rib, Creamy Whipped Potatoes, Spiced Root
Vegetables, Crispy Shallots

Striploin (GF) 60

Grilled 10oz Striploin, Herb Roasted Fingerling
Potatoes, Broccolini, Buttery Mushrooms, Garlic
& Herb Compound Butter

Herb Tenderloin (GF) 70

Grilled 8oz Tenderloin, Sweet Potato Purée
Ratatouille Herbed Aioli, Garlic Chips

Cognac Tenderloin (GF) 70

Grilled 8oz Tenderloin, Grilled Asparagus
& Piperade, Potato Truffle Pave, Cognac
Peppercorn Jus

PLATED DINNER

ENTRÉES

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 Purée, Roasted Heirloom Carrots, Shaved Fennel, Jerusalem Artichoke Chips	
Halibut (GF, DF)	58
Seared Halibut, Braised Dupuy Lentils, Roasted Celeriac Purée, Charred Broccolini, 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

Sicilian Stuffed Peppers (DF)	24
Sicilian Stuffed Peppers, Parsley, Olives, Dry Currants, Bread Crumbs, Tomato Sugo	
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	

(V) vegetarian (VG) vegan (GF) gluten-free (DF) dairy-free





PLATED DESSERT

\$15

Lemon And Blueberry Posset (GF)

Sponge Toffee, Blueberry, 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 Purée, Pineapple, Kataifi

New York Cheesecake

Strawberries, Amaretti, Brown Butter Crumb

Tiramisu

Italian Mascarpone, Coffee, Lady Fingers, Cocoa Powder

(V) vegetarian (VG) vegan (GF) gluten-free (DF) dairy-free



GRAZING STATIONS

*priced per person,
gluten free options available upon request*

Crudité Shots (V, GF) A Variety Of Crisp Garden Vegetables, Served with Hummus, Ranch, Blue Cheese Dip	8
Tropical Fruit Platter (V, GF) A Selection Of Seasonal & Tropical Fruits & Berries	10
Antipasto Board (V) A Selection Of Imported Olives, Giardiniera Pickled Vegetables, Mushrooms, Sundried Tomatoes Hummus, Tapenade, Baguette	10
Cheese Board (V) A Selection Of Local Canadian & Imported Cheeses Served With Toasted Nuts, Dry Fruits, Jams, Baguette Honey, Grapes	18
Charcuterie Board A Selection Of Local & Imported Cured Meats Served With Mustards, Gherkins, Baguette	20
Meat And Cheese Board A Selection Of Local & Imported Cured Meats & Cheeses Served With Mustards, Gherkins, Baguette, Fruits, Jams	22



FOOD STATIONS

*priced per person,
vegetarian option included*

Chicken Shawarma 16
Hummus, Pickles, Tahini Garlic Sauce, Pita

Taco Station 16
Chicken Tinga, Achiote Pulled Pork or Spiced Beef
Soft Tortilla, Tex Mex Slaw, Black Beans, Pico Di
Gallo Pickled Onion, Shredded Lettuce, Lime
Crema Hot Sauce

Sushi & Maki 20 / 4 Pcs
Sushi & Maki, A Variety Of Sushi Nigiri & Maki
Rolls Curated By Our Master Sushi Chef

Seafood Bar 42
Selection Of Chilled Shrimp, Crab, Lobsters, Oysters
& Marinated Fish Served With Lemon, Mignonette
Chili Crisp Aioli, Horseradish

PASTA STATION

Choose One:

Gemelli Bolognese 14
Ragù, Parmigiano, Chili Flakes, Basil

Garden Vegetable Orecchiette (V) 14
Stewed Cherry Tomatoes, Roasted Garlic
Zucchini Stracciatella, Basil, Olive Oil

Roasted Mushroom Gnocchi (V) 17
Gnocchi, Gorgonzola & Thyme Cream
Roasted Mushroom, Toasted Hazelnuts

Lobster Ravioli 19
Striped Lobster Ravioli, Creamy Lobster
Emulsion Parsley Purée, Crispy Leek

SHORT PLATES

priced per person, vegetarian option included

Mexican Burrito Bowl (GF)	16
Veracruz Chicken or Pork Al Pastor, Rice, Black Beans Pico Di Gallo, Lime Crema, Tomato, Scallion	
Harissa Roasted Chicken (GF, DF)	16
Quinoa & Roasted Vegetable Tagine, Crispy Chickpeas, Pek Mezz	
Red Wine Pulled Short Ribs	18
Creamy Mashed Potatoes, Yorkshire Pudding Red Wine Jus	
Steak A La Plancha (DF)	18
Pita, Chimichurri, Pickled Onions Marinated Cabbage	
Poke Bowl (DF)	20
Seafood Poke, Scallop Ceviche, Marinated Salmon or Shrimp Escabeche, Sushi Rice, Edamame Radish Pickled Carrot, Onion, Furikake, Soy Sauce	

CARVING STATION

Select one of the following options:

Roasted Root Vegetables (V, GF)

Rapini or Broccolini with Confit Tomatoes (V, GF)

or a Selection of Seasonal Vegetables (V, GF)

Porchetta*	18
Hot Banana Peppers, Crusty Dinner Rolls, Triple Crunch Mustard	
Roasted Striploin*	20
Horseradish Mayo, Crispy Shallots, Warm Crusty Dinner Rolls	
Beef Wellington	22
Flaky Pastry, Mushroom Duxelles, Spinach Demi-Glace	
Lamb Rack*	22
Salsa Verde & Red Wine Jus	

* - gluten free upon request

(V) vegetarian (VG) vegan (GF) gluten-free (DF) dairy-free





DESSERT STATIONS

\$15

Cannoli

Sweet Ricotta, Chocolate Chips & Pistachio

Donut Station

Assorted Donuts, Donut Holes, Chocolate Sauce, Caramel
Powdered Sugar, Cinnamon Sugar

Churro Station

Cinnamon Sugar, Caramel Sauce & Spiced Chocolate Sauce

French Pastries

Selection of French Pastries & Biscotti

Bomboloni Station

Mini-Italian Beignets Filled with Raspberry & Lemon Curd

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**BEVERAGE
PACKAGE**

BEVERAGE PACKAGES

*packages are based on an open bar for 4-hours,
rentals & labour billed separately*

PREMIUM

\$60

Beer

Budweiser ~ Budweiser Light ~ Michelob Ultra

Non-Alc Beer

*Upon Request

Wine

*Select 2-4 Options From The List Below

Rosé

Rosé, Henry Of Pelham, Niagara Peninsula, ON

White

Chardonnay, Fantini, Terre D'abruzzo lgt, Italy

Pinot Grigio, Giulio Stracalli, Lombardy, Italy

Sauvignon Blanc, Chateau Haut-Grelot,
Blaye Cotes De Bordeaux, France

Red

Montepulciano, 'Casale Vecchio', Fantini,
Abruzzo, Italy

Cabernet Sauvignon/Merlot, Henry Of Pelham,
Niagara Peninsula, ON

Chianti, Querceto, Chianti, Tuscany, Italy

Bar Rail

Ketel One, Tromba Blanco, Tanqueray, Crown Royal,
Johnnie Walker Red Label, Captain Morgan White,
Sweet & Dry Vermouth, Triple Sec

Soft Bar

Flat & Sparkling Water, Pepsi, Diet Pepsi, 7-Up, Schweppes
Ginger Ale, Schweppes Soda Water, Schweppes Tonic,
Orange Juice, Cranberry Juice

Garnish

Lemons, Limes, Olives, Simple Syrup

LUXURY

\$75

Beer

Stella Artois ~ Corona ~ Peroni

Non-Alc Beer

*Upon Request

Wine

*Select 2-4 Options From The List Below

Rosé

Rosé, Domaine De La Sangliere, 'Juliette', Provence, France

White

Sauvignon Blanc, Nautilus Estate, Marlborough,
New Zealand

Chardonnay, Vignerons De Bel Air,
Bourgogne Blanc, France

Red

Cabernet Sauvignon,
Wakefield, Estate, Clare Valley, Australia

Côtes Du Rhone, Domaine Roger Perrin, 'Fruité',
Rhône, France

Malbec, Agostino Estate, Mendoza, Argentina

Bar Rail

Belvedere, Casamigos Reposado, Botanist, Lot No. 40 Rye,
Johnnie Walker Black Label, Ron Zacapa 23, Campari,
Sweet & Dry Vermouth, Triple Sec

Soft Bar

Flat & Sparkling Water, Pepsi, Diet Pepsi, 7-Up, Schweppes
Ginger Ale, Schweppes Soda Water, Schweppes Tonic,
Orange Juice, Cranberry Juice

Garnish

Lemons, Limes, Oranges, Olives, Fresh Lime Juice,
Simple Syrup



A LA CARTE WINE LIST

**based on availability & billed on consumption*

BUBBLES

PROSECCO, Tenuta Santome, Veneto, Italy	70
SPARKLING WINE, Henry of Pelham, 'Cuvee Catherine', Niagara Peninsula, ON	75
CHAMPAGNE, Tarlant 'Brut Reserve', Champagne, France	160

ROSÉ

ROSÉ, Henry of Pelham, Niagara Peninsula, ON	60
ROSÉ, Domaine de La Sangliere, 'Juliette', Provence, France	70

WHITE

RIESLING, Flat Rock, Niagara, Canada	50
CHARDONNAY, Fantini, Terre d'Abruzzo IGT, Italy	55
PINOT GRIGIO, Giulio Stracalli, Lombardy, Italy	55
SAUVIGNON BLANC, Chateau Haut-Grelot, Blaye Cotes de Bordeaux, France	55
CHARDONNAY, Vignerons de Bel Air, Bourgogne Blanc, France	70
SAUVIGNON BLANC, Nautilus Estate, Marlborough, New Zealand	70
CHABLIS, Madame Veuve, Petit Chablis, Burgundy, France	110
SANCERRE, J. De Villebois, Sancerre, Loire Valley, France	120

RED

CHIANTI, Querceto, Chianti, Tuscany, Italy	60
CABERNET SAUVIGNON, Wakefield, Estate, Clare Valley, Australia	70
CÔTES DU RHONE, Domaine Roger Perrin, 'Fruité', Rhône, France	70
MALBEC, Agostino Estate, Mendoza, Argentina	70
MERLOT, Antonutti, Friuli, Italy	75
SUPER TUSCAN, Querciabella, Mongrana Rosso, Tuscany, Italy	90
VALPOLICELLA, Bertani, Valpolicella Ripasso, Veneto, Italy	90
PINOT NOIR, Opawa, Marlborough, New Zealand	90
TEMPRANILLO, Zinio, Reserva, Rioja, Spain	100
BAROLO, Tenuta di Martucino, Piedmont, Italy	120

SPECIALTY COCKTAILS

**priced per person, minimum order 30*

Italian Rose Lemonade Luxardo Limoncello, Martini Bianco Vermouth, Lemon, San Pellegrino Aranciata Rossa Lemonade	17
Passionfruit Garibaldi Fluffy Orange Juice, Passionfruit, Campari	17
Chocolate Boulevardier Dark Rum, Sweet Vermouth, Campari, McGuinness Chocolate Liqueur	17
Elderflower Paperplane Gin, Aperol, St. Germain, Fresh Lemon Juice	18
Lychee Cosmo Citrus Vodka, Soho Lychee, Cranberry, Fresh Lemon, Agave Nectar	18
Blushing Vesper Vodka, Gin, Lillet Rose	18
Horchata Espresso Martini Vodka, Liqueur 43 Horchata, Espresso, Simple Syrup	19
Sugar Shack Old Fashioned Bourbon, Dark Maple Syrup, Lagavulin 8, Angostura, Chocolate Angostura	22
Limoncello Spritz Luxardo Limoncello, San Pellegrino Sparkling Lemonade, Prosecco	22
Honey Almond Sour Bourbon, Benedictine, Amaretto, Fresh Lemon, Simple Syrup, Egg White, Bitters	22
Blood Orange Spagliato Amara Blood Orange Amaro, Dolin Sweet Vermouth, Orangina, Prosecco	25
Black Raspberry Mezcal Margarita Mezcal, Chambord, Fresh Lime, Agave	25

*ask your sales manager about our custom mocktails





CUSTOM BAR EXPERIENCES

rentals & labour billed separately

MIMOSA BAR

\$18

Choose 2:

Citrus Medley
Spice Pineapple
Strawberry
Grapefruit Chamomile

MARTINI BAR

\$22

Classic Gin & Vodka

Choose 2 additional Martinis:

Espresso
Passionfruit
Cosmo
Watermelon

MARGARITA BAR

\$22

Classic

Choose 2 additional Margaritas:

Spicy Coconut Guava
Melon
Pineapple Mango
Blueberry Basil

SPRITZ BAR

\$22

Choose 2:

Strawberry Coconut
Peaches & Cream
Elderflower Spagliato
Aperol

PROHIBITION BAR

\$26

Choose 2:

Manhattan
Old Fashioned
Vesper
Negroni

Ask your sales manager about our
Bespoke Bar upgrades and customized
Sommelier experiences



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Liberty
ENTERTAINMENT GROUP