



CATERING MENU

Grazing Boards



Cheese & Charcuterie

5 unique kinds of cheese, 3 types of cured meat, olives, seasonal jam, honey, dried fruit, crisps, artisanal bread

Luxe & Floral

fruits, 5-6 cheese heavy, 5-6 cured meats, artisanal bread, pretzels, truffled honey, miso mustard, antipasto, pickled goodies, dips-of-the-day, kettle chips, breadsticks.


Fruit Platter

seasonal fruit

Muffins & Pastries

Assorted goodies

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 *Gluten-Free Option*

 *Plant-Based Option*





CATERING MENU

canapes



fresh
the
land

Smoked Duck 

scallion pancakes, cucumber, tamarind jam

Wild Boar 

tandoori seasoning, apple slaw, micro cilantro

Steak Tartare 

hand-cut beef eye round, crispy purple potato chip

Crispy Pork Belly 

sous-vide pork belly, turmeric lemon aioli, snow peas

Spiced Lamb

potato croquette, red pepper jelly, microgreens

Chicken & Waffle


crispy basil fried chicken, mini bamboo charcoal waffle cone, chive mashed potato

Edamame + Prosciutto

chive cream cheese, micro basil, beetroot basket

Truffle Chicken & Mushroom Dumpling

chili-soy glaze, scallions

 *Gluten-Free Option*

 *Plant-Based Option*



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CATERING MENU

canapes



from the sea

Oysters

served with horseradish, champagne mignonette, blueberry caviar, lemons, tabasco

Crab Cake Lollipops

crispy lump crab, smoked paprika aioli

Maple Salmon Tartare

salmon belly, wasabi-soy, sesame rice paper

Maple Tuna Tartare

wasabi-soy, scallions, watermelon radish

Jalapeño Scallop Dumpling

sea scallop, cilantro, chilli black vinegar

Fish & Chips

mini crispy basa, tarragon aioli, potato sticks

Octopus Fritter

sakura aioli, bonito flakes, scallions, nori, katsu sauce

from the garden

Mock Oysters

tofu, nori, stewed dried shitake mushrooms, maple-soy glaze, crispy garlic

Nori Summer Roll

pickled veggies, spicy aioli, microgreens

Plant-Based Gem

vegetable dumpling, bamboo, black fungus, dried shiitake mushroom, cabbage, scallions, ginger, sesame oil, chili-soy dip

Truffled Pierogies

old age cheddar, caramelized onions

Grilled Cheese


smoked gouda, old age cheddar, brie, smoked ketchup, superseed loaf

Crispy Tofu

five-spiced, yuzu-pesto, nori flakes

Wild Mushroom Flatbread

rockets, scallion oil

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Baos

choose from 4 flavors

Oui Oui Bao

french onion bao, hot beef, swiss cheese, caramelized onions, crispy shallots

Peking Duck Bao

pulled duck, sweet plum sauce, cilantro, scallions, fresh cucumbers

Tofu Bao 🌿

white peppered tofu, cucumbers, pickled daikon, pickled carrot, Malteser toffee, cilantro

General Ol'Boy Bao

fried oyster bao, black garlic vinegar, cilantro, crispy garlic, rocoto chili, red onions, lettuce

Sammies

choose from our unique sandwich selection

Blueberry Chicken Sammie 🌿

roasted chicken, blueberry compote, spring mix, roasted garlic aioli, brie cheese, hard sourdough

Truffled Beef 🌿

roast beef, arugula, truffle aioli, brie cheese, hard sourdough

Creamy Cucumber & Dill Shrimp Toast 🌿

Rainbow Sammies 🌿 🌿

roasted carrot, beets, avocado sammies

Pork Katsu Sammies 🌿

handhelds



Skewers

Oden Skewers

Pork Satay

Chicken Satays

Yakitori Chicken Skewers

Wild Boar Skewers

Pull-Up Skrrrt Steak Skewers

🌿 Shishito Peppers

Sliders

choose from 4 flavors

Beef, Swiss Cheese & Olive Sliders

Guava Pulled Pork Sliders

Yuzu Tuna Sliders

Oyster mushroom Sliders

🌿 🌿 Lettuce Wraps

choice of:

Chicken / Mushroom / Shrimp

🌿 *Gluten-Free Option*

🌿 *Plant-Based Option*

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brunch

Danishes

freshly baked pastry

Cheese & Ham

Spinach & Feta

Peachy Ricotta

Yogurt Parfait Set 

comes with granola, super seed mix, fresh berries, honey, cocoa nibs, cereal, apple chips

Cinnamon Toast Box 

with Maple Bacon, Berries, Vanilla Whipped Cream

(option to add caviar or bacon or both)

Crepe Bar 

Sweet

strawberry, banana, Nutella, cinnamon, chocolate, whipped cream

Savory Pizza 

pepperoni, green peppers, mushrooms, olives, onions, tomatoes, spinach, mozzarella cheese

Savoury Chicken

peas & creamy mushroom sauce, mozzarella cheese, spinach


Plant-Based Savoury 

spinach, tomato, ricotta, mushrooms, onions

Best of Both Worlds- Sweet & Savoury Mix  

Good Morning Love Lox And Bagels Platter 

hand-cured smoked salmon, whipped chive cream cheese, lemon-dill yogurt, red onions, fried capers, cucumbers, watercress, avocado, served with a variety of bagels and kettle chips

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 *Plant-Based Option*



CATERING MENU

salads



Strawberry Goat Cheese, Candied Pecan Spring Salad
with poppy seed dressing

Fennel, Mint and Arugula Salad
with a mandarin orange dressing

Green Apple Cranberry, Kale Salad
with grapefruit blush dressing

Roasted Beet & Berry Mixed Green Salad
with honey basil lemon dressing

Citrus-Baby Arugula, Lemon, Asiago
with balsamic dressing

Protein Options

Grilled Chicken


Salmon

Shrimp

Steak

Curried Tofu

Grilled Calamari

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CATERING MENU

trays 

 Chicken, King Mushroom, Snow Pea Stir-Fry

wok-tossed sliced chicken, king mushroom, snow peas, carrots, onions, garlic sauce

Creamy Apricot Chicken

baked chicken, creamy garlic sauce, warm sweet apricot sauce

Smoked Paprika Chicken

spiced and smoky paprika chicken, baked

Ribeye Steak With Japanese Chimichurri

sous-vide, thick-cut ribeye, sliced ribeye, ginger, scallion, garlic

LA Short Ribs

grilled tender beef short ribs, bone-in, sesame seeds

Cider Brined Pork Tenderloin

Blueberry Champagne Compote, Pork tenderloin, onions, garlic, basil

 SLC Elote

buttered corn, cotija cheese, garlic kewpie mayo, nori, bonito flakes, secret SLC seasoning

 Crispy Brussel Sprouts

spiced Maldon salt, option add-on: smoked bacon

Sambal Super Wings

sweet and spicy soy, whole wings, scallions, rocoto chili, sesame seeds

Thai Basil Chicken

stir-fried basil, chicken, green peppers, bamboo, carrots, onions, mushrooms, red chili

  Truffled Mac & Cheese

panko-baked

  Dirty Fried Rice

Green peas, eggs, onions, garlic, lettuce, stir-fry sauce, nori, scallions, cilantro, fried shallots, garlic, pork-floss

from the sea 

Torched Tamarind Salmon

baked salmon, sweet tamarind sauce, nori flakes

Maple Watermelon Ahi-Tuna

maple-wasabi soy, chinese donut cruller, salted duck egg fish skin, scallions, nori, crispy garlic, microgreens



CATERING MENU

trays

from the garden 

SLC Elote 

buttered corn, cotija cheese, garlic kewpie mayo, nori, bonito flakes, secret SLC seasoning

Charred Yuzu Broccoli 

cold served, yuzu ponzu, furikake flakes

Wild Mushroom Orzo

truffled, mushroom medley, parsley, asiago

Butter Roasted Rose Bucatini

house-made rose sauce, asiago, basil

Crispy Brussel Sprouts 

spiced Maldon salt, *option add-on: smoked bacon*

Roasted Spiced Cauliflower 

oven-roasted

Asian Wok Veggies 

stir-fried chinese greens, mushrooms, carrots, onions, celery, garlic sauce

Truffled Mac & Cheese 

panko-baked, plant-based

Maple Sweet Potato 

sweet potato puree, coconut milk, maple syrup

Double-Cooked Smoked Paprika Potato 


garlic-roasted, cooked twice

Dirty Fried Rice 

green peas, eggs, onions, garlic, lettuce, stir-fry sauce, nori, scallions, cilantro, fried shallots, garlic

Lemon Turmeric Rice 

jasmine rice, sweet onion, scallions

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 *Plant-Based Option*

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CATERING MENU

something sweet

Candy Bouquet
individual candy set


Dipped Pretzel Rods
choose from 3 flavours, custom flavors available
Oreo
Strawberry Fun
Caramel Drizzle

 Mini Maple Cinnamon Toast Stacks
Blueberry compote



Mochi Donuts
choose from, custom flavors available
Ube
Lemon Lavender
Houjicha Crunch
Dulce De Leche
Black Sesame with White Miso Caramel

Freshly Baked Cookies
Lavender & Fog
Miso Nutty
Matcha Oreo
5-Spice & Everything Nice
Chocolate Drip

Miso Chocolate Tartelette
Sweet and salty chocolate ganache, raspberry

 Strawberry Chantilly Cheesecake
light and airy deconstructed cheesecake,
strawberry-basil compote

Cupcakes
choose from a Simple Swirl OR Floral Design
flavors:
French Vanilla
Chocolate Rosewater
Lavender lemon
Peachy Processo
Miso Caramel
Funfetti
Earl Grey
Honey Chamomile

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CATERING MENU

feeling fancy!



Disposable Serving Utensils

Disposable Plates, Napkins & Cutlery Set

Chef Experience

Add a chef-hosted experience to your special event. One of our event planners will book you in for a free consultation via email shortly to discuss your event details.

Venue Space Rental

transforming any space into a story-telling experience

Customized Printed Menus

the menu is curated based on your event's mood.

Customized Name Tags

We will customize and finalize your request during your consultation. Each tag comes with a unique item based on your event's mood.

Photobooths & Installations

make your day fun one snap at a time

Florals

Ready-to-set- Bouquets and Tablescapes

DJ, Lighting & Entertainment

award-winning artists and creatives on our vetted roster

Photographers & Videographers

document your special day intentionally and professionally

Decor & Rentals

unique pieces that make all the details magical

& more!

To book a free consultation, please visit:

<https://www.preserveindulgence.com/contact-form/>



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