

# SAUCY AFFAIRS

## HOW ABOUT A MEXICAN HOLIDAY FIESTA

### SIGNATURE TUNA BOMBS

PANKO CRUSTED DEEP FRIED RICE CAKES • WASABI • GUACAMOLE • SAKU TUNA SOYA AND SESAME OIL • SPICY MAYO PICKLED GINGER • GREEN ONIONS • SESAME SEEDS • FRESH POMEGRANATE FOR HOLIDAY COLOUR!

*\*\* VEGETARIAN AVAILABLE WITH NO TUNA*

**\$5 PP**

### GUACAMOLE MARTINI

GUACAMOLE • SALSA FRESCA (PICO DE GALLO) • HOME MADE CORN TORTILLA

*\*\*ALTERNATIVELY CAN BE SET UP AS A STATION*

**\$5 PP**



SIGNATURE TUNA BOMBS

### OUR EXTRAORDINARY TACO BAR

**\$25 - \$28 PER PERSON**

#### BAJA STYLE FRESH COD

LIGHTLY CORONA BEER BATTERED AND DEEP FRIED ON LOCATION  
CHIPOTLE CREMA

#### VEGGIE MUNDO

GARLIC • POBLANO CHILI • ONIONS • MUSHROOMS • SWEET POTATO • SPINACH

#### 'PRAISE THE BRAISE' BEEF SHORT RIBS

BRAISED FOR HOURS IN OUR "SECRET" BRAISING LIQUID

#### MEXI-CHINO BBQ PORK

ROASTED IN OUR OWN MEXI-ASIAN STYLE BBQ SAUCE

#### CHICKEN "VALENTINA" CHOP

ROASTED IN OUR SPICY MEXICAN

#### ROASTED DUCK TACOS

WITH ROASTED PORK CHICHARRONES • RED PLUM CHUTNEY

### YOU CAN PICK 4 FILLINGS..

...THE TACO FILLINGS WILL BE PRESENTED IN CHAFFING DISHES ON THE TACO BAR TO KEEP WARM AND THE CHEFS WILL SERVE YOU. WE WILL HAVE FLAT TOP ELECTRIC GRIDDLES THAT WE WILL HEAT THE HOME MADE CORN TORTILLAS ON "A LA MINUTE" TO MAKE SURE THEY ARE FRESH AND HOT (WILL NEED ELECTRICITY AT THE BUFFET TABLES).

WE USE DISPOSABLE BAMBOO BOATS TO SERVE THE TACOS IN, BECAUSE WE DO THE "REAL THING" THE BOATS ARE PERFECT TO HOLD THE TORTILLAS SO THAT YOU CAN LOAD THEM UP AT THE SALSA BAR!

### DRESS YOUR TACO AT OUR SALSA BAR!

- |  |                                  |
|--|----------------------------------|
| • TOMATILLO SALSA VERDE (GREEN AND MEDIUM) | • CILANTRO AND CHOPPED ONIONS    |
| • SALSA ROJA (RED AND HOT!)                | • FRESH ROASTED CORN SALSA       |
| • SHREDDED JICAMA GREEN MANGO              | • GUACAMOLE                      |
| • FRESH COTILA CHEESE                      | • PICO DE GALLO                  |
| • MEXICAN FRIJOLE (REFRIED BEANS)          | • CHIPOTLE CREMA (FOR FISH TACO) |

### MARGARITA AND SANGRIA

WE CAN KILL A MARGARITA BAR FOR YOU, JUST TALK TO US.  
PRICING WILL VARY DEPENDING ON STYLE OF BEVERAGE

**THIS IS JUST THE BEGINNING! WE CAN DO  
A WHOLE BUFFET MENU FOR YOU**

**THE BEST MEXICAN AROUND! (OUR RESTAURANTS ARE IN MEXICO)**



GUACAMOLE MARTINI



BAJA STYLE FRESH COD



SALSA BAR

284 Avenue Road Toronto, Ontario, Canada M4V 2G7

416 967-2829 or 416 96.SAUCY

# SPECIAL HOLIDAY MENU

## SIGNATURE HORS D'OEUVRES *WITH A FESTIVE TWIST!*

### SIGNATURE TUNA BOMBS

PANKO CRUSTED DEEP FRIED RICE CAKES • WASABI • GUACAMOLE • SAKU TUNA  
SOYA AND SESAME OIL • SPICY MAYO PICKLED GINGER • GREEN ONIONS •  
SESAME SEEDS • FRESH POMEGRANATE FOR HOLIDAY COLOUR!  
*\*\* VEGETARIAN AVAILABLE WITH NO TUNA*

**\$5 PP**

### GUACAMOLE MARTINI

GUACAMOLE • SALSA FRESCA (PICO DE GALLO) • HOME MADE CORN TORTILLA  
*\*\*ALTERNATIVELY CAN BE SET UP AS A STATION*

**\$5 PP**

### TURKEY DINNER SLIDER

ROASTED TURKEY • CRANBERRY • STUFFING • GOAT CHEESE • BABY ARUGULA  
SAGE AIOLI • MINI BRIOCHE BUN

**\$4 PP**

### MINI NEW YORK STEAKHOUSE DINNER BITE

CANADIAN AAA NEW YORK STEAK • CLASSIC POTATO MASH • CARAMELIZED RED  
ONIONS • SAUTÉED MUSHROOM  
HORSE RADISH CREAM (SERVED ON A TASTING SPOON OR ON GARLIC CROSTINI)

**\$4.50 PP**

### CROSTINI RUSTICO

PESTO PAINTED TOASTED RUSTIC BREAD • GOAT CHEESE  
ROASTED ASPARAGUS/ARUGULA CHIFFONADE  
TAHITIAN LIME OIL SPRINKLING OF FRESH POMEGRANATE FOR HOLIDAY

**\$5 PP**

### LAMB LOLLY

GRILLED LAMB CHOP • IN-HOUSE SAUCY SPICES  
SERVED WITH PINK GUAVA • CHILLIES • AGAVE MINT GLAZE

**\$7 PP**

### CLASSIC CAPRESE CROSTINI

OVEN ROASTED MULTI COLOURED BABY TOMATOES • FRESH MOZZARELLA  
PESTO PAINTED CROSTINI  
FRESH BASIL LEAF AND BALSAMIC DRIZZLE

**\$3.25 PP**

### OYSTERS ROCKEFELLER

FRESH SHUCKED AND TOPPED WITH GARLIC SPINACH • ONION  
FRENCH PERNOD • PARMESAN CHEESE...

*THE BEST!*

**\$9**

*\* OR DO A FRESH OYSTER SHOOTER WITH GREEN AND RED GAZPACHO!*

**PP** = Priced per piece

All the menus are available as sit down plated service, or buffet style!

# HOLIDAY MENU #1

**MIXED LETTUCES**

WATERCRESS • ENDIVE • BABY SPINACH • ROMAINE HEARTS  
SPICED PUMPKIN SEEDS • DRIED CRANBERRIES  
WHITE BALSAMIC VINAIGRETTE

**ROAST TURKEY**

CLASSIC BREAD AND BUTTER STUFFING WITH ONIONS AND SAGE  
ROLLED INTO DEBONED TURKEY BREAST AND THIGH  
ROASTED AND SLICED • GRAVY • CRANBERRY SAUCE

**CORAL MASH**

DUO OF SWEET AND WHITE POTATOES  
WHIPPED WITH CREAM • BUTTER  
FRESH Tyme

**GARLIC GREENS BEANS**

BUTTER • SALT

**CLASSIC APPLE CRISP**

MAPLE CREME ANGLAISE DRIZZLE

**\$35 PER PERSON**

# HOLIDAY MENU #2

**SIGNATURE SALAD**

ROMAINE HEARTS • BARTLETT PEARS • GORGONZOLA • CANDIED PECANS  
MUSTARD VINAIGRETTE

**PORK TENDERLOIN**

STUFFED WITH SWEET POTATO • SPINACH • GOAT CHEESE  
PAINTED IN APRICOT GLAZE

**CELERY ROOT PUREE**

ROASTED GARLIC

**BRAISED BRUSSEL SPROUTS**

SHAVED PARMESAN • DOUBLE SMOKED BACON • TOASTED PINENUTS

**CANDIED HEIRLOOM TRI COLOUR CARROTS**

BUTTER • BROWN SUGAR

**EGGNOG CHEESECAKE**

WONDERBERRY COMPOTE

**\$38 PER PERSON**

# HOLIDAY MENU #3

**WALDORF SALAD**

APPLES • GRAPES • DRIED CRANBERRIES • CELERY • WALNUTS  
OVER GREENS • BLUE CHEESE YOGURT DRESSING

**BRAISED LAMB SHANK**

INDIVIDUAL LAMB SHANK, BRAISED IN BOURGUIGNON STYLE  
RED WINE • MUSHROOMS • ONIONS

**SCALLOPED SWEET AND WHITE POTATOES**

ASIAGO CHEESE • ROSEMARY • SHALLOTS

**BROCCOLI AND GREEN BEANS**

GARLIC • SEA SALT

**GRAND RASBERRY LEMON TRIFLE**

WHIPPED CREAM

**\$36 PER PERSON**

All the menus are available as sit down plated service, or buffet style!

## HOLIDAY MENU #4

### **BABY ARUGULA**

ASIAN MANDARINS • AVOCAD • SESAME VINAIGRETTE

### **PRIME RIB ROAST BEEF**

SAUTEED MUSHROOMS • HORSERADISH CREAM • FRIZZLED ONIONS

### **ROASTED FINGERLING POTATOES**

SEA SALT • BUTTER

### **GRILLED ASPARAGUS**

TAHITIAN LIME OIL

### **STICKY TOFFEE PUDDING CAKE**

VANILLA BEAN WHIPPED CREAM

**\$45 PER PERSON**

## HOLIDAY MENU #4

### **CANDY CANE PICKLED BEETS**

BULGARIAN FETA • CARAMELIZED RED ONIONS • PINE NUTS • ROMAINE HEARTS  
PINK CHAMPAGNE VINAIGRETTE

### **SEARED SALMON**

CLASSIC LEMON CAPER AND DILL BEURRE BLANC

### **WHIPPED YUKON GOLD POTATOES**

BUTTER • CREAM

### **BRAISED BLACK ANGUS SHORT RIBS**

### **ROASTED ROOTS**

PARSNIPS • TURNIPS • SQUASH • SWEET POTATO

### **TOSSED BOK CHOY AND BROCCOLI**

GARLIC AND OLIVE OIL

### **CANDY CANE CREME BRULE**

CLASSIC VANILLA CREME BRULE WITH CANDY CANE GARNISH

**\$49 PER PERSON**

### **\*\*SUB IN A SOUP FOR YOUR SALAD OR ADD IT ON\*\***

ADD ON \$5 PER PERSON

### **BUTTERNUT SQUASH**

FINISHED WITH SPICY HONEY OR COCONUT CREME

### **ROASTED TOMATO**

BASIL OIL DRIZZLE  
THAI COCONUT BROCCOLI • CORIANDER

### **CREAMY MIXED WILD MUSHROOM**

TAHITIAN LIME OIL

These are just a sample of the kind of menus we provide  
We can customize the menu just for you as most menu items are interchangeable  
All the menus are available as sit down plated service or buffet style!

**PLEASE GIVE US A CALL!**

SAUCY  AFFAIRS

**416 967-2829 or 416 96.SAUCY**

## HOW ABOUT AN ISLAND STYLE BUFFET

### **GRILLED JERK CHICKEN**

MARINATED IN CITRUS AND SPICES  
GRILLED AND SERVED WITH MANGO CHUTNEY

### **COCONUT RICE N PEAS**

JASMINE RICE KISSED WITH COCONUT/KIDNEY BEANS OR PIGEON PEAS

### **FRIED PLANTAIN**

### **RUNDOWN VEGGIES**

OKRA, PUMPKIN, CHOYOTE, SWEET POTATO , GREEN BEANS AND CHICK PEAS IN  
AN ISLAND STYLE YELLOW CURRY AND CREAMY COCONUT TOMATO SAUCE

### **TROPICAL SLAW**

JICAMA AND CABBAGE SLAW WITH PINEAPPLE  
PASSIONFRUIT VINAIGRETTE

### **DEEP FRIED “FESTIVAL” DUMPLINGS**

SLIGHTLY SWEET FRIED DUMPLINGS PERFECT WITH JERK

### **BIG TOSSED GREEN SALAD**

ROMAINE HEARTS, WATERCRESS, ENDIVE, BABY SPINACH, ARUGULA  
TOSSED WITH HOUSE WHITE BALSAMIC VINAIGRETTE  
MANGO AND AVOCADO

### **BREAD PUDDING**

WITH RAISINS AND CARAMEL SAUCE

### **FRESH FRUIT PLATTER**

### **\$40 PER PERSON**

THIS IS A SAMPLE MENU ONLY. PLEASE TALK TO US ABOUT A CUSTOM CARIBBEAN MENU FOR YOUR  
FUNCTION, OUR CHEF GLENROY ANDERSON (OWNER) IS  
FROM JAMAICA AND IS OUR IN HOUSE EXPERT OF COURSE!

***OF COURSE WE OFFER FULL BAR OPTIONS AND  
THE BEST RUM PUNCH IN TOWN***

All the menus are available as sit down plated service, or buffet style!



## HOLIDAY PLATTERS / STATIONARY

### HOUSE SMOKED TROUT PLATTER

ORGANIC LOCAL RAINBOW TROUT, THIN SLICED RED ONIONS, CAPERS,  
DILL AND HERB CREME FRAICHE  
ARTIZAN BREADS, FLAT BREADS

**\$16 PP**

### CHARCUTERIE PLATTER

LOCAL AND IMPORTED CURED MEATS, PATES  
MUSTARDS, GHERKINS, CROSTINI

**\$17 PP**

### CHEESE OFFERING

LOCAL AND IMPORTED AWARD WINNING CHEESE SELECTIONS  
FRESH FIGS, GRAPES, DRIED FRUIT AND NUTS, SEASONAL BERRIES  
GOURMET CRACKERS, FLATBREADS, CROSTINI

**\$16 PP**

### GUACAMOLE OLE

FRESH GUACAMOLE, PICO DEL GALLO TOMATO SALSA  
HOME MADE "SAUCY" TORTILLA CHIPS

**\$10 PP**

### THREE LEGUME PUREE PLATTER

SWEET POTATO HUMMUS, RED LENTIL DIP, EDAMAME HUMMUS  
FRED'S BREAD STIX, HOME MADE PITA CHIPS, SAUCY TORTILLA CHIPS

**\$9 PP**

### GRILLED VEGETABLE PLATTER

GRILLED EGGPLANT, ZUCCHINI, PORTOBELLO MUSHROOMS  
GARLIC CONFIT  
WHITE BALSAMIC REDUCTION  
PESTO PAINTED TOASTED CROSTINI

**\$13 PP**

### SUMPTUOUS CHARCUTERIE AND CHEESE OFFERING

ALL THE BEST OF BOTH PLATTERS

**\$22 PP**

**PP** = Priced per piece

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