

RECEPTION
DINNER
& DESSERT
MENUS

creating exceptional food
design and events

TWO13

KOSHER FOOD DESIGN INC.

HORS D'OEUVRES - COLD

FAVOURITES \$60/DOZEN

ASIAN TUNA TARTAR ON CUCUMBER | SOY + GINGER + CHILI SAUCE +
SESAME OIL + RICE VINEGAR | TOASTED SESAME SEED + SCALLION

TOMATO TARTINE | SUN-DRIED TOMATO SPREAD | BLISTERED CHERRY
TOMATOES | BASIL CHIFFONADE

HOUSE-CURED SALMON GRAVLAX | POPPYSEED CRACKER | HONEY
MUSTARD | DILL GREMOLATA

THAI STYLE SALAD ROLL | MANGO | CARROT | THAI BASIL | PEA SHOOTS |
RICE NOODLES | SWEET CHILI SAUCE (V | GF)

SHAVED SMOKED MEAT SANDWICH | SHAVED SWEET ONION | COCKTAIL
MARBLE RYE | CRUNCHY MUSTARD SPREAD

SPICY SEARED TUNA ON WONTON CRISP | CRUSHED AVOCADO | CHILI
AIOLI

SMOKED SALMON STUFFED BABY GEM POTATO | CHIVE + LEMON TOFU
(GF)

SUMMER VEGETABLE TOSTADA CUP | CRUSHED EGGPLANT | CORN + BLACK
BEAN + SWEET PEPPER | JALAPENO LIME VINAIGRETTE (V)

CHILLED GAZPACHO | CHILI OIL DRIZZLE



HORS D'OEUVRES - COLD PREMIUM \$72/DOZEN

TUNA TARTAR TASTE (GF) | RED WINE DIJON VINAIGRETTE | CRUSHED CRISPY SHALLOT | CHERRY TOMATO SLICE | CHERVIL | BELGIAN ENDIVE SPEAR

ELEVATED GARDEN CRUDITÉ | GREEN PEA HUMMUS | RENTAL SHORT ROCK GLASS + COCKTAIL FORK

BABY ARUGULA SALAD | 213 CHINESE BOX + BAMBOO FORK | ROASTED SLICED FOREST MUSHROOMS | TIN-CUT SWEET ONION | BALSAMIC VINAIGRETTE (V/GF)

ANGRY TEXAN SPICED BEEF FLAT IRON TACO (MEDIUM) | CRUSHED AVOCADO | MINCED TOMATO SALSA | PINNED

ASIAN BBQ DUCK TACO | SWEET + SOUR SLAW | PINNED | MINI ACRYLIC PLATE

SEARED TUNA SOFT TACO | ASIAN SLAW | WASABI AIOLI | PINNED

TERIYAKI SALMON LETTUCE BITES | BABY GEM LETTUCE |SCALLION | BAMBOO BOATS

VEGAN FETA + WATERMELON + CUCUMBER SKEWER | FRESH MINT + LEMON (V/GF)

ANGRY TEXAN FLAT IRON STEAK ROLL-UP SKEWERS | SPINACH + HORSERADISH AIOLI

MINI BBQ PULLED CHICKEN SOFT TACO | SWEET + SOUR SLAW | CHILI LIME



HORS D'OEUVRES - COLD MORE SUBSTANTIALS \$84/DOZEN

SALMON POKE BOWL | 213 BAMBOO BOAT + CHOPSTICKS | SEASONED SUSHI RICE | DICED CUCUMBER + AVOCADO + PINEAPPLE | TAMARI SAUCE | PICKLED GINGER | WASABI AIOLI (GF)

ASSORTED SUSHI BOAT | 3/BOAT | AVOCADO + CUCUMBER | SWEET POTATO + TEMPURA | SHREDDED CARROT + CUCUMBER MAKI | SPICY TUNA MAKI | SOY SAUCE PIPETTE | THIN-CUT PICKLED GINGER | WASABI | TWO 13 BAMBOO BOAT + CHOPSTICKS

TUNA NICOISE SALAD JAR | SEARED AHI TUNA | DICED NICOISE VEGETABLES + KALAMATA RED WINE VINAIGRETTE | FRESH HERBS | TWO 13 TINY YOGHURT JARS, RENTAL COCKTAIL FORKS

CHILI LIME GRILLED SALMON | SOUTHWEST CORN + BLACK BEAN + TOMATO SALAD | CRUNCHY TORTILLA THREADS | CHINESE BOX (GF)

CHICKEN CHOW MEIN SALAD | THIN CUT ASIAN VEGETABLES | SWEET + SOUR DRESSING | SCALLION + TOASTED SESAME | CHINESE BOX + CHOPSTICKS

CHOPPED BABY GEM CAESAR COSMO | CAESAR VINAIGRETTE | BRUNOISE CHALLAH CROUTONS | LEMON JUICE (NO WEDGE) | CAPERS (NO CAPERS FOR BRIDE) | TRI-COLOUR CHERRY TOMATOES | VEGAN PARMESAN | RENTAL COSMO GLASSES + SALAD FORK



HORS D'OEUVRES - HOT

FAVOURITES \$60/DOZEN

CHICKEN + WATER CHESTNUT SIU MAI DUMPLING | SOY GINGER DRIZZLE | BAMBOO SPOONS

CABBAGE + MIXED VEGETABLE POT STICKERS | CHILI RICE VINEGAR DRIZZLE | BAMBOO SPOONS (V)

MUSHROOM SPINACH PHYLLO TRIANGLES | MANGO CHUTNEY

CREMINI ARANCINI | SUN-DRIED TOMATO AIOLI | SKEWERED

CHICKEN SIU MAI | GINGER SOY SAUCE | 2-PRONG SKEWER | MINI ACRYLIC PLATE

MINI BEEF SLIDER | SESAME TOONIE | CARAMELIZED ONION | DILL PICKLE SKEWER

CRUNCHY CHICKEN SLIDER | SESAME TOONIE | MASHED POTATO ICING | PAN GRAVY

COCKTAIL BEEF WIENER IN JACKET | BALLPARK MUSTARD | SKEWERED

SEEDED CHICKEN BALL | SWEET AND SOUR SAUCE | SKEWERED

PANKO CRUSTED VEGAN MAC AND CHEESE CUBE | CHILI LIME AIOLI DRIZZLE | MINI BAMBOO BOAT + BAMBOO FORK

CRISPY ASIAN VEGETABLE SPRINGROLL | CHILI PLUM SAUCE

MINI SHEPHERD'S PIE | SAKE CUPS



HORS D'OEUVRES - HOT

PREMIUM \$72/DOZEN

GRILLED POLENTA WITH ROASTED FOREST MUSHROOMS | BALSAMIC REDUCTION (V/GF)

CHICKEN SATAY | SCALLION | PEANUT SAUCE DRIZZLE

CHICKEN TAGINE | STEAMED VEGETABLE COUSCOUS | TWO 13 MINI TAGINES

TAMARI GINGER GRILLED CHICKEN SKEWER | RICE NOODLE + THIN CUT ASIAN VEGETABLES | SWEET + SOUR DRESSING | SCALLION + TOASTED SESAME | 213 CHINESE BOX + CHOPSTICKS (GF)

CRUNCHY CAULIFLOWER SOFT TACO | THIN-CUT SPINACH | SPICED TAHINI | PINNED

CRISPY POTATO + SPINACH SAMOSA | SPICY COCONUT CORIANDER CHUTNEY

CRUNCHY CODFISH SLIDER | SESAME TOONIE | REMOULADE | DILL PICKLE SKEWER

BEEF + BLACK BEAN BAU | CHILI SOY SAUCE | TINY ACRYLIC PLATE

MINI CHICKEN SOUVLAKI | SWEET ONION + PEPPER | CUCUMBER GARLIC SAUCE | SKEWERED

MINI ROASTED FOREST MUSHROOM FLAT BREAD | CARAMELIZED ONION | TARRAGON | MOZZARELLA (V)

TURKEY MONTECISTO | TRIPLE DECKER, EGG DIPPED | CRUSHED AVOCADO +



HORS D'OEUVRES - HOT

MORE SUBSTANTIAL \$96/DOZEN

GRILLED POLENTA WITH ROASTED FOREST MUSHROOMS | BALSAMIC CHICKEN TAGINE + STEAMED VEGETABLE COUSCOUS | 213 CHINESE BOX + BAMBOO SPORKS

GRILLED BRANZINO | SUN-DRIED TOMATO + KALAMATA + CAPER + BASIL + LEMON EVO | GRILLED EGGPLANT + BABY SWEET PEPPER

SLICED ANGRY TEXAN CHAR-GRILLED FLAT IRON STEAK | CARAMELIZED ONIONS | SMASHED RED SKIN POTATOES | TWO 13 BAMBOO BOATS + FORK

MEDITERRANEAN GNOCCHI

SUNDRIED TOMATO + KALAMATA OLIVES + SPINACH | ROASTED PEPPER + BASIL PESTO SAUCE

PESTO GNOCCHI | 213 BAMBOO BOAT + BAMBOO FORK | TOASTED PINE NUTS | DICED FRESH TOMATO (GF)

FISH AND CHIPS | BATTERED COD | FRENCH FRIES | TARTAR SAUCE | KETCHUP DRIZZLE | LEMON WEDGE | RENTAL MINI FRY BASKETS

BONELESS BEEF SHORT RIB | KOREAN KALBI SAUCE | STEAMED STICKY RICE | PICKLED HEIRLOOM CARROTS | SOY GLAZED SHIITAKE MUSHROOMS |SCALLION | TOASTED SESAME





RECEPTION STATIONS

HOISIN SESAME PLANKED SALMON FILLET \$30

LEMON WEDGES |SCALLION

MIXED RICE PILAF (V/GF)

CHARRED BROCCOLI | GINGER ORANGE GLAZE

SESAME ROASTED KING OYSTER MUSHROOMS

SNAP PEA + CUCUMBER SALAD | CHILI RICE VINAIGRETTE | THAI BASIL | TOASTED
SESAME

CHOW MEIN NOODLE SALAD | THIN-CUT VEGETABLES | SWEET + SOUR DRESSING |SCALLION

MIDDLE EASTERN MEZZE BAR \$32

LOADED HUMMOUS (2 TYPES)
TOPPED WITH OLIVE OIL, CHICKPEAS AND PARSLEY (V/GF)
TOPPED WITH ROASTED TOMATOES, ALMONDS, BLACK SESAME AND HERBS

ASSORTED CRISP BREADS

CRISPY PITA | OLIVE OIL, KOSHER SALT + BLACK PEPPER + ZA'ATAR SEASONING

THIN FRIED ZUCCHINI SPIRALS DRIZZLED WITH TAHINI

MOROCCAN EGGPLANT SALAD WITH CHERMOULA

ZA'ATAR ROASTED CAULIFLOWER WITH ROMESCO SAUCE PINE NUTS AND GOLDEN RAISINS

CHICKEN KOFTA | CUCUMBER GARLIC SAUCE

MEJADRA RICE | FRIED ONION | BROWN LENTILS





RECEPTION STATIONS

CARVING STATION \$40

MONTREAL SMOKED MEAT

ANGRY TEXAN SPICED + CHAR-GRILLED FLAT IRON STEAK

HAWAIIAN GRILLED BEEF SALAMI

DIJON MUSTARD | CHIPOTLE SAUCE | FRESH TOMATO SALSA | NEW + OLD DILL PICKLES

MINI COCKTAIL RYE AND PUMPERNICKEL BREAD

POKE BAR \$28

(GF EXCEPT SOY SAUCE + TEMPURA)

CHOPPED SASHIMI TUNA AND SALMON

AVOCADO | THIN-CUT CHINESE MUSHROOMS | SCALLION | RADISH | CUCUMBER | GOLDEN PINEAPPLE | PICKLED GINGER | TOASTED NORI | EDAMAME | TOASTED SESAME SEEDS

SEASONED SUSHI RICE | STEAMED BROWN JASMINE RICE (V)

CHILI+ MIRIN + SOY SAUCE | SOY SAUCE



Cold Appetizers & Salads

BABY GEM + BIBB LETTUCE LEAVE BUNDLE \$14

CUCUMBER COLLAR | DICED MANGO | SUMMER VEGETABLE CONFETTI | PASSIONFRUIT WHITE BALSAMIC VINAIGRETTE (V/GF)

BIBB LETTUCE FLOWER SALAD \$13

SLICED STRAWBERRIES | PEA SHOOTS | ROASTED SUNFLOWER SEEDS | THIN-CUT MANGO | LEMON SHALLOT VINAIGRETTE (V/GF)

BABY GEM CAESAR ALMOST \$15

DE-CONSTRUCTED | BABY GEM LEAVES | CHILLED POACHED EGG | BRUNOISE CHALLAH CROUTONS | GRAPE TOMATOES | CAPERS | SHREDDED VEGAN PARMESAN

GRILLED APPLE RING SALAD \$14

BIBB + BABY GEM + RADICCHIO BUNDLED | GRILLED RED APPLE | DRIED CRANBERRY ORANGE VINAIGRETTE | TOASTED PEPITAS (V/GF)

CHOPPED SPRING SALAD \$15

SHAVED RADISH + CHOPPED CUCUMBER + GREEN PEAS + CHERRY TOMATOES | BABY SPINACH | SCALLION + MINT | TOASTED SUNFLOWER SEEDS | MAPLE RHUBARB VINAIGRETTE (V/GF)

CHOPPED AUTUMN SALAD \$15

KALE | QUINOA | CHINESE CABBAGE | CUCUMBER | TOMATO | SWEET PEPPER | RED GRAPES | MINT | PARSLEY | VEGAN FETA | HARISSA CHICK PEAS | SUMAC | RED WINE DIJON VINAIGRETTE | HARISSA (V/GF)

INDIVIDUAL SUMMER VEGETABLES AND LEAVES \$20

GRILLED KING OYSTER MUSHROOM | GRILLED JAPANESE EGGPLANT | GRILLED BABY CORN | SNAP PEAS | GRILLED SWEET PEPPER | CHARRED GREEN BEANS | TATSOI | THAI BASIL | AMARANTH | WATERMELON RADISH | CUCUMBER | EDAMAME | MANGO LIME VINAIGRETTE

INDIVIDUAL ANTIPASTO \$29

BARELY CURED CITRUS SASHIMI SALMON | BLACK PEPPER SEARED SASHIMI TUNA | AVOCADO | BLISTERED TRI-COLOUR TOMATO | EVERYTHING BAGEL SEED VINAIGRETTE | CHILLED POACHED EGG | TRUFFLE OIL | CRUSHED EGGPLANT | GRILLED KING OYSTER MUSHROOM | MICRO ARUGULA



Hot Appetizers & Soups

WILD MUSHROOM GNOCCHI \$17

SHALLOT + SPINACH + DICED TOMATO | TARRAGON + PARSLEY |
WHITE WINE + MUSHROOM JUS

PENNE RIGATE \$15

GRILLED VEGETABLES | CHUNKY TOMATO SAUCE | BASIL | VEGAN PARMESAN | EVO (V)

CHICKEN MATZA BALL SOUP \$13

3 MINI MATZA BALLS | PULLED CHICKEN | CELERY + CARROT | EGG NOODLES | PARSLEY

PUREE OF GINGERED BUTTERNUT SQUASH SOUP \$11

COCONUT CREAM | LIME | CHIVES (V/GF)

PUREE OF CAULIFLOWER AND FENNEL SOUP \$11

PARSLEY GREMOLATA | MINCED RED PEPPER (V/GF)

Main Course - Fish



CHAR-GRILLED BRANZINO FILLET \$49
FRESH CITRUS SALSA | GRILLED SUMMER SQUASH
RIBBONS | BLISTERED TRI-COLOUR CHERRY
TOMATOES | ROASTED FINGERLING POTATOES +
ROASTED GARLIC EVO | MINTED GREEN PEA MASH
(GF)

PAN SEARED CHILEAN SEA BASS \$65
COCONUT LIME SAUCE | ROASTED SWEET POTATO |
GRILLED GREEN ZUCCHINI RIBBON | HONEY GLAZED
CANDY STRIPE BEET | BALSAMIC REDUCTION D(GF)

GRILLED SALMON FILLET \$42
FRESH CITRUS SALSA | CELERY ROOT PUREE |
CRUNCHY CAULIFLOWER | ROASTED BABY SWEET
PEPPERS



Main Course - Poultry

CRISP SKINNED CHICKEN SUPREME \$47
FRESH HERB CHICKEN JUS | GRILLED SUMMER SQUASH
RIBBONS | BLISTERED TRI-COLOUR CHERRY TOMATOES | HERB
ROASTED BABY GEM POTATOES

ROAST CHICKEN BALLOTINE (GF) \$47
FOREST MUSHROOM + SPINACH FILLING | CARROT MASH |
ROASTED BABY SWEET PEPPERS | STEAMED PATTI PAN SQUASH
+ DILL GREMOLATA

LEMON HERB GRILLED CHICKEN BREAST (7oz) \$42
FRESH HERB JUS | STEAMED VEGETABLE COUSCOUS | STEAMED
CARROT RIBBON + PATTI PAN SQUASH | DILL GREMOLATA

DEBONED ROAST CORNISH HEN \$54
MIXED RICE + GRAIN STUFFING | SAGE CHICKEN JUS | HONEY
GLAZED BABY CANDY BEET | ROASTED HEIRLOOM CARROTS |
LEMON HARICOT VERT



Main Course - Beef

CHAR-GRILLED CENTRE-CUT BEEF RIBEYE STEAK (7oz)
\$85 | HORSERADISH + RED WINE JUS | RED-SKIN POTATO +
SCALLION SMASH | STEAMED HEIRLOOM CARROT + SNOW
PEA + SWEET PEPPER BUNDLE (LEMON JUICE + EVO + HERBS)
(GF)

ROAST CENTRE-CUT RIBEYE (7oz) \$85
FINE HERB + CHILI RUBBED + ROASTED | SHALLOT RED WINE
JUS | CONFIT OF FOREST MUSHROOMS + GARLIC +
AROMATICS | LEMON HARICOT VERT BUNDLE
CRUNCHY ONION RINGS | RED WINE VINEGAR PIPETTE

7 OZ CHAR-GRILLED ANGRY TEXAN FLAT IRON STEAK (GF)
\$56 | CARVED | CARAMELIZED ONIONS | RED WINE JUS |
RED-SKIN SCALLION SMASH | ROASTED HEIRLOOM CARROTS

BRAISED BONELESS BEEF SHORTRIB (6oz) \$50
CARAMELIZED SHALLOT JUS | 3-POTATO SCALLION MASH |
ROASTED HEIRLOOM CARROTS + PARSNIPS WITH LEMON +
FRESH HERBS (GF)



Main Course – Vegetarian & Vegan

MEDITERRANEAN VEGETARIAN GNOCCHI \$27
SUN-DRIED TOMATO + WILD MUSHROOMS + SPINACH +
ROASTED RED PEPPER + BASIL PESTO

VEGAN FLAXSEED CRISP TOFU \$27
SWEET + SOUR GLAZE | GRILLED KING OYSTER MUSHROOM |
STEAMED VEGETABLE BATON BUNDLE | STEAMED BROWN
CALROSE RICE (V/GF)

CHAR-GRILLED CAULIFLOWER STEAK \$27
TOASTED PEPITAS | SUN-DRIED TOMATO + KALAMATA +
CAPER + BASIL + LEMON + EVO | SWEET POTATO SCALLION
MASH | LEMON HARICOT VERT | HERB ROASTED BABY
EGGPLANT (V/GF)

GRILLED EGGPLANT CANNELLONI \$27
TOFUTTI + SPINACH + SUNFLOWER SEED + DATE FILLING |
TOMATO BASIL SAUCE | SAUTEED SPINACH | ROASTED SWEET
POTATO (V/GF)



Dessert – mini passed, stationed, family style

FAVOURITES \$48/DOZEN

S'MORES MOCHA MUD PIE BITES | GRAHAM CRUST | TOASTED MARSHMALLOWS

MINI CHOCOLATE ÉCLAIR | CHOCOLATE MOUSSE FILLING | DARK CHOCOLATE DIPPED | SUGAR PEARLS

LEMON CURD + FRESH BLUEBERRY PHYLLO CUPS | CONFECTIONER'S SUGAR DUSTED

WARM CINNAMON SUGAR CHURRO'S | CHOCOLATE SAUCE DRIZZLE | TWO 13 BAMBOO CONES + PASSING PALLETES

VANILLA BEIGNETS | CONFECTIONER'S SUGAR DUSTED | MAPLE SYRUP PIPETTE
WHITE AND DARK CHOCOLATE COATED PRETZELS | ASSORTED DECORATIONS (2/POR)
PIE POPS – APPLE | BLUEBERRY | CHERRY

LEMON MERINGUE TARTLETS | TORCHED MERINGUE

BLUEBERRY CRUMBLE TARTLETS

STRAWBERRY RHUBARB CRUMBLE TARTLETS

APPLE CRUMBLE TARTLETS

LEMON CURD + FRESH BLUEBERRY PHYLLO CUPS | CONFECTIONER'S SUGAR DUSTED

MOCHA S'MORES BROWNIE BITES | TORCHED MARSHMALLOW

PINEAPPLE UPSIDE DOWN CAKELETS | CARAMEL SAUCE | SUGAR COOKIE BASE

FLOURLESS CHOCOLATE CAKELETS | GANACHE + GOLD SUGAR PEARLS | TINY CAKEBOARD (GF)

CARAMELIZED APPLE TOSTADA | CARAMEL SAUCE (V)
MANGO PETIT CHOUX | CONFECTIONER'S SUGAR DUSTED

MACARONS | APRICOT | KEY LIME | RASPBERRY (NUT-FREE | GF)

CHOCOLATE CHIP COOKIES





Dessert – mini passed, stationed, family style

PREMIUM \$72/DOZEN

CHOCOLATE CARAMEL POPCORN BOXES (V/GF)

PASTEL ROYAL ICING DIPPED OREO COOKIES | SUGAR PEARL DECORATION | TINY CAKEBOARD

"OREO" CHOCOLATE CAKELET | "OREO" BASE | RICH CHOCOLATE CAKE LAYERED WITH CHOCOLATE PLANT BUTTERCREAM | TINY CAKE BOARD

LEMON RASPBERRY CAKELET | WHITE CAKE LAYERED WITH LEMON CURD + RASPBERRY JAM | LEMON PLANT BUTTERCREAM | TINY CAKE BOARD

STACKED "OREO" COOKIE CAKELET | ROYAL ICING MASKED | SUGAR PEARL AND GUM PASTE DECOR | TINY CAKE BOARD

FRESH FRUIT \$84/DOZEN

GRILLED PINEAPPLE SKEWERS | SALTED CARAMEL DRIZZLE
FRESH FRUIT SKEWERS | MEDIUM

FRESH SLICED FRUIT AND BERRIES

FRESH FRUIT AND BERRY COCKTAIL SHOTS | 213 ACRYLIC 4OZ SHOTS + SILVER PLASTIC DEMI SPOONS



Dessert – plated

DARK CHOCOLATE PAVE (GF) \$16
GOLD CHOCOLATE DECOR | CARAMELIZED ORANGE | RED BERRY COULIS |
FRESH BLUBERRIES | CHOCOLATE SAUCE | GUM PASTE FLOWERS

MOLTEN CHOCOLATE CAKE \$13
HOUSE CHURNED VANILLA ICE CREAM (PAREVE) | FRESH BERRIES | RED BERRY
COULIS

CHOCOLATE GANACHE AND FRESH BERRY TART \$12
APRICOT GLAZED | DARK CHOCOLATE SAUCED | RED BERRY COULIS

LEMON MERINGUE TART \$12
FRESH BERRIES | RED BERRY COULIS

FLOURLESS CHOCOLATE CAKE \$12
CONFECTIONER'S SUGAR DUSTED | FRESH BERRIES | CHOCOLATE SAUCE (GF)

INDIVIDUAL CELEBRATION CAKE \$20
CHOOSE: LEMON RASPBERRY OR DOUBLE CHOCOLATE OR VANILLA
CELEBRATION | PLANT BUTTERCREAM + DECOR | FRESH BERRIES + RED BERRY
COULIS

RETRO ANGEL FOOD CAKE \$12
LEMON CURD | FRESH DICED FRUITS | FRESH MINT

DESSERT TRIO \$15
MINI APPLE CRUMBLE TARTLET AND LEMON SEMI FREDDO AND MINI
CHOCOLATE PAVE | MANGO COULIS + RED BERRY COULIS + DARK
CHOCOLATE SAUCE | BLUEBERRIES | CARAMELIZED ORANGE



COMPANY INFORMATION

- Kitchen Location: 37 Southbourne Avenue, Toronto M3H 1A4
- contact: 647-334-4213
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- Operating a Kosher Meat Kitchen under the auspices of The Kashruth of Canada (COR).

