



THE
Edible
Story

Website Sample Menus





VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

Catered Chef Dinner Menu

CANAPES

Caesar Salad Spears with
Crispy Chickpeas

Creamy Truffle Mushrooms on Toast

Lobster Rolls with Brown Butter
and Tarragon

Beef Birria Tacos with Chipotle
and Salsa

FAMILY STYLE MAINS

Grilled Flat Iron Steak with Chimichurri

Pan Roasted Cod with White Wine
Cherry Tomato Sauce and Basil Aioli

Roasted Sweet Potato Salad
with Zaatar Vinaigrette, Labneh,
Pomegranate and Mint

Grilled Broccolini and Summer Squash
with Roasted Garlic and Chili

Shaved Brussel Sprout
and Romaine Caesar Salad

DESSERT

Strawberry and White Chocolate
Pavlova Cups

Mars Bar Rice Krispies



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Cooking Class Menu

PLATED APPETIZER

Creamy Truffle Gnocchi with Shiitake, Wilted Arugula and Herb Gremolata

FAMILY STYLE MAINS

Umami Marinated Skirt Steak with Fried Brussel Sprouts

Roasted Squash and Carrots with Gochujang and Dark Soya Vinaigrette

PLATED DESSERT

Sticky Toffee Pudding with Date Ice Cream



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Corporate Lunch Delivery Menu

FAMILY STYLE

Shawarma Roasted Chicken with Tahini

Baked Salmon with Salsa Verde
and Lemon

Arugula and Zucchini Salad
with Whipped Feta, Zhoag,
and Crispy Capers

Spiced Roasted Butternut Squash and
Parsnips with Pomegranate Gastrique

Herbed Rice Salad with Crispy Shallots

Roasted Cauliflower and Greens
with Zaatar Dressing

Mars Bar Rice Krispies

Triple Chocolate Chip Cookies





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Passed Appetizer and Cocktail Party Menu

Cauliflower Shawarma Cups with
Hummus, Roasted Tomato and Zaatar

Confit Tomato Tarts with Burrata and Basil

Torched Spicy Salmon Nigiri
with Ginger Scallion

Lobster Rolls with Yuzu and Brown Butter

Chicken Parmesan Croquettes
with Basil Aioli and Tomato

Salami Dumplings with Mustard Soy

Steak Skewers with Salsa Verde

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Wedding Menu

CANAPES

Asian Salmon Tostada with Avocado Puree and Gochujang

Four Cheese Grilled Cheese

Potato Rosti with Crème Fraiche and Chives

Chicken Drumettes with Buffalo Sauce, Ranch and Dill

FIRST COURSE

Heirloom Carrot Salad with Roasted Carrots, Carrot Puree, Pickles, Ricotta, Little Gem and Pine Nuts

PLATED MAIN

Braised Short Rib with Fried Sushi Rice, Grilled Asparagus and Chinese Greens, Crispy Onion and Shiso

PLATED DESSERT

Flourless Chocolate Cake with Salted Caramel, Maple Cream and Malt Crisps



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