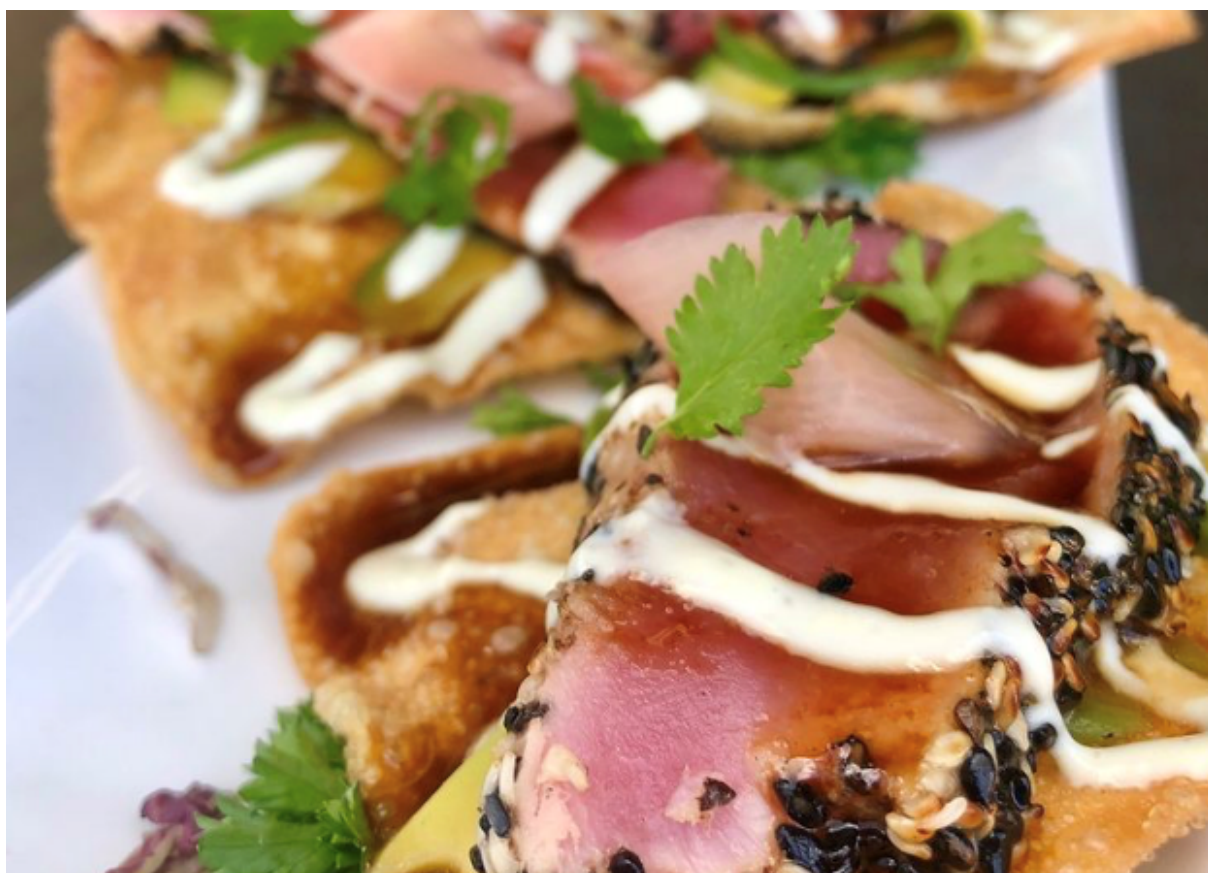




FARM TO TABLE

# All-Inclusive Tapas Menu without Alcohol





## FARM TO TABLE

All inclusive without alcohol | \$85 per guest

\*Plus tax, service charge and rentals (if applicable) \*Staffing charges are included

# ALL INCLUSIVE TAPAS MENU INCLUDES:

### CANAPE HOUR RECEPTION

Selection of 3 Canapés to be served for 1 hour  
Selection of domestic & imported cheeses &  
charcuterie  
Vegetable Crudite Platter

### CHILDREN'S MENU

10 & Under | \$20 per child  
Menu listed on Page 8

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### DINNER

Choice of 7 tapas

Select from menu provided

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### LATE NIGHT STATION

Choose 2 late night options from menu listed on  
Page 7.



## FARM TO TABLE

### CANAPES

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#### LAND

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##### ROYALE WITH CHEESE

Chuck & Prime, Bacon Jam, Crispy Smoked Jalapeno, Lettuce, Dijonaise

##### CHICKEN & WAFFLE

Potato, Honey-Chili Butter, Sour Cream & Onion Dust, Kansas City Claw

##### LAMB NECK BARBACOA

Toast, Tomatillo & Mint Crema, Nopal (Cactus)

##### SHORT RIB CROQUETTE

Fluffy Potato, Chive, Pink Pepper-Corn Aioli

##### JERK CHICKEN

Authentically Marinated, Pickled Watermelon Rind, Pineapple Drizzle, Charcoal Dust (D)

#### EARTH

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##### JACKFRUIT & SWEET POTATO TACO

Frijoles, Salsa Verde, Shallot (V)(D)

##### ARANCINI MILANESE

Saffron Risotto, Sundried Tomato, Grana Padano, Basil, Sweet Balsamic Aioli (V)

##### NAPPA FRESH ROLL

Thai Marinated Vegetables, Nori, Cilantro, Mint, Vermicelli, Sweet Ponzio (G)(D)(V)

##### MANGO & FRIJOLES ANTOJITO

House Cream Cheese, Roasted Peppers, Charred Onion, Chili, Cilantro, Hoisin Glaze, Chive Sour Cream (V)

##### BEET TARTARE

Dark Chocolate, Farmers' Beet, Tiger Blue Cheese (G)(V)

(G) *Gluten Free*

(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*





## FARM TO TABLE

# CANAPES

### SEA

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#### TUNA WONTON TOSTADA

Sesame, Ponzu, Avocado Foam, Mango Gel, Micro Wasabi

#### SHRIMP N GRITS

Cornmeal Dredge, Louisiana Foam, Grits

#### OCTOSTADA

Citrus-Poached Octopus, Squid Ink Tostada, Salsa Amarillo, Watercress Caviar, Rice Noodle Gremolata (G)(D)

#### SMOKED TROUT CROSTINI

Grapefruit, House Cream Cheese, Caper, Red Onion



(G) *Gluten Free*

(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*



## FARM TO TABLE

### TAPAS

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#### ROCKET

Grilled Stone Fruit, Vinaigrette, Manchego, Cured Egg Yolk (G)(N)(V)

#### SHISITO

Olive oil, Maldon, Yogurt (G)(V)

#### PATATAS BRAVAS

Salsa Roja, Chive, Aioli (G)(D)(V)

#### FRIED CHEESE

Mountain Oak Fresh Curds, Tempura, Louisiana Foam (V)

#### CRISPY POLENTA

Buttermilk, Chive, Chili Aioli (G)(V)

#### POTATO CROQUETTE

Panko, Chive, Sour Cream (V)

#### MUSHROOM TOAST

Smoked Portobello, Goat Cheese, Vin Cotto, Basil (V)

#### RICOTTA TOAST

Smoked Gorgonzola, Fig & Plum Chutney (V)

#### LONZA

Grilled Focaccia, Fig & Plum Chutney, Stonecreek Cheese

#### PLANTAIN

Curried Goat, Cauliflower & Apple Slaw (D)

#### LAMB POLPETTE

Sherry & Mint Glazed, Feta Stuffed (G)

#### PAELLA

Mussels, Shrimp, Chicken, Chorizo, Saffron, Fresh Pea, Tomato, Lemon (G)

#### BEEF CHEEK

Taro Root, Onion Jam, Schwaun, Shisito, Seeds (G)(D)

#### PORK BELLY

Cured Belly, Juniper, Cider (G)(D)

#### TUNA TOSTADA

Avocado, Ponzu, Ginger, Wasabi, Wonton (D)

#### SALMON

T & J's House Smoked, House Cream, Sour Onion, Latkes

(G) Gluten Free

(D) Dairy Free

(N) Contains Nuts

(V) Vegetarian





## FARM TO TABLE

### TAPAS

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#### SQUID INK BAO

5 Spiced Pork Belly, Vegetable, Crackling (D)

#### PEI MUSSELS

Black Garlic, Smoked Tonkatsu Broth, Sous Vide Pork (G)(D)

#### HALIBUT CHEEK

Poached, Bernaise, Pistachio (G)

#### SEA SCALLOP - EURO BACON

Double Smoked Bacon Sofrito, Orange Pernod (G)(D)

#### KFC (KOREAN FRIED CHICKEN)

Brined, Double Fried, Kimchi Dust, Gochujang (D)

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(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*

### SWEET ENDINGS

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#### CREMA CATALANA

Vanilla Custard, Caramel, Berries (G)(D)

#### DARK CHOCOLATE TERRINE

Coffee, Hazelnut Brittle, Chili & Birch Syrup (G)(N)(V)

#### CHURROS

Spanish Hot Chocolate, Spicy Cinnamon Sugar (V)





## FARM TO TABLE

### LATE NIGHT

#### SNACKS

##### THE SPUD SHACK

1 per person

Vegan Hand Cut Fries, Thyme, Lemon Zest, Salt,  
Malted Ketchup (G)(D)

Upgrade to Poutine \$2 - Brown Gravy, Mountain  
Oak Cheese Curds, Kewpie Mayo, Chive (V)  
Upgrade to Asada \$3 Pico de Gallo, Crema,  
Smoked Brisket, Herbs, Feta

##### FRIED CHICKEN CONE

1 per person

Waffle, Honey Butter, Chili Aioli, Elmira Syrup,  
Buttermilk Slaw, Sesame

##### "JALAPENO POPPER" GRILLED CHEESE

1 per person

Smoked Jalapeno, Bacon, House Cream Cheese,  
Harviti, Tomato Jam

##### ROYALE WITH CHEESE SLIDER

2 per person

Chuck & Prime, Crisp Lettuce, Remoulade, Chili  
Harviti, House Butter Pickles

##### HOT DIGGITY DOGS

2 per person

Corn Battered, Farmers Sausage, Malted Ketchup,  
Honey-Dijon Mustard (D)

##### NACHO GRANDE

1 per person

Corn Tortilla, Chili Con Queso, Sour Cream, Pico  
de Gallo, Cilantro (G)

#### SWEETS

##### CHURROS CON TODO

1 per person

Dulce De Latte, Hot Fudge, Almond Crumb (V)(N)

##### WHAT'S POPPIN' LIQUID NITROGEN POPCORN

1 per person

Salted Caramel Popcorn, Smoked Marshmallow,  
Dark Chocolate (G)



- (G) Gluten Free
- (D) Dairy Free
- (N) Contains Nuts
- (V) Vegetarian





## FARM TO TABLE

# CHILDREN'S MENU

Pick one from each choice

## APPETIZER

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### BENTO BOX

Crudite, Orange, Crackers, Creamy Dip, Hummus, Pretzel

## DESSERTS

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### 2-LAYERED PARFAIT

Vanilla Yogurt, Toasted Granola, Mixed Berries (G)

### ICED CREAM SANDWICH

Double Chocolate Cookie, Sprinkles (V)

### FRUIT CUP & SORBET

Vegan (G)(D)

## ENTREES

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### THE ULTIMATE GRILLED CHEESE

Mozzarella, Cheddar & Swiss with Fries & Ketchup

### NOODLES & BUTTER

### CHICKEN FINGERS

Hand Breaded with Fries, Ketchup, Sweet & Sour Sauce

(G) *Gluten Free*

(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*





FARM TO TABLE

# Package Details

## STAFF & LABOUR

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Typically Requires

- 1 Chef for every 40 Guests
- 1 Kitchen Hand for every 25 Guests
- 1 Floor Manager, 1 Catering Manager
- 1 Server for every 10 Guests
- 1 Bartender for every 40 Guests

\$35-\$50 Per Guest

## RENTALS

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Rental costs differ based on guest count and style of food service, with an additional charge reflecting the rentals needed for each individual event. Rentals are paid directly to the provider.

\*Staff, labour & rental costs are subject to change based on final menu, guest count, event/wedding details.

## FEES

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### Service Fee

18% of Food Cost

The service fee is charged to cover the administrative and operational services related to your event. Tips are not included in your quote as all staff members receive a premium hourly wage.

### Ontario Tax

13% HST Applicable