



# **BUFFET MENU**

2018 | MENU LIST

# PROTEINS

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**PAN ROASTED CHICKEN BREAST WITH LEMON & HERBS** G

Hummus, Tzatziki, FD Hot Sauce

**GENERAL TAO CHICKEN BREAST** G D

Mango Apple Relish, Pickled Chilies, Cilantro, Mint

**JERK CHICKEN THIGHS** G

Jerk Coconut Sauce, Pineapple Relish, Cilantro Crema

**SOUS VIDE SHORT RIB** G D

Natural Reduction, Pickled Vegetables, Horseradish Mustard

**CANADIAN PRIME STRIPLOIN STEAK WITH CAJUN BUTTER** G

Pickled Vegetables, Chimichurri

**BEEF TENDERLOIN WITH TRUFFLE DEMI GLAZE** G D

Chimichurri & Horseradish Mustard

**BBQ SMOKED SIDE RIBS** G D N

Korean BBQ Sauce, Charred Scallion, Peanut Brittle

**BEEF MARINATED SALMON** G D

Mustard Dill Glaze, Sour Apple & Parsley Slaw

**BRANZINO** G

Charred Lemon Herb Butter, Tomato Chutney, Fennel Herb Salad, Green Goddess

**MISO BLACK COD** D

Miso Yuzu Orange Sauce, Mango Apple Relish, Watermelon Radish Slaw

G Gluten Free

V Vegan

D Dairy Free

N Contains Nuts

**GRILLED ZUCCHINI BOAT** G

Black Bean & Pumpkin Seed Romesco, Herb Salad, Tzatziki

**VEGAN BURGER** G V D N

Mushroom, Chickpea, Sunflower, Jalapeño Cashew Cheese, Sriracha Silken Tofu

*Veg Option*

**ROASTED EGGPLANT** G

Lemon, Confit Garlic, Olive Oil, Banana Pepper Relish, Grilled Vegetables, Sunflower Seeds, Smoked Yogurt, Watermelon Radish Slaw, Pomme Frites

# OFF THE GRILL

## HAND CRAFTED BY OUR TEAM

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**WAGYU BURGER**

American Cheese, Banana Pepper Relish, Iceberg, FD Sauce, Pickles, Pomme Frites, Sesame Brioche

**BANQUET BURGER**

Prime Beef Patty, Smoked Pork Belly, Gruyere Cheese, Tomato Chutney, Pickles, Mustard Aioli, Arugula, Sesame Brioche

**HOT DOG**

Cheddar, Bacon Onion Jam, Grilled Corn Salsa, Smoked Sour Cream, Hot Sauce, Tomato, Scallions, Poppyseed Brioche

**MEXICAN STREET CORN** G

Rolled in Pimento Cheese & Cajun Corn Crisps, Garnished with Feta, Hot Sauce, Cilantro Crema, Tomato, Scallions



## STARCH

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### AGNOLOTTI **N**

Goat Cheese, Lemon Ricotta, Spinach,  
Spicy Rose Sauce, Basil Purée, Maple Walnuts

### MUSHROOM RISOTTO

Mushroom Stock, Truffle Purée, Wild Mushrooms,  
Grana Padano, Chives

### SQUASH RISOTTO

Vegetable Stock, Smoked Squash Purée,  
Pickled Squash, Peccorino, Herb Mix

### PIEROGIES

Celeriac, Sweet Potato, Aged Cheddar,  
Caramelized Onions, Smoked Yogurt

### SWEET POTATO MASH **G**

with Maple Cinnamon & Brown Butter

### DUCK SCHMALTZ MASHED POTATO **G**

with Smoked Sour Cream & Chives

### POLENTA CAKES

Aged Cheddar, Pimento Cheese,  
Pickled Jalapeños, Peccorino

- G** *Gluten Free*
- V** *Vegan*
- D** *Dairy Free*
- N** *Contains Nuts*

## VEGETABLES

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### GRILLED VEG BUNDLE **GVDN**

Portobello, Zucchini, Eggplant, Peppers, Fennel,  
Jalapeño Cashew Cheese, Caramelized Onions,  
Balsamic Glaze

### MUSHROOMS **G**

Portobello, Cremini, Smoked Shiitake,  
Caramelized Onions, Truffle Malt Aioli

### GRILLED ASPARAGUS **GVDN**

Yuzu Ponzu Glaze, Sesame Seeds,  
Pickled Chilies, Smoked Peanut Brittle

### FRIED BROCCOLI

FD Cheese Sauce, Banana Pepper Relish,  
Lemon Zest Panko, Frizzled Onions

### SMOKED HEIRLOOM CARROTS **G**

Brown Butter, Grainy Mustard,  
Cider Thyme Glaze, Sambal Yogurt

### TANDOORI CAULIFLOWER **G**

Green Goddess, Pomegranate Seeds,  
Pickled Shallots, Mint, Cilantro

### SMASHED POTATOES **G**

Rosemary Salt, Buttered Leeks,  
Mustard Glaze, Dill, Smoked Sour Cream

## SALADS

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### THE VEGAN SALAD GVD

Arugula, Kale, Baby Gem, Napa Cabbage, Herbs, Quinoa, Beet Hummus, Cast Iron Grapes, Cucumbers, Peppers, Citrus Dressing, Pickled Shallots, Harissa Chick Peas

### THE CHOPPED SALAD G

Kale, Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta Spread, Crumbled Feta, Sumac, Harissa Chick Peas

### ASIAN CHOPPED SALAD VDN

Carrot Ginger Spread, Crispy Rice, Puffed Farro, Kale, Napa Cabbage, Cucumbers, Shallots, Grilled Corn, Beet Pickled Jicama, Pickled Ginger, Cilantro, Thai Basil, Smoked Peanuts, Miso Tamarind Dressing

### BEET & ARUGULA SALAD GN

Roasted Golden and Red Beets, Pickled Fennel, Horseradish Goat Cheese Spread, Basil Purée, Crumbled Goat Cheese, Maple Walnuts, Balsamic Glaze

### BABY GEM ROMAINE SALAD G

Jalapeño Caesar Dressing, Grana Padano Snow, Lemon, Maple Bacon, Candied Tomatoes, Parmesan Crisps, Fresh Chives

### HALLOUMI TOMATO SALAD G

Yellow & Red Cherry Tomatoes, Confit Tomatoes, Baby Gem Romaine, Pimento Cheese, Fried Halloumi, Pickled Shallots, Basil Purée

### TRIO POTATO SALAD GD

Celery, Red Pepper, Caramelized Onions, Mustard Aioli, Sherry Vinegar, Fresh Dill, Pomme Frites, Scallions

## SWEET ENDING PLATTERS

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### FUDGE BROWNIE G

Bourbon Caramel, Salted Toffee Crunch

### MINI PAVLOVA

Passionfruit Curd, Berry Coulis, Ginger Crumble

### MINI DOUGHNUT

Vanilla Butter Glaze, Strawberry-Raspberry Jam, Cereal Brittle

### CRÈME BRÛLÉE DOUGHNUT

Vanilla Pastry Cream, Butter Glaze, Torched Sugar

### TOASTED COCONUT MACAROON GN

Chocolate Ganache, Pistachios, Lime Powder

### LEMON BASIL BITE

Sugar Cookie, Ginger Rhubarb Jam, Cardamom Meringue, Micro Basil

### MINI STICKY BUN N

Brown Sugar Almond Praline, Cream Cheese Anglaise

### LIQUID NITROGEN G

### CARAMEL POPCORN

Dark Chocolate Ganache

*[Gluten Free](#), [Vegan](#), [Nut Free Option](#)*

### MINI CHOCOLATE CAKE GVD

Coconut Ganache, Salted Toffee Crunch

G *Gluten Free*

V *Vegan*

D *Dairy Free*

N *Contains Nuts*

# THE PATISSERIE DESSERT SPREAD

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Select One Below:

## ICE CREAM COOKIE SANDWICH

Salted Caramel Chocolate Chip Cookies  
with Liquid Nitrogen Spiced Chocolate Ice Cream  
or

Ginger Molasses Cookies

with Liquid Nitrogen Salted Caramel Ice Cream

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## CRÈME BRÛLÉE DOUGHNUT

Doughnut

filled with Vanilla Pastry Cream,

Dipped in Butter Glaze & Torched Sugar

• **Sauces** •

Strawberry-Raspberry Jam, Lemon Basil Curd,  
Chocolate Ganache

• **Toppings** •

Cereal Clusters, Cookie Crumbs,  
Assorted Sour & Gummy Candies

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## THE CAKE SHOPPE

Sticky Toffee Pudding **N**

Toasted Pecans, Earl Grey Chantilly, Sea Salt

or

Lemon Basil Pot

Shortbread Crust, Strawberry Basil Coulis,

Torched Marshmallow, Sweet Beet Meringue

**G** Gluten Free

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**D** Dairy Free

**N** Contains Nuts

## MINI STICKY BUN **N**

Brown Sugar Almond Praline,

Cream Cheese Anglaise

## MINI PAVLOVA

Passionfruit Curd, Berry Coulis, Ginger Crumble

## MINI CHOCOLATE CAKE **GVD**

Coconut Ganache, Salted Toffee Crunch

## TOASTED COCONUT MACAROON **GN**

Chocolate Ganache, Pistachios, Lime Powder

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## ASSORTED SOUR & GUMMY CANDIES **G**

## FRESHLY BAKED COOKIES

Double Chocolate Chunk Cookies,

Salted Butter Cookies

## FRESH FRUIT PLATTER **GVD**



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## FOOD DUDES' THINGS TO KNOW

- ✓ All of our menu items are made from scratch
- ✓ Gluten free is available for most options
- ✓ We can alter these items to accommodate guest allergies and restrictions
- ✓ We would be happy to include any specific items upon request
- ✓ All protein prices are subject to change
- ✓ Exotic wood platters \$ 10/each

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## CONTACT THE FOOD DUDES!

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