



FOOD STATION MENU

2018 | MENU LIST

GRAZING STATIONS

CHEESE BOARD

• **Cheeses** •

Cheddar, Goat, Gruyere, Manchego, Brie

Seasonal Jam

Baguette

Crisps

Roasted Nuts **N**

Seasonal Fruit

MEAT BOARD

• **Cured Meats** •

Prosciutto, Andouille Sausage,
Cured Duck Breast, Capicola, Salami

Olives

Pickled Things

FD Mustard

Herb Focaccia

Crisps

G *Gluten Free*

V *Vegan*

D *Dairy Free*

N *Contains Nuts*

DIPS & CRUDITÉ

• **Dips** •

Hummus **G D**

Spicy Eggplant **G D**

Tzatziki **G**

• **Crudité** •

Asparagus

Celery

Cucumbers

Peppers

Heirloom Carrots

Watermelon Radish

Harissa Corn Chips

Spiced Ciabatta Crisps **D**





EAST COAST

RODNEY'S OYSTERS G D

Lemons, Horseradish, White Boy Soul Sauce, Red Wine Shallot Mignonette

SHRIMP COCKTAIL G D

Lemon Zest, Chillies, Herbs, Smoked Cocktail Sauce, Mustard Aioli

TACOS

*Veg Option: Fried Cauliflower
Can be made Gluten Free with Corn Tortilla*

CHICKEN AL PASTOR G

Refried Black Beans, Lime Spiked Cabbage, Smoked Sour Cream, Pickled Jalapeños, Cilantro, Scallions, Cajun Corn Crisps

GENERAL TAO CHICKEN G

Banh Mi Slaw, Smoked Sour Cream, FD Hot Sauce, Pineapple Relish, Scallions, Mint, Cilantro, Crispy Vermicelli

WAGYU BULGOGI G

Wagyu Ground Beef, Short Rib, Korean BBQ Sauce, Kimchi Slaw, FD Cheese Sauce, Thai Basil, Scallions, Taro Crisps

SMOKED PORK BELLY G

Five Spice Sauce, Sambal Yogurt, Banh Mi Slaw, Grilled Corn Salsa, Pickled Jalapeños, Cilantro, Scallions, Pomme Frites

CAPTAIN CRUNCH FISH

Haddock, Avocado Purée, Pickled Cabbage, Smoked Sour Cream, FD Hot Sauce, Tomatoes, Scallions, Cilantro

CEVICHE BOWL

TORCHED SALMON D

Pineapple, Coconut, Lime, Avocado Purée, Beet Pickled Jicama, Chillies, Cilantro, Chives, Crispy Rice

TUNA SASHIMI D

Yuzu Juice, Soy, Rice Wine, Compressed Watermelon, Pickled Ginger, Jalapeño, Thai Basil, Cilantro, Frizzled Onions

HAMACHI CRUDO

Tomatillo Juice, Pickled Vegetables, Orange Segments, Pomegranate Seeds, Smoked Yogurt, Cilantro, Mint, Puffed Farro

DIM SUM

CHICKEN DUMPLING D

Gochujang, Charred Scallion, Ginger, Pho Aioli, Yuzu Ponzu Glaze, Pickled Jalapeño, Thai Basil Salad

SHRIMP DUMPLING D

Toasted Sesame, Charred Scallion, Sambal, Smoked Chili Aioli, Mustard Glaze, Wakame, Cilantro, Chives

MUSHROOM DUMPLING D

Cremini, Smoked Shiitake, Napa Cabbage, Sriracha, Truffle Malt Aioli, Cider Thyme Glaze, Pickled Squash, Parsley

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HANDHELDS

PRIME RIB ROAST

Bone Marrow Gravy, Chimichurri, Horseradish Mustard, Caramelized Onions, Iceberg, Pickles, Cheddar Herb Brioche

CHICKEN CLUB

Chicken Breast, Maple Bacon, Aged Cheddar, Banana Pepper Relish, Arugula, Pickles, Smoked Chili Aioli, Sesame Brioche

FRIED CHICKEN BAO

Pimento Cheese, Bacon Onion Jam, Banh Mi Slaw, Pickled Jalapeños, Steam Bun

VEGAN FALAFEL WRAP V D N

Jalapeño Cashew Cheese, Beet Pickled Jicama Slaw, Sriracha Silken Tofu, Pickles, Napa Cabbage, Mint, Parsley

SALADS

THE VEGAN SALAD G V D

Arugula, Kale, Baby Gem Romaine, 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 V D N

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

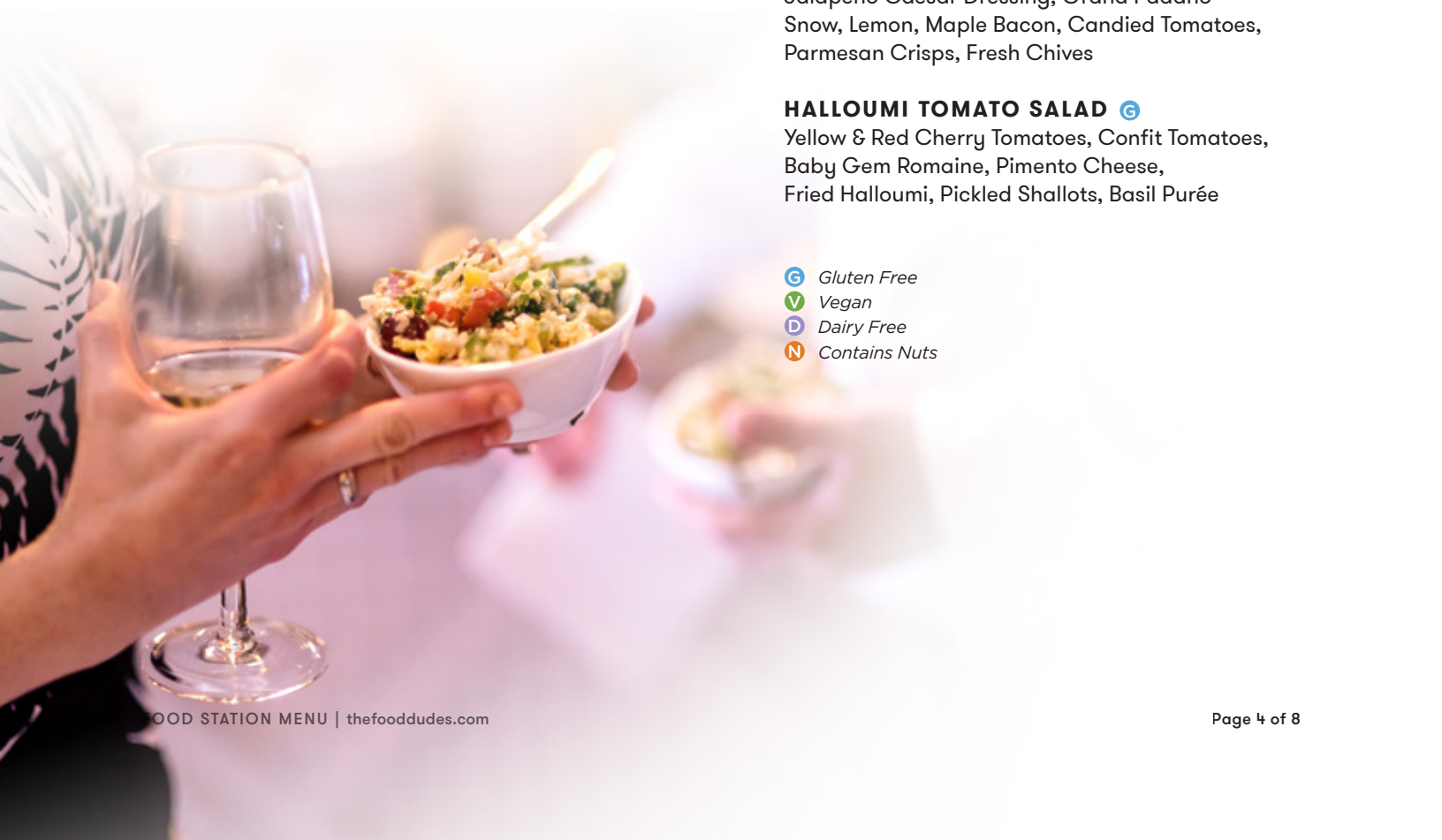
BABY GEM ROMAINE SALAD G

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

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FARM TO TABLE

GRILLED VEG STACKS GVDN

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

PIEROGIES

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

MUSHROOMS

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

GRILLED ASPARAGUS GVDN

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

CHARRED 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

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CHINA TOWN

CHOW MEIN NOODLES DN

Garlic, Ginger, Chili, Onion, Shrimp, Smoked Pork Belly, Heirloom Carrots, Watermelon Radish, Fried Broccoli, Hoisin Sambal Sauce, Smoked Peanut Brittle, Scallions

TRUFFLE FRIED RICE D

Garlic, Ginger Chili, Onion, Fried Egg, Truffle Purée, Yuzu Ponzu Glaze, Smoked Shiitakes, Heirloom Carrots, Kimchi, Crispy Rice, Cilantro, Scallions

PASTA

CACIO E PEPE

Fresh Pasta, Garlic Butter, Olive Oil, Peccorino, Black Pepper, Lemon Zest Panko, Parsley, Chives

AGNOLOTTI N

Lemon Goat Ricotta, Spinach, Spicy Rose Sauce, Basil Puree, Maple Walnuts, Chili Herb Salad, Peccorino

TRUFFLE GNUDI N

Mushrooms, Walnut Pesto, Truffle Mushroom Sauce, Portobello Soil, Crispy Cheese, Pea Shoots

FRESH PASTA

Spicy San Marzano, Fresh Ricotta, Walnut Pesto, Pickled Jalapeños, Grana Padano, Herb Salad

GNOCCHI PRIMAVERA

Green Gnocchi, Spicy San Marzano, Zucchini, Smoked Shiitakes, Green Peas, Chili Herb Salad, Peccorino



BUTCHER BLOCK

CHICKEN BREAST

Five Spice Glaze, Carrot Squash Purée, Kimchi Potatoes, Grilled Broccoli, Lemongrass Jus, Cilantro Crema, Herb Salad

SHORT RIB

Cauliflower Cheese Purée, GT Broccoli, Smoked Heirloom Carrots, Watermelon Radish Slaw, Braising Jus, Frizzled Onions

CANADIAN PRIME STRIPLOIN

Celeriac Purée, Short Rib Agnolotti, Seasonal Succotash, Demi Glaze, Chimichurri, Pickled Heirloom Carrot Slaw

BEEF TENDERLOIN

Duck Schmaltz Mashed Potatoes, Mushrooms, Asparagus, Truffle Demi Glaze, Pickled Things, Pomme Frites

BEET SALMON

Celeriac Purée, Leek Potatoes, Asparagus, Fennel Beet Dill Slaw, Horseradish Mustard Sauce, Frizzled Onions

BRANZINO

Charred Lemon Butter, Green Gnocchi, Smoked Heirloom Carrots, Asparagus, Tomato Chutney, Green Goddess, Fennel Beet Slaw

STEELHEAD TROUT G

Cauliflower Cheese Purée, Polenta Cake, Succotash, Grilled Corn Salsa, Chimichurri, Chili Herb Salad

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MISO BLACK COD

Carrot Squash Purée, Grilled Broccoli, Miso Yuzu Orange Sauce, Mango Apple Relish, Watermelon Radish Slaw

Veg Option

ROASTED EGGPLANT

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

ICE CREAM COOKIE SANDWICH

Select One:

SALTED CARAMEL CHOCOLATE CHIP COOKIES

Liquid Nitrogen Spiced Chocolate Ice Cream

SALTED BUTTER COOKIES

Liquid Nitrogen Popcorn Ice Cream

DOUBLE CHOCOLATE COOKIES

Liquid Nitrogen Vanilla Bean Cheesecake Ice Cream

GINGER MOLASSES COOKIES

Liquid Nitrogen Salted Caramel Ice Cream

WHITE CHOCOLATE & WALNUT COOKIE N

Liquid Nitrogen Berry Cheesecake Ice Cream

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

THE CAKE SHOPPE

Select One:

STICKY TOFFEE PUDDING N

Toasted Pecans, Earl Grey Chantilly, Sea Salt

CHOCOLATE POT DE CRÈME G

Olive Oil Chantilly, Coconut Soil,
Dark Chocolate Sesame Bark

APPLE CAKE

Apple Butter, Toasted Meringue,
Salted Caramel Anglaise, Ginger Crumble

STRAWBERRY RHUBARB CRUMBLE N

Whipped Vanilla Pastry Cream,
Cardamom Meringue, Walnut Oat Streusel

LEMON BASIL POT

Shortbread Crust, Strawberry Basil Coulis,
Torched Marshmallow, Sweet Beet Meringue

RICH CHOCOLATE CAKE

Passionfruit Curd, Milk Chocolate Passionfruit
Ganache, Popcorn Anglaise Snow, Coconut Soil

LIQUID NITROGEN POPCORN & CANDY

LIQUID NITROGEN SALTED CARAMEL POPCORN

Chocolate Ganache

ASSORTED SOUR & GUMMY CANDIES

BUILD YOUR OWN S'MORES

CHOCOLATE DIPPED GRAHAM CRACKER

• **Homemade Marshmallows** •

Vanilla, Lime Coconut, Strawberry-Raspberry

• **Sauces** •

Salted Butter Caramel, Dark Chocolate Ganache,
Strawberry-Raspberry Jam

• **Toppings** •

Cookie Crumbs, Cereal Clusters,
Assorted Sour & Gummy Candies

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THE PATISSERIE

Select One:

ICE CREAM COOKIE SANDWICH
CRÈME BRÛLÉE DOUGHNUT
THE CAKE SHOPPE

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MINI STICKY BUN **N**
Brown Sugar Almond Praline,
Cream Cheese Anglaise

MINI PAVLOVA
Passionfruit Curd, Berry Coulis, Ginger Crumble

MINI CHOCOLATE CAKE **G V D**
Coconut Ganache, Salted Toffee Crunch

TOASTED COCONUT MACAROON **G**
Chocolate Ganache, Pistachios, Lime Powder

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ASSORTED SOUR & GUMMY CANDIES **G D**

FRESHLY BAKED COOKIES
Double Chocolate Chunk Cookies,
Salted Butter Cookies

FRESH FRUIT PLATTER **G V D**

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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

CONTACT THE FOOD DUDES!

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