



FOOD STATION MENU

2019 • MENU LIST



GRAZING STATION

CHEESE BOARD

• **Cheeses** •

Smoked Cheddar	Sumac Goat
Drunken Goat	Gruyere
Manchego	Irish Porter
Leicester Rouge	Sage Derby
Port Wine	

• **With** •

Seasonal Jam	Roasted Nuts N
Seasonal Fruit	Baguette
Seed Crisps	

MEAT BOARD

• **Cured Meats** •

Prosciutto	Chorizo Sausage
Capicola	Salami
Serrano Ham	Mortadella
Soppressata	

• **With** •

Olives	Pickled Things
FD Mustard	Cheddar Herb Focaccia
Seed Crisps	

DIPS & CRUDITÉ

• **Dips** •

Hummus G V D	Pimento Cheese G
Babaganoush G	

• **Crudité** •

Asparagus	Celery
Cucumbers	Peppers
Heirloom Carrots	Watermelon Radish
Vegetable Chips	Herb Flatbread

G Gluten Free
V Vegan
D Dairy Free
N Contains Nuts



OYSTER STATION

RODNEY'S OYSTERS

Horseradish, Lemon, Shallot Vinaigrette, Seawitch Sauce, White Boy Soul Sauce, Johnny Rebs Espinola Sauce, Back from Hell, Red and Green Tabasco

DIM SUM

Choose One:

CHICKEN DUMPLING D

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

SHRIMP DUMPLING D

Toasted Sesame, Charred Scallion, Sambal, Miso Gochujang Aioli, Mustard Glaze, Wakame, Cilantro, Chives

MUSHROOM DUMPLING D

Cremini, Smoked Shitake, Napa Cabbage, Sriracha, Truffle Malt Aioli, Cider Thyme Glaze, Pickled Beet, Parsley

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DE LA MER

SHRIMP COCKTAIL G D

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

MUSSEL ROCKEFELLER

Chili Garlic Butter, Lemon Parmesan Panko, Banana Pepper Relish

TUNA CRUDO

Albacore, Jalapeño Tigers Milk, Watermelon, Cucumber, Shio Kombu, Fried Shallots, Thai Basil

TUNA TATAKI

Yellow Fin, Yuzu Ginger Soy Dressing, Pickled Chilies, Wasabi Pea, Cilantro

STREET FOOD

Choose One:

CURRY CHOW MEIN V D N

Garlic, Ginger, Chili, Onion, Coconut Green Curry, Bok Choy, Smoked Shitakes, Bean Sprouts, Crispy Noodles, Culantro, Thai Basil, Chili Oil, Tom Yum Cashews

KIMCHI FRIED RICE G D N

Garlic, Ginger Chili, Onion, Fried Egg, Yuzu Ponzu Glaze, Smoked Shitakes, Heirloom Carrots, Crispy Rice, Cilantro, Scallions



TACOS

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

CHICKEN AL PASTOR G

Refried Black Beans, Lime Spiked Cabbage, Cilantro Crema, Pickled Jalapeños, Scallions, BBQ Crisps

CHICKEN KATSU D

Spicy Fried Chicken, Sticky Rice, Tonkatsu Sauce, Napa Cabbage, Kewpie, Toasted Sesame Seeds, Mint, Thai Basil

SPICY CHORIZO

Roasted Pineapple, Pickled Shallot Slaw, Smoked Sour Cream, Salsa Verde, Crumbled Feta, Dorito Chicharron, Cilantro

WAGYU BEEF G

FD Taco Spice, Avocado Purée, Iceberg, Cheddar, Lime Crema, Hot Sauce, Pomme Frites, Cilantro, Scallions

CAPTAIN CRUNCH FISH

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

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HANDHELDS

PHILLY CHEESE STEAK

Shaved Rib Eye, Peppers, Onions, Pickled Jalapeños, FD Cheese Sauce, Pomme Frites, Chives, Sesame Brioche

FRIED CHICKEN BAO

Pimento Cheese, Bacon Onion Jam, Lime Spiked Cabbage, Pickled Jalapeños, Steam Bun, Cilantro

CHICKEN SHAWARMA LAFFA D

Hummus, Beet Pickled Jicama Slaw, Garlic Sauce, Hot Sauce, Pickles, Napa Cabbage, Mint, Parsley

FALAFEL LAFFA V

Hummus, Beet Pickled Jicama Slaw, Garlic Sauce, Hot Sauce, Pickles, Napa Cabbage, Mint, Parsley

PRIME RIB ROAST

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



SALAD BAR

VEGAN SALAD **GVD**

Arugula, Kale, Romaine, Dill, Parsley, Quinoa, Cast Iron Green Grapes, Cucumbers, Peppers, Citrus Dressing, Pickled Shallots, Beet Hummus Spread, Harissa Chickpeas, Za'atar

CHOPPED SALAD **G**

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

FUSION SLAW **VDN**

Green Cabbage, Red Cabbage, Heirloom Carrots, Edamame, Celery, Pickled Ginger, Cilantro, Thai Basil, Smoked Peanuts, Puffed Rice, Crispy Chow Mein, Miso Tamarind Dressing

OG CAESAR SALAD

Hearts of Romaine, Jalapeño Caesar Dressing, Grana Padano Snow, Lemon, Double Smoked Bacon, Candied Tomatoes, Sourdough Parmesan Crumble, Chives

HARVEST SALAD **GN**

Kale, Napa Cabbage, Quinoa, Smoked Squash, Beets, Heirloom Carrots, Asian Pear, Caramelized Apple Dressing, Chili Cranberry Goat Cheese Spread, Crumbled Feta, Maple Walnuts, Pumpkin Seeds

FARM TO TABLE

CELERIC PIEROGIES

Potato, Caramelized Onions, Cheddar, Smoked Sour Cream, Chives

WILD MUSHROOMS **G**

King Oyster, Cremini, Shitake, Caramelized Onions, Truffle Malt Aioli

CHARRED SHISHITO PEPPERS **D**

Roasted Pineapple, Miso Gochujang Aioli, Quinoa Togarashi

STREET CORN SALAD **G**

Roasted Chilies, Lime Crema, Crumbled Feta, Taco Popcorn, Cilantro

SMOKED HEIRLOOM CARROTS **G**

Brown Butter, Cider Glaze, Babaganoush, Parsley

FINGERLING POTATOES **G**

Rosemary Salt, Mustard Glaze, Smoked Sour Cream, Herb Salad

GRILLED ASPARAGUS **GD**

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

TANDOORI CAULIFLOWER **GVD**

Cilantro "Crema", Pomegranate Seeds, Pickled Shallots, Mint

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PASTA STATION

SQUASH AGNOLOTTI

Goat Ricotta, Brown Butter, Fennel Leek Cream, Maple Pumpkin Seed, Fennel Herb Salad

TRUFFLE GNUDI N

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



SPICY RIGATONI

Vodka Rose Sauce, Roasted Chilies, Walnut Pesto, Grana Padano, Basil, Parsley, Pickled Chilies

GNOCCHI POUTINE

Beef Cheek Ragu, Caramelized Onions, Mozzarella, Parmesan, Pickled Jalapeños, Herb Salad

KING CRAB MAC

Brown Butter King Crab, FD Cheese Sauce, Lemon Zest Panko, Banana Pepper Relish, Herb Salad

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BUTCHER BLOCK

Veg Option: Romesco Zucchini Boat

PIRI PIRI CHICKEN SUPREME

Tomato Eggplant Purée, Herb Fingerlings, Garlic Greens, Smoked Onion Sauce, Pickled Shallots, Heirloom Carrot Slaw

SOUS VIDE PRIME BEEF

Sunchoke Purée, Smoked Heirloom Carrots, Spicy Bok Choy, Demi Glaze, Umami Crumble, Watermelon Radish Slaw

CHIPOTLE PRIME STRIPLOIN

Creamed Corn, Grilled Asparagus, Breakfast Radish, Salsa Roja, Green Mole, Zucchini Noodle Salad

BEEF TENDERLOIN

Truffle Pomme Purée, Wild Mushrooms, Grilled Asparagus, Demi Glaze, Umami Crumble, Herb Salad

HERITAGE PORK CHOP

Sunchoke Purée, Cider Braised Red Cabbage, Herb Fingerlings, Apple Sauce, Pickled Mustard Seeds, Herb Salad

EUROPEAN SEA BASS

Green Pea Purée, Smoked Heirloom Carrots, Grilled Asparagus, Fennel Leek Cream, Crispy Quinoa, Fennel Beet Slaw

CHIPOTLE STEELHEAD TROUT

Creamed Corn, Grilled Asparagus, Breakfast Radish, Salsa Roja, Green Mole, Zucchini Noodle Salad

MISO BLACK COD

Squid Ink Miso, Vegetable Fried Rice, Spicy Bok Choy, Banana Pepper Relish, Crispy Chow Mein, Micro Shiso



ICE CREAM COOKIE SANDWICHES

Choose One:

**SALTED CARAMEL
CHOCOLATE CHIP COOKIES**
with Liquid Nitrogen Spiced Chocolate Ice Cream

SALTED BUTTER COOKIES
with Liquid Nitrogen Popcorn Ice Cream

DOUBLE CHOCOLATE COOKIES
with Liquid Nitrogen Vanilla Bean Cheesecake
Ice Cream

GINGER MOLASSES COOKIES
with Liquid Nitrogen Salted Caramel Ice Cream

WHITE CHOCOLATE & WALNUT COOKIE
with Liquid Nitrogen Berry Cheesecake Ice Cream

Comes with:

ASSORTED SOUR & GUMMY CANDIES

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LIQUID NITROGEN SORBETTO BAR

Choose One:

MANGO LIME SORBETTO
RASPBERRY SORBETTO
TOASTED COCONUT SORBETTO
GRAPEFRUIT ROSEMARY SORBETTO
MINT CHOCOLATE GELATO

Comes with:

WAFFLE CONES
FRESH FRUIT PLATTER & MIXED BERRIES

FD SUNDAE STATION

Choose One:

STRAWBERRIES 'N CREAM ICE CREAM G
Peanut Butter-Tahini Glaze, Salted Peanut Brittle,
Concord Grape Cotton Candy

BUTTERED POPCORN ICE CREAM
Hazelnut Dark Chocolate Ganache,
Salted Butter Cookie Crumble, Cereal Clusters

VANILLA BEAN ICE CREAM
Passion Fruit Caramel, Fudge Brownie Bits,
Coconut Soil

BLUEBERRY CHEESECAKE ICE CREAM
Lemon Curd, Shortbread Crumble, Graham
Cracker Meringue

Comes with:

ASSORTED SOUR & GUMMY CANDIES

BUILD YOUR OWN S'MORES

CHOCOLATE DIPPED GRAHAM CRACKER

Homemade Marshmallows:

VANILLA
LIME COCONUT
STRAWBERRY-RASPBERRY

Sauces:

SALTED BUTTER CARAMEL
STRAWBERRY-RASPBERRY JAM

Toppings:

COOKIE CRUMBS
CEREAL CLUSTERS
ASSORTED SOUR & GUMMY CANDIES

CRÈME BRÛLÉE DOUGHNUT STATION

DOUGHNUT

Filled with Vanilla Pastry Cream,
Dipped in Butter Glaze and Torched Sugar

Sauces:

STRAWBERRY-RASPBERRY JAM
LEMON BASIL CURD

Toppings:

COOKIE CRUMBS
CEREAL CLUSTERS
ASSORTED SOUR & GUMMY CANDIES

CONCESSION STAND

LIQUID NITROGEN SALTED CARAMEL POPCORN

Chocolate Ganache

COTTON CANDY

Seasonal Flavours

SPRINKLE DOUGHNUTS

Vanilla Butter Glaze

CANDIES

Assorted Sour & Gummy Candies, Pretzels, M&Ms

“THE CAKE SHOPPE”

Choose One:

STICKY TOFFEE PUDDING N

Toasted Pecans, Earl Grey Chantilly, Sea Salt

APPLE CAKE

Apple-Cinnamon Butter, Cream Cheese Anglaise, Liquid Nitrogen Meringue

RICH CHOCOLATE CAKE

Passion Fruit Curd, Milk Chocolate Passion Fruit Ganache, Popcorn Anglaise Snow, Coconut Soil

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“LA GRANDE PATISSERIE”

STICKY BUN N

Brown Sugar Almond Praline,
Cream Cheese Anglaise

LEMON BASIL TART

Rhubarb Ginger Jam, Cardamom Meringue,
Micro Basil

CHOCOLATE CAKE G

Coconut Ganache, Salted Toffee Crunch

TOASTED COCONUT MACAROON G

Chocolate Ganache, Pistachios, Lime Powder

ASSORTED SOUR & GUMMY CANDIES

FRESHLY BAKED COOKIES

Double Chocolate Chunk Cookie
Salted Butter Cookie

FRESH FRUIT PLATTER

Pick One Station to be Included:

- ICE CREAM COOKIE SANDWICH
- SORBETTO STATION
- CAKE SHOPPE



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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
 - ✓ Complimentary exotic wooden platters
-

CONTACT THE FOOD DUDES!

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