



APPETIZERS & FOOD STATIONS

MENU LIST



APPETIZERS

Vegan Options Included
Individual Vessels Available

FROM SOIL

FRESH ROLL

Marinated Vegetables, Cilantro, Avocado Purée,
Crispy Vermicelli, Yuzu Ponzu

SARA FRENCH FRY

Russet Potato, Schmaltz, Kewpie Mayo, FD Kimchi,
Rosemary Bonito Salt

TOMATO TOAST





Stracciatella, Manchego, Basil Sprouts,
Preserved Chili, Sour Dough, Black Truffle

SQUASH LATKES

Horseradish Cream Cheese, Yuzu Kohlrabi,
Kombu Maple, Crispy Kelp, Chives

BEET ARANCINI

Red Beet Risotto, Herb Goat Cheese Mousse,
Pickled Beet, Balsamic

-  *Gluten Free*
-  *Dairy Free*
-  *Contains Nuts*
-  *Vegan*

SOUP DUMPLING

French Onion, Gruyere, Mozzarella, Pickled Shallot,
Apple Cider, Grana Padano

GRILLED CHEESE

Brie, Cheddar, Brioche, Herb Garlic, Spiced Tomato
Chutney, Grana Padano

SHROOM FLATBREAD

Truffle Goat Cheese, Mozzarella, Sunflower Pesto,
Truffle Honey, Parmesan





FROM LAND

PRIME STEAK TARTARE G

Sambal Mustard, Shallot Jam, Cured Egg Yolk, Nori Chip, Cilantro Crema, Chives

STRIP STEAK TATAKI G

Mushroom Duxelle, Chimichurri, Banana Pepper Relish, Mole Corn Chip

UMAMI BEEF SLIDER

Shallot Jam, Smoked Cheddar, Umami Sauce, Pickle, Arugula, Everything Brioche

STICKY BEEF SLIDER

Natural Reduction, Truffle Celeriac Remoulade, Pickle, Gruyere Onion Brioche

LAMB LOLLYPOPS G D N

Herb & Grainy Dijon Crust, Balsamic Mint Caviar, Mustard Sauce, Pistachio Dukkah

SMOKED CHICKEN DRUMETTE G

Nashville Hot Sauce, Honey Garlic, Dill Sour Cream, Crispy Quinoa, Chives

CHICK MAC SLIDER

Fried Chicken, Bacon Jam, American Cheese, FD Sauce, Iceberg, Pickle, Potato Bun

ISRAELI WRAP G

Spiced Chicken, Green Schug, Beet Hummus, Labneh, Pomegranate Tabbouleh, Endive

DUCK CONFIT WONTON

Black Bean Sauce, Smoked Crema, Pickled Cabbage, Jalapeño, Cilantro

G *Gluten Free*

D *Dairy Free*

N *Contains Nuts*

V *Vegan*



FROM WATER

SASHIMI WONTON D

Salmon, Sambal Hoisin, Truffle Aioli, Yuzu Kohlrabi, Charred Scallion, Shiso

PASTRAMI SALMON G

Horseradish Cream Cheese, Pickled Beet, Dill Pickle Chip, Apple Cider, Dill

SEED CRUSTED TUNA G D

Wakame, Pickled Chili, Miso Gochujang Aioli, Yuzu Ponzu, Lotus Chip

CHIMICHURRI SHRIMP G

Caramelized Garlic, Smoked Crema, Pineapple Chili Relish, Mole Crisps

CHILI HONEY SHRIMP G D

Caramelized Ginger, Avocado Purée, Green Papaya, Puffed Brown Rice

XO SHRIMP TOAST D

King Crab, Black Bean Sauce, Kewpie Mayo, Pickled Ginger, Thai Basil, Scallion

LOBSTER ROLL

Squid Ink Brioche, Mustard Aioli, Tarragon Gremolata, Pomme Frites

KING CRAB SPOON G

Brown Butter Hollandaise, Quinoa Togarashi, Banana Pepper Relish, Chives



 **SWEET ENDING**

FD FUDGE BROWNIE 

Chocolate Chunks, Bourbon Caramel,
Salted Toffee Crunch

CITRUS PAVLOVA 

Basil-Lemon Curd, Grapefruit Jam, Cardamom
Crumble, Micro Basil

COCONUT MACAROON  





Mango-Lime Mousse, Passion Fruit Caramel,
Pistachios

WARM JELLY DOUGHNUT

Vanilla Butter Glaze, Strawberry-Raspberry Jam,
Cereal Clusters

CRÈME BRÛLÉE DOUGHNUT

Vanilla Bean, Pastry Cream, Butter Glaze,
Torched Sugar

-  *Gluten Free*
-  *Dairy Free*
-  *Contains Nuts*
-  *Vegan*

HOT 'N STICKY BUN 

Bourbon Pecan Praline, Cinnamon, Cream
Cheese Anglaise

BERRY CRUMBLE TART

Earl Grey Vanilla Cream, Ginger Oat Streusel,
Spearmint

PASSION FRUIT GANACHE TART

Passionfruit Curd, Cocoa-Coconut Soil, Banana Chip

FROZEN CARAMEL POPCORN 

Dark Chocolate Ganache, Sea Salt, Liquid Nitrogen

FRESH FRUIT PLATTER  

Assortment of Melons, Pineapple, Kiwi, Grapes,
Mixed Berries





FOOD STATIONS

GRAZING STATION

CHEESE BOARD

- Smoked Cheddar Red Leicester
- Truffle Gouda Swiss Gruyere
- Aged Manchego Sage Derby
- Irish Porter

Seasonal Jam, Maple Nuts, Fresh Figs, Dried Fruit, Spiced Ciabatta, Seed Crisps **N**

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MEAT BOARD

- Prosciutto Spanish Chorizo
 - Mortadella Soppressata
 - Peppercorn Salami Coppa Salami
 - Cerignola Olives, Fermented Vegetables, FD Mustard, Cheddar Herb Focaccia, Seed Crisps
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DIPS & CRUDITÉ

- Israeli Hummus (EVOO + Sumac) **G D**
- Pimento Cheese (Preserved Chili) **G**
- Smoked Labneh (EVOO + Za'atar) **G**
- Asparagus, Celery, Cucumbers, Peppers, Heirloom Carrots, Baby Potatoes, Cherry Tomatoes, Watermelon Radish, Endive, Vegetable Chips, Za'atar Flatbread

OYSTER BAR

RODNEY'S OYSTERS **G D**

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

DE LA MER

Choose Two

YELLOW FIN TUNA **G D**

Sunomono Cucumber, Yuzu Gel, Pickled Jalapeño, Crispy Kelp, Quinoa Togarashi, Shiso, Cilantro

SEA BASS CEVICHE **G D**

Yuzu Citrus Dressing, Dan Dan Sauce, Pickled Shallots, Sesame Cocoa Brittle, Chili Oil, Thai Basil

TORCHED SALMON **D**

Kewpie Mayo, Miso Beet Ume, Pickled Ginger, Wakame, Wasabi Peas, Wonton Crisps, Preserved Chili, Cilantro

BAO DOWN

Choose One

Vegetarian Option Included

FRIED EGGPLANT D

Hoisin Sambal, Sriracha Silken Tofu,
Green Papaya Slaw, Cilantro

FRIED CHICKEN

Pimento Cheese, Bacon Jam, Pickled Cabbage,
Pickled Jalapeño, Cilantro

OG PORK BELLY D

Hoisin Sambal, Charred Scallion, Green Papaya Slaw,
Miso Gochujang Aioli

REUBEN MELT

Gruyere Cheese, Pickled Cabbage, Mustard Sauce,
FD Sauce, Pickles

DIM SUM

Choose Two

MUSHROOM DUMPLING D

Cremini, Shitake, Napa Cabbage, Sriracha, Truffle
Aioli, Apple Cider, Pickled Beet, Parsley, Chives

CHICKEN DUMPLING

Gochujang, Charred Scallion, Ginger, Cilantro Crema,
Yuzu Ponzu, Pickled Jalapeño, Thai Basil Salad

SHRIMP DUMPLING D

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

TACOS

Choose One Protein

Vegetarian Option Included

SHAWARMA CAULIFLOWER D

Hummus, Pomegranate Tabbouleh, Cilantro Tahini,
Shug, Garlic Sauce, Pickled Jicama, Falafel Crumble

BBQ JERK CHICKEN

Refried Beans, Pickled Cabbage, Cilantro Crema,
Banana Pepper Relish, Scallions, Puffed Brown Rice

CHOPPED STEAK

Chipotle BBQ, Avocado Purée, Iceberg, Cheddar,
Smoked Crema, Cilantro, Scallions, Pomme Frites

BAJA TACO D

Beer Battered Halibut, Avocado Salsa Verde, FD Sauce,
Pickled Cabbage, Pickled Jalapeno, Cilantro,
Lime Wedge

G *Gluten Free*

D *Dairy Free*

N *Contains Nuts*

V *Vegan*



PASTA BAR

Choose One

Gluten Free Option Available

RASA TRUFFLE GNUDI

King Oyster, Cremini, Shitake, Sunflower Pesto, Truffle Sauce, Mushroom Soil, Crispy Cheese, Microgreens

SQUASH AGNOLOTTI

Sage Brown Butter, Spaghetti Squash, Cacio e Pepe Sauce, Pumpkin Seed Brittle, Toasted Garlic, Fennel Chili Salad

BURRATA POMODORO

Rigatoni, San Marzano Sauce, Burrata Cheese, Sunflower Pesto, Grana Padano, Basil, Parsley, Preserved Chili

RIGATONI CARBONARA

Cacio e Pepe Sauce, Egg Yolk, Bacon, Toasted Garlic, Grana Padano, Parsley, Chives

LOBSTER RAVIOLI

Brown Butter, Lobster Vodka Rose Sauce, King Crab, Pickled Fennel, Toasted Garlic, Pickled Chili Herb Salad



APPETIZERS & STATIONS PACKAGE
thefooddudes.com

SALAD BAR

Choose One

Vegan Chopped Salad Included

VEGAN CHOPPED SALAD G V

Kale, Radicchio, Frisée, Quinoa, Cucumbers, Peppers, Grapes, Pickled Shallots, Mint, Parsley, Lemon Tahini Dressing, Nutritional Yeast, Beet Hummus Spread, Harissa Chickpeas, Za'atar

RASA CHOPPED SALAD

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

GREEN PAPAYA SLAW G D N

Carrots, Green Beans, Edamame Beans, Pickled Jicama, Watermelon Radish, Nuoc Cham Dressing, Pickled Ginger, Thai Basil, Cilantro, Mint, Puffed Brown Rice, Smoked Peanuts, Crispy Vermicelli

HEIRLOOM BEET SALAD G N

Roasted Red & Golden Beets, Truffle Goat Cheese Mousse, Fennel, Maple Pecans, Horseradish Aioli, Basil Puree, Radicchio, Arugula, Frisée, Pea Shoots, Balsamic

WEDGE CAESAR SALAD

Iceberg Lettuce, Jalapeño Caesar Dressing, Double Smoked Bacon, Candied Tomatoes, Garlic Sourdough Crumble, Cured Egg Yolk, Grana Padano

ROASTED SQUASH SALAD G

Griddled Halloumi Cheese, Apple Butter, Spaghetti Squash, Fennel, Endive, Pea Shoots, Caramelized Shallot Vinaigrette, Dried Cherries, Pumpkin Seed Brittle

G *Gluten Free*

D *Dairy Free*

N *Contains Nuts*

V *Vegan*

FARM TO TABLE

Choose Two

CASSAVA BRAVAS G V

Pumpkin Seed Romesco, Garlic Sauce, Pickled Vegetables, Parsley, Chives

DAN DAN BROCCOLI G D

Dan Dan Sauce, Pickled Shallots, Grapes, Pakora Vegetables, Cilantro

CRISPY CAULIFLOWER N V

Korean BBQ, Cilantro Tahini, Pomegranate Tabbouleh, Pistachio Dukkah

RUSSIAN PIEROGIES

Russet Potato, Leek Confit, Cheddar, Shallot Jam, Dill Crema, Pickled Beet, Chives

BLONDIES PIZZERIA

All Three Included

DEBBIE SAID SO N

Alfredo Sauce, Flor di Latte, Pistachio Pesto, Sea Salt

DRAKE WAS HERE

Bacon, Pineapple, Green Pepper, Mozzarella, BBQ Sauce

COLD DRINK HOT GIRL

Tomato Sauce, Pepperoni, Jalapeño, Mozzarella, Honey

Includes: Chili Flakes Shaker, Parmesan Shaker, Blondies Dipping Sauce

APPETIZERS & STATIONS PACKAGE
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EAST TO WEST

Vegetarian Option Available

SHANGHAI NOODLES D N

Coconut Green Curry, Broccoli, Carrots, Kohlrabi, Mushrooms, Bean Sprouts, Thai Basil, Chili Oil, Nuoc Cham, Pistachio Dukkah, Crispy Vermicelli

Gluten Free Noodles Available

+ \$ Add Grilled Chicken or Chili Honey Shrimp

BIBIMBAP RICE D

Kimchi Fried Rice, Korean BBQ, Mushrooms, Heirloom Carrots, Zucchini, Soft Boiled Egg, Puffed Brown Rice, Cilantro, Scallions

+ \$ Add Glazed Pork Belly or Duck Confit

TIKKA MASALA G

Yogurt Marinated Chicken, Red Curry, Vegetables, Braised Chickpeas, Biryani Rice, Cilantro Crema, Puffed Brown Rice, Mint, Chives

BANGKOK BOWL D N

Seed Crusted Tuna, Crispy Calamari, Green Papaya Slaw, Cilantro, Thai Basil, Yuzu Ponzu, Smoked Peanuts, Crispy Vermicelli

G *Gluten Free*

D *Dairy Free*

N *Contains Nuts*

V *Vegan*





BUTCHER BLOCK FROM LAND



Choose One

Vegetarian Option Available

PIRI PIRI CHICKEN **G**

Creamy Polenta, Asparagus, Heirloom Carrots, Kombu Jus, Microgreens

SOUS VIDE BEEF

Tom Yum Squash Purée, Broccoli, Heirloom Carrots, Demi-Glace, Watermelon Radish Slaw, Crispy Vermicelli

SPICED STRIPLOIN

Truffle Cauliflower, Herb Garlic Gnocchi, Green Beans, King Mushroom, Shallot Jam, Demi-Glace, Heirloom Salad

BEEF TENDERLOIN **G**

Bone Marrow Mash, Asparagus, King Mushroom, Chimichurri, Demi-Glace, Microgreens, Pomme Frites

+ \$6 Add Jumbo Shrimp

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

BUTCHER BLOCK FROM WATER



ROASTED SALMON

Tajine Spice, Green Pea Purée, Herb Garlic Gnocchi, Asparagus, Golden Beets, Fennel Leek Cream, Heirloom Slaw, Fish Chicharron

SPICED BRANZINO **G**

Piri Piri Eggplant, Cauliflower, Broccoli, Radicchio, Pomegranate Tabbouleh, Cilantro Crema, Pakora Vegetables

MISO BLACK COD **G**

Kimchi Fried Rice, Broccoli, Black Miso Butter, Yuzu Kohlrabi, Watermelon Radish Slaw, Shiso, Crispy Vermicelli

SEARED HALIBUT

Truffle Cauliflower, Herb Garlic Gnocchi, Heirloom Carrots, Green Beans, Shallot Jam, Chili Herb Salad, Pomme Frites





DESSERT FOOD STATIONS

ICE CREAM COOKIE SANDWICH BAR

Choose One

Gluten Free Cookies Available

SALTED CARAMEL CHOCOLATE CHIP COOKIES

Liquid Nitrogen Dark Chocolate Ice Cream

SALTED BUTTER COOKIES

Liquid Nitrogen Salted Caramel Ice Cream

GINGER MOLASSES COOKIES

Liquid Nitrogen Buttered Popcorn Ice Cream

DOUBLE CHOCOLATE COOKIES

Liquid Nitrogen Vanilla Bean Cheesecake Ice Cream

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Includes: Assorted Gummies & Chocolates

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

SORBETTO STAND

Choose One

MANGO LIME SORBETTO G V

RASPBERRY SORBETTO G V

GRAPEFRUIT ROSEMARY SORBETTO G V

MINT CHOCOLATE SORBETTO G V

COCONUT YOGURT SORBETTO G V

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Includes: Sugar Cones, Fresh Fruit Salad & Mixed Berries





SUNDAE STAND

Choose One

Gluten Free & Vegan Options Available

COOKIES 'N CREAM FROZEN YOGURT **N**

Crunchy Peanut Butter, Banana Miso Snow, Peanut Brittle, Oreo Crumbs, Banana Chip

VANILLA BEAN ICE CREAM **G**

Salted Butter Cookie Crumb, Passion Fruit Caramel, Fudge Brownie Bits, Cocoa Nib Sesame Crackle

BLUEBERRY CHEESECAKE ICE CREAM

Graham Cracker Crumb, Bourbon Macerated Raspberries, Meringue, Spearmint

Includes: Assorted Gummies & Chocolates

HOT CAKE À LA MODE

Choose One

Vegan & Gluten Free Option Available

STICKY TOFFEE PUDDING **N**

Toasted Pecans, Espresso Crema Snow, Sea Salt

MOLTEN CHOCOLATE CAKE

Passion Fruit Curd, Banana Miso Snow, Cocoa-Coconut Soil

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

SWEET TART BAR

Choose Two

Gluten Free & Vegan Options Available

APPLE-RASPBERRY TART

DARK CHOCOLATE TART

SALTED CARAMEL TART

SAUCES

Vanilla Chantilly **G** Berry Coulis **G V**

Bourbon Caramel **G**

TOPPINGS

Salted Butter Cookie Crumb **G** Torched Marshmallow **G**

FD Cereal Clusters **D** Graham Cracker Meringue

FRESH BERRIES **G V**

DOUGHNUTS & ESPRESSO

Gluten Free & Vegan Options Available

WARM DOUGHNUTS

Warm Vanilla-Butter Glaze

Brewed Nespresso

SAUCES

Pastry Cream Strawberry-Raspberry Jam **G V**

Lemon Curd **G** Espresso Chantilly **G**

TOPPINGS

FD Cereal Clusters **D** Cookie Crumbs

Assorted Gummies & Chocolates





THE CONFECTIONERY

FD FUDGE BROWNIE **G**

Chocolate Chunks, Bourbon Caramel, Salted Toffee Crunch

CITRUS PAVLOVA **G**

Lemon Curd, Grapefruit Jam, Cardamom Crumble, Micro Basil

CRÈME BRÛLÉE DOUGHNUT

Vanilla Pastry Cream, Butter Glaze, Torched Sugar

BERRY CRUMBLE TART

Earl Grey Vanilla Cream, Gingerbread Streusel, Mint

ASSORTED GUMMIES

Sour Candies, Chocolates

FRESHLY BAKED COOKIES

Double Chocolate Chunk, Salted Butter

FRESH FRUIT PLATTER **G V**

Melons, Pineapple, Kiwi, Grapes, Mixed Berries

Vegan & Gluten Free Option

CHOCOLATE CAKE **G V**

Coconut Ganache, Coconut Yogurt, Salted Toffee Crunch

Choose One Station to be Included

ICE CREAM COOKIE SANDWICH

or

HOT CAKE À LA MODE

CONCESSION STAND

FROZEN CARAMEL POPCORN **G**

Chocolate Ganache

COTTON CANDY **G V**

Seasonal Flavours

RAINBOW SPRINKLE DOUGHNUTS

Vanilla Butter Glaze

FD TRAIL MIX **N**

Sweet & Salty Pretzels, M&Ms, Salted Peanuts, Dried Fruits, Candied Nuts

ASSORTED GUMMIES

Sour Candies, Chocolates

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





"I've always had an emotional connection with food. It's all about connecting people through flavours."

- Adrian Siman

EVENTS BECOME FEELINGS AND FEELINGS BECOME EVENTS

Jerry Spinelli