



SIT DOWN SERVICE

MENU PACKAGE





PACKAGE 1

Includes:

- 5 Appetizers
- Salad Course
- Main Course
- Dessert Course

PIRI PIRI CHICKEN G

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

and / or

ROASTED SALMON

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

Vegetarian Option

CAULIFLOWER STEAK G V

Tajine Spice, Vegetable Red Curry, Braised Chickpeas, Cilantro Tahini, Garlic Sauce, Puffed Brown Rice, Chili Herb Salad

\$55 per person

Add Second Protein +\$5

PACKAGE 2

Includes:

- 6 Appetizers
- Salad Course
- Main Course
- Dessert Course

SOUS VIDE BEEF G D

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

and / or

SPICED BRANZINO G

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

Vegetarian Option

EGGPLANT PARMESAN G

Crispy Eggplant, San Marzano Sauce, Stracciatella, Mozzarella, Grana Padano, Preserved Chili, Zucchini Noodles, Basil Sprouts

\$65 per person

Add Second Protein +\$5



PACKAGE 3

Includes:

- 6 Appetizers
- Salad Course
- Main Course
- Dessert Course

SPICED STRIPLOIN

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

and / or

SEARED HALIBUT

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

Vegetarian Option

SQUASH AGNOLOTTI

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

\$75 per person

Add Second Protein +\$5

PACKAGE 4

Includes:

- 7 Appetizers
- Salad Course
- Main Course
- Dessert Course

BEEF TENDERLOIN G

Bone Marrow Mash, Asparagus, King Mushroom, Chimichurri, Demi-Glace, Microgreens, Pomme Frites + \$Add Jumbo Shrimp

and / or

MISO BLACK COD G

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

Vegetarian Option

RASA TRUFFLE GNUDI

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

\$90 per person

Add Second Protein +\$5

APPETIZERS

Vegan Options Included

Individual Vessels Available



FROM SOIL

FRESH ROLL G V

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

SARA FRENCH FRY G D

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

TOMATO TOAST

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

SQUASH LATKES G

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

BEET ARANCINI

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

G *Gluten Free*

D *Dairy Free*

N *Contains Nuts*

V *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

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thefooddudes.com

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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 + \$4 **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

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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**

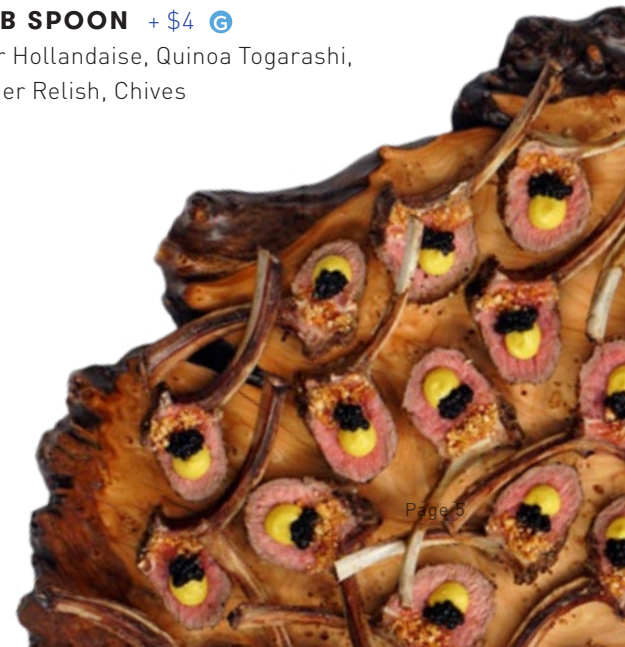
King Crab, Black Bean Sauce, Kewpie Mayo, Pickled Ginger, Thai Basil, Scallion

LOBSTER ROLL + \$4

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

KING CRAB SPOON + \$4 **G**

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



SIT DOWN MENU



SALAD COURSE

*Includes Individually Plated Cheddar
Garlic Herb Focaccia and Maple Butter*

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

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DESSERT COURSE

CHOCOLATE POT DE CRÈME G

Olive Oil Chantilly, Salted Butter Cookie Crumb, Dark Chocolate Ganache, Cocoa Nib-sesame Crackle, Sesame Dust, Micro Basil

STRAWBERRY CHEESECAKE PANNA COTTA

Sour Cream Glaze, Rhubarb Jam, Graham Cracker Meringue, FD Cereal Clusters, Spearmint Cress

LEMON BASIL TART

Blueberry Coulis, Macerated Raspberries, Torched Marshmallow, Cardamom Meringue, Micro Basil

STICKY TOFFEE PUDDING N

Brown Sugar, Butter Caramel, Toasted Pecans, Espresso Crema Chantilly, Maldon Sea Salt

APPLE-RASPBERRY CRUMBLE TART

Cream Cheese Anglaise, Raspberry Coulis, Bourbon Caramel, Gingerbread Streusel, Cinnamon, Shiso Cress

MOLTEN CHOCOLATE CAKE

Passion Fruit Curd, Dark Chocolate, Banana Miso Snow, Cocoa-coconut Soil, Banana Chip, Spearmint Cress

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For Vegan & Gluten Free Guests

CHOCOLATE CAKE G V

Chocolate Coconut Ganache, Raspberry Gel, Berries
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PACKAGE DETAILS

STAFF & LABOUR

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

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.*

SERVICE

- Controlled distanced seating
- Individual cutlery roll-ups available
- Appropriate PPE worn by service staff

FEES

Service Fee

15% of Food Cost

Ontario Tax

13% HST Applicable

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EVENTS BECOME FEELINGS AND FEELINGS BECOME EVENTS

Jerry Spinelli

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