



BRINDLEBERRY

CATERING | EVENTS



MENU - HORS D'OEUVRES

events@bberry.ca | www.bberry.ca



BRINDLEBERRY

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MEAT

MINI BEEF WELLINGTON

Wild Mushroom Confit | Horseradish Cream | Micro
Rainbow Celosia

GUINNESS BEEF SLIDER

Cabbage Slaw | Hot Pepper Relish | Smoked Cheddar
Pickled Red Onion | Brioche

PISTACHIO CRUSTED LAMB LOLLIPOP

Pomegranate | Mint Yogurt Cream | Cherry Balsamic
Reduction

CURRIED LAMB MINI TACO

Red Cabbage Slaw | Cilantro Crema | Pickled Red Onion |
Micro Cilantro

SWEET 'N SPICY PORK LETTUCE WRAP

Cabbage Slaw | Caramelized Onion Jam | Crushed Wasabi
Peas | Apricot Hoisin

BBQ SHORT RIB PARFAIT

BBQ Braised Short Rib | Cabernet Demi-Glacé | Yukon Gold
Mash | Charred Onion Petals

DEVILLED BULGOGI SHORT RIBS MINI SUB

Bulgogi Glaze | Kimchi | Pickled Ginger | Sesame Seed |
Mini Pretzels Bun

CURRIED BEEF SPRING ROLL

Curry Spiced Beef | Chili Potato | Peach & Chili-Ginger Glaze

PULLED PORK SLIDER

Cabbage Slaw | Chimichurri BBQ Sauce | Pear Relish |
Pickled Red Onion | Brioche

MOROCCAN SPICED BEEF KEBAB

Beef Kefta | Cucumber Raita | Almond Dust

5 SPICE PORK BELLY MINI BLT

5 Spice Pork Belly Confit | Micro Lettuce | Tomato |
Garlic Aioli



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POULTRY

BUTTER CHICKEN RISOTTO CROQUETTES

Cardamom Yogurt | Spiced Plum Chutney | Parmigiano-Reggiano

JERK BBQ PULLED CHICKEN SLIDER

Pickled Vegetable Slaw | Smoked Cheddar | Poppy Seed Crema

CURRIED CHICKEN MINI TACO

Red Cabbage Slaw | Cilantro Crema | Pickled Red Onion | Micro Cilantro

DUCK CONFIT MINI CROQUETTE

Pickled Onion Slaw | Sweet Drops | Roasted Garlic Aioli | Parmigiano-Reggiano

KOREN BBQ CHICKEN CORNET

Wasabi Aioli | Kimchi | Pickled Ginger

CHICKEN & WAFFLE

Habanero Hot Chicken | Cured Egg Yolk | Maple Syrup | Lemon Gel

PEKING DUCK BLINI

Mandarin Pancakes | Pickled Cucumber | Citrus Hoisin Glaze

TANDOORI CHICKEN SLIDER

BBQ Tandoori Chicken | Cucumber Raita | Cilantro Chutney | Red Cabbage Slaw | Brioche

MEDITERRANEAN CHICKEN SATAY

Red Pepper Coulis | Cucumber Yogurt Cream

GOCHUJANG BBQ DUCK

Scallion Pancake | Apricot Chili BBQ | Mandarin Orange Gel

BUTTERMILK FRIED CHICKEN

Cheddar Biscuit | Jalapeño Jam | Maple Ranch

CHICKEN LETTUCE WRAP

Teriyaki Chicken | Lettuce | Lemon Sriracha Jelly





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SEAFOOD

TANDOORI FISH

Crispy Naan Chips | lentils & Caramelized Onion
Hummus | Chili Masala | Tropical salsa | Maple Syrup

LOBSTER MINI GRILLED CHEESE

Smoked Cheddar | Lemon Tarragon Aioli | | Cranberry
Relish

PULPO Á FEIRA

Citrus Marinated Octopus | Spicy Pineapple Salsa
Crispy Potato Chip | Charred Orange Gel

CAJUN CRAB CAKE

Cumin Crema | Hot Pepper Relish | Preserved Lemon Pick-
led Onion | Mango Slaw

COCONUT PRAWNS

Spiced Plum Chutney | Pineapple Salsa | Wasabi Aioli

MINI FISH TACOS

Pico de Galo | Red Cabbage Slaw | Cilantro & Lime
Crema | Pickled Red Onion | Micro Cilantro

PERUVIAN TILAPIA CEVICHE CUP

Lemon Poached Tilapia | Shallots | Tomato | Cilantro |
Jalapeños | Watermelon | Mandarin Segment

SHRIMP SALAD ROLL

Fennel Poached Shrimp | Rainbow Mango Salad |
Pickled Purple Cabbage | Black Sesame Seed | Hoisin Glaze

AHI TUNA POKE

Ahi Tuna | Cucumber Boat | Tamari Soya Pearls |
Avocado Cream | Pickled Ginger | Sesame seeds

SMOKED SALMON GREEN PEA BLINI

Smoked Salmon Mousse | Hot Pepper Gel | Crème Fraîche |
Salmon Caviar

BEET CURED SALMON

Dill Crème Fraîche | Spiced Potato Chip | Grapefruit Pearls





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VEGETARIAN

TOMATO BRUSCHETTA

Pickled Onion | Fig Balsamic Glaze | Parmigiano-Reggiano

CUMIN POLENTA

Wild Mushroom | Enoki | Sweet Drops Pepper |
Raspberry Balsamic Reduction

CURRY SPICE GRILLED JAPANESE EGGPLANT

Japanese Eggplant | Crostini | Goat Cheese | Romesco

MINI GRILLED CHEESE

Smoked Cheddar | Chili Masala Aioli | Cranberry
Chutney

CURRIED ZUCCHINI & CORN FRITTERS

Crème Fraiche | Avocado Mousse | Pickled Shallots

SMASHED SAMOSA CHAAT

Indian Spice Potatoes | Green Peas | Tamarind
chutney | Mint Yogurt

VEGETABLE PAKORA

Spiced Potatoes | Seasonal Vegetable | Tamarind
Chutney | Cilantro Yogurt

HERB CROSTINI & PICKLED GRAPES

Herb Crostini | Toasted Pickled Grapes | Brie de Melun |
Blueberry Balsamic Reduction

POTATO AND CHEDDAR PIEROGI

Smoked Jalapeno Gel | Sour Cream | Curried Tomato Salsa

TANDOORI CAULIFLOWER

Hot Roasted Pineapple Salsa | Cilantro Yogurt | Spring
Onion Slaw

GRILLED PEAR & BRIE CROSTINI

Grilled Pear | Brie | Crostini | Balsamic | Honey | Pistachio

COMPRESSED WATERMELON

Feta | Cucumber | Mint Jelly





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VEGAN

CUMIN POLENTA

Wild Mushroom | Enoki | Sweet Drops Pepper |
Raspberry Balsamic Reduction

ALOO TOKRI CHAT

Masala Potatoes | Spiced Chickpeas | Tamarind
Chutney | Mint Chutney

VEGAN STUFFED CUCUMBER

Quinoa | lentils | Olive Vinaigrette | Balsamic Pearls | Pickled
Shallots

TEMPURA GOLDEN YAM

Guacamole | Spring Onion Slaw

COMPRESSED BASIL WATERMELON

Cucumber Ribbon | Cherry Balsamic Glaze | Preserved Lemon
Gel

STUFFED ROLLED EGGPLANT

Moroccan Couscous | Vegetable Ratatouille |
Raspberry Balsamic Reduction

CARROT LATKE

Apple & Jalapeño Chutney | Avocado Espuma

RAINBOW BEETS

Roasted Rainbow Beets | Caramelized Walnut | Lemon Gel |
Raspberry Balsamic Reduction

SAFFRON DEVEILED PURPLE POTATO

Saffron | Caramelized Spanish Onion Jam | Basil Lime Syrup

VEGAN MINI TACO

Curried Chickpea's | Salsa Verde | Cilantro Jelly

GARDEN PICKLED VEGETABLE SUMMER ROLL

Purple Cabbage | Black Sesame | Rice Noodle | Citrus Hoisin
Glaze

QUINOA & CUCUMBER ROLL

Red Quinoa & Beets Salad | Cucumber Ribbon | Carrot Ribbon
| Olive Vinaigrette



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MINI DESSERTS

BERRY MINI CHEESECAKES

Strawberry Confit

MINI PANCAKE SKEWER

Hazelnut Chocolate Spread | Strawberry | Maple Syrup

PECAN CHOCOLATE BROWNIE

Chocolate Chunks | White Chocolate Coulis

SALTED CARAMEL CHOCOLATE TART

Caramel Coulis

LEMON TART

Candied Lemon | Orange Coulis

CHOCOLATE COATED CHEESE CAKE POPS

Hazelnut & Pistachio Dust

CHOCOLATE COVERED FRUIT LOLLIPOP

Fruit Lollipop | Pistachio Dust

LIQUID NITROGEN POPCORN

Caramel Coulis

SEASONAL FRUIT SKEWERS

Melons | Berries | Pineapple

PEACH FRANGIPANE

Sweet Corn Syrup

MINI GELATO CUPS

Pistachio | Rose Sherbet | Salted Hazelnut | Mango
Sorbet | Ferrero Chocolate

FRIED APPLE SPRING ROLL

Caramelized Apple | Pistachio | Caramel Coulis

MINI FRUIT TART

Seasonal Fruits | Lemon Meringue Mousse | Pistachio Dust

BOSTON CREAM MACAROON

Boston Cream | Dark Chocolate | Hazelnut Dust