

TASTE
Culinary Inc.



TASTE CULINARY FULL-SERVICE MENU

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PASSED & STATIONARY HORS D'OEUVRES

VEGAN & VEGETARIAN

Baby Potato Skin, Chives, Dill Creme Fraiche
Sriracha Mac and Cheese Bomb
Mini Samosa, Coconut Coriander Chutney
Risotto Cake, Steamed Asparagus, Truffle Oil, Shaved Parmesan
Cucumber and Avocado Roll
Vegetarian Spring Roll with Plum Sauce
Mini Margherita Pizza

CHICKEN & FISH

Buttermilk Fried Chicken Waffle, Balsamic Glaze
Grilled Moroccan Chicken Skewer, Tzatziki
Mini Chipotle Chicken Taco, Mango Relish, Sriracha Slaw
Tandoori Chicken Tostada, Avocado Cream

Spicy Tuna Roll, Crunchy Tempura Bits, Wasabi Mayo
Chili Garlic Sriracha Jumbo Shrimp, Grilled Pineapple Mango Salsa
Ginger Soy Tuna Poke, Sweet Rice, Avocado, Broccoli Sprouts, Black Sesame
Butter Poached Lobster Brioche Grilled Cheese, White Cheddar, Lemon Chive Aioli
Tuna Tartar, Mango and Citrus Salsa

BEFF & OTHER

Grilled Beef Salami Skewer, Mustard Dip
Steak and Truffle Mushroom Tart
Rosemary Lamb, Mint Drizzle
Beef Slider, Aged Cheddar, Pickle, Smoked Tomato Jam, Crispy Onion
Miniature Pizza, Grilled Chorizo, Goat's Cheese, Roasted Red Pepper
Seared Strip Steak Tatar Tot Cup, Mushrooms, Caramelized Onion Jam, Pickled Jalapeno



STATIONARY HORS D'OEUVRES

GRAZING BOARD

Local and Imported Cheese, Balsamic Fig Jam,
Smoked Meats, Marinated Green & Black Olives,
Garlic Pickle, Fresh Bread, Asiago Bread Sticks,
Baked Pita, Crisps Grapes, Ontario Berries

MEDITERRANEAN BOARD

Fresh Crudit , Baked Pita Chips, Garlic Naan,
Hummus, Traditional Chickpea, Sweet Beet & Edamame,
Grilled Moroccan Chicken Skewer, Chili Lime Jumbo Shrimp,
Grilled Corn Salsa, Ginger Soy Beef Skewer, Marinated Olives

BITES IN A BOX

Champagne Mushroom Orzo
Truffle Mac 'n' Cheese topped with Parmesan Crunch
Porcini Pappardelle, Grana Padano, Fresh Herbs, Lemon Zest
Rice Noodle, Pork Belly, Charred Broccolini, Bean Sprouts, Yuzu Sauce
General Tao Chicken Vermicelli, Pickled Carrot, Pineapple Salsa
Szechuan Noodle, Baby Corn, Napa Cabbage Chili Ginger Sauce,
Grilled Shrimp, Chicken & Chorizo Paella

**served hot or room temperature in mini take-out box with bamboo fork*



DINNER

SIT DOWN / BUFFET / FAMILY STYLE

SALAD

Mixed Baby Greens, Pomegranate, Panko Parmesan Mushroom, Pomegranate Vinaigrette
Baby Arugula, Radish, Orange & Pink Grapefruit Rounds, Pea Shoot, Avocado Vinaigrette
Kale & Brussels Sprouts Caesar, Pancetta, Pumpkin Seed, Asiago, Garlic & Lemon Vinaigrette

BEEF & CHICKEN

Braised Beef Short Rib a la Bourguignon
Seared Flank Steak, Cabernet Wild Mushroom Jus
Horseradish Crusted Beef Tenderloin, Rosemary Butter

Herb Crusted Roasted Dijon Chicken Breasts
Baked Chicken, Wild Mushroom, Roasted Garlic, Caramelized Onion, White Wine Jus
Turmeric Chicken with Hummus Vinaigrette

FISH & OTHER

Roasted Salmon, Fennel, Citrus & Chiles
Roasted Cod, Mediterranean Salsa & Crispy Breadcrumbs
Jumbo Prawn & Scallop, Coconut Milk Curry, Chickpea Flower Chip Cabernet Braised

Rosemary Garlic Lamb Shank
Roasted Pork Tenderloin, Pesto & Aged Feta Stuffing



DINNER

SIT DOWN / BUFFET / FAMILY STYLE

PASTA & VEGETARIAN

Fettuccini Pomodoro Basilico, Sautéed Wild Mushrooms, Crispy Jalapeno Asiago Crisp
Porcini Pappardelle, Grana Padano, Fresh Herbs, Lemon Zest
Ricotta Ravioli, Truffle Brown Butter and Shaved Asiago
Grilled Portobello Mushroom Steak, Balsamic Reduction
Roasted Cauliflower Steak, Roasted Garlic & Jalapeno Confit

SIDE - STARCH

Olive Oil Roasted Baby Potatoes, Lemon, Fresh Mint
Garlic Potato, Parsnip, Cauliflower Puree
Crispy Potato Cake, Roasted Garlic, Fresh Dill
Coconut Basmati Rice

SIDE - VEGETABLE

Roasted Heirloom Beets, Crumbled Goat's Cheese
Green Beans, Caramelized Shallots, Shiitake Mushroom
Roasted Brussels Sprouts, Balsamic Fig Shallots
Seared Lemon Broccolini Parmigiano



DESSERT

DESSERT

Classic Vanilla Crème Brûlée
Dark Chocolate & Wild Orange Pot de Crème
Lemon Tart, Whipped Cream & Candied Lemon
Chocolate Tart
Assortment of Mini Cheesecake Squares
Mini Lemon Tarts, Fresh Blueberry Salsa
Mini Chocolate Chip Cookie
Double Dipped Chocolate Fudge Brownie
Salted Caramel Brownies
Fresh Fruit

SWEET BAR

Mini Lemon Tarts with Berry Salsa, Mini Chocolate Tart with Fresh Blueberries
Assorted Mini Donuts, Fresh Fruit Kabobs with Warm Chocolate Dip,
Blueberry Cheesecake Jars, Jumbo Dark Chocolate Strawberries

CANDY BAR

Chocolate M&Ms, Assorted Liquorice Bites, Skittles, Fuzzy Peaches
Sour Patch Kids, Sour Gummy Worms, Rolo Bites, Sweet & Salty Popcorn



FOOD STATIONS

GRILLED CHEESE BAR

Fontina, Prosciutto, Fresh Fig
Cheddar, Jalapeno, Cilantro
White Cheddar, Pancetta, Lobster
Cheddar, Caramelized Granny Smith Apple
Sweet Potato Fries and Chipotle Aioli

MINI BURGER BAR

Sirloin Beef | Moroccan Portobello | Grilled Chicken

Grainy Mustard, Smokey Ketchup, Garlic Aioli, Sweet Jalapeno Jam,
Sliced Pickle, Plum Tomatoes, Aged Cheddar, Double Smoked Bacon

served with
Spicy Potato Wedges

TACO BAR

**Chili Rubbed Tuna | Lime Chipotle Pulled Chicken
Crispy Panko Shrimp | Chili Pomegranate Short Rib**

(Select Five Toppings) Avocado and Grapefruit Salsa, Charred Corn and Jalapeno Salsa,
Mango Salsa, Pico De Gallo, Cilantro Citrus Guacamole, Chipotle Refried Beans,

served with
Pickled Cabbage, Green Apple Slaw, Corn Flour Tortillas



FOOD STATIONS

POKE BAR

Tuna | Salmon | Sweet Sushi Rice

(Select Five Toppings) Edamame, Avocado, Seaweed Salad, Crispy Onion, Pickled Ginger, Fried Kimchi, Mango Salsa, Tobiko, Crispy Nori

served with
Wasabi Aioli, Ginger Yuzu Dressing, Classic Sriracha

PASTA BAR

Za'atar Chickpea Fettuccine
Porcini Pappardelle
Linguini Pomodoro Basilico
Penne Carbonara
Spaghetti & Meatballs
Mac 'n' Cheese topped with Parmesan Crunch

served with
King Caesar Salad & Cheesy Garlic Bread

CARVING BAR

Braised Beef Short Rib | Roasted Lemon Herb Chicken

served with
Grilled Lemon Parmesan Asparagus
Wild Mushroom Risotto
Baby Arugula, Radish, Orange & Pink Grapefruit Rounds, Pea Shoot, Avocado Vinaigrette



LATE SNACK

BELGIUM WAFFLE BAR

Classic Belgium Waffle

served with

Blueberry Compote, Ontario Berries, Whipped Butter, Whipped Cream, Maple Syrup, Fried Chicken, Bacon, Balsamic Glaze

POUTINE BAR

Roasted Herb Potato Wedges & Gravy

served with

Cheese Curds, Bacon Bits, Crispy Onion, Pickled Jalapeno, Classic Sriracha

RAMEN BAR

(Select Two) **Soy Pork Belly** | **Kung Pao Chicken** | **Sriracha Shrimp**

(Select Five Toppings) Sautéed Oyster & Shiitake Mushroom, Baby Corn, Green Onion, Edamame, Grilled Pineapple Salsa, Micro Sprouts, Fried Egg

served with

Ramen or Rice Noodle

GOURMET HOT DOG BAR

Mini Beef Hot Dog | **Mini Hot Italian Sausage**

Smokey Ketchup, Mustard, Sliced Pickles, Bacon Bits, Classic Sriracha Hot Peppers, Garlic Aioli, Crispy Onion, Sauerkraut, Pickled Jalapeno

served with

Brioche Bun



TASTE

Culinary Inc.