



BRINDLEBERRY

CATERING | EVENTS

SIT DOWN DINING MENU



TABLE OF CONTENTS/

P.3 SIT DOWN DINNER: HOW IT WORKS/

P.4 HORS D'OEUVRES/

P.8 STARTERS/

P.11 MAINS/

P.18 DESSERTS/

P.20 SIT DOWN DINING FAQ'S/



SIT DOWN DINING MENU

- HOW IT WORKS -

OUR SIT DOWN DINNER OFFERS AN EXCLUSIVE AND INTIMATE SETTING FOR ANY SPECIAL OCCASION. WHETHER IT'S A ROMANTIC DINNER FOR TWO OR A SMALL GATHERING OF FRIENDS AND FAMILY, WE PROVIDE A PERSONALIZED DINING EXPERIENCE IN THE COMFORT OF YOUR OWN HOME WITH THE COMPANY OF THOSE YOU LOVE MOST.

1

SELECT THREE PLATED APPETIZERS*

2

SELECT YOUR CHOICE OF ONE SOUP OR SALAD

3

SELECT TWO MAIN OPTIONS, EACH GUEST MAKES ONE SELECTION

4

SELECT ONE DESSERT

VEGETARIAN  VEGAN  PREMIUM 

PLEASE EMAIL YOUR QUESTIONS OR MENU SELECTION TO: SALES@BBERRY.CA

HORS D'OEUVRES/

(SELECT THREE APPETIZERS)

MEAT/

GUINNESS BEEF SLIDER/
CABBAGE SLAW | HOT PEPPER
RELISH | SMOKED CHEDDAR
PICKLED RED ONION | MINI
SESAME BRIOCHE BUN

CURRIED LAMB MINI TACO/
RED CABBAGE SLAW | CILANTRO
CREMA | PICKLED RED ONION |
MICRO CILANTRO

PULLED PORK SLIDER/
CABBAGE SLAW | CHIMICHURRI BBQ SAUCE
| PEAR RELISH | PICKLED RED
ONION | MINI BRIOCHE BUN

CURRIED BEEF SPRING ROLL/
CURRY SPICED BEEF | CHILI
POTATO | PEACH & CHILI- GINGER
GLAZE | MUTTON CURRIED
POTATO | CURRY LEAF AIOLI

CURRIED MUTTON CROQUETTE/
MUTTON | CURRIED POTATO |
CURRY LEAF AIOLI

POULTRY/

JERK BBQ PULLED CHICKEN
SLIDER/
PURPLE CABBAGE SLAW |
SMOKED CHEDDAR | POPPY SEED
CREMA | MINI BRIOCHE BUN

CURRIED CHICKEN MINI TACO/
RED CABBAGE SLAW | CILANTRO
CREMA | PICKLED RED ONION

PULLED TANDOORI CHICKEN
SLIDER/
CUCUMBER RAITA | CILANTRO |
RED CABBAGE SLAW | MINI
BRIOCHE BUN

DEVILLED CHICKEN SLIDER/
RED CABBAGE SLAW | FUSION
SWEET ONION RELISH (SEENI
SAMBOL) | CURRY LEAF AIOLI |
MINI BRIOCHE BUN

SEAFOOD/

TANDOORI FISH/
CRISPY NAAN CHIPS |
CARAMELIZED ONION HUMMUS |
CHILI MASALA & LIME CREMA |
PRESERVED LEMON





LOBSTER & CRAB MINI GRILLED
CHEESE/
SMOKED CHEDDAR | LEMON
TARRAGON AIOLI | CRANBERRY
RELISH

PULPO À FEIRA/
CITRUS MARINATED OCTOPUS |
JICAMA SLAW
CRISPY POTATO CHIP | CHARRED
ORANGE VINAIGRETTE

CAJUN CRAB CAKE/
CUMIN CREMA | HOT PEPPER RELISH |
PRESERVED LEMON
PICKLED ONION | MANGO SLAW

COCONUT PRAWNS/
SPICED PLUM CHUTNEY | PINEAPPLE
JICAMA SLAW | WASABI AIOLI

MINI FISH TACOS/
PICO DE GALLO | RED CABBAGE
SLAW | CILANTRO & LIME CREMA
PICKLED RED ONION | MICRO
CILANTRO

TANDOORI FISH/
CRISPY NAAN CHIPS | LENTILS &
CARAMELIZED ONION HUMMUS | CHILI
MASALA | TROPICAL SALSA

FISH CROQUETTE (FISH CUTLET)/
CURRY LEAF AIOLI | GINGER & CHILI
AIOLI

VEGETARIAN/ 

SMASHED SAMOSA CHAAT/
INDIAN SPICE POTATOES | GREEN
PEAS | TAMARIND CHUTNEY | MINT
YOGURT

VEGETABLE PAKORA/
SPICED POTATOES | SEASONAL
VEGETABLE | TAMARIND CHUTNEY
| CILANTRO YOGURT

CUMIN POLENTA/
WILD MUSHROOM | ENOKI | SWEET
DROPS PEPPER | RASPBERRY
BALSAMIC REDUCTION

MINI GRILLED CHEESE/
SMOKED CHEDDAR | CHILI MASALA
AIOLI | CRANBERRY CHUTNEY

MINI ARANCINI MARGHERITA
SPICY ROSEE | GRAN PADANO |
BASIL LEAF

VEGAN/ 

STUFFED ROLLED EGGPLANT/ MOROCCAN
COUSCOUS | VEGETABLE
RATATOUILLE | RASPBERRY BALSAMIC
REDUCTION

CURRIED CHICKPEA'S MINI TACO/ CURRIED
CHICKPEA'S | SALSA VERDE |
CILANTRO AIOLI | PURPLE CABBAGE
SLAW

QUINOA & CUCUMBER ROLL/
RED QUINOA & BEETS SALADI CUCUMBER
RIBBON | CARROT RIB-BON | BASIL &
OLIVE VINAIGRETTE

GARDEN VEGETABLE SUMMER ROLL/
PURPLE CABBAGE | BLACK SESAME | RICE
NOODLE | CITRUS HOISIN GLAZE

COMPRESSED WATERMELON/ CUCUMBER
RIBBON | BASIL | CHERRY BALSAMIC GLAZE
| LEMON





BBQ Sauce
Herb Mustard
Marinade
Curry



STARTERS/

SELECT ONE SOUP OR SALAD

SOUP/

ROASTED BUTTERNUT SQUASH & FENNEL/
BUTTERNUT SQUASH | FENNEL | GINGER | ONION | CUMIN SEEDS |
FENNEL SEEDS

SPICED CARROT & GINGER/
CARROT | GINGER | ONION | INDIAN SPICES

THAI COCONUT BASIL BISQUE/ 
TOMATO | COCONUT MILK | GINGER | ONION | CUMIN SEEDS |
FENNEL SEEDS | BASIL

CAULIFLOWER & POTATO/
CAULIFLOWER | POTATO | GINGER | ONION | CUMIN SEEDS |
FENNEL SEEDS |

SPICED LEEK & POTATO/ 
LEEK | POTATO | GINGER | ONION | CUMIN SEEDS |
FENNEL SEEDS | COCONUT MILK VINAIGRETTE

SALAD/

MICRO MIX GREEN SALAD/
FRISÉE | RADICCHIO | HEIRLOOM TOMATO | PICKLED
ONION | POMEGRANATE SEEDS | FETA CHEESE |
WALNUTS | PRESERVED LEMON VINAIGRETTE

CREAMY ORANGE SALAD/
ROMAINE | PICKLED RED GRAPES | SPANISH ONION |
HONEY-GLAZED ALMONDS | CREAMY ORANGE
VINAIGRETTE

MULTIGRAIN SALAD/ 
SPINACH | FETA | CHICKPEAS | BLACK BEANS | BABY
BEET | GREEN BEANS | RASPBERRY VINAIGRETTE

ELEGANCIA SALAD/
FRESH ROMAINE | ORGANIC GREENS | TOMATOES |
ENGLISH CUCUMBERS | SHREDDED CARROTS |
FETA CHEESE | BALSAMIC VINAIGRETTE

BARLEY & PEACH SALAD/ 
BARLEY & PEACH SALAD | PLUMS | POMEGRANATE |
BEAN SPROUTS | MINT | OLIVE VINAIGRETTE





BRINDLEBERRY
CATERING | EVENTS



MAINS/

(SELECT TWO OPTIONS, EACH GUEST GETS ONE SELECTION)

SPINACH AND RICOTTA RAVIOLI/ 
BASIL PESTO | SPICY ROSEE | GRANA PADANO

POTATO GNOCCHI/
COTTAGE CHEESE | ARRABBIATA SAUCE | 
BASIL PESTO | BASIL PESTO

RIGATONI BOLOGNESE
BOLOGNESE | GRAN PADANO

CAULIFLOWER MANCHURIAN/ 
CUMIN POLENTA | ROOT VEGETABLE STEW |
ONION FLAKES

CORIANDER LIME ATLANTIC SALMON
SPICED CAULIFLOWER PUREE | CORIANDER
LIME SAUCE | SEASON VEGETABLE BUNCH

CUMIN & TURMERIC INFUSED COD/
COCONUT MILK RICE | COCONUT CURRY
BROTHER | CARROT FRIES | CONFIT
FERMENTED CHILI



FIG-GLAZED CHICKEN SUPRÊME/
ROASTED GARLIC, FIG & HERB JUS |
ROSEMARY MINI POTATOES | SEASONAL
VEGETABLE BUNCH

BEEF STRIP LOIN/
GARLIC WHIPPED POTATOES | DEMI GLACÉ |
SEASONAL VEGETABLE BUNCH



BRAISED SHORT RIB/
SAFRRON WHIPPED POTATOES | DEMI GLACÉ |
SEASONAL VEGETABLE BUNCH



PISTACHIO CRUSTED RACK OF LAMB/
ROSEMARY MINI POTATOES | BLUEBERRY & FIG
GRAVY | SEASONAL VEGETABLE BUNCH





BRINDLEBERRY
CATERING | EVENTS



DESSERTS/

(SELECT ONE OPTION)

GULAB JAMUN & STRAWBERRY DECONSTRUCTED P
CHEESECAKE/
STRAWBERRY COULIS | PISTACHIO DUST

TRUFFLE CHOCOLATE MOUSSE CAKE/
TRUFFLE CHOCOLATE MOUSSE | VANILLA CREME
ANGLAISE | PISTACHIO DUST | CONFIT
STRAWBERRY COULIS

CARDAMOM AND SAFFRON POACHED PEARS/
BERRIES | TOASTED ALMOND FLAKES | P
CARDAMOM AND SAFFRON COULIS

NEW YORK CHEESECAKE/
PISTACHIO DUST | CONFIT STRAWBERRY COULIS |
COOKIE CRUMBLE

SIT DOWN DINING FAQ'S/

HOW DO I PLACE AN ORDER?

Please contact us through our bookings page. Alternatively, you may email your important event details to sales@bberry.ca You may also call us with your request at 647.949.4648.

DO YOU ACCOMMODATE ALLERGIES OR DIETARY RESTRICTIONS?

Brindleberry Catering & Events will accommodate any allergies/dietary restrictions for our clients and their guests. Please make sure to relay all necessary information to our accounts manager, Allysandria, when booking your event.

CAN I CUSTOMIZE THE MENU?

Yes, We work with our clients to accommodate customization of their menu to best suit their needs and their event within reason. Don't hesitate to reach out and inquire about any customizations you have in mind.

WHAT IS REQUIRED FOR CATERING AT MY HOME?

Full Kitchen Access or a portable kitchen is required. However, we prepare food in our commercial kitchen and do some prep, finish and plate the finishing touches in your kitchen. We respect all spaces and leave them as they were when we arrived.

DO YOUR PRICES INCLUDE STAFFING AND PLATES/CUTLERY?

Prices include food and our Chef/Team-Member On-Site service. Staffing, Plates and Cutlery rentals are a separate service and cost. However, we would be more than happy to work with our partnering companies to accommodate these services for your event.



BRINDLEBERRY

CATERING | EVENTS

CONTACT US/

PHONE: 647.949.4648

EMAIL: SALES@BBERRY.CA

WEBSITE: WWW.BBERRY.CA