



## 2025 WEDDING RECEPTION & DINNER MENU

BASED ON APPROXIMATELY 200 GUESTS

MENU EXCLUDING RECEPTION STATION, LATE NIGHT, BEEF TORNEDOS MAIN OPTION \$150/GUEST

MENU EXCLUDING RECEPTION STATION, LATE NIGHT, ANGRY TEXAN FLAT IRON MAIN OPTION  
\$135/GUEST

RECEPTION STATIONS: POKE BAR \$28/guest, CARVING STATION \$35/GUEST

LATE NIGHT \$12/GUEST

VENDOR MEALS TBA \$35/PP

CHEFS ON SITE 8\* 8 HOURS EACH @ \$38/HOUR

CHEF ASSISTANTS ON SITE 6 @ 8 HOURS EACH \$28/HOUR

MASHGIACH ON SITE 4 HOURS (ADVANCE KOSHERING TIME) 10 HOURS (EVENT TIME @ \$44/HOUR)

MENU PRICING NOT INCLUSIVE OF SERVICE STAFF



## RECEPTION

BEVERAGES BY VENUE

PASSED HORS D'HOEUVRES (1 hour)

**V=VEGAN | GF=GLUTEN FREE**

(based on 8 pieces/guest, please select 10 options)

## COLD

SUMMER VEGETABLE TOSTADA CUP | crushed eggplant | corn + black bean + sweet pepper | jalapeno lime vinaigrette (v)

THAI STYLE SALAD ROLL | mango + sweet pepper + carrot + thai basil + pea shoots + rice noodles | sweet chili sauce (v | gf)

VEGAN FETA ON CUCUMBER DISC | scallion + fresh ginger + ponzu + sesame oil | minced sweet chili + thai basil (gf)

HOUSE-CURED SALMON GRAVLAX ON POPPYSEED CRACKER | honey mustard | dill gremolata

SPICY TUNA TARTARE ON WONTON CRISP | crushed avocado | chili oil

ANGRY TEXAN FLAT IRON STEAK ROLL-UPS | spinach | horseradish aioli | skewered (gf)

SHAVED SMOKED MEAT SANDWICH | shaved sweet onion | cocktail marble rye | crunchy mustard spread

MINI SHAVED ROAST BEEF SLIDER | caramelized onion toonie roll | horseradish spread

### *Warm*

CRUNCHY CAULIFLOWER SOFT TACO | thin-cut spinach | spiced tahini | pinned

CRISPY POTATO + SPINACH SAMOSA | spicy coconut coriander chutney (v)

MUSHROOM RISOTTO CAKE | panko crusted | lemon aioli | snipped chive

CABBAGE + MIXED VEGETABLE POT STICKERS | chili rice vinegar drizzle | tasting spoon (v)

CRUNCHY CHICKEN SLIDER | sesame toonie roll | mashed potato icing | pan gravy

CHICKEN TAGINE | steamed vegetable couscous | TWO13 mini black pots + bamboo sporks

TAMARI GINGER GRILLED CHICKEN SKEWER | rice noodle + thin-cut Asian vegetables | chili ponzu sauce | scallion + toasted sesame | TWO13 Chinese box + chopsticks (gf)

CRUNCHY CODFISH SLIDER | sesame toonie roll | remoulade | sliced dill pickle

BEEF + BLACK BEAN BAO TACO | pickled cucumber | chili soy glaze | toasted sesame seeds

TURKEY MONTECRISTO | a triple decker, egg dipped | crushed avocado + shaved turkey breast + vegan mozzarella | challah loaf | honey mustard to dip

ASIAN CHICKEN POT STICKERS | sweet chili dip | tasting spoon

BEEF SLIDER | sesame toonie roll | big mac style sauce | dill pickle | skewered



#### STATION OPTIONS

##### **CARVING STATION - \$30/guest**

MONTREAL SMOKED MEAT AND HAWAIIAN GRILLED BEEF SALAMI

Assorted artisanal mustards | house coleslaw | new + old dill pickles

Dark + light cocktail rye | mini onion buns

*or*

##### **POKE BAR - \$24**

(gf except soy sauce + tempura)

CHOPPED SASHIMI TUNA AND SALMON

Avocado | thin-cut chinese mushrooms | scallion | radish | cucumber | golden pineapple | pickled ginger |

toasted nori | edamame | toasted sesame seeds

Seasoned Sushi Rice | seasoned brown sushi rice (v)

Chili + mirin + soy sauce | soy sauce | wasabi



## DINNER

STREUSEL CHALLAH FOR MOITZE

TOONIE ROLLS FOR HANDWASH STATION

### ***BREAD OPTIONS:***

#### PRE-SET ON THE TABLES FAMILY STYLE:

SUN-DRIED TOMATO HERB FOCACCIA | SAGE + KALAMATA FOCACCIA | ROSEMARY SEA SALT POTATO FOCACCIA | ASSORTED HAND STRETCHED CRISP BREADS  
Hummus | baba ghanoush | lemon spiced olives

OR

#### SERVED TO THE TABLES FAMILY STYLE:

HERB POTATO FOCACCIA FLATBREAD WITH TOPPINGS – PLEASE SELECT 2:  
Hummus | sun-dried tomato + thin-cut basil | evo

Green olive + lemon tapenade | baby arugula | diced sweet red pepper | evo



White bean spread | roasted mushrooms | caramelized onions | tarragon | evo

Baba ghanoush | cherry tomatoes | scallion | lemon spiced olives

OR

PRE-SET ON SIDE PLATES:

MINI ANTIPASTO

Rosemary Potato Focaccia Bite | baba ghanoush | lemon spiced olives | blistered cherry tomato | herb roasted baby sweet pepper

OR

HERBED CLOVERLEAF CHALLAH ROLL | lemon garlic evo pipette

OR

MINI FARM HOUSE BREAD LOAF | green pea hummus



## ***SALAD OPTIONS***

### **BABY GEM + BIBB LETTUCE LEAVE BUNDLE**

Cucumber collar | diced mango | summer vegetable confetti | passionfruit white balsamic vinaigrette (v/gf)

OR

### **BIBB LETTUCE FLOWER SALAD**

Sliced strawberries | pea shoots | roasted sunflower seeds | thin-cut mango | lemon shallot vinaigrette (v/gf)

OR

### **BABY GEM CAESAR ALMOST**

De-constructed | baby gem leaves | chilled poached egg | brunoise challah croutons | grape tomatoes | capers | shredded vegan parmesan



## **MAIN OPTIONS**

### **BEEF OPTIONS**

#### **BEEF Tournedos**

6 oz char-grilled beef medallion | duxelle croustade | bordelaise sauce | three-potato gratin | steamed vegetable bundle | blistered cherry tomatoes

OR

#### **7 OZ CHAR-GRILLED ANGRY TEXAN FLAT IRON STEAK (GF)**

Caramelized onions | red wine jus | red-skin scallion smash | roasted heirloom carrots

### **FISH OPTIONS**

#### **PAN SEARED CHILEAN SEA BASS (GF)**

Fresh citrus salsa | roasted sweet potato | grilled green zucchini ribbon | honey glazed candy stripe beet | balsamic reduction

OR

#### **MISO GLAZED BLACK COD**

Miso sauce | crunchy rice cake | thin-cut Asian slaw | sauteed greens

### **VEGETARIAN ALTERNATIVE:**

#### **GREEN PEA + LENTIL CANELLONI**

Confit of forest mushrooms | light tomato herb jus | carrot + leek puree | sugar snap peas | steamed patti pan squash with dill gremolata

OR

#### **VEGETARIAN MEDITERRANEAN GNOCCHI**

Sun-dried tomato + kalamata + spinach + roasted pepper + basil pesto sauce | vegan feta





**MINI DESSERTS TO THE TABLES** (based on 2.5 pc/guest)

LEMON MERINGUE TARTLETS

CHOCOLATE + SEA SALT CARAMEL TARTLETS

KEY LIME + FRESH BLUEBERRY PHYLLO CUPS | confectioner's sugar dusted

APRICOT MACARONS | nut-free

LEMON RASPBERRY CAKE BALLS | white chocolate dipped

RED VELVET CAKELET | dark chocolate sugar cookie base

**PASSED MINI DESSERTS** (BASED ON 2.5 PC/GUEST)

WARM MOLTEN CHOCOLATE SAKE CUPS | TWO13 silver plastic demi-spoons

CINNAMON CHURROS | dark chocolate sauce | two13 bamboo cones + acrylic passing palettes

CHEF'S CHOICE ASSORTED SORBETS | TWO13 mini yoghurt jars + plastic silver demi-spoons

DICED FRESH FRUITS AND BERRIES | TWO13 125ml harvest jars + silver plastic cocktail fork

COFFEE AND TEA STATION (served to tables on request)

Decaffeinated coffee | assorted black and herbal teas | white and demerara sugar cubes | sugar substitutes | lemon | oat milk



**LATE NIGHT SNACKS- PASSED** (BASED ON 2 PC/GUEST - CHOOSE 4)

MINI HOT DOG | ballpark mustard + ketchup | gaufrette potatoes | two13 bamboo boat

CHICKEN AND WAFFLE | chicken finger + waffle wedge | maple syrup | gravy | two13 bamboo boat + 2-prong fork

BBQ PULLED BRISKET SOFT TACO | crushed avocado + salsa | pinned

TANDOORI SPICED CHICKEN WINGS | vegan raita to dip

CRUNCHY CAULIFLOWER WINGS | spiced tahini to dip

BEEF SALAMI FLAT BREAD | tomato sauce + minced garlic + vegan mozzarella

SWEET + SOUR CRUNCHY FRIED CHICKEN BITES | boneless | chow mein noodle salad | two13 Chinese boxes + chopsticks

**Vendor Meals**

BAGUETTE AND CRISP BREAD | baba ghanoush

ROASTED VEGETABLE ANTIPASTO PLATTER (GF/V)

MIXED GREEN SALAD WITH 2 DRESSINGS (creamy and vinaigrette) (gr/v)

ASIAN ROASTED CHICKEN WITH SESAME AND SCALLION (gf)

STEAMED BROWN JASMINE RICE (gf/v)

TOFU STIR-FRY | green beans + eggplant + Chinese cabbage + sweet peppers | tamari (v/gf)

WHOLE FRUITS



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