



PIZZA
CHICKEN
BURGERS

SUSHI

TOBEN

BAR/BAT MITZVAH SAMPLE FOOD STATION MENU

PASSED HORS D'OEUVRES

VEGETARIAN

VEGETABLE SPRING ROLL

Carrots, Taro, Mung Bean Noodles,
Tofu, Shiitake & Woodear Mushrooms,
Roasted Plum Dipping Sauce (*Vegan)

MAC 'N CHEESE

Gruyere, Aged White Cheddar, Grana
Padano and Herbed Bread Crumbs
Served in Mini Espresso Cups

FISH

MISO BLACK COD

Served on a Crispy Sushi Rice Cake
with Yellow Carrot-Radish-Fennel Slaw
(*Dairy Free/Gluten Free)

HOUSE BEET-CURED SALMON

Served on a Rye Blini with Chive Crème
Fraiche, Roasted Red-Pepper Scallion
Compote, Fresh Dill

MEAT

"TOBEN'S PIGS IN A BLANKET"

Crispy Puff Pastry, All Beef Hot Dog, Sesame Seeds, Honey Mustard

PEKING DUCK STEAM BUN

With 5 Spiced Duck Confit, Pickled Cucumber, Radish, Soy-Chili Glaze,
Fresh Scallions, House Made Steam Bun

GOURMET DINNER FOOD STATIONS

BURGER SHACK

HOUSE AAA BEEF BRISKET BURGERS
& CHEESE BURGERS

Served on a Brioche Bun

*VEGAN ALTERNATIVE:
BEYOND MEAT BURGER

Beyond Meat Patty, Avocado Smash, Fresh Tomato,
House BBQ Sauce, Iceberg Lettuce, Pickled Red
Onion, House Vegan Slider Bun

CLASSIC RUSSET POTATO FRITES

With Fresh Thyme, Rosemary, Parsley & Sea Salt
(*Vegan/Gluten Free)

Toppings (served on the side):

Lettuce, Tomato, House Dill Pickles, Yellow Mustard
& Ketchup (*Vegan/Gluten Free)

BURGERS • FRIES • POUTINE • SHAKES • DONUTS

**MENU
DINNER**

HOUSE AAA BEEF BRISKET
BURGER & CHEESEBURGER
SERVED ON A BRIOCHE BUN

BEYOND MEAT BURGER
AVOCADO, FRESH TOMATO,
BBQ SAUCE, ICEBERG LETTUCE,
PICKLED RED ONION, SERVED ON A
VEGAN SLIDER BUN

RUSSET POTATO FRITES
WITH FRESH THYME,
ROSEMARY, PARSLEY & SEA SALT
(VEG/GF)

POUTINE
CLASSIC RUSSET POTATO FRITES WITH
DIP WINE GRAVY & CHEESE CURDS

TOPPINGS
ICEBERG LETTUCE, HOUSE DILL PICKLES,
YELLOW MUSTARD & KETCHUP

**MENU
DESSERT**

BUILD YOUR OWN DONUTS
HANDMADE VANILLA DONUTS GLAZED
WITH VANILLA OR CHOCOLATE ICING

TOPPINGS

- CINNAMON TOAST CRUNCH CEREAL
- FRUITY PEPPLES
- NEED MARSHMALLOW
- WHITE MILK & DARK CHOCOLATE CHIPS
- HEAVY HONEY
- RASPBERRY & CHOCOLATE SPRINKLES
- DRIED CHERRIES
- GUMMI BEARS
- SOFT GUMMI WORMS

INJECTABLES

- RASPBERRY COULIS
- SALTED CARAMEL
- CHOCOLATE GANACHE



SHAKE
SHACK

POKE BOWLS

AHI TUNA & SALMON TARTAR

Sesame-Tamari Soy Vinaigrette, Pickled Ginger, Spicy Mayo,
Furikake, Scallions

*Served on top of:

Sushi Rice with Cucumber-Wakame Salad,
Avocado and Crispy Taro

TAQUERIA

ANCHO BRAISED BEEF TACO

Pickled Red Cabbage-Radish Slaw, Guajillo Vinaigrette, Avocado-Pico de
Gallo, Lime Crema (*Gluten Free)

ROASTED SWEET POTATO & MAITAKE MUSHROOM TACO

Chili Roasted Sweet Potato, Jalapeno Corn Relish, Crispy Maitake Mushrooms,
Guacamole, Salsa Macha, Queso Fresco

CHEESE QUESADILLA TACO

Flour Tortilla White Cheddar, Mozzarella served with Sour Cream & Pico de Gallo

MEXICAN CHOPPED SALAD

Grilled Zucchini, Red Peppers, Pickled Red Onions, Black Beans, Roasted Corn,
Radish, Avocado, Queso Fresco, Plantain Crisps with Jalapeno-Lime Vinaigrette (*Gluten Free)

DESSERT STATIONS

BYO DONUT

*An interactive station that includes the following:

*Handmade Vanilla Yeast Donuts

Glazed with Vanilla or Chocolate Icing and served with the following toppings & fillers for you to customize your donut!

Toppings:

Mini M&M's

Oreo Chunks

Gummy Bears

Mini Marshmallows

Sour Gummy Worms

Golden Grahams Cereal

Cinnamon Toast Crunch Cereal

Rainbow & Chocolate Sprinkles

White, Milk, & Dark Chocolate Chips

Skor Bits (*Contains Nuts)

Fillers/Injectables (for the inside):

Salted Caramel

Raspberry Coulis

Chocolate Ganache (or Nutella *Contains Nuts)



EXTREME MILKSHAKES

EXTREME S'MORES MILKSHAKE

Milk Chocolate Rim with Graham Cracker Crumbs, Toasted Marshmallow Ice Cream

Topped with Whipped Cream, Mini Marshmallows, Soft Baked S'mores Cookie, Chocolate Poke Sticks & Brownie Triangle

EXTREME BIRTHDAY CAKE MILKSHAKE

White Chocolate Rim with "Confetti" Sprinkles, Vanilla Bean Ice Cream

Topped with Whipped Cream, Birthday Cake Biscotti, Pink Poke Sticks, & Mini Vanilla "Confetti" Cupcake

TOBEN

tobenfoodbydesign.com

647-344-8323

For a full or custom quote please contact: info@tobenfoodbydesign.com