TOBEN

WEDDINGS SAMPLE FOOD STATIONS MENU

PASSED HORS D'OEUVRES

VEGETARIAN

WILD MUSHROOM RISOTTO CAKES
With Lemon Garlic Aioli and Fresh Chive

KOREAN FRIED CAULIFLOWER
Watermelon Radish-Cucumber-Scallion Slaw,
Gochujang Glaze, Toasted Sesame Seeds (*Vegan)

SEAFOOD

TEQUILA-LIME JUMBO SHRIMP
With Pineapple Relish and House Chorizo
(*Gluten Free/Dairy Free)

SEARED YELLOWFIN TUNA TOSTADA
Guacamole, Salsa Macha, Lima Crema, Sesame, Crispy
Blue Corn Tortilla, Cilantro Cress (*Gluten Free)

MEAT

BBQ-BUTTERMILK FRIED CHICKEN & WAFFLES
Spiced Maple Syrup, Seasonal Pickle, Spicy Mayo, Fresh Herbs

"TOBEN'S ULTIMATE" BLACK ANGUS BEEF SLIDER
Caramelized Onions, Sautéed Mushrooms, Tomato, Roasted Garlic Aioli,
House Grainy Mustard, Aged Cheddar on a House Sesame Milk Bun

ROSEMARY-THYME-DIJON CRUSTED NEW ZEALAND LAMB CHOP
With Red Wine Bordelaise and Chili-Mint Chutney (*Gluten Free)

GOURMET DINNER FOOD STATIONS

MARYLAND CRAB CAKE

HANDMADE MARYLAND CRAB CAKE
Old Bay, Jumbo Lump Crab, Soft Herbs

Served with:

Smoked Cayenne Remoulade
&
Shaved Fennel-Apple-Tarragon
Salad Pumpkin Seed Romesco,
Purple Basil Cress

HANDMADE PASTA

RICOTTA RAVIOLI (FAGMILIA BALDASARRE) AL LIMONE
White Wine, Butter, White Truffle Oil, Lemon zest,
Caramelized Zucchini-Basil Relish, Prosciutto Crisp

MEZZE RIGATONI BOLOGNESE (OR ALLA NONNA)
Red Wine Braised Angus Beef Ragu, San Marzano
Tomatoes, Basil, Parmagiano Reggiano Vecchio 3yrs

SOUTHERN BBQ

HICKORY WOOD SMOKED BRISKET
With House BBQ Sauce (*Gluten Free)

Served with:

Southern Slaw
Carrots, Fennel, Cabbage, Celery Heart, Apple,
Dill, Pea Tendrils, with Grainy Mustard-Cider
Dressing (*Gluten Free)
&
House Cornbread Muffin
Honey Butter

*VEGAN ALTERNATIVE:
BBQ GLAZED CAULIFLOWER FLORETS (*GLUTEN FREE)

DESSERT TABLE

*A Beautiful Display of Miniature Desserts that are Fully Customizable

MINI DARK CARAMEL CRÈME BRULEE
(*Gluten Free)

MINI LEMON MERINGUE TARTLETS
With Meringue “kisses”

MONOGRAM SHORTBREAD COOKIES
*Colour & Flavours Can Be Customized on Request

HAND PIPED MERINGUES
*Colour & Flavours Can Be Customized on Request

MINI FLOURLESS CHOCOLATE CAKES
Royal Icing “Drizzle” (*Gluten Free/Dairy Free)

MINI PASSION FRUIT PANNA COTTA
Strawberry Gel, Ice Wine Macerated Strawberries,
Caramelized White Chocolate-Cashew ‘Crumble’,
Edible Flowers, Mint Cress (*Contains Nuts)

MINI STRAWBERRY & VANILLA MILKSHAKES
Served in Mini Milk Bottles
with Striped/Coloured Paper Straws

ASSORTED FRENCH MACARONS
Chocolate Hazelnut, Pistachio, Salted
Caramel, Passion Fruit, Raspberry, Cassis
(*Gluten Free/Contains Nuts)

BABY S’MORES TARTLETS
Chocolate Sable, Dark Chocolate Ganache
and Toasted Homemade Marshmallow

ASSORTED CONFECTIONS
*Colour & Flavours Can Be Customized on Request

MINI STRAWBERRY SHORTCAKES
Fresh Lemon Scented Country Biscuit, Madagascar
Vanilla Whipped Cream and Fresh Ontario Strawberries

TOBEN

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