

## PASSED HORS D'OEUVRES

VEGETARIAN

**MEAT** 

PARMESAN CRISPS

With Avocado-Tomato Salsa and Coriander Cress (\*Gluten Free)

MINI CRISPY FALAFEL CROOUETTE

Cucumber-Tomato-Parsley Quinoa Tabbouleh, Beet -Pickled Turnip, Chickpea Hummus (\*Vegan/Gluten Free)

BANGKOK FRESH ROLL

Thai Basil, Coriander, Mint, Nori, Cucumber, Carrot, Mango, Avocado, Daikon, Rice Noodles, Pickled Ginger, Ume Dipping Sauce (\*Vegan/Gluten Free)

PEKING DUCK STEAM BUN

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

ARTISAN HOUSE SMOKED CHICKEN SAUSAGE Served on a House Apple Crisp with Pickled Red Cabbage and House Grainy-Dijon Mustard (\*Gluten Free/Dairy Free)

BBQ BRAISED BEEF SHORT RIB
Served on a Cornmeal Croquette with House BBQ
Sauce, Creamy Heirloom Carrot-Purple Cabbage Slaw

### **SEAFOOD**

4 SPICE SEARED TUNA

Served on a Taro Root Chip with Mango-Mint Salsa, Avocado and Wasabi Aioli (\*Gluten Free/Dairy Free)

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

MISO BLACK COD

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

## **COCKTAIL STATIONS**

### **ANTIPASTO CONES**

Salami, Prosciutto, Soppressata, Aged White Cheddar Cubes

Skewered Olives & Pickled Vegetables Homemade Crostini & Flatbreads

### **OYSTER BAR**

\*Includes Experienced Shuckers

FRESHLY SHUCKED OYSTERS (\*West Coast & East Coast)

\*Served with the Following Condiments:

Tabasco, Mignonette, Horseradish, Cocktail Sauce, Worcestershire, Fresh Lemon Slices

### LOUNGE PLATTERS

ARTISAN FLATBREAD (\*VEGETARIAN)
With Oven Roasted Heirloom Tomato, Caramelized Onion, Basil Pesto, Balsamic
Reduction, Goat Cheese, Arugula

#### ARTISAN FLATBREAD

With Cabernet Poached Fig, Lamb Sausage, Caramelized Onion, Basil Pesto, Balsamic Reduction, Mozzarella and Gorgonzola Cheese, Arugula

## SUSHI & MAKI

\*A Selection of Traditional Sushi and Maki Rolls including:

> Butterfish Sushi Crab (Kani) Sushi Shrimp (Ebi) Sushi Tuna (Maguro) Sushi Salmon (Sake) Sushi

Dynamite Roll
California Roll
Spicy Tuna Maki
Spicy Salmon Maki
Cucumber & Avocado Roll
Sweet Potato Tempura Roll

\*Served with the following Condiments:

Wasabi Soy Sauce Pickled Ginger





# FOUR COURSE PLATED DINNER

## **BREAD SERVICE**

PULL APART BRIOCHE Whipped Honey Butter

FIRST COURSE: SALAD

SHANGHAI "18 INGREDIENT VEGETABLE SLAW"
Crispy Rice Noodles, Vegetable Slaw, Peanuts,
Pickled Ginger, Sesame Seeds, Taro, Crispy Shallots,
Ume Plum-Ginger Vinaigrette, Edible Flowers,
Microherbs (\*Contains Nuts/Gluten Free/Vegan)

**SECOND COURSE: PASTA** 

HAND MADE GNOCCHI FUNGHI Sauteed Mushrooms, Green Peas, White Truffle, Shaved Fennel-Chive Salad, White Wine Cream Sauce THIRD COURSE: FISH

ZA'ATAR-SUMAC SPICED SALMON

Tahini Vinaigrette, Preserved Lemon-Charred Vegetable
Israeli Cous Cous, Crispy Chickpea Crumble, Fresh
Tomato-Cucumber-Basil Relish (\*Dairy Free)

FOURTH COURSE: MEAT

SOUS VIDE 'AAA' ANGUS BEEF TENDERLOIN Truffled Yukon Potato Puree, Caramelized Pearl Onion, Red Wine Bordelaise Sauce, Watercress Salad (\*Gluten Free)

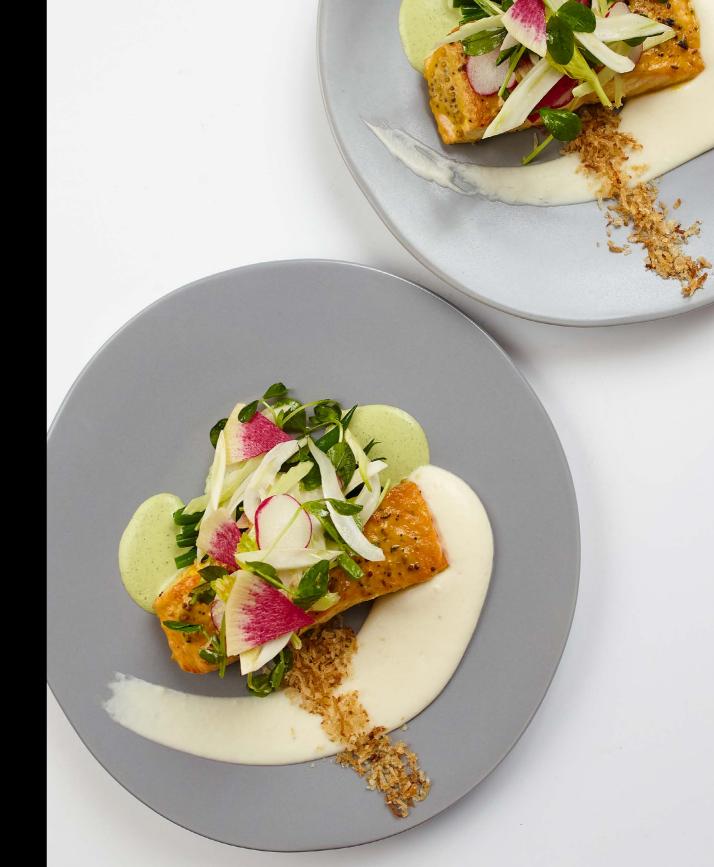
## PASSED LATE NIGHT SNACKS

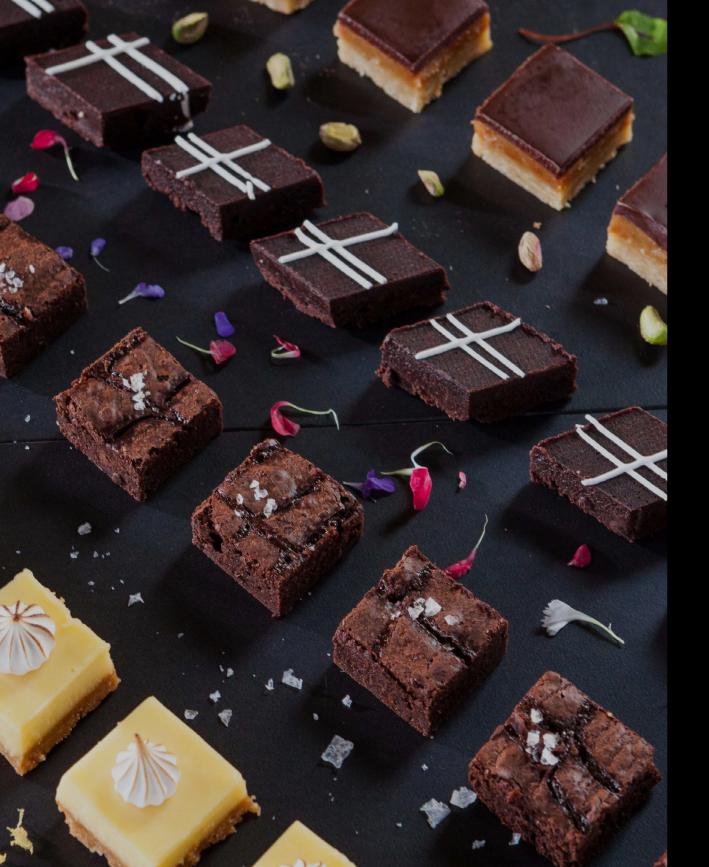
**VEGETARIAN** 

AGED WHITE CHEDDAR GRILLED CHEESE With Smoked Tomato Jam

## **MEAT**

"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





# PASSED MINIATURE DESSERTS

MINI LEMON MERINGUE TARTLETS
With Meringue "Kisses"

WARM CINNAMON SUGAR CHURROS
Drizzled with Dark Caramel
Sauce served in Mini Wood Boats

MINI FLOURLESS CHOCOLATE CAKES
Royal Icing "Drizzle" (\*Gluten Free/Dairy Free)

MINI BERRY BOWLS Raspberries, Strawberries, Blueberries, Blackberries, Mint Cress (\*Gluten Free/Vegan)

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

# **TOBEN**

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