



RING FOR SERVICE

LANCÔME

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NEUTRAL

COOL

WARM

TOBEN

SPECIAL EVENTS SAMPLE FOOD STATIONS MENU

PASSED HORS D'OEUVRES

VEGETARIAN

WILD MUSHROOM RISOTTO CAKES
With Lemon Garlic Aioli and Fresh Chives

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

MISO-GLAZED JAPANESE EGGPLANT
Served on a Sushi Rice Cake with Heirloom
Radish-Fennel Slaw (*Vegan)

MEAT

PEKING DUCK STEAM BUN
With Pickled Cucumber, Radish, Soy-Chili Glaze,
Fresh Scallions, House made Steam Bun

BBQ BRAISED BEEF SHORT RIB
Served on a Cornmeal Croquette with House
Bourbon BBQ sauce, & Heirloom Carrot-Purple
Cabbage Slaw (*Gluten Free)

BERKSHIRE PORK CARNITAS TACO
Grilled Pineapple-Scallion Salsa, Lime Crema, Pickled
Cabbage, Pickled Jalapeno, Peanuts, Chipotle Mole
(*Contains Nuts/Gluten Free)

SEAFOOD

CAJUN STYLE BLACKENED JUMBO SHRIMP
With House Andouille Sausage, Smoked Tomato Jam (*Gluten Free)

HOUSE BEET-CURED SALMON
Served on a Rye Blini with Horseradish-Chive Crème Fraiche, Roasted
Red-Pepper Scallion Compote, Fresh Dill

GOURMET DINNER FOOD STATIONS

KUNG PAO CHICKEN

KUNG PAO 'POPCORN CHICKEN'
Red Vinegar-Palm Sugar Glaze, Toasted
Sesame Seeds

CRISPY KUNG PAO TOFU

*Served with
Cantonese Vegetable Fried Rice
Vietnamese Mango-Cucumber-Cabbage Slaw

POKE BOWLS

AHI TUNA & SALMON TARTAR
Sesame-Tamari Soy Vinaigrette, Pickled Ginger,
Spicy Mayo, Furikaki, Scallions (*Gluten Free)

*Served on top of:
Sushi Rice
With Cucumber-Wakame Salad, Avocado
and Crispy Taro





HANDMADE PASTA

MEZZE RIGATONI GAMBERI

Gulf Shrimp, Slow Roasted Fennel, Chili, San Marzano Tomato Ragout, Garlic, Fresh Basil

HAND MADE CAVATELLI FRESCO D'ESTATE

House Made Cavatelli, Blistered Local Heirloom Tomatoes, Garlic, Extra Virgin Olive Oil, Summer Greens, Crispy Bread Crumbs, Grana Padano, Micro Basil (*Vegan without Cheese)

STEAK FRITES

SOUS VIDE 'AAA' ANGUS HANGER STEAK

Carved Tableside with Red Wine Bordelaise Sauce

GRILLED KING OYSTER MUSHROOMS

(*Vegan/Gluten Free)

TRUFFLE PARMESAN FRITES

WATERCRESS SALAD

Sherry-Grainy Mustard Vinaigrette

DESSERT STATION

MINI PIE STATION

Handmade 3" Round Mini Pies

WARM APPLE

Local Apples, Brown Sugar Crumble, Whiskey
Caramel Sauce, Vanilla Ice Cream

PUMPKIN

Creamy Spiced Pumpkin Filling, Butter Pastry
Crust, Citrus Cream Cheese Frosting

COCONUT CREAM

Coconut Custard, Butter Pastry Crust, Vanilla Whipped
Cream, Toasted Coconut, Dark Chocolate Ganache

KEY LIME

Key Lime Curd, Graham Cracker Crust, Vanilla
Whipped Cream, Candied Lime Zest

PASSED LATE NIGHT SNACKS

VEGETARIAN

MINI ARTISAN MARGHERITA PIZZA

With Fior di Latte Mozzarella, Fresh Basil
and San Marzano Tomatoes

MEAT

MINI ARTISAN PEPPERONI PIZZA

House Pepperoni, Mozzarella, Parmesan, Fresh
Basil, San Marzano Tomatoes

MINI "BIG MAC" BEEF SLIDER

Shredded Lettuce, Pickles, Onions, "Mac Sauce",
Aged Cheddar on a House Sesame Milk Bun

BUTTERMILK FRIED CHICKEN & WAFFLE CONE

With Spiced Maple Syrup

TOBEN

tobenfoodbydesign.com | 647-344-8323

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