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TOBEN

SPECIAL EVENTS SAMPLE PLATED MENU

PASSED HORS D'OEUVRES

VEGETARIAN

BABA GHANOUSH "TOAST"

Charred Eggplant-Tahini Spread, Spiced Beets, Za'atar Spice, Pomegranate, House Molasses Bread Crisp, Mint Cress (*Vegan)

THAI STYLE "MAKI ROLLS"

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

MEAT

BEEF SHORT RIB & FRENCH ONION SOUP CROQUETTE

Red Wine Braised Beef Short Rib, Sauce Bordelaise, Leeks, Gruyere, Horseradish aioli

ARTISAN HOUSE SMOKED CHICKEN SAUSAGE

Served on a House Apple Crisp with Pickled Red Cabbage and House Grainy-Dijon Mustard (*Gluten Free/Dairy Free)

SEAFOOD

4 SPICE SEARED TUNA

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

TENNESSEE LOBSTER SPOON

Fresh Lobster, Charred Corn, Cucumber, Stone Fruit, Summer Herb Remoulade (*Gluten Free/Dairy Free)

PLATED DINNER

BREAD SERVICE

PULL APART BRIOCHE
Whipped Honey Butter

FIRST COURSE: SALAD

GRILLED ASPARAGUS SALAD
Shaved Radish, Watercress, Pistachios, Baby
Heirloom Tomatoes, Chevre, White Truffle
Vinaigrette (*Gluten Free/Contains Nuts)

SECOND COURSE: MAINS

HARISSA-HONEY GLAZED
CHICKEN SUPREME
Warm Beluga Lentil Pilaf, Caramelized
Cauliflower, Wax Beans, Heirloom Carrots, Soft
Herbs, Sumac Labneh, Green Zhug, Micro
Herb Salad (*Gluten Free)





MISO GLAZED SALMON

Dashi Broth, Tamari Grilled Eggplant, Crispy Sushi Rice, Umami Roasted Heirloom Tomatoes, Watermelon Radish-Pickled Kohlrabi Salad, Shiso Cress (*Dairy Free/Gluten Free)

CHIMICHURRI ROASTED CAULIFLOWER STEAK
BBQ Spice Roasted Fingerling Potatoes, Pumpkin Seed Romesco Sauce, Squash-Tomato-Watermelon Radish 'Relish', Puffed Wild Rice, Crispy Shallots
(*Vegan/Gluten Free)

THIRD COURSE: PLATED DESSERT

PASSION FRUIT PANNA COTTA
Strawberry Gel, Ice Wine Macerated Strawberries, Caramelized White Chocolate 'Crumble', Edible Flowers, Mint Cress

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