



2022 CATERING MENUS

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WE COOK. YOU PLAY.

Apres Ski / Cocktail Parties:

- Choose event time, location and guest list.
- Decide if it replacing or a meal or just kicking the night off?
- Select your party format (food stations, passed hors d'oeuvres, platters) or mix it up!
- Add chefs, waitstaff and bartenders if you want a seamless experience.
- Make it easy and add rentals to your order.



Customized Dinner Catering Menus:

- Set the tone (rustic, formal, themed).
- Choose event time, location and guest list.
- Add chefs, waitstaff and bartenders if you want a seamless experience.
- Select your party format- start with a cocktail hour? Move in to dinner? Finish off with dessert?
- Choose your format for each portion of the evening.
 - Passed, plattered hors d'oeuvres.
 - Buffet, plated, family style dinner.
 - Consider making it small plates, multi course or a wine pairing experience to make dinner more creative.
 - Self serve bar, passed drinks or a bar station.
- Choose the menu by starting with two main entrees (proteins or mindful menu options!).
- Add a fresh salad to kick it off
- Choose a few more sides or let us create the rest of the menu.
- Finish off with your favourite dessert, sweet experience, specialty drink or cheese plate.
- Make it easy and add rentals to your order.



THE COCKTAIL PARTY

FROM THE GARDEN

- Fresh Vietnamese Rolls. Veggies. Lettuce.. Sweet Chili Sauce / Nuoc Cham.
- Lentil Ball. Maple Tahini. Parsley.
- Mini Challah Griller. Pimiento Cheese.
- Arancini de Parmigiana. Marinara. Parmesan.
- Assorted Gyoza. Nuoc Cham. Sriracha.
- Mushroom. Goat Cheese. Thyme. Crostini.
- Caprese Skewer. Pesto. Balsamic.
- French Onion Soup Crostini. Swiss Cheese.
- Mini Brie & Cranberry en Crouete.
- Tomato Caramelized Onion Pissaladiere.
- Chickpea Croquette. Gobi Masala. Cilantro.
- Mac n Cheese Balls.
- Assorted Flatbreads (eg. Poached Pear, Proscuitto, Goat Cheese).

FROM THE SEA

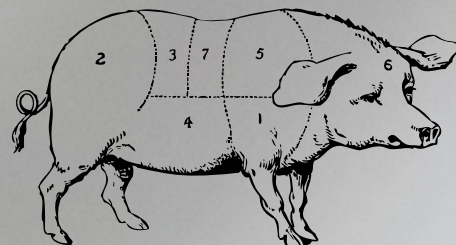
- Fish Cake. Fresh Chili Threads.
- Tuna Tataki. Ginger Lime Soy.
- Tuna Poke. Avocado Whip. Sesame Cone.
- Shrimp Shooter. Tequila Cocktail Sauce. Lemon.
- Cod Croquettes. Confit Garlic Aioli.
- Camarones al Ajillo.
- Prawn Skewer. Chorizo. Salsa Verde.
- Mini Shrimp Rolls. Top Cut Buns.
- Smoked Trout Mousse. Cucumbers. Crispy Caper.
- Smoked Trout. Vegetable Latke. Creme Fraiche.
- Salmon Skewers. Dukkah.
- Shrimp & Cod Ceviche. Lime. Jalapeno.

CHICKEN APPETIZERS

- Tandoori Chicken. Raita. Cilantro.
- Crispy Duck / Tuna. Wontons. Hoisin.
- Brisket Slider. Caramelized Onions. Cheddar.
- Korean Style Beef Short Ribs.
- Beef Wellington. Mushroom Duxelles.
- Asian Beef Lettuce Cup / Pickled Veg.
- Jerk Chicken Lettuce Cup. Mango Salsa.
- Smoked Chicken Wings (Choice of Sauce)
- Mini Yorkies. Rare Beef. Root Veggies. Horseradish Creme.
- Fried Chicken. French Toast Crostini. Franks. Maple Syrup.

BEEF / PORK / LAMB

- BLT Crostini.
- Chorizo Manchego Meatballs.
- Pig Wrapped Pig. Bacon. Sausage. Tomato Jam.
- Mini Croissant (Choice of Fillings).
- Pulled Pork Slider. Cajun Slaw. Brioche.
- Asian Pork Meatball. Sesame. Cilantro.
- Lamb Slider. Tzatziki. Brioche.
- Lamb Kofta. Chili. Mint. Smoked Paprika.





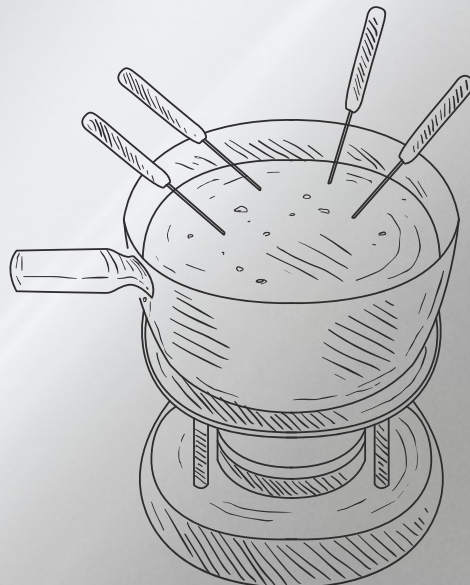
THE COCKTAIL PARTY

PLATTERS

- Classic Cheese (Selection of 4) & Crackers
- Cheese (Selection of 4 Premium), Charcuterie & Crackers.
- Surf & Turf Platter (Cheese, Charcuterie, Smoked Trout, Shrimp).
- Mezze (Grilled Breads / Kofta / Soulvaki / Dips).
- Vegetable Crudite. Dip.
- Oysters by the dozen. Mignonette. Hot Sauce.
- Antipasto Plate.
- Raw Platter (Tuna Tataki. Smoked Salmon. Cucumber. Nuoc Cham Sauce. Lemon).
- English Style Tea Sandwiches.
- Grilled Breads & Trio of Three Dips.
- Swiss Style Fondue. Baguette. New Potatoes. Broccoli. Grapes. Apples. Gherkins.

APRES SKI

- Chalet Apres: Fondue, Pork Schnitzel (Sriracha Honey BBQ), Duck Cassoulet, Breads, New Potatoes. Vegetables, Gherkins.
- Nacho Platter To Go (Add Chicken, Beef or Pulled Pork)
- Chicken Wings (by the lb)
- Kid Friendly Apres Ski: Mac n Cheese Balls. Chicken Wings. Pulled Pork Sliders. Chicken Bite & Waffles. Crudite Platter.
- Apres Ski Combo Platter 1 (4 People) \$48 Hot Crab Dip (Naan Points). Mac n Cheese Balls Spicy Ribs. Chippers with Ranch. Pulled Chicken Sliders (Slaw).
- Apres Ski Combo Platter 2 (4 People) \$48 Thai Chicken Bites. Asian Pork Meatballs. Arancini with Marinara & Parmesan. Gyoza with Ponzu Sauce. Hot Artichoke Dip (Naan Points)





THE MAIN ACT

DINNER ENTREES

- Grilled Chimichurri Chicken Breast.
- Korean BBQ Gochujang Chicken.
- Chicken Supreme (Stuffed / Roast).
- Sumac & Cumin Roast Chicken.
- Chicken Piccata. Capers. Lemon.
- Breton Chicken.
- Coq au Vin.
- Jerk Chicken. Mango Salsa.
- Chicken Saltimbocca. Prosciutto. Sage.
- Garlic & Herb Rotisserie Chicken.
- Greek Lemon Flattened Chicken.
- Buttermilk Fried Chicken.
- Schwarma Spiced Chicken Kebabs.
- Balinese Chicken Satay.
- Smoked Pork Ribs.
- Chimichurri Stuffed Porchetta.
- Wood Smoked Pulled Pork.
- Katsu Style Pork Schnitzel.
- Classic French Duck Confit.
- Slow Cooked Moroccan Lamb Shank.
- Rack of Lamb. Pistachio Crusted.
- Lamb Tagine.
- Dukkah Crusted Roast Salmon.
- Lemon & Garlic Rainbow Trout.
- Miso Glazed Arctic Char.
- Roast Beef Striploin.
- Beef Tenderloin.
- Chili Rubbed Flank Steak.
- Slow Cooked Beef Brisket.
- Smoky Pulled Pork Shoulder. BBQ Sauce.
- Miami Style Beef Short Ribs.
- Beef Bourguignon.
- Bacon Wrapped Filet of Tenderloin.
- Sirloin Steak.
- Veal Osso Bucco. Gremolata.

SIDE DISHES

- Grilled Vegetable Medley. Feta. Balsamic. (Served Room Temp)
- Roast Pesto Parmesan Tomatoes.
- Grilled Broccoli. Chili. Garlic.
- Green Beans. Miso Butter.
- Roast Beets. Whipped Feta. Candied Hazelnuts.
- Grilled Asparagus (Seasonal).
- Roast Carrots. Thyme. Honey.
- Root Vegetable Medley.
- Grilled Harissa Zucchini. Goat Cheese.
- Grilled Vegetable Bundles (Plated Only).
- Sesame Glazed Bok Choy.
- Sweet Potato Wedges. Maple Drizzle.
- Roast New Potatoes.
- Twice Baked Loaded Potatoes.
- Patatas Bravas. Romesco. Crema. Chives.
- Ginger Garlic Rice.
- Smashed Potatoes. Fresh Herbs. Olive Oil.
- Potatoes Dauphinoise.
- Garlic Mashed Potatoes.
- Moroccan Couscous.
- Greek Quinoa.
- Mac n Cheese.
- Asian Noodles. Sesame. Chickpeas. Cilantro.
- Butternut Squash Stuffed Ravioli. Hazelnut Crema. Pesto.

MEN WITH KNIVES

CATERING



THE MAIN ACT

SALADS

- Seasonal Greens. Balsamic.
- Seasonal Greens. Goat Cheese. Beets. Edible Flowers. Sweet Potato. Pecans.
- Kale. Quinoa. Dried Cranberries. Roast Squash. Feta. Lemon Honey.
- Rustic Caprese Salad.
- Caesar Salad (Grilled / Classic).
- Greek Salad.
- Korean Green Salad.
- Spanish Summer Salad 'Pipiranna'.
- Lentil. Chickpea. Sweet Peppers. Cilantro. Red Onion. Cumin Vinaigrette.
- Chicken Shawarma Salad. Tahini.
- Blue Cheese Wedge Salad.
- Tuna/Beet Poke. Edamame. Quinoa. Broccoli. Carrots. Sesame.

MINDFUL MENU

- Cauliflower Bolognese. Spaghetti Squash.
- Chimichurri Cauliflower Steak. Caramelized Onions. Sautéed Mushrooms.
- Bulgogi Jackfruit. Brown Rice.
- Mediterranean Vegetable Paella. Lemon.
- Vegetable & Chickpea Biryani.
- Baked 'Mexican Style' Sweet Potatoes.
- Grilled Vegetable Polenta Tower.
- Eggplant & Mushroom Parmesan.
- Lentil & Rice Stuffed Squash.
- Sweet Potato, Chickpea Vegetable Coconut Curry.
- Lentil & Rice Cabbage Rolls.
- Vegetable Wellington.
- Lentil Meatballs. Turmeric Ginger Sauce.
- Baked Winter Squash. Rice. Corn. Currants.
- Root Vegetable Tagine.

DESSERTS

- Broken Down Pavlova / Meringues / Pavlova Buffet. Berries. Custard. Cream.
- Flourless Chocolate Cake.
- Burnt Catalan Cheesecake.
- Seasonal Cheesecakes.
- Fruit Platter / Kebabs.
- Seasonal Fruit Tart Tatin.
- Housemade Squares.
- Marsala Poached Pears. Cream.
- Pomme Rose. Collingwood Whisky.
- Churros Pie. Apple. Dulce de Leche.
- Fruit Spring Rolls.
- Peach Galette.
- Dessert Trio.

