



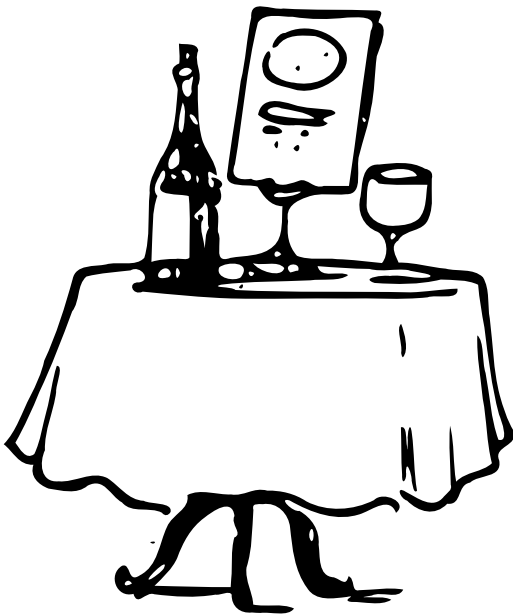
## 2023 CATERING MENUS

INFO@MENWITHKNIVES.CA / 705 888 8233

### 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.
- Mini Avocado Toast with Assorted Toppings.
- Grilled Halloumi & Watermelon Skewer.
- Arancini de Parmigiana. Marinara. Parmesan.
- Assorted Gyoza. Nuoc Cham. Sriracha.
- Crispy Polenta with Wild Mushrooms.
- Caprese Skewer. Pesto. Balsamic.
- Heirloom Panzanella on Spoons.
- Mini Brie & Cranberry en Croute.
- Tomato Caramelized Onion Pissaladiere.
- Chickpea Croquette. Gobi Masala. Cilantro.
- Mac n Cheese Balls.
- Assorted Flatbreads (eg. Poached Pear, Prosciutto, Goat Cheese).
- Fried Ravioli. Marinara. Parmesan Curd.

### FROM THE SEA

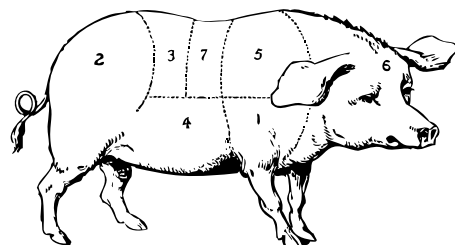
- Fish Cake. Fresh Chili Threads.
- Tuna Tataki. Ginger Lime Soy.
- Tuna Poke. Avocado Whip. Sesame Cone.
- Shrimp Shooter. Tequila Cocktail Sauce.
- Tempura Shrimp Skewer.
- Cod Croquettes. Confit Garlic Aioli.
- Camarones al Ajillo.
- Prawn Skewer. Chorizo. Salsa Verde.
- Mini Shrimp Rolls. Top Cut Buns.
- Smoked Trout Mousse. Cucumbers.
- Shrimp Cocktail. Pub Style.
- Smoked Salmon on Pomme Paission.
- Salmon Skewers. Dukkah.
- Shrimp & Cod Ceviche. Lime. Jalapeno.
- Corn Fritters. Crab Salad.
- Paella on a Spoon.

### CHICKEN/BEEF /DUCK

- Tandoori Chicken. Raita. Cilantro.
- Crispy Duck Lettuce Wrap with Pickled Onions.
- Brisket Slider. Caramelized Onions. Cheddar.
- South African Frikadell (Beef Meatballs).
- Beef Wellington. Mushroom Duxelles.
- Asian Beef Lettuce Cup / Pickled Veg.
- Jerk Chicken Lettuce Cup. Mango Salsa.
- Indonesian Chicken Satay. Dragon Noodles.
- Mini Yorkies. Rare Beef. Root Veggies. Horseradish Creme.
- Fried Chicken. French Toast Crostini. Franks. Maple Syrup.
- Mini Steak Frites Bundle.

### PORK / LAMB

- BLT Crostini.
- Chorizo Manchego Meatballs.
- Pig Wrapped Pig. Bacon. Sausage. Tomato Jam.
- Pulled Pork Slider. Cajun Slaw. Brioche.
- Asian Pork Meatball. Sesame. Cilantro.
- Greek Lamb Meatballs.
- Lamb Slider. Tzatziki. Brioche.
- Lamb Kofta. Chili. Mint. Smoked Paprika.





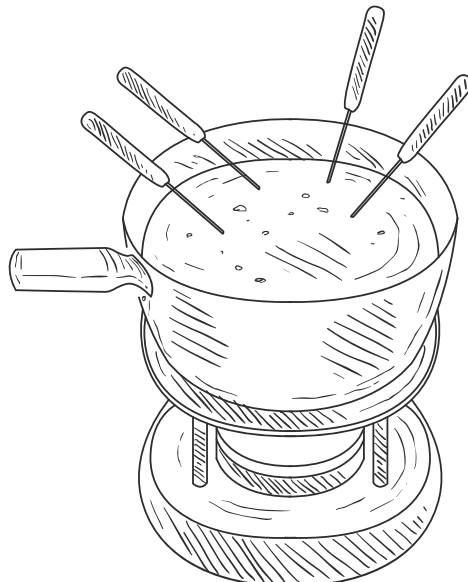
## THE COCKTAIL PARTY

### 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. Shrimp Cocktail, Ceviche, Smoked Trout).
- English Style Tea Sandwiches.
- Grilled Breads & Trio of Three Dips.
- Swiss Style Fondue: Baguette, Apple, Grapes, Berries, Broccoli, Cherry Tomatoes.

### APRES SKI (WINTER)

- Nacho Platter To Go (Add Chicken or Beef)
- Chicken Wings (by the lb)
- Kid Friendly Apres Ski: Mac n Cheese Bites, Pizza Rolls, Pulled Pork Sliders with Slaw, Chicken Wings, Crudite.
- Apres Kit #1: Rib Singles, Mexican Street Corn Dip, Jalapeno Poppers, Chippers with Chipotle Ranch, Empanadas.
- Apres Ski Kit #2: Thai Chicken Bites, Asian Pork Meatballs, Fried Veg Gyoza, Chili Edamame, Pork Belly Bao.





## THE MAIN ACT

### DINNER ENTREES

#### CHICKEN

- Chicken Supreme (Stuffed / Roast).
- Roast / Grilled / Rotisserie Chicken (Sumac & Cumin, Korean BBQ, Garlic & Herb, Greek, Jerk, Chimichurri)
- Chicken Piccata. Capers. Lemon.
- Basque Chicken.
- Chicken Saltimbocca. Prosciutto. Sage.
- Buttermilk Fried Chicken.

#### PORK

- Smoked Pork Ribs.
- Chimichurri Stuffed Porchetta.
- Wood Smoked Pulled Pork.
- Katsu Style Pork Schnitzel.
- Jamaican Pork Belly.

#### DUCK, LAMB

- Classic French Duck Confit.
- Slow Cooked Moroccan Lamb Shank.
- Rack of Lamb. Pistachio Crusted.
- Lamb, Chickpea & Squash Tagine.
- Greek Lamb Meatballs.

#### FISH

- Dukkah Crusted Roast Salmon.
- Lemon & Garlic Rainbow Trout.
- Miso Glazed Arctic Char.

#### BEEF

- Roast Beef Striploin.
- Beef Tenderloin Medallions/Roast.
- Slow Cooked Beef Brisket.
- Korean Beef Short Ribs.
- Provençal Beef Daube.
- Beef Tortiere.
- Grilled Sirloin Steak.
- Veal Osso Bucco. Gremolata.
- South Frican Beef Meatballs.

### SIDE DISHES

- Grilled Vegetable Medley. Feta. Balsamic. (Served Room Temp)
- 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.



## THE MAIN ACT

### SALADS

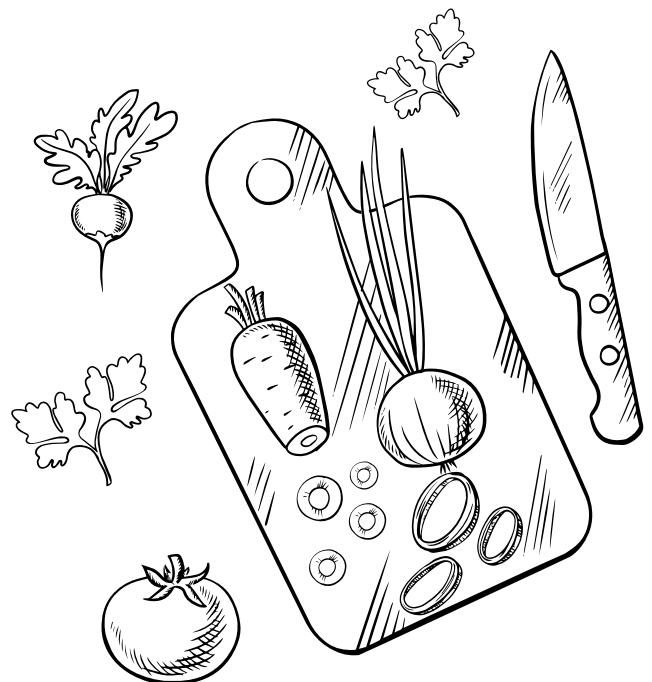
- Seasonal Greens. Balsamic.
- Seasonal Greens. Goat Cheese. Beets. Edible Flowers. Sweet Potato. Pecans.
- Seasonal Greens. Oranges. Beets. Pistachios. Pomegranite Arils. Tahini Vinaigrette.
- Kale. Quinoa. Dried Cranberries. Roast Squash. Feta. Lemon Honey.
- Rustic Caprese Salad.
- Caesar Salad (Grilled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

### DESSERTS

- Broken Down Pavlova / Meringues / Pavlova Buffet. Berries. Custard. Cream.
- Flourless Chocolate Cake.
- Seasonal Cheesecakes (Catalan, Caramel, Berry)
- Fruit Platter / Kebabs.
- Seasonal Fruit Tarte Tatin.
- Housemade Squares.
- Marsala Poached Pears. Cream.
- Pomme Rose. Collingwood Whisky.
- Churros Pie. Apple. Dulce de Leche.
- Fruit Spring Rolls.
- Dessert Trio.
- Sundae Bar.
- Pot au Creme / Creme Caramel.

### VEGETARIAN / VEGAN

- 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.
- Tunisian Vegetable Stew.
- Mushroom Paprikash.
- Baked Cauliflower Ziti.





## THE MAIN ACT FOOD STATIONS

### Taco Bar

- Corn/Flour Shells
- Three Protein Options (eg. Pork Carnitas, Harissa Shrimp, Buffalo Cauliflower)
- Lettuce, Pickled Onions, Slaw, Crema, Salsa, Cilantro.
- Mexican Garden Salad.

### Asian Inspired

- Assorted Gyoza
- Salted Edamame
- Asian Noodle Salad
- Pulled Pork Spring Rolls
- Korean Beef Bao Buns / Crispy Tofu Bao Buns

### Global Skewers

- Chicken Soulvaki
- Mediterranean Beef Kebabs
- Dukkah Salmon
- Lemon Garlic Shrimp
- Sauces: Toum, Tzatziki, Romesco
- Grilled Naan, Green Salad

### Flatbread / Pizza Stations

- Custom Built Flatbreads
- Assorted Toppings
- Balsamic Glaze, Fresh Parmesan, Pepper, Chile Flakes.

### Carvery Station

- Herb Crusted Beef Striploin
- Assorted Buns / Baguettes
- Horseradish Cheddar, Horseradish, Caramelized Onions, Mustards.
- Caesar salad Wedges.

### Salad Bar

- Selection of Salad Bar Ingredients or Composed Salads including: Caesar, Kale Quinoa, Chickpea Lentil, Asian Noodle, Mixed Greens, Grilled Vegetables, Mediterranean

### Slider Bar

- Mini Brioche Buns
- Choice of Three Proteins (Lamb, Beef, Turkey, Vegetable, Chicken)
- Assorted Toppings, Cheeses

### Charcuterie

- Selection of Cured Meats & Cheeses
- Antipasti, Pickles, Olives
- Baguettes, Crackers, Breadsticks
- Chocolates, Dried Fruits, Fresh Herbs

### From the Smoker

- Smoky Pork Ribs
- Beef Brisket
- Chicken Wings
- Georgian Bay Slaw
- Mac n Cheese

### Comfort Food

- Mini Grilled Cheese (Assorted)
- Fries / Poutine / Sweet Potato Fries
- Garlic Aioli / MWK Ketchup

Stations may be customized.