THE LARDER & LOUNGE







2026 HOLIDAY

GLOBAL INSPIRATION. LOCALIZED.

MEN WITH KNIVES
CATERING

www.menwithknives.ca



COCKTAIL PARTY

Pricing: $40pp + HST + Gratuity

Selection of 4 Passed Canapes plus a Grazing Board on Arrival.

Minimum 20 / Maximum 100
Venue Included for 4 Hours. Additional Hours May be Arranged at Cost.
Full Bar Available.
Premium Selections Available at Additional Cost.

Passed Canapés (Choice of Four)

- Crispy Arancini: Smoked Mozzarella, Warm Marinara, Basil Oil, Aged Parmesan.
- Whipped Feta & Black Currant Crostini: Toasted Sourdough, Black Currant-Thyme Drizzle, Roasted Pistachio.
- Maitake & Goat Cheese Tartlet: Seared Local Maitake Mushrooms, Goat Cheese, Micro Sprouts.
- Mini Shrimp Cocktail: Marie Rose Sauce, Pickled Shallot, Fresh Chive.
- Brie Phyllo Bite: Spiced Black Currant Jam & Aged White Balsamic.
- Asparagus & Ricotta Tart: Garlic Miso Glaze, Lemon Zest.
- Elevated Grilled Cheese: Artisan Baguette, Aged Dark Cheddar, Caramelized Onion Jam, Beef Tallow Crust.
- Vegetable Gyoza: Chili-Sesame Dumpling Sauce, Scallions.
- Coffee & Chili Chicken Kofta: Lime-Herb Yogurt Dip.
- Tuna Tataki Wonton Crisps. Ginger-Lime Soy, Pickled Radish, Sesame Crunch.
- Smoked Salmon & Potato Crisp: Dill Sour Cream, Cucumber Brunoise, Trout Roe.
- Crispy Prosciutto & Bocconcini Bite: Pumpkin Seed & Basil Pesto.
- Mini Yorkies: Rare Roast Beef, Root Veggie Puree, Horseradish Crema.
- Braised Short Rib Slider: Gochujang Glaze, Slaw, Toasted Brioche.
- Korean Pork Belly Taco: Scallion Aioli, Sweet Chili, Crispy Garlic, Fresh Cilantro.

Premium Selections (Additional Cost)

- Oysters on the Half Shell: Black Currant Mignonette, Lemon.
- Prime Rib Sliders: Beef Tallow Seared, Caramelized Onions, Horseradish Aioli, Potato Bun.
- Lamb Lollipops: Mint & Za'atar Chimichurri.
- Classic Beef Tartare: Kettle Chips, Crispy Capers, Cured Egg Yolk.

delicious,
Clients



HOLIDAY DINNER

Pricing: $60-80pp + HST + Gratuity
Determined by Format of Dinner and Entree Selections.

Grazing Board on Arrival. Passed Canapes Available at Additional Cost.
Three Course Dinner Served Buffet, Family Style or Plated.

Minimum 20 / Maximum 80
Venue Included for 5 Hours. Additional Hours May be Arranged at Cost.
Full Bar Available.
Premium Selections Available at Additional Cost.
Special Diets Accommodated with Advance Notice.

Salads (Choice of One)

- Spinach & Roasted Beet: Dates, Red Onion, Candied Almonds, Black Currant Vinaigrette.
- Tuscan Mixed Greens: Radish, Sunflower Seeds, Ginger-Garlic & White Balsamic Dressing.
- Traditional Caesar Salad: Parmesan, Bacon, Foccacia Croutons, Creamy Garlic Dressing.

Sides (Choice of Three)

- Honey & Za'atar Carrots: Roasted Local Baby Carrots with Herb Oil.
- Duck Fat & Tallow Roasted Potatoes: Crispy Yukon Golds with Rosemary & Sea Salt.
- Garlic & Roasted Mushroom Mashed Potatoes: Fluffy Gold Potatoes, Herb Butter.
- Crumbled Root Vegetables: Roasted Local Roots, Cinnamon Glaze, Toasted Pecans.
- Miso Glazed Parsnips: Umami Glazed & Roasted.
- Maple Bacon Brussels Sprouts: Apple Cider Reduction, Crispy Bacon.

Entrees (Choice of Two)

- Roasted Turkey: Orange-Cranberry & Black Currant Relish, Pork & Sage Stuffing, Pan Gravy.
- Brown Sugar & Chipotle Rubbed Salmon: Grilled Lemons, Herb Oil.
- Slow-Braised Cider Pork Roast: Apple-Thyme Gravy, Caramelized Onion Jam.
- Roast Beef Striploin Carvery: Yorkshire Pudding, Fresh Horseradish, Rich Beef Bone Au Jus.

Dessert (Choice of Two)

- Apple Tarte Tatin: Cardamom-Vanilla Ice Cream.
- Spiced Pecan Pie: Vanilla Whipped Cream.
- Ontario Apple & Berry Crumble: Whipped Cinnamon Cream.
- Dark Chocolate Pot de Crème: Black Currant Compote, Toffee Bits.

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