

Men with Knives Catering

GLOBAL INSPIRATION. LOCALIZED.



2025 MENUS

MAVAVIK
CATERING & EVENTS
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www.menwithknives.ca



HORS D'OEUVRES

VEGETARIAN

- Crispy Arancini. Marinara. Parmesan. Basil.
- Whipped Feta. Sourdough Crouton. Hot Honey. Thyme.
- Wild Mushroom Goat Cheese Crostini with Micro Sprouts.
- Polenta Fry with Garlic Aioli.
- Classic Devilled Eggs. Caviar.
- Brie Phyllo with Pickled Strawberry & White Balsamic.
- Panko Crusted Mac n Cheese Balls. Spicy Ketchup.
- Asparagus & Ricotta Tart with Miso and Garlic.
- Spinach & Feta Phyllo with Hot Honey and Pistachio.
- Mini Grilled Cheese on Baguette. Old Cheddar. Caramelized Onions.
- Fresh Vietnamese Spring Rolls. Herbs. Lettuce. Vegetables. Green Mango. Sweet Chili Sauce / Nuoc Cham. (Vegan)
- Baked Falafel Bites. Mint Tahini Dressing.
- Potato Skins with Cowboy Caviar & Cilantro Crema (Vegan).
- Vegan Ceviche. Crispy Wonton (Vegan).
- Mini Buffalo Cauliflower. Corn Shell. Crema. Slaw. Sprouts (Vegan).
- Vegetable Gyoza. Dumpling Sauce. Sesame Pickled Carrot. Scallions.

SEAFOOD / FISH

- Tuna Tataki Spoons/Wonton Crisps. Ginger Lime Soy.
- Gochujang Salmon on Crispy Rice & Nori Dust.
- Rainbow Trout Fish Cakes with Butter Lettuce & Lemon Aioli.
- Shrimp & Gazpacho Cocktail Shooter.
- Whitefish Ceviche. Lime. Cilantro. Jalapeno. Cripsy Tortilla GF.
- Smoked Salmon Parmesan Crisp. Chive Sour Cream. Brunoise Cucumber.
- Tuna Tataki Bao. Ponzu. Avocado. Crispy Shitaki. Kimchi Aioli.

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HORS D'OEUVRES

MEAT

- Mini Smash Burger Sliders.
- Jerk Chicken Lettuce Cup. Pineapple Salsa.
- Crispy Proscuitto Bocconcini Bite with Arugula Basil Pesto.
- Crispy Chicken Bao Bun. Pickled Carrots & Red Onions. Kimchee Aioli.. Cilantro.
- Coffee & Chili Koftas. Lime Yogurt.
- Gochujang Pineapple Chicken Wings. Scallion Aioli.
- Beef Brisket Sliders/Bao Buns. Caramelized Onions. Cabbage Slaw.
- Classic Beef Tartare. Kettle Chips.
- Honey Garlic Meatballs. Sliced Chili.
- Bacon Wrapped Sweet Potato Pops. Maple Syrup.
- Yakitori Chicken Skewers. Sesame. Scallions.
- Mini Yorkies. Rare Roast Beef. Root Veggies. Horseradish Crema.
- Pulled Pork / Beef Brisket Slider. Cajun Slaw. Brioche Bun.
- Korean Pork Belly Taco. Scallion Aioli. Sweet Chili and Crispy Fried Garlic. Cilantro.

Hors d'oeuvres priced by the per person package (minimum 4 items)
Prices range from \$15-50 per person (cocktail reception vs dinner)

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HORS D'OEUVRES

Assembled Party Platters

Cheese & Charcuterie

Premium Cheeses, Cured Meats, Olives, Pickles, Fig Jam, Crackers, Dried Fruits.

*Add Smoked Salmon / Shrimp.

*Add Conservas (Mussels / Octopus / Sardines / Boquerones / Caviar).

Mezze Platter

Grilled Vegetables, Olives, Grilled Breads, Trio of Dips.

*Add Meats (Souvlaki. Meatballs. Kebabs).

Ocean Favourites

Tuna Tataki, Poached Shrimp, Ceviche, Smoked Salmon,
Served with Lemon, Sauces and Crispy Wontons.

Vegetable Crudite and Fruit Kebabs

Oysters by the Dozen.

Mignonette. Cocktail Sauce. Hot Sauce.

English Style Tea Sandwiches

Selection of 4 Fillings.

Assorted Fresh Skewers (Seasonal Availability)

Halloumi/Watermelon, Brie/Pear/Arugula, Prosciutto/Melon, Caprese, Charcuterie

Platters are all priced per person
Minimum 4-6 People per platter

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S A L A D & V E G G I E S

- Seasonal Mixed Greens.
- Classic Caesar. Shaved Grand Padano.. Bacon. Pancetta.
- Korean Green Salad. Pickled Red Onions. Cucumbers. Tomato. Sesame Vinaigrette.
- Spinach. Peaches. Pomegranate. Goat Cheese. Pecans. Beet Vinaigrette.
- Roasted Corn and Frisée, Julienne Red Peppers, Lime Vinaigrette.
- Wedge Salad with Double Smoked Bacon. Dill Yogurt Vinaigrette. Pickled Red Onion, Smoked Cheddar.
- Kale & Tahini Caesar with Za'atar, Chickpeas & Roasted Grapes. Pickled Egg.
- Baby Spinach with Dates, Red Onions, Almonds.
- Gem Lettuce, Radish, Sunflower Seeds, Ginger Garlic & White Balsamic Dressing.
- Arugula. Crispy Chickpeas. Pomegranates. Orange Segments. Radish. Roast Beets. Tahini Vinaigrette.
- Tomato & Cucumber Salad with Dukkah & Tahini.
- Kale. Lentils. Quinoa. Feta. Honey Vinaigrette.
- Rustic Caprese Salad. Mozzarella. Basil. Heirloom Tomatoes. Balsamic Reduction.
- Sea Salt & Honey Roasted Root Vegetables.
- Honey Butter Topper Carrots.
- Miso Green Beans.
- Asparagus (April-June Only).
- Grilled Vegetable Medley. Feta. Balsamic. (Served Room Temp)
- Grilled Vegetable Bundles (Plated Only).
- Broccoli. Chili. Garlic.
- Tempura Vegetables. Teriyaki.
- Crispy Maple Brussels. Bacon.
- Crumbled Roots with Thyme & Honey.
- Sautéed Seasonal Vegetables (*Seasoned to match dinner flavours).

Please speak with our team about additional dishes available throughout the year.



S T A R C H E S

- Duckfat Roasted Potatoes.
- Parmesan & Lemon Herb Smashed Potato.
- Arancini.
- Frites (*Venue Dependent).
- Potato Dauphinoise.
- Garlic Mashed Potatoes.
- Potato Gratin.
- Lemon Risotto. Saffron.
- Mushroom Risotto.
- Garlic Ginger Rice. Scallions.
- Sweet Potato Goat Cheese Puree.
- Yorkshire Pudding.
- Cornbread

Please speak with our team about additional dishes available throughout the year.



ENTRÉES

CHICKEN / PORK

- Cider Brined Pork Chop.
- Grilled / BBQ Chicken.
- Duck Confit. Cherry Jus.
- Chicken Supreme (Roast / Mustard Cream).
- Buttermilk Fried Chicken (Hot Honey).
- Smoked Pork Ribs.
- Crispy Pork Belly.

BEEF / LAMB

- Americana Striploin.
- Beef Tenderloin Medallions or Roast.
- Slow Cooked Beef Brisket.
- Prime Rib.
- Dukkah Crusted Rack of Lamb.
- Lamb Shank. Red Wine & Herb.
- Classic Veal Osso Bucco.

SEAFOOD/FISH

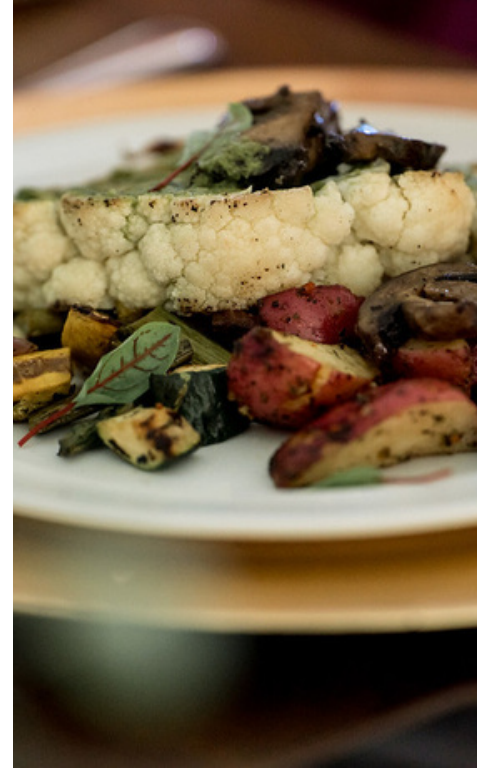
- Pesto Grilled Salmon / Dukkah Salmon / Miso Salmon.
- Seared Sea Scallops.
- Cod Topped with Herb Fried Panko.
- Pan Seared Whitefish. Beurre Blanc.

PASTA

- Orecchiette with Sausage. Tomato. Rapini. Oil. Garlic. Caramelized Onions.
- Ravioli Stuffed with Short Rib, Rose Sauce, Crispy Onions.

Sauces:

- Pan Jus.
- Rosemary Jus.
- Shrimp Bisque (Fish Dishes)
- Remoulade.
- Duxelle Jus.
- Peppercorn.
- Mustard Cream.
- Chimichurri.
- Harissa.



V E G E T A R I A N

- Orecchiette a la Vodka.
- Ravioli.
 - Toasted Walnuts. Sautéed Kale. Pecorino Burnt Butter.
 - Wild Mushroom. Brandy Cream Sauce.
 - Butternut Squash. Crispy Sage.
- Lentil Stuffed Squash. Rice. Currants. Parsley.
- Polenta Tower. Grilled Vegetables. Tomato Coulis.
- Tempura Cauliflower Steak (Topped with Seasonal Vegetables or Curry Cassoulet).
- Sweet Potato Vegetable Coconut Curry on Basmati. Crispy Onion. Naan. Coriander.
- Vegetable Wellington.
- Vegetable Paella.

Clients can add a vegetarian / alternative options to all catering events for over 25 people at no cost
Additional menu items available on request



DESSERTS

Please enquire with our team if the following desserts are available for your dinner:

- Classic Tiramisu.
- New York Cheesecake.
- Catalan "Burnt" Cheesecake.
- Chocolate Raspberry Mousse.
- Salted Creme Brûlée.
- Pot au Creme.
- Broken Down Pavlova.
- Whiskey Butterscotch.
- Flourless Chocolate Cake. Ganache. Sponge Toffee.
- Apple Crumble. Whipped Cream.
- Fruit Platter. Baileys Whipped Cream.
- Carrot Cake. Creme Anglaise.
- Seasonal Fruit Tarte Tatin.
- Sundae Bar.
- Housemade Squares *Please discuss seasonal options with our team
- Locally Inspired Seasonal Tarts & Pies.

Desserts may be added to catered meal packages
Prices range from \$8 - \$15pp
Coffee and tea service available for staffed events

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Clients