



EVENT CATERING

**SALADS • SANDWICHES • RECEPTION
• HORS D'OEUVRES • DINNER**



**CLICK HERE FOR
ONLINE MENUS**

SANDWICHES & WRAPS

**(10 whole sandwiches per platter – minimum of 2 sandwich platters per order)
(2 sandwich types allowed per platter)**

Curry Chicken Salad, Organic Lettuce, Herb Flat Bread \$70

Ciabatta, Prosciutto, Soppressata, Provolone, Marinated Tomato and Arugula
on Herb Focaccia \$80

Smoked Turkey, Roasted Pepper, Spicy Mustard, Butter Lettuce on Sesame Brioche \$75

Pastrami BLT with Avocado on Multi-Grain Bread \$70

Roasted New York Strip with Aged Cheddar, Horseradish Cream on Pretzel Roll \$100

Grilled Vegetable and Mozzarella with Basil on Herb Focaccia \$60

Herb Chicken Wrap with Chopped Tomato and Roasted Pepper Hummus \$60

Classic Tuna Salad with Cornichon on a Mini French Baguette \$75

“El Cubano” on Pan Loaf with Shaved Ham, Pulled Pork, Pickles and Swiss Cheese \$85

Lobster Club House with Avocado, Tomato, Lettuce and Chile Aioli \$120

Chicken Shawarma with Chickpeas, Pickled Vegetables, Tahini and
Tomato in a Roti Wrap \$80
(may need reheating)

Philly Steak Sandwich with Provolone, Roasted Mushrooms and Caramelized Onions
Cuban with Shaved Ham, Pulled Pork, Pickles and Swiss Cheese \$100
(may need reheating)

*****all breads are fresh baked in house*****

SALADS

(all salads contain 10 guest portions)

Mixed Organic Greens with Tomato and Balsamic Vinaigrette \$60

The “True” Greek Salad with Black Olives, Cucumber, Feta and
Oregano ~ Lemon Vinaigrette \$60

Local Romaine Greens With Creamy Chickpea Dressing, Cornbread Croutons, Crisp
Bacon, Caperberries And Shaved Parmigiano-Reggiano \$70

3-potato Salad with Creamy Dressing, Egg, Paprika, Fresh Herbs and Scallions \$65

Mediterranean Pasta Salad with Red Peppers, Eggplant, Artichokes, Tomato
and Roasted Garlic Parsley Dressing \$90

Mixed Organic Greens with Roasted Beets, Goatcheese, Walnuts
and Buttermilk Dressing \$80

HORS D'OEUVRES - STANDARD

(\$1.75 per piece – all hors d'oeuvres have a minimum order of 2 dozen per item)

“popcorn” shrimp tempura with japanese chile mayonnaise, chives and lime

chickpea falafel with green onion, yogurt cucumber mint raita **V**

braised beef rib on rice cracker chip with truffled white bean puree,
roasted red pepper and crispy shallots

pork “*siu mai*” dumplings with spicy sichuan black bean sauce
and slivered scallions

bbq tandoori chicken drumettes with blue cheese dip

spicy beef tartar on taro chip with anchovy and pickled mushroom

crispy artichoke and mozzarella fritters, basil pesto and caper aioli **V**

“*croquetas de jamón*” ham croquettes with spanish ham milk nutmeg pepper egg
breadcrumbs and mojo de cilantro

korean barbecued beef skewer with pulkogi bbq sauce

braised beef empanada, pickled onion and parsley chimichurri

open faced wild mushroom tart, mascarpone cheese, tomato ~ truffle salsa **V**

angus beef sliders with caramelized onions and bbq sauce

chicken yakitori with spring onion, tare sauce

crispy risotto cake with fontina cheese, olive pimento tapenade **V**

chickpea, potato and pea samosas in pastry crust with coconut ~ tamarind chutney **V**

marinated octopus “*salad spoons*” with chile, soy sauce, cilantro, sesame
red onion and crispy fried shallots

pan fried pork gyoza dumplings with spicy mustard dipping sauce

mini croque monsieur grilled cheese sandwiches with gruyere on toasted brioche **V**

chinese steamer buns with soft tofu and sweet chinese sherry – pork reduction

assorted sushi and sashimi – platters available **V**

(please inquire)

HORS D'OEUVRES - DELUXE

(\$2.75 per piece – all hors d'oeuvres have a minimum order of 2 dozen per item)

tuna tacos with avocado, black bean crema and tomato ~ onion relish

salmon sliders on mini sweet potato buns with avocado and cilantro mayonnaise

lamb naan sliders with curry bbq sauce and crumbled paneer cheese

pulled pork tacos with red mole, black bean puree queso cheese
and cilantro ~ lime crema

duck confit "mini" sandwiches with tomato ~ onion jam and pickled red onion

crab poutine with béarnaise gravy, gruyere, cheddar curds and truffle salt

tandoori salmon tikka skewers with cucumber – yogurt raita

fresh shucked pacific/atlantic oyster selection
(served with assorted accompaniments)

vietnamese prawn and cucumber salad rolls with thai chile ~ tomato relish

lamb tenderloin tartar with mango ~ apple chutney on crispy cumin crackers

crispy fried lobster spring roll with lemon crème fraîche and fried ginger

scallop "saltimbocca" with crisp serrano ham and sage pesto

barbecued peking duck mu-shu pancake with hoisin sauce, scallion and sprouts

crab cakes with guacamole and smoked lime aioli

beef, chickpea, sweet potato and snap pea samosas with mango,
coconut ~ tamarind chutney

balinese style sugar cane skewered lamb satay with kaffir lime peanut
sauce and fresh toasted coconut

crispy prawn wontons with sweet and sour chile plum sauce

shrimp salad rolls with fennel, red onion, coriander, mango and pear ~ chile dip

wasabi pea ~ rice crusted tuna tataki with sweet pea sauce, koji salt and tempura crisps

crispy duck confit arancini balls with provolone cheese and olive pimento tapenade

RECEPTION STATIONS

ASSORTED CHEESES

An Assorted Selection of Unpasteurized, Washed Rind, Soft, Semi-soft and Hard Cheeses

Assorted Chutneys and Stone Fruit Marmalade

Grapes, Apples, Dried Pears and Figs

Sliced Baguettes, Water Crackers and Assorted Breads

(unattended station \$14 per guest)

GRAZING STATION

Display of Beautiful Fresh and Grilled Vegetables

Heirloom and Baby Vegetables, Grilled Summer Squashes, Sugar Snaps

Crushed Green Olive Dip, Blue Cheese Dip

Creamy Artichoke and White Bean Dip

Assortment of Specialty Breadsticks

(unattended station \$12 per guest)

BREAD STATION

Crab and Spinach Dip

Lemon and Garlic Hummus

Cucumber Tzatziki

Roasted Eggplant Caviar

Pita, Ciabatta, Focaccia and Baguettes

(unattended station \$14 per guest)

ANTIPASTO STATION

Tender Baby Artichoke Hearts, Marinated Grilled Mushrooms,

Fresh Mozzarella Cheese, Roasted Garlic, Aged Pecorino,

Brie Goat Peilloute with Tomato Chutney

Soppressata, Chorizo, Prosciutto

Roasted Radicchio, Balsamic Honey Vinaigrette, Oven-Dried Tomato Tapenade

Marinated Olives, Grilled Baby Vegetables, Cipollini and Anchovy Sauce

Bruschetta, Crostini, Sliced Baguettes, Bread Sticks, Focaccia

(unattended station \$14 per guest)

CHARCUTERIE DISPLAY

Selection of Pâtés, Terrines, Salumi, Sausages and Smoked Meats

Warm German Potato Salad, Assorted Mustards, Chutneys and Breads

(unattended station \$15 per guest)

3-COURSE DINNER MENUS

(minimum of 10 guests)

All Menus Include Preparation, Provisioning, Transportation and Set-Up Costs

OPTION 1

COURSE 1

local squid confit with sweet pea ~ zucchini purée, mint – chervil salad and crispy fried garlic

or

vegetarian samosas with sweet potato and pea filling with spiced tomato, coconut ~ tamarind chutney **V**

COURSE 2

crispy skin organic salmon filet with roasted baby carrots, carrot ~ cardamom reduction and sweet mashed celery root and truffled potato tian

or

pan roasted chicken breast supreme with oaxacan red mole, sweet corn tamale avocado ~ roasted corn salsa and onion frites

or

paella with "la bomba" rice, roasted peppers, eggplant, mushrooms, fire roasted tomatoes, artichoke hearts, saffron and manchego cheese **V**

COURSE 3

"matcahmisu" - matcha sponge with matcha syrup, espresso ladyfinger cookies, mascarpone crème and white chocolate – kinpaku gold flakes

V – vegetarian item

price - \$60 per guest

ALL ABOVE PRICING IN \$USD – NON-INCL. OF EXTRA STAFFING & BEVERAGES

3-COURSE DINNER MENUS

(minimum of 10 guests)

All Menus Include Preparation, Provisioning, Transportation and Set-Up Costs

OPTION 2

COURSE 1

curried prawn, corn and sweet potato chowder with coconut,
smoked chiles, cilantro and lime

or

shaved carrot, zucchini and arugula salad with fresh burrata cheese
and almond ~ basil, mint pesto **V**

COURSE 2

pancetta wrapped black cod with wild rice ~ corn, mushroom cakes
and snap pea sauce

or

tasmanian duck river grass-fed braised beef short ribs with celery root tian,
haricot vert and crispy root chips

or

house rolled pumpkin gnocchi with roasted mushrooms, green peas
and taleggio truffle cream **V**

COURSE 3

sticky date ~ walnut pudding with vanilla gelato
and dulce de leche sauce

V – vegetarian item

price - \$65 per guest

ALL ABOVE PRICING IN \$USD – NON-INCL. OF EXTRA STAFFING & BEVERAGES

3-COURSE DINNER MENUS

(minimum of 10 guests)

OPTION 3

COURSE 1

panko crab cakes with smoked lime aioli, asian root slaw
and baby seedlings

or

local romaine greens with creamy chickpea dressing, cornbread croutons,
crisp pancetta, caperberries and shaved parmigiano-reggiano **V**

COURSE 2

"rohu kalia" bengali style black grouper roasted in a banana leaf with white
sticky rice, chile, tamarind, yogurt and crispy fried shallots

or

roasted duck breast with flaked foie gras caponade of roasted eggplant,
oven-dried cherry tomatoes, sautéed greens, shaved comté cheese
and toasted walnuts

or

baby beet and mushroom risotto with shucking peas, white truffle and
grated parmigiano-reggiano cheese **V**

COURSE 3

oaxacan chocolate silk tart with shortbread cookie crust and sweet & salty
peanut ~ pumpkinseed caramel

V – vegetarian item

price - \$70 per guest

ALL ABOVE PRICING IN \$USD – NON-INCL. OF EXTRA STAFFING & BEVERAGES

A WORD OF “FAITH”

We are proud to offer our “FAITH” tasting concept to those seeking a more adventurous and intimate experience from the entire dining concept. Chef Michael Pataran developed these specialized chef's tasting menus to utilize the freshest and rarest seasonal ingredients that often have very limited period of availability. The Faith menu is only offered to 10 guests per evening at the kitchen tasting counter and changes on a nightly basis.

The concept of “FAITH” is just that, the diner leaves the entire menu in the hands of the chef. This is where the chef shines and is able to work his magic by showcasing his methods, techniques and skillsets by conducting the menu course by course, navigating the guest through the entire evening. The diner is offered an array of taste and texture sensations that may never be presented again. It can be a very dramatic and euphoric experience, being the purest and truest way to savour and experience the parameters of food, as to what taste, texture and flavor truly are. This is achieved by offering a multitude of courses; with each course complementing the preceding course. It has to play out like an opera, with each course being an act and defining its own moment. To heighten the diner's voyage, each “FAITH” course is accompanied with meticulously chosen wine or beverage pairings. The pairings tell their own story and can make or break a dish as much as imperfect food flavours or techniques. Too many chefs take the wine pairing as a default, our thought process has always been to venture way beyond this point. With “FAITH” it all starts with the wine and then moves outward from there. All the flavours, aromas and textures in the food, (*especially the sauce*), need to accompany, amplify and balance the wine in order to make it the perfect pairing. To present a dish and then try to pair the wine perfectly with that dish is far too difficult a task. After all; we can change the ingredients in a particular dish but we can't change what's in the wine.

This is the context that we have built the foundations of “FAITH” upon, in order to ensure that there is perfect alchemy between the food and wine, leading to the perfect dining experience.

“FAITH”

(minimum of 6 people and maximum of 14 to order – no “major” substitutions)

7-course tasting menu – \$85 (140)

9-course tasting menu – \$110 (180)

(figures in parenthesis include premium beverage flights)

7 - CS. FAITH

CHAWAN MUSHI

river prawn and corn japanese custard with
roasted mushrooms and truffle soy gelée

CURED SALMON

house cured with smoked crème fraiche and rye ~ hazelnut cracker

SNAPPER NOODLES

snapper fish paste noodles with fresh foraged mushrooms, shucked chickpeas,
whisky barrel aged shoyu dashi, scallions and gold flake

DUCK IN APPLE

duck confit in fuji apple with yuzu miso, sweet peas,
daikon and fried ginger

WAGYU

tajima wagyu beef striploin with ume plum demi and crispy curled potatoes

NUTS & FRUIT

graham cracker cup with rich water ganache, caramelized bananas,
nuts and salted caramel sauce

PINEAPPLE & MANGOES

pineapple cone with fresh mango, black peppercorn, coconut ice cream
and light vanilla crème

*7-course is \$85 per guest for all food
wine pairings available for and additional \$55 per guest – all prices in \$USD*

*one week prep time is needed to prepare all FAITH menus
vegetarian menus available upon request*

9 - CS. FAITH

SALMON

sugar dill cured salmon, black garlic tofu cream, squid ink cracker and maple fermented beets

SCALLOP

bamboo crystal dumpling with smoked bacon, black olive, roasted pear and carrot chile caramel;

MUSSELS

steamed mussels in japanese apricot ~ carrot broth with crisp fried carrot curls and togarashi nori chips

FOIE GRAS

pork belly and foie gras wrapped in pastry crust with sichuan black bean reduction

PORK

pork loin, masa flour batter, orange and febbel poached carrots, almond zucchini pesto, burnt thyme

LAMB

pistachio ~ rosemary crusted lamb rack, mustard spätzle, wild mushrooms, mustard seedlings and riesling butter

BEEF DUO

cherry "sakura" miso sterling silver cube with grilled scallions; tartare with quail egg, japanese pickled eggplant, lotus, pumpkin, hand shaved daikon and yuzukoshō

BLUEBERRY

blueberry sorbet, wild blackberry emulsion, aka miso and peanut sponge, pickled melon rind

CHOCOLATE

chocolate ~ coffee soft sponge, fresh poured espresso buttercream, dark chocolate ganache and diced coffee jelly

*7-course is \$110 per guest for all food
wine pairings available for and additional \$70 per guest – all prices in \$USD*

*one week prep time is needed to prepare all FAITH menus
vegetarian menus available upon request*