



CATERING MENU

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FREEHOUSE
COLLECTIVE



HEALTHY & HUNGRY

To say simply that the pandemic has changed things would be an understatement, but as we look forward to bigger gatherings, the Freehouse Collective is offering more ways to keep everyone feeling confident and comfortable so we can return to clinking glasses and sharing bites with colleagues and friends. Over the past year, our priority has been adapting to meet the needs of our clients and going above and beyond the protocols from government health authorities.

Our menus are now available in individualized packaging to make serving your team meeting in the field or in the office both efficient and safe. In room events are customized based on guests attending. We are working with each venue chef to create seasonal plated dinners that accommodate the individual tastes of the guests and reflect the continued evolution of our food. We're happy to offer corporate and personal catering options that allow for safe and socially distanced service in any setting, while still delivering the classic things you crave.

Contact our sales team. We are truly excited to invite you back to drink, dine and connect while being confident that you can relax and create memories while we keep everyone safe and satisfied.

CANAPÉS

small bites meant to be shared in groups. 30 piece minimum order

MEAT • 4.50

marinated beef satay

lemongrass, cumin, kaffir lime,
pickled red onion, cilantro

smoked ham hock croquette

dijon, aged cheddar, scallion,
kewpie mayo, nori

cheeseburger slider

bacon, american cheese, lettuce,
tomato, pickle

al pastor tostada ①

pineapple, pork shoulder, cilantro

crispy pork belly

baby romaine, shaoxing, crispy shallot

POULTRY • 4

grilled moroccan chicken ①

curry mayo, mint, toasted almonds

tinga de pollo tostada ①

salsa veracruz, chipotle braised
chicken, pickled onion

spicy fried chicken

chicken thighs, buttermilk marinade,
ranch, pickled jalapeno

pot stickers

lemongrass chicken, ginger soy, sesame

chicken katsu slider

bulldog sauce, cabbage, kewpie mayo

VEGETARIAN • 3.50

red chili tofu ①

togarashi, kewpie mayo, sriracha

vegan crab cake ②

celery root, potato, dill, lemon,
old bay

mini grilled cheese

toasted brioche & roasted garlic
butter, smoked provolone, american
cheddar, pickle

mushroom potstickers ②

shitake, scallion, sesame, ginger

crispy cauliflower skewer

pecorino, chili, sourdough crumb,
pickled onion

spicy edamame hummus ① ②

cucumber cup, wasabi peas

SEAFOOD • 4.25

tuna tataki

sriracha mayo, cucumber, cilantro

hot smoked salmon ①

crispy gratin potato, ranch, chive

tuna melt

confit tuna, caper, rye, aged cheddar,
fried pickle

crispy breaded prawns

sticky sambal, sesame seeds

grilled chermoula shrimp ①

smoked paprika, lemon

PREMIUM

charred rack of lamb ①
8/per piece

mint yogurt, balsamic, almond

roasted AAA ribeye steak bite
7/per piece

gorgonzola, onion jam, truffle jus

steak & mushrooms
8/per piece

beef tenderloin, crostini,
sautéed mushrooms, tomato chutney

yellowfin tuna tartar ①
6/per piece

sriracha, kewpie, avocado,
fried sushi rice

PARTY STARTERS

prices per person. minimum 30 person order

charcuterie 12 ①

prosciutto, salami, sopressata,
ham, pickles, olives, mustard,
marinated vegetables

cheese 12 ①

aged cheddar, brie, swiss,
smoked provolone, fresh fruit,
house preserves, pickles

bread 6 ②

(gluten free available on request)
grilled focaccia, crostini, baguette,
artisan loaves, crackers & crisps

HOT STATIONS

truffle mac & cheese 14

cavatappi pasta, fontina cream sauce,
fresh chives, truffle oil

currywurst 12

the classic beer braised sausage,
curry ketchup

pizza or flatbread 12 ① ②

(gluten free & vegan options available
on request)
assorted meat and vegetarian options,
inspired by our seasonal menus

poutine 12

fried chicken, or mushroom poutine,
with black peppercorn gravy &
cheese curds

perogies & sausages 15

three cheese perogies, served with
apple bacon bangers, or chorizo
sausage

SALAD BOWLS

prices per person. minimum 30 person order

classic caesar 7

sourdough crouton, grated parmesan,
caper, lemon

wild rice & brussel sprouts 8 ① ②

sunflower seeds, spinach,
roasted squash, citrus vinaigrette

chickpea & cucumber 6 ① ②

quinoa, cucumber, parsley,
mint, tomato, chickpeas, shallots,
tahini vinaigrette

arugula & roasted beet 8 ①

honey glazed pecans, sunflower seeds,
goat cheese, red wine vinaigrette

avocado slaw 8 ②

fried tofu, bok choy, shredded carrot,
red pepper, romaine, sticky sambal
vinaigrette, grilled avocado

garden greens 6 ① ②

spring mix, cherry tomatoes,
fennel bulb, english cucumber,
maple dijon vinaigrette, pepitas

BUFFETS & STATIONS

prices per person. minimum 30 person order

SANDWICH BUFFET • 25

INCLUDES:

three sandwich options pickles & condiments
potato chips add salad for 4 pp

SANDWICH OPTIONS: (gluten free & vegan options available on request)

honey smoked turkey
smoked provolone, lettuce, tomato,
dijon mayo, ciabatta

**grilled chicken &
double smoked bacon**
romaine, shaved parmesan, bacon,
caesar dressing, flour tortilla

black forest ham
white cheddar, lettuce and tomato,
russian dressing, dark rye

roast beef & blue cheese
baby greens, horseradish mayo,
gorgonzola, baguette

**confit albacore tuna
salad sandwich**
cornichons, caper, dill, pea shoots,
cucumber, kewpie mayo, sourdough

roasted vegetables 🌱
spinach and hummus, pickle,
multigrain loaf

chipotle chicken
cheddar cheese, pickled jalapeno,
pinto beans, lettuce, spicy mayo,
tortilla wrap

applewood smoked turkey
spinach-artichoke spread, pickled
onion, tomato, pea shoots, focaccia

sliced grilled flank steak
parmesan, baby greens, tomato, salsa
verde, aioli, baguette

ITALIAN BUFFET • 38

self serve

prosciutto di parma, soppressata, italian salami and capicola ①

heirloom tomato salad, baby mozzarella, basil ①

grilled seasonal vegetables, olive oil, sea salt ① 🌱

cheese tortellini, pesto, grilled broccolini salad

assortment of olives & antipasto ① 🌱

spinach artichoke dip, bruschetta and hummus

toasted focaccia and garlic crostini

HEALTHY BUFFET · 50

self serve

edamame hummus & toasted focaccia 🌱

honey bbq grilled salmon ①

chipotle lime chicken breast, cilantro ①

carne asada marinated grilled flank steak ①

togarashi tofu, tamari jus, herbs ① 🌱

wild rice & brussel sprouts, sunflower seeds,
spinach, roasted squash, citrus vinaigrette ① 🌱

chickpea & cucumber, quinoa, parsley, mint,
tomato, chickpeas, tahini vinaigrette ① 🌱

garden greens, cherry tomatoes, fennel,
cucumber, maple dijon vinaigrette, pepitas ① 🌱

SUSTAINABLE BREAKFAST BUFFET · 30

self serve

roasted tomato & spinach quiche

avocado toast on sourdough baguette 🌱

seasonal mini muffins

add:

+ belgium waffles · 5

+ apple banger pork sausages · 5

+ double smoked bacon · 5 ①

+ scrambled eggs · 5 ①

yogurt parfait bar

seasonal fruit with assorted berries ① 🌱

PASTA BUFFET • 27

self serve. accompanied with salad bowl & rolls

CHOOSE TWO SHAPES & TWO SAUCES

SHAPES

cavatappi

spaghetti

penne (gluten free)

farfalle

rigatoni

SAUCES

meat based options

- five spice bolognese, grass fed local beef, crispy shallot, parmesan
- grilled chicken, white wine cream sauce, spinach & goats cheese
- spicy chorizo sausage, mixed peppers, roasted tomato sauce, broccolini

vegetarian options

- white wine cream sauce, artichoke, spinach & goats cheese
- slow roasted tomato, garlic, charred broccolini & parmesan

vegan options

- vegan chorizo, tomato sauce, peppers, spinach, toasted pumpkin seeds
- squash sauce, sundried tomato, artichoke hearts, tomato, black olive, lemon pesto

STUFFED PASTA

add 2 per person

asiago tortellini

goat cheese
& arugula ravioli

FRESH SHUCKED OYSTER STATION • 15



chef attended, traditional accompaniments

3 oysters / person selection of freshly grated horseradish, shallot mignonette, hot sauce & lemons

STEAMED BUNS STATION • 20

served with: sriracha mayo, sticky sambal, cilantro, fresh & pickled vegetables



choose one meat + one vegetarian:

- + fried chicken
- + five spice mushrooms 
- + pork belly
- + togarashi tofu 

BOMBERITO TACO STATION • 20

chef attended. served with grilled corn tortillas, shredded cabbage, fresh salsa, guacamole, sour cream, chips & pickled vegetables

choose three fillings:

- + tinga de pollo 
- + frijoles 
- + carne asada 
- + vegan chorizo con papas • add 5 
- + al pastor 

CARVING STATION • 50

chef attended. choose two. accompanied by whipped yukon gold potatoes, roasted seasonal vegetables, heirloom greens & warm rolls; add vegetarian pasta 5 pp (GF options available upon request)

choose two proteins:

PRIME RIB

slow roasted aaa beef, served with rosemary red wine jus

FREE RUN CHICKEN

roasted whole, fresh herbs, served with pan jus

TURKEY

apple brined then roasted, served with traditional sage gravy

DESSERTS

self serve. prices per person. minimum 30 person order

ICE CREAM BAR • 10

*choose 2 flavours: butterscotch ripple, chocolate or vegan sorbet individually packed into cups
(vegan and GF options available upon request)*

- fudge sauce
- pretzels
- sprinkles
- oreo cookies
- fresh berries
- whipped cream

LOCAL DONUT BAR • 10

artisan freshly made, daily selection (vegan and GF options available upon request)

CUPCAKE BAR • 10

artisan freshly made, daily selection

CHOCOLATE COVERED STRAWBERRIES • 5

dark chocolate dip, white chocolate drizzle ①

THREE COURSE MENUS

*we are pleased to offer set 3-course menus at all of our venues.
each menu will consist of 3 appetizers, 3 main, and 2 dessert options*

BRUNCH 25

LUNCH 35

DINNER 45



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