



CATERING MENU

TABLE OF CONTENTS

HEALTHY & HUNGRY.....	2
CANAPÉS.....	3
PARTY STARTERS.....	4
HOT STATIONS.....	4
SALAD BOWLS.....	4
BUFFETS & STATIONS.....	5-7
DESSERTS.....	8

FREEHOUSE
COLLECTIVE



HEALTHY & HUNGRY

Gathering together in celebration is central to who we are as humans, and food is always an important part of those moments. At Freehouse Collective, we're pleased to offer a wide range of celebratory menus to nourish, inspire, and connect our guests.

Building on our pub roots and ethos of approachability and unpretentiousness, our culinary team weaves global inspirations and thoughtful sourcing into creative dishes, from the sophisticated entrées that important celebrations demand, to irresistible canapés for more casual receptions and mixers.

No two gatherings are alike, and our experts work with every client to create a bespoke menu to suit their gathering, with dishes that are always fresh and attractive, customizable for any restrictions and special requests, and certain to make every event memorable.

Contact our sales team to begin planning your next delicious and successful event at Freehouse Collective.



CANAPÉS

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

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 ☞

pineapple, pork shoulder, cilantro

charred beef short rib

hoisin, garlic, cilantro

braised beef shoulder ☞

mushroom cap, truffle aioli

POULTRY • 4

grilled moroccan chicken ☞

curry mayo, mint, toasted almonds

tinga de pollo tostada ☞

salsa veracruz, chipotle braised
chicken, pickled onion

spicy fried chicken

chicken thighs, buttermilk marinade,
ranch, pickled jalapeño

pot stickers

lemongrass chicken, ginger soy, sesame

chicken katsu slider

bulldog sauce, cabbage, kewpie mayo

duck confit flautas

corn tortilla, avocado crema, cilantro

VEGETARIAN • 3.50

red chili tofu ☞

togarashi, kewpie mayo, sriracha

sweet corn croquette

basil, chipotle, lime

crispy cauliflower skewer

pecorino, chili, sourdough crumb,
pickled onion

mushroom potstickers ☺

shitake, scallion, sesame, ginger

eggplant parm slider

smoked tomato, provolone,
parmesan

mini grilled cheese

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

sundried tomato hummus ☞ ☺

cucumber cup, pesto

SEAFOOD • 4.50

tuna tataki

sriracha mayo, cucumber, cilantro

grilled chermoula shrimp ☞

smoked paprika, lemon

seared scallop BLT

bacon, lemon aioli

crispy breaded prawns

sticky sambal, sesame seeds

tuna tartar

sriracha, kewpie, avocado,
fried sushi rice

PARTY STARTERS

prices per person. minimum 20 person order per item

charcuterie 12 ☞

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

cheese 12 ☞

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

bread 6 ①

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

FRESH SHUCKED OYSTER STATION • 19

chef attended, traditional accompaniments. minimum 30 person order per item

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

ADD-ONS:

poached & chilled shrimp cocktail ☞
add 5 pp

assorted sushi rolls (gluten free available by request)
add 10 pp

HOT STATIONS

plated individual, prices per person. minimum 20 person order per item

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

(gluten free & vegan options available
by 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

pub shepherd's pie 15

ground lamb, roasted vegetables,
white cheddar mash

SALAD BOWLS

plated individual, prices per person. minimum 20 person order per item

classic caesar 8

sourdough crouton, grated parmesan,
capers, lemon

avocado slaw 8 ①

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

chickpea & cucumber 8 ☞ ①

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

wild rice & brussel sprouts 8 ☞ ①

sunflower seeds, spinach,
roasted squash, citrus vinaigrette

BUFFETS & STATIONS

prices per person. minimum 20 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 by 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, capers, dill, pea shoots,
cucumber, kewpie mayo, sourdough

roasted vegetables ①
spinach and hummus, pickle,
multigrain loaf

chipotle chicken
cheddar cheese, pickled jalapeño,
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 • 55

self serve

prosciutto di parma, soppressata, italian salami, capicola

heirloom tomato salad, baby mozzarella, basil ②

grilled seasonal vegetables, olive oil, sea salt ② ①

assortment of olives & antipasto ② ①

spinach artichoke dip, bruschetta and hummus ② ①

toasted focaccia and garlic crostini

chicken cacciatore ② ①

eggplant parmesan

HEALTHY BUFFET • 55

self serve

edamame hummus & toasted focaccia ①

honey bbq grilled salmon ②

chipotle lime chicken breast, cilantro ②

carne asada marinated grilled flank steak ②

togarashi tofu, tamari jus, herbs ② ③

wild rice & brussel sprouts, sunflower seeds,
spinach, roasted squash, citrus vinaigrette ② ③

chickpea & cucumber, quinoa, parsley, mint,
tomato, chickpeas, tahini vinaigrette ② ③

garden greens, cherry tomatoes, fennel,
cucumber, maple dijon vinaigrette, pepitas ② ③

PASTA BUFFET • 27

self serve. accompanied with salad bowl & rolls

CHOOSE TWO:

meat based options

five spice bolognese, grass fed local
beef, crispy shallot, parmesan, penne

grilled chicken, white wine cream
sauce, spinach & goat cheese,
rigatoni

spicy chorizo sausage, mixed
peppers, roasted tomato sauce,
broccolini, cavatappi

vegetarian options

white wine cream sauce, artichoke,
spinach & goat cheese, farfalle

slow roasted tomato, garlic, charred
broccolini & parmesan, penne

vegan options ③

vegan chorizo, tomato sauce, peppers,
spinach, roasted pumpkin seeds,
penne ②

squash sauce, sundried tomato,
artichoke hearts, tomato, black olive,
lemon pesto, penne ②

STEAMED BUNS STATION • 20

self serve. sriracha mayo, sticky sambal, cilantro, fresh & pickled vegetables

CHOOSE ONE MEAT + ONE VEGETARIAN:

fried chicken

five spice mushrooms ③


pork belly

togarashi tofu ③


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 • 60

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 orange sorbet individually packed into cups
(vegan and GF options available upon request)*

fudge sauce

pretzels

sprinkles

oreo cookies

fresh berries

whipped cream

LOCAL DONUT WALL • 10

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

CAKE BAR • 12

variety of artisan cakes & mini churros

CHOCOLATE COVERED STRAWBERRIES • 5

dark chocolate dip, white chocolate drizzle



FREEHOUSE
COLLECTIVE