



CATERING MENU

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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 passed in groups. 30 piece minimum order per item

VEGETARIAN

red chili tofu ☞ ☞

4/per piece

togarashi, kewpie mayo, sriracha

crispy mozzarella

4/per piece

spicy tomato marinara, super spice

spicy edamame hummus ☞ ☞ ☞

4/per piece

cucumber cup, pomegranate

sweet pea falafel ☞

4/per piece

whipped ricotta, charred lemon, mint

crispy cauliflower

4/per piece

pecorino, chili, sourdough crumb

mini grilled cheese

4/per piece

toasted brioche & roasted garlic butter, provolone, smoked gouda, american

MEAT

marinated beef satay ☞

5/per piece

lemongrass, cumin, kaffir lime

roasted AAA ribeye steak bite

7/per piece

gorgonzola, onion jam, truffle jus

cheeseburger slider

5/per piece

bacon, american cheese, lettuce, tomato, pickle

braised beef shoulder

5/per piece

mushroom cap, truffle aioli

prosciutto wrapped fig ☞

5/per piece

black pepper wine reduction

POULTRY

grilled moroccan chicken ☞ ☞

5/per piece

curry mayo, mint

pot stickers

5/per piece

lemongrass chicken & pork, ginger soy

spicy honey fried chicken ☞

5/per piece

chicken thighs, buttermilk marinade, paprika

tinga de pollo tostada

5.50/per piece

salsa veracruz, chipotle braised chicken, pickled onion

hoisin duck bao bun ☞

6/per piece

rice vinegar pickle, black sesame, cilantro

mini crispy chicken sando

5/per piece

black pepper mayo, iceberg, hot sauce

SEAFOOD

tuna melt

5.50/per piece

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

crispy breaded prawns

5.50/per piece

sticky sambal, sesame seeds

chermoula marinated

prawn skewer ☞ ☞

5.50/per piece

preserved lemon aioli, smoked paprika

yellowfin tuna tartar ☞

5.50/per piece

sriracha, kewpie, radish, avocado

fresh oyster ☞

5/per piece

ponzu, jalapeño

PARTY STARTERS

prices per person. minimum 30 person order

grazing platter 25

artisan cured meats, sausages, salamis, olives, mustards & pickles, selection of local & imported cheeses, fresh fruit & preserves, served with assorted bread & crackers

fresh harvest platter 12

hummus ranch

FRESH SHUCKED OYSTER STATION • 16

chef attended, traditional accompaniments, minimum 50 person order

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

SALAD BOWLS

prices per person. minimum 30 person order

classic caesar 8

garlic croutons, grated parmesan

arugula & roasted beet 8 ☺

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

quinoa & brussel sprouts 9 ☺ ☺

sunflower seeds, spinach, roasted squash, citrus vinaigrette

chickpea & cucumber 8 ☺ ☺

quinoa, cucumber, parsley, mint, tomato, chickpeas, shallots, red wine vinaigrette

garden greens 8 ☺ ☺

spring mix, cherry tomatoes, fennel bulb, english cucumber, red wine vinaigrette

HOT STATIONS

self serve. prices person, minimum 30 person order per item

truffle mac & cheese 14

cavatappi pasta, porcini cream sauce, crispy toppings

roasted chicken poutine 12

local chicken thigh, black peppercorn gravy, cheese curds

perogies 12

three cheese perogies, served with bacon, sour cream & chives

pizza 15 ☺ ☺

(gluten free & vegan options available by request)

hand tossed, assorted meat and vegetarian options

BUFFETS & STATIONS

prices per person. minimum 30 person order
option to add chef attendant to self serve stations \$75 for 3 hours

SANDWICH BUFFET · 25

self serve. includes 3 sandwich options, potato chips & pickles

SANDWICH OPTIONS:

white albacore tuna salad sandwich

greens, cucumber, vine-ripened
tomatoes on baguette

roasted vegetables ☺

spinach and hummus on multigrain

grilled chicken breast

romaine lettuce, shaved parmesan,
classic caesar dressing in tortilla wrap

lime-grilled chicken breast

cheddar, spinach-artichoke spread,
tomato, greens in tortilla wrap

applewood smoked turkey

spinach-artichoke spread, pickled
onion, tomato, pea shoots, focaccia

sliced grilled flank steak

cheddar jack cheese, greens,
tomato, chimichurri relish, sriracha
aioli on focaccia

ITALIAN BUFFET · 55

self serve

chicken cacciatore, san marzano tomato,
basil, sweet peppers ☺

tortellini and pesto salad

prosciutto di parma, soppressata,
italian salami, capicola ☺

heirloom tomato salad, baby mozzarella, basil

grilled seasonal vegetables, olive oil, sea salt ☺

assortment of olives & antipasto

spinach artichoke dip, bruschetta and hummus

toasted focaccia and garlic crostini

HEALTHY BUFFET · 55

self serve

baby burrata, cherry tomatoes & basil

honey BBQ grilled salmon with
cucumber and herb salad

chili-cilantro lime chicken

wild rice salad

roasted brussel sprouts with red peppers

grilled pita bread

traditional hummus

baby arugula & goat cheese,
balsamic vinaigrette

chipotle marinated grilled flank steak

SUSTAINABLE BREAKFAST BUFFET · 27

self serve

roasted tomato & spinach quiche

yogurt parfait bar

avocado toast on sourdough baguette

seasonal fruit with assorted berries

seasonal mini muffins

add:

+ belgium waffles · 5

+ turkey maple sausages · 5

+ double smoked bacon · 5

+ scrambled eggs · 5

PASTA BUFFET · 30

self serve. accompanied with garden greens salad bowl & rolls

CHOOSE TWO:

SAUCES

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

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

STUFFED PASTA

add \$2 per person

asiago tortellini

goat cheese
& arugula ravioli

STEAMED BUNS STATION · 20

self serve

CHOOSE ONE MEAT + ONE VEGETARIAN:

fried chicken, red chili sauce, cilantro

five spice mushroom, sesame, crispy shallot ⑤



pork belly, hoisin glaze, green onion,
pickled cabbage

togarashi tofu, sticky sambal sauce, cilantro ⑤

TACO STATION • 20

self serve. served on corn tortillas, shredded cabbage, fresh salsa & pickled vegetables

choose three:

- + tinga de pollo (chicken)
- + carne asada (beef)
- + rajas con crema (vegetables  )
- + al pastor (pork)
- + frijoles (refried beans)

THE MAIN BUFFET • 70

chef manned. choose 2 from each category

SALADS

classic caesar

sourdough crouton, grated parmesan, capers, lemon

wild rice & brussel sprouts

sunflower seeds, spinach, roasted squash, citrus vinaigrette

avocado slaw

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

chickpea & cucumber quinoa

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

MAIN COURSE

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

bolognese lasagna

spiced beef, bechamel, basil, tomato

butternut squash & chickpea stew

roasted peppers, fennel, zucchini, chermoula

SIDES

whipped yukon gold potatoes

roasted seasonal vegetables

brussels sprouts

carrots & beans

slow cooked winter greens

DESSERTS

self serve. prices per person. minimum 30 person order

ICE CREAM BAR • 10

choice of vanilla bean and chocolate ice cream

- hot fudge sauce
- butterscotch caramel sauce
- oreo cookies
- chocolate chips
- banana
- fresh berries
- candy sprinkles
- marshmallows

LOCAL DONUT BAR • 10

artisan freshly made, daily selection

CUPCAKE BAR • 8

artisan freshly made, daily selection

CHOCOLATE COVERED STRAWBERRIES • 5

dark chocolate dip, white chocolate drizzle



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