



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 • 4

red chili tofu ☹

togarashi, kewpie mayo, sriracha

mushroom potstickers ☺

shitake, scallion, sesame, ginger

sundried tomato hummus ☹ ☺

cucumber cup, pesto

sweet corn croquette

basil, chipotle, lime

heirloom tomato & whipped burrata ☹

basil, cucumber

crispy cauliflower skewer

pecorino, chili, sourdough crumb, pickled onion

mini grilled cheese

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

POULTRY • 4.50

grilled moroccan chicken ☹

curry mayo, mint, toasted almonds

hoisin duck bao bun

rice vinegar pickle, black sesame, cilantro

pot stickers

lemongrass chicken, ginger soy, sesame

tinga de pollo tostada ☹

salsa veracruz, chipotle braised chicken, pickled onion

chicken katsu slider

bulldog sauce, cabbage, kewpie mayo

spicy fried chicken

chicken thighs, buttermilk marinade, ranch, pickled jalapeño

MEAT • 5

marinated beef satay

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

al pastor tostada ☹

pineapple, pork shoulder, cilantro

smoked ham hock croquette

dijon, aged cheddar, scallion, kewpie mayo, nori

prosciutto wrapped fig ☹

black pepper wine reduction

cheeseburger slider

bacon, american cheese, lettuce, tomato, pickle

braised beef shoulder ☹

mushroom cap, truffle aioli

SEAFOOD • 4.50

tuna tataki

sriracha mayo, cucumber, cilantro

crispy breaded prawns

sticky sambal, sesame seeds

grilled chermoula shrimp ☹

smoked paprika, lemon

tuna tartar

sriracha, kewpie, avocado, fried sushi rice

seared scallop BLT

bacon, lemon aioli

oyster ☹

fresh oyster, ponzu, jalapeño

PARTY STARTERS

prices per person. minimum 20 person order per item

grazing platter 25

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

sushi 12


assorted sushi rolls
(gluten free available by request)

FRESH SHUCKED OYSTER STATION • 16

chef attended, traditional accompaniments, minimum 50 person order

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

ADD-ON:

poached & chilled shrimp cocktail 
add 5 pp

SALAD BOWLS

prices per person, minimum 30 person order per item

classic caesar 8

sourdough crouton, grated parmesan, capers, lemon

avocado slaw 8

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

chickpea & cucumber 8

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

wild rice & brussel sprouts 8

sunflower seeds, spinach, roasted squash, citrus vinaigrette

HOT STATIONS

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

truffle mac & cheese 14

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

pizza or flatbread 15

(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 12

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

BUFFETS & STATIONS

prices per person. minimum 30 person order

SANDWICH BUFFET • 25

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

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

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

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

roasted vegetables ①
spinach and hummus, pickle, multigrain loaf

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

chicken cacciatore, san marzano tomato, basil, sweet peppers ②

eggplant parmesan, mozzarella, parmesan, slow cooked tomato sauce

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

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 ①

wild rice & brussel sprouts, sunflower seeds, spinach, roasted squash, citrus vinaigrette ② ①

chickpea & cucumber, quinoa, parsley, mint, tomato, chickpeas, tahini vinaigrette ② ①

garden greens, cherry tomatoes, fennel, cucumber, maple dijon vinaigrette, pepitas ② ①

PASTA BUFFET • 30

self serve, accompanied with garden greens 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 ①

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

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

STEAMED BUNS STATION • 20

self serve

CHOOSE ONE MEAT + ONE VEGETARIAN:

fried chicken, red chili sauce, cilantro

pork belly, hoisin glaze, green onion, pickled cabbage

five spice mushroom, sesame, crispy shallot ①

togarashi tofu, sticky sambal sauce, cilantro ①

BOMBERITO TACO STATION • 25 ^{GF}

chef attended, served with chips

CHOOSE THREE FILLINGS:

tinga de pollo, chipotle braised chicken, pickled onion, jalapeno crema, cilantro ^{GF}

carne asada, marinated steak, avo verde, cilantro, onion, lime ^{GF}

al pastor, spiced pork, pineapple, cilantro, onion ^{GF}

frijoles, pinto beans, epazote, cotija cheese, pickled jalapeno ^V

vegan chorizo con papas, ancho chile, potato, cilantro ^V

THE MAIN BUFFET • 70

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

*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



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