



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 ^{GF} ^{DF}

4/per piece

togarashi, kewpie mayo, srirachaha

crispy mozzarella

4/per piece

spicy tomato marinara, super spice

sweet pea falafel ^{GF}

4/per piece

whipped ricotta, charred lemon, mint

fried brussel sprouts

4/per piece

chili pecorino, pickled onions, sourdough crumb

mini grilled cheese

4/per piece

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

MEAT

steak anticuchos ^{GF}

5/per piece

spiced flank, salsa roja, pickled onion

cheeseburger slider

5/per piece

bacon, american cheese, lettuce, tomato, pickle

roasted NY striploin steak bite

7/per piece

gorgonzola, onion jam

POULTRY

grilled moroccan chicken ^{GF}

5/per piece

curry mayo, mint

hoisin duck slider

6/per piece

rice vinegar pickle, black sesame, cilantro

mini crispy chicken sando

5/per piece

black pepper mayo, iceberg, hot sauce

pot stickers

5/per piece

lemongrass chicken & pork, ginger soy

spicy honey fried chicken ^{GF}

6/per piece

chicken thighs, buttermilk marinade, paprika

SEAFOOD

redeye tuna tartar ^{GF}

5.50/per piece

sriracha, kewpie, radish, avocado

chermoula marinated

prawn skewer ^{GF} ^{DF}

5.50/per piece

lemon aioli, smoked paprika

crispy breaded prawns

5.50/per piece

garlic aioli, scallions

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

koji caesar 8

crispy pancetta, parmesan, croutons, shio koji dressing
*dressing contains anchovies

chickpea & cucumber 8

quinoa, cucumber, parsley, mint, tomato, chickpeas, shallots, honey mustard dressing

garden greens 8

spring mix, cherry tomatoes, pickled onion, english cucumber, honey mustard dressing

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

dumpling station 15

3 dumplings / person pork & shrimp combo or vegetarian, green onion, shaved daikon, chili crunch

BUFFETS & STATIONS

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

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

heirloom tomato salad, baby mozzarella, 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

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

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

TACO STATION • 20

self serve. 2 tacos per person. served on corn tortillas, lime crema (yogurt), shredded cheese, pickled cabbage, pickled jalapeños and pico de gallo


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 proteins

SALADS

koji caesar

crispy pancetta, parmesan, croutons, shio koji dressing

garden greens

spring mix, cherry tomatoes, fennel bulb, english cucumber, honey mustard dressing

MAIN COURSE

prime rib

slow roasted aaa beef, served with rosemary red wine jus

free run chicken

roasted breast, fresh herbs, served with pan jus

baked salmon

roasted Atlantic salmon served with salsa verde

SIDES

whipped yukon gold potatoes

roasted seasonal vegetables

carrots & beans

DESSERTS

self serve. prices per person. minimum 30 person order

FRESH FRUIT PLATTER • 12

self serve. served with chocolate dip & vanilla yogurt dip.

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

MINI NY CHEESECAKE • 5

Chefs seasonal selection

**individual sized*

CUPCAKE BAR • 8

artisan freshly made, daily selection

CHOCOLATE COVERED STRAWBERRIES • 5

dark chocolate dip, white chocolate drizzle



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