



# 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 <sup>GF</sup> <sup>VF</sup>

4/per piece

togarashi, kewpie mayo, srirachaha

### crispy mozzarella

4/per piece

spicy tomato marinara, super spice

### sweet pea falafel <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

6/per piece

chicken thighs, buttermilk marinade, paprika

## SEAFOOD

### redeye tuna tartar <sup>GF</sup>

5.50/per piece

sriracha, kewpie, radish, avocado

### crispy breaded prawns

5.50/per piece

garlic aioli, scallions

### chermoula marinated

prawn skewer <sup>GF</sup> <sup>VF</sup>

5.50/per piece

lemon aioli, smoked paprika

## 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 · 10**

*self serve. served with chocolate dip & vanilla yogurt dip.  
12/per person*

### **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 CHEESECAKE BITES · 10**

*2 bites per person. assorted black tie, NY style & raspberry*

### **CUPCAKE BAR · 8**

*artisan freshly made, daily selection*

### **CHOCOLATE COVERED STRAWBERRIES · 5**

*dark chocolate dip, white chocolate drizzle*





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