



# 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

### vegetable potstickers ☺

cabbage, carrot, sesame, ginger

### sundried tomato hummus ☹ ☺

cucumber cup, pesto

### sweet corn croquette

basil, chipotle, lime

### heirloom tomato & whipped burrata ☹

basil, cucumber

### caprese salad skewer

bocconcini, basil, cherry tomato

### 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

### chicken & kimchi potsticker

sesame, ginger

### 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

### mini yorkshire pudding

roasted beef, horseradish aioli

### 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

### bay scallop skewer

caper dill vinaigrette, herbs

### 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 12.50

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 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

## HOT STATIONS

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

### truffle mac & cheese 15

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

### pizza or flatbread 15 ☞ ①

(gluten free & vegan options available by request)  
assorted meat and vegetarian options, inspired by our seasonal menus

### poutine 12.50

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

hoisin braised pork, green onion, pickled cabbage

five spice mushroom, sesame, crispy shallot ①

togarashi tofu, sticky sambal sauce, cilantro ①

## **BOMBERITO TACO STATION • 25** <sup>GF</sup>

*chef attended, served with chips*

### **CHOOSE THREE FILLINGS:**

tinga de pollo, chipotle braised chicken, pickled onion, jalapeno crema, cilantro <sup>GF</sup>

carne asada, marinated steak, avo verde, cilantro, onion, lime <sup>GF</sup>

al pastor, spiced pork, pineapple, cilantro, onion <sup>GF</sup>

frijoles, pinto beans, epazote, cotija cheese, pickled jalapeno <sup>V</sup>

vegan chorizo con papas, ancho chile, potato, cilantro <sup>V</sup>

## **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

## MACARONS & BROWNIES 12.75

*chocolate, salted caramel, pistachio*

## CAKE BAR • 12

*variety of artisan cakes & mini churros*

## CHOCOLATE COVERED STRAWBERRIES • 5

*dark chocolate dip, white chocolate drizzle*



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