



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 choices 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 offerings 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

sweet pea falafel 

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  

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

pork & kimchi potsticker

5/per piece

cabbage, ginger soy

POULTRY

grilled moroccan chicken 

5/per piece

curry mayo, mint

spicy honey fried chicken 

6/per piece

chicken thighs, buttermilk
marinade, paprika

mini crispy chicken sando

5/per piece

black pepper mayo, iceberg, hot
sauce

chicken potsticker

5/per piece

cabbage, ginger soy

SEAFOOD

yellowfin tuna tartar 

6/per piece

sriracha, kewpie, radish, avocado

chermoula marinated

prawnskewer  

5.50/per piece

lemon aioli, smoked paprika

bay scallop skewer  

6/per piece

caper dill vinaigrette, herbs

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 served on the side

FRESH SHUCKED OYSTER STATION • 16

*chef attended, traditional accompaniments, minimum 50 person order
3 oysters / person*

freshly grated horseradish, shallot mignonette, hot sauce & lemons

SELF SERVE SALAD BOWLS

prices per person. minimum 30 person order

caesar 8

crispy pancetta, parmesan, croutons,
*dressing contains anchovies

chickpea & cucumber 8

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

garden greens 8

spring mix, cherry tomatoes,
pickled onion, english
cucumber, citrus vinaigrette

HOT STATIONS

self serve. prices per 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 & mustard greens, 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

HEALTHY BUFFET • 65

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 seasonal vegetables, olive oil, sea salt



assortment of olives & antipasto

spinach artichoke dip, bruschetta and hummus

toasted focaccia and garlic crostini

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, penne
- spicy chorizo sausage, mixed peppers, roasted tomato sauce, broccolini, penne

vegetarian options

- white wine cream sauce, artichoke, spinach & goat cheese, penne
- 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 • 22

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)   

CARVING STATION • 70

chef manned. choose 2 proteins

SALADS

caesar

crispy pancetta, parmesan, croutons

garden greens

spring mix, cherry tomatoes, fennel bulb,
english cucumber, citrus vinaigrette

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

DESSERTS

self serve. prices per person. minimum 30 person order

FRESH FRUIT PLATTER · 12

self serve. served with chocolate dip & vanilla yogurt dip on the side.

ICE CREAM BAR · 10

served with vanilla bean & chocolate ice cream

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

MINI CHEESECAKE BITES · 6

2 bites per person. assorted

CUPCAKE BAR · 8

artisan freshly made, daily selection

CHOCOLATE COVERED STRAWBERRIES · 5

dark chocolate dip, white chocolate drizzle 



Thank You.

FREEHOUSE

COLLECTIVE

CATERING MENU
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GLUTEN-FREE
VEGAN

DAIRY-FREE