



COCKTAIL MENUS

100 Guests



Menu #1 – Basic Reception

Soup shooter, smoked butternut squash, coconut, apple concase, crispy pakora, cilantro crema (espresso cup)

Grilled cheese with soft brie, cheddar, homemade brioche, compound butter, FD ketchup, garnished with grana padano snow (platter)

Vietnamese spring roll, Asian marinated vegetables, cilantro, mint, avocado puree, crispy vermicelli, ginger soy glaze

Beer battered shrimp taco, guacamole, lime spiked slaw, smoked sour cream, FD hot sauce, scallions, tomatoes (mini bamboo boat)

Tar tare, spicy tuna & salmon, yuzu chili aioli, ginger soy, tempura bits, fresh chives, taro root chip, wakame

12-hour braised brisket, caramelized onion and cheddar brioche, pickled cucumber, arugula, horseradish aioli (skewer)

Strip steak, avocado grilled corn relish, wonton crisp, FD hot sauce, chimmichurri, cilantro sprouts

Sweet Ending...

Chocolate ganache bars, chili shortbread, cocoa nib brittle



Menu #2 – Deluxe Reception

Soup shooter, wild mushroom, truffle foam, parsley oil, crispy shallots (espresso cup)

Samosa, curried potato, roasted squash, winter pea, mint, fresh chill cilantro crema, mango glaze

Grilled pizza dough, wild mushrooms, caramelized onions, rosemary goat cheese mousse, mozzarella, lemon dressed kale, grana padano, balsamic glaze

Fillet of beef tar tare, gherkins, shallots, crispy capers, lemon truffle aioli, grainy mustard, Yukon potato chip, pea shoots

Crispy shrimp dumpling, smoked chili aioli, ginger soy glaze, fresh chives

Blueberry cured trout, everything cream cheese, potato rosti, pickled shallot, compressed cucumber

FD beef slider glazed with BBQ sauce, brie cheese, crispy bacon, pickled cucumber, arugula, smoked chili aioli, poppyseed brioche (skewer)

Butter chicken ball, gran masala, cilantro crema, mango relish, mint (bamboo boat)

Sweet Ending...

“PB&J” mini doughnuts, cashew buttercream, blueberry jam, sprinkles

Thai coconut curd, green tea brioche, lime zest, roasted pineapple

Pasta Bar

FD mac and cheese, 5 local cheeses, stringy mozzarella, lemon zest panko, smoked tomato ketchup, Cajun tempura bits, fresh chives

Risotto, wild mushroom, rich mushroom stock, fresh chives, truffle oil, grana padano, lemon dressed kale



Menu #3 –Premium Reception

Grilled pizza dough, purple potato, poached pear, roasted grapes, goat cheese, mozzarella, lemon-dressed purple kale, parsley puree, apple cider glaze

Risotto cake, vibrant red beet, herb goat cheese mousse, lemon dressed radish, balsamic glaze

Mini mac and cheese bowls, stringy mozzarella, lemon zest toasted panko, FD ketchup, fresh chives (bamboo boat with fork)

12-hour braised brisket, caramelized onion and cheddar brioche, pickled cucumber, arugula, horseradish aioli (skewer)

Sesame crusted tuna, wakame, smoked chili aioli, mango apple relish, purple potato chip, ginger soy

Lobster ravioli, citrus brown butter, gremolata (white Chinese spoon)

Fillet of beef tar tare, gherkins, shallots, crispy capers, lemon truffle aioli, grainy mustard, Yukon potato chip, pea shoots

Smoky chicken drumette, buffalo sauce, buttermilk powder, dill smoked sour cream, chives

Duck confit perogie, potato confit, caramelized onion, truffle sour cream, tempura bits, fresh chives (skewer)

Sweet Ending...

Mini banana tarte tatin, salted toffee crunch, brown butter chantilly

Profiteroles, chai crème patisserie, popped rice

Exotic fruit platter

**Butcher Block**

12 hour braised short rib, smoked cauliflower puree, FD perogie, grilled asparagus, natural jus, pickled heirloom carrots

Grilled portobello mushroom stuffed with ricotta and spinach with grilled vegetables available for vegetarians

Bangkok Slaw Bar

Wasabi pea crusted albacore tuna, tempura calamari, Bangkok slaw, peanut dressing, citrus ponzu, mint, cilantro, crispy vermicelli, caramelized peanut brittle
(Lime dressing and puff rice for peanut allergies)

Liquid Nitro Ice Cream Cookie Sambo Bar

Salted caramel chocolate chunk cookie with liquid nitro spiced chocolate ice cream

White chocolate and walnut cookie with liquid nitro berry cheesecake ice cream



Additional Appetizers

From Soil

Perogie, potato confit, whisky cheddar, caramelized onions, smoked sour cream, hot sauce, tempura bits (skewer)

Quinoa chopped salad, red and white quinoa, cucumbers, bell peppers, roma tomato, pineapple, goat feta, citrus dressing, fresh sumac, pea shoots (bamboo boat with fork)

Ravioli spoon, buffalo ricotta, baby spinach, lemon zest, brown butter, basil puree, truffle pine nuts, grana padano (Chinese spoon)

Grilled pizza dough, spicy marzano sauce, smoked mozzarella, basil puree, lemon dressed arugula, grana padano, pickled hot peppers (optional)

From Land

FD Reuben Slider, smoked meat, emmenthal, Russian dressing, pickled carrot slaw, miniature rye bun, compound butter, dill pickle (skewer)

Grilled pizza dough, spicy veal meatball, san marzano sauce, mozzarella di bufala, basil puree, lemon dressed arugula, grana padano

Rack of lamb lollypop, balsamic mint caviar, mustard glaze, pecan mint brittle

From Sea

Applewood smoked and cured salmon, everything cream cheese, dill potato rosti, pickled heirloom beet slaw

Fire roasted shrimp, garlic, ginger, chili honey, avocado puree, mango apple relish (skewer)

Lobster roll, seaweed brioche, mustard aioli, lemon zest, celery hearts, chives, crispy chorizo



Additional Stations

Taco Stand

Toasted tortillas/Cabbage wraps

BBQ smoked chicken with mozzarella, guacamole, pickled red cabbage, smoked sour cream, FD hot sauce, scallions, cilantro, crispy vermicelli (serve with fresh limes)

Korean kalbi steak, FD cheese sauce, kimchi style spicy slaw, general Tao sauce, cilantro, mint, scallions, crispy leeks (serve with fresh limes)

Substitute any taco with southwest marinated grilled tofu...

Salad Bar

FD salad herb mix, roasted grapes, compressed cucumbers, chick peas, bell peppers, candied tomato, crumbled goat feta, maple balsamic, crispy leeks

Roasted heirloom beet salad, goat cheese tempura, orange segments, pickled fennel, ramp puree, horseradish cream, maple walnuts, lemon dressed arugula, balsamic glaze

Summer tomato salad, heirloom cookstown tomatoes 3 ways (seared, cured, candied, baby buffalo mozzarella, spinach puree, pickled shallots, olives, parmesan crisps, lemon dressed arugula, balsamic glaze

From the Sea

Miso glazed black cod, smoked squash puree, bok choy, wild mushrooms, mango apple chili relish, miso butter sauce, crispy vermicelli, cilantro oil

Global Bar

Fried rice, BBQ chopped chicken, crispy bacon, egg, bell pepper, pineapple, ginger, shallot, guacamole, crispy vermicelli, scallions

Queso Station

Mango and brie with aged cheddar, pickled jalapeno peppers, scallions, coriander, cumin crème, crispy leeks

Duck confit, caramelized onions, grilled apples, brie cheese, mozzarella, truffle sour cream, FD hot sauce, crispy shallots



Total Cost Evaluation

Based on 100 guests

Menu	Cost	Staff (5 Hour Estimate)	Cost
Basic Cocktail Reception	\$28/guest	B- 2 Chef, 2 Bartenders, 5 Service Staff	\$1000
Deluxe Cocktail Reception	\$34/guest	D- 2 Chefs, 2 Bartenders, 5 Service Staff	\$1350
Premium Cocktail Reception	\$55/guest	P- 2 Chefs, 2 Bartenders, 7 Service Staff	\$1950
Beverages	Cost	Rentals	Cost
Flat Water/Sparkling Water	\$2/guest	B- Buffet, Beverage, and Kitchen	\$1400
Freshly Squeezed Juices	\$4/guest	D- Buffet, Beverage, and Kitchen	\$1750
Assorted Soda Can	\$2/guest	P- Stations, Beverage, and Kitchen	\$1950
Coffee & Tea	\$2/guest		

- ✓ *These are just sample menus, and The Food Dudes will customize every menu to meet the clients' preferences and budget*
- ✓ *All custom pieces and wood platters are included in the food costs*
- ✓ *Please note that a 15% landmark fee will apply on all food and beverage*
- ✓ *Premium coffee can be offered for \$2/guest more*
- ✓ *HST and gratuity are added the total costs*



Alcoholic Beverage Packages

Basic Bar

\$30/guest

Well-brand liquors (ex. Polar Ice, Gordon's)
Select wines
Domestic beer
Basic garnishes (lemons, limes)

Deluxe Bar

\$40/guest

Deluxe liquors (ex. Ketel One, Beefeater)
Deluxe wine selections
Domestic and imported beer
Deluxe garnishes (lemons, limes, cherries, olives)

Premium Bar

\$55/guest

Premium liquors (ex. Belvedere, Tanqueray)
Premium wine selections
Premium specialty cocktail menu (Pineapple mojito, lavender fizz, seasonal sangria, Food Dudes Caesar)
Domestic and imported beer
Premium garnishes (olives, cherries, lemons, limes, celery, mint, pineapple, orange wheels)

Drinks on Consumption

Well Liquors- Vodka, Rum, Gin, Tequila, Rye
Wine- Red and White
Beer- Domestic

\$7

Premium Liquor, Import beers, Champagne, Scotch, Bourbon, Specialty liqueurs

\$10