

FESTIVE SEASON PARTY MENU

CHEESE BOARD

brillat savarin, fresh triple crème French
candied kumquats + pecans

Dutch beemster
brandy pears + hazelnuts

parmigiano-reggiano frico
rosemary + orange zest + micro herbs

American south pimento cheese + ritz crackers
vintage cheddar + roast peppers

Spanish manchego cheese
vanilla quince + marcona almonds

French triple crème brie
cranberry chile chutney + clementine

German cambozola blue
wildflower honey + fresh figs

bocconcini + basil pesto + pine nuts
zucchini ribbons + lemon vinaigrette

blackbird bakery bread + gluten free crackers + seasonal fruit

small | serves 2 - 4 | 60.

medium | serves 4 - 8 | 120.

large | serves 8 - 12 | 180.

extra large | serves up to 15 | 235.

custom sizes available



CHEESE WHEELS

brillat savarin, fresh triple crème French

full wheel + bitter orange + pecan + baguette crostini

67.

serves 10

Bulgarian double cream feta + thyme + Moroccan black olives

fennel + chile + orange + pita crisps

48.

serves 8

triple crème brie + pull-apart potato rolls

full wheel + rosemary + thyme + garlic

55.

serves 8

triple crème brie + fresh black truffle

Périgord black truffle, fresh 25 grams
french le grand crème brie, one pound
blackbird bakery baguette
jerusalem artichoke crisps

285.

serves up to 15

CHARCUTERIE BOARD

spanish chorizo

honey + pedro ximénez sherry vinegar

house duck & chicken liver pâté + sour cherry

iranian pistachio + port + calvados + sourdough rye crisps

europaian salami + cornichon pickles

Kozlik's mustards

mortadella Bologna + cerignola olives

pistachios + hot honey

mennonite summer sausage

mustard pickle

westphalian ham & sweet capicola

Spanish serrano ham

melon + cantaloupe

green italian cerignola olives

Moroccan oil cured oils + clementine + rosemary + chile

house made chutneys

blackbird bakery bread + gluten free crackers

small | serves 2 - 4 | 75.

medium | serves 4 -8 | 140.

large | serves 8 -12 | 175.

extra large | serves up to 15 | 275.

custom sizes available

combined cheese & charcuterie boards available at prices above

+ add-on

green olive bread sticks

12 @ 8.

potato + herb + garlic rolls wreath

10 @ 18.



INDIVIDUAL CHARCUTERIE & SEAFOOD

duck and chicken liver pate + Iranian pistachios
sour cherry preserves + blackbird baguette crostini
20.

250 ml jar pâté + 50 ml jar preserves

seared beef carpaccio rolled in porcini dust
hen of the woods mushrooms + pecorino
radish greens + truffled aioli + chive oil
85.

serves 10

Italian prosciutto + fresh melon & cantaloupe, basil
cerignola olives + rosemary grissini
85.

serves 10

beef cured salmon gravlax + fennel + chilies + preserved lemon
seeded rye crisps
125.

serves up to 15

Hawaiian tuna poke, raw ahi tuna
avocado + macadamia nuts + tamari + toasted black sesame
tapioca chips + rice crisps

market price

WARMED CANAPÉS

tiny Tourtière 4.

french canadian holiday pie
cranberry & rosemary & cabernet jelly

classic sausage rolls 4.

butter puff pastry + apple & sage pork sausage

patatas bravas + romesco sauce + garlic aioli 4.

crispy potatoes + pepper almond sauce

Moroccan brik pastry cigars 4.

merguez + pinenuts + cinnamon

cacio e pepe Gougère 3.

French cheese puffs + Italian pecorino + black pepper

falafel, Egyptian style 3.

green tahina sauce + cucumber + red onion

filet of beef + yorkshire pudding 5.

fresh thyme + horseradish cream

spicy potato paratha 4.

triple stacked paratha + peach chutney

Indonesian chicken satays 4.

kecap manis + coconut peanut sauce

buffalo shrimp 5.

grilled & skewered + blue cheese dip

deviled fried chicken, hot sauce & buttermilk brined 4.

skewered + maple syrup

lamb speidini 5.

rosemary + thyme + basil + mint + balsamic + red wine + garlic

COLD CANAPÉS

Spanish serrano ham + persimmon + manchego cheese 4.

pomegranate molasses

duck confit + cranberry chili jam 4.

clementine zest + fennel pollen + brioche toasts

cured salmon Tarator 5.

yoghurt tahina + walnuts + herbs + pomegranate

pâté of duck & chicken + savory granola 4.

port & calvados liver pâté + rye toasts + hot honey

buckwheat blinis + mushroom caviar 4.

local mushrooms + porcini + tarragon + crème fraiche

Sicilian caponata + olive oil crostini 4.

eggplant + tomato + olives + pinenuts + herbs

torilla Española ~ potato frittata 4.

pepper and almond romesco sauce

fresh figs + gorgonzola dulce 4.

wildflower honey + pine nuts

smoked trout terrine + Russian rye toasts 4.

crispy capers + pickled fennel + radish micro greens

slow roasted carrots + miso tahina + hazelnut dukkah 4.

black & white sesame

salmon gravlax + Irish boxty 5.

gin + fennel + beetroot cured salmon

Irish potato pancake + horseradish crème fraiche

carpaccio of beef tenderloin with porcini dust 5.

hen of the wood mushroom + truffle aioli + pickled shallot



CHEESE CANAPÉS

kimchi pimento cheese + ritz crackers 4.

gochugaru + charred chile + 4 year cheddar + scallion

medjool date + mascarpone 4.

spiced cherry balsamic + chorizo crumbs

vintage cheddar & rosemary shortbread 3.

hot & sweet chile jam

triple crème French brie + Jerusalem artichoke crisps 4.

add Périgord truffle 7.

spanish manchego cheese + vanilla quince 4.

marcona almonds

old school personal cheeseball 4.

4 year old cheddar + seed crust

frico crisp 3.

parmigiano-reggiano & rosemary + micro arugula



SLIDERS

deviled fried chicken, hot sauce & buttermilk brined 6.

milk bun + bread & butter pickles + kewpie mayo

beef brisket & short rib burgers 6.

potato bun + caramelized onions + blue cheese

cubano sandwich 5.

roast pork + ham + cheese + mustard + pickles

croque-monsieur 5.

French ham + Dijon + gruyere béchamel + pullman loaf

CRUDITÉ + BREADS + DIPS

Mediterranean dips, breads & crudité

two

preserved lemon **hummus** + pomegranate + cilantro
roasted red pepper + walnut **mouhamara**
fresh mint + roasted garlic + yogurt **labneh**
beetroot **hummus** + za'atar + yoghurt

rusks + za'atar bread sticks
select crudité

22.

Serves 8

crudités & dips

fresh market vegetables
green beans + asparagus + carrots + sweet peppers + endive + cucumber + tomato

greek feta + pickled peppers + roast garlic
green goddess + buttermilk + lime + herbs

48.

serves 8

crisp kale chips + nutritional yeast

vegan crisps green & purple kale

15.

serves 8

Hardbite chips + dips

caramelized onion dip + crispy shallot + crispy herbs
dill pickle + dill + cream cheese + crème fraiche

26.

serves 10

HOLIDAY SWEETS

pink peppermint meringue kisses

+ bittersweet dark chocolate

middle eastern millionaire squares

shortbread, + tahini caramel + halva

russian tea cakes

butter + hazelnut

petticoat shortbread

buttery shortbread

french macaron

bitter orange butter cream + fresh orange zest
raspberry + white chocolate yogurt ganache
dark chocolate + salt caramel

chocolate & spices mincemeat tarts

buttery short crust with dark chocolate, fruits and warm spices

french florentines + dark chocolate

almonds + bitter orange + sour cherries



FULL CAKES

serves 6 - 8

apple and calvados croustade and softly whipped cream

crispy phyllo pastry with toasted almonds through the layers 32.

bûche de Noël

chocolate sponge, sweet cream and chocolate ganache with meringue mushrooms 48.

spiced gingerbread cake

grilled calvados apples + cider sabayon 38.

winter pavlova

crisp chewy meringue + lemon curd
figs + persimmon + pomegranate + earl grey pears 38.

STAFFING

Chefs
Serving Staff
Bartenders
Setup and Cleanup

Staffing

- All staff will be attired in black and white with ties and black aprons and the kitchen in Chef Whites
- Our staff have all worked professionally in the Hotel and Restaurant industry
- Smart Serve Certified and / or Food Handler Certified
- Gratuity may be added as per your discretion

Position	Number of Staff	Hours	Rate Per Hour	Responsibility
Head Chef	1 Person		\$75	Maureen Strong
Chef	1 Person	Minimum 4 Hours	\$45	
Kitchen Help	1 Person	Minimum 4 Hours	\$28	If you would like to use your own china
Servers	1 Person	Minimum 4 Hours	\$35	Setup, Service & Cleanup
Bartenders	1 Person	Minimum 4 Hours	\$35	Setup, Service & Cleanup

- We prefer to be at your venue or home a minimum of one hour in advance of your event and if possible would like to arrange a site meeting
- The hours quoted are for a minimum of four and if this is exceeded, which it most probably shall by bartender and serving staff this will be charged accordingly

BEVERAGES

ITEM	PRICE	NOTES
Soft Drinks	\$2.00 per person	2 Varieties, as requested
Italian Soft Drinks	\$3.00 per person	Limonata, Chinotto, Pompelmo and Aranciata Rossa
Mineral Water	\$2.25 per person	San Pellegrino with Lime & Lemon
Coffee & Tea	\$2.50 per person	Premium Coffee & Selection of Teas
Bar Setup	\$1.50 per person	Ice, Cocktail Napkins, Fruit Garnishes, Straws, Wine and Beverage Chillers Note: Does not include glassware
Wine	Beverage Packages are available on request	
Beer		
LCBO License	\$75	As Required

LINEN AND DISH RENTALS

Meals are dropped off on your choice of china which is picked up after your function or on disposable platters. You are responsible for the return of the dishes, which we will pick up as arranged, and any missing or broken items will be charged to you invoice. We appreciate if you could rinse any platters or dishes and there is no need to wash them.

We work with the Event Rental Group / Chairman Mills or the supplier of your choice and can make all arrangements for dishes, cutlery, glassware, linens as well arranging pick up and drop off. Cancellation must be made 72 hours in advance or the full amount will be charged.

We are happy to use your personal china and glassware and for events over 6 persons a kitchen helper will be required clean your dishes and make sure everything is put away properly.

THE DETAILS

DELIVERY FEE

- A \$25.00 delivery charge is charged to all inner Toronto addresses for events billed at under \$500
- For deliveries outside Toronto CBD an additional fee will be negotiated
- Staff travelling outside Toronto will be charged at minimum wage for travel time to and from the event

DIETARY REQUIREMENTS

- We are happy to provide for vegetarian, celiac and other dietary requirements with a minimum of five working days' notice. Please note that we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products
- Vegan, Gluten Free items will incur additional charges for specialty ingredients and additional labour cost

PRESENTATION

- Serving platters are available for rent
cocktail napkins are included at no additional charge

PRICING

- Pricing does not include GST
- Service wages do not include gratuity
A suggested gratuity will be included with your quote
- Prices are subject to change
- All venue Heritage Fees and Landmark Fees from venues will be added to the invoice if requested and are not the responsibility of The Strong Food Company

TIMING

- One week before your event we would appreciate the final number of guests
- 48 hours before your event is the final change cut off time to increase the number of guests
- Events invoiced over \$1000 require a non-refundable 50% deposit one week in advance
- All invoiced items are subject to GST

We are so pleased that you are considering us for your event and will work to make it a very special occasion. Custom menus are our specialty so please doesn't hesitate to let us know your ideas.