

Men with Knives Catering

GLOBAL INSPIRATION. LOCALIZED.



2025 MENU

MEN WITH KNIVES
CATERING & EVENTS
MEN WITH KNIVES

www.menwithknives.ca



HORS D'OEUVRES

VEGETARIAN

- Curd Stuffed Arancini with Pesto Cream.
- Tempura Green Beans in Bang Bang Sauce & Gochujang.
- Truffle Mushroom Quiche with Parmesan.
- Whipped Feta. Sourdough Crouton. Hot Honey.
- Falafel Radiccio Lettuce Wraps with Tzatziki and Olive Tapenade.
- Torched Peach Goat Cheese Crostini with Micro Basil.
- Polenta Fry with Smoked Jalapeño Aioli.
- Fried Devilled Egg with Tartar, Egg Yolk and Tobiko.
- Brie Phyllo with Pickled Strawberry. White Balsamic.
- Panko Crusted Mac n Cheese Balls. Spicy Ketchup.
- Spinach & Feta Phyllo with Hot Honey and Pistachio.
- Mini Grilled Cheese on Baguette. Old Cheddar. Caramelized Onions.
- Fresh Vietnamese Spring Rolls. Herbs. Lettuce. Vegetables. Green Mango. Sweet Chili Sauce. (Vegan)
- Potato Skins with Cowboy Caviar & Cilantro Crema (Vegan).
- Vegan Ceviche. Crispy Wonton (Vegan).
- Mini Buffalo Cauliflower or Jackfruit Taco. Corn Shell. Crema. Slaw. Sprouts (Vegan).

SEAFOOD / FISH

- Tuna Tataki Spoons/Wonton Crisps. Ginger Lime Soy.
- Tuna Lettuce Wrap. Avocado. Spicy Mayo. Crispy Onion. *Crispy Tempura Mushroom (Vegan).
- Gochujang Salmon on Crispy Rice & Nori Dust.
- Salmon Tartar Cones.
- Crab Cake Slider with Butter Lettuce & Lemon Aioli.
- Shrimp & Gazpacho Cocktail Shooter.
- Whitefish Ceviche. Lime. Cilantro. Jalapeno. Crispy Tortilla GF.
- Smoked Salmon Parmesan Crisp. Chive Sour Cream. Brunoise Cucumber.



HORS D'OEUVRES

MEAT

- Mini Smash Burger Sliders.
- Ham & Swiss Croque Madam Finger Sandwich.
- Mini Souvlaki Skewers. Tournedos. Mini Naan.
- Jerk Chicken Lettuce Cup. Mango Salsa.
- Crispy Prosciutto Bocconcini Bite with Arugula Basil Pesto.
- Roasted Chicken Liver Mousse Stuffed Mushrooms.
- Crispy Chicken Bao Bun. Kimchee Slaw. Cilantro.
- Beef Brisket Sliders/Bao Buns. Caramelized Onions. Cabbage Slaw.
- Mini Yorkies. Rare Roast Beef. Root Veggies. Horseradish Crema.
- Pulled Pork / Beef Brisket Slider. Cajun Slaw. Brioche Bun.
- Korean Pork Belly Taco. Scallion Aioli. Sweet Chili and Crispy Fried Garlic. Cilantro.

Hors d'oeuvres priced by the per person package (minimum 4 items)
Prices range from \$15-50 per person (cocktail reception vs dinner)

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HORS D'OEUVRES

Assembled Party Platters

Cheese & Charcuterie

Premium Cheeses, Cured Meats, Olives, Pickles, Fig Jam, Crackers, Dried Fruits.

*Add Smoked Salmon / Shrimp.

*Add Conservas (Mussels / Octopus / Sardines / Boquerones / Caviar).

Mezze Platter

Grilled Vegetables, Olives, Grilled Breads, Trio of Dips.

*Add Meats (Souvlaki. Meatballs. Kebabs).

Ocean Favourites

Tuna Tataki, Poached Shrimp, Ceviche, Smoked Salmon.

Served with Lemon, Sauces and Crispy Wontons.

Vegetable Crudite and Fruit Kebabs

Oysters by the Dozen.

Mignonette. Cocktail Sauce. Hot Sauce.

English Style Tea Sandwiches

Selection of 4 Fillings.

Assorted Fresh Skewers (Seasonal Availability)

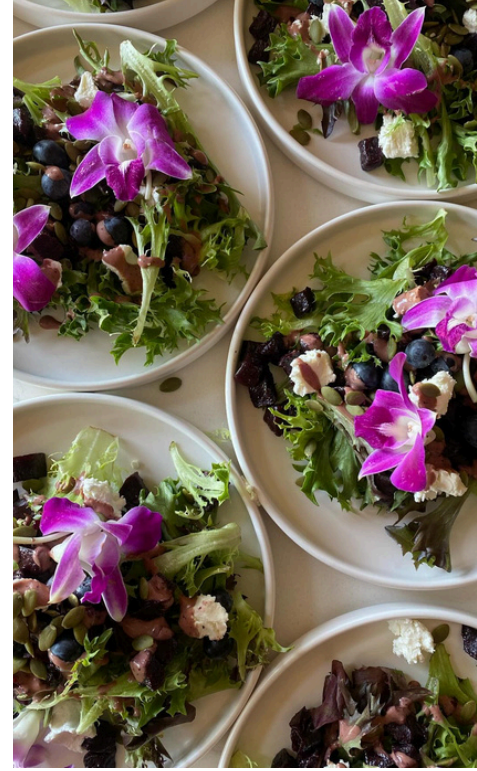
Halloumi/Watermelon, Brie/Pear/Arugula, Prosciutto/Melon, Caprese, Charcuterie

Pub Favourites

Chicken Wings, Nachos, Mozza Sticks, Spring Rolls, Pretzel Bites.

*Platters are all priced per person
Minimum 4-6 People per platter*

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S A L A D & V E G G I E S

- Seasonal Mixed Greens.
 - Classic Caesar with Parmesan Crisp. Bacon. Quail Egg (Optional).
 - Watercress. Crispy Chickpeas. Orange Segments. Radish. Tahini Vinaigrette.
 - Panzanella. Toasted Sour Dough. Pickled Red Onions. Tomato. Basil. Balsamic.
 - Spinach. Peaches. Pomegranate. Goat Cheese. Pecans. Beet Vinaigrette.
 - Roasted Corn and Frisée, Julienne Red Peppers, Lime Vinaigrette.
 - Beet Carpaccio. Goat Cheese, Microgreens & Herb Vinaigrette.
 - Wedge Salad with Double Smoked Bacon. Dill Yogurt Vinaigrette. Pickled Red Onion, Smoked Cheddar.
 - Arugula Frisse with Parmesan Reggiano. Lemon Vinaigrette. Toasted Pinenuts.
 - Tomato Salad with Buffalo Mozzarella. Sesame Vinaigrette. Crispy Onions. Frisée.
 - Kale. Roast Beets. Lentils. Honey Vinaigrette.
 - Rustic Caprese Salad. Mozzarella. Bocconcini. Basil. Heirloom Tomatoes. Balsamic Reduction.
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- Sea Salt & Honey Roasted Roots.
 - Tempura Green Beans.
 - Honey Butter Topper Carrots.
 - Parma Ham Wrapped Beans (Yellow or Green).
 - Asparagus (April-June Only).
 - Grilled Vegetable Medley. Feta. Balsamic. (Served Room Temp)
 - Broccoli. Chili. Garlic.
 - Crispy Maple Brussels.
 - Fried Garlic Rapini.
 - Bubble & Squeak.

Please speak with our team about additional dishes available throughout the year.



S T A R C H E S

- Duckfat Roasted Potatoes.
- Parmesan & Lemon Herb Smashed Potato.
- Ricotta Gnocci.
- Arancini.
- Frites.
- Roasted Garlic Yukon Turnip Mash.
- Potato Gratin.
- Lemon Risotto. Saffron.
- Mushroom Risotto.
- Sweet Potato Goat Cheese Puree.
- Spatzle.
- Bean Cassoulet.
- Yorkshire Pudding.

B R E A D S I D E S

- Pico de Gallo & Chips.
- Cornbread.
- Lemon Basil Butter.
- Roasted Red Pepper Butter.
- Whipped Feta.
- Honey Sea Salt Butter.
- Lemon Hummus.
- Herb Oil.
- Balsamic & EVOO.
- Roasted Garlic Butter.
- Bone Marrow Butter.

Please speak with our team about additional dishes available throughout the year.



ENTREES

CHICKEN / PORK

- Cider Brined Pork Chop.
- Grilled / BBQ Chicken.
- Half Cornish Hen. Cherry Jus.
- Chicken Supreme with Mustard Cream.
- Buttermilk Fried Chicken.
- Smoked Pork Ribs.
- Chimichurri Stuffed Porchetta.
- Wood Smoked Pulled Pork.
- Crispy Pork Belly.

BEEF / LAMB

- Americana Striploin.
- Beef Tenderloin Medallions or Roast.
- Slow Cooked Beef Brisket.
- Prime Rib.
- Dukkah Crusted Rack of Lamb.
- Moroccan Lamb Shank.

SEAFOOD/FISH

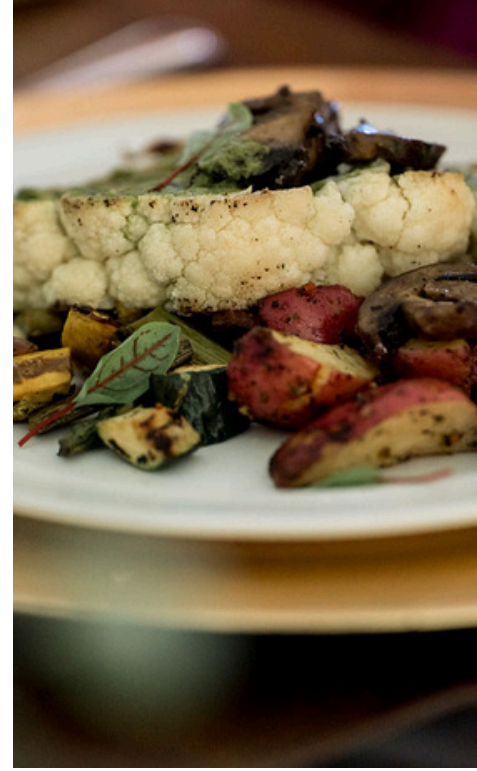
- Pesto Grilled Salmon.
- Seared Sea Scallops.
- Cod Topped with Herb Fried Panko.
- Whitefish on Ratatouille.
- Cod Sundried Tomato Puttanesca.
- Seafood Paella.

PASTA

- Orecchiette with Sausage. Rapini. Oil. Garlic. Caramelized Onions.
- Ravioli Stuffed with Short Rib, Rose Sauce, Crispy Onions.
- Vongole. Linguini with Clams in a White Wine Herb Sauce.

Sauces:

- Pan Jus.
- Rosemary Jus.
- Shrimp Bisque (Fish Dishes)
- Remoulade.
- Duxelle Jus.
- Peppercorn.
- Mustard Cream.
- Chimichurri.
- Harissa.



V E G E T A R I A N

- Orecchiette a la Vodka.
- Spinach & Ricotta Manicotti.
- Ravioli. Toasted Walnuts. Sautéed Kale. Pecorino Burnt Butter.
- Chinese Broccoli Poke.
- Falafel. Bubba. Pita.
- Tofu Green Curry on Rice.
- Vegetable Pot Pie with Tomato Jam.
- Tempura Cauliflower with Curry Cassoulet.
- Cauliflower Roti with Honey Yogurt & Naan.
- Chana Masala on Basmati. Crispy Onion. Naan. Coriander.
- Mediterranean Vegetable Paella. Lemon.
- Vegetable Wellington.

*Clients can add a vegetarian / alternative options to all catering events for over 25 people at no cost
Additional menu items available on request*



DESSERTS

- Tiramisu (Strawberry. Lemon. Blueberry. Coffee).
- Pana Cotta.
- Mini Mason Jar Desserts:
 - New York Cheesecake.
 - Apple Blueberry Crumble.
 - Chocolate Raspberry Mousse.
 - Salted Creme Brûlée.
 - Pot au Creme.
- Broken Down Pavlova / Meringues / Pavlova Buffet. Berries. Custard. Cream.
- Whiskey Buttermilk Tart.
- Flourless Chocolate Cake. Ganache. Sponge Toffee.
- Fruit Platter. Baileys Whipped Cream.
- Carrot Cake. Creme Anglais.
- Seasonal Fruit Tarte Tatin.
- Sundae Bar.
- Housemade Squares, Tarts, Pies.

Desserts may be added to catered meal packages
Prices range from \$8 - \$15pp
Coffee and tea service available for staffed events

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