

# *Men with Knives Catering*

GLOBAL INSPIRATION. LOCALIZED.



## 2024 MENU



# HORS D'OEUVRES

## VEGETARIAN

- Arancini de Parmigiana. Marinara Sauce.
- Vegetable Gyoza. Edamame. Hoisin Sauce.
- Mini Brie & Cranberry en Croute. Candied Pecans.
- Mac n Cheese Balls.
- Caprese Skewers. Basil. Balsamic Reduction. Pesto.
- Mini Grilled Cheese on Baguette. Old Cheddar. Caramelized Onions.
- Sweet Potato Rounds. Goat Cheese. Cranberry. Pecans.
- Crostini with Roasted Tomato Basil Bruschetta / Crushed Edamame Hummus.
- Cucumber Rounds with White Bean & Artichoke Hummus. Lemon Zest.
- Chickpea Croquettes. Lentil Dahl. Minted Yogurt. Cilantro.
- Fresh Vietnamese Spring Rolls. Herbs. Lettuce. Vegetables. Sweet Chili Sauce.
- Potato Skins with Cowboy Caviar & Cilantro Crema.
- Spinach & Artichoke Stuffed Mushrooms.
- Mini Gourmet Avocado Toast. Assorted Toppings (Radish. Cherry Tomatoes. )Sprouts.
- Grilled Naan Triangles. Hummus. Crispy Chickpeas. Roast Tomato.
- Tomato Soup Shooters / Grilled Cheese.
- Cucumber and Tomato Gaspacho. Crispy Tortilla.
- Vegan Ceviche. Crispy Wonton.
- Mini Buffalo Cauliflower or Jackfruit Taco. Corn Shell. Crema. Slaw. Sprouts.
- Crispy Tofu Bao Bun.

## SEAFOOD / FISH

- Tuna Tataki Spoons. Ginger Lime Soy.
- Tuna Poke. Avocado Whip. Crispy Wonton.
- Shrimp Shooter. Tequila Cocktail Sauce.
- Mini Shrimp Cocktail in Wonton Crisp / Lettuce Cup.
- Top Cut Shrimp Rolls.
- Smoked Salmon. Pumpernickel. Red Onion. Capers. Lemon. Cream Cheese.
- Coconut Shrimp.
- Shrimp/Whitefish Ceviche. Lime. Cilantro. Jalapeno.
- Salmon Skewers. Miso Glaze.
- Smoked Trout. Cucumber Rounds.
- Grilled Shrimp. Garlic Butter. "Tapas Style"
- Mini Fish Tacos. Corn Shell. Slaw. Lime Crema. Cilantro.

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*Clients*



# HORS D'OEUVRES

## MEAT

- Grilled Chicken Satay. Peanut Sauce. Sesame Seeds. Dragon Noodles.
- Jerk Chicken Lettuce Cup. Mango Salsa.
- Naan Bites. Butter Chicken. Cilantro. Mango Pickle.
- Fried Chicken. French Toast Crostini. Franks. Maple Syrup.
- Chicken Parmesan Sliders.
- Chicken Schwarma Mini Bowl.
- Thai Chicken Bites. Sweet Chili Sauce.
- Crispy Chicken Bao Bun. Kimchee Slaw. Cilantro.
- Beef Brisket Sliders/Bao Buns. Caramelized Onions. Cabbage Slaw.
- Asian Beef Lettuce Cup. Korean BBQ Sauce. Sesame. Julienne Veg.
- Mini Yorkies. Rare Roast Beef. Root Veggies. Horseradish Crema.
- Mini Steak Frites. Horseradish Crema.
- Meatball Parmesan Skewers.
- Beef Wellington Crostini. Mushroom Duxelles.
- Crispy Duck Lettuce Wrap. Pickled Onions. Blueberry Compote.
- BLT Crostini / Lettuce Cup.
- Chorizo Manchego Meatballs.
- Pulled Pork Slider. Cajun Slaw. Brioche Bun.
- Asian Pork Meatballs. Sesame. Cilantro.
- Korean Pork Belly Bao Bun. Kimchee Slaw. Cilantro. Julienne Veg.
- Lamb Sliders. Tzatziki. Arugula. Pickled Onions. Brioche Bun.
- Lamb Spiedini. Mint Chimichurri.
- Lamb Lollipops. Dukkah Crusted. Mint Chimichurri.

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 Trout / Shrimp

\*Add Conservas (Mussels / Octopus / Sardines / Boquerones)

## **Mezze Platter**

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

\*Add Meats (Lamb Kofta, Beef Kofta, Chicken Souvlaki)

## **Ocean Favourites**

Tuna Tataki, Shrimp, Ceviche, Smoked Trout.

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 & S I D E S

- Seasonal Greens. Goat Cheese. Beets. Edible Flowers. Sweet Potato. Pecans.
- Arugula. Oranges. Beets. Pistachios. Pomegranite Arils. Tahini Vinaigrette.
- Kale. Quinoa. Dried Cranberries. Julienne Carrots. Feta. Lemon Honey.
- Rustic Caprese Salad. Mozzarella. Bocconcini. Basil. Heirloom Tomatoes. Balsamic Reduction.
- Caesar Salad (Grilled / Classic).
- Greek Salad. Tomatoes. Cucumbers. Bell Peppers. Kalamata Olives. Feta. Oregano Vinaigrette.
- Lentil. Chickpea. Sweet Peppers. Cilantro. Red Onion. Cumin Vinaigrette.
- Tex Mex Salad. Roast Corn. Cherry Tomatoes. Cotija Cheese. Cilantro. Black Beans. Chipotle Ranch Dressing.
- Grilled Vegetable Medley. Feta. Balsamic. (Served Room Temp)
- Grilled Broccoli. Chili. Garlic.
- Green Beans. Miso Butter.
- Edamame. Chili Crunch.
- Roast Beets. Whipped Feta. Candied Hazelnuts.
- Grilled Asparagus (Seasonal).
- Roast Carrots. Thyme. Honey.
- Root Vegetable Medley. Sweet Potato. Carrots. Parsnips. Squash. Beets.
- Grilled Vegetable Bundles (Plated Only).
- Sweet Potato Wedges. Maple Drizzle.
- Roast New Potatoes. Garlic Butter. Rosemary.
- Twice Baked Loaded Potatoes. Cheddar. Sour Cream. Chives.
- Ginger Garlic Rice. Scallions.
- Smashed Potatoes. Fresh Herbs. Olive Oil.
- Garlic Mashed Potatoes. Roast Garlic.
- Mac n Cheese. Panko Crusted. Mozza Cheddar Blend.
- Asian Noodles. Sesame Seeds. Julienne Vegetables. Chickpeas. Cilantro.

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



# ENTRÉES

## CHICKEN / PORK

- Roast, Grilled or BBQ Chicken (Breasts / Bone In)- Lemon Herb, Chimichurri, Musakhan, Korean BBQ, Teriyaki, Jerk.
- Chicken Supreme (Stuffed or Roast).
- Chicken Piccata. Capers. Lemon.
- Chicken Saltimbocca. Prosciutto. Sage.
- Buttermilk Fried Chicken.
- Smoked Pork Ribs.
- Chimichurri Stuffed Porchetta.
- Wood Smoked Pulled Pork.
- Roast Pork. Apple Chutney.

## DUCK, LAMB

- Classic French Duck Confit. Blueberry Confit.
- Slow Cooked Lamb Shank. Moroccan or Classic Rosemary.
- Dukkah Crusted Rack of Lamb.

## BEEF

- Roast Beef Striploin. Rosemary Jus.
- Beef Tenderloin Medallions or Roast.
- Slow Cooked Beef Brisket.
- Grilled Sirloin Steaks.
- Veal Osso Bucco. Gremolata.
- Gourmet Brisket Burgers.

## SEAFOOD/FISH

- Salmon, Rainbow Trout, Arctic Char, Seabass, Pickeral, Halibut (Seasonal Availability).  
Choice of Sauce/Flavour: Lemon Garlic, Dukkah, Miso, Teriyaki, Saffron/Lemon Beurre Blanc.
- Crispy Fish n Chips (Whitefish or Rainbow Trout).
- Garlic Shrimp.



# V E G E T A R I A N

- Cauliflower Bolognese. Spaghetti Squash.
- Smoked Butternut Squash Steak with Oyster Mushrooms ,Roast Tomatoes and Chimichurri.
- Chimichurri Cauliflower Steak. Caramelized Onions. Sautéed Mushrooms.
- Bulgogi Jackfruit. Brown Rice.
- Mediterranean Vegetable Paella. Lemon.
- Vegetable & Chickpea Biryani.
- Baked 'Mexican Style' Sweet Potatoes.
- Grilled Vegetable Polenta Tower.
- Eggplant & Mushroom Parmesan.
- Lentil & Rice Stuffed Squash.
- Sweet Potato, Chickpea Vegetable Coconut Curry.
- Lentil & Rice Cabbage Rolls.
- Vegetable Wellington.
- Lentil Meatballs. Turmeric Ginger Sauce.
- Baked Winter Squash. Rice. Corn. Currants.
- Tunisian Vegetable Stew.
- Mushroom Paprikash.
- Baked Cauliflower Ziti.

*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

- Broken Down Pavlova / Meringues / Pavlova Buffet. Berries. Custard. Cream.
- Flourless Chocolate Cake.
- Seasonal Cheesecakes (Catalan, Caramel, Berry)
- Fruit Platter / Kebabs.
- Seasonal Fruit Tarte Tatin.
- Housemade Squares / Dessert Trio.
- Marsala Poached Pears. Cream.
- Pomme Rose. Collingwood Whisky.
- Churros Pie. Apple. Dulce de Leche.
- Creme Brulee.
- Tiramisu.
- Fruit Spring Rolls.
- Sundae Bar.
- Pot au Creme / Creme Caramel.

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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## B R E A K F A S T / B R U N C H

- Breakfast Charcuterie Board
- Scrambled Eggs. Chives. Cheddar
- Eggs Benedict (Smoked Salmon, Peameal, Bacon)
- Omelette Station
- Breakfast Sandwiches (English Muffin)
- Breakfast Burritos
- Smoked Salmon / Bagel Platter (Red Onions. Capers. Lemon. Hard Boiled Egg)
- Breakfast Quiche (Assorted)
- Breakfast Frittata (Assorted)
- Waffles / Maple Syrup / Compote
- Crepes (Sweet / Savoury)
- Shakshuka Egg Dish
- Avocado Toast / Poached Eggs.
- Breakfast Skillet (Meat or Veg).
- Bacon / Peameal / Sausage
- Homestyle Hash Browns
- Healthy Egg Pots (Veg / Meat)
- French Toast Selection. Fruit. Syrup.
- Fresh Fruit Platter (Deluxe)
- Fresh Fruit Kebabs
- Fresh Fruit Cups
- Smoothie Bowls
- Make Your Own Yogurt Parfait
- Muffins / Croissants / Pain au Chocolat / Pastries
- Housemade Granola Bars / Energy Balls
- Oatmeal Bar
- Cereal

Prices range from \$15-45  
per person

Additional drink stations  
may be added

- Coffee / Tea
- Assorted Juices
- Smoothies
- Fresh Juices (Premium)
- Mimosa Bar
- Caesar Bar
- Flavoured Waters



# LUNCH

Groups may choose one main lunch package for a minimum 10 guests  
Vegetarian alternatives available

- Salad and Sandwich Selection (Choice of Four Sandwich Options)
- Hot Sandwich Lunch (Pulled Pork, Beef Brisket, Crispy Chicken, Chicken Parmesan, Grilled Chicken Breast) with Chef's Salad
- Salmon or Tuna Poke Bowls
- Burger Bar, Chef's Salad, French Fries
- Georgian Bay Nicoise Spread
- Charcuterie Grazing Station
- Taco Bar & Mexican Garden Salad
- The Italian (Lasagna, Garlic Bread, Caesar)
- Cosy Bowls (Choice of Two: Butter Chicken, Pork Belly Bowls, Jerk Pork, Moroccan Beef, Middle Eastern Beef Kebabs)
- Salad Bowls (Choice of Two: Cobb, Goddess, Peruvian, Poke, Asian Noodle with Shrimp)
- Deli Classic (Smoked Salmon Platter, Smoked Meat on Rye, Coleslaw, Potato Salad, Pickles)
- Mezze Platter and Global Skewers (Souvlaki, Salmon, Shrimp, Beef, Pork) with Sauces & Grilled Naan
- Rotisserie Chicken Lunch, Garden Salad, Baked Potatoes, MWK Sauce
- Smoker Lunch (Ribs, Pulled Pork, Caesar Salad, Mac n Cheese, Cornbread)
- Bao Buns (Crispy Chicken, Coconut Tofu, Beef Brisket). Asian Noodle Salad.
- Ramen / Pho Noodle Bowls.

Prices range from \$20-45 per person  
Dessert and non alcoholic beverages may be added



# STATIONS

Prices range from \$15-45 per person per station

## TACO BAR

- Corn/Flour Shells
- Three Protein Options (eg. Pork Carnitas. Harissa Shrimp. Beef Brisket. Chicken Asado. Buffalo Cauliflower)
- Lettuce. Pickled Onions. Slaw. Crema. Avocado. Jalapenos. Salsa. Cilantro.
- Mexican Garden Salad.

## ASIAN INSPIRATION

- Assorted Gyoza. Salted Edamame
- Asian Noodle Salad
- Pulled Pork Spring Rolls
- Bao Buns (Beef / Crispy Chicken / Tofu)

## GLOBAL SKEWERS

- Chicken Soulvaki
- Mediterranean Beef Kebabs
- Lemon Garlic Shrimp
- Sauces: Toum, Tzatziki, Romesco
- Grilled Naan. Green Salad

## FLATBREADS / PIZZA

- Custom Built Flatbreads
- Assorted Toppings
- Balsamic Glaze, Fresh Parmesan, Pepper, Chile Flakes.

## CARVERY

- Herb Crusted Beef Striploin
- Assorted Buns / Baguettes
- Horseradish Cheddar. Horseradish. Caramelized Onions. Mustards.
- Caesar Salad Wedges.

## SALAD BAR

- Selection of Salad Bar Ingredients or Composed Salads including: Caesar, Kale Quinoa, Chickpea Lentil, Asian Noodle, Mixed Greens, Grilled Vegetables, Mediterranean

## SLIDER BAR

- Mini Brioche Buns
- Choice of Two Proteins (Lamb, Beef, Turkey, Vegetable, Chicken)
- Assorted Toppings, Cheeses

## CHARCUTERIE / GRAZING STATION

- Selection of Cured Meats & Cheeses
- Antipasti, Pickles, Olives
- Baguettes, Crackers, Grilled Breads, Breadsticks
- Chocolates, Dried Fruits, Fresh Herbs

## FROM THE SMOKER

- Smoky Pork Ribs
- Beef Brisket
- Chicken Wings
- Georgian Bay Slaw
- Mac n Cheese

## COMFORT FOOD

- Mini Grilled Cheese (Assorted)
- Fries / Poutine / Sweet Potato Fries
- Garlic Aioli / MWK Ketchup

*Suggested menus only  
Stations may be customized*