



2018
holiday cocktail menu

essencecatering.ca / 613.850.4776



cocktail bites

Chipotle grilled shrimp / avocado mousse

Crab cakes / saffron aioli / pickled fennel

Seared sesame crusted albacore tuna / squid ink tapioca chip / wasabi aioli / black beer ponzo sauce

Bay scallop ceviche / mango puree / kataifi, jalapeno and cilantro

Ras el hanout spiced grilled chicken / rice cake / grilled zucchini / pomegranate pesto

Mini fried chicken and waffles / celery root slaw / chili honey / chipotle aioli

Seared beef / sun dried black olive tapenade / pecorino / crostini

Classic beef tartare / house made brioche toast / fried capers / horseradish aioli

Smoked and braised beef short rib stuffed cremini cap / horseradish sauce and chives

Steak frites sushi / seared beef on green onion maki roll / hickory sticks / green peppercorn sauce

Slow roasted pork belly / pickled chayote / miso butterscotch / shishimi togarashi rice crisp

Smoked pork shoulder / cheddar and chili biscuit / sour orange BBQ glaze / chicharone crumble

Foie torchon / house made brioche / kumquat and chili chutney

Grilled asparagus and pea shoot maki roll / spicy carrot jam / poblano puree / chili emulsion

Roasted beet and pear / goat cheese mousse and phyllo

Grilled zucchini and eggplant / crisp polenta / sundried tomato / shaved parmesan / 20-year-old balsamic

Choose any 6 for \$25/person



small plates

Includes fork or spoon or serving vessel. Easily consumed.

Smoked and braised beef short rib / celery root puree / leek and oyster mushroom fondue / syrah sauce / **\$10**

Seared rare sirloin / crispy ginger scallion rice cake / garlic ginger green beans / fermented black bean demi-glace / **\$10**

Housemade truffle ricotta cavatelli / pan roasted chicken breast / truffle fonduta / chives / **\$10**, vegetarian option **\$8.50**

Lobster carbonara / housemade bucatini pasta / pancetta / butter poached lobster / parmesan / **\$10**

Seared salmon with fennel cumin and coriander crust / wheatberry salad / preserved lemon dressing / cucumber, radish, fennel and feta / pomegranate pesto / **\$9**

Panko crusted gorgonzola stuffed arancini / roasted garlic tomato sauce / caramelized red onions + pickled fennel / parmesan / 20-year-old balsamic / **\$8**

mini sandwiches and burgers

Kobe beef burger

Housemade brioche / aged cheddar / oven-roasted tomato / spicy tomato jam / caramelized red onions / **\$8**

Southern (in house) smoked brisket

Housemade brioche / spicy vinegar slaw / smoked tomato and ancho chili bbq sauce / **\$7**

Meatball slider

Beef, veal and pork meat ball / roast tomato sauce / housemade brioche / fontina / basil aioli / **\$7**

Buttermilk fried chicken breast

Housemade brioche / celery root and kohlrabi slaw / hot sauce / roasted garlic aioli / **\$7**



soup cups

Wild mushroom velouté / goat cheese croquette / truffle oil / pickled black trumpet mushroom / **\$7.50**

Rich asian spiced bone broth / green onion and shrimp wonton / enoki mushroom / **\$7**

Roasted tomato soup / 4 cheese and caramelized red onion grilled cheese verrine / **\$7**

sharing

Essence taco platter

A selection of tacos on corn tortillas with assorted garnishes and hot sauces / **\$6.50 pp**

Essence Cheese and charcuterie platter

hard-to-find artisan cheeses and meats with all the accompaniments / **\$150.00 (serves 25)**

Essence Cheese and charcuterie table

6' live edge olive wood slab loaded with cheese and meats and all the accompaniments / **\$550.00 (serves 100)**

Neopolitan-styled pizzas

Topped any way you like or have your guests customize their choices. Cooked and layed out on our 6' olive wood slab. Cooked in 1 minute in front of your guests. **Starting at \$8.00 pp**

desserts: small plates format

Apple frangiapane tart / whipped mascarpone / cajeta sauce / **\$7.50**

Hazelnut mousse cake / chocolate shortbread / cherry glaze / hazelnut snow / bourbon cherry sauce / **\$8.50**

Butterscotch pot de crème / salted caramel / caramel powder / toasted peanuts / **\$7.50**

Raspberry mousse sphere / chocolate ganache / pistachio shortbread / freeze dried raspberry / raspberry balsamic / **\$8.50**

**Menus and costing for all seated formal dinners done via consultation.
Rentals (where not indicated) and staff are on top of these prices.**