CATERING MENU

CAFÉ KITTYHAWK

*= HOSTING AT HOME? ORDER IT TO GO! (48HRS NOTICE)

ITEMS ARE SUBJECT TO HST

Grazing Boards

GRAZING PLATTER*

Perfect for a small group or gathering. Selection of artesian meat, fresh cheeses, veggies, fruit, dip, pickling and crostini.

> Snacking for 4-6 people Snacking for 6-10 people

GRAZING TABLE

Available for in-house events, only. Everything you need for your event; hot and cold Hors D'oeuvre, surrounded by a large selection of artesian meat, cheese, veggies, fruit, dip, crackers, spread across our harvest tables. Feeds up to 40 people.

> Grazing Table + 12 **P.P.** Add Seafood

Soup & Salad

SOUP KETTLE

Available for in-house events, only. Offer a warm bowl of homemade soup at your event, from from consommé, thick soup, chowder, bisque, and more!

SALAD*

Select the perfect salad for your event, from garden, protein potato, slaw and more.

NEED WINE?

ask about our bottle shop for imported wines to include at your event!

28 SMALL: 4-6 52 MEDIUM: 10-12

98 LARGE: 20-24

FAMOUS PANUOZZO 15 MINIMUM ORDER OF 12

Montreal Smoke Meat • Antipasto Meat Mortadella + Hot Honey • Smoked Turkey + Brie Caprese • Vegan Options

MADE FRESH IN-HOUSE.

Platters

CHEESE PLATTER* 62

Assorted Cheeses. Serves 15

84 CHARCUTERIE PLATTER*

Assorted Meats, Serves 15

FRESH FRUIT PLATTER* 55

Assorted seasonal fruit. Serves 15

CRUDITÉ PLATTER* 64

Assorted seasonal vegetable with dip. Serves 15

PICKLING + TAPENADE* 64

Assorted antipasto options for grazing. Serves 15

BUTTER BOARD* 72

Decadent butter and toppings to compliment; served with fresh baked bread. Serves 10-12

LOX BOARD* 82

Smoked Salmon, capers, red onion, and dill on a bed of Cream Cheese. Served with homemade baguette Serves 10-12

CRÊPES PLATTER*

Buttery crepes, served alongside fixings to roll into you the perfect handheld snack. Serves 10-12

156 BREAKFAST PLATTER*

Assortment of fresh, homemade bagels and croissants, served alongside cream cheese, lettuce, tomato, pancetta, salmon, capers, onion, and soft boiled egg. Serves 10-12

BITE SIZE PIN-WHEELS*

156

78

A delightful assortment of pinwheels, ideal for tasty, handheld bites. Each one is hand-rolled into perfect bite-sized pieces. Serves 15

Smoked turkey , Swiss + sundried tomato pesto • Montreal Smoked, Sauerkraut + mustard • Smoked Salmon + cream cheese, lemon, caper

Sweets

PASTRY -- Fresh made Butter Tarts, Squares, Cake Pops, and other house-made desserts Serves ~20 people.

CARROT CAKE -- Our homemade 10-layer carrot cake with a white chocolate ganache. Serves ~ 10 people.

PARIS CRÉPES -- Delicious gourmet Parisienne crepes, filled with banana + Nutella. Serves ~20 people.

\$95 **\$98**

\$72

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Provisions

HUMMUS PLATTER W VEGAN

35

Crushed chickpeas, celery, onion, dill, vegan Dijon mayo with cucumber slices

SEASONAL DIP + BREAD BOWL

37

Cream cheese based dip/spread, with seasonal compote, and herbs; served alongside our fresh baked bread

OLIVES IN WARMER

45

Assortment of savoury olives, and pickling, warmed and ready to pair with cocktail or wine.

BAKED BRIE

Large creamy Brie, with honey, nuts + berries surrounded by fresh baked baguette

Hors D'oeuvres

MINIMUM ORDER OF 12

EDEMAME

10

Sauteed in Sesame Oil & Sea Salt

BUTTER BOARD*

15

Lime Cilantro butter, topped with Pesto, Capers + Balsamic reduction. Served with fresh baked French bread for dipping

ESCARGOTS

Rich and delicious snails, topped with Garlic, Butter, grated White Truffle Cheddar, micro greens, on croissant tartines.

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CORDON BLUE BITES

Hallowed baguette stuffed with cured turkey breast smoked in house, brie + swiss, basil, pickling + mustard. Pressed and served as points, warm, with olives

REUBEN SPRINGROLLS

Savoury Beef, cured and smoked in-house, paired with zesty fermented produce. Fried to perfection in Sesame Oil and served alongside our homemade Garlic + Paprika Aiol

OYSTERS BIENVILLE PLATTER DOZEN

Delicious Louisiana style baked oysters, topped by a mixture of white chardonnay sauce, bread crumb, old cheddar, minced Piri Piri pepper, red pepper, herbs & garlic.

Seafood

SHRIMP COCKTAIL

16

Jumbo Tiger Shrimp served with freshly made Keto Cocktail Sauce

AHI-SHRIMP CEVICHE

24

Marinated shrimp, cucumber, onion, cilantro, lime, volcanic sea salt + topped with Sashimi grade Ahi Poke and served with crispy wonton chips

PISCO SCALLOP CEVICHE

24

Peruvian Scallops, flame seared in pisco brandy, marinated in fresh cilantro & lime juice. Garnished with finely minced red pepper & jalapeno. Served cold with sesame baked Dàn juắn

TUNA NAMERO (TARTARE)

26

Sushi Grade YellowFin stirred in a Yuzu & sesame marinade, with fresh herbs, microgreens, cracked black pepper, sea salt and sesame seed. Served cold with honey proofed crostini.

Oysters



IRISH POINT

30 DOZEN

PEI, Canada: Small/Medium, plump & briny

SHINY SEA

30 DOZEN

PEI, Canada: Medium, perfectly salty, colourful, clean

TODAY'S CATCH

30 DOZEN

Fresh selection of small cup oysters that just arrived from the East Coat!

FLAT BREAD + PIZZA

A diverse selection of pizzas and flatbreads to satisfy your group! Enjoy our soft dough, artisan sauces, and high-quality toppings, including a variety of meats.



32 SERVES 4-6 54 SERVES 10-12 98 **SERVES 20-24**