

The **Abbot**
CATERING

416 • 487 • 8350

theabbotcatering@gmail.com

Table of Contents

Platters.....	1
Canapes	2
Mini Tarts & Sliders	3
Salads.....	4
Mains.....	5
Vegetarian Options.....	6
Sides	7
Sandwiches.....	8

Platters

Assorted Fresh Crudités and Dips

Heirloom carrots, celery, asparagus, broccolini, french beans, blue cheese and herbed yogurt dip.

\$4 per person

Artisan Cheese Board

Smoked gouda, sharp cheddar, triple cream brie, red and green grapes, onion and fig jam, candied pecans, demi baguette, potato bread crostini.

\$6 per person

Shrimp

Spicy remolaude.

\$9 per person

Smoked Salmon

Capers, onion, dill, and crème fraiche.

\$9 per person

Ploughmans

House made pate, shaved smoked turkey, seared beef carpaccio, assorted pickles and mustards, devilled eggs and fresh baked breads.

\$7 per person

Canapes

Cold Smoked Salmon

Dark rye crostini, pickled shallot, crème fraîche.

\$24 per dozen

Grilled Vegetable Pinwheels

Basil and herbed chevre, julienne of balsamic roasted vegetables, whole wheat tortilla.

\$24 per dozen

Chicken Liver Pate

Demi baguette, blueberry coulis, micro greens.

\$24 per dozen

Fig, Brie and Onion

In phyllo cup.

\$24 per dozen

Beet and Chevre Salad Spoons

Chèvre, hazelnuts, maple cider vinaigrette.

\$24 per dozen

Seared Beef Carpaccio

Medium sous vide beef tenderloin, peppercorn and herb crust, brioche crostini, dijon mustard sauce.

\$24 per dozen

Chicken Tikka Lollipops

With masala dip.

\$24 per dozen

Panko Crusted Crab Cakes

With remoulade and micro greens.

\$24 per dozen

Smoked Duck Spring Rolls

With Hoisin sauce.

\$24 per dozen

Beef Empanadas

Mildly spiced, potato pastry.

\$24 per dozen

Mini Tarts & Sliders

Mini Tarts

\$18 per dozen

Baked, one-bite pastries.

Artichoke and Spinach

Cheese and Herb

Crab and Gruyere

Quiche Lorraine

Sliders

\$36 per dozen

Smoked Cheddar Burgers

Tomato jam

Panko Battered Scallops

Tarter Sauce

Pulled Pork

Pickled Coleslaw

Chicken Burgers

Lemon Aioli

Beef Brisket

Chipotle BBQ Sauce

Vegan Burgers

Roast Tomato Aioli

All Sliders served on House Made Buns

Salads

\$5 per Person

Crisp Green Salad

Baby greens, romaine, sprouts, shaved radish, julienne of red onion, cucumber and heirloom carrots, champagne vinaigrette.

Nicoise Salad

French beans, fingerling potato, black olives, grape tomatoes, hard-boiled egg, red onion, caesar vinaigrette.

Cranberry - Almond Greens

Hearts of romaine, field greens, sundried cranberries, toasted almonds, red onion, cucumber, champagne vinaigrette.

Vegetable Coleslaw

Shaved red and green cabbage, julienne of carrots, peppers and broccoli, sultana raisins, creamy chive dressing.

Corn and Quinoa Salad

Grilled corn, quinoa, red pepper, scallion, black beans, diced cucumber, lime cilantro vinaigrette.

Winter Greens Salad

Crisp romaine hearts, belgian endive, radicchio, frisee, grape tomatoes, herbed croutons, shaved grano padano, maple cider vinaigrette.

Roasted Vegetable Salad

Fingerling potato, golden beets, heirloom carrots, zucchini, red onion, parsnip crisps, roasted shallot vinaigrette.

Orzo and Chick Pea Salad

Indian spiced, cucumber, sweet pepper, fresh herbs, peas, citrus vinaigrette.

Mediterranean Salad

Tri color fusilli, marinated artichoke hearts, julienne peppers, roasted pistachios, feta cheese, champagne vinaigrette.

Mains



6 oz Portion - \$12 per Person

Flatiron Steak

Seared sushi steak, creole mustard and garlic stuffing, bourbon sauce.

Seared Flat iron Steak

Medium rare sous vide sushi steak, pepper herb crust, shallot caper

Chicken Tikka

Gently spiced free range chicken breast, mango chutney, mint raita.

Chicken Ballotine

Mushroom and herb stuffed chicken breast, sundried fruit and onion chutney.

Country Chicken

Oven fried chicken breast, cracker crust, house made hot sauce and ranch dip.

Chicken Breast Provençale

Grilled free range chicken breast, tomato, caper and olive relish.

Sesame Spiced Chicken Meatballs

Smashed chickpea salad, lemon, saffron.

Poached Irish Organic Salmon

Cucumber shallot relish, green goddess dressing.

Sugar Seared Atlantic Salmon

Maple glaze, dilled lemon and cucumber crème fraîche.

Cajun Salmon

Lightly blackened atlantic salmon, mango lime salsa.

Seared Halibut

Gazpacho salsa, tomato vinaigrette.

Vegetarian Options

\$10 per Person

Roasted Vegetable Phyllo Tart

Butternut squash, diced peppers, fresh herbs, feta crumble.

Vegetable Lasagna

Roasted asparagus, caramelized onions, béchamel, gruyère.

Black Bean Tacos

Spaghetti squash, queso fresco, pico de gallo.

Corn Risotto Stuffed Peppers

Queso fresco, lime cilantro cream, pico de gallo.

Mushroom Stroganoff

Mixed wild mushrooms, red wine herb jus, broad egg noodles.

Baked Mac and Cheese

Penne noodles, three cheese, panko crust.

Sides



\$4 per Person

Yukon Gold Mashed Potatoes with Scallions

Lemon Herb Roasted Fingerling Potatoes

Long Grain and Wild Rice Pilaf

Scalloped Potatoes with Gruyere

Pan Roasted Root Vegetables

French Beans with Almonds and Shallots

Grilled Balsamic Vegetables

Sandwiches



\$10 per Sandwich

Tuna and Caper Salad

Flaked white tuna, lemon mayo, scallions, sprouts.

Curried Chicken Salad

Mildly spiced chicken breast, herbed mayo, sunflower seeds, sprouts.

Avocado and White Bean Salad

Diced vegetables, lemon vinaigrette, sunflower seeds, sprouts.

Roast Beef and Onion

Shaved roast beef, crispy onions, horseradish mustard cream.

Turkey and Hummus

Shaved turkey breast, hummus, sprouts, tomato.

All Sandwiches served on House Made Bread