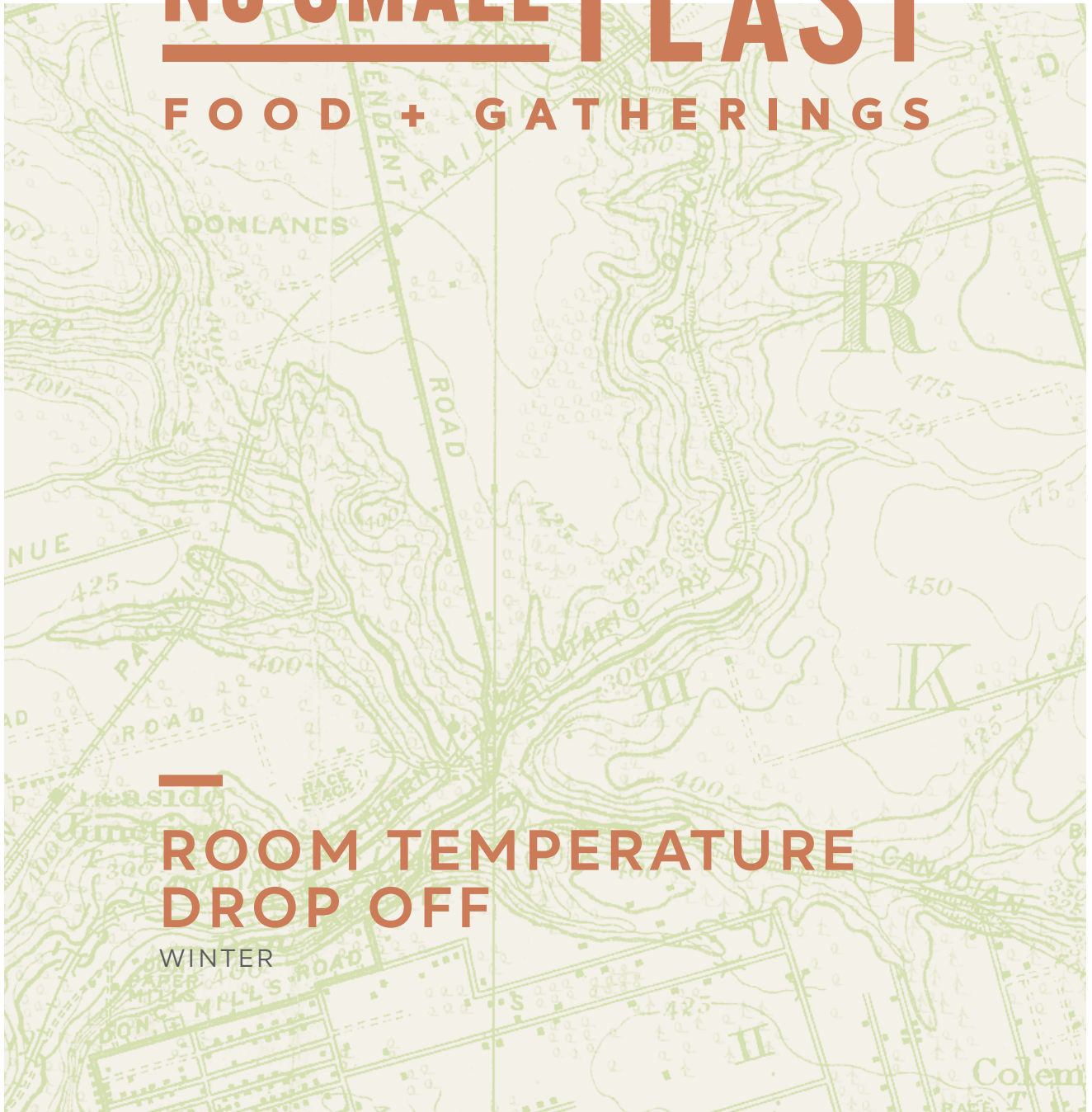


NO SMALL FEAST

FOOD + GATHERINGS

ROOM TEMPERATURE
DROP OFF

WINTER





NO SMALL FEAST

ROOM TEMPERATURE DROP OFF | WINTER
NOSMALLFEAST.COM | 416 670 0022

Salads

ORGANIC GREENS SALAD

Baby lettuces, crispy shallots, avocado/lime dressing, jullienne peppers, cucumbers, breakfast radish

BEET SALAD

Arugula, roasted beet, goats cheese, candied walnuts, beet vinaigrette

NSF CAESAR

Romaine, carrot, crispy onion, pickled jalapeño, kimchi, cucumber, pineapple, house Caesar dressing

POPCORN CHICKEN KARAAGE ADD ON AVAILABLE

KALE SALAD

Chickpea fritter, zucchini, farro, candied pecan, avocado, yellow beet, watermelon radish, cucumber, broccoli, goat cheese, smoky ranch dressing

THAI CRUNCH SALAD

Iceberg, romaine, shaved coconut, mango, pickled carrot, grapefruit, Thai basil, peanut, crispy rice noodle, honey/citrus vinaigrette

QUINOA SALAD

Pistaschio, golden raisin, sumac onion, saffron carrot, mint, goat cheese, curried yogurt vinaigrette

GREEK PASTA SALAD

Feta, pepper, tomato, cucumber, olive, oregano vinaigrette

CREAMY POTATO SALAD

Smoked bacon, egg, scallion, horseradish, grainy mustard



NO SMALL FEAST

ROOM TEMPERATURE DROP OFF | WINTER
NOSMALLFEAST.COM | 416 670 0022

Snacks

CHARCUTERIE BOARD

Artisan cured meats:

Chorizo	Coppa
Luxchinken Smoked Pork Loin	Venetto salami
Porchetta	Pepperettes
Castalingo (spicy)	

Served with mustard seed caviar, curry pickled cauliflower, gerkin pickle, Nocellara olive, fresh bread, Raincoast crisp, sesame crisp, gf crisp

ARTISAN CHEESE BOARD

Option I Cheeses:

Espresso Coated Bella Vitano	10 Year Cheddar
St. Honore Triple Cream Brie	Pink Peppercorn Herb Crusted Goat Cheese

Option II Cheeses:

Espresso Coated Bella Vitano	Tête de Moine
St. Honore Triple Cream Brie	Beemster XO
Grey Owl Goat Cheese	Saint Agur Blue

Served with roasted grape, smoked almond, candied nut, spiced apple compote, fresh bread, Raincoast crisp, sesame crisp, gf crisp

DIPS & BREADS

Served with Rosemary Focaccia, Sourdough, Pumpernickel, house fried tortilla

- Roasted beet labneh
- Traditional hummus with oven dried tomato pesto
- Black bean purée with charred corn, pickled jalapeño, sour cream
- Roasted eggplant with smoked paprika & parsley

FRESH CRUDITÉ PLATTER

Dill dip

GRILLED VEGETABLE PLATTER 2.0

Fire roasted pepper, charred carrot, arugula pesto, zaatar zucchini, spicy green bean, roasted cauliflower, crispy eggplant, vine tomato



NO SMALL FEAST

ROOM TEMPERATURE DROP OFF | WINTER
NOSMALLFEAST.COM | 416 670 0022

SLIDER SIZED SANDWICH/WRAP PLATTER

(All served on a house made bun)

Roast Beef: Horseradish aioli, caramelized onion, arugula

House Smoked Meat: Marble rye, saurkraut, garlic pickle, ball park mustard

Roasted Chicken Salad: Grainy mustard, red grape, celery, scallion

Jerk Chicken Club: Maple bacon, cabbage & tomato slaw, lime aioli

Veggie Bahn Mi: 10-ingredient slaw, crispy tofu, hoisin goju sauce

Grilled Vegetable Wrap: Red pepper hummus, grilled peppers, fried eggplant, curried chickpeas, alfalfa sprouts, arugula, cheddar

CLASSIC SHRIMP COCKTAIL

Horseradish cocktail sauce, chives

DESSERT PLATTERS

CHOOSE ANY 3 ITEMS IN ADDITION TO ASSORTED FRUIT:

Chocolate & salted caramel brownies

Pecan Square

Apple Strudel

Nanaimo Bar

Assorted Mini Cupcakes

Assorted House Made Cookies