

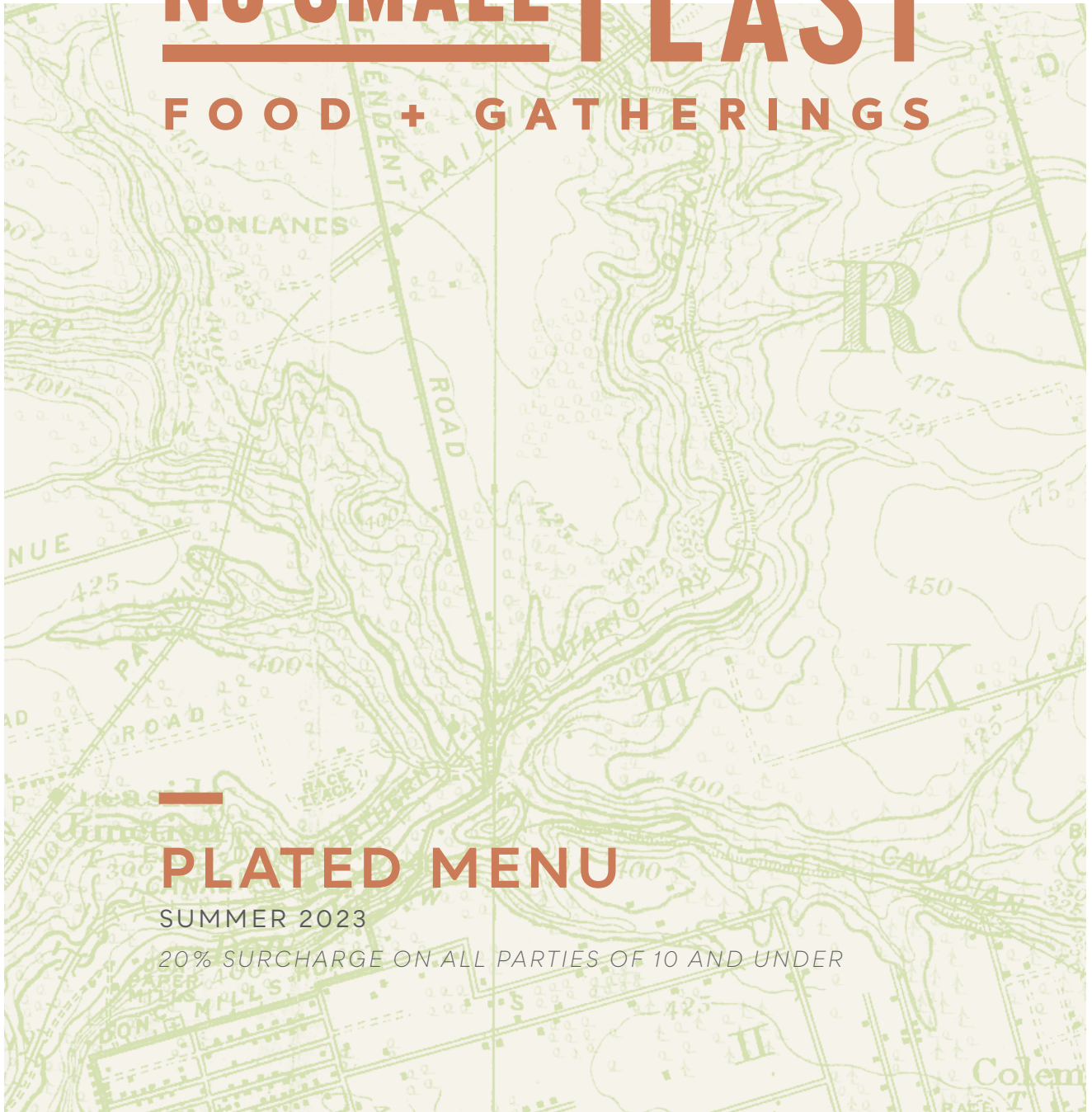
# NO SMALL FEAST

FOOD + GATHERINGS

## PLATED MENU

SUMMER 2023

20% SURCHARGE ON ALL PARTIES OF 10 AND UNDER





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NOSMALLFEAST.COM | 416 670 0022

## Starters

### HONEY ROASTED CARROT SALAD

shaved fennel, radicchio, coriander, candied sunflower seeds, salsa verde, smoked yogurt, orange cumin vinaigrette

**NF | GF**

### ROASTED BEET SALAD

arugula, whipped goat cheese, sourdough croûton, orange segments, pepitas, citrus vinaigrette

**NF**

### FRAGRANT HERB SALAD

red oak, arugula, baby cucumber, carrot, thai basil, mint, cilantro, crispy taro and carrot threads, chili oil, ginger lime vinaigrette

**NF | GF**

### STRAWBERRY BUTTER LETTUCE SALAD

goat beemster, candied pepitas, pickled shallots, strawberry vinaigrette

**NF | GF**

### WILD MUSHROOM AND ASPARAGUS TART

frisée salad, mixed herbs, vincotto

**NF**

### GEMELLI PESTO PASTA

heirloom cherry tomatoes, corn butter sauce, garlic panko

**NF**

### HEIRLOOM TOMATO ASPARAGUS SALAD

fiore de latte, pesto, frisée, crispy spiced quinoa

**NF | GF**

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GF GLUTEN FREE | DF DAIRY FREE | NF NUT FREE | V VEGETARIAN | VE VEGAN-

3

ITEMS CAN BE MADE GLUTEN/DAIRY/NUT FREE ON  
REQUEST



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## Mains

### SLOW BRAISED BARBECUED BEEF SHORT RIB

smoked corn mashed potato, grilled asparagus,  
roasted wild mushrooms, kohlrabi slaw, jus

**NF | GF**

### HERB MARINATED GRILLED BEEF TENDERLOIN

truffle potato purée, roasted heirloom carrots, sauteed  
beech mushrooms, grainy mustard balsamic jus

**NF | GF**

### CRISPY SKIN CHICKEN BREAST

potato rosti, spring peas, roasted pesto cauliflower, carrot puree, natural reduction

**NF | GF**

### MUSTARD AND DILL GLAZED SALMON

grilled sweet potato puree, french beans, charred  
tomatoes, fennel slaw, saffron beurre blanc

**NF | GF**

### PAN ROASTED BRANZINO FILLET

tomato olive caper ragout, roasted fingerling potatoes,  
wilted spinach, lemon and parsley sauce

**NF | GF**

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## Dessert

### LEMON TART

lemon curd, torched meringue, coconut crumble, raspberry, lemon balm

**NF | GF**

### VANILLA PANNA COTTA

bananas foster, walnut brittle, coconut chips, passionfruit - **SERVED IN MASON JAR**

**GF**

### RHUBARB AND RICOTTA BREAD PUDDING

rhubarb cardamom sauce, candied citrus, and lemon balm

**NF**

### STRAWBERRY SHORTCAKE

sweet buttermilk biscuit, macerated strawberries,  
vanilla whipped cream, mint, grilled peach

**NF**

### DARK CHOCOLATE DELICE

caramelized hazelnut, coffee whipped creme fraiche, sea salt

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