

A topographic map in shades of green and brown serves as the background. The map shows contour lines, roads, and various geographical features. Overlaid on the map is the text 'NO SMALL FEAST' in a large, bold, brown font. A thick brown horizontal line is positioned below the word 'FEAST'.

NO SMALL FEAST

FOOD + GATHERINGS

EVENTS PACKAGE



NO SMALL FEAST

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NOSMALLFEAST.COM | 416 670 0022



Chefs that do more than cook for your events

NO SMALL FEAST brings the knowledge, experience, and passion needed to put on a feast of magnificent proportions. We create memorable events with impact, but to get there, we put in our time.

We start at research and planning to help you visualize your event. Product launches, business meetings, major galas, luncheons, annual staff parties, conferences—we've never met an event we didn't like catering. Whether you need to build a brand, provide sustenance or express appreciation, we work with you to deliver an event menu that hits every objective. Clients, consumers, and employees alike will be treated to our services, covering the spectrum from boardroom professional to festive and fun.





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COCKTAIL HOUR

Grazing

CHARCUTERIE BOARD *\$8.00/guest*

Chorizo · Luxchinken · Smoked · Pork Loin
Porchetta · Castalingo (spicy) · Coppa ·
Venetto Salami · Peppercorns

Served with mustard seed caviar, curry
pickled cauliflower, gerkin pickles,
Nocellara olives, fresh bread, crisps

ARTISAN CHEESE BOARD

OPTION I *\$7.00/guest*

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

OPTION II *\$11.00/guest*

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

Served with roasted grape, smoked
almond, candied nut, spiced apple
compote, fresh bread, crisps

FRESH SHUCKED OYSTERS *market price*

Gazpacho Foam
Saffron Lime Mignonette

Hors D'oeuvres *\$24.75/guest*

NSF SLIDER

Ground brisket, house made milk bun, beet &
horseradish relish, smoked provolone, house
made pickle, iceberg lettuce, roasted garlic aioli

CRISPY MALAYSIAN CHICKEN SATAY

Pistachio, pickled chilies, sweet soy, cilantro

CHIPOTLE-LIME MARINATED SHRIMP TEMPURA

Chili/citrus aioli, chives, masa tempura batter

YELLOWFIN TUNA TARTAR

Toasted cashews, cucumber, tobiko, taro chip

FIG JAM AND BRIE GRILLED CHEESE

Rosemary focaccia, crispy sage, vincotto

GOATS CHEESE MOUSSE

Brioche crostini, pear jam, fennel honey,
pistachio



MOST ITEMS CAN BE MADE GLUTEN/DAIRY/NUT
FREE UPON REQUEST



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PLATED

Option A \$42/guest

NSF CAESAR SALAD

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

HARISSA & YOGURT MARINATED GRILLED CHICKEN SUPREME

Grilled summer squash, saffron pearl onion, pesto roasted potato, fried eggplant, labneh

GRILLED MISO JAPANESE EGGPLANT

Forbidden black rice, edamame, Gai lan, pickled cucumber, crispy eggplant, celery slaw **VEGAN OPTION**

CARROT CAKE

Cheesecake ice cream, bourboncherry, candied carrot

Option B \$54/guest

ROASTED TOMATO & FENNEL SOUP

Aged cheddar & Parmesan fritter, basil mascarpone, fennel oil

PAN SEARED BRANZINO

Summer gazpacho, sautéed baby shrimp, smoked cauliflower purée, grilled gem lettuce, white asparagus

TOFU AGNOLOTTI

Roasted garlic sweet potato purée, oven dried tomato, grilled artichoke, crispy panko **VEGAN OPTION**

VANILLA CHEESECAKE

Preserved peach, brown butter cookie crumble, balsamic, Riesling jelly, fresh raspberry, lemon balm

Option C \$66/guest

RICOTTA GNOCCHI OR AGNOLOTTI

Sweet potato purée, smoked hazelnut gribiche, soy glazed shimeji mushroom, crumbled goats cheese

PAN SEARED CAULIFLOWER STEAK

Charred cherry tomato & artichoke heart ragu, truffle infused white bean purée, arugula pesto, crispy panko **VEGAN OPTION**

GRILLED BEEF TENDERLOIN & BEEF SHORT RIB CROQUETTE DUO

Grilled maitake mushrooms, creamy mashed potatoes, pickled & roasted romanesco, onion frites, horseradish sauce

CHOCOLATE TERRINE

Dark chocolate terrine, burnt marshmallow ice cream, graham cake, vanilla anglaise

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FAMILY STYLE *\$50/guest*

Proteins

HARISSA RUBBED GRILLED CHICKEN BREAST

Smoked labneh, lightly pickled cucumber & mint salad

GRILLED BEEF TENDERLOIN

Chimichuri, crispy jalapeño

MAPLE AND MUSTARD GLAZED SALMON FILLET

Green apple slaw, sautéed Gai lan

Starches

ROASTED RED SKINNED POTATOES

Herbs, caramelized onion, lemon aioli

Vegetables

CHARRED GREEN BEANS

Cherry tomato, garlic, chili flake, crispy shallot

ROASTED CAULIFLOWER & BROCCOLI

Cheddar gratin, garlic panko

Salads

KALE SALAD

Chickpea fritter, pickled beet, dried cranberry, cucumber, maple carrot, pistachio, smoked almond, grilled halumi, roasted cauliflower, maple/grainy mustard dressing



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BUFFET \$55/guest

Salads

NSF CAESAR SALAD

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

Proteins

HONEY & PEPPER GLAZED CHICKEN BREAST

Sesame seed, scallion, crispy taro

MAPLE & MUSTARD GLAZED SALMON FILLET

Green apple slaw

SMOKED BBQ BRISKET

House made BBQ glaze, crispy onion, pickled jalapeño, buttermilk crema

Starches

ROASTED SWEET POTATOES

Pepitas, spiced crema, cilantro

HORSERADISH SOUR CREAM MASHED POTATOES

Fresh scallion

Vegetables

GRILLED OYSTER MUSHROOMS

Parsley & shallot vinaigrette

CHARRED GREEN BEANS

cherry tomatoes, garlic, chili flake, crispy shallot

Desserts

CHOCOLATE TORTE

Whipped vanilla crème fraîche, chocolate ganache

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STATIONS *\$48/guest*

Salad Bar

KALE SALAD

Chickpea fritter, pickled beet, dried cranberry, cucumber, maple carrot, pistachio, smoked almond, grilled halloumi, roasted cauliflower, grainy mustard dressing

Proteins

SOY GLAZED BEEF SHORT RIB

Cucumber mashed potato, pickled carrot slaw, spicy green bean

TRUFFLE FRIED CHICKEN

Truffle purée, cornbread, baby corn, hot sauce, green cabbage slaw

Vegetarian

TRUFFLE FRIED CAULIFLOWER

Truffle purée, cornbread, baby corn, hot sauce, green cabbage slaw

Pasta

RICOTTA GNOCCHI OR AGNOLOTTI

Sweet potato purée, smoked hazelnut gribiche, soy glazed shimeji mushroom, crumbled goats cheese

Dessert

CAMPFIRE S'MORES

Chocolate terrine, graham crumb, burnt marshmallow ice cream, torched marshmallow



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LATE NIGHT

Taco Bar \$12.50/guest choice of 2 proteins

CHILI & BLACK BEAN BEEF BARBACOA

SLOW ROASTED PULLED CHICKEN

CHORIZO SAUSAGE

SAUTÉED GARLIC CHILI & LIME SHRIMP

CHICKPEA FRITTER

Toppings included:

Lime & cilantro spiked cabbage slaw

Avocado mousse

Chili aioli

Pico de gallo

Grilled corn & black bean salsa

Iceberg

Pickled jalapeño

Cheddar cheese

Tomatillo salsa

Lime crème fraîche

NSF Poutine

TRADITIONAL: cheese curds, demi glaze, fresh cut fries \$5.25/guest

DELI: smoked meat, mustard gravy, pickle, fresh cut fries \$6.00/guest

CHURRASCO CHICKEN: piri piri, chorizo, gravy, fresh cut fries \$6.00/guest

Soft Pretzels & Dips \$5/guest

House made nacho cheese sauce

Smoked honey mustard

Spiced chocolate ganache

Dessert

FRIED BEAVER TAILS \$3.75/guest

Lemon & cinnamon sugar, maple cream cheese, peanut butter mousse with Reese's pieces, chocolate ganache & skor bits

SUGAR SHACK \$10.00/guest

Maple pecan cake, bourbon maple ice cream, lavender crumble, salted caramel



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COCKTAIL STYLE MEAL

Hors D'oeuvres \$27/guest

MAPLE PROSCIUTTO FRITTER
Maple fritter, sliced prosciutto, shaved Stilton, smoked salti

CRISPY MALAYSIAN CHICKEN SATAY
Pistachio, pickled chilies, sweet soy, cilantro

SOY POACHED SALMON
Fried sushi rice cake, avocado wasabi mousse, tobiko, shiso cress

SALMON TARTAR
Grilled shiitake, shishito pepper, ginger, dynamite sauce

MADRAS CAULIFLOWER TEMPURA
Parsnip cream, pickled cucumber, house made madras hot sauce

WILTED KALE & MASCARPONE TOAST
Brioche, fennel honey cashew, preserved peach, vincotto

Tapas \$30/guest

SPICED CHICKPEA AGNOLOTTI
Braised cabbage, eggplant labneh, crispy chickpea, Tabbouleh

BEEF SHORT RIB CROQUETTE
Grilled oyster mushrooms, horse radish infused mashed potatoes, pickled & roasted cauliflower, onion frites, jus

Desserts Tapas \$9/guest

GROWN UP S'MORES
Dark chocolate terrine, burnt marshmallow ice cream, graham cake, vanilla anglaise



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Additional Services

STAFFING

ALCOHOL & SOFT DRINKS

RENTALS

DECOR