



NO SMALL FEAST

FOOD + GATHERINGS

FAMILY STYLE

NEEDS CHEFS ON-SITE

2022



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FAMILY STYLE MENU 2022
NOSMALLFEAST.COM | 416 670 0022

Salads ALL GF AVAILABLE

ROASTED HEIRLOOM CARROT SALAD

Roasted variegated carrots, gem lettuce, avocado, orange segment, cumin vinaigrette, shaved Beemster, hazelnuts

ENDIVE SALAD

Endive, radicchio, asiago, toasted breadcrumb, candied pecan, orange segment, chive, fennel, ranch dressing

WATERMELON & KALE SALAD

Compressed watermelon, mint, grilled halloumi, shredded kale, hemp seed, sliced almond, sweet & sour strawberry, balsamic vinaigrette, pea shoots

WEDGE SALAD

Iceberg, radish, tarragon, remoulade, chive, gruyere cheese, smoked almond gremolata

SHAVED ZUCCHINI SALAD

Mint, Beemster XO, olive oil, smoked salt, lemon vinaigrette, toasted almonds

ROASTED BEET SALAD

Endive, arugula, beet infused whipped goats cheese, walnut bread croûton, orange segment, vincotto vinaigrette

FENNEL AND ARTICHOKE SALAD

Shaved fennel, radish, manchego, crispy artichokes

Pasta Appetizer sized portion

SEAFOOD LUMACHE

Rosé sauce, mussels, baby shrimp, scallops, fennel, preserved chili pepper, parsley, Parmesan

TRUFFLE GNOCCHETTI

Spicy Italian sausage ragout, Parmesan, basil cress

RICOTTA GNOCCHI

Spiced carrot purée, soy glazed shimeji mushroom, pea shoots, goats cheese, sweet teardrop pepper, candied bacon

VEGAN GEMELLI

Kale, pine nuts, chick pea "cream" sauce, blistered cherry tomatoes, garlic confit, mint, basil

BUCCATINI WITH FOUR NUT PESTO VEGAN

Chili, basil, walnut, almond, cashew, pistachio, tomato sauce

LEMON RICOTTA STUFFED AGNOLOTTI

Corn purée, fresh peas, toasted hazelnut, chervil



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Proteins 4 oz portions

Meat

HARRISSA RUBBED GRILLED CHICKEN SUPREME GF AVAILABLE

Sumac spiced labneh, cucumber slaw

TRUFFLE FRIED CHICKEN

Maple hot sauce, truffle oil, grilled peach salsa

GRILLED JERK CHICKEN SUPREME

Maple/jerk glaze

SWEET & SOUR BBQ CHICKEN GF AVAILABLE

Cucumber slaw, scallion lime aioli

GRILLED BEEF TENDERLOIN GF AVAILABLE

Roasted garlic & chili rub, chimichuri

SOY GLAZED BEEF SHORT RIB

Toasted sesame seed, crispy shallot, scallion

Fish ALL GF AVAILABLE

SWEET CHILI GLAZED SALMON

Cucumber mash, red miso hollandaise, fried taro

PAN SEARED BRANZINO

Stewed tomato, garlic, caper

CHILI & CORNMEAL CRUSTED AHI TUNA

Avocado dressing, crispy corn tortilla, pickled jalapeño

SEARED LAKE ERIE PICKEREL

Grilled baby artichoke, tartar sauce

PISTACHIO CRUSTED BLACK COD

Miso beurre blanc, sweet teardrop pepper



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Vegetables ALL GF AVAILABLE

CHARRED FRENCH BEANS

Cherry tomato, toasted garlic, chili paste, crispy panko

MAPLE ROASTED HEIRLOOM CARROTS

Thyme, shaved Beemster

PAN FRIED SHISHITO PEPPERS

Lemon aioli, truffle oil, sea salt

ROASTED CAULIFLOWER & BROCCOLI

Cheddar gratin, garlic panko

ZUCCHINI PROVENCAL

Sautéed zucchini, tomato, basil

GRILLED ONTARIO ASPARAGUS

Lemon & saffron aioli, crispy breadcrumb

SAUTÉED WOODLAND MUSHROOMS

Red wine reduction, grainy mustard, rosemary

Starch ALL GF AVAILABLE

ROASTED SQUASH & GOATS CHEESE RISOTTO

Fresh chive, Parmesan

ROASTED FINGERLING POTATOES

Caramelized onion, sage, rosemary

CHAMP MASHED POTATOES

Scallion, braised leek, chive

ROASTED SWEET POTATOES

Roasted garlic aioli, crispy sage, smoked paprika

CUCUMBER INFUSED MASHED POTATOES

CRISPY POLENTA CAKES

Mushroom & bacon ragout



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Desserts

SUGAR SHACK

Maple pecan cake, buttermilk ice cream, smoked maple caramel, orange segment

WILDFLOWER HONEY PANNA COTTA **GF AVAILABLE**

Honey gastrique, sponge toffee, almond cookie, orange sabayon

WHITE CHOCOLATE CHIBOUST **GF AVAILABLE**

White chocolate mousse, crispy phyllo, passionfruit coulis, toasted coconut crumb, raspberry

TROPICAL DREAM

Mango sorbet, pink peppercorn pie crust crumble, rum poached pineapple, compressed honey dew, strawberry, coconut cake

ETON MESS **GF AVAILABLE**

Amaretto meringue, strawberry rhubarb preserve, cherry brandy Chantilly, toasted almond, raspberry, vanilla ice cream

CAMPFIRE S'MORES

Chocolate torte, graham crumb, burnt marshmallow ice cream, chocolate ganache

STRAWBERRY SHORTCAKE

Sweet buttermilk biscuit, vanilla whipped cream, macerated strawberries, grilled peach

CREAMSICLE PANNA COTTA **GF AVAILABLE**

Vanilla panna cotta, macerated citrus salsa, almond crumble, lemon sabayon

BLACK FOREST CHOCOLATE TORTE **GF**

Flourless chocolate torte, luxardo cherries, kirsch infused chocolate ganache, shaved white chocolate, cherry whipped cream

House Made Breads

SOURDOUGH LOAF

Ramp butter

CORNBREAD

Honey butter

BUTTERMILK BISCUITS

GARLIC PULL-APART ROLLS