

NO SMALL FEAST

FOOD + GATHERINGS

HORS D'OEUVRES

2021



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HORS D'OEUVRES MENU | 2021
NOSMALLFEAST.COM | 416 670 0022

Meat

NSF SLIDER

Ground brisket, house made milk bun, beet & horseradish relish, smoked provolone, house made pickle, iceberg lettuce, secret sauce

BEYOND BURGER SLIDER AVAILABLE UPON REQUEST

BACON & BLUE CHEESE SLIDER

Ground brisket, house made milk bun, blue haze aioli, bacon & shallot jam, cornichon

BEYOND BURGER SLIDER AVAILABLE UPON REQUEST

CRISPY MALAYSIAN CHICKEN SATAY

Pistachio, pickled chili, sweet soy, cilantro

MAPLE & MUSTARD RUBBED LAMB CHOP **GF AVAILABLE**

Pistachio, puffed quinoa, hemp heart, Maldon salt

CHARRED BEEF CARPACCIO **GF AVAILABLE**

Shaved New York striploin, truffle purée, arugula pesto, manchego

FOIE GRAS MOUSSE CROSTINI **GF AVAILABLE**

Brioche, balsamic macerated strawberry, mustard seed caviar

SWEET PEA & RABBIT RILLETTE **GF AVAILABLE**

Soy braised rabbit rilette, sweet pea purée, pickled carrot, rye crisp

DUCK CONFIT FLATBREAD

Shredded duck confit, grilled pineapple, caramelized onion, chili pepper, mozzarella, smoky BBQ sauce, cilantro

MAPLE SOPPRESSATA FRITTER

Semolina pancake, spicy soppressata, smoked maple whipped mascarpone

BBQ JERK BAO

Fried jerk chicken thigh with honey jerk glaze, sweet & sour escovitch, scallion mayo

MAPLE & SMOKED HAM GRILLED CHEESE **GF AVAILABLE**

Brioche, Ontario maple syrup, aged cheddar, glazed country ham



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Seafood

CHIPOTLE-LIME MARINATED SHRIMP TEMPURA

Chili & citrus aioli, chive, rice flour tempura batter

LUMP CRAB STUFFED CRISPY FRIED DEVILED EGG

Crab mousse, BBQ aioli, pickled jalapeño

FOIE GRAS & TUNA SASHIMI **GF AVAILABLE**

Shaved foie gras torchon, Itsuma tuna, lemon oil, chive, sesame crisp

SOY POACHED SALMON **GF AVAILABLE**

Fried sushi rice cake, avocado wasabi mousse, tobiko, shiso cress

SALMON TARTAR **GF AVAILABLE**

Dynamite sauce, taro root chip, wakame, shishito pepper, black sesame seed

OYSTER PO BOY

Fried oyster, Carolina remoulade, pickled tomato, potato roll

POACHED MUSSELS **GF**

Crème fraîche, cucumber broth, pickled mustard seed caviar

(SERVED COLD, IN THE SHELL)

MAPLE GLAZED PORK BELLY & SCALLOP SUSHI

Avocado, cucumber, shrimp, scallop, candied pork belly, unagi sauce

SHRIMP STUFFED CHICKEN WINGS **GF**

Lemongrass, ginger, Thai basil, coconut-chili hot sauce



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Vegetarian

GOATS CHEESE MOUSSE GF AVAILABLE

Brioche crostini, pickled apple jam, hemp seed, chive, fennel honey

FIG JAM & BRIE GRILLED CHEESE GF AVAILABLE

Rosemary focaccia, crispy sage, vincotto

SWEET PEA & RICOTTA FLATBREAD

Pickled beech mushrooms, tarragon, mint, frisée, lemon ricotta

STEEL CUT OAT "ARANCINI"

Maitake mushroom, truffle, mozzarella, pesto, tomato fondue

SNOW PEA & MUSHROOM POTSTICKER

Gochujang aioli, pickled cucumber slaw

WILTED KALE & MASCARPONE TOAST GF AVAILABLE

Brioche, honey fennel cashew, peach, vincotto

MADRAS CAULIFLOWER TEMPURA GF AVAILABLE

Parsnip cream, house made madras hot sauce, cucumber raita

ZUCCHINI BLOSSOMS (SUBJECT TO AVAILABILITY)

Lightly fried & stuffed with Meyer lemon ricotta, saffron, roasted pepper aioli



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Dessert Hors D'oeuvres

DARK CHOCOLATE & MINT GANACHE

Dark chocolate crisp, cocoa nib

STRAWBERRY CHEESECAKE SPHERE **GF AVAILABLE**

White chocolate shell, strawberry fluid gel

MINI LEMON DROP PIE

Lemon curd, toasted meringue

MAPLE BACON CHURRO

Maple glaze, crunchy bacon crumble, spicy chocolate sauce

MINI BUTTER TARTS

Homemade, no raisins

NUTELLA BANANA TARTS

Hazelnut, chocolate and banana mousse, whipped cream, caramelized banana