

NO SMALL FEAST

FOOD + GATHERINGS

HORS D'OEUVRES

2022



NO SMALL FEAST

HORS D'OEUVRES MENU | 2022
NOSMALLFEAST.COM | 416 670 0022

Meat

NSF SLIDER

Ground brisket, house made milk bun, aged cheddar, house made pickle, iceberg lettuce, secret sauce

BEYOND BURGER SLIDER AVAILABLE UPON REQUEST

BACON & SHALLOT JAM SLIDER

Ground brisket, house made milk bun, garlic aioli, sundried tomato, bacon & shallot jam,

BEYOND BURGER SLIDER AVAILABLE UPON REQUEST

CRISPY MALAYSIAN CHICKEN SATAY

Pistachio, pickled chili, sweet soy, cilantro

SPICE RUBBED LAMB CHOP **GF AVAILABLE**

Honey/espresso glaze, pink peppercorn, rosemary, chopped pecans

FOIE GRAS MOUSSE CROSTINI **GF AVAILABLE**

Onion jam, hazelnut dust, pickled mustard seed

DUCK CONFIT FLATBREAD

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

"BREAKFAST BITE"

Duck fat fried pancake, smoked prosciutto, maple mascarpone, orange segment

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

BRAISED LAMB FLATBREAD

Roasted eggplant romesco, goats cheese, teardrop peppers, vincotto, parsley

MINI YORKSHIRE PUDDING

Braised brisket, horseradish creme fraiche, toasted potato flakes, jus

SPANISH STYLE SCOTCH EGG

Chorizo sausage coating, red pepper jam, safron aioli, fennel frond

MINI KOFTA **GF**

Marinated pork, beef & lamb, smoked paprika creme fraiche, chives

CHICKEN DRUMMETES **GF**

NSF Signature coriander bbq sauce, crispy chicken skin crust



NO SMALL FEAST

HORS D'OEUVRES MENU | 2022
NOSMALLFEAST.COM | 416 670 0022

Seafood

CHIPOTLE-LIME MARINATED SHRIMP TEMPURA

Chili & citrus aioli, chive

LUMP CRAB STUFFED CRISPY FRIED DEVILED EGG

Crab mousse, BBQ aioli, pickled jalapeño

FOIE GRAS & TUNA **GF AVAILABLE**

Foie gras mousse, diced tuna tartar, lemon oil, chive, flaked salt, brioche crostini

SOY POACHED SALMON **GF AVAILABLE**

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

SALMON TARTAR **GF AVAILABLE**

Lemon, caper, parsley, shallot, taro chip

SCALLOP CEVICHE **GF**

Squid ink rice crisp, soy, lime, pickled ginger, cucumber

HALIBUT TACOS

Soft corn/flour tortilla, tomatillo salsa, chipotle aioli, cabbage slaw

FRIED CALAMARI

Buttermilk and garlic brine, Calabrian chili aioli, crunchy garlic and parsley gremolata

SMOKED TROUT RILLETTE **GF AVAILABLE**

Buttered light rye toast, creme fraiche, pickled mustard seeds



NO SMALL FEAST

HORS D'OEUVRES MENU | 2022
NOSMALLFEAST.COM | 416 670 0022

Vegetarian

GOATS CHEESE MOUSSE **GF AVAILABLE**

Macerated cherry jam, spiced pistachio, pink peppercorn

FIG JAM & BRIE GRILLED CHEESE **GF AVAILABLE**

Rosemary focaccia, crispy sage, vincotto

STEEL CUT OAT "ARANCINI"

Maitake mushroom, truffle, mozzarella, pesto, tomato fondue

MADRAS CAULIFLOWER TEMPURA **GF AVAILABLE**

Parsnip cream, house made madras hot sauce, cucumber raita

MUSHROOM AND TRUFFLE MOUSSE

Buttered crostini, chive, parmesan, truffle powder

BEET TARTAR

Walnut bread crostini, orange segment, balsamic pearls

SQUASH PIZZA

Delicata squash, taleggio cheese, pickled shallot, shaved zucchini, mint, basil, lemon oil

GOATS CHEESE PIEROGI

Onion jam, pink peppercorn