



Sample Menu

Pintxo Party

\$ 160 + HST per person

Baby Gem Wedge

Blue cheese dressing, pickled onions, shaved vegetables, seed granola

The Garden Snacks

Vegetable crudité, antipasto and vegetarian dips, spreads, and salsas

Peruvian Ceviche

Fruits and vegetables

Falafel

Zucchini caponata and tahina

Meat and cheese

Dry cured ham, salami, capicola, mortadella
Buffalo, cow, goat, sheep

Farmhouse terrine

(pork and foie gras)- parsley, vegetable relish, dill pickle

Mushroom tartine

Fricassee, caved aged Comte, herb and garlic bread

Fish and seafood

Hot smoked trout pastrami, cold smoked salmon, poached prawns with Marie rose's sauce, coleslaw, egg salad, fresh cheese, sprouts, cucumbers, and tomato slices

Rare Tuna

Crispy sushi rice, seaweed salad, pickled ginger

Lobster roll

Truffle aioli, mirepoix, brioche bun

Pastured Lamb

Roasted potatoes, seasonal vegetables, herb yogurt

Goat's Milk Pana Cotta

With fruit coulis

Our Pintxo Party Food Experience is Basque brought to you and is inspired by the bustling food and culture scene that is home to the Basque region in Spain. There, food, drinks, and social time typically consist of large spreads of nibbles, snack platters and small plates. Drink portions are served in smaller sample glasses to keep them fresh and cold. The drinks are free flowing and tend to be light and crisp beverages that pair with a variety of foods and flavours.

Sample menu

For the off site **pintxo** party experience our packages start at \$165/ person plus HST (minimum 35 people and up to 70 people) This price is for food only, please see drink pairing section.

Clients build their own snack boards and platters using the options below. They include items that will be passed as appetizers and some that are served family style on plates and boards. Your guests will then be able to build themselves personal cocktail plates.

Rentals are separate. Plateware & cutlery.

Your snack spread comes with fresh sourdough bread, brioche sandwich buns, crackers, tortilla chips, butter, olives, preserves, and our honey.

To start

Choose a salad (served on shared platters and can be made both vegan or vegetarian):

Niçoise- fermented herb puree, olives, albacore tuna confit, boiled egg

Baby Gem Wedge- blue cheese dressing, pickled onions, shaved vegetables, seed granola

Lyonnaise- grainy mustard vinaigrette, heritage bacon, chopped egg and croutons

Next you can choose your snacks: You will choose two options from each snack section below: Garden, meat, and cheese, fish, and seafood.

The Garden Snacks include- vegetable crudité, antipasto and vegetarian dips, spreads, and salsas. There are a variety of vegetable preparations and options below, perfect for all your vegan and vegetarian guests.

Please choose two options from the list below:

1. **Vietnamese lettuce wraps**- soy gastrique and nut brittle
2. **Grilled Vegetables**- romesco sauce
3. **Vine Fruits**- kimchi salsa and toasted sesame
4. **Peruvian Ceviche**- fruits and vegetables
5. **Roasted Brassicas**- bagna cauda and gremolata
6. **Falafel**- zucchini caponata and tahina
7. **Vegetable Carpaccio**- herb yogurt and tapenade

Next you can choose your two Meat and Cheese snacks:

Meat and cheese section comes with a selection of charcuterie and cheese: dry cured ham, salami, capicola, mortadella and a selection of cheeses- buffalo, cow, goat, sheep (hard, medium, and soft).

Please choose 2 options below (remember to read the full list before deciding):

1. Venison tartare- beetroot, fresh cheese, crispy potato
2. Duck tartlet- liver mousse, concord grape jelly, nut brittle
3. Brie en croute- puff pastry, shitake duxelles, p.x sherry
4. Farmhouse terrine (pork and foie gras)- parsley, vegetable relish, dill pickle
5. Mushroom tartine- fricassee, caved aged Comte, herb and garlic bread
6. Rabbit with quail pate- preserved fruit, pistachio, shaved fennel
7. Crispy Pork Belly- gochujang aioli, pickled vegetables, brioche bun
8. Hot Smoked Beef Pastrami- rarebit sauce, red onion jam, crostini

Next you can choose your two fish and seafood snacks:

Fish and seafood section comes with hot smoked trout pastrami, cold smoked salmon, poached prawns with Marie rose's sauce, coleslaw, egg salad, fresh cheese, sprouts, cucumbers, and tomato slices.

Please choose 2 snack options below:

1. Rare Tuna- crispy sushi rice, seaweed salad, pickled ginger
2. Raw oysters (three per guest)- horseradish, mignonette, lemon
3. Marisco cocktails (mussels, shrimp, clam nectar)- tomato, gin, fennel broth
4. Fried Clams- stoneground cornmeal, spinach, hollandaise
5. Seared Scallop with trout roe- cauliflower and peas, sake beurre blanc, pomme allumette
6. Lobster roll- truffle aioli, mirepoix, brioche bun
7. Roasted octopus- confit potatoes, rouille, herb puree
8. Pickerel- shellfish, sauce nantua, au gratin

Next you can choose you main plate option:

Please choose 1 option below:

1. Pickerel- shellfish, sauce nantua, au gratin
2. Albondigas- stoneground polenta, piperade, migas
3. Pastured Chicken- potato puree, seasonal vegetables, paprikash sauce
4. Pastured Lamb- roasted potatoes, seasonal vegetables, herb yogurt
5. Braised Beef- aligoté, crispy sweetbread, truffle jus
6. Roasted Cauliflower- stoneground polenta, piperade, migas

Next you can choose your dessert.

Please choose 1 option below:

1. Chocolate brownies with crème anglaise
2. Date pudding with caramel sauce
3. Goat's milk pannacotta with fruit coulis