

FABBRICA THORNBURY CATERING

PASSED APPETIZERS

BEEF

BRAISED BEEF CHEEK

croquette, horseradish aioli, scallion wisp, radish

GRILLED FLANK STEAK

pickled shallot, chimichurri, potato crisp

BRAISED SHORT RIB

polenta cake

ROASTED STRIPLOIN CROSTINI

Woodland mushrooms and bearnaise sauce

GRILLED STEAK CROSTINI

roasted tomato and red pepper salsa

STEAK TARTAR

mini fried potato pave squares, radish

CHICKEN

CHICKEN or VEAL PARMESAN

crostini, verde, tomato jam, frisee, parmesan

FRIED CHICKEN TACOS

Osprey Bluffs honey, kewpie mayo, scallion

FRIED CHICKEN WINGS

chipotle bbq, buttermilk ranch

POLPETTINE (Chicken Meatball)

skewers or crostini, mozzarella, parmesan, preserved tomato

PORK

PULLED PORK TOSTADA

celeriac & jalapeno slaw, pickles, chipotle crema

HUNTER SAUSAGE

house mustard, glazed mushroom, chive

ITALIAN SAUSAGE SKEWERS

tomato sugo, parmesan, basil, olive oil

GRILLED MELON CROSTINI

cantaloupe, manuka honey, prosciutto di parma, goat cheese

GAME

SMOKED MUSCOVY DUCK BREAST

juniper, sweet potato chip, maple cranberry

DUCK SPIEDINI

roasted garlic aioli

DUCK CONFIT

flatbread, preserved plum chutney, kale pesto

NEW ZEALAND LAMB CHOPS

honey mustard glaze, mint verde, tapenade

LAMB SHANK RAGOUT

polenta cake

BISON TORTIERRE

bourbon onion marmalade

SEAFOOD

OYSTERS

mignonette, Tabasco, lemon, horseradish

SUSHI / SASHIMI

Chef’s selection of assorted fresh raw fish and seafood

SHELLFISH

JUMBO POACHED SHRIMP

cocktail sauce, apple jalapeno and lime puree

SHRIMP CEVICHE

cucumber round, aromatic lime marinade, mango salsa, puffed rice

GRILLED SHRIMP SKEWERS

herb basted shrimp, maple chili herb brine

SCALLOP CEVICHE TOSTADA

avocado crema, jalapeno salsa

SEARED SCALLOP SPOON

butter fondue, sweet pea puree

SCALLOP LOLLOPOPS

double smoked bacon, zest gremolata

CAVIAR BLINI

creme fraiche and chives, sturgeon roe

FISH/SHELLFISH

MINI CRAB AND POACHED FISH CAKE

zucchini tart, radish

CRAB AND SMOKED TROUT EGG ROLL

cream cheese, avocado, spinach, yuzu spiked kewpie, trout roe

FISH

SEARED TUNA

mango salsa, guacamole, potato crisps

SMOKED TROUT CUPS

horseradish and beet crema

CURED TROUT TOSTADA

lemon crema, chives, chili oil

TUNA TARTAR

potato crisp, guacamole, orange ponzu, crispy shallot, radish

CURED SALMON CRUDO

creme fraiche, dill, red onion, watercress

ORATA CRUDO

prosecco, olive oil, sea salt, lemon, garnish

MINI FLAT BREADS

VEGETABLE

peppers, onion, zucchini, eggplant, goat cheese, pesto

MARGHERITA

buffalo mozzarella, stewed tomato, basil, olive oil

FUNGHI

Woodland mushrooms, fresh herbs, mild cheese, truffle oil

PEAR AND GORGONZOLA

poach pear, gorgonzola, herbs

VEGETARIAN

WARM FOCACCIA

whipped organic butter

NODINI

(pizza dough knots) garlic, parmesan, rosemary, olive oil, sea salt

FIG CROSTINI

whipped gorgonzola, Osprey Bluffs honey

MUSHROOM CROSTINI

wild mushroom, spinach, whipped goat cheese, parmesan

ARANCINI

stuffed with gorgonzola, zesty tomato sugo, pesto, Padano

OR wild mushroom, truffle aioli

MINI CAPRESE SKEWERS

cherry tomato, bocconcini, basil, olive oil, balsamic glaze

STUFFED ROASTED MUSHROOM CAPS

artichoke, spinach, asiago

MARINATED BEET SPIEDINI

horseradish sauce

FRIED ARTICHOKE HEARTS

spiced gremolata, asiago, lemon aioli

FETA AND WATERMELON SKEWERS

mint and balsamic glaze

ROASTED BRUSSEL SPROUT

“CEASAR” cups

ROASTED BUTTERNUT SQUASH CUPS

house ricotta, apple mostarda

RICOTTA GNUDDI SPOONS

preserved tomato, parmesan, basil

POTATO & VEGETABLE CROQUETTE

hot mustard

FRITES

house ketchup, lemon garlic aioli

BUFFET STYLE STATIONS

ANTIPASTI

selection of artisanal cured meats, accompaniments, crostini, preserves

OYSTERS

mignonette, Tabasco, lemon, horseradish

CHEESE

selection of artisanal cheese, accompaniments, crostini, preserves

TACOS

PASTAS

PIZZA

(proper oven required)

POUTINE

GRILLED CHEESE

FONDUE

chocolate or cheese

SLIDERS & SANDWICHES

MINI PRIME RIB SANDWICHES

roasted peppers and onion, arugula, horseradish aioli

BYMARK'S MINI STRIPLOIN BURGER

brie de meaux, grilled mushrooms, truffle aioli
(WARM TEMPERATURE - MED)

MINI LAMB BURGERS

green tomato relish, feta and citrus aioli

CLASSIC SLIDERS

mini burger, gouda, grilled mushrooms, smoked bacon, house sauce

BRISKET SLIDERS

arugula, maple BBQ, crisp onion

CHICKEN PARMESAN SLIDERS

pepperonata, preserved tomato, Parma Reggiano

PORCHETTA SLIDERS

chili rapini, apple mostarda, pickled onion

PULLED PORK SLIDERS

house BBQ sauce, crispy onions

MINI GRILLED CHEESE

sour dough, cured tomatoes, brie, cheddar, sage, red onion aioli

LOBSTER GRILLED CHEESE

pancetta, brandy and cheese fondue, aioli

CARVING STATIONS

PRIME RIB ROAST

ONTARIO LEG OF LAMB ROAST

SALT BAKED FISH or ROASTED

(BRANZINO, WHITE FISH) with aromatics

SMOKED & ROASTED HAM

(bone-in)

All of the above served with seasonally inspired accompaniments

DESSERTS

BUTTERMILK PANNA COTTA

raspberry coulis, honeycomb, shortbread cookie

CLASSIC CRÈME BRULÉE

APPLE FRITTERS

cinnamon, rum caramel, vanilla gelato

SEASONAL FRUIT CROSTATA

toffee sauce

STRAWBERRY & GOAT CHEESE PHYLLO CIGAR

CHOCOLATE LAYER CAKE

fresh berries, chantilly whip cream

CLASSIC TIRAMISU

LEMON MERINGUE

CHOCOLATE TARTS