

Men with Knives Catering

GLOBAL INSPIRATION. LOCALIZED.



FOOD STATIONS

MAVAVIK
CATERING & EVENTS
WVVK

www.menwithknives.ca



GRAZING STATIONS

Cheese & Charcuterie

Premium Cheeses, Cured Meats, Olives, Pickles, Fig Jam, Honey, Crackers, Dried Fruits, Chocolate.

Dips, Grilled Baguette, Naan.

Mezze / Antipasto

Grilled & Pickled Vegetables, Olives, Grilled Breads, Trio of Dips.

*Add Meats (Lamb Kofta, Beef Kofta, Chicken Souvlaki)

Ocean Favourites

Tuna Tataki, Poached Shrimp, Ceviche, Smoked Trout, Smoked Salmon.

Conservas (Mussels / Octopus / Sardines / Boquerones)

Served with Lemon, Sauces, Cucumbers and Crispy Wontons.

Vegetable Crudite and Fruit Kebabs

Oysters by the Dozen.

Mignonette. Cocktail Sauce. Hot Sauce.

English Style Tea Sandwiches

Selection of 4 Fillings.

Assorted Fresh Skewers (Seasonal Availability)

Halloumi/Watermelon, Brie/Pear/Arugula, Prosciutto/Melon, Caprese, Charcuterie

delicious,

Clients



S A L A D B A R

Enjoy a Make Your Own Salad Bar Experience or Select From Our Composed Salads to Create a Delicious and Healthy Food Station

Ingredients:

- Mixed Greens. Kale. Arugula Frisee. Iceberg.
- Feta. Goat Cheese. Bocconcini. Mozzarella. Cotija. Parmesan Reggiano.
- Sunflower Seeds. Toasted Almonds. Pecans.
- Quinoa. Lentils. Chickpeas. Rice Noodles.
- Tomatoes. Carrots. Cucumbers. Bell Peppers. Cilantro. Sprouts. Red Cabbage. Radish.
- Roast Beets. Butternut Squash. Orange Segments. Roast Corn. Black Beans. Pomegranate Arils. Asparagus. Watercress. Pickled Red Onions. Microgreens.
- Olives. Quail Egg. Toasted Sour Dough.
- Dried Cranberries.
- Lemon Honey Vinaigrette. Balsamic. Tahini. Green Goddess Pesto. Oregano Vinaigrette.
- Grilled Chicken. Tuna Poke. Tuna Tataki. Salmon Poke. Grilled Salmon. Grilled Steak. Bacon.

Composed Salads:

- Seasonal Mixed Greens.
- Classic Caesar with Parmesan Crisp. Bacon. Quail Egg (Optional). Watercress.
- Crispy Chickpeas. Orange Segments. Radish. Tahini Vinaigrette.
- Panzanella. Toasted Sour Dough. Pickled Red Onions. Tomato. Basil. Balsamic.
- Spinach. Peaches. Pomegranate. Goat Cheese. Pecans. Beet Vinaigrette.
- Roasted Corn and Frisée, Julienne Red Peppers, Lime Vinaigrette.
- Beet Carpaccio. Goat Cheese, Microgreens & Herb Vinaigrette.
- Wedge Salad with Double Smoked Bacon. Dill Yogurt Vinaigrette. Pickled Red Onion, Smoked Cheddar.
- Arugula Frisée with Parmesan Reggiano. Lemon Vinaigrette. Toasted Pinenuts.
- Tomato Salad with Buffalo Mozzarella. Sesame Vinaigrette. Crispy Onions. Frisée.
- Kale. Roast Beets. Lentils. Honey Vinaigrette.
- Rustic Caprese Salad. Mozzarella. Bocconcini. Basil. Heirloom Tomatoes. Balsamic Reduction.
- Greek Salad. Tomatoes. Cucumbers. Bell Peppers. Kalamata Olives. Feta. Oregano Vinaigrette.
- Tuna / Salmon / Beet Poke Bowls.
- Asian Noodle Salad.
- Vegetable Crudite. Dips.

Please speak with our team about additional dishes available throughout the year.



STATIONS

GLOBAL INSPIRATION

TACO BAR

- Corn/Flour Shells
- Three Protein Options (eg. Pork Carnitas. Harissa Shrimp. Beef Brisket. Chicken Asado. Buffalo Cauliflower)
- Lettuce. Pickled Onions. Slaw. Crema. Avocado. Jalapenos. Salsa. Cilantro.
- Mexican Garden Salad.

GLOBAL SKEWERS

- Chicken or Pork Souvlaki
- Mediterranean Beef Kebabs
- Lemon Garlic Shrimp
- Sauces: Tzatziki, Romesco
- Grilled Naan. Green Salad.

ASIAN INSPIRATION

- Assorted Gyoza. Salted Edamame
- Asian Noodle Salad
- Sushi / Vietnamese Spring Rolls
- Vegetarian Spring Rolls.
- Bao Buns (Beef / Crispy Chicken / Tofu)

COMFORT FOOD

CARVERY

- Herb Crusted Beef Striploin
- Assorted Buns / Baguettes
- Horseradish Cheddar. Horseradish. Caramelized Onions. Mustards.
- Wedge Salad.

SLIDER BAR

- Mini Brioche Buns
- Choice of Two Proteins (Lamb Burgers, Beef Smash Burgers, Beef Brisket, Veggie, Crispy Chicken Parmesan)
- Assorted Toppings, Cheeses

LATE NIGHT

- Mini Grilled Cheese (Assorted)
- Fries / Poutine / Sweet Potato Fries
- Pretzels / Beer Cheese / Mustard
- Garlic Aioli / MWK Ketchup

FLATBREADS / PIZZA

- Custom Built Flatbreads
- Assorted Toppings
- Balsamic Glaze, Fresh Parmesan, Pepper, Chile Flakes.

Prices range from \$15-45 per person per station

Suggested menus only
Stations may be customized



THE SMOKER

Prices range from \$15-45 per person per station

Enjoy our wood fired smoker onsite and a selection of meats and side dishes in the comfort of your backyard

Meats:

- Pork Ribs with a Creemore Infused BBQ Sauce.
- Slow Cooked Beef Brisket served with Caramelized Onions.
- Smoked Chicken Wings with Your Choice of Glaze / Sauce.
- Fish / Veg en Papillotte (Cooked in Parchment).

Side Dishes:

- Caesar Salad.
- Georgian Bay Slaw.
- Mac n Cheese.
- Jalapeno Corn Bread.



Suggested Menu Only
The Smoker Experience may be customized