

Men with Knives Catering

GLOBAL INSPIRATION. LOCALIZED.



2026 MENUS

MAVAVIK
CATERING & EVENTS
WVWVW

www.menwithknives.ca



HORS D'OEUVRES

VEGETARIAN

- Crispy Arancini. Truffle Aioli. Pecorino.
- Whipped Feta. Sourdough Crouton. Hot Honey. Thyme.
- Fior de late Crostini. Roasted Tomato Jam. Basil.
- Wild Mushroom Goat Cheese Crostini with Micro Sprouts.
- Classic Devilled Eggs. Caviar.
- Brie Phyllo with Pickled Strawberry & White Balsamic.
- Grilled Vegetable & Whipped Feta Phyllo Cup. Hot Honey Drizzle.
- Panko Crusted Mac n Cheese Balls.
- Asparagus & Ricotta Tart with Miso and Garlic.
- Spinach & Feta Phyllo with Hot Honey and Pistachio.
- Mini Grilled Cheese on Baguette. Old Cheddar. Caramelized Onions.
- Fresh Vietnamese Spring Rolls. Sweet Chili Sauce / Nuoc Cham. (Vegan)
- Focaccia Flatbreads. Roasted Garlic. Tomato. Basil. Balsamic.
- Butternut Squash & Apple Soup Shooters. Crispy Sage.
- Potato Skins with Cowboy Caviar & Cilantro Crema (Vegan).
- Mini Buffalo Cauliflower. Corn Shell. Crema. Slaw. Sprouts (Vegan).
- Marinated Bocconcini & Grilled Vegetable Skewer.
- Vegetable Gyoza. Dumpling Sauce. Sesame Pickled Carrot. Scallions.
- Crispy Tempura Mushroom Lettuce Cup. Avocado. Spicy Mayo. Crispy Shallot.

SEAFOOD / FISH

- Tuna Tataki on Wonton Crisps. Ginger Lime Soy.
- Gochujang Salmon on Crispy Rice & Nori Dust.
- Smoked Trout Crostini. Dill. Goat Cheese. Apple.
- Rainbow Trout Fish Cakes with Butter Lettuce & Lemon Aioli.
- Shrimp & Gazpacho Cocktail Shooter.
- Whitefish Ceviche. Lime. Cilantro. Jalapeno. Cripsy Tortilla GF.
- Smoked Salmon Parmesan Crisp. Chive Sour Cream. Brunoise Cucumber.
- Smoked Salmon Blinis. Caviar Blinis with Creme Fraiche.
- Mini Fish Taco. Corn Shell. Whitefish. Lime Crema. Slaw. Sprouts.
- Tuna Tataki Lettuce Cup. Avocado. Spicy Mayo. Crispy Shallot.

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HORS D'OEUVRES

MEAT

- Mini Smash Burger Sliders.
- Jerk Chicken Lettuce Cup. Pineapple Salsa.
- Crispy Prosciutto Bocconcini Bite with Arugula Basil Pesto.
- Crispy Chicken Bao Bun. Pickled Carrots & Red Onions. Kimchee Aioli.. Cilantro.
- Coffee & Chili Koftas. Lime Yogurt.
- Beef Brisket Sliders/Bao Buns. Caramelized Onions. Cabbage Slaw.
- Classic Beef Tartare. Kettle Chips.
- Honey Garlic Meatballs. Sliced Chili.
- Bacon Wrapped Sweet Potato Pops. Maple Syrup.
- Yakitori Chicken Skewers. Sesame. Scallions.
- Mini Yorkies. Rare Roast Beef. Root Veggies. Horseradish Crema.
- Korean Pork Belly Taco. Scallion Aioli. Sweet Chili and Crispy Fried Garlic. Cilantro.
- Steak Frites.

PUB STYLE

- Gochujang Pineapple Chicken Wings. Scallion Aioli. **Additional Flavours Available.
- Poutine Cups.
- Walking Nachos.
- Pulled Pork / Beef Brisket Slider. Cajun Slaw. Brioche Bun.
- Crispy Sweet Potato Wedges. Chipotle Aioli & Shaved Parm.
- Pretzel Bites. Beer Cheese.

Hors d'oeuvres priced by the per person package (minimum 4 items)
Prices range from \$15-50 per person (cocktail reception vs dinner)

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HORS D'OEUVRES

Assembled Party Platters

Cheese & Charcuterie Grazing Platter

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

*Add Smoked Salmon / Shrimp.

Mediterranean Grazing Platter

House Made Hummus and Whipped Feta. Bite Sized Grilled Naan.

Marinated Olives. Cucumber Wheels. Roasted Vegetables. Dried Fruit. Chocolate.

Add Ons: Chicken Souvlaki, Beef Kofta, Lamb Meatballs and/or Falafel Bites.

Ocean Favourites

Tuna Tataki, Poached Shrimp, Ceviche, Smoked Salmon,

Served with Lemon, Sauces and Crispy Wontons.

Vegetable Crudite and Fruit Kebabs

Oysters by the Dozen.

Mignonette. Cocktail Sauce. Hot Sauce.

Shrimp by the Dozen.

Cocktail Sauce. Lemon. Cucumbers.

English Style Tea Sandwiches

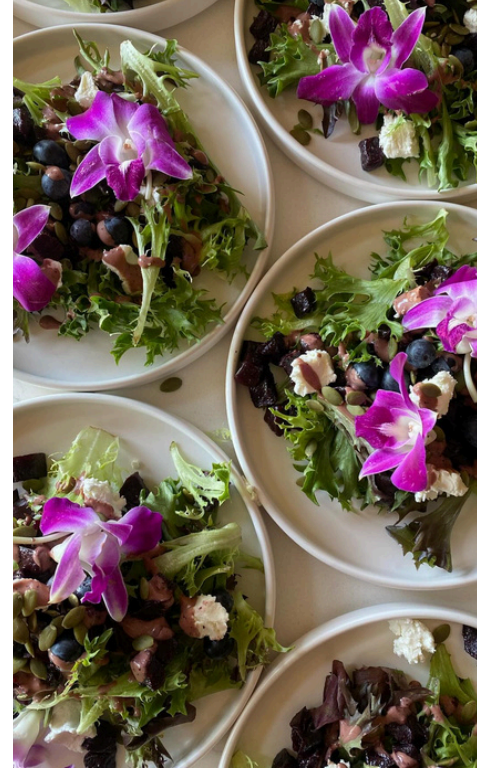
Selection of 4 Fillings.

Assorted Fresh Skewers (Seasonal Availability)

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

Platters are all priced per person
Minimum 4-6 People per platter

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S A L A D & V E G G I E S

- Seasonal Mixed Greens.
- Classic Caesar. Shaved Grand Padano.. Bacon. Pancetta.
- Korean Green Salad. Pickled Red Onions. Cucumbers. Tomato. Sesame Vinaigrette.
- Spinach. Peaches. Pomegranate. Goat Cheese. Pecans. Balsamic Vinaigrette.
- Roasted Corn and Frisée, Julienne Red Peppers, Lime Vinaigrette.
- Wedge Salad with Double Smoked Bacon. Dill Yogurt Vinaigrette. Pickled Red Onion, Smoked Cheddar.
- Mixed Greens & Citrus Salad. Crispy Chickpeas. Radish. Tahini Vinaigrette.
- Baby Spinach with Dates, Red Onions, Almonds.
- Arugula. Crispy Chickpeas. Pomegranates. Orange Segments. Radish. Roast Beets. Tahini Vinaigrette.
- Charred Beet & Whipped Goat Cheese Salad.
- Tuscan Chopped Salad.
- Kale. Lentils. Quinoa. Feta. Honey Vinaigrette.
- Fior de Latte & Tomato Salad. Crispy Garlic. Basil. Oil. Sherry Vinaigrette.
- Rustic Caprese Salad. Mozzarella. Basil. Heirloom Tomatoes. Balsamic Reduction.
- Sea Salt & Honey Roasted Root Vegetables.
- Honey Butter Glazed Carrots.
- Miso Green Beans.
- Asparagus (April-June Only).
- Grilled Vegetable Medley. Feta. Balsamic. (Served Room Temp)
- Grilled Vegetable Bundles (Plated Only).
- Broccoli. Chili. Garlic.
- Garlic Rapini.
- Crispy Maple Brussels. Bacon.
- Crumbled Roots with Thyme & Honey.
- Sauteed Seasonal Vegetables (*Seasoned to match dinner flavours).

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



S T A R C H E S

- Duckfat Roasted Potatoes.
- Parmesan & Lemon Herb Smashed Potato.
- Arancini.
- Frites (*Venue Dependent).
- Potato Dauphinoise.
- Garlic Mashed Potatoes.
- Potato Gratin.
- Truffle Potato Puree.
- Lemon Risotto. Saffron.
- Mushroom Risotto.
- Garlic Ginger Rice. Scallions.
- Sweet Potato & Goat Cheese Puree.
- Yorkshire Pudding.
- Cornbread

Please speak with our team about additional dishes available throughout the year. Some items may only be available for plated / staffed dinner parties.



ENTREES

CHICKEN / PORK

- Cider Brined Pork Chop.
- Grilled / BBQ Chicken.
- Duck Confit. Cherry Jus.
- Herb Crusted Chicken Supreme.
- Buttermilk Fried Chicken (Hot Honey).
- Smoked Pork Ribs.
- Crispy Pork Belly.
- Chicken Piccata. Lemon. Capers. White Wine.

BEEF / LAMB

- Americana Striploin.
- Beef Tenderloin Medallions or Roast.
- Slow Cooked Beef Brisket.
- Herb Crusted Beef Striploin.
- Grilled Flank Steak.
- Dukkah Crusted Rack of Lamb.
- Lamb Shank. Red Wine & Herb.
- Classic Veal Osso Bucco.
- Italian Braised Beef. Chianti. Rosemary.

Sauces:

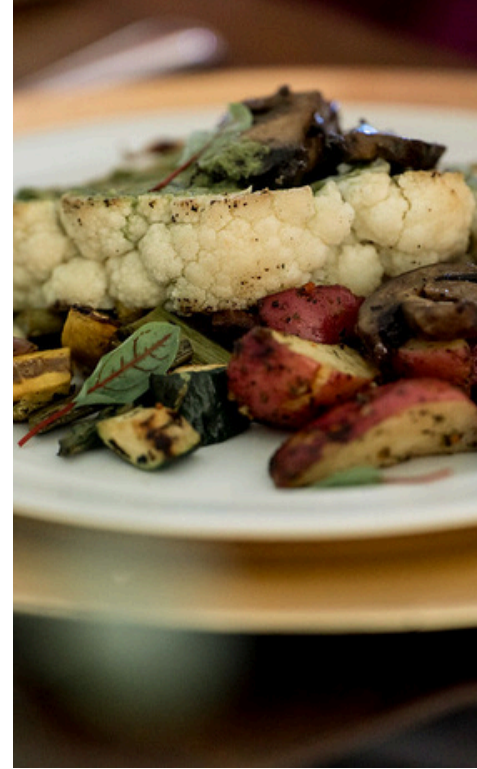
- Pan Jus.
- Rosemary Jus.
- Shrimp Bisque (Fish Dishes)
- Remoulade.
- Duxelle Jus.
- Peppercorn.
- Mustard Cream.
- Lemon Beurre Blanc.
- Chimichurri.
- Harissa.

SEAFOOD/FISH

- Pesto Grilled Salmon / Dukkah Salmon / Miso Maple Salmon.
- Cod Topped with Herb Fried Panko.
- Seared Atlantic Cod. White Wine Tomato Broth. Fennel. Capers.
- Pan Seared Whitefish. Beurre Blanc.
- Grilled Garlic Shrimp.

PASTA

- Orecchiette with Sausage. Tomato. Rapini. Oil. Garlic. Caramelized Onions.
- Ravioli Stuffed with Short Rib, Rose Sauce, Crispy Onions.



VEGETARIAN

- Orecchiette a la Vodka.
- Roasted Eggplant. Tomato & White Bean Ragout. Whipped Feta. Toasted Pine Nuts. Herb Gremolata.
- Ravioli.
 - Toasted Walnuts. Sautéed Kale. Pecorino Burnt Butter.
 - Wild Mushroom. Brandy Cream Sauce.
 - Butternut Squash. Crispy Sage.
- Rigatoni al Pomodoro. San Marzano Tomatoes. Roasted Garlic. Calabrian Chili. Fresh Basil.
- Lentil Stuffed Squash. Rice. Currants. Parsley.
- Polenta Tower. Grilled Vegetables. Tomato Coulis.
- Roasted Cauliflower Steak. Chermoula. Labneh. Pomegranite.
- Sweet Potato Vegetable Coconut Curry on Basmati. Crispy Onion. Naan. Coriander.
- Vegetable Wellington.

Clients can add a vegetarian / alternative options to all catering events for over 25 people at no cost
Additional menu items available on request



DESSERTS

Please enquire with our team if the following desserts are available for your dinner:

- Classic Tiramisu.
- New York Cheesecake.
- Catalan "Burnt" Cheesecake.
- Salted Caramel Cheesecake.
- Chocolate Raspberry Mousse.
- Salted Creme Brûlée.
- Pot au Creme.
- Broken Down Pavlova.
- Mini Mason Jar Cheesecake. Berry Compote.
- Salted Whiskey Butter Tart.
- Dark Chocolate Mousse. Hazelnut Praline.
- Lemon Olive Oil Cake. Mascarpone Whip.
- Flourless Chocolate Cake. Ganache. Sponge Toffee.
- Apple Crumble. Whipped Cream.
- Fruit Platter. Baileys Whipped Cream.
- Carrot Cake. Creme Anglais.
- Tropical Fruit Salad with Crushed Meringue.
- Seasonal Fruit Tarte Tatin.
- Sundae Bar.
- Housemade Squares *Please discuss seasonal options with our team
- Locally Inspired Seasonal Tarts & Pies.

Plated desserts and dessert stations may be added to catered meal packages
Prices range from \$10 - \$20pp
Coffee and tea service available for staffed events

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