

CATERING

smashrestaurants.com



SMASH MARKHAM
4261 Highway 7 East,
Unionville, Ontario, L3R 9W6
(905) 940-2000
info@smashkitchen.com



SMASH WHITBY
75 Consumers Dr,
Whitby, Ontario L1N 9S2
(905) 940-2000
info@smashkitchen.com



CHAR BOX
CHARCUTERIE & BOTTLE SHOP

4261 Highway 7 East,
Unionville, Ontario, L3R 9W6
(647) 987-6993
info@charbox.ca



139 Main Street Unionville,
Unionville, Ontario, L3R 2G6
(905) 604-6983
info@nextdoorrestaurant.com



COMING SOON
19 - 8241 Woodbine Avenue
Markham, Ontario L3R 8Z5
info@smashkitchen.com

Breakfast & Brunch (priced per person – minimum 10 people)

SMASH BREAKFAST SPREAD

Individually boxed and bagged

4 Cheese scrambled eggs, brussels sprout hash, choice of breakfast sausage or bacon, toast, fresh fruit.

MEDITERRANEAN BREAKFAST SPREAD

Individually boxed and bagged

Garden vegetable scrambled eggs, brussels sprout hash, feta cheese, shakshuka, toast, fresh fruit.

PASTRY BASKET

Assorted mini danishes & croissants, whipped brown butter.

BREAKFAST PROTEIN PLATTER

Double smoked bacon, peameal bacon, breakfast sausage.

18

18

5½

7½

ADD-ONS:

BREAKFAST SAUSAGE 3½ (3 PIECES)

LAMB SAUSAGE 5½ (1 PIECE)

DOUBLE SMOKED BACON 5½ (4 PIECES)

PEAMEAL BACON 3½ (3 PIECES)

BUTTERMILK PANCAKE 3½ (1 PIECE)

TOAST 2½ (2 PIECES)

MOSSBERRY JAM 4 (64ML)

SCRAMBLED EGGS 5

Platters (serves up to 10 people)

BUILD YOUR OWN YOGURT PARFAIT PLATTER

Greek yogurt, granola, fresh berries, chia seeds, mixed nuts & seeds, local honey.

SMOKED SALMON PLATTER

Tomatoes, cucumbers, red onions, lemons, fresh bagels, avocado, capers, dill cream cheese.

66

143

TUNA & EGG SALAD PLATTER

Cream cheese, tuna salad, egg salad, fresh bagels, tomatoes, cucumbers, red onions.

93½

BRUSSEL SPROUT HASH (SERVES UP TO 6 PEOPLE)

35



🌿 VEGETARIAN
🌱 VEGAN
🚫 GLUTEN FREE
🥛 DAIRY FREE
🌶️ SPICY
🥜 NUT ALLERGEN

SOME MENU ITEMS ARE AVAILABLE GLUTEN FREE, VEGETARIAN AND/OR VEGAN UPON REQUEST.
PLEASE NOTIFY US OF ALL INTOLERANCES, ALLERGIES OR DIETARY RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED.

Salads & Dips (serves up to 10 people)

HOUSE SALAD

Mixed greens, feta cheese, cherry tomatoes, cucumbers, red onions, bell peppers, lemon & herb vinaigrette.

CAESAR SALAD

Chopped romaine hearts, bacon, grana padano, wonton crisps, caesar dressing.

SMASH BURRITO BOWL

Chopped romaine hearts, red rice, roasted sweet potatoes, guacamole, cheese blend, chickpea salsa, pico de gallo, crema, pickled red onions, corn tortilla chips.

CHICKEN COBB SALAD

Chopped romaine hearts, grilled chicken, bacon, avocado, goat cheese, chickpea salsa, cucumbers, hard boiled eggs, cherry tomatoes, honey dijon dressing.

59½ POKE BOWL 77

Marinated salmon, edamame beans, seaweed salad, avocado, masago, sushi rice, togarashi aioli, sesame seeds, nori.

59½ DIPS & SPREADS 55

House-made hummus & baba ganoush, garlic naan, corn tortilla chips.

76 GUAC & CHIPS 49½

House-made guacamole, pico de gallo, corn tortilla chips.

ROASTED CORN & POBLANO DIP 71½

Smoked paprika cream cheese, scallions, cheese blend, pico de gallo, corn tortilla chips.












102½ CRUDITE PLATTER 60½

Seasonal vegetables, buttermilk ranch.

CEVICHE & CHIPS 88

Salmon & shrimp, corn tortilla chips.

PROTEIN ADD-ONS (SERVES UP TO 10 PEOPLE):

GRILLED CHICKEN   49½	BBQ PULLED BEEF BRISKET  49½	ROASTED QUEBEC DUCK BREAST  55
MISO SALMON  55	TANDOORI CHICKEN LEGS   38½	
CAJUN SHRIMP   49½	JERK CHICKEN LEGS   38½	

Family Platters (serves up to 10 people)

ARTISANAL SANDWICH PLATTER

Demi baguette, prosciutto & mozzarella, balsamic vegetable, fior di latte crumble, chicken B.L.T.

SEAFOOD PLATTER

Cocktail shrimp, N.Z. mussels, oysters, marinated calamari, smoked salmon cream cheese, cocktail sauce, lemons, mignonette, crostinis.

CHEESE PLATTER

4 Local cheeses (800 grams), house-made dip, hot dijon mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, candied nut bark, crackers, crostinis.

85 CHARCUTERIE PLATTER 200

4 Artisanal cured meats (800 grams), house-made dip, hot dijon mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, candied nut bark, crackers, crostinis.

187 CHARCUTERIE & CHEESE PLATTER 230

4 Artisanal cured meats (800 grams), 4 local cheeses (400 grams), house-made dip, hot dijon mustard, preserves, marinated olives, local honey, assorted dried & fresh fruit, candied nut bark, crackers, crostinis.

190

BUILD YOUR OWN TACOS (2 TACOS PER PERSON)

Includes: Flour tortillas, lettuce, pico de gallo, limes, cilantro, guacamole, chipotle aioli, pickled red onions, salsa roja, hot sauce.

PROTEIN OPTIONS:

Chicken tinga   192 (serves 12 people)	Pork carnitas, pineapple salsa  320 (serves 20 people)
BBQ pulled beef brisket  192 (serves 12 people)	Lamb barbacoa    228 (serves 12 people)
Taco guisado (impossible meat)   192 (serves 12 people)	Cajun shrimp   174 (serves 12 people)

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Finger Foods

BEEF SLIDERS

Cheddar cheese, smash sauce, pickled cucumbers, caramelized onions, toasted bun.

BBQ BRISKET SLIDERS

BBQ pulled beef brisket, smash sauce, caramelized onions, toasted bun.

FRIED CHICKEN SLIDERS

Marinated dark meat, chipotle aioli, toasted bun. Served with creamy coleslaw & pickled cucumbers.

PLANT BURGER SLIDERS

Sundried tomato plant based patty, roasted garlic & basil aioli, pickled cucumbers, toasted bun.

BBQ BEEF CROQUETTES

Dijon aioli, pickled red onions.

CHICKEN WINGS

Choice of: Salt & pepper or smash BBQ sauce. Served with carrot sticks & buttermilk ranch.

66 per doz

CRISPY DUCK WINGS

Sweet chili sauce, pickled chilis, scallions, sesame seeds.

60 per 3lbs

66 per doz

BAKED N.Z. MUSSELS

Garlic soy sauce, cheese blend.

31 per doz

66 per doz

CORN BREAD

Parmesan cheese, whipped brown butter.

46½ per doz

65 per doz

MEXICAN STREET CORN

Roasted corn, chipotle aioli, feta cheese, pico de gallo, cilantro.

27 per 6 cobs

46½ per doz

OYSTERS

Fresh catch, hot sauce, lemons, mignonette, cocktail sauce.

72 per 2 doz

60 per 3lbs

CHICKEN FINGERS

Plum sauce.

36 per doz

Comfort Food (serves up to 8 people)

Substitute for gluten free pasta available upon request

L.A. MAC & CHEESE

Cavatappi pasta, cheese sauce, cheese blend, herb crumble.

86

ROASTED PORK (SERVES UP TO 12 PEOPLE)

Mustard cream sauce.

99

MUSHROOM MAC & CHEESE

Cavatappi pasta, truffle cheese sauce, roasted mushrooms, caramelized onions, goat cheese, herb crumble.

112½

BBQ PORK RIBS (2 RACKS)

Smash BBQ sauce.

40

MASALA MAC & CHEESE

Cavatappi pasta, cheese sauce, cheese blend, kashmiri chili, garam masala, pico de gallo, herb crumble.

99

JUMBO GARLIC SHRIMP

Black tiger shrimp, white wine sauce.

132

SEAFOOD MAC & CHEESE

Cavatappi pasta, tomato cheese sauce, cheese blend, cajun shrimp, mussels, chorizo, pico de gallo, herb crumble.

154

HOME FRIED BUTTERMILK CHICKEN

Marinated dark meat, chicken gravy.

44

LOBSTER MAC & CHEESE

Cavatappi pasta, Atlantic lobster, rosé cheese sauce, pico de gallo, cheese blend, herb crumble.

mp

KAMAYAN FEAST

Garlic rice, lumpia, longanisa, BBQ chicken, grilled stuffed squid, garlic shrimp.

275

CHICKEN TRUFFLE RIGATONI

Fresh rigatoni pasta, grilled chicken, cream sauce, roasted mushrooms, grilled sweet corn, roasted red peppers, green peas, truffle oil, grana padano.

141

GRILLED MIAMI BEEF RIBS

Kimchi, sesame.

174

PASTA POMODORO

Cavatappi pasta, tomato sauce, fresh basil, grana padano.

55

ROASTED BBQ PICANHA

Smash BBQ sauce.

104½

SPICY ROSÉ LINGUINE

Linguine pasta, creamy arrabiata sauce, grana padano.

71½

MISO SALMON

Miso & soy marinated Atlantic salmon, honey mustard sauce.

99

TANDOORI CHICKEN

Boneless legs, mint chutney.

53

CHICKEN PARMESAN

Chicken breast, tomato sauce, cheese blend.

55

JERK CHICKEN

Jerk glazed boneless legs, pineapple salsa.

57½

GRILLED CHICKEN

Brined chicken breast, thyme.

54

ROASTED LAMB SHOULDER

Chimichurri sauce.

148½

BBQ PULLED BEEF BRISKET

Smash BBQ sauce.

48

ROASTED QUEBEC DUCK BREAST










Maple demi cream sauce.

99













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Sides (serves up to 6 people)

ROASTED GARLIC MASHED POTATOES  	49½	GARLIC CHEESE BREAD 	16½
ROSEMARY ROASTED MARBLE POTATOES  	49½	Challah blocks, garlic butter, cheese blend, pico de gallo, balsamic glaze.	
MARKET VEGETABLES  	49½	PREMIUM VEGETABLE PLATTER  	69
		Broccolini, cauliflower & heirloom carrots	

Sweet Endings

ECLAIRS 	53 per doz	BUTTERSCOTCH SQUARES 	46½ (2 doz)
Choice of chocolate or vanilla.		White chocolate chips.	
SMASH DONUTS 	24 per doz	TIRAMISU (SERVES UP TO 12 PEOPLE) 	66
Cinnamon & sugar dusted, dulce de leche.		Lady fingers, mascarpone cream, kahlua.	
CATHY'S BANANA CHOCOLATE TOFFEE CAKE 	77 per cake	MATCHA TIRAMISU (SERVES UP TO 12 PEOPLE) 	71½
Dulce de leche.		Lady fingers, green tea cream.	
ASSORTED BAKED COOKIES 	26½ per doz	ASSORTED DESSERT PLATTER (SERVES UP TO 12 PEOPLE) 	66
FRUIT FOR THE GODS SQUARES  	46½ (2 doz)	FRESH FRUIT PLATTER (SERVES UP TO 12 PEOPLE)  	71½
Salted pecans & dates.			

Beverages

BOTTLED SOFT DRINKS	3¾	FRESHLY SQUEEZED BOTTLED JUICES (12OZ)	7
Coke, diet coke 500 ML		Orange, grapefruit, apple, cold combat (orange, grapefruit, lemon, ginger & cayenne)	
Boylans: root beer, black cherry, cream soda, ginger ale, orange soda 330 ML		Refresh mint (pineapple, apple, lemon & mint)	9
BOTTLED WATER	3½	WINE & BEER	
Still 330 ML	4½	Bottles of wine & beer available upon request.	
Sparkling 330 ML		<i>Must be 19 years of age or older. Valid identification must be current, government-issued & include a photo & date of birth.</i>	

Ask our events coordinator for our full service catering options including but not limited to setup, tear down & staffing to ensure your event is worry-free.
Additional charges may apply.

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