

# CATERING MENU

SMASHRESTAURANTS.COM



# Breakfast & Brunch (priced per person - minimum 10 people)

## BREAKFAST SPREAD

*Individually boxed and bagged*

Cheese scrambled eggs, brussels sprout hash, choice of breakfast sausage & maple glazed bacon, fresh fruit.

## MEDITERRANEAN BREAKFAST SPREAD

*Individually boxed and bagged*

Garden vegetable scrambled eggs, brussels sprout hash, feta cheese, pico de gallo, fresh fruit.

## PASTRY BASKET

Assorted mini danishes & croissants, whipped brown butter.

## BREAKFAST PROTEIN PLATTER

Maple glazed bacon, peameal bacon, breakfast sausage.

18

18

5½

7½

### ADD-ONS:

BREAKFAST SAUSAGE 3½ (3 PIECES)

LAMB SAUSAGE 5½ (1 PIECE)

MAPLE GLAZED 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

BEEF SAUSAGE & PEPPER SAUTÉE حلال 5

CORNED BEEF HASH حلال 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.

## BAGEL & LOX

Everything bagel crostini's, OG cured lox, whipped cream cheese, pickled red onions, tomatoes, cucumbers, capers.

66

143

## TUNA & EGG SALAD PLATTER

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

93½



 VEGETARIAN  VEGAN  GLUTEN FREE  DAIRY FREE  SPICY  NUT ALLERGEN  HALAL

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# Salads & Dips (serves up to 10 people)

## HOUSE SALAD

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

## CAESAR SALAD

Romaine hearts, shredded kale, creamy dijon dressing, parmesan & herb crumble, grana padano.

## CHICKEN COBB SALAD

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

## BREADS & SPREADS

Hummus, roasted red pepper cream cheese, spinach & artichoke dip, artisanal bread.

## GUAC & CHIPS

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

## CRUDITE PLATTER

Seasonal vegetables, buttermilk ranch.

## CAPRESE SALAD

Soft mozzarella, basil pesto marinated heirloom tomatoes, fresh basil, balsamic reduction.

## 59½ GREEK SALAD 75

Romaine hearts, feta cheese, kalamata olives, cucumbers, bell peppers, red onions, marinated grape tomatoes, fresh dill, lemon & herb vinaigrette.

## 60 STRAWBERRY & SPINACH SALAD 75

Baby spinach, fresh strawberries, goat cheese, pumpkin seeds, sweet & spicy pecans, lemon & herb vinaigrette.

## 102½ MEDITERRANEAN PASTA SALAD 70

Penne pasta, pesto, feta cheese, kalamata olives, bell peppers, red onions, heirloom grape tomatoes, roasted zucchini, sundried tomato pesto vinaigrette, fresh herbs. *Substitute for gluten free pasta available upon request.*

## 55 PRIMAVERA PASTA SALAD 75

Farfalle pasta, basil pesto, bell peppers, red onions, heirloom grape tomatoes, grana padano, fresh herbs. *Substitute for gluten free pasta available upon request.*

## 49½ CREAMY DILL SLAW 45

Shaved cabbage with super greens, creamy dill & dijon dressing, apples & radishes, fresh herbs.

### PROTEIN ADD-ONS (SERVES UP TO 6 PEOPLE):

GRILLED CHICKEN    49½

MAPLE CHILI SALMON  55

CAJUN SHRIMP   49½

SMOKED PULLED BEEF BRISKET   49½

TANDOORI CHICKEN LEGS    38½

JERK CHICKEN LEGS    38½

# Artisanal Sandwich Platter (serves up to 8 people)

## SIGNATURE COLD SANDWICH PLATTER 79

6 Sandwiches per platter. Choice of 2 selections per platter. Artisanal bread.

### ROAST BEEF

Provolone, arugula, onion jam, horseradish aioli, pickled mustard seeds.

### ROASTED CHICKEN

Havarti, arugula, roasted bell peppers, chipotle aioli.

### ANTIPASTI

Provolone, arugula, roasted mixed vegetables, sundried tomato pesto, garlic herb aioli.

### CAPRESE

Soft mozzarella, arugula, heirloom tomatoes, fresh basil, sundried tomato pesto, garlic herb aioli, balsamic reduction.

### CALABRESE

Soppresata, lemon whipped ricotta, arugula, rosemary honey, kalamata olives, pickled chilies.

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# Family Platters (serves up to 10 people)

## 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.

## 187 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.











## 190 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.

### BUILD YOUR OWN TACOS (2 TACOS PER PERSON)

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

#### PROTEIN OPTIONS:

Chicken tinga   	<b>192</b> (serves 12 people)	Cajun shrimp  	<b>174</b> (serves 12 people)
Smoked pulled beef brisket  	<b>192</b> (serves 12 people)	Pork carnitas, pineapple salsa 	<b>320</b> (serves 20 people)
BBQ Jackfruit  	<b>192</b> (serves 12 people)		

# Finger Foods

## BEEF SLIDERS

Cheddar cheese, hush sauce, house-made pickles, sweet onions, potato bun.

## BBQ BRISKET SLIDERS

Smoked pulled beef brisket, BBQ sauce, horseradish aioli, potato bun.  
*Served with creamy lemon dill coleslaw & house-made pickles.*

## FRIED CHICKEN SLIDERS

Marinated white meat, chili aioli, potato bun.  
*Served with creamy lemon dill coleslaw & house-made pickles.*

## PLANT BURGER SLIDERS

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

## BBQ BEEF CROQUETTES

Dijon aioli, pickled red onions.

## 66 **per doz** CORN BREAD **46½ per doz**

Parmesan cheese, whipped brown butter.

## 66 **per doz** MEXICAN STREET CORN **27 per 6 cobs**

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

## 66 **per doz** BRUSCHETTA PLATTER **48 per doz**

Deconstructed, crostini's, tomato basil bruschetta, goat cheese, garlic aioli, crisp capers, balsamic reduction, herb oil.

## 66 **per doz** CHICKEN TENDERS **48 per doz**

House-made, buttermilk marinaded, special seasoning.  
*Served with maple buffalo sauce and garlic herb aioli.*

## 65 **per doz** OYSTERS **MP min 5 doz**

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

**46½ per doz**

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# Pastas & Macs (serves up to 10 people)

Substitute for gluten free pasta available upon request

## OLD TIME CLASSIC MAC & CHEESE

Bechamel cheddar cheese sauce, cheese blend, short noodle, parmesan herb crumble.

## LOBSTER MAC & CHEESE

Atlantic Lobster, rosé cheese sauce, cheese blend, short noodle, pico de gallo, parmesan, herb crumble.

## TRUFFLE MAC & CHEESE

Bechamel cheddar cheese sauce, short noodle, mushroom duxelles, goat cheese, truffle oil, parmesan herb crumble.

## BREKKY MAC

Bechamel cheddar cheese sauce, short noodle, sweet longanisa style chorizo sausage, fried egg, lola's sauce, garlic herb aioli, pico de gallo, garlic crunch.

## THE BUCKAROO MAC

Bechamel cheddar cheese sauce, short noodle, chili con carne, corn salsa, sour cream, pickled jalapeños, pico de gallo, tortilla chips.

## THE BUFFALO MAC

Bechamel cheddar cheese sauce, short noodle, breaded chicken strips, maple buffalo sauce, parmesan herb crumble.

## 86 THE GODFATHER MAC 117

Bechamel cheddar cheese sauce, short noodle, bolognese meat sauce, boccocini, parmesan herb crumble.

## MP 96 SOUTHERN SMOKE MAC 117

Bechamel cheddar cheese sauce, short noodle, smoked beef brisket, BBQ sauce, pickled jalapeños, sweet white onions, garlic crunch.

## 96 CAJUN SHRIMP MAC 117

Bechamel cheddar cheese sauce, short noodle, marinated shrimp, corn salsa, pickled jalapeños, pico de gallo, garlic crunch.

## 99½ MUSHROOM PENNE 80

Penne pasta, roasted mushroom melange, bacon, baby spinach, basil pesto cream sauce, grana padano.

## 103½ SAMBUCCA SHRIMP PASTA 90

Penne pasta, herb marinated tiger shrimp, sambucca rosé sauce, olive oil poached heirloom grape tomatoes, parmesan herb crumble.

## 108 RIGATONI DI POMODORO 65

Rigatoni pasta, pomodoro sauce, olive oil poached heirloom grape tomatoes, grana padano.



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## Comfort Food (serves up to 10 people)

- TANDOORI CHICKEN** 🍗 ✂️ 🍴 حلال  
Boneless legs, mint chutney.
- ROASTED LAMB SHOULDER** ✂️ 🍴  
Chimichurri sauce.
- ROASTED PORK** (SERVES UP TO 12 PEOPLE) ✂️  
Mushroom cream sauce.
- JUMBO GARLIC SHRIMP** ✂️  
Black tiger shrimp, white wine sauce.
- KUYA'S CHICKEN** 🍴 حلال  
Sweet soy and lemongrass marinated chicken legs.  
*Served with crack sowse and garlic herb aioli.*
- JERK CHICKEN** 🍴 حلال  
Chef's signature, jerk marinated & smoked chicken legs.  
*Served with jerk BBQ sauce & garlic herb aioli.*
- GARLIC HERB WHOLE ROAST CHICKEN** ✂️ 🍴 حلال  
Slow roasted whole capon chicken,  
garlic herb & citrus glazed.  
*Served with au jus.*
- SMOKED BEEF BRISKET** 🍴 حلال  
Smoked & hand carved.  
*Served with shaved sweet onions, creamy lemon dill slaw,  
house-made pickles & BBQ sauce.*

- 53** **SMOKED BEEF RIBS** 🍴 حلال **115**  
*Served with shaved sweet onions, creamy lemon dill slaw,  
house-made pickles & BBQ sauce.* **/rack**
- 148½** **KUYA'S RIBS** 🍴 حلال **125**  
**99** Smoked beef back ribs, sweet soy & lemongrass glazed,  
sweet chili, toasted sesame seeds, fried garlic, scallions.  
*Served with shaved sweet onions, house-made pickles,  
kimchee, garlic herb aioli & crack sowse.* **/rack**
- MP** **KAMAYAN FEAST** 🍴 حلال **140**  
**75** Garlic rice, pansit, chicken insal, BBQ pork liempo,  
lumpiang shanghai, kropek, grilled eggplant, grilled okra,  
mango served with coconut vinegar, toyomansi,  
bagoong, pico de gallo.
- 75** **MAPLE CHILI SALMON** 🍴 **160**  
Maple, sesame, soy, ginger & chili glazed, toasted sesame  
seeds, scallions, radishes.
- 75** **MEDITERANNEAN SALMON** 🍴 ✂️ **160**  
Dijon rubbed & herb encrusted, caperberries, olive oil  
poached heirloom grape tomatoes.  
*Served with lemon dill sauce & fresh herbs.*
- 300**

## Sides (serves up to 6 people)

- GARLIC CHEESE BREAD** 🍴  
Challah blocks, garlic butter, cheese blend, pico de gallo,  
balsamic glaze.
- MARKET VEGETABLES** 🌿 ✂️
- HOISIN CHILI GREEN BEANS** 🍴  
Toasted garlic & sesame, sweet chili.
- 48** **CILANTRO LIME RICE** 🌿 ✂️ **48**  
Cilantro & lime infused rice, scallion ginger oil,  
heirloom grape tomatoes, fried garlic, haricots verts.  
*Served with garlic herb aioli.*
- 48** **LEMON HERB & GARLIC ROASTED POTATOES** 🍴 ✂️ **48**
- 48** **CREAMY MASHED POTATOES** 🍴 ✂️ **48**

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# Sweet Endings

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



# Beverages

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