



YOU HOST, WE COOK

Our entertaining options include presentation- ready dishes that simply require unwrapping or a gentle warm.

All of our food reflect place and season. We highlight fresh organic produce and local quality ingredients.

All orders are made specifically for your event and designed to take the stress out of hosting. We understand the joys of sharing good food with loved ones and how it can bring people closer together.

Pick-up at the shop, or request delivery. Minimum of five days prior to your event is requested.

Please see each menu for minimum ordering requirements.
Pricing does not include: HST or rentals, delivery and staffing if required.

For full service catering teams that prepare food in your home please be in touch.

For smaller gatherings or to order single items please visit the shop. We would be happy to help put something together for you.

Local delivery starts at \$15
Delivery and set up starts at \$75

Please be in touch with any questions or inquires. We look forward to working with you.
Tracey, Alex & FM Team

START THE DAY

Continental style breakfast. Perfect for a morning meeting. \$20 per person. Minimum 10.

- Our famous lemon and currant scones, butter, KATB preserves
- Mini Quiche, please specify Lorraine or vegetarian
- Choice of yogurt bowl OR coconut chia pudding, each topped with fruit and house granola

A few of our brunch favourites for you to serve at home \$27 per person. Minimum 10.

- Our famous lemon scone with KATB preserves and butter
- Mini crepe with with lemon ricotta
- Vegetarian frittata OR quiche, please specify vegetarian or Lorraine
- Side green salad with lemon vinaigrette

LUNCH

For the office, home or celebration. Lunches can be packaged individually or served on platters depending on your space and preference. Minimum six has two choices, 12 includes choice of three.

- Smoked Ham with brie cheese/pickle/aioli on focaccia \$15
- Chicken/bacon/oven roasted tomato/house aioli on focaccia \$15
- Egg Salad/ fresh herbs/house aioli in a wrap \$12
- Hummus / vegetables / tapenade / greens in a wrap \$12
- Smoked Salmon/ cream cheese/ pickled onion/ capers/ Montreal bagel \$12
- Daily Greens: seasonal vegetables/ chickpeas/ tahini dressing \$15
- Chicken salad: greens/ apple/ celery /red onion /fresh herbs /house aioli \$16
- Salad Nicoise: poached salmon/ egg/ greens/ potato/ French beans/ tomato/ radish/ olive/shallot vinaigrette \$25
- Chef Salad: greens/ smoked turkey/ egg /cheese /tomato /cucumber/ lemon vinaigrette \$22

GRAZING

Perfect anytime of day... beautifully presented to add decor to your tablescape. Minimum 12.

- FM AILOI PLATTER: Oven roasted potatoes, asparagus, haricots verts, heirloom carrots, broccolini, endive spears, radishes, cherry tomatoes, olives and lemon aioli \$10 pp
- CHEESE & FRUIT: Triple cream, old cheddar and blue D'Elizabeth, marinated chèvres served with fresh and dried fruits, fig compote, crackers and toasts \$15 pp
- CHARCUTERIE: Prosciutto, capicola bresaola, salami, cornichons, olives, mustards, old cheddar, brie, toasts \$17 pp
- HOUSE DIPS: Choose of three dips with pita, crackers and light crudités \$12pp Smoked fish, artichoke and asiago, tapenade, hummus, romesco, radish butter, green goddess. \$12 pp

COCKTAIL HOUR

Impress your guests and entertain like a pro, gentle warming may be required. Minimum 12 pieces per item. Priced \$36-\$48 per dozen. Please inquire for details.

- Mushroom cigars
- Smoked salmon rolls/cream cheese/ pickled onion
- Cold poached shrimp/romesco sauce
- Popovers/beef tenderloin/horseradish cream
- Prosciutto wrapped asparagus
- Puff pastry/cheese straws
- Endive spear w/ smoked salmon dip
- Heirloom cherry tomato/ fresh mozzarella and basil
- Savoury tart / puff pastry/ black olive/ caramelized onion/ anchovy/ roasted red pepper

DINNER

Delicious family style meals ready in no time at all. Warming maybe required. Minimum six.

- Niçoise salad: poached salmon/ egg/ greens/ potato/ French beans/ tomato/ olive/shallot vinaigrette \$24pp
- Chicken pesto salad: pesto marinated chicken/ radish/ cucumber/ chickpea/ French beans/ almonds/ greens/ marinated mushrooms \$20pp
- Braised chicken with shallots/ white wine/ oven roasted tomato/ tarragon \$24pp
- Grilled Flank Steak or Tenderloin with chimichurri \$MP
- Salmon Wellington- salmon/ leeks/ béchamel/ spinach puff pastry \$35
- Beef Wellington- beef tenderloin/ mushroom duxelle/ puff pastry \$45pp

SIDES Vibrant colours and textures to accompany your main Course. Minimum six.

- House Focaccia & herbed butter \$3pp
- Green bean, crispy shallot, oven roasted tomato \$pp
- Hasselback new potato, rosemary, olive oil \$5pp
- Gratin potato, fennel, gruyere \$24 serves six 8*8 pan
- Carrots heirloom roasted honey dukkah \$5pp

SOMETHING SWEET

FM Custom cakes come in two sizes small (feeds 4-6) or large (large feeds 8-12) and seasonally decorated.

- Chocolate cake with vanilla buttercream \$30/\$55
- Carrot cake with orange buttercream \$35/\$65
- Lemon cake with curd and lemon buttercream \$35/\$65
- Vanilla cake with caramel and brown butter buttercream \$30/\$55

SMALL BITES Priced individually. Minimum four pieces per item. \$2.75-\$4.50.

- Butter tart / Lemon bar / Date square / Walnut brownie / Pecan Bar / Lemon Tart / Cookies