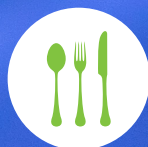


CORPORATE EVENTS | INTIMATE AFFAIRS | BIG BASHES | WEDDINGS

10tation
event catering
10tation.com

The Second City

TORONTO RECEPTION CATERING MENU



COCKTAIL MENU 1

Served Room Temperature

PASSED HORS D'OEUVRES

(6 pcs per guest)

Please choose 6 items from the following:

- Assorted mini pizzette (V)
- Mini quiches with mushroom and asiago (V)
- Mango Thai rolls accompanied by a sweet chili sauce (VE, GF)
 - Cucumber filled with quinoa salad (VE, GF)
- Caprese skewer - grape tomatoes, bocconcini and fresh basil on a bamboo skewer (V, GF)
- Greek skewer - feta cheese, olive, and mint pesto (V, GF)
 - Southern chicken salad in a corn muffin
- Chicken Thai rolls accompanied by a sweet chili sauce (GF)
 - Miniature burgers with cherry tomatoes and Dijon mayo on a sesame bun
- Mini bagel, smoked salmon, dill cream cheese, red onion

Menu Pricing \$18 per guest
Chef / Staffing Pricing \$4 per guest

Designed to service groups of 30 or more for a 60-90 minute reception.



(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE

ALL FOOD & BEVERAGES SUPPLIED IN HOUSE BY THE SECOND CITY TORONTO OR 10TATION EVENT CATERING INC.

COCKTAIL MENU 2

Served hot/Chefs required onsite

PASSED HORS D'OEUVRES

(6 pcs per guest)

Please choose 6 items from the following:

- Manchego and ricotta fritter, truffle honey, roasted fig (V)
 - Itsumo Ahi tuna, taro root taco, avocado salsa (GF)
- Duck confit, amarena cherry, gorgonzola crème fraiche, brioche
 - Nori crisp, soy/miso king and oyster mushrooms, cured egg yolk, green onions (V, VE option, GF)
- Mole braised chicken tostada, honey poblano, cream and pickled red
- PEI lobster and aged cheddar grilled cheese on toasted mini brioche
 - Ocean trout tartare puffed squid ink and tapioca wafer, served with pickled radish & smoked avocado (GF)
- Fogo Island cod brandade, organic chips, chimichurri, olive tapenade (GF)
 - Lobster, Papaya Shrimp Salad on warm jalapeño cornbread
 - Coconut Poached Shrimp Salad in a cucumber cup with chili cilantro dressing (GF)
 - Mini Fried Chicken and waffles with bacon maple syrup
 - Beet hummus, roasted diced beets, feta, tarragon sprouts, seed crisp (V)

Menu Pricing \$18 per guest
Chef / Staffing Pricing \$5 - \$8 per guest

Designed to service groups of 30 or more for a 60-90 minute reception.

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RECEPTION MENU 1

Served Room Temperature

FLOCK FRIED CHICKEN SANDWICHES

(1 per person)

Served on a sesame milk bun topped with avocado savory hot sauce and pickle slaw

THE VEGAN SALAD

(1 per person)

Arugula, kale, romaine, herbs, quinoa, beet hummus, roasted grapes, baby cucumbers, chickpeas, bell peppers, shallot dressing and crispy lentils (VE)

SOBA NOODLE BOWLS

(1 per person)

Fresh mixed vegetables, served over soba noodles with crisp taro & ginger dressing (VE)

HOUSEMADE DESSERTS

(2 per person)

Assortment of our house made, squares, bars and cookies

Menu Pricing	\$30 per guest
Chef / Staffing Pricing	\$4 per guest

Designed to service groups of 30 or more for a 60-90 minute reception.



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RECEPTION MENU 2

Served Room Temperature

*A selection of 4 savory appetizers including:
(4 pcs per guest)*

- Cucumber filled with quinoa salad with crispy taro **(VE, G)**
- Lobster salad éclair ~ served with pickled red onion and celery leaves
- Southern pulled chicken salad in a homemade corn muffin
- Cedar smoked wild salmon, with a goat cheese, caper and red onion spread wrapped around a homemade breadstick

FLOCK FRIED CHICKEN SANDWICHES

(1 per person)

Served on a sesame milk bun topped with avocado savory hot sauce and pickle slaw

THE VEGAN SALAD

(1 per person)

Arugula, kale, romaine, herbs, quinoa, beet hummus, roasted grapes, baby cucumbers, chickpeas, bell peppers, shallot dressing and crispy lentils **(VE)**

SOBA NOODLE BOWLS

(1 per person)

Fresh mixed vegetables, served over soba noodles with crisp taro & ginger dressing **(VE)**

HOUSEMADE DESSERTS

(2 per person)

Assortment of our house made, squares, bars and cookies

Menu Pricing \$42 per guest
Chef / Staffing Pricing \$4 per guest

Designed to service groups of 30 or more for a 60-90 minute reception.

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DINNER MENU 1

Served hot/Chefs required onsite

PASSED HORS D'OEUVRES

(4 pcs per guest)

- PEI Lobster and aged cheddar grilled cheese on toasted brioche
- Nori Crisp, Soy/Miso King and oyster mushrooms, cured egg yolk, green onions *(V, VE option)*
 - Manchego and Ricotta Croquette with truffle honey and roasted figs *(V)*
 - Isumo Ahi Tuna with taro root taco and avocado salsa
 - Duck Confit with amarena cherry and gorgonzola crème fraiche
- Mole Braised Short Rib Tostada with honey poblano cream and pickled red onions

FLOCK FRIED CHICKEN SANDWICHES

(1 per person)

Served on a sesame milk bun topped with avocado savory hot sauce and pickle slaw

THE VEGAN SALAD

(1 per person)

Arugula, kale, romaine, herbs, quinoa, beet hummus, roasted grapes, baby cucumbers, chickpeas, bell peppers, shallot dressing and crispy lentils *(VE)*

GNOCCHI LAMB RAGU

(1 per person)

Served with romano wafers with the option of vegetarian

DESSERT BAR

(1 per person)

Espresso and vanilla Crème Brulee

Menu Pricing \$66 per guest
Chef / Staffing Pricing \$8 - \$12 per guest

Designed to service groups of 30 or more for a 60-90 minute reception.

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DINNER MENU 2

Served hot/Chefs required onsite

PASSED HORS D'OEUVRES

(4 pcs per guest)

- PEI Lobster and aged cheddar grilled cheese on toasted brioche
- Nori Crisp, Soy/Miso King and oyster mushrooms, cured egg yolk, green onions (V, VE option)
 - Manchego and Ricotta Croquette with truffle honey and roasted figs (V)
 - Itsumo Ahi Tuna with taro root taco and avocado salsa
 - Duck Confit with amarena cherry and gorgonzola crème fraiche
- Mole Braised Short Rib Tostada with honey poblano cream and pickled red onions

Food Stations: Requires Staff on site

(1 portion per person from each station)

BURGER BAR

Choice of 10tation 4oz USDA tenderloin burgers, Ahi tuna glazed with soy, ginger and lime (served rare) or The Portobello burger (V) on brioche bun. All burgers will be assembled and presented as a garnished, finished plate with homemade beet and yam chips

TACO BAR

Grilled chicken or pulled pork or a combination of both with iceberg lettuce, chopped tomatoes, shredded cheddar and monterey jack cheese. Choice of crispy taco shells and soft tortillas, salsa, sour cream, chipotle hot sauce, and guacamole (Vegetarian option available)

PASTA BAR

An active station with chefs cooking an assortment of pastas made to order:

Client to select two in advance of event from the following list:

- orecchiette with spicy sausage and garlic rapini
- farfalle with tiger shrimp, in a light saffron cream garnished with julienne zucchini
 - penne with grilled vegetables, fresh herbs, in homemade tomato sauce (VE)
- crespelle with béchamel and tomato sauce sprinkled with parmigiano cheese (V)
 - penne wild mushrooms, fresh thyme and a hint of cream (V)

DESSERT BAR

Brulée station chefs torching brulée's to order: chai tea, vanilla bean, and coffee bean brulée artistically presented in hors d'oeuvre size portions. presented in demi-tasse cups and garnished with berries

Menu Pricing \$102 per guest
Chef / Staffing Pricing \$12 - \$18 per guest

*Hours worked includes prep and clean up

Designed to service groups of 50-175 for a 60-90 minute reception.

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE

ALL FOOD & BEVERAGES SUPPLIED IN HOUSE BY THE SECOND CITY TORONTO OR 10TATION EVENT CATERING INC.

STATIONS

Stations can be **added** to any of the Cocktail, Reception or Dinner Menus.

BURGER BAR

All burgers will be assembled and presented as a garnished, finished plate with homemade beet and yam chips. Choice of 10tation 4oz USDA tenderloin burgers or the Portobello burger (V)

TACO BAR

Grilled chicken or pulled pork or a combination iceberg lettuce, chopped tomatoes, shredded cheddar and monterey jack cheese. Choice of crispy taco shells or soft tortillas served with salsa, sour cream, chipotle hot sauce, and guacamole (*Vegetarian option available*)

PASTA BAR

An active station with chefs cooking an assortment of pastas made to order:

- penne with grilled vegetables, fresh herbs, in tomato sauce (VE)
- penne wild mushrooms, fresh thyme and a hint of cream with an option to add protein to any pasta (V)

FAJITA STATION

Clients have the option of the following:

- chicken - onion, pepper, garlic and mushroom
- vegetarian - onion, pepper, garlic, mushroom and broccoli wrapped in a sundried tomato wrap served with assorted sauces and toppings to include; sour cream, spicy tomato sauce, hot chili sauce, fresh herbs, grated mozzarella and cheddar, red onion shavings, fresh tomatoes

BAO STATION

- mole braised chicken, pickled cucumber kimchi, slaw, sriracha mayo, avocado dressing, fresh cilantro & crumbled peanuts
- battered white fish, Asian slaw, sriracha tartar sauce, fresh cilantro
- tender shiitake mushrooms in sweet and savory garlic-ginger sauce, quick pickled vegetables, hoisin sauce, crunchy peanuts, and fresh cilantro (V)

Menu Pricing \$20 per guest
Chef / Staffing Pricing TBD

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PLATTERS

(Prices listed per guest)

Platters can be ordered on their own or added to any Cocktail, Reception or Dinner Menu.

MINI BAMBOO SKEWERS \$6

Coriander and honey chicken Grilled
Mexican shrimp (*GF besides skewers*)

MARKET CRUDITÉS \$6

Broccoli, cauliflower, heirloom carrots, cucumber,
green beans, bell peppers, sugar snap peas,
asparagus and fennel accompanied by
seasonal hummus and ranch dip (*VE, V*)

DOMESTIC CHEESE & FRUIT \$8

Brie wedge, blue cheese, orange cheddar cubes and
gouda accompanied by dried fruit, seasonal
fresh berries, flatbreads & crackers (*V*)

FRUIT PLATTER \$8

Fresh seasonal fruit (*VE*)

DESSERT PLATTER \$10

An assortment of dessert squares, tarts and cookies

ARTISAN CHEESE BOARD \$15

A selection of Quebec and international artisan
cheeses served with poached pears, quince jelly,
truffle-scented honey, flatbreads, bread sticks
& assorted gourmet crackers (*V*)

ALBERTA BEEF PLATTER \$17

Sliced AAA Alberta beef striploin cooked medium, pommery
mustard, Dijon mustard, horseradish cream, black truffle aioli,
caramelized onions, oven roasted tomatoes, arugula,
10tation root chips, mini egg buns, Calabrese buns

SLOW ROASTED PORCHETTA \$17

Mini Calabrese buns, caramelized onions,
roasted peppers and chili aioli

ANTIPASTO \$18

An assortment of breads and flatbread accompanied by a
variety of domestic and Italian cheese, prosciutto,
salami, sopressata, cured sausage, roasted
red peppers, olives & artichoke hearts.

MIDDLE EASTERN \$18

Chickpea fritters, tabbouleh, pickled turnip, hummus,
baba ganoush, spiced olives, pita (*V*)

SUSHI PLATTER \$18

Assorted rolls to include vegetarian

ONTARIO SMOKED SALMON (HALF) \$86

Capers, red onion, pumpernickel, lemon aioli,
whipped cream cheese, pickled beets

SPECIAL NOTES

- Chef/Staff pricing is based on the standard 60-90 minute reception
 - Hours worked includes prep and clean up
- and may be subject to change based on event length
- All catering subject to 18% Service Fee & 13% HST

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN FREE

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