



# FAB CATERING

**FULL SERVICE EVENT MENU PACKAGE**

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# ABOUT US

In October 1999, we embarked on an incredible journey by founding FAB Restaurant Concepts Inc. Over the past three decades, we've poured our hearts and souls into building a rich legacy within the restaurant industry. Our first restaurant opened its doors 24 years ago, marking the beginning of an exhilarating adventure. Every step of the way, we have been at the helm, guiding FAB towards success.

The evolution of FAB has been truly extraordinary. From our humble beginnings, we've observed our establishments thrive and blossom, enriching both the cityscape of Toronto and the serene charm of Meaford. Each step of this journey has been infused with passion and dedication, culminating in achievements that fill us with immense pride.

FAB's journey in the Toronto restaurant scene has been deeply personal for us. Our commitment to community engagement has been at the core of everything we do. And now, with the launch of FAB Catering, we're stepping into a new chapter poised to make a lasting impact on the catering industry.

What sets FAB Catering apart is our dedication to using locally sourced, seasonal, and fresh ingredients. We believe in creating culinary experiences that not only tantalize the taste buds but also celebrate the flavours of our community and the richness of our land.

Whether you're planning an intimate private party or in need of corporate catering services, it's not just about providing food; it's about creating moments that will be cherished forever. It's a privilege for us to serve you with excellence and to be a part of your special occasions.

– Sean Bayley & Jane Henderson





**FAB**  
CATERING  
**CANAPES**

# CANAPES

## PARTY PERFECT BITES!

PRICED PER DOZEN | MINIMUM 2 DOZEN PER SELECTION

### MEAT

#### LAMB CHOPS \$100 CR

New Zealand Lamb Rack | Horseradish Gremolata

#### PULLED PORK SLIDERS \$66 CR

Slaw | BBQ Sauce | Pickle

#### GRILLED CHEESE \$47 CR

Smoked Cheddar | Crispy Bacon | Tomato Jam

#### MINI BEEF SLIDER \$72 CR

American Cheese | Pickle | Onion | Secret Sauce

#### WAGYU GYOZA \$40 CR

#### MARINATED BEEF SKEWERS \$74 (DF, GF)

Chimichurri

#### SAUSAGE & RICOTTA FLATBREAD \$39

Spicy Sausage | Pesto | Whipped Honey Ricotta

#### MEATBALLS \$57

Pesto | Parmesan | Olive Oil

#### STEAK TARTARE ON A CROSTINI \$70 (DF) CR

#### PROSCIUTTO

#### & WHIPPED RICOTTA CROSTINI \$49 CR

Basil | Vincotto

### POULTRY

#### CHIPOTLE CHICKEN TOSTADA \$49 CR

Pickled Onion | Sour Cream | Cilantro

#### GRILLED CHICKEN SLIDERS \$68 (DF) CR

Spicy Mayonnaise | Coleslaw | Cucumber

#### CHICKEN QUESADILLA \$68

Spicy Cheese Blend | Sour Cream | Chives

#### DUCK CONFIT ON CROSTINI \$60

#### DUCK BREAST ON WONTON CHIP \$65 CR

5-Spice Seared Duck | Apple Compote

#### CHICKEN GYOZA \$40

Sweet Chili

#### MARINATED CHICKEN SKEWERS \$65 (GF)

Pesto | Olive Oil

#### CHICKEN FLATBREAD \$39 CR

Spinach | Red Onion | Goat Cheese

#### ROASTED CHICKEN ARANCINI \$48

Sundried Tomato | Parmesan | Parsley

#### CHICKEN LETTUCE WRAPS \$72 CR

Marinated Chicken | Boston Lettuce



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VEGETARIAN (V), VEGAN (VG), VEGAN AVAILABLE (VGA), CONTAINS NUTS (N)*

CR = CHEF REQUIRED

# CANAPES

## PARTY PERFECT BITES!

PRICED PER DOZEN | MINIMUM 2 DOZEN PER SELECTION

### SEAFOOD

#### SHRIMP FRITTI \$58 (DF)

Lemon-Garlic Aioli

#### LOBSTER SALAD CROSTINI \$82 CR

Tomato | Onion | Lemon-Garlic Dressing

#### SCALLOP CEVICHE TOSTADA \$66 CR

Onion | Jalapeño | Cilantro | Tomato |  
Cucumber | Lime

#### SHRIMP COCKTAIL \$55

Served with Spicy Cocktail Sauce

#### PRAWN DIAVOLO \$58 (DF, GF)

Calabrian Chili | Fresh Herbs

#### OCTOPUS ON A SPOON \$66 (DF, GF) CR

Stewed Tomatoes | Olives

#### SALMON TARTARE ON A CHIP \$60 (DF,GF) CR

Salmon | Cucumber | Chip

#### SMOKED SALMON BLINI \$60

Crème Fraiche | Dill

#### SMOKED SALMON FLATBREAD \$45

Lemon | Capers | Dill

#### MINI FISH TACO \$72

Corn Tortilla | Cabbage Slaw | Pico de Gallo

#### TUNA TARTARE ON A CHIP \$60

Tuna | Cucumber | Chip

### VEGETARIAN

#### JERK MUSHROOM TACO \$70 (VG, DF, GFA) CR

Jerked Mushroom | Cilantro | Coleslaw

#### EGGPLANT CAPONATA

#### ON A CROSTINI \$50 (VG)CR

Stewed Eggplant | Olive Oil

#### VEGETABLE GYOZA \$38

Sweet Chili

#### VEGETABLE SKEWERS \$55 (VG, DF, GF)

Herb Marinated Vegetables | Chimichurri

#### CRISPY POLENTA \$40 (VGA)

Pesto | Calabrian Chili Aioli

#### MINI EGGPLANT PARMESAN

#### SANDWICH \$66 (VGA) CR

Tomato Sauce | Basil

#### SUNDRIED TOMATO

#### AND MOZZARELLA ARANCINI \$45 (VGA)

Lemon-Garlic Aioli

#### WARM MUSHROOM BRUSCHETTA \$54(VGA)

Mixed Mushrooms | Truffle Oil

#### MOZZARELLA STICK \$49

Tomato Sauce | Basil

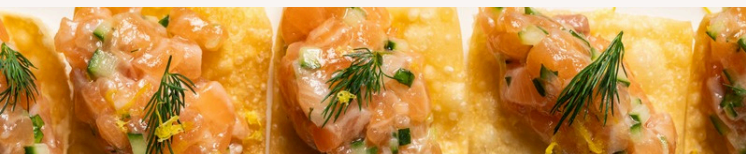
#### MAC & CHEESE FRITTERS \$49

Truffle Aioli

#### SUNDRIED TOMATO &

#### GOAT CHEESE FLATBREAD \$40

Cherry Tomatoes | Rosemary | Balsamic  
Reduction



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**FAB**  
CATERING

# FOOD STATIONS

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## FOOD TO PUT YOU IN A GOOD MOOD!

WE RECOMMEND ON-SITE CHEFS FOR ALL FOOD STATIONS TO ENSURE THE BEST GUEST EXPERIENCE  
MINIMUM 25 GUESTS PER STATION | PRICES ARE PER PERSON

### OYSTER BAR \$500 (V, DF, GF)

100 Fresh Canadian Oysters served with Horseradish, Cocktail Sauce and Mignonette

### BYO SALAD STATION \$14

Mixed Greens | Romaine | Arugula, Tomatoes | Cucumber, Onion | Peppers | Crouton | Sprouts | Sundried Tomato | Goat Cheese | Pickled Red Onion | Bacon Bits | Caesar Dressing | Shallot Vinaigrette

### POUTINE STATION \$12

Potato Wedges | Quebec Cheese Curds | Beef Gravy  
Add on: Pulled Chicken \$4 | Bacon \$2 | Pulled Pork \$4  
\*Vegetarian Gravy Available Upon Request

### CARVING STATION

Choice of:

### WHOLE ROASTED CHICKEN \$23 (DF, GF)

Mashed Potatoes | Chicken Jus | Toasted Ciabatta Rolls

### ROASTED STRIPLOIN \$34 (DF, GF)

Roasted Potatoes | Peppercorn Jus | Toasted Ciabatta Rolls

### HERB-CRUSTED PORCHETTA \$25 (DF, GF)

Fingerling Potatoes | Salsa Verde | Pickled Red Onions | Toasted Ciabatta Rolls

### TACO STATION \$18 (VA, GFA)

Jerk Chicken | Beer Battered Fish | Roasted Cauliflower | Pico de Gallo | Guacamole | Sour Cream | Chipotle Mayo | Grilled Pineapple | Lettuce | Pickled Red Onion | Cilantro | Tomatoes

### SALMON POKE STATION \$21 (VGA, DF, GFA)

Salmon | Marinated Tofu | Sushi Rice | Edamame | Wakame | Pickled Red Onion | Avocado | Cucumber | Sesame Seeds | Spicy Mayo

### JERK CHICKEN STATION \$37 (DF, GF)

House Jerk Chicken | Jerk Rice | Pickled Red Onion | Coleslaw

### SHORT RIB \$31 (DF, GF)

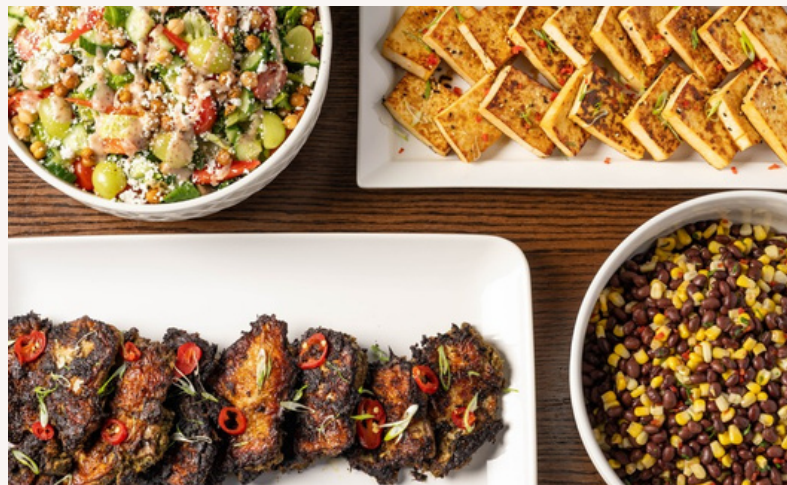
Mashed Potato | Shallots | Roasted Carrots | Jus

### LEMON & DILL SALMON \$28 (DFA, GF)

Roasted Potatoes | Fennel | Dill Butter Sauce

### RISOTTO STATION \$19 (V)

Mushroom Truffle or Sundried Tomato



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# FOOD STATIONS

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### PASTA BAR

SUBSTITUTE GLUTEN FREE PASTA \$2

Choose one:

#### **SPAGHETTI POMODORO \$14 (V, DF, GFA)**

Tomato Sauce | Basil

#### **SPICY RIGATONI \$17 (V, GFA)**

Vodka Pomodoro Cream Sauce | Chili Oil |  
Caramelized Onion | Parmesan Cheese

#### **FUNGHI \$19 (V, GFA)**

Mushroom Truffle Sauce | Spinach | Gigli |  
Mixed Mushrooms

#### **RICOTTA RAVIOLI \$20 (VGA)**

Corn Purée | Lemon Brown Butter | Crispy  
Calabrese Salami | Basil



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# SWEETS STATIONS

## **CHURROS PLATTER \$70 (V)**

Whipped Cream | Salted Caramel | Chocolate Sauce

## **ASSORTED DESSERT PLATTER \$90 (V)**

Tarts | Cupcakes | Pastries

## **MINI DONUT PLATTER \$90 (V)**

Assorted Mini Donuts

## **MACARON ASSORTED PLATTER \$80 (V)**

Assorted Macarons

## **DESSERT SQUARES & COOKIE PLATTER \$85 (V)**

Assortment of Squares and Cookies

## **VEGAN, GLUTEN FRIENDLY & NUT FREE DESSERT PLATTER \$130 (VG, GF, DF)**

Assorted Vegan, Gluten Friendly & Nut Free Desserts

## **WARM COOKIES STATION \$12 PER PERSON (V)**

Warmed Chocolate Chip Cookies | Whipped Cream | Chocolate Sauce | Caramel Sauce

## **CRÈME BRÛLÉE BAR \$14 PER PERSON (V)**

Classic Custard | Torched Sugar Crust | Fresh Berries



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CATERING  
**SIT DOWN**

# SIT DOWN

## FOOD THAT TELLS A STORY!

### STARTERS

**WATERMELON GAZPACHO \$16 (V, GF)**  
Chilled Watermelon & Tomato Blend |  
Cucumber Ribbon | Feta Crumbles | Fresh  
Mint | Lime Crema

**MUSHROOM TRUFFLE SOUP \$16 (V)**  
Creamy Wild Mushroom Medley |  
Black Truffle Oil | Garlic Herb Croutons |  
Chive Oil | Shaved Parmesan

**WEDGE CAESAR \$20**  
Crisp Romaine Heart | Creamy Caesar  
Dressing | Garlic-Herb Brioche Crumbs |  
Shaved Grana Padano | Lemon Zest

**BEET & GOAT CHEESE SALAD \$20 (V, GF, N)**  
Roasted Heritage Beets | Whipped Goat  
Cheese | Toasted Pistachios | Wild  
Arugula | Honey Balsamic Glaze

**FRENCH COUNTRY GREENS \$20 (VG, GF, N)**  
Baby Arugula & Frisée | Shaved Fennel |  
Watermelon Radish | Champagne  
Vinaigrette | Toasted Pine Nuts

**CITRUS RADICCHIO CRUNCH \$20 (VG, GF)**  
Bitter Radicchio & Frisée | Shaved Fennel |  
Fresh Grapefruit Segments | Poppy Seed  
Vinaigrette | Cracked Black Pepper

### MEAT ENTRÉES

**BRAISED SHORT RIB \$39 (GF)**  
Slow-Roasted Beef Short Rib | Red Wine  
Reduction | Creamy Garlic Mash | Roasted Root  
Vegetables | Crispy Leeks

**CAST-IRON BEEF TENDERLOIN \$50 (GF)**  
Red Wine Reduction | Fingerling Potatoes |  
Seasonal Roasted Vegetables | Crispy Leeks

**HERB-CRUSTED RACK OF LAMB \$59**  
Roasted Garlic Fingerlings | Sautéed Green  
Beans | Blistered Tomatoes

### POULTRY ENTRÉES

*Halal chicken available, inquire for pricing*

**CHICKEN SUPREME AU JUS \$35 (GF, DFA)**  
Thyme-Infused Jus | Whipped Yukon Gold Mash |  
Roasted Baby Carrots | Crispy Leeks

**ROASTED HALF CORNISH HEN \$35 (GF, DFA)**  
Wild Mushroom Risotto | Rapini | Natural Pan Jus |  
Crispy Sage

**DUCK CONFIT \$35 (GF, DF)**  
Spiced Cherry Reduction | Sweet Potato Mash |  
Roasted Root Vegetables | Fresh Chives



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## FOOD THAT TELLS A STORY!

### FISH ENTRÉES

#### MISO GLAZED SALMON \$36 (GF)

Beech Mushrooms | Toasted Sesame Seeds | Bok Choy

#### BRANZINO FILLET \$37 (GF, DF)

Roasted Red Potatoes | Blistered Cherry Tomatoes | Zucchini | Caper Salsa Verde

#### SLOW-POACHED

#### ONTARIO TROUT \$34 (GF, DF)

Warm Potato Salad | Shaved Fennel & Salad | Fried Capers | Crème Fresh

### VEGETARIAN ENTRÉES

#### RICOTTA RAVIOLI \$31 (V)

Roasted Garlic & Tomato Sauce | Sautéed Baby Spinach | Fried Basil | Shredded Parmesan | EVOO

#### MUSHROOM RISOTTO \$29 (VGA, DFA, GF)

Roasted Mixed Mushrooms | Arborio Rice | Fresh Thyme | Truffle Oil | Chives | Grano Padano

#### ROASTED CAULIFLOWER

#### STEAK \$32 (VGA, DFA)

Carrot Puree | Za'atar | Pomegranate | Green Beans | Toasted Herbed Breadcrumbs | Balsamic Reduction

### DESSERTS

#### CLASSIC NEW YORK CHEESECAKE \$14 (V)

Berry Compote | Graham Cracker Crust | Whipped Chantilly Cream

#### SALTED CARAMEL

#### CRÈME BRÛLÉE \$14 (V, GF)

Caramelized Sugar Crust | Burnt Sugar Custard | Touch of Sea Salt | Fresh Raspberries

#### WARM CHOCOLATE LAVA CAKE \$14 (V)

Molten Center | Chantilly Cream | Fresh Berries

#### STICKY TOFFEE PUDDING \$14 (V)

Toasted Pecans | Hot Caramel Drizzle | Chantilly Cream



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## LET'S GET PLANNING!

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