

TOBEN

BAR/BAT MITZVAH SAMPLE PLATED MENU

PASSED HORS D'OEUVRES

VEGETARIAN

CRISPY SWEET POTATO FRIES
With Spicy Mayo served
in Bamboo Cones (*Gluten Free)

AGED WHITE CHEDDAR
GRILLED CHEESE
With Smoked Tomato Jam

FISH

CHIPOTLE ROASTED FISH TACO
Pickled Red Cabbage, Apple-Radish Slaw,
Guacamole, Lime Crema, Cilantro Cress
(*Gluten Free)

SALMON BELLY TARTAR
Cucumber 'Cup', Spicy Mayo, Soy-Wasabi
Vinaigrette, Puffed Wild Rice
(*Gluten Free/Dairy Free)

MEAT

TOBEN'S BLACK ANGUS BEEF SLIDER
With Aged Cheddar on a House Sesame Milk Bun
Served with Mini Ketchup & Mustard Bottles

BBQ-BUTTERMILK FRIED CHICKEN & WAFFLES
Spiced Maple Syrup, Seasonal Pickle, Spicy Mayo, Fresh Herbs

KIDS PLATED DINNER MENU

DUO APPETIZER

INDIVIDUAL

CLASSIC CAESAR SALAD
House Sourdough Croutons, Hearts of Romaine, Grana Padano, Roasted Garlic Caesar Vinaigrette, Parmesan Tuille

FAMILY STYLE

ARTISAN FLATBREAD
“MARGHERITA” PIZZA
With Fior de Latte, Mozzarella, Grana Padano, Fresh Basil and San Marzano Tomatoes

MAIN COURSE

HANDMADE PASTA

MEZZE RIGATONI ALLA NONNA
San Marzano Tomato Sauce, Garlic, Basil, Grana Padano

PLATED DESSERT

BROWNIE ICE CREAM SUNDAE
TOBEN’s Famous Double Chocolate Brownie served with Vanilla Bean Ice Cream, Chocolate Sauce and Rainbow Sprinkles

ADULTS PLATED DINNER

BREAD SERVICE

INDIVIDUAL FOCACCIA LOAVES
Whipped Brown Butter

SALAD

COMPRESSED WATERMELON
Cucumber, Wild Arugula, Frisee, Fennel, Crispy Shallots, Jalapenos,
Toasted Almonds, Chevre, Mint, Cider-Dijon Vinaigrette
(*Contains Nuts/Gluten Free)



MAIN COURSE

*Preselected via RSVP

ROASTED SWEET
POTATO “STEAK”
Cauliflower Puree, Toasted
Barley ‘Verde’, Crispy Maitake
Mushrooms, Heirloom Carrot-Haricots
Vert Salad, Green Goddess

HERB & LEMON
ROASTED CHICKEN SUPREME
Ontario Pea Puree, Truffled Wild
Mushroom-Seasonal Greens Brown
Butter Gnocchi, Pea Tendril-Pickled
Pearl Onion Salad, Madeira Chicken Jus

CHERMOULA
GRILLED BRANZINO
Cauliflower Puree, Brown Butter
Haricot Verts, Green Goddess,
Potato Snow, Radish-Celery
Heart-Fennel Salad (*Gluten Free)

PLATED DESSERT

SUN’S LIME CHEESECAKE
Coconut Chantilly Cream, Rum Compressed Pineapple,
Sesame-Lime Meringue ‘Glass’, Mango Fluid Gel, Lemon Balm Seedling

TOBEN
tobenfoodbydesign.com
647-344-8323
For a full or custom quote please contact: info@tobenfoodbydesign.com