

TOBEN

CHARITY GALA SAMPLE FOUR COURSE PLATED MENU

PASSED HORS D'OEUVRES

VEGETARIAN

PARMESAN CRISPS
With Avocado-Tomato Salsa and
Coriander Cress (*Gluten Free)

MINI CRISPY FALAFEL CROQUETTE
Cucumber-Tomato-Parsley Quinoa Tabbouleh, Beet
-Pickled Turnip, Chickpea Hummus (*Vegan/Gluten Free)

BANGKOK FRESH ROLL
Thai Basil, Coriander, Mint, Nori, Cucumber, Carrot,
Mango, Avocado, Daikon, Rice Noodles, Pickled Ginger,
Ume Dipping Sauce (*Vegan/Gluten Free)

MEAT

PEKING DUCK STEAM BUN
With 5 Spiced Duck Confit, Pickled Cucumber, Radish,
Soy-Chili Glaze, Fresh Scallions, House Made Steam Bun

ARTISAN HOUSE SMOKED CHICKEN SAUSAGE
Served on a House Apple Crisp with Pickled Red Cabbage
and House Grainy-Dijon Mustard (*Gluten Free/Dairy Free)

BBQ BRAISED BEEF SHORT RIB
Served on a Cornmeal Croquette with House BBQ
Sauce, Creamy Heirloom Carrot-Purple Cabbage Slaw

SEAFOOD

4 SPICE SEARED TUNA
Served on a Taro Root Chip with Mango-Mint Salsa, Avocado
and Wasabi Aioli (*Gluten Free/Dairy Free)

TEQUILA-LIME JUMBO SHRIMP
With Pineapple Relish and House Chorizo (*Gluten Free/Dairy Free)

MISO BLACK COD
Served on a Crispy Sushi Rice Cake with Yellow Carrot-Radish-Fennel Slaw (*Dairy Free)

COCKTAIL STATIONS

ANTIPASTO CONES

Salami, Prosciutto, Soppressata,
Aged White Cheddar Cubes

Skewered Olives & Pickled Vegetables
Homemade Crostini & Flatbreads

OYSTER BAR

*Includes Experienced Shuckers

FRESHLY SHUCKED OYSTERS
(*West Coast & East Coast)

*Served with the Following Condiments:

Tabasco, Mignonette, Horseradish, Cocktail
Sauce, Worcestershire, Fresh Lemon Slices

LOUNGE PLATTERS

ARTISAN FLATBREAD (*VEGETARIAN)
With Oven Roasted Heirloom Tomato, Caramelized Onion, Basil Pesto, Balsamic
Reduction, Goat Cheese, Arugula

ARTISAN FLATBREAD
With Cabernet Poached Fig, Lamb Sausage, Caramelized Onion, Basil Pesto,
Balsamic Reduction, Mozzarella and Gorgonzola Cheese, Arugula

SUSHI & MAKI

*A Selection of Traditional
Sushi and Maki Rolls including:

Butterfish Sushi
Crab (Kani) Sushi
Shrimp (Ebi) Sushi
Tuna (Maguro) Sushi
Salmon (Sake) Sushi

Dynamite Roll
California Roll
Spicy Tuna Maki
Spicy Salmon Maki
Cucumber & Avocado Roll
Sweet Potato Tempura Roll

*Served with the
following Condiments:

Wasabi
Soy Sauce
Pickled Ginger





FOUR COURSE PLATED DINNER

BREAD SERVICE

PULL APART BRIOCHE
Whipped Honey Butter

FIRST COURSE: SALAD

SHANGHAI “18 INGREDIENT VEGETABLE SLAW”
Crispy Rice Noodles, Vegetable Slaw, Peanuts,
Pickled Ginger, Sesame Seeds, Taro, Crispy Shallots,
Ume Plum-Ginger Vinaigrette, Edible Flowers,
Microherbs (*Contains Nuts/Gluten Free/Vegan)

SECOND COURSE: PASTA

HAND MADE GNOCCHI FUNGHI
Sauteed Mushrooms, Green Peas, White
Truffle, Shaved Fennel-Chive Salad, White
Wine Cream Sauce

THIRD COURSE: FISH

ZA‘ATAR-SUMAC SPICED SALMON
Tahini Vinaigrette, Preserved Lemon-Charred Vegetable Israeli Cous Cous, Crispy Chickpea Crumble, Fresh Tomato-Cucumber-Basil Relish (*Dairy Free)

FOURTH COURSE: MEAT

SOUS VIDE ‘AAA’ ANGUS BEEF TENDERLOIN
Truffled Yukon Potato Puree, Caramelized Pearl Onion, Red Wine Bordelaise Sauce, Watercress Salad (*Gluten Free)

PASSED LATE NIGHT SNACKS

VEGETARIAN

AGED WHITE CHEDDAR GRILLED CHEESE
With Smoked Tomato Jam

MEAT

“TOBEN’S ULTIMATE” BLACK ANGUS BEEF SLIDER
Caramelized Onions, Sautéed Mushrooms, Tomato, Roasted Garlic Aioli, House Grainy Mustard, Aged Cheddar on a House Sesame Milk Bun





PASSED MINIATURE DESSERTS

MINI LEMON MERINGUE TARTLETS
With Meringue “Kisses”

WARM CINNAMON SUGAR CHURROS
Drizzled with Dark Caramel
Sauce served in Mini Wood Boats

MINI FLOURLESS CHOCOLATE CAKES
Royal Icing “Drizzle” (*Gluten Free/Dairy Free)

MINI BERRY BOWLS
Raspberries, Strawberries, Blueberries,
Blackberries, Mint Cress (*Gluten Free/Vegan)

MINI STRAWBERRY SHORTCAKES
Fresh Lemon Scented Country Biscuit,
Madagascar Vanilla Whipped Cream and Fresh
Ontario Strawberries

TOBEN

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