

TACOS

Soft corn tortillas with a choice of 2 flavours: 2 per person

TOFU TIKKA MASALA v9 gf

mango + cucumber salsa fresca

JACKFRUIT CARNITAS 199 gf



tomatillo, pico de gallo, radish slaw, avocado

TINGA DE POLLO @

braised chicken + chorizo, cotija, tomatillo, pickled onion

AL PASTOR of g

smoked chilli pork, quajillo, grilled pineapple, tomatillo

JAMAICAN JERK PRAWN df g1



mango salsa fresca, avocado crema

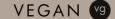
ANCHO CHILI LING COD

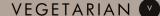
lime crema, tomatillo, napa slaw

The following guide indicates dietary restrictions:













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CEVICHE

PERUVIAN SCALLOP CEVICHE @ @

lime marinated with mango, compressed cucumber + passion fruit caviar

AND

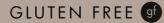
ECUADORIAN STYLE SHRIMP CEVICHE @ @

lightly poached prawns, citrus + tomato broth

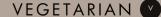
Guests can choose to add crispy accompaniments of corn tostadas, plantain chips, micro popcorn, corn nut gremolata + hot sauces

The following guide indicates dietary restrictions:





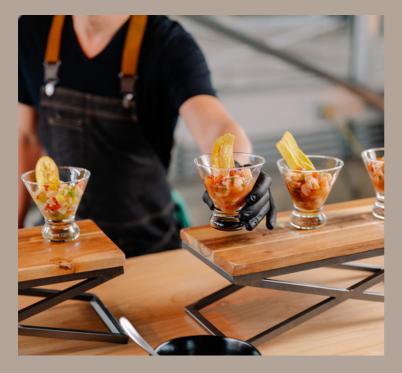








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POKE

Choose 1 protein

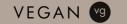
- SPICY AHI TUNA of of
- SESAME SOY MARINATED SOCKEYE SALMON @ @
 - PONZU COMPRESSED WATERMELON @ @

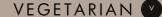
With your choice of protein, Chefs will build your Poke bowl with the following accompaniments: Japanese rice, avocado, Kale goma-ae, breakfast radish, pickled carrot + cucumber salad, edamame, sesame seeds + pea shoots

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BAO

House-made steamed milk bun with a choice of 2 flavours: 2 per person

BUTTERMILK FRIED CHICKEN

gochujang glaze, sriracha sour cream

KFC V9

Korean fried cauliflower, gochujang, green onion, sesame

SHIRO SHOYU BRAISED 19 DAIKON STEAK

kimchi mayo, cucumber slaw

KOREAN BBQ BEEF df

kimchi slaw

SZECHUAN GLAZED PORK BELLY de

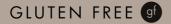
pickled radish

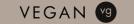
PEKING DUCK df

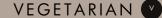
hoisin, spicy cucumber

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GNOCCHI

Pan fried Yukon gold gnocchi with a choice of 2 flavours:

ROASTED SQUASH 🖤

brown butter, crispy sage, squash fondant, pumpkin seed gremolata

WILD MUSHROOM

white wine + truffled mascarpone sugo, shaved pecorino pepato SLOW BRAISED BEEF SHORT RIB RAGU

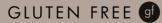
pangrattato, truffled pecorino

HOUSE-MADE ITALIAN PORK SAUSAGE

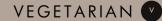
blistered grape tomato, arugula, grana Padano

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SLIDERS

House-made sliders with a choice of 2 flavours: 2 per person

THE SOUTHERN

buttermilk fried chicken, sriracha aioli, tangy slaw

THE IMPOSSIBLE V9

"vegan beef" patty, special sauce, lettuce, pickles, onions, sesame seed bun

THE PORKY

smokey pulled pork, jalapeno ranch, tangy slaw, crispy shallots

THE CANADIAN

Montreal spiced beef patty, smoked tomato aioli, aged cheddar, maple bacon, lettuce, pickled cucumber

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TATER TOT POUTINE

Crispy tater tots with choice of:

BACON

OR

BRAISED SHORT RIB

Accompanied with gravy, cheese curds, green onion

LOADED PIEROGIES

Sauteed pierogies stuffed with potato and onions with accompaniments:

Accompanied with Kielbasa sausage, bacon, sour cream, caramelized onions, wild mushrooms, green onions

The following guide indicates dietary restrictions:

DAIRY FREE of

GLUTEN FREE of

VEGAN 19

VEGETARIAN 🕶





DESSERTS

S'MORES

Dark chocolate, house-made graham crackers, brown sugar marshmallows, torched to order

MINI PIE

Choice of filling: blueberry, strawberry rhubarb or apple, topped with oat crumble, Chantilly cream or pie lattice

MINI DOUGHNUTS

Warmed cinnamon sugar +
powdered sugar doughnuts
accompanied with cardamom
caramel or bourbon
chocolate sauce

CREAM PUFF

Filled to order with a choice of strawberry orange, chocolate coffee, or coconut passionfruit

AFFOGATO BAR

Mario's vanilla bean gelato + freshly brewed Nespresso with a brown sugar sablé cookie

NESPRESSO BAR

Edge staff prepared freshly brewed cups of Nespresso











