

Buffet Menu

2% OF ALL PROCEEDINGS IS DONATED TO OUR SISTER CHARITY

CANAPE

PRICED PER PLATTER



LAND AND SEA

LAMB SPIEDINI 60

20 PIECES DECADENT LAMB SKEWERS WITH MINT LABNEH

MINI TACOS

90

30 PIECES JERK CHICKEN, CARNE ASADA OR MIXED

CHICKEN/BEEF SATAY 90

24 PIECES SERVED WITH PEANUT SAUCE AND CRUSHED PEANUTS.

ASSORTED SUSHI 40

42 PIECES VARIETY OF FISH AND VEGGIE

COCONUT SHRIMP 55

30 PIECES WITH SWEET CHILI SAUCE

VEGGIE

ALOO TIKKI SLIDER

40

12 PIECES
POTATO PATTIES WITH TAMARNID,
GREEN CHUTNEY, ONION AND CILANTRO

MINI GRILLED

20

CHEESE

12 PIECES ON ARTISAN SOURDOUGH WITH KETCHUP

FALAFEL BITES

65

24 PIECES

WITH TAHINI AND PICKLED ONION

CARAMELIZED PEAR 40 CROSTINI

12 PIECES WITH TAHINI AND PICKLED ONION

BRUSCHETTA

65

24 PIECES WITH FIG BALSAMIC, GOATS CHEESE AND EXTRA VIRGIN OLIVE OIL



EACH TRAY FEEDS 20-22



CHICKEN

JERK CHICKEN 180

SMOKED AND GRILLED CHCKEN MARINATED IN HOUSEMADE JERK SAUCE

CHICKEN 120 **SHAWARMA**

THINLY SLICED CHICKEN MARINATED IN YOGURT AND SPICES SERVED WITH CLASSIC ACCOMPANIMENTS.

BUTTER CHICKEN 150

TENDER CHICKEN COOKED IN A BUTTERY, AROMATIC TOMATO SAUCE.

CHICKEN TAJINE 200

TENDER CHICKEN COOKED IN A BUTTERY, AROMATIC TOMATO SAUCE.

BEEF

POT ROAST 200

SLOW COOKED, SEASONED MEAT, ROASTED UNTIL TENDER.

KOREAN RIBS 180

THINKY SLICED SHORT RIBS MARINATED IN A SWEET BBQ SAUCE.

SHISH KEBAB 180

TENDER GRILLED BEEF AND VEGGIE **SKEWERS**

SEA

SEAFOOD PAELLA 300

TENDER CHICKEN COOKED IN A BUTTERY, AROMATIC TOMATO SAUCE.



PRICED PER TRAY EACH TRAY FEEDS 20-22



SIDES		SALADS	
RICE AND PEAS	50	CAESAR 50	
SAFFRON RICE	70	GREEK 50	
VEGETABLE PILAU	60		
SPICED COUSCOUS	70	HOUSE 40	
MAC AND CHEESE	60	SHIRAZI 70	
DUCK FAT CONFIT POTATOES	120	ASIAN CHOPPED	60
ROASTED VEG	40		



PRICED PER TRAY EACH TRAY FEEDS 20-22





MOROCCAN COUSCOUS

120

FRIED ONIONS, ROASTED CHICKPEAS, FIRE ROASTED VEGGIES, MASALAS, CASHEWS. WITH TAHINI SAUCE.

STIR-FRIED CHOW MEIN

150

CHOW MEIN IN SWEET-TANGY GLAZE WITH SEITAN, FRESH VEGGIES, SESAME AND SCALLION.

CHICKPEA-COCONUT CURRY 120

CHICKPEAS COOKED IN A COCONUT-GINGER GRAVY WITH GARLIC, SPICES AND CILANTRO .

STUFFED KABOCHA

120

BROWN BUTTER, QUINOA, PUY LENTILS, FRESH HERBS, PUMPKIN SEEDS

Menu subject to availability | Pork-free kitchen | Halal available at extra cost

Behind serve2nourish, Romina and O'mar bring over 30 years of combined experience in the culinary industry, blending the rich flavors and traditions of West Asia and the Americas. Romina's expertise infuses every dish with the bold, authentic tastes of her Asiatic roots, while O'mar draws from his Afro-Asiatic background to shape an experience that's deeply rooted in community and connection. Together, they craft a vibrant culinary journey that unites people through the celebration of diverse cultures and time-honored traditions in every bite.



Want something not on here?

Never hurts to ask!

DELIVERY IN THE GTA







