

FIFA CATERING MENU



Finger Foods

A globally inspired menu, designed to bring fans together, celebrating bold flavours from around the world
\$4 Each, Minimum order 12 pieces per kind.

SHRIMP ESCABECHE

A Classic Spanish Dish, featuring Poached Shrimp Marinated in a Tangy, Acidic Mixture of Citrus Juice, Olive Oil, Garlic, and Herbs; Served with Toasted Crostini and Kiss the Cook Corn Chips on the side

CARNE ASADA TACOS

Marinated and Smoked Grilled Flank Steak, Served on Soft Flour Tortillas, topped with Diced White Onion, Fresh Cilantro and Chipotle Aioli, Garnished with Crispy Corn Strips; Served with Fresh Lime & Pico de Gallo

VEGETABLE MANCHURIAN

A popular Indo-Chinese snack of Crispy, Fried Dumplings, made from Shredded Cabbage, Mixed Vegetables & Flour, Tossed in a Spicy, Tangy and Savoury Soy-Based Sauce with Garlic and Curry Leaf

TUNA NICOISE

A Classic, Vibrant French Composed Salad from Nice, featuring Seared Ahi Tuna, Hard Boiled Eggs, Marinated Tomatoes, Olives, Green Beans, and Potatoes on Seasonal Greens, drizzled with Lemon-Dijon Vinaigrette, served in individual ramekins

MINI ITALIAN PANINI

Fresh Baked Rosemary Focaccia with Baby Mozzarella, Genoa Salami, Pickled Italian Vegetables, Marinated Black Olives, Arugula, Basil Pesto; cut into handheld squares

**Get in touch to arrange
delivery or full service
catering for your next event!**





Finger Foods

Cocktail reception favorites, made with love.
\$4 Each, Minimum order 12 pieces per kind.

CHICKEN 65 LOLLIPOPS 🌾

Chicken Drumettes, marinated in Yogurt & Kashmiri Chili, fried until crisp, and tossed in a tempering of Curry Leaves, Garlic and Green Chilies
**delivered warm*

MINI CAPRESE PANINI 🌿

Fresh Baked Rosemary Focaccia with Baby Mozzarella, Marinated Tomato Spicy Baby Arugula and Basil Pesto; cut into handheld squares

KOREAN BBQ PULLED BEEF SLIDER ⓘ

Slow-Cooked Shredded Beef, seasoned with Soy Sauce, Garlic, Ginger, and Sesame, topped with Spicy Gochujang Mayo and Kimchi Slaw on Toasted Mini Brioche

ARENTINIAN FLANK STEAK ⓘ

Flame Grilled Argentinian Flank Steak, Sliced and Served Medium Rare, Accompanied by Chimichurri, Aioli and Seasonal Grilled Vegetables, Served on Toasted Flatbread

CONCESSION STAND OPTIONS

Jumbo Pretzel Display,
Popcorn Cart,
Nacho Warmer & More!



CONTACT US TODAY!



Grazing Platters

PARTY SANDWICHES **\$8***

Served on crustless Sandwich Bread, cut in triangles; 4 triangle pieces per person

- Tuna Salad
- Smoked Salmon & Cream Cheese
- Roast Beef & Cheddar
- Turkey & Spicy Havarti
- Egg Salad 
- Cucumber & Cream Cheese 

CHARCUTERIE

A gourmet selection of Artisanal Cured Meats, accompanied by Italian Cheeses, Grapes, Crostini, Crackers & Olives

- Small: serves 10 - 12 **\$150**
- Medium: serves 20-22 **\$300**
- Large: serves 25 - 30 **\$375**

IMPORTED & DOMESTIC CHEESE

Aged Cheddar, Smoked Gouda, Spicy Havarti, Gorgonzola, Parmesan, Grapes, Strawberries, Entertainment Crackers

- Small: serves 10 - 12 **\$100**
- Medium: serves 20-22 **\$200**
- Large: serves 25 - 30 **\$250**

**Party Sandwiches are priced per serving . Minimum 8 servings.*

CRUDITES

Seasonal Raw & Roasted Vegetables, Mixed Olives, House Made Hummus, Caramelized Onion Dip

- Small: serves 10 - 12 **\$65**
- Medium: serves 20-22 **\$130**
- Large: serves 25 - 30 **\$160**

FRUIT PLATTER

A selection of Fresh Sliced Fruit, including Assorted Melons, Citrus, Grapes and Mixed Berries

- Small: serves 10 - 12 **\$70**
- Medium: serves 20-22 **\$130**
- Large: serves 25 - 30 **\$160**





DELUXE CROSTINI PRESENTATION

Assorted Crostini Served with Bruschetta, Curried Chickpea Hummus, Sundried Tomato Hummus, Pimento Cheese, Truffled White Bean Dip; Garnished with Fresh Grapes, Dried Figs & Berries

- Small: serves 10 - 12 **\$100**
- Medium: serves 20-22 **\$200**
- Large: serves 25 - 30 **\$250**

CHIPPIS & DIPPIS

House Cut Corn Chips with KTC Seasoning, Guacamole, Pico De Gallo, Lime Crema, Mexican Street Corn Salad, Baby Bell Peppers, Fresh Herbs

- Small: serves 10 - 12 **\$100**
- Medium: serves 20-22 **\$200**
- Large: serves 25 - 30 **\$250**

SURF & TURF

Grilled Jumbo Shrimp with Seafood Sauce, Grilled Flank Steak with Chimichurri, Smoked Salmon, Garnished with Grilled Seasonal Vegetables, Grilled Lemon, Crostini & Fresh Herbs

- Small: serves 10 - 12 **\$175**
- Medium: serves 20-22 **\$350**
- Large: serves 25 - 30 **\$440**

ITALIANO

Asparagus Tips wrapped in Niagara Prosciutto with Parmigiano Reggiano & Balsamic Glaze, Caprese Skewers with Cherry Tomato, Bocconcini & Fresh Basil, Vegetable Giardiniera, Pesto Chicken Satays, Grilled Jumbo Shrimp with Seafood Sauce, Grilled Fennel, Assorted Olives, Bruschetta & Crostini

- Small: serves 10 - 12 **\$170**
- Medium: serves 20-22 **\$340**
- Large: serves 25 - 30 **\$425**

MIDDLE EAST FEAST

Za'atar Chicken Satays, House Made Hummus, Chickpeas, Fire Roasted Red Peppers, Sundried Tomato Tapenade, Mixed Olives, Grilled Halloumi, Grilled Adonis Pitas, Falafel, Tahini Dip

- Small: serves 10 - 12 **\$150**
- Medium: serves 20-22 **\$300**
- Large: serves 25 - 30 **\$375**

ASIAN DELIGHT

Featuring Halal Marinated Chicken Skewers including Hong Kong BBQ with Spicy Honey Tamari, Avocado Fresh Rolls, Avocado Cucumber Rolls, Vegetarian California Rolls, Avocado Mango Roll, Yam Tempura with Soy Sauce & Wasabi, Sweet Chili Sauce

- Small: serves 10 - 12 **\$120**
- Medium: serves 20-22 **\$240**
- Large: serves 25 - 30 **\$300**






Interactive Stations

Our top picks for a dynamic game-day experience

YUMMY SLIDERS BAR \$12

Build your Sliders on fresh baked Mini Sesame & Brioche Buns

Your Choice of 3 Proteins:

- BBQ Braised Pulled Pork
- Grilled All Beef Chuck Burger
- Pulled Chipotle Chicken
- Beyond Meat Veggie Burger 



Served with: Lettuce, Creamy Slaw, Tomato, Red Onion, American Cheese, Dill Pickle

Coins & a variety of sauces in squeeze bottles including: Heinz Ketchup, Carolina Gold BBQ, Truffle Aioli, Frank's Hot Honey, Secret Sauce
*Price includes 2 sliders per person

BUILD YOUR OWN TACOS \$15

Warm tortillas are filled with all sorts of deliciousness including:

Your choice of 2 proteins:

- Shredded Barbacoa Style Beef
- Pulled Chipotle Chicken
- Vegan: Taco Seasoned Beyond Beef  

Served with Refried Beans, Pickled Red Onions, Shredded Lettuce, House Slaw, Banana Peppers, Olives, Cheddar Cheese, Guacamole, Lime Crema, Pico de Gallo, Cilantro, Fresh Lime Wedges, Hot Sauce

*2 x 6" soft tortillas per person

DREAM POUTINE \$15

Build your own Poutine using our favourite ingredients including:

Baskets of Oven Roasted Potato Wedges
Served with: Braised Beef Short Rib, Quebec Cheese Curds, Fried Mushrooms, Pickled Red Onion, Chives, Poutine Gravy & Truffle Aioli, + Ketchup for the kiddos!

* CLASSIC POUTINE \$9

Oven Roasted Potato Wedges, Quebec Cheese Curds & Poutine Gravy

MAC N' CHEESE MARTINI \$14

Our famous, super creamy gourmet Mac N' Cheese, made a la minute and served in a martini glass with a buffet of toppings including: Bacon, Buffalo Chicken, Cauliflower, Peas, Caramelized Onions, Chives, Parmesan Cheese, Ritz Pangrattato & Truffle Oil

*Please inquire for a list of gourmet additions including Lobster, Truffles and more!

DELUXE NACHO STATION \$12

Build your own Nachos with baskets of our Homemade Corn Chips, Gourmet Beef & Bean Chili, Cheddar Cheese, Pickled Red Onion, Jalapeños, Olives, Shredded Lettuce, Pico de Gallo, Guacamole, Sour Cream, Hot Sauce & Cilantro



BBQ Watch Party



TRADITIONAL BBQ

\$20 / Person - Includes your choice of 1 Entree, 2 Salads, 1 Dessert, 1 Beverage



Minimum Order 10 Guests

Proteins



All Beef & Chicken is Halal




SELECT UP TO 3 PROTEINS BELOW:

5oz Chuck Burger  

Jumbo Sausage  


Jumbo All-Beef Hot Dog

BBQ Chicken Breast on a Bun  

Jumbo Vegan Stadium "Hot Dog"   

Vegan Beyond Beef Burger  

All Served on Fresh Baked Sesame Buns  

** Substitute for Gluten Free Bun (+\$2 pp) 

INCLUDED CONDIMENTS:



Ketchup, Mustard, Relish

Onion, Tomato, Lettuce, Dill Pickles

UPGRADE YOUR CONDIMENTS:


Chipotle Mayo, Caramelized Onion, Roasted Red Pepper, Banana Peppers (+\$3 pp)

ADD ON: Bacon Strips (+\$2 pp)  



ADD ON: Aged Cheddar Slices (+\$2 pp)  

Desserts


SELECT 1 DESSERT:

Assorted Jumbo Cookie 

or

Baker's Daily Selection of Dessert Squares  

** Substitute Fruit Platter (+ \$2 pp)   

** Vegan/Gluten Free Desserts available on request   

Beverages

Soft Drinks, Iced Tea, Bottled Water

** Upgrade to Sparkling Water (+\$1.5 pp)

Salads

SELECT 2 SALADS

CHEF RECOMMENDED:

GARDEN

Seasonal Mixed Greens, Loaded with Fresh Cut Vegetables, Kiss the Cook Balsamic Vinaigrette

&

GREEK PASTA

Penne Pasta with Cherry Tomato, Cucumber, Bell Peppers, Kalamata Olives, Red Onion, Feta, Herbs, White Wine Vinaigrette

Add On: A La Carte Entrees



Minimum 8 Per Kind




5oz Chuck Burger   \$10

Jumbo Sausage   \$7

Jumbo All-Beef Hot Dog \$7

BBQ Chicken Breast   \$10

BBQ Chicken Breast on a Bun   \$15

Jumbo Vegan Stadium "Hot Dog"    \$9

Vegan Beyond Beef Burger   \$12

For our Full 2026 BBQ Menu, click [here](#)





**We bring
the sauce**

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