



**SOUTHERN
GUILD
CATERING**

CULINARY EXPERIENCES



PACKAGES

PACKAGE 001 FROM \$75

8 CANAPÉS

PACKAGE 002 FROM \$110

4 CANAPÉS + 3 SMALL
PLATES/STATIONS

007 PLATED EXPERIENCE FROM \$175

4 CANAPÉS + MULTI-COURSE MENU
(CUSTOM MENUS AVAILABLE)

WALK UP STATION FROM \$99

4 CANAPÉS + 1 STATION

ADD-ONS:

GRAZING

BBQ PLATTERS

RAW BAR

STATIONS

LAND

CANAPÈS

WAGYU STEAK YAKITORI

72HR BRAISED SHORT RIB. MUSHROOM DEMI GLACE.
LIME CAVIAR.

TRUFFLED STEAK "FRITTES"

THYME & GARLIC CONFIT HASBROWN. HONEY & GOCHUJANG
STEAK TARTARE. TRUFFLED CURED EGG YOLK.

FRIED CHICKEN KARAAGE

XO SAUCE. KEWPIE MAYO. SCALLIONS. FURIKAKE.

CRISPY PORK BELLY LOLLIPOPS.

HONEY GOCHUJANG. SCALLIONS. MAPLE COTTON CANDY.

CUBANO SLIDERS

TOASTED BRIOCHE. HAND SLICED ROASTED IBERICO PORK.
MUSTARD. PICKLES. MOJO DRESSING.

MISO DEVILLED EGGS.

WHIPPED MISO-YOLKS. KEWPIE MAYO. TOASTED SESAME.
NORI. CHILI OIL. CHICKEN SKIN. CAVIAR.

LAMB & POMEGRANATE

PURI CRISP. HARISSA AIOLI. POMEGRANATE
MOLASSES. PISTACHIO.



SEA

CANAPÈS

SHRIMP TEMPURA

LIME & GOCHUJANG AIOLI. TOASTED SESAME SEEDS.
SCALLIONS.

MINI JERK LOBSTER ROLLS

CARIBBEAN LOBSTER TAIL. BRIOCHE. JERK AIOLI.
MANGO SLAW.

BISCAYNE STONE CRAB CAKES

STONE CRAB. PICKLED CAJUN PEPPERS. MIAMI HEAT
REMOULADE. WHIPPED AVOCADO CREMA.

EAST COAST LOBSTER DOUGHNUTS

SAVOURY LOBSTER & TARRAGON DOUGHNUTS. BUTTER
POACHED LOBSTER. LEMON AIOLI. CAVIAR.

TOASTED SHRIMP BRIOCHE

PACIFIC WHITE SHRIMP. BRIOCHE. ROMESCO. SALSA VERDE.

"NOBU" TUNA PIZZELLE

CLASSIC TUNA TARTARE.
AVO-WASABI CREME.
SESAME CRISP.
TOBIKO CAVIAR.



CANAPÈS

GARDEN

TRUFFLE GRILLED CHEESE

FIGLIO DI LATTE. MAPLE. TRUFFLE HONEY BUTTER.

AVOCADO TOSTONES

AVOCADO MOUSSE. CHARRED MANGO SALSA. ADOBO CHILI DUST.

SZECHUAN FRIED TOFU SATAYS

CRISPY TOFU. SZECHUAN BLACK BEAN CHILI CRISP. PONZU CASHEW "MAYO"

SPICY CAULI-POPS

TIKKA MASALA FRIED CAULIFLOWER. PARSNIP CREME. MADRAS SAUCE. CUMIN RAITA. CILANTRO.

MINI-SWEETS

SOUTH BEACH CHOCOLATE ORANGE

CANDIED MANDARINS. SALTED CHOCOLATE CRISP. WHIPPED DARK CHOCOLATE MOUSSE WITH ORANGE

MEXICAN STREET CHURROS

CINNAMON SUGAR. MAPLE DULCE DE LECHE.

LEMON TIRAMISU CANNOLIS

CANNOLI SHELL. LEMON WHIPPED MASCARPONE. LAVENDER CRUMBLE.

HOT DUNK'A'ROOS

BIRTHDAY CAKE BEIGNETS. VANILLA ICING GANACHE. SPRINKLES.



SMALL PLATES & TAPAS

LAND

HOT HONEY SLIDERS.

CORNFLAKE FRIED CHICKEN. SG HOT HONEY.
BLUE CHEESE MOUSSE. HOUSE PICKLES.
BRIOCHE.

KOREAN FRIED CHICKEN BAO

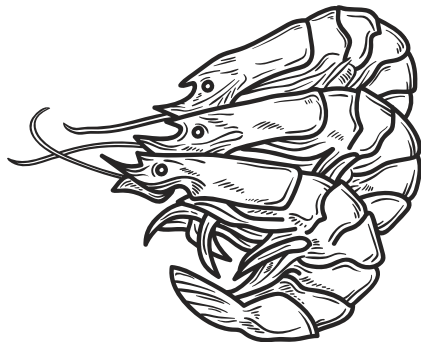
CORNFLAKE CRUSTED FRIED CHICKEN. PICKLED
GINGER SLAW. HOISIN BUFFALO HOTSAUCE.

WAGYU TRUFFLE BOLOGNESE

BEEF TALLOW CAVATELLI. WAGYU RAGU. 24 MONTH
PARMESAN TRUFFLE FOAM.

FIRE KISSED DUCK EGG ROLLS

LAVENDER PLUM SAUCE & HONEY MUSTARD CRUST.
BEAN SPROUTS. 5 SPICE. CHOPPED CHAR SIU DUCK.



GARDEN

PATATAS BRAVAS

FRIED CHORIZO. GARLIC CONFIT AIOLI. CHIVES.
SMOKED PAPRIKA. SALSA MATCHA.

CRISPY SHISHITOS

LEMON CONFIT LABNEH. CAPERS. PUFFED PAPRIKA
QUINOA.

EGGPLANT & ROASTED PEPPER EMPANADAS

CHIMICHURRI CRÈME FRAICHE. SCALLIONS. GARLIC
CONFIT.

OCEAN

SALMON LECHE DE TIGRE

DRY AGED KING ORA SALMON. LECHE DE TIGRE. LIME
SEGMENTS. PICKLED FRESNO CHILI. PLANTAIN CHIPS.

BLACKENED MAHI TACOS

PAPAYA SLAW. CHARCOAL GRILLED DRY AGED MAHI
MAHI. SWEET CORN & JALAPENO SALSA. SOUTH
BEACH AIOLI.

SPANISH OCTOPUS SATAYS

OLIVE OIL POACHED OCTOPUS. SCALLION WHITES.
ROMESCO. BABY POTATOES.

BUTTERFLIED COCONUT SHRIMP

COCONUT POPCORN SHRIMP. PINEAPPLE PASSION
FRUIT COCKTAIL SAUCE. CRISPY BOK CHOY.

COUNTRY FRIED STATION

21 SPICE FRIED HOT CHICKEN

BUTTERMILK FRIED CHICKEN. SOUTHERN GUILD HOT SAUCE.

LOBSTER & SALTED COD HUSH PUPPIES

SERVED WITH PICKLE AND DIP CREME FRAICHE.

COWBOY CANDY CORN BREAD.

HONEY POACHED JALAPENOS IN OUR SKILLET FRIED CORNBREAD.

SOUTHERN SLAW

SHAVED CUCUMBER. BELL PEPPERS. RED CABABGE. CRISPY RICE. TANGY DRESSING.

PAELLA BAR

CHOOSE 1 PAELLA

CHORIZO PAELLA

LA CHINATA CHICKEN THIGHS. GRILLED CHORIZO. SWEET PEPPERS. ORGANIC CHICKEN STOCK

SEAFOOD PAELLA

GRILLED CALAMARI. SAFFRON SHRIMP. SWEET PEAS. MUSSELS. FISH STOCK

SURF & TURF PAELLA

GRILLED CHORIZO. USDA TOMAHAWK STEAK. GRILLED LOBSTER TAILS. & CLAW MEAT.

HAM & POTATO CROQUETTES

IBERICO HAM. MANCHEGO CHEESE. SMOKED PAPRIKA. PEPPERONCINI AIOLI. POTATO CHIP CRUST.

STUFFED ZUCCHINI BLOSSOMS

GOAT CHEESE MOUSSE. CARAMELIZED ONION. BRIOCHE ROMESCO.

1 PAELLA COMES WITH ALL SIDES

PLATED DINING EXPERIENCE

AMUSE

RADISH. DILL. CREME FRAICHE

OYSTERS & PEARLS

CHAMPAGNE POACHED APALACHICOLA OYSTERS.
ROASTED CAULIFLOWER VOUTTE. CAVIAR. CHIVE.

COCONUT SHRIMP CRUDO

GULF SHRIMP CARPACCIO. FRESNO CHILIS. ORANGE
SEGMENTS. SHAVED YOUNG COCONUT GRANITA.

MISO MAHI MAHI

BLACKENED MAHI. CHILLED SESAME CHILI CRISP SOBA
NOODLES. BLACK RADISH.

USDA PRIME

72HR COOKED SHORT RIB. CUBAN ADOBO RED WINE GLAZE.
TRUFFLED POMMES KENNEDY.

CUCUMBER MINT JULEP SORBET

PALLET CLEANSER/ COCKTAIL PRE-DESSERT

TRES LECHE TIRAMISÚ

COCONUT CHIFFON CAKE. ESPRESSO CREME ANGLAISE.
TOASTED COCONUT & COCO POWDER.



GRAZING

CHARCUTERIE & CHEESE

PREMIUM SLICED CURED MEATS, SELECTION OF HARD-RIPENED AND SOFT CHEESES, LOCAL HONEY INFUSIONS HOUSE MADE CROSTINIS, PRESERVES. PICKLED VEGETABLES, OLIVES. DRIED FRUITS.

NY BODEGA

SHAVED PASTRAMI. SMOKED SALMON PLATTERS & FRESH PRETZELS. SIDES OF HOT & HONEY MUSTARDS. JULIENNE SALAD. SLICED PICKLES. SALT & VINEGAR KETTLE CHIPS

NOSH MEZZE SPREAD

FRESH GRILLED PITA, CROSTINIS & CRISPS, SOUR DOUGH, GRILLED VEGETABLES. HUMMUS, MISO TRUFFLE BAGNA CAUDA SPREAD, BALSAMICO.

1970's FONDUE

CLASSIC CAVE-AGED GRUYERE CHEESE & EMMENTALER FONDUE. SOFT PREZELS. CREDIUTES. PIGS IN BLANKETS. SOUR DOUGH. & PICKLES.

GRILL PLATTERS

GRILLED PRAWNS

SWEET CALABRIAN CHILI SOFRITO. FRESH HERBS. GRILLED LEMON.

SPANISH OCTOPUS

OLIVE OIL POACHED OCTOPUS. SCALLION WHITES. ROMESCO.

1000 CUT STEAK

CANADIAN BEEF. KING OYSTER MUSHROOMS. RED WINE ESPRESSO DEMI GLAZE.

MAPLE HARISSA CHICKEN

CHICKEN THIGHS. SWEET & SPICY HARISSA BBQ. LEMON & MINT YOGURT.

TARE GLAZED ZUCCHINI

SOY GLAZED GREEN ZUCCHINI. SHALLOTS. RED MISO MAYO.



RAW BAR

CAVIAR & CRAB

CRAB CAKE THERMIDOR. ACCADIAN CAVIAR & HOLINADAISE.

STEAK HOUSE SHRIMP COCKTAIL

POACHED JUMBO PRAWNS. SPICY HORSERADISH COCKTAIL SAUCE. GRILLED LEMONS.

FLAME THROWN ABURI SUSHI

FLAME THROWN ORGANIC BC SALMON. SOY MARINATED CUCUMBERS. SWEET & SPICY DYNAMITE SAUCE. & TOASTED SHREDDED NORI.

TORCHED PLANTAIN ABURI. TAMARI MARINATED CUCUMBERS. CASHEW DYNAMITE SAUCE.

EAST & WEST COAST OYSTERS

SEASONAL OYSTERS. SAFFRON LIME MIGNONETTE. FRESH HORSERADISH. CHARRED LEMON. MANGO & HABANERO HOT SAUCE. COCKTAIL SAUCE.



OUR INDUSTRY INFO

APPETIZER SERVICE:

DURATION: 1-2 HOURS DEPENDING ON GUEST COUNT AND TIMELINE

QUANTITY: GUARANTEED ONE OF EACH APPETIZER PER GUEST, WITH EXTRA PREPARED (APPROX 8+ BITES)

DIETARY ACCOMMODATIONS:

VEGAN OPTIONS PROVIDED COMPLIMENTARY AT ALL EVENTS

MADE-FROM-SCRATCH FOOD ALLOWS EASY ACCOMMODATION OF ALLERGIES AND RESTRICTIONS WHEN INFORMED IN ADVANCE. WE CAN MAKE ACCOMODATIONS AT YOUR REQUEST.

SERVICE DETAILS

LABOUR: STAFF TYPICALLY REQUIRED: EVENT MANAGER, CHEFS, KITCHEN HANDS, SERVICE STAFF. A COORDINATOR WILL INCLUDE STAFFING ESTIMATES WITH ANY PROPOSAL.

SERVICE FEE & GRATUITY: SERVICE FEE COVERS OPERATIONAL SERVICES. STAFF RECEIVE PREMIUM HOURLY WAGES; ADDITIONAL TIPS DISCRETIONARY AND CAN BE GIVEN DURING OR AFTER EVENT (CONTACT COORDINATOR).

TRAVEL FEES: CALCULATED FROM OUR KITCHEN LOCATION TO YOUR VENUE. TYPICALLY 30 MINUTES PER DIRECTION PER STAFF - CALCULATED HOURLY.

RENTALS & LOGISTICS

SOUTHERN GUILD CATERING PROVIDES FULL SERVICE RENTALS PLANNING. WE'LL ACT ON YOUR BEHALF AND COORDINATE WITH YOUR PLANNERS TO ENSURE YOUR RENTALS ORDER IS PERFECT.

RENTAL COSTS: NOT INCLUDED IN CATERING QUOTE - THOUGH WE CAN GIVE YOU FIGURES FOR REFERENCE, COSTS VARY BY GUEST COUNT AND SERVICE STYLE. AFTER MENU FINALIZATION RENTAL LISTS ARE CREATED AND ESTIMATES OBTAINED FROM ONE OF OUR RENTALS PARTNERS FOR YOUR REVIEW & FINAL APPROVAL.

RENTALS BALLPARK NUMBERS

RENTALS ESTIMATES AT ERIN ESTATE ARE AS FOLLOWS:

50 GUESTS: \$800

100 GUESTS: \$2300

150 GUESTS: \$3500

**CONTACT US FOR A CUSTOM ESTIMATE
FOR YOUR EVENT**

**SOUTHERNGUILDCATERING@GMAIL.COM
416-799-0612 (BRANDON BAXTER)**

