

TORONTO . VANCOUVER . CALGARY

# KANVAS

CATERING | EVENTS

*Creating Unforgettable Moments!*

2026 SPRING/SUMMER

CATERING | EVENTS MENU

2026

[WWW.KANVAS.CA](http://WWW.KANVAS.CA)

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KANVAS is a full-service catering and event company.

Specializing in private chef booking, food styling editorials, and brand activation.

We also cater for weddings, private, and social events. Preparing extraordinary cuisine with an impeccable presentation.

Our chefs have a true passion for food and utilize simple, fresh ingredients in creative ways in all of their dishes.

We take pride in collaborating closely with our clients and listening to their vision.

No matter the size or style of your celebration, we will build a menu and dining experience that fits your needs.

For more pricing & information

[INFO@KANVAS.CA](mailto:INFO@KANVAS.CA)

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# Plated

APPETIZER

# SIT DOWN

## ALLIGATOR AGUACATE (GF)

Persian cucumber, slivered avocado, cured toasted almonds, baby arugula, fresh dill, shaved parm

## BEEF TATAKI MOSIAC (GF)

Seared tenderloin, ponzu, nori, grainy Dijon aioli, shaved pecorino, crispy capers, baby arugula

## SPRING FORWARD GARDEN (GF)

Stone fruit, heirloom beet chèvre, orange, toasted hemp seed, arils, blueberry caviar

## SNAPPER CRUDO (GF)

Coral Sashimi, grapefruit, maple, silvered fennel, fresh chive, toasted pistu infused oil drizzle

## RUSSIAN OKROSHKA (V)

Yukon gold, ruby radishes, dijon, lemon, toasted hemp seeds, buttermilk, scallions, fresh dill, ,

## TEQUILA SOAKED WATERMELON (GF)

Crumble cortina baby cakes, pickled shallot, chives, tanji, fresh radish, micro greens

## SPRING SLUMBER SOUP (V/GF)

Jerusalem roasted artichoke, parsnip, leek, roasted garlic, dash broth, coconut, watercress hazelnut fresh pesto, daikon chips

## LILIACEAE GARDEN GRADE (GF)

Shaved asparagus, sel de guerande, mesclun, baby arugula, olive oil, shard prosciutto, cured yolk, parmigiana

# Plated

MAIN/ PASTA

# SIT DOWN

## **SPRING SUN-DRIED ANELLI (V)**

Calabrian chilli, oregano, roasted garlic cream, sun dried tomato, torched mozza , fresh micro zesty

## **ZAPATA SUMMER**

Grilled red mullet, toasted pine, green picada, arroz verde, arborio rice, shaved manchego, red amaranth cress

## **FILET MIGNON (GF)**

French bone marrow butter green beans, pomme puree, confit cippolini, shiitake, peppercorn stew

## **SOLE VERONIQUE (GF)**

Confit new potato, vermouh, white grape, tarragon,, honeydew, fresh dill

## **LANGOUSTINE CANNELLONI**

Canadian Sturgeon, sweet pepper, lobster bisque, fresh chives

## **BOLOGNESE PAPPARDELLE**

Homemade goat's milk ricotta, spinach, leek, fresh scallion

## **PROVENÇAL LAVENDER GALLUS (GF)**

Roasted lavender chicken, coffee infused heirloom carrots, roasted butternut squash, citrus beurre

## **BRAISED LAMB SHANK**

Moroccan toasted hemp seed rice, cumin farro, arils, lemon zest broccolini, vindallo sauce

# Plated

DESSERT

# SIT DOWN

## **SWEET POMOROSO**

Cardamon cheesecake mousse, almond crumble crust, vanilla grapefruit gel, edible floral

## **DEATH BY CHOCOLATE MOUSSE (GF)**

Caramelized hazelnut, dark chocolate, candied coco nibs, creme anglaise

## **WILD RED BERRY OPERA**

Joconde sponge, strawberry coulis, vanilla custard, fresh raspberry

## **WINTER INDULGENCE (GF)**

Vanilla layer cake, chocolate crèmeux, limoncello mousse, candied zest curls

## **SHOW STOPPING TART (Vegan)**

blood orange curd, pomegranate meringue, cinnamon panna cotta coconut

## **BUTTERSCOTCH BOURBON LAVA CAKE**

Infused bourbon whisky, crumble sponge toffee, salted caramel

## **POPPYSEED BERRY SEMIFREDDO (GF)**

Saskatoon berry compote, lemon curd, graham cracker crumble

## **POSSY PAVLOVA BOMB**

Chantilly cream, walnut praline, poached apricot, lemon custard, arils

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