

TORONTO . VANCOUVER . CALGARY

KANVAS

CATERING | EVENTS

Creating Unforgettable Moments!

2025 | FALL / WINTER CATALOGUE

CATERING | EVENTS MENU

2025

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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

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Signature Cocktails

A SMOKING GUN

white tequila, smoked beetroot, za'atar,
lime syrup, fresh sorrel

WINTER FIZZ FRIENDLY

gin, rosemary syrup, ginger beer, lemon,
splash of cranberry

THE BLOODHOUND GANG

bourbon whisky, lemon syrup, blood orange,
maraschino cherry

THE PALOMA ANDERSON

tequila, rosemary syrup, pomegranate,
lime zest, pink salt

KARMA CARROT

mezel, carrot juice, green curry syrup, pineapple juice,
habanero peppers. chili-spiced rim

AUTUMN HARVEST

vodka, cold pressed gold delicious, citrus zest,
sage syrup, ginger spice

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Hors D'oeuvres

ZUCCHINI CROQUETTE (VEGAN)
grilled red pepper, avocado charred corn salsa,
smoked paprika oil

HEIRLOOM TARTAR (GF/VEGAN)
roasted beet, shallots, fresh dill, crisp taro chip

THE DRUNKEN BOSC (V)
Pinot noir poached pear, pepper bourin mousse,
white peach balsamic glaze

BRUSSEL & THOMPSON (V)
goat's milk ricotta, shaved sprouts, thyme, hazelnut dust,
fresh grapes compote,

WILD FORGE MUSHROOM ARANCHINI (V)
mushroom duxelle, smoked mozzarella, roasted garlic,
truffle Dijon aioli

DEEP FRIED RAVIOLI (V)
Herb panko entrusted ravioli, aged cheddar,
spicy romesco dip

(V) VEGETARIAN
(GF) GLUTEN FREE
(H) HALAL
(DF) DAIRY FREE

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Hors D'oeuvres

APPLE APRICOT & GRILLED CHEESE (V)

Caramelized onion, aged cheddar, gouda, brown butter,
toasted brioche loaf

THE DEVIL EGG WEARS PRADA (V/GF)

avocado yolk mousse, fresh dill herbs, bell red pepper,
smoked paprika oil, pickled watermelon radish

A BAY AGRODOLCE (GF/DF)

Seared scallop, blood orange, toasted pine nuts,
sherry, fresh tarragon

PARSNIP POTATO RÖSTI (GF)

Sturgeon caviar, smoked salmon mousse,
dil lemon crème fraîche,

EAST COAST LOBSTER CROQUETTES

Panko crusted, buttered poached claws,
old bay aioli, fresh chives, crispy capers

AHI TUNA TARTARE (GF)

Soy ginger marinate, bell pepper, scallions, wasabi aioli,
toasted sesame seed, crispy nori

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Hors D'oeuvres

BLACK & BLUE | MAC N CHEESE

Guinness, Roquefort, age white cheddar, fresh chives,
squid ink herb sauce

TANDOORI CHICKEN BITES (H)

Garam masala chicken, crispy poppadum, cucumber raita,
mango chutney, micro greens

HANOVER STYLE BAO

Jerk chicken, pickled carrot – kohlrabi slaw
toasted peanut crumble, fresh cilantro, bird eye chill

BOURBON WHISKY BISON SLIDER

infused bourbon shallot chutney, smoked applewood aioli,
shaved beemster, honey wholewheate milk buns

BRAISED LAMB LOLLIPOPS (GF)

salted encrusted, cumin, segmented grapefruit,
spiced pomegranate arils, dark balsamic reduction

CONFIT DUCK CROUSTINI

port wine blackberry, thyme compote, maple reduction

MELLOW MARROW SAMMIES

Roasted bone marrow, mozza, caramelized onions,
smoked aged cheddar, horseradish aioli

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Grazing Table

HOT HOUSE CURED GRAVLAX

Shaved fennel, grated beetroot, fresh dill creme fraiche,
pickled watermelon radish, crispy capers,
toasted pumpernickel

ARCADIAN CHARCUTERIE

Cured & smoked meats, house made terrines, pickled veggies,
grainy mustard, olives & sundried tomato,
crostini & baked breads

THAT'S WHAT "CHEESE" SAID

Local & imported cheese, compotes & truffle honey, fresh figs,
hydrated fruit, freshly baked baguettes

HEIRLOOM CRUDITÉ (V/ VEGAN)

Assortment of dips and spreads

LABNEH BOARD (V)

toasted pine nuts, salt flakes, arils,
za'atar, whipped labneh, fresh mint, olive oil drizzle,

MOROCCAN BOHO (VEGAN)

heirloom roasted cauliflower, harissa, lemon zest,
homemade chickpea spread, smoked paprika oil, grilled pita

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Plated Appetizers

LET'S NOT BEET AROUND BUSH (GF)

Whipped chèvre, baby arugula, heirloom beets, stone fruit,
pickled red onions, crumble dill pistu, lavender – basil vinaigrette, micro sorrel

THE HEIRLOOM SALAD (GF/V/VEGAN)

Silvered carrots, shallot, fresh parsley, crumble pumpkin seeds,
grapefruit rose vinaigrette, micro greens, crispy leeks

CAESAR SALAD CROQUETTES(H)

Confit chicken, toasted hemp seeds, shaved brussels,
romaine shreds, fresh parmigiano

STONE FRUIT CARPACCIO (GF/V)

Fresh plum, ginger lemon crema, crumble pistu, baby arugula,
vanilla orange vinegarette, micro greens

SMITH APPLE BEER SOUP

Caramelized shallots, thyme, toasted pecan crumble,
autumn spice, tempura brie, smoked cayenne oil

TRUFFLE CAULIFLOWER SOUP (V/GF)

Caramelized shallots, roasted parsnip, buckwheat groats,
smoked paprika oil, fresh chives

COCONUT CURRIED LASKA (GF/V)

Malaysian infused broth, butternut squash, fresh cilantro, bird eye
chili, , sesame seeds, lemongrass, parsley chutney

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Plated Mains

WALNUT BOLOGNESE (VEGAN)

SilverHomemade San Marzano tomatoes, roasted garlic, roasted eggplant, umami, shitake, fresh basil

COCO CAMPAGNOLO (V)

Handmade chocolate tagliatelle, shitake ragu, roasted garlic crème, caramelized shallot, shaved parmigiana reggiano

SEARED SCALLOP (GF)

Smoked butternut squash puree, braised leeks, apple quinoa, citrus beurre blanc

BUTTERED POACHED LOBSTER RISOTTO

Sweet corn, shallot, leeks, lemon zest, grilled green asparagus, reggiano parmigiano, tomato caper salsa

EUROPEAN SEA BASS (BRANZINO) (GF)

Confit fingerlings, lemon zest broccolini, Grainy mustard charred corn stew, micro zesty

CONFIT CHICKEN RAVIOLI (H)

Micro kale, truffle cremini, carnalized shallot, roasted garlic cream sauce

ASH ENCRUSTED BEEF TENDERLOIN (GF)

Confit pave potato, bone marrow butter green beans, coffee infused heirloom carrots, saskatoon berry demi

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Plated Desserts

PIÑA COLADA PANNA COTTA(GF/VEGAN)

Infused Malibu rum custard, sweet pepper, pineapple salsa,
lime zest, coconut flake

BOUFFÉE D'AIR FRAIS

Hazelnut sponge cake, smith apple chervil stew,
white chocolate ganache, chirfer tile

HANOVER STYLE CREME BRULEE(GF)

Condense milk custard, soaked rum raisins, ackee shortbread,
poached mango, torched sugar cane crumble

DARK CHOCOLATE RAVOLI

Amaretto infused white chocolate mascarpone ravioli, candied coco nibs,
dark chocolate ganache, crumble hazelnut, port berry compote

ENGLISH TOFFEE PUDDING (V/VEGAN)

Traditional toffee sauce, malt scotch whisky,
Ontario harvest stewed apple, burnt marshmallow ice cream

CRÈMEAUX AU FRUIT DE LA PASSION (GF)

Infused basil mousse, vanilla meringue, stone fruit coulis,
toasted coconut

DEATH BY CHOCOLATE PAVLOVA TART

Dark chocolate mousse, candied pistachio, Chantilly crème,
raspberry coulis, fresh strawberries compote

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Sweet Ending

MINIATURE CONFETTI CUPCAKES (V)

Madagascar vanilla, shard confetti, buttercream cream

MINIATURE RASPBERRY TARTLETS (V)

Rosewater infused curd, maple crust, torched meringues.

SALTED BUTTERSCOTCH CREME BURLEE (GF)

topped with white chocolate brittle

CLEMENTINE POSSET (GF)

segmented citrus, grenadine, candied ginger

GINGERDOODLE SAMMIES

vanilla, brown butter, cinnamon bark buttercream

CAMPFIRE SMORE MILANO

dark chocolate, ganache, marshmallow fluff, graham cracker

STRAWBERRY RUBARB CAKEPOPS

white chocolate ganache, rose water, dehydrated strawberries

STONE FRUIT PHIRNI (VEGAN)

kiwi coconut, cardamom, plum compote, fresh mint

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