

TORONTO . VANCOUVER . CALGARY

KANVAS

CATERING | EVENTS

Creating Unforgettable Moments!

2026 SPRING/SUMMER

CATERING | EVENTS MENU

2026

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VEG/ VEGAN

FRENCH ONION SAMMIE (V)

brioche toast, slivered shallot,
gruyere, fresh chive

CAPRESE BITES (GF/V)

basil pesto, bocconcini,
cherry tomatoes, dark balsamic redux

CRISPY AVOCADO TACO (GF/V)

pico de gallo, crumble queso,
chipotle crema, fresh cilantro

MAPLE PISTU CHÈVRE (GF)

goat cheese mouse, crumble pistachio,
peppercorn, fresh basil

THE DRUNKEN BOSCH (V)

pinot noir poached pear, fig bourin
mousse, white peach balsamic glaze

URAMAKI SALAD ROLL (V/GF)

Heirloom carrots, cucumber, bell pepper,
mint, sriracha aioli, crispy leeks

MEXICAN STREET CROQUETTE (V)

charred sweet corn, chill lime crème,
fresh cilantro, crumble cotija

GREEN GODDESS GRILLED CHEESE (V)

ramp pesto, smoked mozzarella, baby spinach,
avocado, fresh micro zesty

MUSHROOM FORGE ARANCINI (V)

arborio rice, shallot, cremini, oyster
duxelles, fire roasted pepper aioli



MEAT

BEEF WELLINGTON BITE

mushroomduxelle, thyme, shallot,
puff pastry, truffle dijon aioli

BOURBON WHISKY SLIDER

braided beef short rib, caramelized onion
roasted garlic aioli, buttermilk buns

BUFFALO CRISPY SAMMIE

Louisiana BBQ chicken, kohlrabi slaw,
dill ranch, sesame buns

AUSSIE CHURRASCO SKEWERS (GF)

marinated skirt steak, lemon zest,
avocado chimichurri

TANDOORI CHICKEN BITES

garam masala chicken, crispy poppadum,
cucumber raita, mango chutney,

BEEF TATAKI MOSIAC (GF)

soy ginger marinate, nori, gochujang aioli

HANOVER STYLE BAO

jerkin chicken, scotch bonnet cabbage,
toasted sesame, fresh scallion

CORDON BLEU BITES

Swiss cheese, smoked ham,
confit supreme, thyme, crispy panko

TARTAR TOASTIE

garlic brioche, shallot, cured angus,
gherkins, fresh chive

SEAFOOD



TUNA POKE TACO (GF)

soy ginger marinated, ponzu wasabi,
sesame, crispy taro chip

BANG, BANG PAWN (GF)

beer tempura, kewpi, sweet chilli,
avocado mousse, fresh scallion

PAN SEARED BAY SCALLOP (GF)

confit cauliflower, puree, roasted garlic,
crispy prosciutto, fresh chive

LOBSTER MAC N CHEESE

aged cheddar, beemster,
herb Morey sauce, crispy shallots

WHITE FISH TACO (GF)

Napa slaw, salsa fresca, chipotle crema,
fresh cilantro, crispy purple corn tortilla

HANOVER STYLE PRAWN (GF)

jerk marinated shrimp, infused rum
pineapple salsa

KING CRAB CROQUETTE

crispy panic, lemon zest, saffron aioli

SMOKED TARTARE CORNETS

cured salmon, dill emulsion,
crispy capers

FOODIE CRUNCH ROLL

lobster tail, celery, lemon, shallot, Dijon,
homemade brioche buns