

EVENT CATERING MENU

by The Fifth Group



Curated by Chef Nuit Regular
of Michelin-Recommended Restaurants PAI and Kiin





ABOUT: Chef Nuit Regular

Having learned to cook in her mother's kitchen, Chef Nuit made the decision to leave her career as a nurse in Thailand so that she could share her passion and life experiences through family recipes, street market dishes, and creative collaborations including her catering menu at The Fifth Group.

Chef Nuit is most recently recognized by the Michelin Guide for her restaurants PAI and Kiin. Long before, Toronto has been hungry for her talent ever since she was named the Nine of Dine winner at the Gourmet Food and Wine Expo in 2009. Chef Nuit can be found regularly featured as one of the most influential chefs in Toronto. Broadening her reach across Canada, she has consulted for restaurants across the country and is a judge on Food Network's Wall of Chefs.

PASSED CANAPÉS

PAI SPRING ROLLS: \$5.25/per piece

Deep-fried vegetarian wheat wrapper filled with mushrooms, glass noodles, carrots, and bean sprouts; served with a sweet and spicy Thai chili sauce

(vegetarian; contains gluten)

PAI CHICKEN WINGS: \$4.25/per order (2 pieces in one order)

PAI's famous chicken wings topped with crispy shallots, Makrut lime leaves, and crispy chilies; served with a sweet tamarind sauce

(contains oyster sauce)

PAI GREEN CURRY: \$8.75/ per 4 oz cup

Green curry with bamboo shoots, makrut lime leaves, basil leaves, and coconut milk topped with Thai basil and red pepper sliver

Choice of Chicken or Veggie & Tofu.

Served with steamed jasmine rice.

*(contains shrimp, gluten and dairy; *gluten-free available upon request)*

CHEF NUIT'S PAD THAI: \$8.75/per 6 oz portion

Red-flame stir-fried rice noodles in a house-made tamarind-palm sugar sauce with beansprouts, tofu, egg, chives, long leaf coriander, shredded cabbage, fresh lime and house-roasted peanuts

Choice of Chicken or Tofu & Veggies

*(*gluten-free/peanut-free available upon request)*

BUTTERNUT SQUASH SOUP CUP: \$8.75/ per 4 oz cup

Butternut squash soup with coconut milk, red curry paste, pickled onion, pickled red serrano pepper, micro basil, sour cream, and tortilla chips

(gluten-free & vegan; may contain mushroom extract)

FRIES w/ PARMESAN CHEESE w/ SRIRACHA MAYO: \$6.25 per serving

Crispy French Fries *(contains gluten)* topped freshly grated parmesan cheese with a side of Sriracha Mayo

MANGO SALAD: \$6.25, served in an 8 oz. cup (*seasonal)

Shredded sweet mango, heirloom carrot, red cabbage, pickled red onion, saw-tooth coriander, Thai garlic, coconut sugar, fish sauce, tamarind paste, lime juice and roasted peanuts

*(gluten-free; *peanut-free/vegan available upon request)*

CHEF NUIT'S THAI KALE SALAD: \$9.00, served in a 12 oz. bowl

Kale, pickled red onion, purple cabbage, red radish, roasted mushrooms, roasted peanuts, avocado, cotija cheese, chili flakes, makrut lime dressing *(contains peanuts & dairy; *peanut-free and*

vegan available upon request)



PASSED CANAPÉS

FRIED GARLIC SHRIMP w/ SWEET TAMARIND SAUCE: \$5.25, per piece

(*50 pieces minimum order)

Deep-fried, breaded butterflied black tiger garlic shrimp,
served with a sweet tamarind sauce

(contains gluten, shellfish, and oyster sauce)

GRILLED CHICKEN SATAY: \$5.25, per piece (*50 pieces minimum order)

Grilled curry-marinated chicken skewers with homemade peanut sauce
and a Thai-style cucumber dressing

(contains dairy, oyster sauce and peanuts)

GRILLED PORK SKEWER: \$6.75, per piece (*50 pieces minimum order)

Northern Thai sweet grilled pork skewers

*(contains oyster sauce, shellfish; *gluten-free available upon request)*

CHIPS & SALSA: \$5.25 (2 oz of salsa)

Corn Tortilla chips and housemade salsa with tomato, onion, coriander,
sweet red pepper, bird's eye chili, lime juice, and garlic

(vegan; may contain mushroom extract)

CHIPS & GUACAMOLE: \$6.25 (2 oz of guacamole)

Corn Tortilla chips and housemade guacamole

(vegan)

CHIPS, SALSA & GUACAMOLE: \$15.25 (serves 4-5 people)

Corn Tortilla chips and housemade guacamole

(vegan; may contain mushroom extract)

TOM YUM CALAMARI: \$7.25 per serving (3-4 pieces, *50 servings min order)

Panko-crusted fried calamari rings with sesame seeds;

served with Makrut lime and sweet & sour sauce.

(contains gluten, shellfish; may contain soy)

GRILLED SHISHITO PEPPERS SKEWER: \$7.25 per skewer

(*50 pieces minimum order)

Three grilled Shishito peppers served on a skewer, topped with

Tom Yum powder, garlic, onion, chili & lemongrass powder

(vegan, gluten-free)

GRILLED BACON-WRAPPED ENOKI MUSHROOM SKEWER: \$5.25 per piece

(*50 piece minimum order)

One bacon-wrapped enoki mushroom served on a skewer,

topped with a honey garlic soy glaze, gluten-free soybean sauce

*(gluten-free, *vegetarian available upon request)*

STUFFED RED CURRY MUSHROOMS: \$5.25 per piece

(*50 piece minimum order)

Stuffed mushrooms, baked with plant-based meat stuffing, garlic,

vegan red curry paste, panko breadcrumbs, basil, paprika

(vegan)

PASSED CANAPÉS

CHICKEN & SHRIMP THAI SHUMAI: \$5.25 per piece

(*50 piece minimum order)

Chicken, shrimp, wheat wrapper, garlic, coriander, and white peppercorns
(contains gluten, shrimp and oyster sauce)

PLANT-BASED THAI SHUMAI: \$5.25 per piece

(*50 piece minimum order)

Plant-based meat, taro, mushroom, wheat wrapper, garlic, coriander, white peppercorns, soy sauce
(contains gluten, vegan)

SHRIMP POMELO SALAD CUCUMBER CUP: \$5.25

(*50 piece minimum order)

Shrimp, pomelo, cucumber, coriander, toasted coconut, coconut sugar, garlic, paprika and mint
(gluten-free, peanut-free)

LAAB SALAD CUCUMBER CUP: \$5.25

(*50 piece minimum order)

Ground chicken, cucumber, toasted rice, coriander, lime juice, toasted chili powder, finger mint
(gluten-free, peanut-free)

MUSHROOM LAAB SALAD CUCUMBER CUP: \$5.25

(*50 piece minimum order)

Diced mushroom, cucumber, toasted rice, coriander, lime juice, toasted chili powder, finger mint
(vegan, gluten-free, peanut-free)

COCONUT PANDAN PUDDING: \$6.75 per 2 oz cup

(*50 piece minimum order)

Rice flour, pandan juice, fresh coconut strips, sugar, salt
(vegan, gluten-free)

COCONUT BALL SKEWER: \$7.25

(*50 piece minimum order)

Two coconut balls served on a skewer, coconut sugar, rice flower, fresh coconut meat, pandan juice, beet juice, salt
(vegan, gluten-free)

MINI MANGO COCONUT MOUSSE CAKE BITES \$4.00

(*50 piece minimum order)

À LA CARTE MENU

MUSHROOM TOSTADA: \$9.25 per piece

Roasted mushrooms and guacamole on crispy fried tortilla with cotija cheese, edible flowers, and coriander, served with orange pepper sauce on the side

*(*vegan option available upon request)*

TACOS: priced per taco below*

Each taco is filled with your choice of protein, cabbage, lettuce, chayote, mango, red bell pepper, red serrano chilli, pickled onion, guacamole, coriander sprouts, sweet red pepper sauce, spicy mayo and lime wedges.

Choice of flour, yellow corn tortillas or Romaine lettuce wraps,
and your choice of protein:

- **Plant-based Fish (vegan, contains soy): \$10.75***
- **Plant-based Meat (vegan, contains soy): \$10.75***
- **Grilled Chicken (contains oyster sauce): \$10.75***

GRILLED CHICKEN: \$31.25 per serving

Grilled boneless chicken thigh with red pepper, pickled onions,

fried shallots, coriander, and red pepper sauce

(contains oyster sauce, keto, gluten-free, spicy)

GRILLED DENVER STEAK: \$15.25 per 2 oz. portion

Grilled 2-oz Denver steak. Served medium rare and with red pepper sauce

(gluten-free)

GRILLED BROCCOLINI: \$8.75 per portion

Served with orange pepper sauce and coconut glaze
(vegan)



À LA CARTE MENU

RICE SALAD ON RICE PAPER: \$8.75 per portion

Steamed jasmine rice, lemongrass, toasted coconut, saw-tooth coriander, green bean, cucumber, lime juice, garlic, mushroom
(vegan, gluten-free)

RICE NOODLE SALAD: \$9.25

Rice noodles, ground chicken, garlic, coriander, chili powder
*(gluten-free; *vegan available upon request)*

MARGHERITA PIZZA: \$23.25 per 10" pizza (serves 6)

Sourdough flour, tomato sauce, chili flakes, garlic, basil, grated grana padano, mozzarella
(vegetarian; contains gluten)

MUSHROOM & ONION PIZZA: \$23.25 per 10" pizza (serves 6)

Sourdough flour, tomato sauce, chili flakes, garlic, basil, grated grana padano, mushroom, onion, mozzarella
(vegetarian; contains gluten)

PEPPERONI PIZZA: \$23.25 per 10" pizza (serves 6)

Sourdough flour, tomato sauce, chili flakes, garlic, basil, grated grana padano, pepperoni, mozzarella
(contains gluten)



CATERING POLICY:

- A 25% non-refundable deposit must be obtained for an event to be considered “confirmed” and before BCN Catering can move forward (order supplies, purchase ingredients, prep, etc.)
- Confirmation of an event (non-refundable deposit obtained) must be made no less than 30 days prior to the event.
- All food/menu decisions must be finalized before 10 days of the event.
- No changes can be made to the menu after that point as food & ingredient orders need to be finalized and prepared.
- Final guest numbers must be submitted no less than 7 days prior to an event and the client is responsible for paying the full amount of the final guest count, regardless of attendance.
- Food allergies and dietary restrictions must be submitted no later than 7 days in advance of the event.

CANCELLATION POLICY:

- Cancellation between date of signing and 30 days of event; 25% of the most recent proposal (deposit) is due.
- If notified between 7 and 4 days in advance of the event, 75% of the most recent proposal is due.
- If notified between 3 and 1 day(s) of the event, 100% most recent proposal is due.