



*License
to Sear*

APPETIZERS

MENU



APPETIZERS

TOMATO PHYLLO CRISPS

Roma Tomatoes + Basil & Pistachio Pesto + Parmesan Snow + Balsamic Glaze

RISOTTO ARANCINI

Cremini Mushroom + Caramelized Onion + Homemade Marinara + Onion & Parmesan Dusted + Parsley

CAPRESE SKEWER

Grape Tomato + Marinated Bocconcini + Basil + Balsamic Glaze

PRIME BEEF SLIDERS *

*Goat Cheese + Spinach + Roasted Red Pepper
+ L2S sauce + Crispy Jalapeno + Fresh Bakery Bun*

BEET MOUSSE CROSTINI

Whiskey Bacon Jam + Pumpernickel Baguette + Microgreens

GREEK CHICKEN BITES

House-made Tzatziki + Dill Flower + House-made Oregano & Garlic Marinade

PHILLY BEEF FLATBREAD

Sous-vide Beef + Sauteed Bell Pepper + Caramelized Onion + Mozzarella + Parsley + Garlic butter

CHICKEN KARAAGE

Potato Starch Tempura + Sambal Japanese Mayo + Candied Jalapeno + Cilantro

LAMB LOLLYPOPS *

Mint & Mustard Marinade + Basil & Pistachio Pesto

*** Supplemental Costs on these
PREMIUM MENU ITEMS**





APPETIZERS

SHRIMP WONTONS

Bean Sprouts + Ginger & Garlic Paste + Mirepoix
+ Scallions

PICKEREL SLIDERS

Citrus-Panko Dusted Pickerel + Candied Jalapeno
+ L2S Garlic Sauce + Brussel Slaw + Fresh Bakery
Bun

TUNA TOSTADA *

Homemade Tortilla Chips + Avocado Crema + Tuna
Ceviche + Crumbled Feta + Cilantro

SHRIMP ON A STICK *

Cilantro & Lime Marinaded + Whiskey BBQ Glaze

SALMON CANDY BITES *

Creole Seasoning + Maple Mustard Glaze + Dill Tartar

FLASH FRIED RAVIOLI

3-Cheese Filling + Basil & Pistachio Pesto + Parmesan
Snow

MUSHROOM FLATBREAD

Cremini & Portabella Mushrooms + Goat Cheese
+ House-made Basil & Pistachio Pesto + Honey Drizzle

GRILLED CHEESE SUPREME

Swiss & White Cheddar Cheeses + Herb & Garlic
+ Whiskey Jam + Parmesan + Sourdough

FLASH FRIED MAC 'N CHEESE BARS

Panko Crusted + Onion & Parmesan Dusted
+ Candied Jalapeno + Housemade L2S Sauce

*** Supplemental Costs for these
PREMIUM MEAL ITEMS**



GRAZING TABLE

Premium Aged & Dried Meats + Luxury Cheese Selection
+ Crackers & Breadsticks + Accoutrement + Tapenade
(inquire for pricing and seasonal selections)



LATE NIGHT

POUTINE BAR

Fresh-cut Fries + Cheese Curds + Gravy + Green Onion
+ Chopped Tomato ADD BEEF, CHICKEN OR PORK

NACHO BAR

Fresh Corn Chips + Whiskey Queso + Pico de Gallo
+ Black Bean & Corn Salsa + Pickled Onion + Cilantro-lime
Crema ADD BEEF, CHICKEN OR PORK

FLATBREADS

PIZZA – Pepperoni + Mozzarella Cheese + Tomato Sauce

PHILLY – Sous-vide Beef + Sauteed Peppers & Onions
+ Mozzarella Cheese + Au Jus Reduction

CHICKEN PESTO – Roasted Chicken + Roasted Red Peppers
+ Goat Cheese + Arugula + Basil Pesto
+ Balsamic Reduction

BLT – Crispy Bacon + Cherry Tomato + Arugula
+ Garlic Aioli





We have a SELECTION
of tasty DESSERTS



Appetizers served Butlered Hors d'Oeuvres style, maximum 2-hour service

Minimum 50 people required to book an event

Parking area of 40ft x 10ft required to park truck and trailer

On-site Trailer fee \$49.99 /hour *

Eco-fee \$49.99 /hour * (*ask if you're able to supply power and waive this fee*), OTHERWISE gas powered generator used to power trailer

Standard garden hose connection within 100 feet of food truck location required

\$500.00 non-refundable deposit required to secure the date

Gratuities added to invoice

We accept cheques, online transfers, cash and credit card (3% service fee applicable)

* Prices do not include HST

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