

BUFFET & MENU
FAMILY STYLE



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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

BEEF 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



BUFFET & FAMILY STYLE

PROTEIN

PORK CHOPS

L2S Rub + Whiskey Butter Glaze + Fried Thyme

AAA+ CHEESEBURGERS *

L2S Sauce + Tomato + Lettuce + Pickle
+ Mustard + Relish + Ketchup

PRIME RIB *

Rosemary & Garlic Marinade + Au Jus

SOUS-VIDE BEEF *

Mustard & Rosemary Rub + Butter Poached Cremini
Mushrooms + Fried Thyme

Jamaican Jerk Chicken (Mild or Spicy)

Authentic Jerk Rub + Slow Roasted

SPINACH & ROASTED TOMATO CHICKEN

Spinach + Caramelized Onions + Mozzarella Cheese
+ Cherry Tomato + Balsamic Reduction

CHICKEN MARSALA

Dry Marsala + Cremini Mushrooms + Shallots
+ Garlic Cream Sauce

ST. LOUIS RIBS *

Whiskey Red BBQ sauce

PORK TENDERLOIN

Char-broiled + Korean BBQ Glaze + Scallion + White
Sesame

LAKE ERIE PICKEREL

Citrus Panko Dusting + Dill & Pickle Tartar

KING SALMON *

Pistachio Crusted + Sundried Tomato & Basil Pesto

STARCH

ROASTED MINI RED POTATOES

Roasted Garlic & Pepper Marinade + Rosemary

LOADED BAKED POTATOES

Roasted Russet + Crispy Bacon + White Cheddar
+ Chive + Sour Cream

MUSHROOM DOUBLE BAKED RICE

Caramelized Onions + Wild Mushrooms + Heirloom
Carrots + Celery + Zucchini + Cilantro + Scallions

CLASSIC PENNE

Homemade Marinara + Parmesan Snow + Parsley

MAC 'N CHEESE BAKE *

Cavatappi Pasta + White Cheddar + Cream Cheese
+ Orange Cheddar + Mozzarella + Crushed Chips

SPAGHETTI & MEATBALLS *

Veal & Pork Meatballs + Homemade Marinara
+ Parmesan Snow + Parsley

* Supplemental Costs on these
PREMIUM MENU ITEMS



VEGETABLE

SUMMER SWEET CORN

Whiskey Herbed Butter + Parmesan Snow + L2S Rub

GRILLED ASPARAGUS

Lemon & Thyme Butter

CHARRED BROCCOLI CROWNS

Olive Oil + Sea Salt & Cracked Pepper + Garlic Rub

OVEN ROASTED CAULIFLOWER

Garlic Rub + Parmesan Snow + Parsley

GRILLED BABY VEGETABLES

Carrot + Green Beans + Brown Butter + Garlic Rub

BALSAMIC BRUSSELS SPROUTS

Balsamic Vinegar + Olive Oil + Sea Salt + Vegetable
Broth Blanch + Caramelized Rub



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SALAD

ESSEX COUNTY SUMMER SALAD

Mixed Greens + Pickled Strawberry + Cucumber + Cherry
Tomato + Crumbled Goat Cheese + Toasted Almonds
+ Poppyseed Vinaigrette

CAESAR SALAD

Parmesan and Garlic Dressing + Crispy Bacon
+ Homemade Croutons + Parmesan Snow

SPRING MIX SALAD

Mixed greens + Cucumber + Shredded Carrot
+ Cherry Tomato + Pickled Red Onion
+ Balsamic Vinaigrette

SPINACH SALAD

Spinach + Roasted Red Beets + Crumbled Goat Cheese
+ Pickled Red Onion + Toasted Almonds
+ Maple Dijon Dressing



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





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We have a SELECTION
of tasty DESSERTS



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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