



*License
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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

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*





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 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

10% gratuity added to invoice

We accept cheques, online transfers, cash and credit card (5% service fee applicable)

***** Prices are subject to change**

***** Prices do not include GST or any other applicable taxes**

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