



DARYA

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freehandhospitality.com



PASSED CANAPÉS

priced per dozen · minimum one dozen per selection

VEGETABLE

HERBED FALAFEL whipped tahina, jalapeno shug, sabzi	48
MUSHROOM KIBBEH truffle honey, pickled mushroom, labneh	48
FRIED STUFFED OLIVES whipped feta haydari, za'atar, preserved lemon	48
JEWELED ARANCINI toum aioli, carrot, saffron, almond, pomegranate	48
MUSHROOM KEBAB carob molasses, green tahini, pumpkin seed dukkah	60

LAND

FOIE GRAS MOUSSE grape molasses, sesame, pita	60
LAMB BOREK BITE braised lamb shug, labneh, phyllo	60
BEEF KIBBEH NAYEH merguez spice, cured egg, bulgur wheat shell	60
SHAWARMA KEBAB chicken thigh, pine nut amlou, scallion	48
BEEF SHISHLIK KEBAB sirloin, harissa, date mustard	48
LAMB LOLLIPOPS chermoula, toum, dukkah	84
CHICKEN DRUMETTES date harissa, tehina ranch	48
LAMB SLIDERS za'atar bun, sumac onions, garlic aioli, halloumi	72

PASSED CANAPÉS

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SEA

YELLOW FIN TUNA TARTARE sesame lavash, aioli, preserved lemon	60
EAST COAST OYSTERS persian lime mignonette	48
CHILLED LOBSTER baby gem, sumac, avocado tahini	84
HOKKAIDO SCALLOP CRUDO yogurt tigers milk, cilantro oil, aleppo	72
CRISPY TIGER PRAWN kaitafi, seabuckthorn amba, mint	72
OCTOPUS KEBAB black garlic, oregano, tarhanna	60
SALMON PASTILLA kale borani, smoked mushroom, fermented tomato ezme sirloin, harissa, date mustard	48
ATHENIAN CRUDO yellow fin tuna, king salmon, amberjack, mediterranean sauce vierge, citrus, olive oil	84
ACADIAN CAVIAR smoked potato latkes, yogurt, chives	84
SHRIMP & LOBSTER COCKTAIL gem lettuce, turmeric vinaigrette , harissa cocktail sauce, horseradish	84



CHEF & GRAZING STATIONS

priced per guest · minimum of 20 guests
please note that a chef rate of \$20/hour may apply.

LAND

SLOW COOKED LEG OF LAMB chermoula, tzatiki, hawaji spiced jus	16
PHYLLO WRAPPED BEEF TENDERLOIN pomegranate, carob citrus jus	18
BIFTEKI KEBABS macedonian chillies, chemen barbeque sauce, dukkah, pita	14
CHICKEN SHISLIK KEBABS truffle labneh, pickled turnips, sabzi herbs, pita	14

SEA

SHRIMP AND BAY SCALLOP SAGANAKI ouzo, yuzu pickled fennel, lemon, fenugreek	16
GRAND SALMON PASTILLIA kale borani, smoked mushroom, date molasses	18
CANADIAN EAST COAST OYSTER ouzo spritz mignonette, fresh citrus, red schug	15

VEGETABLE

MEZZE labneh, hummus, babaganoush, pita, mediterranean pickles, olive oil	4
MARINATED OLIVES fennel, coriander, citrus, chillies	4
CRUDITE crisp seasonal vegetables, hummus, truffle tzatziki	4
SEEDED FARRO KEFTEDES KEBAB mediterranean pickles, toum	11
HALLOUMI SAGANAKI ouzo, preserved lemon, aleppo pepper	12
CHEESE BOREK halloumi, whipped feta, fenugreek, pistachio, preserved lemon, field spinach	4
HORITAKA SALATA tomato, persian cucumbers, barrel aged feta, olives, preserved lemon dressing	4

LUNCH

priced per guest · minimum 10 guests

MENU A

FOR THE TABLE

WARM OLIVES

preserved lemon, fenugreek, pickled fennel

HOUSE PICKLES

seasonal housemade offerings

RED FIFE PITA

olive oil, za'atar

HUMMUS

chermoula, sumac onions, crispy chickpea, turkish chilies

BABAGANOUSH

smoked eggplant, fermented tomato ezme, black seeds, herb oils

MAINS

to share

FATTOUSH SALAD

shaved cabbage, sabzi herbs, cucumber, pomegranate, crispy chickpeas, sumac vinaigrette

SAFFRON RICE PILAF

burnt scallion sofrito, orange

SKEWERS

your choice of:

SLOW-ROASTED CHICKEN SHAWARMA

pine nut, buttermilk tahini, preserved peppers, pomegranate

SALMON SOUVLAKI

confit tomato, oregano, za'atar, tzatziki

WILD MUSHROOM

green tahini, pumpkin seed dukkah, kefalotyri cheese

\$45

MENU B

FOR THE TABLE

HALLOUMI FRIES

za'atar, amba, mint

FALAFEL

whipped tahina, green shug, olive oil

RED FIFE PITA

olive oil, za'atar

HUMMUS

chermoula, sumac onions, crispy chickpea, turkish chilies

LABNEH

local dairy, mint, sumac, caramelized honey, sea salt

MAINS

FATTOUSH SALAD

shaved cabbage, sabzi herbs, cucumber, pomegranate, crispy chickpeas, sumac vinaigrette

your choice of:

HARISSA ROASTED CHICKEN

preserved peppers, blistered spring peas, tzatziki

BRAISED LAMB

chermoula sauce, cous cous, almond, green chili vinaigrette

SPRING SQUASH

hawaji spice, mejadara rice, braised field kale, mushroom conserva, whipped truffle labneh

\$55

menus & pricing are subject to change based on seasonal availability
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DINNER

priced per guest · minimum 10 guests

MENU A

FOR THE TABLE

WARM OLIVES

preserved lemon, fenugreek, pickled fennel

HOUSE PICKLES

seasonal housemade offerings

RED FIFE PITA

olive oil, za'atar

HUMMUS

chermoula, sumac onions, crispy chickpea, turkish chilies

BABAGANOUSH

smoked eggplant, fermented tomato ezme, black seeds, herb oils

LABNEH

local dairy, mint, sumac, caramelized honey, sea salt

MAINS

to share

FATTOUSH SALAD

shaved cabbage, sabzi herbs, cucumber, pomegranate, crispy chickpeas, sumac vinaigrette

ZA'ATAR FRIES

sea salt, harissa ketchup

SKEWERS

your choice of:

HARISSA BEEF SHISHLIK

date mustard glaze, sumac onions, yogurt

SALMON SOUVLAKI

confit tomato, oregano, za'atar, tzatziki

WILD MUSHROOM

green tahini, pumpkin seed dukkah, kefalotyri cheese

DESSERT

PERSIAN LIME SORBET

charred pineapple, coconut ouzo

\$55

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DINNER

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MENU B

FOR THE TABLE

WARM OLIVES

preserved lemon, fenugreek, pickled fennel

HOUSE PICKLES

seasonal housemade offerings

FALAFEL

whipped tahina, green shug, olive oil

SPREADS & SALATA

RED FIFE PITA

olive oil, za'atar

HUMMUS

chermoula, sumac onions, crispy chickpea, turkish chilies

BABAGANOUSH

smoked eggplant, fermented tomato ezme, black seeds, herb oils

FARMERS SALAD

little gem, pickled celery, fresh herbs, pistachio, pangritata, laurel leaf vinaigrette

MAINS

to share

STEWED CHICKPEAS

braised field kale, harissa, apricot

SAFFRON RICE PILAF

burnt scallion soffrito, orange

your choice of:

ROASTED HALF CHICKEN

merguez spice, preserved peppers, pine nuts, date jus

CHARRED SALMON

black garlic harissa, pickled onion, oregano, tarhana sauce

WILD GARLIC SPANAKOPITA

pistachio, orange blossom glaze, potato crisps

DESSERT

DATE CAKE

white chocolate, passion fruit gel, sesame caramel

\$80

DINNER

priced per guest · minimum 10 guests

MENU C

FOR THE TABLE

WARM OLIVES

preserved lemon, fenugreek, pickled fennel

HOUSE PICKLES

seasonal housemade offerings

FALAFEL

whipped tahina, green shug, olive oil

RED FIFE PITA

olive oil, za'atar

LABNEH

local dairy, mint, sumac, caramelized honey, sea salt

HUMMUS

chermoula, sumac onions, crispy chickpea, turkish chilies

BABAGANOUSH

smoked eggplant, fermented tomato ezme, black seeds, herb oils

SALATA

to share

ROASTED BEETS

sumac, pickled elderberries, chicory, yogurt vinaigrette

FARMERS SALAD

little gem, pickled celery, fresh herbs, pistachio, pangritata, laurel leaf vinaigrette

SMALL PLATES

to share

TUNA CARPACCIO

charred eggplant, bergamot, fried shallot, cilantro

CRISPY HALLOUMI FRIES

za'atar, amba, mint

MAINS

to share

COUS COUS

pistachio, green chili vinaigrette

BLISTERED SPRING PEAS

lemon, mint, tzatziki

your choice of:

BRAISED LAMB NECK

chermoula, charred grapes, yogurt, date jus

CHARRED OCTOPUS

black garlic harissa, pickled onion, oregano, tarhana sauce

SPRING SQUASH

hawaji spice, mejadara rice, braised field kale, mushroom conserva, whipped truffle labneh

DESSERT

your choice of:

DATE CAKE

white chocolate, passion fruit gel, sesame caramel

BOUGATSA TART

semolina crème, lemon curd, toasted meringue

\$110

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BEER & NON-ALCOHOLIC BEVERAGES

DRAUGHT

Breton Brewing 'Red Coat' Irish Red Ale 5%	16oz	8
Stillwell Brewing Stilly Pils 5%		9
Propeller Brewing IPA 6.5%		9
Bulwark Rosé Cider 5.8%		10

BOTTLES & CANS

Bud Light 4% (341ml)		7
Corona Extra Lager 4.6% (330ml)		8
Peroni Nastro Azzurro Lager 5.1% (330ml)		9
Guinness Stout 4.2% (440ml)		10
The Church Brewing Co. Saltwater Joys Gose 4.4% (473ml)		12

NON-ALCOHOLIC

Benjamin Bridge Piquette Zero 0% (250ml)		7
Propeller Non-alcoholic Lager 0.5% (355ml)		8

MOCKTAILS

RUBY BERRY

vimto, cranberry, ruby piquette zero, blueberries		11
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SOBER SUNSET

mango guava tea, pink piquette zero, ginger beer		11
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MEDITERRANEAN SODAS

mango guava honey turmeric ginger apricot		8
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COCKTAILS

SIGNATURE COCKTAILS

PARFUMERIE (1.5oz) lunazul reposado tequila, mango guava tea, lemon, orange blossom water, edible flower	16
CARDAMOM ESPRESSO MARTINI (2oz) pistachio, halawa, johnnie walker whisky, vanilla bean, barrelling tide white rum, espresso haseeb coffee	17
ALL THAT GLITTERS IS GOLD (2oz) tanqueray gin, meaghers triple sec, honey, sage & turmeric, lemon	21
APHRODITE'S WHISPER (2oz) havana club anejo 3 rum, pistachio, coconut cream, lime	17
LINDEN TREE (2oz) belvedere vodka, galliano, lime, coriander	20
FORBIDDEN GARDEN (3.5oz) tanqueray gin, soho lychee, benjamin bridge nv brut, lemon, mint, cucumber, ginger	19
CITRON HABIBI (4oz) luxardo limoncello, benjamin bridge nv brut, lemon	15
THE NANA SPRITZ (4oz) benjamin bridge nv brut, saffron, mint water, edible flower	19
ROYAL GRAIN (2oz) coriander, saffron, barrelling tide vodka, meletti amaro, apricot, orange blossom, horchata, lemon	17

CLASSIC COCKTAILS

MARGARITA (2oz) meaghers triple sec, lunazul blanco tequila, lime	15
KIR ROYALE (4.5oz) grandial brut, vedrenne crème de cassis	16
PIMM'S CUP (2.5oz) tanqueray gin, pimm's no. 1, ginger ale, cucumber, mint	16
LONG ISLAND ICE TEA (2.5oz) tanqueray gin, meaghers triple sec, barrelling tide white rum, lunazul blanco tequila, barrelling tide vodka, coca cola, lemon	16
DARYÂ MULE (1.5oz) barrelling tide vodka, ginger beer, lime	14
APEROL SPRITZ (4oz) aperol, sparkling wine, olives, orange wedge	17

WINE LIST

SPARKLING

	btI
Benjamin Bridge Brut Rosé, Gaspereau, NS	65
Castillo Perelada 'Stars' Brut Cava, ES	72
Benjamin Bridge Pet Nat, NS	75
Gimonnet Cuis 1er Cru, Champagne, FR	170
Ployez-Jacquemart Extra Brut Rosé, Champagne, FR	190
Veuve Clicquot Yellow Label Brut, Champagne, FR	185
Veuve Clicquot Brut Rosé, Champagne, FR	195
Veuve Clicquot Yellow Label Brut, Champagne, FR (1.5l)	395

WHITE

L'Acadie Blanc-Petite Milo, Annapolis Valley, NS	58
Domaine de la Baume 'Elisabeth' Viognier, Languedoc, FR	58
Parés Baltà 'Blanc de Pacs', Xarello-Macebao-Parellada Penedès, ES	65
Lealtanza Sauvignon Blanc, Rioja, ES	68
Zenato Pinot Grigio, Veneto, IT	68
Vega Sindoa Chardonnay, Navarra, ES	68
G Tsimbidis 'Voltes' Roditis, Monemvasia, GR	65
DeMorgenzon 'DMZ' Chardonnay, Western Cape, ZA	70
DeLoach 'Heritage' Chardonnay, Russian River Valley, CA	74
Mastroberardino Greco di Tufo, Campania, IT	79
Laxas Albariño, Rías Baixas, ES	89
Occhipinti 'SP68' Bianco Zibibbo-Albanello, Sicily, IT	103
Château Musar 'Jeune' Viogner-Vermentino-Chardonnay, Bekaa Valley, LB	110
Cloudy Bay Sauvignon Blanc, Marlborough, NZ	120
Rombauer 'Carneros' Chardonnay, CA	165

Not sure what to select? Forward your menu selection and wine price range to your event specialist and allow our sommelier to select wine for your event!

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WINE LIST

RED

	btI
Amastuola Primitivo, Puglia, IT	57
Batasiolo Nebbiolo, Langhe, IT	65
Bodegas Parra Jiménez 'Larutan' Tempranillo, Castilla la Mancha, ES	68
G Tsimbidis 'Voltes' Agiorgitiko, Monemvasia, GR	69
Mas de Bertrand 'Le Cinq' Carignan-Mourvèdre-Syrah, Languedoc-Roussillon, FR	73
Château Ksara 'Réserve du Couvent' Syrah-Cabernet Franc-Cabernet Sauvignon, Bekaa Valley, LB	77
Emiliana 'Coyam' Syrah, Colchagua, CL	90
Osoyoos Larose 'Pétales d'Osoyoos' Bordeaux Blend, Okanagan Valley, BC	96
Brancaia 'Tre' Sangiovese-Merlot-Cabernet Sauvignon, Tuscany, IT	99
Farnese 'Edizione Cinque Autoctoni' Montepulciano-Primitivo-Sangiovese, Abruzzo, IT	123
Caparzo Brunello di Montalcino Sangiovese, Montalcino, IT	160

ROSÉ

Gérard Bertrand 'Côte des Roses', Languedoc, FR	70
Le Vigne di Zamo Pinot Grigio, Veneto, IT	90

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