

The image shows the interior of a restaurant with a waterfront view. The ceiling is made of dark wood beams. There are several large, orange, scalloped-edge pendant lights and smaller, woven, basket-like pendant lights. The walls are made of wood. There are large windows on the right side, looking out onto a waterfront with a pier, a boat, and a large orange umbrella. In the foreground, there are round tables with chairs, some with red seats. A blue booth is visible on the left. The word "DARYA" is written in white, serif font across the middle of the image, with a wavy line above it.

DARYA

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freehandcateringns.com



PASSED CANAPÉS

priced per dozen · minimum one dozen per selection

VEGETABLE

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

LAND

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

SEA

YELLOW FIN TUNA TARTARE

60

sesame lavash, aioli, preserved lemon

EAST COAST OYSTERS

48

persian lime mignonette

CHILLED LOBSTER

84

baby gem, sumac, avocado tahini

HOKKAIDO SCALLOP CRUDO

72

yogurt tigers milk, cilantro oil, aleppo

CRISPY TIGER PRAWN

72

kaitafi, seabuckthorn amba, mint

OCTOPUS KEBAB

60

black garlic, oregano, tarhanna

SALMON PASTILLA

48

kale borani, smoked mushroom, fermented tomato ezme sirloin, harissa, date mustard

ATHENIAN CRUDO

84

yellow fin tuna, king salmon, amberjack, mediterranean sauce vierge, citrus, olive oil

ACADIAN CAVIAR

84

smoked potato latkes, yogurt, chives

SHRIMP & LOBSTER COCKTAIL

84

gem lettuce, turmeric vinaigrette , harissa cocktail sauce, horseradish



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 16
chermoula, tzatiki, hawaji spiced jus

PHYLLO WRAPPED BEEF TENDERLOIN 18
pomegranate, carob citrus jus

BIFTEKI KEBABS 14
macedonian chillies, chemen barbeque sauce, dukkah, pita

CHICKEN SHISLIK KEBABS 14
truffle labneh, pickled turnips, sabzi herbs, pita

SEA

SHRIMP AND BAY SCALLOP SAGANAKI 16
ouzo, yuzu pickled fennel, lemon, fenugreek

GRAND SALMON PASTILLIA 18
kale borani, smoked mushroom, date molasses

CANADIAN EAST COAST OYSTER 15
ouzo spritz mignonette, fresh citrus, red schug

VEGETABLE

MEZZE 4
labneh, hummus, babaganoush, pita, mediterranean pickles, olive oil

MARINATED OLIVES 4
fennel, coriander, citrus, chillies

CRUDITÉ 4
crisp seasonal vegetables, hummus, truffle tzatziki

SEEDED FARRO KEFTEDES KEBAB 11
mediterranean pickles, toum

HALLOUMI SAGANAKI 12
ouzo, preserved lemon, aleppo pepper

CHEESE BOREK 4
halloumi, whipped feta, fenugreek, pistachio, preserved lemon, field spinach

HORITAKA SALATA 4
tomato, persian cucumbers, barrel aged feta, olives, preserved lemon dressing

LUNCH

priced per guest · minimum 10 guests

MENU A 45

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

MENU B 55

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

DINNER

priced per guest · minimum 10 guests

MENU A 55

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

MENU B 80

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 sofrito, 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

MENU C 110

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



BEER & NON-ALCOHOLIC BEVERAGES

DRAUGHT

16oz

Breton Brewing 'Red Coat' Irish Red Ale 5%	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	11
vimto, cranberry, ruby piquette zero, blueberries	
SOBER SUNSET	11
mango guava tea, pink piquette zero, ginger beer	
MEDITERRANEAN SODAS	8
mango guava honey turmeric ginger apricot	

COCKTAILS

SIGNATURE COCKTAILS

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

CLASSIC COCKTAILS

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

WINE LIST

SPARKLING

	btl
Benjamin Bridge Brut Rosé, Gaspereau, NS	65
Castillo Perelada 'Stars' Brut Cava, ES	72
Benjamin Bridge Pet Nat, NS	75
Gimonnet Cuis 1 ^{er} 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

	btl
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

RED

	btl
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

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

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!

