

# ThirdPlace



Caterer Brochure 2023



# Catering Service

We like to keep things in the family. Our in-house catering program has been developed by the chefs at Vit Beo.

After opening Civil Liberties in 2014 Chef David Huynh opened "Vit Beo" a Vietnamese quick service restaurant in January 2018. David left the world of bartending and cocktails to reconnect with his roots to bring everyday Vietnamese food to Torontonians in a new way.

He now is a partner and owner at Third Place and is happy to have built a menu for this space.

In-house menus are not subject to a landmark fee.



Vit Beo



Eat  
Eat  
Eat

### Corn Cheese Croquette (V)

Corn, mozzarella, bechamel, kimchi mayo  
\$28/10

### Mushroom Wonton Tartlet (VG)

Miso, mushroom, sesame gremolata  
\$30/10

### Curry Falafel (VG) (GF)

Crispy curry spiced falafel, toum sauce  
\$30/10

### Tomato + Pesto Grilled Cheese (V)

Tomato spread, basil pesto, cheddar  
\$22/10

### Potato Pave (VG) (GF)

Confit garlic infused layered potato,  
herbs, maldon salt  
\$25/10

### Mini Beef Kebabs

Fish sauce marinated flat-iron, onion and peppers  
\$42/10

### Pork Belly Wraps

Pork belly, hoisin, cucumber, scallion, flour wrap  
\$38/10

### Lemongrass Chicken Skewers

Seared chicken, peanut satay sauce  
\$40/10

### Fried Chicken Bao

Crispy fried chicken in a bao bun with cucumber,  
carrot, BBQ sauce, cilantro and aioli  
\$55/10

### Shrimp Toast

Local organic, sustainable Ontario shrimp deep  
fried on milk bread with sambal remoulade  
\$60/10

### \*Hawker Noodles (V)

Vegetables, lemongrass tofu and egg noodles  
tossed with crispy shallots, peanuts  
\$80/10

### Grazing Board

An assortment of domestic and international cheeses,  
cured meats, accompanied with a wide variety of veggies,  
crackers, and assorted breads with a house made ranch dip.  
\$25pp

### Mocha Bars

Cereal, pretzel, m&ms, marshmallow, chocolate mocha  
\$20/10

All items priced for 10pcs

\*Upgrade to chicken or pork for \$2 per person.

(GF) Gluten-Free (VG) Vegan (V) Vegetarian



## Cocktails

Cocktails by *Civil Pours*



### Old Fashioned

\$16

A unique and vibrant blend of 5 year aged whisky, orange and wakame distillates, charred cedar bitters, and warm spice syrup create a curiously familiar yet elevated take on an old fashioned.

### Espresso Martini

\$16

Cacao husk, toasted coconut and a trace of orange distillate blended with neutral spirit, and coffee to give a robust and velvety expression of a classic espresso martini.

### Margarita

\$16

Combining orange and lime distillate with agave spirit, sugar, sweet orange tincture and water, we've created a compelling version of a classic margarita that evolves with every sip.

## Rail

### Rail Brands

\$7.50

SKYY Vodka, Dillon's Gin, Jose Cuervo Gold Tequila, Four Roses Bourbon, Plantation 3 Star Rum

### Premium Brands

\$12

Grey Goose Vodka, Hendrick's Gin, Tequila Tromba, Johnnie Walker Black Scotch, El Dorado 12 Rum

## Beer

### Heineken

\$8

### Ice Cold Beer

Left Field

\$8

### Greenwood IPA

Left Field

\$8

## Red Wines

### Beaujolais

- Bouchard Aine & Fils - France

\$12

### Rioja

- Campo Viejo Reserva - Spain

\$14

### Cabernet Franc

- Cashtown Paradise Grapevine - Ontario

\$16

## White Wines

### Pinot Grigio

- Collavini - Italy

\$12

### Sauvignon Blanc

- Les Jamelles - France

\$14

### Chardonnay

- Wilms Chard Paradise Grapevine - Ontario

\$16

## Bubbles

### Mionetto

\$12

### Prosecco

- Italy

NV

Our bar offerings can be customized upon request.

Our award-winning cocktail bartenders would love to customise a specialised menu for your event. Please inquire for more details.







# Third Party Caterers



# Catering Service

We're also proud to work with the fellow Toronto brands.

Our preferred catering partners have developed custom menus specifically for Third Place.



[See Menu](#)



[See Menu](#)

**TOBEN**

[See Menu](#)



[See Menu](#)



# Provisions Catering

Provisions Catering and Events has set out to provide a unique catering experience for every client. Driven by seasonal produce and local ingredients, Provisions' goal is to craft long-lasting memories one event at a time.

[See Menu](#)





# Food Dudes Catering

The Food Dudes consistently raise the bar by anticipating and fulfilling the dynamic needs of the modern metropolitan client - a desire for fresh and local ingredients, sophisticated original fare, flexible budgeting plans - all while providing a memorable culinary experience.

[See Menu](#)



# Toben Catering

Toben Food By Design puts a twist on classic fine dining by bringing the best from the reaches of the world since 2005. Specializing fully customized menus to reflect the distinct requirements of each client, Toben Food By Design also prides themselves on the care and detail they instill into each of their events.

[See Menu](#)

**TOBEN**



# Chau Catering

Chau is a Toronto-based boutique catering company that offers unique, creative and custom catering options for weddings and other occasions where people gather to eat and celebrate. Inspired by the flavours of the world, we pride ourselves on creating bespoke menus to reflect the unique flavours and needs of our clients.

[See Menu](#)



# Contact

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