



WINTER 2022/23 CATERING MENU

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OUR OYSTER EXPERIENCE

An assortment of 100 Canadian oysters, shucked over ice. Served with our fermented jalapeno hot sauce, classic mignonette, housemade spicy vodka, fresh lemon and horseradish.

SERVICE INCLUDES ONE OF OUR EXPERT SHUCKERS, A MOBILE OYSTER BAR, CRUSHED ICE AND ACCESSORIES.

OUR SIGNATURE RAW BAR

2 lbs cooked and cracked Nova Scotian lobster, 2 lbs Newfoundland snow crab, 2 lbs cocktail shrimp. Served with our cocktail sauce, brown butter aioli and fresh lemon.

INTENDED TO SUPPLEMENT OUR SIGNATURE MOBILE OYSTER BAR WITH ALREADY INCLUDED STAFF MEMBER, OYSTER BAR, CRUSHED ICE AND ACCESSORIES. ALL ITEMS MAY BE ADDED INDEPENDENTLY.

ACADIAN STURGEON AND CAVIAR SERVICE

Acadian Gold or Wild Caviar

BLINI, MELBA, CRÈME FRAICHE, CHIVES

50 gram tin (SERVES 2-10)

125 gram tin (SERVES 6-18)

250 gram tin (SERVES 10-40)

BROILED OYSTERS

Classic Rockefeller

Miso butter & blistered scallion

Brie fondue & snow crab

Roasted garlic & lovage butter

West Texas barbeque

RAW BY NATURE PASSED CANAPES

Escargots croquette WITH PARSLEY AND GARLIC

Lobster tartlette WITH HORSERADISH MOUSSE + CAVIAR

Shrimp+grits croquette WITH AGED CHEDDAR + CHILI SAUCE

Chicken liver parfait WITH SPICED CRANBERRY GEL

Jackfruit "crab cakes" WITH VEGAN TARTARE SAUCE

Yellowfin tuna tataki WITH MANDARIN, SHISO + SOY

Classic mini Nova Scotia lobster roll WITH LEMON MAYO,

PICKLED ONION + SHAVED ICEBERG LETTUCE

Chefs select ceviche WITH SEASONAL GARNISH

Wagu beef stuffed gougeres WITH FERMENTED

JALAPENO AIOLI

Chicken yakitori

RAW BY NATURE SMALL PLATES

Korean fried chicken WITH KIMCHEE FRIED RICE

Roasted Cumbrae's tenderloin of naturally raised beef

WITH CAULIFLOWER PURÉE NOISETTE, GREENS + JUS

Coquille St. Jacques à la Julia Child WITH POMME PUREE,

SEA SCALLOPS, MUSHROOMS + GRUYERE

Sea urchin tagliolini FRESH TAGLIOLINI PASTA, CRÈME

FRAICHE, NORI + SEA URCHIN

Vegan tostada WITH MIXED MUSHROOMS + ROASTED CORN

Jarred Waldorf salad WITH WALNUTS, GREEN APPLE, BLUE

CHEESE + HONEYCOMB

Mini oyster po' boy sandwich WITH PICKLES, SLAW + CHIPS

SWEET STUFF

Banoffee pudding WITH SALTED CARAMEL, BANANA +

DIGESTIF COOKIES

Cardamom beignets WITH DARK RUM GANACHE