

RODNEY'S OYSTER HOUSE
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TORONTO, ON
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RODNEYSOYSTERHOUSE.COM

MOBILE OYSTER BAR







The Oyster Packages

Our A Rodney's oyster bar includes a Maritime inspired presentation consisting of fresh seaweed, rustic seaside décor and Rodney's finest oyster shuckers. Clients can choose between East Coast Oysters, West Coast Oysters, or a mixed selection.



The Cocktail

\$575 + TAX

100 OYSTERS

Rodney's Shucker
2 hours

Rodney's 5 Signature Sauces
Lemon & horseradish root

Within the Toronto Core

Choice of Display
Mini-Boat/Table Top

Each additional oyster \$2.75 + tax
(up to 150 pcs total)



The Medium

\$990 + TAX

250 OYSTERS

Rodney's Shucker
2 hours

Rodney's 5 Signature Sauces
Lemon & horseradish root

Within the Toronto Core

Choice of Display
Medium Boat/Table Top

Each additional oyster \$2.50 + tax
(up to 200 pcs total)



The Jumbo

\$1590/\$1635 + TAX

500 OYSTERS

Rodney's Shucker
2 -OR- 3 hours

Rodney's 5 Signature Sauces
Lemon & horseradish root

Within the Toronto Core

Choice of Display
Large Boat/Planters/Table Top

Each Additional Oyster \$2.25 + tax
(max 600 pcs)

If we go beyond the 600 piece threshold, an extra labour fee will be applied for a second Shucker

NB* OUR PACKAGES ARE FULLY CUSTOMIZABLE AND WE CAN DO SPECIFIC QUANTITIES AND BRANDS/SPECIES OF OYSTERS UPON REQUEST. PRICES CAN VARY DEPENDING ON THOSE CHANGES AND OTHER EVENT-SPECIFIC DETAILS SUCH AS DELIVERY ZONES AND RUNTIME.

**WE APPLY A SERVICE CHARGE OF 18% OF THE FOOD/OYSTER COST.



The Packages



Lobster Boil

\$110 ^{+TAX} /PER PERSON

MINIMUM OF 6 PEOPLE REQUIRED.

Fresh 1.5 lb Lobster boiled & cracked onsite served hot with warm butter, lemon, & milk buns. Rodney's Cracking Crew will be onsite to crack in front of your guests. Lobsters will be presented on plates you provide unless we arrange rentals. Picks, bibs, and plastic demi cups for butter will be provided.

PACKAGE INCLUDES THE FOLLOWING:

1.5 lb Live Atlantic Lobster

Mama Grace's Potato Salad

Clarified Butter

Soft Dinner Roll

Bibs, picks, crackers

OPTIONAL ADD-ONS:

LIME PIE \$8/PC

6 OZ PERUVIAN SPICED BEEF TENDERLOIN \$34/PC

GREEN SALAD \$6/PC



Add ons

SUPPLEMENT YOUR OYSTER BAR OR LOBSTER BOIL WITH SOME FAVORITES FROM THE HOUSE OF SHELLS.

Wild Gulf Shrimp Cocktail ^{GF} \$52/LB
10/15 Count per lb. Tossed in lemon with a dash of Tabasco, and served with our house-made traditional Cocktail Sauce.

Smoked Fish Boards
Hot Smoked Salmon, Cold Smoked Salmon, Candied Salmon with pickled veggies and various dips and accoutrements.
SM \$56 SERVES 8-10
LG \$140 SERVES 12-20

Chilled Lobster Salad ^{GF} \$MARKET
Served in a half shell.

Sea Scallop Ceviche ^{GF} \$8/SERVING
Bay of Fundy Sea Scallops, raw, with lime, fresh chili, avocado, crispy Peruvian corn, & plantain chips for dipping.

Tuna Tartare Portions \$8/SERVING
Raw Yellowfin Tuna loin with sesame-soy & wonton crisps.



Cocktail Party

Grazing Station

Seafood Buffet

Choose from the following platters and let your guests help themselves to some classic delights from the sea. Small platters serve approximately 8-10 people and large platters serve 12-20 people.

CHILLED ATLANTIC LOBSTER GF SM \$MP LG \$MP
FRESHLY BOILED AND CHUNKED
WITH PRESERVED LEMON AIOLI

WILD GULF SHRIMP COCKTAIL GF \$52/lb
TOSSED IN LEMON WITH 10-15 PCS/LB
A DASH OF TABASCO,
AND SERVED WITH OUR
HOUSE-MADE TRADITIONAL
COCKTAIL SAUCE

CHILLED DUNGENESS CRAB LEGS GF SM \$375 LG \$750
FRESHLY BOILED, CRACKED,
AND CHUNKED, SERVED WITH
WEST COAST LOUIE SAUCE

SMOKED FISH PLATTER SM \$56 LG \$140
HOT SMOKED SALMON,
COLD SMOKED SALMON,
CANDIED SALMON WITH
PICKLED VEGGIES AND VARIOUS
DIPS AND ACCOUTREMENTS

From The Shore

While we are famous for our seafood, don't let that limit your inspiration. We also offer the following land-based items to satisfy every guest at your event.

PERUVIAN SPICED BEEF TENDERLOIN GF \$75/lb
COOKED MEDIUM-RARE.
OPTION TO ADD MILK BUNS,
ARUGULA, AND HORSERADISH
CREAM TO MAKE TENDERLOIN
SANDWICHES

JERK CHICKEN GF \$12/PERSON
PLUMP PIECES OF GRILLED
CHICKEN MARINATED IN
CARIBBEAN BLEND OF SPICES

ASIAN NOODLE SALAD GF \$5/PERSON
COLD RICE NOODLE SALAD
TOSSED IN A SWEET AND
SPICY DRESSING
OPTION TO ADD MARINATED GRILLED CHICKEN +\$2/PERSON

ZUCCHINI PANCAKES WITH HERB DIP \$6/PERSON
CRISPY PANCAKES MADE FROM
FRIED ZUCCHINI SERVED WITH
A SAVOURY HERB DIP

CREAMY POTATO SALAD GF \$6/PERSON
w/DOUBLE SMOKED BACON

GREEN SALAD VG/GF \$6/PERSON
SEASONAL VEGETABLES,
FRESHLY SNIPPED HERBS,
GOAT CHEESE (OPTIONAL) WITH
A TANGY LEMON BASIL DRESSING

WALK THE PLANK GF SM \$56 LG \$120
CURED MEAT, PICKLED THINGS,
CHEESE, FRUIT, AND NIBBLES.
(ALL NON-SEAFOOD IN NATURE)

Finger Foods

COMPLIMENT YOUR EVENT WITH A SELECTION
OF SMALL BITES TO SUIT ALL TASTES.
MINIMUM OF 12 PIECES REQUIRED.

Surf

MINI ATLANTIC LOBSTER ROLLS \$10/PC
w/BROWN BUTTER MAYO & CHIVES

MINI CRAB CAKES \$4.50/PC
w/TARTAR SAUCE

PERUVIAN SHRIMP SKEWER GF \$5.25/PC
MARINATED GULF SHRIMP GRILLED
w/AVOCADO LIME AIOLI & CILANTRO

SEARED SEA SCALLOPS FROM THE BAY OF FUNDY \$5/PC
w/LEMON & SEA SALT

SCALLOP OKONOMIYAKI \$5.50/PC
SEARED SCALLOP ON A CABBAGE
SCALLION CAKE, w/CRISPY TEMPURA,
BONITO FLAKES, OKONOMIYAKI
SAUCE, AND SPICY MAYO

SMOKED SALMON ON CRISPY POTATO \$3.50/PC
w/FRESH HORSERADISH CREAM

Turf

BEEF TENDERLOIN SKEWERS \$6/PC
w/CHIPOTLE AIOLI DRIZZLE

SESAME CHICKEN SATAYS \$3.50/PC
w/SPICY TAHINI SAUCE

TOSTONES \$4.50/PC
w/SLICED FLATIRON STEAK,
CHIMICHURRI, PICKLED ONIONS,
& SNIPPED HERBS

NASHVILLE HOT CHICKEN SLIDERS \$4.50/PC
w/LETTUCE, PICKLE, AND HONEY AIOLI

Vegetarian/Vegan

WILD MUSHROOM TOASTS \$4/PC
w/CREMA

VEGGIE SLIDER CUPS \$3.50/PC
w/CHICKPEAS, PICKLED SHALLOTS,
& HONEY MUSTARD

FRENCH ONION SHROOM BITES \$3.25/PC
w/BROILED GRUYERE ON
CREMINI MUSHROOMS

CHILI GARLIC LEEK POT STICKER \$4/PC
w/SRIRACHA CITRUS SOY

BUFFALO CAULIFLOWER \$5/PC
BATTERED FLORETS
w/HOUSE MADE BUFFALO SAUCE



Oyster 101



Interested in going a little deeper into the world of the oyster? Our Champion Shuckers will lead your group through a play-by-play on how to shuck oysters, how to properly eat oysters, how to tell the difference between species, & how to buy your own oysters. They will also walk through a tutored tasting of 3 different types of oysters from famous oyster producing regions. Your guests will walk away with a true oyster aficionado experience that will enhance their love and appreciation for the bivalve. This is a highly customizable experience that we can build for your group. Optional add-ons are available such as beverage pairings, and oyster knives for participants to take home!