



Summer 2014

BBOQ

Summer Menu



416.264.4040

sales@kissthecookcatering.com • kissthecookcatering.com

Kiss the Cook BBQ



Fia Pagnello
Kiss the Cook Catering
Owner

Anyone can barbeque sausages and burgers, but at Kiss the Cook Catering we want to give you a gourmet grilling experience! Whether we grill it, fry it, or deliver it ready to eat - our food is sure to impress your guests. We never use frozen products and always cook from scratch. We guarantee that when you book Kiss the Cook Catering for your summertime event, you'll receive the freshest, most deliciously fun barbeque in town!

Our Catering and Event Coordinators are experienced at designing full-service events. We excel at menu planning, helping you find the perfect themed décor, creating show-stopping displays, staffing and managing every aspect from the start to a perfect finish. There are endless possibilities - just call.

✓ WE'VE GOT ALL YOUR BASES COVERED

Vegetarian, vegan, gluten-free, halal, and other specialty diets can be accommodated upon request.

✓ DOES YOUR BASH HAVE A BUDGET?

No problem! Let us know the details and we'll build a package that meets your needs and exceeds your expectations. Volume discounts may apply.

✓ STRESS-FREE EVENT GUARANTEE

Punctual delivery with set up; friendly and experienced wait staff, chefs, and bartenders; fresh, delicious, plentiful food; and outstanding customer service - GUARANTEED!

✓ FREE LUNCH FOR YOU

We provide a complimentary meal boxed separately for the person who places the order, every time.

OH, AND ONE LAST THING...

Kiss the Cook Catering is the proud home of the "BUCKET-LIST BBQ" - an ultimate, everything BBQ that's awesomeness is unparalleled (see page 11).


WHATS INCLUDED IN ALL EVENTS?

- Industrial BBQ for 50+ guests
- Event consultation
- Disposable plates, cutlery, napkins, and serving utensils
- Canopies for food stations
- Buffet service tables - as required
- Chaffing dishes
- Serving pieces
- Food labels

EXTRAS

- Industrial BBQ for less than 50 guests
- Additional rentals such as china, glassware, linens, specialty food displays, and props
- Portable deep fryer, concession equipment
- Chefs, wait staff, bartenders, entertainers
- HST





***BEST** Burger & Sausage BBQ*

- Kiss the Cook all-beef burgers grilled to perfection and served on a fresh-baked Kaiser
 - Jumbo Italian sausages served sizzling hot from the grill with ballpark buns
 - Stuffed portabella mushroom burger
 - Gourmet condiments and toppings, including: bacon strips, caramelized onions, chipotle, hot house tomatoes, roasted red peppers, onion rings, kosher dills, hot peppers, smoked Gouda, aged cheddar, lettuce, mustard, ketchup, mayo, and relish - labels included.
 - Choice of any three Kiss the Cook Summer Salads (*see page 10*).
 - Fresh cut watermelon
 - Choice of dessert - please inquire
- OR
- Kiss the Cook's choice: mini doughnuts and chilled espresso

\$17.99 per person + tax

Stuffed burger with cheddar, bacon and onion: Add \$2.99 per person
Side of fries Add \$2.50 per person (*So worth it*)

Big Burger Bash

- Kiss the Cook all-beef burger grilled to perfection served on a fresh-baked Kaiser
 - Grilled chicken burger served on a fresh-baked ciabatta bun
 - Stuffed portabella mushroom burger on a fresh-baked Kaiser
 - Gourmet condiments and toppings, including: bacon strips, caramelized onions, chipotle, hot house tomatoes, roasted red peppers, onion rings, kosher dills, hot peppers, smoked Gouda, aged cheddar, lettuce, mustard, ketchup, mayo, and relish - labels included.
 - Choice of any two Kiss the Cook Summer Salads (*see page 10*).
 - Truffle Mac 'n' Cheese bombs
 - Fresh cut watermelon
 - Choice of dessert - please inquire
- OR
- Kiss the Cook's choice: mini doughnuts and chilled espresso

\$19.99 per person + tax

Stuffed burger with cheddar, bacon and onion: Add \$2.99 per person
Side of fries Add \$2.50 per person (*So worth it*)

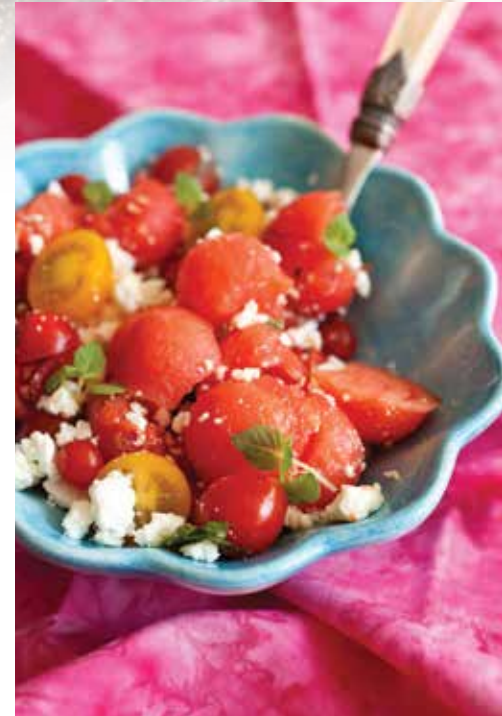




Steak & Chicken Feast

- Grilled peppercorn steak
- Best-ever BBQ chicken leg and breast
- Build-your-own wedge salad - iceberg wedges with blue cheese, cherry tomato, crumbled bacon, and ranch dressing
- Watermelon salad with feta and fresh mint vinaigrette
- Cowboy stew - BBQ baked-bean crockpot
- Truffle Mac 'n' Cheese Bombs
- Roasted vegetable medley of zucchini, eggplant, red pepper, and onion
- Choice of dessert - please inquire
OR
Kiss the Cook's choice: summer fruit tart with Chantilly cream

\$29.99 per person + tax



The Healthy BBQ

- Mason jar salad buffet with individually tied forks for easy service. Labels provided for three different salad options, just shake open and enjoy! Please inquire for selection.
- Coconut shrimp skewers
- Grilled chicken breast, seasoned to perfection topped with mango salsa
- Wild rice pilaf
- Grilled seasonal vegetables
- Pitas and flatbreads with hummus and black olive tapenade
- Fresh fruit kebobs
- Frozen yogurt

\$24.99 per person + tax



Kebobs, Kebobs, Kebobs

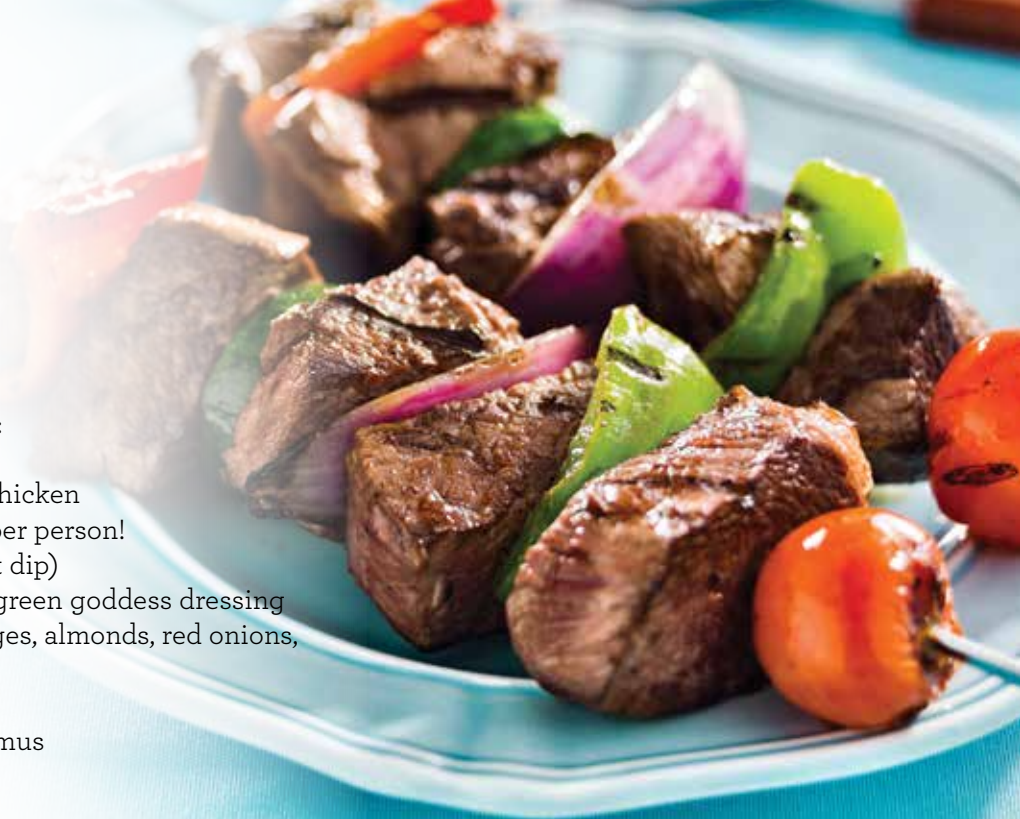
- Three kinds of grilled kebobs, including:
Seasoned beef with peppers, onions and mushrooms; Hawaiian bacon-wrapped chicken with pineapple; Tandoori Vegetable; (2 per person!
Served with fresh yogurt cucumber-mint dip)
- Garden salad loaded with veggies, with green goddess dressing
- Baby spinach salad with mandarin oranges, almonds, red onions, and creamy poppy seed dressing
- Roasted rosemary potatoes
- Grilled pita platter with olives and hummus
- Fresh cut watermelon
- Choice of dessert - please inquire
OR
Kiss the Cook's choice: summer berry tart with Chantilly cream

\$21.95 per person + tax

Irie Jerk Chicken

- Coconut shrimp satays with pineapple dip
- Authentic jerk chicken leg and breast, marinated and grilled to perfection
- Garden salad loaded with veggies, with green goddess dressing
- Mango slaw
- Caribbean rice with black beans
- Grilled seasonal vegetables
- Corn on the cob with condiments
- Grilled cinnamon pineapple kebobs
- Choice of dessert - please inquire
OR
Kiss the Cook's choice: banana and rum trifle

\$21.95 per person + tax





Chicken Wing Thing

- Kiss the Cook's portable deep fryer is brought directly to your event
 - Red hot, honey garlic, and smoky BBQ Buffalo-style chicken wings (1lb per person!), served in mini baskets with gingham paper
 - Crudités with blue cheese dip
 - Potato wedges served with malt vinegar, salt, pepper, and ketchup
 - Fresh cut watermelon
 - Choice of dessert - please inquire
- OR
- Kiss the Cook's choice: mini doughnut buffet with chilled espresso

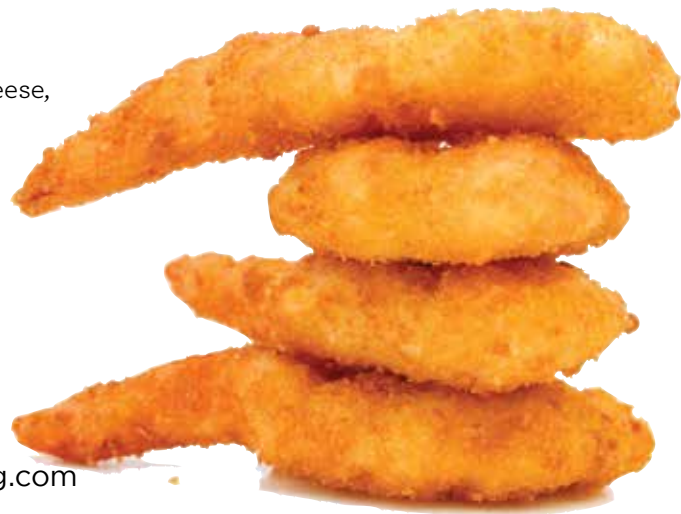
\$18.99 per person + tax



Open-Air Fish Fry

- Kiss the Cook's portable deep fryer is brought directly to your event
 - A mix of beer-battered shrimp, calamari, and cod served crispy and hot in mini baskets with garlic aioli, cocktail sauce, and fresh lemon
 - Mixed green salad with strawberries, feta, almonds, and raspberry vinaigrette
 - Caesar salad with real crumbled bacon, fresh-grated parmesan cheese, and croutons, served with creamy dressing
 - Corn on the cob with condiments
 - Grilled seasonal vegetables
 - Fresh cut watermelon
 - Choice of dessert - please inquire
- OR
- Kiss the Cook's choice: deluxe cookie bar

\$24.95 per person + tax
Upgrade to "Land and Sea" menu -
add barbequed chicken for
\$6.95 per serving.





Finger Food BBQ

Slider station, including:

- Beef sliders with smoked Gouda, roasted red peppers, and chipotle
- Banquet slider with bacon and aged cheddar
- Grilled veggie slider with brie

BBQ satays served hot off the grill, including:

- Jerk chicken
- Tandoori vegetable
- Teriyaki beef

Mini salad bar, including:

- Asian noodle salad served in Chinese takeout boxes
- Mini spinach and strawberry salad with raspberry dressing
- 5-bean salad cups
- Crudités shot glasses

Poutine bar

- Potato wedges, cheese curds and Montreal style gravy

Dessert

- Choice of dessert – please inquire
- OR
- Kiss the Cook's choice: Mini doughnuts and chilled espresso

\$24.95 per person + tax



Baja Fish Taco Bar

- Kiss the Cook's portable deep fryer is brought directly to your event
- Beer-battered cod served crispy and hot on a tortilla
- Toppings include: pickled red onion, arugula, lime, cilantro, chipotle mayo, and guacamole
- Garden salad loaded with veggies, with green goddess dressing
- Tex-Mex bean salad
- Corn on the cob
- Fresh cut watermelon
- Choice of dessert – please inquire
- OR
- Kiss the Cook's choice: mini cheesecakes

\$22.95
per person + tax



Food Station Fun

NACHO STATION

Guests fill baskets with warm corn chips and top with chili con carne, cheese, guacamole, salsa fresca, jalapenos, olives, tomatoes, sour cream and fresh cilantro

WINGS & FRIES

Kiss the Cook's portable restaurant style deep fryer is brought directly to your event. Chefs prepare Buffalo style wings (hot and honey garlic) with a side of crispy hot fries. Celery, carrot sticks, blue cheese dip and wipes included.

SLIDER BAR

- Gourmet beef sliders with chipotle, roasted red pepper and Havarti
- Banquet slider with bacon & cheddar

MINI SALAD BUFFET

- Summer bean salad
- Broccoli salad with bacon, mandarin oranges, almonds and creamy dressing
- Orzo pasta salad with roasted vegetables, capers and black olive dressing

\$30.00 per person + tax



Summer Cocktail Party

- A trio of gourmet sliders including; Turkey slider, Banquet slider, veggie slider
- Grilled coconut shrimp satay's with pineapple dip
- Mini hot dogs wrapped with puff pastry and served with gourmet mustards
- Bacon wrapped dates
- Truffle Mac N Cheese bombs
- Chicken Waldorf salad in endive spear
- Souvlaki satay with homemade tzatziki
- Harvest vegetable flatbread
- Chocolate covered strawberries

\$28.95 per person + tax





Porchetta Feast

- A whole roasted porchetta carved onsite and displayed with traditional garnishes, served with soft-baked mini Kaisers
- Lamb Skewers (spadducci)
- Kiss the Cook's specialty charcoal spadducci grill is brought directly to your event
- Seasonal grilled vegetables
- Organic mixed green salad with balsamic vinaigrette
- Leafless Greek salad with tomato, cucumber, red onions, olives, feta, and vinaigrette
- Potato gnocchi salad with oven-roasted tomatoes, arugula, pesto, and shaved parmesan
- Fresh fruit platter with berries
- Choice of dessert - please inquire OR Mini cannoli buffet with chilled espresso

\$35.00
per person + tax
(Minimum 50 guests)



VIP Salmon & Chicken

- Grilled salmon fillet with mango salsa
- Best-ever BBQ chicken breast
- Flatbread with harvest vegetables
- Grilled romaine hearts Caesar salad
- Potato gnocchi salad with oven-roasted tomatoes, arugula, pesto, and shaved parmesan
- Watermelon and feta salad with fresh mint vinaigrette
- Choice of dessert - please inquire OR Kiss the Cook's choice: assorted mini New York cheesecakes and brownies



\$25.95 per person + tax



Summer Hors D'oeuvres

Select your favorite summertime hors d'oeuvres to create the perfect cocktail party. Our amazing servers will expertly plate and pass these delectable bites to your happy guests. Call us today for a custom quote and consultation.



MEATY BITES

- Chicken Waldorf salad endive spears
- Gourmet Sliders
- Souvlaki satay with homemade tzatziki
- Mini meatballs with bourbon BBQ glaze
- Mini quiche Lorraine & Florentine
- Jerk chicken spoons with mango slaw
- Mini BBQ pulled pork on a bun
- Mini Reuben sandwiches
- Thai beef satay's with peanut dipping sauce
- Coconut shrimp satay's with pineapple dip
- Mini chicken pot pies
- Hawaiian pizzettes
- Bacon wrapped dates
- Beef taquitos with guacamole
- Mini hot dogs wrapped in puff pastry served with gourmet mustards
- Paella cups with shrimp & chorizo
- Smoked salmon canapés with cream cheese, capers and fresh dill

VEGGIE BITES

- Mason jar salads (please inquire for selection)
- Tandoori vegetable satay
- Mini veggie samosa's with mango chutney
- Spinach and feta hand pies
- Mini stuffed rice balls with marinara
- Gazpacho shooter
- Mini grilled cheese & tomato soup shooter
- Polenta stacks with goat cheese, sundried tomato and black olive tapenade
- Thai vegetable spring rolls with plum sauce
- Truffle mac n cheese bombs
- Bocconcini and tomato skewers with fresh basil and balsamic reduction
- Crudités shot glass with onion dip



Custom Packages



We are your BBQ brainstorming professionals! Let us help you to build the perfect custom menu for your event. Check out some of our wonderful themed menu samples from past events.

CARNIVAL-THEMED EVENT

Nacho warmer filled with corn chips / hot cheese / chilli / traditional nacho toppings and baskets / hot dog stand / pretzel warmer / dream poutine bar / flavoured popcorn station / peanuts / spiked lemonade stand / deep-fried chocolate bars / cotton candy

CALIFORNIA COOKOUT

Baja fish tacos / cobb salad / deconstructed California sushi salad cups / mini California-style pizza / warm corn chips with guacamole and Pico de Gallo / Sanoma wine and cheese tasting / fresh figs and fruit cups / frozen yogurt

ITALIAN AL FRESCO

Lamb spadducci / mini arancini / potato pizettes / chicken Parmesan sliders / mini spaghetti and meatball spoons / antipasto satays / mini Caprese pops / bruschetta / mini cannoli and chilled espresso station

CAMPFIRE CLASSICS

BBQ beef dogs and sausages / homemade burgers / catch of the day / crockpot BBQ baked beans / corn roast / baked potato station / s'mores

SOUL FOOD CELEBRATION

Fried chicken and waffles / Mac 'n' Cheese / collard greens / deep-fried okra / roasted sweet potatoes / corn bread / banana cream pie

CHEF ACTION

Calamari fish fry / roast-beef carving station for beef dip sandwiches / made-to-order pasta station / salad bar / bruschetta station / tiramisu

BBQ HORS D'OEUVRES

Mini Chicago-style dogs / beef sliders / deconstructed shrimp boil / Mason jar salads / mini souvlaki skewers / Cowboy baked bean cup with bacon crisp / truffle Mac 'n' Cheese bombs / cookies and milk bar

GRILLED SALAD BAR

Grilled romaine Caesar salad with sliced BBQ chicken breast / grilled romaine hearts with sliced striploin steak, shaved parmesan, and herb dressing / potato gnocchi salad with oven roasted tomatoes, arugula, pesto, and shaved parmesan / 5-bean salad / broccoli salad with Mandarin oranges, dried cranberries, almonds, bacon, and creamy dressing / bruschetta station / fresh fruit presentation / assorted sweet table





Substitutions & Additions

We are pleased to make menu substitutions and additions upon request!

POPULAR ADDITIONS TO ANY GREAT BBQ EVENT!

- Chilled espresso
- Assorted soft drinks and bottled water
- Build-your-own stuffed baked potato
- Cowboy stew - BBQ baked beans served in a crock pot
- Chilli con carne served in a crockpot
- Nacho stand with chilli and deluxe toppings
- Mason jar salads
- Spadducci grill (lamb skewers)
- Corn on the cob
- BBQ themed hors d'oeuvres
- Fresh cut watermelon or fruit display

ONSITE FRY OPTIONS

- Po' Boy sandwich
- Dream poutine bar
- Open-air fish fry
- French fry stand
- Tempura vegetable station
- Buffalo chicken wing station
- Calamari fry
- Baja fish taco station
- Deep -fried dill pickle sticks
- Deep-fried candy bars

KISS THE COOK SUMMER SALADS

- Orzo pasta with roasted vegetables, capers, and black olive dressing
- Farfalle pasta with cherry tomatoes, bocconcini, and basil pesto
- Greek penne pasta
- Potato gnocchi with oven-roasted tomatoes, arugula, pesto, and shaved parmesan
- Summer potato
- Creamy potato
- Coleslaw
- Classic Caesar with real crumbled bacon, fresh-grated parmesan, croutons, and creamy dressing
- Grilled romaine hearts Caesar salad
- Garden salad with green goddess dressing
- Organic mixed green salad with balsamic vinaigrette
- Baby spinach with strawberries, feta, almonds, and raspberry dressing
- Watermelon and feta salad with fresh mint vinaigrette
- Build-your-own wedge salad
- Leafless Greek salad with tomato, cucumber, red onion, olives, and feta
- 5-bean salad
- Broccoli salad with mandarin oranges, dried cranberries, almonds, bacon, and creamy dressing



The Bucket List

All you can eat for two hours!
Kiss the Cook's barbeque and deep fryer are brought onsite to your event

BBQ Pulled pork on a mini soft baked Kaiser

Fish fry - beer-battered shrimp, calamari
and cod served hot and crispy with fresh lemon
and seafood sauce

Grilled peppercorn steak

Best-ever BBQ chicken leg

Gourmet beef sliders

Italian sausage

Salad bar - coleslaw, Greek pasta, garden,
summer potato

Corn on the cob with condiments

Grilled seasonal vegetables

Artisan bread basket with hummus and bruschetta

Truffle Mac 'n' Cheese bombs

Poutine station

Fresh cut watermelon

Assorted sweets table with mini pastries,
cheesecakes, brownies, tarts, and squares

Ice cold pop and bottled water

Minimum 60 guests
Please inquire for pricing



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DESIGNED BY DAVIDESIGNS.NET