



WEDDING *Menu*

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BBQ WEDDING MENUS

We are proud of our reputation as one of Toronto's finest barbeque wedding caterers. Offering a wide range of menu options, exciting food-stations and gourmet buffets we make sure your wedding barbeque has that wow-factor you've been dreaming about.

SEE PAGES 5-13

PLATED WEDDING MENUS

Enjoy browsing through these samples of some of our best-selling seasonal menus. We can also add a cocktail hour with delicious passed hors d'oeuvres or a variety of exciting late night food stations. Let's discuss your vision, and we will help to make your dream day come true!

SEE PAGES 14-18

BUFFET WEDDING MENUS

A buffet style wedding menu gives you and your guests more options to choose from. It allows everyone to build a plate precisely to their preferences and guests can easily go back for seconds and thirds!

SEE PAGES 19-24

HORS D'OEUVRES & FOOD STATIONS

Kiss the Cook helps make your event more interesting and memorable with unique food station options. You can get an artfully arranged self-serve food station, or an exciting and engaging "chef-action" food station that is sure to thrill your guests. Contact us to speak with an Event Co-ordinator and learn about the many menu options we have available to help make your event more distinctive.

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Congratulations! YOUR GETTING MARRIED

You've found the perfect person to share your life with, and now you've found the perfect caterer for your special day. We are confident enough to promise you perfection because we customize our menus and packages to ensure that your day is exactly the way you pictured it. Kiss the Cook Catering goes above and beyond the call of duty so that your wedding exceeds your expectations.

Whether you picture an elegant, multi-course, plated meal; a deluxe barbeque buffet; or a cocktail reception with exciting food stations, we can't wait to get started planning your special day. We are event-planning professionals who love what we do and have the skills and tools to make your day stress-free. We cover every detail, and even offer up ideas that you may not have thought of. Every wedding is a blank canvas, and with your wishes we can transform yours into a masterpiece!

Let's make sure you and your guests feel treated to the best food and service they've ever experienced at a wedding. Fresh, flavourful foods, exciting presentation and impeccable service will have people talking for years to come about how enjoyable and impressive your wedding day was.

Brides and grooms often worry that with all the excitement they won't have a chance to eat at their wedding. We want you to savour every bite. We will bring hors d'oeuvres to your table, making sure you don't miss out on cocktail hour. We can even package a special extra meal for you to take home after the event, just in case.

Browse through some of our most loved menus in this wedding catalogue for ideas. Do you have a budget? Prefer to customize a menu? Not to worry - as a full-service, custom caterer it is our pleasure to create a unique menu tailored perfectly for your taste, budget and style of event. Simply give us a call or send us an email and we will begin designing your perfect wedding package today.

Wishing you love, laughter and happily ever after!

Our Process

You will be assigned a dedicated, friendly Event Coordinator who will start by emailing you a quick questionnaire to get a basic idea of your menu preferences, number of expected guests, wedding location, budget, and general requirements for your special day. We can then delve deeper into your vision and ideas, drawing inspiration from your favourite foods and restaurants, event goals, and personality. Your Event Coordinator can offer unique insight into your venue (or help with the selection process) and event setup, ensuring your reception flows well and can be executed to your specifications. Once your Event Coordinator understands your personal goals, tastes and parameters, they will create a custom proposal for your big day.

As soon as you've placed your deposit and agreed to move forward with Kiss the Cook Catering, the real fun begins! Your wedding menu is confirmed through a private tasting. We believe tastings are highly important because they give you the opportunity to preview selections from your menu and share your preferences. On your special day you can feel relaxed and confident in knowing that your guests will receive unsurpassed service and restaurant-quality cuisine!

After the tasting we will remain in contact with you, your venue and vendor team to ensure a smooth planning process. Two weeks prior to your wedding, your Event Coordinator will confirm all final details, including an overview of the day, your guest count, schedule, special dietary requirements, seating arrangements, and receipt of final payment. Before you know it, your wedding day will arrive, all the details will be covered and you are free to enjoy one of the best days of your life!

The Kiss the Cook Catering wedding team can assist you with;

- Catering your dream menu for your wedding day, as well as any other special events, such as your engagement party, bachelor and bachelorette parties, bridal shower, wedding lunch, cocktail reception and post-wedding brunch.
- All rentals and mobile kitchens as required.
- Professional, experienced, friendly waitstaff and bartenders.
- Venue selection.
- Supplier referrals such as flowers, photography, live bands, DJ's, MC's, entertainment and more.



BBQ- WEDDING

Menus

Who doesn't love BBQ?! Contact us today to start planning your dream barbeque wedding feast. These crowd-pleasing menus are an excellent choice for a fun outdoor wedding celebration. When you choose Kiss the Cook Catering you don't just get finger-licking, delicious food, you also get eye-catching presentation and unsurpassed service!



SURF AND TURF BBQ

APPETIZER

Passed hors d'oeuvres

STARTER

Grilled peach salad with avocado, country ham, goat cheese and balsamic dressing
Shrimp boil Kebobs with new potato, corn, shrimp and chorizo

MAIN

Grilled lobster tail with fresh lemon and butter sauce
6oz grilled rib eye steak
Roasted rosemary potatoes
Grilled seasonal vegetables
Bread basket with whipped butter

DESSERT

Assorted fresh baked pie buffet
Fresh fruit with berries and whipped cream

BEVERAGES

Coffee & Tea service
Chilled espresso

LOVE, HONOR, BBQ

APPETIZER

Mason Jar Salads including:

- Potato gnocchi with roasted cherry tomatoes, caramelized onions, arugula and basil pesto
- Strawberry spinach salad with feta and raspberry dressing
- Southwestern salad with black beans, avocado, corn, romaine and vinaigrette

ENTRÉES

- Grilled peppercorn steak
- Pulled pork slow cooked in our famous tangy barbeque sauce and served on a fresh baked Kaiser with creamy coleslaw for topping

SIDES

- Roasted rosemary potatoes
- Grilled seasonal vegetables
- Fresh baked focaccia

DESSERTS

- Sweet table
- Fresh fruit platters

BEVERAGES

- Coffee & tea service

BBQ Bliss

SALAD

Baby spinach salad with mandarin oranges, red onion,
almonds and poppy-seed dressing

ENTRÉES

Grilled beef kebobs with seasonal vegetables
Grilled bacon wrapped chicken skewers with pineapple

SIDES

Potato wedges
Grilled asparagus and sautéed garlic mushrooms
Assorted bread basket with butter

DESSERT

Strawberry shortcake & Chocolate mousse mason jars

BEVERAGES

Coffee and Tea service

LATE NIGHT FOOD STATIONS

Dream poutine
Gourmet grilled cheeses with tomato soup shooters
Mini burgers and hot dogs

GRILL-MASTERS WEDDING

APPETIZERS

Grilled romaine hearts with crumbled bacon,
cherry tomato, blue cheese and balsamic drizzle
served with crostini
Watermelon gazpacho

MAIN

Bourbon glazed barbeque pork chops with caramelized
apples and onions
Grilled chicken leg basted in our famous tangy barbeque
sauce
Sweet potato mash
Corn on the cob
Harvest vegetable flatbreads

DESSERT

Candy Buffet
Wedding cake

BEVERAGES

Coffee & Tea service

SOULMATE

Soiree

COCKTAIL HOUR

Beef sliders with roasted red pepper, smoked Gouda and chipotle
Beef and bean taquitos with fresh guacamole
Bacon wrapped dates
Thai vegetable spring rolls with plum sauce

SALAD

Mixed green salad with avocado, dried cranberry, red onion, walnuts and balsamic vinaigrette

ENTRÉES

Crispy filet of sole with fresh mango salsa
AND
Grilled beef kebobs with seasonal vegetables

SIDES

Cajun rice with black beans
Parisienne potatoes
Haricot Verts
Artisanal bread basket with butter

DESSERT

Sweet table with mini cheesecakes, triple chocolate brownies, dessert tarts, Italian pastries and chocolate covered strawberries
Grilled pineapple kebobs with cinnamon

BEVERAGES

Coffee and Tea service



The
Bride & Groom
BBQ

APPETIZERS

Passed Hors D'oeuvres

SALAD

Baby spinach salad with strawberries, feta, walnuts and raspberry dressing

ENTRÉES

Grilled chicken breast smothered in our famous tangy barbeque sauce

AND

Grilled peppercorn steak, marinated and grilled to perfection

Accompanied by

Roasted potatoes with fresh herbs

Grilled seasonal vegetables

Gourmet bread basket with butter

DESSERT

Fresh fruit presentation with berries

Sweet table; mini Italian pastries, tarts, dessert squares, and cheesecakes

BEVERAGES

Coffee & Tea service

Mr. Fried & Mrs. Grilled

SALAD

Bowtie pasta salad with cherry tomato, bocconcini, fresh basil and pesto
Garden salad loaded with vegetables served with balsamic vinaigrette

DEEP-FRYER

Buffalo style chicken wings with choice of red hot or honey garlic sauce
Deluxe French fry bar with Yukon gold, sweet potato or tater tots, ketchup, gravy, cheese-curd

GRILL

Jumbo beef burgers served with gourmet condiments including; bacon, cheddar cheese, onion rings, spicy Havarti cheese, chipotle, arugula, kosher dills, caramelized onions, sautéed bell peppers, hot pepper rings, Red Hot, ketchup, mustard, mayo, relish
Vegetarian kebobs with tofu

SIDES

Crudités shot glasses
Harvest vegetable flatbread

DESSERT

Cupcake display
Fresh fruit kebobs with yogurt and chocolate dip

BEVERAGES

Coffee and tea service



You may now...

Kiss the Cook!

COCKTAIL HOUR

Truffle mac n' cheese bombs
Banquet burger sliders
Crudités shot glasses
Jerk chicken satay's
Bacon wrapped dates

SALAD

Strawberry spinach salad with feta, walnuts
and raspberry dressing
Traditional Greek Salad

ENTRÉES

Grilled peppercorn steak
AND

Hickory smoked chicken thighs
Baked potato station with bacon, broccoli,
cheese, butter, chives, sour cream, salt and
pepper for topping
Grilled vegetable kebobs
Fresh baked focaccia

DESSERT

Assorted sweet table with triple chocolate brownies,
mini NY cheesecakes, Italian pastries, fruit tarts,
chocolate covered strawberries and apple crumble
Fresh cut watermelon

BEVERAGES

Coffee and Tea service

PLATED *Menus*

Call us today to start planning your perfect plated wedding dinner. Enjoy browsing through these samples of some of our best-selling seasonal menus. We can also add a cocktail hour or late night food stations. Let's discuss your vision, and we will help to make your dream day come true.



S ✪ P ✪ R ✪ I ✪ N ✪ G N U P T I A L ' S

APPETIZERS

Passed Hors d'oeuvres

ON THE TABLES

Pita basket with trio of dips
Hummus, black olive tapenade &
roasted artichoke spread

1ST COURSE

Spring green salad with radishes,
asparagus, peas, feta and lemon tahini
dressing

2ND COURSE

Creamy seafood bisque with crostini

3RD COURSE

Prosciutto wrapped chicken breast
stuffed with spinach and goat cheese
Provençal sauce, herb roasted potatoes,
spring vegetable ragout

OR

Bruschetta stuffed mushroom caps,
polenta fries with marinara

DESSERT

Family-style sweet platter with an
assortment of fresh baked mini cheese-
cakes, triple chocolate brownies,
chocolate covered strawberries, Italian
pastries and fruit tarts

BEVERAGES

Coffee & Tea service



Summer

I do's

APPETIZERS

Passed hors d'oeuvres

FIRST COURSE

Baby spinach salad with strawberries, feta, candied walnuts and raspberry dressing

Artisan bread baskets with whipped butter

MAIN COURSE

Grilled chicken breast with lemon and thyme, herb roasted red skin potatoes, Asparagus bundles wrapped in prosciutto

OR

Eggplant parmesan with crisp polenta fries and fire roasted tomato sauce

DESSERT

Ice cream filled crepes with summer berries, chocolate sauce and Icing sugar

BEVERAGES

Coffee & Tea service

Fall in Love

AUTUMN MENU



APPETIZERS

Passed hors d'oeuvres

1ST COURSE

Pear and fig salad with blue cheese, toasted pecans
and aged balsamic vinaigrette

2ND COURSE

Butternut squash ravioli with pesto cream and fried
sage

3RD COURSE

10oz Prime rib au jus, garlic mashed potatoes,
haricot verts

Or

Crispy pan-fried filet of sole with lemon sauce,
roasted red skin potatoes, haricot verts

Or

Vegetarian pot pie with mushroom gravy, garlic
mashed potatoes, haricot verts

DESSERT

Pumpkin cheesecake with caramel, whipped cream
and candied walnuts

BEVERAGES

Coffee & Tea



Winter Wonderland

WEDDING MENU



APPETIZERS

Passed Hors d'oeuvres

1ST COURSE

Italian wedding soup with crostini and winter green salad with red wine vinaigrette

2ND COURSE

Polenta with roasted vegetables, goat cheese and red wine tomato sauce

3RD COURSE

Chicken breast braciola, creamy mashed potatoes, sautéed rapini and honey glazed baby carrots

DESSERT

Red Velvet cake with cream cheese frosting

BEVERAGES

Coffee & Tea

BUFFET

Menu

A buffet style wedding menu gives you and your guests more options to choose from. It allows everyone to build a plate precisely to their preferences and guests can easily go back for seconds and thirds! We also have a wide range of custom presentation pieces including rustic wooden trays, modern wrought iron risers, themed décor, specialty lighting and more to ensure your buffet appears as stunning visually as it tastes!





I Do MENU

COCKTAIL HOUR

Coconut shrimp satay with
pineapple dip
Spinach and feta stuffed puff
pastry triangle
Beef slider with smoked
Gouda, roasted red pepper
and chipotle sauce
Mini grilled cheese sandwich
with tomato soup shooter

DINNER

Grilled peppercorn steak
Rotisserie roasted chicken breast
and leg seasoned with fresh
herbs
Caprese salad with balsamic
vinaigrette
Baby spinach salad with
mandarin oranges, red onion,
almonds and creamy poppy seed
dressing
Lemon roasted potatoes
Grilled seasonal vegetables
Artisanal bread basket with
butter

DESSERT

Sweet table with triple chocolate
brownies, mini cheesecakes,
Italian pastries and squares
Fresh fruit platters with berries,
whipped cream and chocolate dip

BEVERAGES

Coffee and Tea



FOOD STATION FEAST

Appetizers

Passed Hors d'oeuvres

Buffet # 1

Prime Rib & mashed potato martini station
Chef carved, slow roasted Prime Rib cooked to
perfection and served with au jus, horseradish
and fresh baked dinner rolls

Mashed potato martini with toppings
including bacon, sour cream, cheddar cheese,
caramelized onions, mushrooms, beef gravy
and chives

Buffet # 2

Chef Pasta Station

Penne a la vodka with pancetta

Or Fusilli primavera

Buffet # 3

Deluxe salad bar including;

Greek village, 5 bean, Garden, Caesar, Broccoli

Dessert

Wedding cake; Assorted sweet table;

Fresh fruit platter

Beverages

Coffee and Tea

Chow Bella

Wedding

Appetizers

Passed hors d'oeuvres

Antipasto buffet

Chef slicing fresh prosciutto & Italian salami
Melon, marinated mushrooms, pickled vegetables,
grilled peppers, bocconcino, bruschetta, herbed olives

Duo Pasta Presentation

Beef cannelloni with tomato sauce
3 cheese tortellini in and pesto cream sauce

Duo Entrées

Medallion of Veal with mushroom Marsala sauce and
panko crusted stuffed breast of chicken with spinach
and feta in lemon white wine sauce, roasted potatoes,
steamed seasonal vegetables

Dessert

Assorted sweet table with triple chocolate brownies,
mini NY cheesecakes, Italian pastries, fruit tarts,
chocolate covered strawberries and apple crumble
Fresh fruit platter

Late night food stations

Porchetta traditionally displayed whole, chef carved
and served with mini soft baked buns

AND

Mini pizza buffet



Caribbean Kiss

SIGNATURE DRINK
Pina colada

SALAD

Mango slaw with shrimp
Mixed green salad with white wine vinaigrette

MAIN

Authentic jerk chicken breast and leg
Curried potatoes
Black beans and rice
Grilled seasonal vegetables
Coco bread

DESSERT

Pineapple wedding cake
Rum balls
Mini coconut bars
Fresh fruit platter



Southern Gentlemen Buffet

SIGNATURE DRINK

Spiked southern sweet tea served in mason jars

STARTERS

Crab cakes with spicy remoulade
Fried okra; Mac n Cheese bombs

BUFFET

Chicken fried steak with gravy; BBQ pork tenderloin
Sweet potato mash; Shrimp jambalaya
Collard greens; Biscuits and gravy

DESSERT

Peach cobbler; Vanilla ice cream



Happily Ever After

Asian takeout boxes with spicy Pad Thai

Butter chicken and basmati cup

Deconstructed sushi salad

Truffle Mac n' cheese bomb

Banquet burger slider

Spaghetti and meatball spoon

Potato Pizzette

Napa cabbage slaw martini with tiger shrimp

Watermelon gazpacho

Chocolate covered strawberries

Cookie and milk shooter

Mini Cannoli

Mini NY Cheesecake

HORS D'OEUVRES

Menu

Browse our menu to make a wish-list of Your favorite cocktail hour hors d'oeuvres and then give us a call so we can provide you with a custom event proposal. Small plates and passed hors d'oeuvres are among the hottest trends for catering today, so why not go all out with a whole night of culinary surprises for your guests. Our chefs can even custom create small bites to match the couples favourite foods or restaurant dining experiences, giving you a personalized wedding menu like no other!

Wedding Reception

HORS D'OEUVRES

VEGGIE BITES

- Truffle mac n' cheese bombs
- Polenta canapés with goat cheese, roasted red pepper and black olive tapenade
- Mini stuffed Italian rice balls with marinara (Arancini)
- Cherry tomato, bocconcini and fresh basil skewers with balsamic drizzle
- Spinach and feta stuffed puff pastry triangles
- Vegetable samosa's with mango chutney
- Potato and caramelized onion pizzette
- French fry cones with truffle mayo dipping sauce
- Polenta fries with marinara
- Polenta stacked with goat cheese, roasted red pepper and olive oil tapenade
- Potato pizzette
- Falafels with tahini
- Bruschetta
- Asian noodle salad in Chinese takeout boxes



MEATY BITES

- Beef slider with smoked gouda, caramelized onion, peppers and chipotle
- Banquet burger slider
- Mini hot dogs
- Prosciutto, pomegranate and blue cheese stuffed endive spears
- Chicken satay's with homemade tzatziki
- Gazpacho and shrimp shooter
- Smoked salmon canapés with cream cheese, capers and fresh dill
- Bacon wrapped dates
- Jerk chicken and mango slaw spoons
- Spiducci lamb skewers
- Spaghetti and meatball spoons
- Reuben canapé
- Mini bourbon barbeque-glazed meatballs
- Mini BBQ pulled pork sandwiches
- Coconut shrimp satay's with pineapple dip
- Pork or vegetable Gyoza (potstickers)
- Spicy pad Thai in Chinese takeout boxes
- Mini butter chicken bowls with basmati
- Tandoori chicken satay's



FOOD *Stations*

Kiss the Cook helps make your event more interesting and memorable with unique food station options. You can get an artfully arranged self-serve food station, or an exciting and engaging “chef-action” food station that is sure to thrill your guests. Contact us to speak with a wedding co-ordinator to learn about the many options that we offer that can help make your event more distinctive.





SELF-SERVE FOOD STATIONS

BRUSCHETTA BAR

A tiered, rustic display with an assortment of artisan breads and crisps with bruschetta toppings, including; Classic tomato and onion, portabella, roasted red pepper, goat cheese and fresh basil, pomegranate guacamole, bacon jam, black olive tapenade and Edamame hummus

ANTIPASTO BUFFET

your choice of premium presentation including beautifully displayed platters of Italian cured meats, seafood salad, shrimp, gourmet cheeses, Artisanal flatbreads, bruschetta, olives, and fresh fruit. For large-scale events please inquire about an entire wheel of parmesan cheese for a deluxe presentation.

BUILD YOUR OWN NACHO STATION

Select either an elegant, tiered display or a fun, carnival-style setup to enhance the presentation of your exciting nacho station. Includes; corn chips, chili con carne, black olives, hot peppers, shredded cheese, salsa fresca, guacamole, pickled jalapenos and sour cream.

SLIDER STATION

Everyone loves sliders! A presentation of delicious sliders including; pulled pork, banquet burger, California chicken, chipotle beef and grilled vegetable on mini homemade slider buns.

MASHED POTATO MARTINI BAR

Martini glasses are filled with creamy mashed potatoes and topped with your choice of shredded cheddar, crumbled bacon, caramelized onion, sour cream and fresh chives. Go gourmet and add peppercorn steak, drunken shrimp sautéed in white wine and Danish blue cheese.

DECONSTRUCTED SUSHI SALAD BAR

Three kinds of sushi are deconstructed into mini salads and elegantly presented in glasses with chop sticks. Includes; California-style, spicy tuna, and crispy salmon avocado combinations. Condiments provided; pickled ginger, wasabi, spicy mayo and soya sauce.

VIETNAMESE PHO STATION

Bowls are filled with guests' choice of rice noodles, tofu, beef brisket, bean sprouts, cilantro, lime wedges, hoisin sauce, and sriracha sauce, before being topped with traditional pho broth served from our beautiful silver smovar. Why not also add some Banh Mi sandwiches? This station can be served as an appetizer or entrée.

MASON JAR SALADS

A unique way to serve individual salads. First the dressing, then fresh layers in mason jars ready to be shaken and enjoyed with forks attached for easy service. Please inquire for salad selection, including delicious options such as chopped southwestern, tortellini antipasto, pesto gnocchi and summer berry.

POUTINE BAR

Wedge-cut potatoes are dressed up with your choice of toppings including Montreal-style brown gravy, cheese curds, peppery sausage mix, and sautéed mushrooms.

PAELLA

Impossible to resist, fragrant and sumptuous. Fresh made giant paella with Spanish rice, seafood or chicken and chorizo. A beautiful presentation that may be accompanied by tapas and refreshing Sangria upon request!



CHEF ACTION FOOD STATIONS

LAMB SPIDUCCI

The most amazing tender, beer-basted lamb kebobs are seasoned and served hot from our specialty spiducci barbeque. As a bonus, this charcoal grill makes an excellent conversation piece!

PANINI BAR

Our chefs prepare gourmet grill cheese Panini's served with a tomato soup shooter at this beloved food station. We'll also include a meat-lovers option with awesome smoked turkey and gruyere cheese. Order up!

DREAM POUTINE

Kiss the Cook's portable deep fryer is brought directly to your event! Take poutine to a whole new level as guests fill baskets with the following ingredients and build a dream poutine! Fresh fries, sweet potato fries, tater tots, Quebec cheese curds, beef gravy, mushroom gravy, Italian sausage, chilli con carne, cheddar cheese, crumbled bacon, caramelized onion, hot peppers, sautéed mushrooms, sour cream, chives and chipotle mayo.

ASIAN TAKE-OUT STATION

Why is it that everyone loves eating from a Chinese takeout box? It's awesome- that's why! Your guests will have loads of fun watching out chef's cook-up Wok's of veggie fried rice and chicken noodle stir fry. The final product is deliciously presented in a Chinese take-out box with chop sticks.

PASTA BAR

This station is sure to have you signing Bella Notte! Guests select their choice of two signature pasta's. Italian-sized portions served with hot pepper flakes and fresh-grated parmesan cheese. Please inquire for Kiss the Cook's signature pasta menu, or build your own!

PIEROGI BAR

Potato and cheddar or onion and bacon stuffed peirogi's are sautéed and served with your choice of toppings including bacon bits, caramelized onion, shredded cheddar cheese, sour cream, chives and sautéed mushrooms. Optional additions include mini schnitzels, warm pretzels and sauerkraut cups.

BBQ SATAY STATION BBQ

overs will be in heaven with this action station! Choose a selection of three of the following satays; jerk chicken, coconut shrimp, Thai beef, or Tandoori vegetable seared on our specialty charcoal grill and served with gourmet dipping sauces.

PORCHETTA CARVING STATION

This on-site porchetta carving station is sure to be a showstopper. A whole roasted pig is rustically displayed and garnished. Served with crunchy Calabrese ciabattas, hot banana peppers, bourbon BBQ sauce and Pommery Dijon mustard.

OPEN-AIR FISH FRY

Kiss the Cook's portable restaurant-style deep fryers are brought directly to your event. Crispy and hot, your guests will enjoy a mixture of deep-fried, hand breaded calamari, shrimp and cod served in mini baskets. Accompaniments include garlic aioli, cocktail sauce and fresh lemon.

BAJA FISH TACOS

Kiss the Cook's portable restaurant-style deep fryers are brought directly to your event. Chefs serve up hot, crispy cod on corn tortillas and top them with red cabbage slaw, chipotle mayo, cilantro and fresh lime.

CHICKEN WINGS & FRIES

Red hot? Honey garlic? Smokey BBQ? Kiss the Cook's restaurant-style deep fryers are brought directly to your event. Three kinds of Buffalo-style chicken wings are tossed in your favourite sauces and displayed in mini baskets. Station comes with fries, veggie and dip cups. Wipes included!

OYSTER BAR

Treat your guests to an exquisite, gourmet Oyster buffet. A refined display including two varieties of house oyster such as favorites like Fresh Kiss, NB or Fanny Bay, BC served with red wine shallot mignonette, caramelized shallot ponzu, red chili sauce, and honey ginger and pepper sauce. Lots of options, contact us for details.



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