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Vegetarian ..... v
Vegan ..... ©
Gluten Free ..... ©
Dairy Free ..... ©
Contains Nuts ..... c


## Delicious

We use fresh, local meats and seasonal produce to cater a gourmet barbeque experience. Every menu is scratch made, premium quality and served in plentiful portions

## Dietary

We provide menu alternatives for all dietary restrictions including vegetarian, vegan, halal, gluten-free or other allergies or intolerances

## Flexibility

We customize our menus to create the perfect package for each unique occasion. Feel free to mix and match!

## Full-Service

As a full-service caterer we provide professional staffing, bartending services and event rentals

Price is per serving Minimum order 8 guests
Minimum spend for Food \& Beverage (before tax and delivery):

- Monday through Friday \$200.00
- Saturday $\$ 250.00$
- Sunday \$1500.00

HST is additional

## BBQ Packages

*Minimum of 10 guests

## Budget Friendly BBQ $\$ 18.00$

Guests will receive choice of ONE of the following entrées:

5oz Chuck Burger
Jumbo Sausage or
Jumbo All-Beef Hot Dog Jumbo Veggie Dog or Veggie Burger

Includes
Fresh Baked Sesame Seed Buns Ketchup, Mustard, Relish
Onion, Tomato, Lettuce, Dill Pickles
Your choice of 2 Salads (see pg. 10)
Soft Drinks, Iced Tea, Bottled Water

## Hungry Man BBQ <br> \$28.00

Guests will receive choice of TWO of the following entrées:

5oz Chuck Burger Jumbo Sausage or


Jumbo All-Beef Hot Dog Grilled BBQ Chicken Breast © © Jumbo Veggie Dog or Veggie Burger

## Includes

Fresh Baked Sesame Seed Buns
Ketchup, Mustard, Relish
Onion, Tomato, Lettuce, Dill Pickles
Your choice of 2 Salads (see pg. 10) Fresh Baked Jumbo Cookies
Soft Drinks, Iced Tea, Bottled Water

# BBQ Packages 

Prices per person + HST
*Minimum of $\mathbf{1 0}$ guests

# DON'T MISS OUT ON OUR DELIVERY BITES (pg 18) 

## GOURMET BURGER BASH <br> \$25

Your choice of ONE of the following entrées:

5 oz Chuck Burger
Served on a fresh baked Brioche Burger Bun
or
VEGETARIAN OPTION: Veggie Burger
Served on a fresh baked Sesame Bun
Includes Gourmet Condiments:
Ketchup, Mustard, Relish, Chipotle Mayo,
Bacon, Caramelized Onion, Roasted Red
Pepper, Tomato, Kosher Dills, Banana
Peppers, Lettuce, Aged Cheddar Slices
Your Choice of 2 Salads (see pg. 10)
SELECT IDESSERT
Assorted Jumbo Cookies (
or
Gourmet Dessert Squares (1)

- Sea Salt Caramel Brownie, Pecan

Square, Lemon Square, Carrot Cake with Cream Cheese Icing

* Substitute Fruit Platter for Dessert ( + \$2 pp ) © © (


## ADD ON TO ANY PACKAGE:

DREAM POUTINE \$15
Build your own Poutine using our favourite ingredients including:
Baskets of Oven Roasted Potato Wedges
Served with: Braised Beef Short Rib,
Quebec Cheese Curds, Fried Mushrooms, Pickled Red Onion, Chives, Poutine Gravy \& Truffle Aioli + Ketchup for the kiddos!

MAC N CHEESE TAKEOUT \$14
Our famous, super creamy Mac N’ Cheese, made a la minute and served disposable take out basket with a buffet of toppings including: Smoked Ham, Bacon, Buffalo Chicken, Peas, Caramelized Onions, Chives, Parmesan Cheese, Ritz Pangrattato \& Truffle Oil *Chef Required

## DELUXE NACHO STATION \$12

Build your own Nachos with baskets of our Homemade Corn Chips, Gourmet Beef \& Bean Chili, Cheddar Cheese, Pickled Red Onion, Jalapeños, Olives, Shredded Lettuce, Pico de Gallo, Guacamole, Sour Cream, Hot Sauce \& Cilantro
*Chips are served in our fun Carnival Style Nacho Warmer


## Summer Feasts

## STEAK \& CHICKEN FEAST \$40

AAA Grilled \& Chilled Flank Steak, Medium Rare, with Seasonal Grilled Vegetables, Chimichurri on the side © © AND
Kiss the Cook Hickory BBQ Glazed Chicken Supreme

## OR

Vegetarian Option: Grilled Veggie Burger (

Includes
Your Choice of 1 Salad (see pg. 10) Herb Roasted Mini Potatoes (1) © Seasonal Grilled Vegetables (1) © Fresh Baked Dinner Rolls \& Butter (

KABOBS, KABOBS, KABOBS * \$35
Your choice of TWO_kabobs per person;

Marinated \& Grilled Beef Tenderloin Skewer © ©

## OR

Grilled Chicken Souvlaki Kabobs
OR
Vegan Option: Vegetable \& Tofu Kabobs 웅

Includes
Tzatziki Sauce
Your Choice of 1 Salad (see pg.10)
Grilled Pita Platter with Olives \&
Hummus (1)
Lemon Roasted Potatoes (0) ©
Rice Pilaf (0)
Seasonal Grilled Vegetables (b) ©

## Summer Feasts

## CHICKEN \& RIBFEST

\$40
1/4 Rack of KTC's Famous Ribs ©
Dry Rubbed, Marinated \& Slow
Cooked, Baby Back Ribs, Finished on
the Grill with Kiss the Cook BBQ Sauce
AND

## BBQ Chicken Supreme

Choice of one marinade:

- Chef's Herb Roasted
- Kiss The Cook Hickory BBQ Glazed
- Jamaican Jerk - 24 Hour Jerk

Marinade, served with Pineapple Rum Chutney

- Piri Piri - Portuguese Style with Piri Piri Sauce


## Includes

Your Choice of 1 Salad (see pg. 10)
Herb Roasted Mini Potatoes (6) ©
Seasonal Grilled Vegetables (1) ©

## HAWAIIAN LUAU

\$40

## BBQ Pulled Pork on a Bun

Smoked Pulled Pork, Carolina Gold BBQ Sauce, Grilled Pineapple, House Slaw, Pineapple Chutney \& Brioche

## AND

Huli Huli Chicken
Hawaiian Style Soy \& Ginger BBQ Glazed Chicken

## Includes:

Mango Slaw © ©
Summer Garden Salad w Balsamic
Vinaigrette (1) ©
Coconut Rice and Beans (1) ©
Fresh Fruit Platter with Berries (0) ©

## CARIBBEAN IRIE

\$35Jamaican Jerk - 24 hr Jerk Marinade Chicken Supreme ©
Coconut Rice and Beans ( (1) 앙

Summer Garden Salad w Balsamic
Vinaigrette (1) ©
Mango Slaw (1)
Braised Greens (0)
Seasonal Grilled Vegetables (1) © Fresh Cut Corn Chips, Pico de Gallo, Guacamole (0)

## Finger Foods BBQ

## SLIDERS

- Kiss the Cook Slider: Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, Mini Brioche Bun - Fried Chicken Slider: Southern Fried Chicken, Dill Pickle, Hot Honey, Buttermilk Ranch, House Slaw, Mini Brioche Bun - Beyond Meat Mac: Beyond Meat Patty, American Cheddar, Lettuce, Onion, Dill Pickle, Secret Sauce, Mini Brioche (


## SATAYS

- Za’atar Chicken Satays with Mint Yogurt

Sauce

- Crispy Coconut Shrimp, Kiss the Cook Mango Chutney -
- Caprese Pop with Cherry Tomato, Bocconcini, Fresh Basil, Balsamic Reduction


## COLD BUFFET

- Thai Noodle Salad served in Asian Takeout Boxes w Chopsticks (1) (0)
- Avocado Fresh Rolls with Avocado, Lettuce, Carrot, Cucumber, Rice Paper Wrap \& Sweet Chili Dip (1)


## DREAM POUTINE

Baskets of Oven Roasted Potato Wedges Served with: Braised Beef Short Rib, Quebec Cheese Curds, Fried Mushrooms, Pickled Red Onion, Chives, Poutine Gravy \& Truffle Aioli, + Ketchup for the kiddos!

## \$40 per person

## ADD ON: <br> Mason Jar Salad \$8 each



## Bucket List BBQ

## \$60 per person <br> *full service required

## STARTERS: <br> COCONUT SHRIMP

Crispy Coconut Shrimp, Kiss the Cook Mango Chutney

## MAC N' CHEESE BOMB

Fried Mac N' Cheese, Parmesan, Truffle Aioli

## VEGAN CARROT "LOX" ©

Sous Vide Poached \& Marinated Ribbons of Cured Carrot, Toasted Mini Bagel, Everything Seasoning, Cashew "Cream Cheese", Lime Pickled Red Onion, Fried Capers

## KISS THE COOK SLIDER

Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, Mini Brioche Bun

## BBQ DINNER:

SUMMER BEEF KABOB
Marinated \& Grilled Beef Tenderloin Skewer

## BBQ CHICKEN SUPREME

Hickory BBQ Glazed Chicken Supreme

## HERB ROASTED POTATO WEDGES

House Cut Potato Wedges, Roasted with Herbs, Served with Ketchup on the side

## GRILLED VEGETABLES (1) ©

Seasonal Grilled Vegetables

## STRAWBERRY SPINACH ( ) ©

Baby Spinach, Strawberries, Blueberries, Organic Quinoa, Goat Cheese, with Lemon Poppy Seed Dressing \& Candied Pecans served on the side

## CAESAR

Crisp Romaine, Kale, Radicchio, Croutons, Parmigiano, House Caesar Dressing with Double Smoked Bacon Bits served on the side

# Sensational Salads 

Prices are per serving. Minimum order of 8 per kind

## CLASSIC SALADS

\$6 per serving

## GARDEN (6) ©

Seasonal Mixed Greens, Loaded with Fresh Cut Vegetables, Balsamic Vinaigrette

## CAESAR

Crisp Romaine, Kale, Radicchio, Croutons, Parmigiano, House Caesar Dressing with Double Smoked Bacon Bits served on the side

## GREEK ( )

Romaine, Cherry Tomatoes, Cucumber, Bell Peppers, Fennel, Herb Marinated Feta, Kalamata Olives, Red Onion, Herbs, White Wine Vinaigrette

## GERMAN POTATO SALAD © © ©

Yukon Potatoes, Fresh Dill, Grainy Mustard, Pickled Red Onion, Dill Pickles, Olives

## COLESLAW

Mixed Cabbage, Carrots, Celery \& Green Onion
Served with Your Choice of Creamy Dressing © or Classic Vinaigrette (b)


GOURMET SALADS

## SUPERFOOD CRUNCH

Rainbow Slaw topped with a Power-Punching Superfood Mix of Sunflower and Pumpkin Seeds, Acai Berries, Marinated Edamame, Oven Dried Cranberries, Fresh Herbs, Mandarin Oranges and Pomegranate Seeds with Ponzu Vinaigrette

## STRAWBERRY SPINACH © © ©

Baby Spinach, Strawberries, Blueberries, Organic Quinoa, Goat Cheese, with Lemon Poppy Seed Dressing \& Candied Pecans served on the side

## KALE \& QUINOA (1) © ©

Kale, Organic Quinoa, Pomegranate, Roasted Sweet Potato, Dried Cranberries, Almonds, Pumpkin Seeds, Maple Tahini Dressing

## BOWTIE CAPRESE

Farfalle Pasta, Cherry Tomato, Bocconcini, Fresh Basil, Basil Pesto, Arugula, Balsamic Reduction

## MOROCCAN COUSCOUS (1)

Turmeric Poached Israeli Couscous Pearls, Toasted and Tossed with Apricots, Raisins, Pomegranate, Fresh Chopped Parsley, Pickled Red Onion \& Sumac Citrus Dressing

GREEK PASTA
Penne Pasta, Cherry Tomatoes, Cucumber, Bell Peppers, Fennel, Herb Marinated Feta, Kalamata Olives, Red Onion, Herbs, White Wine Vinaigrette

## ASIAN NOODLE SALAD (1) ©

Vermicelli Noodles, Cabbage, Carrots, Edamame, Radish, Bell Peppers, Fresh Herbs, Toasted Sesame. Tossed in our Homemade Tamarind \& Ginger Dressing

## Sweet Endings

GOURMET SQUARES ©
A daily selection of Fresh Baked Squares including;
Sea Salt Caramel Brownie
Carrot Cake with Cream Cheese
Frosting
Lemon Square
Pecan Square ©

* Our 3" squares are cut in half


## GLUTEN-FREE SQUARES

Flourless Brownie
Vegan Blueberry Coconut Bar (1) © ()
Vegan Maple Butter Tart Bar (16) ©
Vegan Chocolate Boston Cream Bar (1) () ©
Vegan Carrot Cake (b) ©
*One Full Square per person

## JUMBO COOKIES

A daily selection of Fresh Baked Cookies including;
Sea Salt Chocolate Chip
Oatmeal Raisin
Ginger Molasses
Chef's Seasonal Selection
NONA'S RICOTTA CANNOLI
\$3.5
Traditional Ricotta Filling, Mini
Chocolate Chips
'Minimum order of 12 pieces

## BUTTER TARTS <br> \$4

MASON JAR DESSERTS
"Minimum Order 12 Jars (per kind)

SALTED CARAMEL BROWNIE SKOR \$7
Sea Salt Caramel Brownie Chunks, Chocolate Mousse, Whipped Cream, Skor Bits, Served in a 125 mL Mason Jar

## STRAWBERRY SHORTCAKE

Vanilla Cake, French Vanilla Custard, Orange Macerated Strawberries, Whipped Cream, Served in a 125 mL Mason Jar

## TIRAMISU CHEESECAKE

\$7Tiramisu Flavoured Cheesecake, Lady Fingers, Espresso, Mascarpone, Whipped Cream, Cocoa Powder, Served in a 125 mL Mason Jar

## SALTY SNACKS

## MISS VICKEY's CHIPS <br> \$3

Original, Salt \& Vinegar, Applewood BBQ, Sweet Chili Sour Cream

FRITO LAY's
\$3
Doritos, Cheetos Puffs, Lay's Ketchup, Lay's Classic, Ruffles All Dressed

MUNCHIES SNACK MIX
\$3.5
Combination of Doritos, Sun Chips, Rold Gold and Cheetos

## MINI CHEESECAKES © <br> \$4

Triple Chocolate
Raspberry White Chocolate
Tiramisu
Cookies \& Cream
New York
Mocha
*Minimum order of 12 pieces


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## Beverages

## Assorted Soft Drinks

\$3.00
Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite

Assorted Juices
\$3.00
Apple, Orange, Cranberry
Nestea Iced Tea
\$3.00
Bottled Water
\$2.50

San Pellegrino
Sparkling Water (500ml)
San Pellegrino
\$4.00
Fruit Flavours
\$4.50

Homemade Iced Tea
$\$ 3.00$
Served from a drink dispenser with lemons
*Served in Mason Jars ( + \$1 pp )
Homemade Sparkling Lemonade \$3.00
Served from a drink dispenser with lemons
*Served in Mason Jars (+ \$1 pp )

Stocking a bar? Our smart-serve certified, friendly and professional bartenders would love to serve you.

Contact us for more information on full-service event catering.





## Grazing Platters

## PARTY SANDWICHES <br> \$8*

Served on crustless Sandwich Bread, cut in triangles; 4 triangle pieces per person

- Tuna Salad
- Smoked Salmon \& Cream Cheese
- Roast Beef \& Cheddar
- Turkey \& Spicy Havarti
- Egg Salad
- Cucumber \& Cream Cheese ©


## CHARCUTERIE

A gourmet selection of Artisanal Cured Meats, accompanied by Italian Cheeses, Grapes, Crostini, Crackers \& Olives

```
-Small: serves 10-12
    $150
- Medium: serves 20-22 \$300
- Large: serves 25-30 \$375
```


## IMPORTED \& DOMESTIC CHEESE

Aged Cheddar, Smoked Gouda, Spicy Havarti, Gorgonzola, Parmesan, Grapes, Strawberries, Entertainment Crackers

- Small: serves 10-12
- Medium: serves 20-22
- Large: serves 25-30 \$250
*Party Sandwiches are priced per serving. Minimum 8 servings.


## CRUDITES

Seasonal Raw \& Roasted Vegetables, Mixed Olives, House Made Hummus, Caramelized Onion Dip

- Small: serves 10-12
- Medium: serves 20-22
- Large: serves 25-30 \$160


## FRUIT PLATTER © ©

A selection of Fresh Sliced Fruit, including Assorted Melons, Citrus, Grapes and Mixed Berries

```
- Small: serves 10-12\$70
```

- Medium: serves 20-22 ..... \$130
- Large: serves 25-30 ..... \$160


## Grazing Platters

DELUXE CROSTINI PRESENTATION
Assorted Crostini Served with Bruschetta, Curried Chickpea Hummus, Sundried Tomato Hummus, Pimento Cheese, Truffled White Bean Dip; Garnished with Fresh Grapes, Dried Figs \& Berries

- Small: serves 10-12
\$100
- Medium: serves 20-22
- Large: serves 25-30
$\$ 200$
\$250


## CHIPPIES \& DIPPIES

House Cut Corn Chips with KTC Seasoning, Guacamole, Salsa, Lime Crema, Mexican Street Corn Salad, Baby Bell Peppers, Fresh Herbs

- Small: serves 10-12
- Medium: serves 20-22
- Large: serves 25-30
\$100
$\$ 200$
\$250


## SURF \& TURF

Grilled Jumbo Shrimp, Carved AAA Grilled Beef Tenderloin, Chimichurri, Seafood Sauce; Garnished with Grilled Seasonal Vegetables, Grilled Lemon, Crostini \& Fresh Herbs

```
-Small: serves 10-12
-Medium: serves 20-22
-Large: serves 25-30\$180\(\$ 350\)\$440
```


## ITALIANO

Asparagus Tips wrapped in Niagara Prosciutto with Parmigiano Reggiano \& Balsamic Glaze, Caprese Skewers with Cherry Tomato, Bocconcini \& Fresh Basil, Vegetable Giardiniera, Pesto Chicken Satays, Grilled Jumbo Shrimp with Seafood Sauce, Grilled Fennel, Assorted Olives, Bruschetta \& Crostini

- Small: serves 10-12 \$170
- Medium: serves 20-22 \$340
- Large: serves 25-30


## MIDDLE EAST FEAST

Za'atar Chicken Satays, House Made Hummus, Chickpeas, Fire Roasted Red Peppers, Sundried Tomato Tapenade, Mixed Olives, Grilled Halloumi, Grilled Adonis Pitas, Falafel, Tahini Dip

- Small: serves 10-12
\$150
- Medium: serves 20-22 \$300
- Large: serves 25-30 \$375


## Gorden



RECOMMENDED QUANTITIES

Pre Dinner
30 min - 2 hours
3 - 5 pieces per guest
Chef \& Service Team
Required

## Meaty Bites

## Veggie Bites

## KISS THE COOK SLIDER

## \$4

Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, Mini Brioche Bun

## FRIED CHICKEN SLIDER

Southern-Style Fried Chicken, Hot Honey, Buttermilk Ranch, House Slaw, Dill Pickle, Mini Brioche Bun

## MINI CHAR-"CUTE"-RIE BOARD

Prosciutto, Pecorino, Roasted Red Pepper, Gerkin, Grainy Mustard Aioli, Served on a Mini Cutting Board Shaped Toast

## CHICKEN SATAYS

Chicken Satays served with your Choice of Marinade

- Za'atar Satay's, served with Yogurt Mint Dip
- Thai Satay's with Peanut Sauce (0)
- Chicken Tikka Satay's with Raita Dip


## ARGENTINIAN FLANK STEAK

Churrasco Marinated Flank Steak with an Authentic Argentine Chimichurri, served on a Toasted Flatbread

## TUNA POKE <br> Ahi Tuna marinated in Tamari, Kewpie Mayo, Wasabi and Lemon, served in a Mini Sesame Seed Cone

## COCONUT SHRIMP \$4 <br> Crispy Coconut Shrimp, Kiss the Cook Mango Chutney

[^0]VEGETARIAN SPRING ROLL (1) © ..... \$3
Hand Rolled Miixture of Carrot, Cabbage,Mushroom \& Sprouts, Served with Spicy PlumSauce
MAC N' CHEESE BOMB ..... \$4
Fried Mac N' Cheese, Parmesan, Truffle Aioli
AVOCADO FRESH ROLL 낭 ..... \$4
Avocado, Lettuce, Carrot, Cucumber, Rice PaperWrap, Served with Sweet Chili Dip
CAPRESE POP\$3
Cherry Tomato, Pesto Marinated Bocconcini,Fresh Basil, Balsamic Reduction
VEGAN CARROT "LOX" ..... \$4Sous Vide Poached \& Marinated Ribbons ofCured Carrot, Toasted Mini Bagel, EverythingSeasoning, Oat "Cream Cheese", Lime PickledRed Onion, Fried Capers
CHANA POORI CHAT\$4Chana Masala, Coconut Yogurt, CorianderChutney, Fresh Coriander, Pickled Red Onion,Sev, served with a Shot Glass
OYSTER MUSHROOM "CEVICHE" (b) © ..... \$4Lemon Marinated Oyster Mushroom Medallion,Sofrito of Tomato, Red Onion, Jalapeno,Cilantro
VEGGIE SAMOSA ..... \$3Vegetable Samosa served with Kiss the CookMango Chutney
ASIAN WATERMELON SALAD (0)\$4Watermelon Flavoured with Tamari, RiceVinegar, Sriracha \& Sesame with CrunchyCucumber, served in a Mini Savoury Cone

## Delivery Bites

The following finger foods can be delivered ready to serve. No staff required.

## Meaty Bites

## CHICKEN SATAYS

Chicken Satays served with your Choice of Marinade

Za'atar Satay's, served with Yogurt Mint Dip

- Thai Satay's with Peanut Sauce (D) (N)
- Chicken Tikka Satay's with Raita Dip *served warm


## ROAST BEEF SLIDER

Thinly shaved Roast Beef, Aged Cheddar, Arugula \& Horseradish Aioli on a Slider Bun

## SHRIMP COCKTAIL

Lemon Poached Shrimp, scented with Basil and served with a Classic Seafood Sauce \& Grilled Lemons

MINI BAGELS WITH SMOKED SALMON
Mini Bagels topped with Cream Cheese, Smoked Salmon, Capers, Pickled Red Onion \& Fresh Dill

CAPRESE CHICKEN SLIDER
Thinly Sliced Herb Roasted Chicken Breast,
Mozzarella, Basil Pesto "Genovese", Heirloom Tomato, Arugula and Balsamic Reduction on a Slider Bun

COCKTAIL MEATBALLS
\$4
Homemade All Beef Meatballs with Your Choice of Glaze

- Tangy Cranberry - BBQ Glaze
- Teriyaki with Toasted Sesame \& Scallions
- Honey Garlic

2 per person, served warm on skewer

## Veggie Bites

NORTHERN MUSHROOM TURNOVER ( $\$ 3$
Local Mushrooms, Thyme, Ricotta, Puff Pastry *served warm

## AVOCADO FRESH ROLL

Avocado, Lettuce, Carrot, Cucumber, Rice Paper Wrap, Served with Sweet Chili Dip

CAPRESE POP
Cherry Tomato, Bocconcini, Fresh Basil, Balsamic Reduction
VEGGIE SAMOSA ..... \$3
Vegetable Samosa served with Kiss the Cook Mango Chutney *served warm
BUILD YOUR OWN BRUSCHETTA ..... \$3Kiss the Cook Bruschetta, Served with AssortedCrostini on the side
RAINBOW VEGETABLE SLIDER ..... \$4
Seasonal Array of Fresh \& Roasted Vegetables, Served with Basil Aioli
FALAFELS © © ..... \$3
House-Made Falafels, served with Tahini Dip
BUILD YOUR OWN NAAN , ©\$3
Curried Chickpea Hummus, served with Mini

## ke

## CATERING FAQ

## Are rentals or staffing included?

Rental and staffing costs vary depending upon your menu selection and style of service. Your dedicated Event Coordinator will help to provide you with a detailed estimate for food, rentals, staffing, service fees and delivery

## Are there extra fees for travel outside the GTA?

All staff receive travel time, for events outside of our standard service area within Toronto. Any events outside of our parameters may also be subject to a staffing minimum of 6 hours. Contact us to ensure your location is within our service boundaries.
*Travel time and service borders subject to change

## Are there any service fees and gratuities?

A $15 \%$ service fee is charged to cover the administrative, coordination and operational services related to your event. Gratuity is upon your discretion. Should you wish to distribute tips post-event, please contact your coordinator to make arrangements.

What are your delivery fees?
Delivery charges vary based on location. Most Toronto addresses are subject to $\$ 40.00$ delivery fee for breakfast and lunch.
Orders of 100 people, or more are subject to a $\$ 60.00$ delivery fee.
Evening and weekend rates may be subject to additional fees. Contact a customer service representative to confirm the delivery fee to your location.


## CATERING FAQ



## What is your minimum order?

$\$ 200.00$ food spend per order for deliveries Monday through Friday. $\$ 250.00$ food spend per order for deliveries Saturday. \$1500.00 food spend per order for deliveries on Sunday. HST and delivery are additional.

## What is your cancellation policy?

We require 5 business days notice for order cancellation.
Kiss the Cook will donate any prepared cancelled orders to Homes First Society or Feed Scarborough to help provide food for those in need.

## Do you cater for dietary restrictions?

We accommodate dietary restrictions with the utmost care, as we believe all guests should have an enjoyable dining experience. All of our dishes are scratch-made and can include options for vegan, vegetarian, gluten free, dairy free, Kosher-style and halal. Allergies can be accommodated with advance notice. We do not guarantee cross contamination

What form of payment do you accept?
We accept payment by all major credit cards, company cheque, and EFT. Contact us for more information regarding payment terms.

## Additional questions?

Contact us at
sales@kissthecookcatering.com
OR 416.264.4040


We bring the sauce
416.264.4040 sales@kissthecookcatering.com kissthecookcatering.com


[^0]:    COCKTAIL MEATBALLS
    \$4
    Homemade All Beef Meatballs with Your Choice of Glaze

    - Tangy Cranberry - BBQ Glaze
    - Teriyaki with Toasted Sesame \& Scallions
    - Honey Garlic

    2 per person, served on skewer

