kiss the cook

Summer BBQ
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. 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 18).

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.
Summer BBQ

Menu Contents

4 Budget Packages
5 Burger Packages
6 Summer Feasts
8 Summer Bites
10 Summer Salads
12 Summer Sides
13 Desserts
14 Branded Bites
15 Beverages
16 Themed Packages
17 Entertainment
18 The Bucket List
19 BBQ Scrapbook
**Budget Packages**

**BUDGET-FRIENDLY BBQ**
Guests will receive **ONE** of the following entrées:
- 6oz all beef burger
- Jumbo sausage
- Jumbo veggie dog or burger

**Includes:**
- Fresh baked sesame seed buns
- Ketchup, mustard, relish
- Onion, tomato, lettuce, dill pickles
- Your choice of 2 salads (see page 10)
- Soft drinks, iced tea, and bottled water

$12.95 per person + tax

**HUNGRY MAN’S BBQ**
Guests will receive **TWO** of the following entrées:
- 6oz all beef burger
- Jumbo sausage
- Grilled boneless chicken breast (Halal, GF) glazed in KTC BBQ sauce
- Jumbo veggie dog or burger

**Includes:**
- Fresh baked sesame seed buns
- Ketchup, mustard, relish
- Onion, tomato, lettuce, dill pickles
- Your choice of 2 salads (see page 10)
- Soft drinks, iced tea, and bottled water
- Fresh baked jumbo cookies

$18.95 per person + tax

**ALL YOU CAN EAT BBQ**
All you can eat buffet for 2-hour service:
- 6oz all beef burger
- Jumbo Italian sausage
- Jumbo all beef hot dog
- Grilled boneless chicken breast (Halal, GF) glazed in KTC BBQ sauce
- Jumbo veggie dog or burger

**Includes:**
- Fresh baked sesame seed buns
- Ketchup, mustard, relish
- Onion, tomato, lettuce, dill pickles
- Your choice of 2 salads (see page 10)
- Soft drinks, iced tea, and bottled water
- Fresh baked jumbo cookies

$24.95 per person + tax
**GOURMET BURGER BASH**

Guests will receive **ONE** of the following entrées:

- 6oz sirloin burger served on a fresh baked brioche bun
- 6oz grilled boneless chicken breast (Halal, GF) glazed in KTC BBQ sauce on a fresh baked brioche bun
- Grilled portabella mushroom cheeseburger on a fresh baked brioche bun

**Includes:**

- Gourmet condiments (bacon rashers, caramelized onion, roasted red pepper, beefsteak tomato, kosher dills, banana peppers, lettuce, aged cheddar)
- Condiment caddy (ketchup, mustard, relish, mayo, chipotle, avocado-tomatillo salsa)
- Your choice of 2 salads (see page 10)
- Fresh cut watermelon
- Assorted jumbo cookies or fresh baked mini desserts

$24.50 per person + tax

---

**GOURMET BURGER & SAUSAGE BBQ**

Guests will receive **ONE** of the following entrées:

- 6oz sirloin burger served on a fresh baked brioche bun
- Jumbo Italian sausage on a fresh baked Calabrese bun
- Grilled portabella mushroom cheeseburger on a fresh baked brioche bun

**Includes:**

- Gourmet condiments (bacon rashers, caramelized onion, roasted red pepper, beefsteak tomato, kosher dills, banana peppers, lettuce, aged cheddar)
- Condiment caddy (ketchup, mustard, relish, mayo, chipotle, avocado-tomatillo salsa)
- Your choice of 2 salads (see page 10)
- Fresh cut watermelon
- Assorted jumbo cookies or fresh baked mini desserts

$22.00 per person + tax
Summer Feasts

STEAK & CHICKEN FEAST
Guests will receive ONE portion of each:
• 6oz grilled striploin steak (medium rare)
• Grilled boneless chicken breast & leg with your choice of marinade/glaze: KTC BBQ, apple butter, mesquite, Jamaican jerk, Piri piri or honey mustard
• Choice of 1 vegetarian option: portabella cheeseburger OR eggplant parmesan

Includes:
• Your choice of 2 salads (see page 10)
• Herb roasted potato wedges
• Grilled seasonal vegetables
• Fresh baked dinner rolls & butter

$35.00 per person + tax

KEBOBS, KEBOBS, KEBOBS
Guests will receive TWO kebobs per person, your choice of:
• Beef tenderloin, mushroom, bell pepper & onion
• Hawaiian chicken, bacon & pineapple
• Grilled vegetable & tofu kebobs

Includes:
• Tzatziki sauce
• Your choice of 2 salads (see page 10)
• Grilled pita platter with olives & hummus
• Fresh cut watermelon

$22.95 per person + tax

OL’ FASHIONED FISH & CHIPS
• Best-ever beer battered cod, fresh fried onsite by our chefs
• Thick-cut French fries served with malt vinegar, salt & pepper
• English-style mushy peas or coleslaw
• Garden salad with thousand islands dressing

Includes:
• Your choice of 2 salads (see page 10)
• Fresh cut watermelon

$20.00 per person + tax

BBQ TACO FIESTA
Guests will receive TWO tacos per person, your choice of:
• Mojo marinated steak, grilled and sliced by our chefs and served in 6-inch tortillas topped with coleslaw, Pico de gallo and Jack cheese
• Tequila lime chicken breast, grilled and sliced by our chefs and served in 6-inch tortillas topped with avocado, mango coleslaw, cilantro
• Beer battered cod, fried fresh on-site and served in 6-inch tortillas topped with mango coleslaw, pickled red onion, avocado crema and cilantro

Includes:
• Your choice of 2 salads (see page 10)
• Fresh cut watermelon

$26.95 per person + tax (Requires chefs)
* Contact us for build-your-own option
Summer Feasts

**PIG ROAST**
Slow roasted, whole Ontario porchetta displayed on a wooden board with traditional garnishes and carved on-site by a professional chef.

Includes:
- Fresh baked Italian buns
- Condiment caddy: salsa verde, Dijon mustard, lemon caper aioli
- Your choice of 2 salads (see page 10)
- Garlic rapini
- Mac n cheese baked with butternut squash, cauliflower & sage, panko parmesan topping

OR
- Herb roasted potato wedges

$32.50 per person + tax (Requires chef for carving)

**HAWAIIAN LUAU**
Guests will receive ONE portion of each:
- Kalua pulled pork served with Hawaiian buns
- Grilled pineapple chicken breast

Includes:
- Mango coleslaw
- Vegetable fried rice
- Island macaroni salad
- Grilled cinnamon dusted pineapple skewers

$24.50 per person + tax

**CHICKEN & RIBFEST**
Guests will receive ONE portion of each:
- ¼ rack of baby back pork ribs, slow cooked and finished on the grill with Texas mop sauce
- Whole rotisserie chickens carved to perfection into 6 pieces, served with KTC chalet-style dipping sauce

Includes:
- Your choice of 1 salad (see page 10)
- ½ grilled corn on the cob with butter, salt & pepper
- Sweet potato fries with chipotle mayo

$34.00 per person + tax
KISS THE COOK CHILI BREAD BOWLS
• Our famous chili con carne served in hollowed out bread bowls
OR
• Vegetarian chili loaded with beans

Includes:
• Toppings: shredded cheddar, sour cream, fried onion, jalapenos, Frito Lays, hot sauce, cilantro
• ½ grilled corn on the cob with butter, salt & pepper
• Your choice of 2 salads (see page 10)

$19.95 per person + tax

FINGER FOOD BBQ
Fresh made mini burgers including:
• Banquet slider with bacon, aged cheddar, house ketchup
• Beef slider with roasted red pepper, smoked gouda, chipotle
• Grilled vegetable & brie slider with black olive tapenade

BBQ satay’s served hot off the grill including:
• Lemon rosemary chicken with tzatziki sauce
• Coconut shrimp with pineapple dip
• Lamb spaducci

Cold buffet including:
• Thai noodle salad served in Asian takeout boxes with chopsticks
• Avocado fresh rolls with sweet chili dip
• Cherry tomato & bocconcini skewers with fresh basil and balsamic reduction

Poutine station:
• Potato wedges, poutine gravy (GF, V), Quebec cheese curds

$29.95 per person + tax
Summer Bites

VEGGIE BITES
- Grilled vegetable slider with goat cheese and black olive tapenade
- Deep fried dill pickles with tzatziki
- Falafels with tahini dip (GF)
- Mac n cheese bombs with jalapeno cheddar dip or spicy ketchup
- Mini Arancini with marinara
- Avocado fresh rolls with sweet chili dip (GF)
- Cherry tomato & bocconcini skewers with fresh basil and balsamic reduction (GF)
- Wild mushroom quesadillas with basil pesto
- Vegetable samosas with mango chutney
- Grilled vegetable pizzettes (GF)
- Mini grilled cheese sandwich with basil pesto
- Stuffed endive with curried chick pea salad (GF)
- Spanish tortilla bites with roasted red pepper dip (GF)

MEATY BITES
- Bacon candy (GF)
- Buffalo chicken wing empanadas
- Lamb spadducci (GF)
- Coconut shrimp with pineapple dip (GF)
- BBQ pulled pork sliders
- Banquet burger sliders
- Beef sliders with smoked gouda, roasted red pepper, chipotle
- Hawaiian tuna poké bites (GF)
- Mini corn dogs with tangy mustard
- Mini Chicago-style hot dogs
- Jerk chicken drumettes with pop rocks (GF)
- Fried cheeseburger ravioli with mac sauce
- Sriracha fried chicken waffle cones
- Petit Maine lobster roll with Meyer lemon aioli (+$1)
- Piri Piri chicken satay’s (GF)
- Apple butter mesquite BBQ glazed meatballs

$3-$4 each
Summer Salads

GARDEN
Crisp romaine, loaded with seasonal vegetables, balsamic vinaigrette

STRAWBERRY SPINACH
Baby spinach, strawberries, goat cheese, walnuts and raspberry dressing

CAESAR
Crisp romaine, fresh grated Parmesan cheese, crumbled bacon, homemade croutons, creamy Caesar dressing

MIXED GREENS
Organic mixed greens, cherry tomato, cucumber and balsamic vinaigrette

GREEK
Crisp romaine, tomato, cucumber, bell peppers, red onion, feta, Kalamata olives, herbs and Mediterranean dressing

GREEN HEAVEN
Organic mixed greens, avocado, dried cranberries, red onion, walnuts and balsamic vinaigrette

ASIAN FLAVOURS
Organic mixed greens, mandarin oranges, red peppers, shaved almonds, crispy Chinese noodles, soy & sesame dressing

MANDARIN SPINACH
Baby spinach, mandarin oranges, red onion, shaved almonds and creamy poppy seed dressing

QUINOA & KALE
Chopped kale, mandarin oranges, dried cranberries, quinoa, shaved almonds and creamy poppy seed dressing

SWEET POTATO & KALE
Roasted sweet potato, kale, pomegranate, dried cranberries, sunflower seeds, sliced almonds and lemon tahini dressing

$4.95 per serving + tax
Summer Salads

CITRUS FENNEL
Organic mixed greens, fennel, orange and grapefruit supremes and honey citrus dressing

COLESLAW
Mixed cabbage, carrots, celery & green onion with your choice of creamy or vinaigrette dressing

CREAMY POTATO
Creamy potato salad with celery, onion, hardboiled egg and paprika

GERMAN POTATO
Yukon potatoes, cherry tomato, black olive, red onion, green onion, white balsamic dressing

GNOCCHI SALAD
Toasted gnocchi with roasted cherry tomato, caramelized onion, shaved Parmesan, arugula and basil pesto

5 BEAN
5 kinds of beans, bell peppers, red onion, parsley and Italian dressing

CURRIED CHICKPEA
Chickpeas, diced celery, bell peppers, cilantro and curried hummus

FUSILLI SALMON
Fusilli pasta, grilled salmon, arugula, peas and low fat creamy dressing

BOWTIE CAPRESE
Bowtie pasta with cherry tomato, bocconcini and basil pesto

GREEK PASTA
Penne, red peppers, feta cheese, red onion, Kalamata olives, Greek herbs and Mediterranean dressing

ASIAN NOODLE
Thai noodles, corn, scallions, celery, carrot, mandarin oranges, sliced peaches, red peppers, snap peas, Asian soy and sesame dressing

TUSCAN ORZO
Orzo pasta with roasted artichokes, grilled vegetables, capers and black olive dressing

COBB
Rows of avocado, tomato, hardboiled egg, feta and bacon on a bed of romaine with choice of blue cheese or ranch dressing

OUR FAMOUS BROCCOLI
Broccoli florets, mandarin oranges, red onion, bacon bits, dried cranberries, shaved almonds and low fat creamy dressing

$4.95 per serving + tax
Summer Sides

Build-your-own menu or add items to any package with these recommended à la carte side dish selections.

**STARCH**
- Sweet potato fries with chipotle mayo
- French fries & condiments
- Poutine
- Loaded baked potatoes
- Roasted rosemary potatoes
- Potato wedges
- Caribbean rice & black beans
- Mac n cheese bombs with jalapeno cheddar dip or spicy ketchup
- Cornbread served with Frank’s hot maple
- Chicken & Chorizo Paella

**VEG OUT**
- Corn on the cob with butter, salt & pepper
- Mexican street corn
- Grilled seasonal vegetables
- Grilled vegetable kebobs (2 per person)
- Grilled asparagus and bell peppers with kalamata olives
- Massive onion rings with blooming onion dip
- Stuffed portabella mushroom caps
- Vegetarian bean chili
- Roasted root vegetables
### Desserts

**DESSERT EMpanadas**
Nutella, banana, smore's empanadas with whipped cream
$6.50 per serving + tax (Requires chef)

**DEEP FRIED MARS BARS**
Icing sugar dusted
$4.00 per serving + tax (Requires chef)

**Smore's BROWNIES**
Triple chocolate brownies topped with graham crackers, milk chocolate, toasted marshmallows
$3.95 each + tax

**ASSORTED MINI COUNTRY PIES**
Apple, blueberry & mixed berry
$3.50 per serving + tax

**MINI DESSERT SQUARES**
Pumpkin pie cheesecake, triple chocolate brownie, apple crumble, lemon bar
$3.50 per serving + tax

**DESSERT WAFFLES**
Belgian waffles with maple syrup, fruit compote, chocolate sauce, whipped cream, candied nuts, fresh berries
$8.95 per serving + tax (Requires chef)

**GLUTEN-FREE & NUT-FREE DESSERT SQUARES**
Dark chocolate brownie, Lemon bar, apple streusel bar, date square
$4.50 per serving + tax

**JUMBO FRESH BAKED COOKIES**
Chocolate chip, oatmeal raisin, double chocolate chunk
$2.95 per serving + tax

**MINI DOUGHNUTS**
Assorted mini doughnuts
$2.00 per serving + tax

**MEXICAN CHURROS**
Cinnamon sugar dusted
$6.00 per serving + tax (Requires chef)

**SLAB CAKES**
Heavenly chocolate, strawberry Romanoff, lemon, black forest, vanilla cream
$2.95 per serving + tax (minimum of 8)
Custom lettering available
**New!**

**Branded Bites**

Minimum 14-day notice is required

---

**BRANDED COOKIES**
Iced sugar cookies with your company logo or message. Various shapes available.

**CHOCOLATE DIPPED BRANDED COOKIES**
Chocolate dipped sandwich cookies with your company logo or message

**BRANDED CUPCAKES**
Cupcakes with your company logo or message on a plaque topper. Choice of vanilla or chocolate.

**BRANDED CHOCOLATES**
Chocolates with your company logo or message

---

**CUSTOM DESIGNED TREATS**
We create themed and branded desserts for all occasions. Custom cut-outs, holiday themed treats, gingerbread figures, cookie cards, chocolate bars or medallions, confections and more.

---

CONTACT US FOR MORE INFO
Beverages

HOMEMADE ICED TEA
Served from a glass drink dispenser with lemons
$3.00 per serving + tax

HOMEMADE SPARKLING LEMONADE
Served from a glass drink dispenser with lemons
$3.00 per serving + tax

SOFT DRINKS & ICED TEA
Coke, Diet Coke, Ginger Ale, Sprite, Assorted Crush, Nestle Iced Tea
$1.50 per serving + tax

SAN PELLEGRINO FRUIT DRINKS
$2.00 per serving + tax

BOTTLED WATER
$1.50 per serving + tax

BOTTLED JUICES
Orange, cranberry, apple, fruit punch
$1.50 per serving + tax

COFFEE & TEA
$1.95 per serving + tax

CHILLED ESPRESSO
$1.95 per serving + tax

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.
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 pizzettes / 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
We’ve taken care of the food, now let us help you take care of the fun!

**ENTERTAINMENT**
- Inflatable bouncers
- Jumping castles
- Skill & sports games
- Face painting
- Caricaturist
- DJ’s & MC’s
- Magicians
- Clowns
- Comedians
- Hostesses
- Flare bartending
- Photo booths

**SPECIALTY FOOD & BEVERAGES**
- Barista coffee bars
- Oyster shucking
- Sushi chefs
- Chocolate fountains

**PRIZES & GIVEAWAYS**
- Gift baskets
- Custom corporate edibles

**EVENT SERVICES**
- Event photography
- Event videography
- Florals
- Décor
- Promotions
- Valet

Our partners are carefully selected industry professionals. We’ve worked together over the course of many years at countless successful events. Contact us today for a custom quote.
The Bucket List

All you can eat for two hours! Kiss the Cook’s barbeque and deep fryer are brought on-site to your event.

- Grilled peppercorn steak
- Gourmet beef sliders
  - Italian sausage
- Best-ever BBQ chicken leg
- Fish fry – beer-battered shrimp, calamari and cod served hot and crispy with fresh lemon and seafood sauce
  - Truffle mac n cheese bombs
  - Poutine station

- Salad bar – coleslaw, Greek pasta, garden, summer potato
- Corn on the cob with condiments
- Grilled seasonal vegetables

- Artisan bread basket with hummus and bruschetta

- 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
BBQ Scrapbook
Get in touch!

CONTACT US
416.264.4040
Monday thru Friday 8:30 am - 5:30 pm

EMAIL INQUIRIES
sales@kissthecookcatering.com