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Our famous homemade turkey dinner with all the trimmings

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GF = Gluten-Free, V = Vegan
HAPPY Holidays

Kiss the Cook Catering is Toronto’s best-loved, full-service festive caterer. From catering a homemade turkey dinner with all the trimmings, to a lavish cocktail party with delectable passed hors d’oeuvres and exciting food stations, we have seasonal menus for all your special event catering needs.

Whether you are planning a small office gathering or a large scale company gala, our professional event planners will work with you to create a memorable and distinctive event for your unique requirements.

Our event planning team can assist you with;
- Designing a customized catering menu that reflects your vision, budget and preferences
- Special dietary requirements such as vegetarian, vegan, gluten-free, kosher and allergies
- Booking professional wait-staff and bartenders to ensure flawless service
- Assisting with any rental requirements such as china, stemware, tables, linens, and more
- Venue selection
- Décor and event design to transform your event space
- Bar stocking and bartending services

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FESTIVE TURKEY FEAST

YOUR CHOICE OF ENTRÉE:
Our famous perfectly-roasted turkey carved to perfection with white and dark meat separated (GF)

OR

Whole roasted turkey ready to carve (GF)

OR

VEGETARIAN OPTION:
Individual veggie pot pies with mushroom gravy (V)

OR

VEGAN OPTION:
Roasted stuffed squash with ancient grains, roasted winter vegetables, thyme and sage (V, GF)

SERVED WITH:
- Turkey Gravy
- Kiss the Cook’s best-ever stuffing (V)
- Homemade cranberry orange sauce (V, GF)
- Creamy mashed potatoes (V, GF)
- Green beans with caramelized onions and almonds (V, GF)
- Honey glazed carrots (V, GF)
- Fresh baked dinner rolls & whipped butter
- Kale salad with sweet potato, pomegranate, dried cranberry, pumpkin seeds, maple tahini dressing (V, GF)

OR

Mixed green salad with cherry tomato, cucumber and balsamic vinaigrette (V, GF)

CHOICE OF DESSERT:
Assorted festive cookies OR Seasonal dessert squares

PRICING
PER GUEST
$24.95

GF = Gluten free
V = Vegetarian
DELUXE Turkey FEAST

APPETIZER:
Choice of 3 passed hors d’oeuvres
(see page 8 & 9)

CHEF CARVING STATIONS:
Our famous perfectly-roasted turkey carved to
perfection and served with turkey gravy (GF)

AND
Maple mustard glazed holiday ham served with
Dijon mustard (GF)

OR
Dijon herb roasted Striploin served medium
rare with red wine jus (GF)

SERVED WITH:
• Creamy mashed potatoes (V, GF)
• Green beans with caramelized onions and
  almonds (V, GF)
• Honey glazed carrots (V, GF)
• Fresh baked dinner rolls & whipped butter
• Kale salad with sweet potato, pomegranate,
  dried cranberry, pumpkin seeds, maple tahini
  dressing (V, GF)
  OR
• Mixed green salad with cherry tomato,
  cucumber and balsamic vinaigrette (V, GF)

DESSERT:
Assorted festive cookies

OR
Seasonal dessert squares

TURKEY
DINNER
YOUR WAY
Contact us to customize
a menu to your
preferences and
budget.

$45.00 per person + tax
Additional staff & rental fees may apply
Ho-Ho-HO
HOLIDAY PACKAGES

1 ENTRÉE = $25.00 per person + tax
2 ENTRÉE’S = $35.00 per person + tax

SELECT YOUR ENTRÉE(S):
- Maple glazed salmon filet
- Herb roasted chicken
- Carved roast beef au jus with horseradish & Dijon
- Glazed holiday ham with grilled pineapple
- Christmas cut-out ravioli stuffed with ricotta in pomodoro sauce
- Vegan stuffed squash with ancient grains and roasted winter vegetables

SIDES INCLUDED:
- Creamy mashed potatoes or Herb roasted potatoes (V, GF)
- Green beans with caramelized onions and almonds (V, GF)
- Honey glazed carrots (V, GF)
- Fresh baked dinner rolls and whipped butter
- Kale salad with roasted butternut squash, pomegranate, dried cranberry, pumpkin seeds, maple tahini dressing (V, GF)

YOUR CHOICE OF DESSERT:
Assorted festive cookies
OR
Seasonal dessert squares

ADD HORS D’ŒUVRES TO ANY MENU! SEE PAGE 8 & 9
ALL I WANT FOR CHRISTMAS

Appetizers

IMPORTED & DOMESTIC CHEESE TRAY (V)
Seasonal garnish, artisanal crackers
$5.95 per serving + tax

BREAD BASKET WITH FESTIVE DIPS (V)
Assorted artisanal breads and crostini, hummus, roasted red pepper dip, best-ever bruschetta
$6.95 per serving + tax

ANTIPASTO (V, GF)
Grilled vegetables, pickled vegetables, mushroom salad, marinated olives
$9.50 per serving + tax

CHARCUTERIE
Assorted cured meats, country pate, spiced olives, artisanal crackers
$10.95 per serving + tax

FRESH FRUIT PLATTER WITH BERRIES (V, GF)
$4.00 per serving + tax

VEGETABLE CRUDITES AND DIPS (V, GF)
$3.50 per serving + tax
HOLIDAY PARTY

Hors D'oeuvres

VEGGIE BITES

TRUFFLE MAC N CHEESE BOMBS
Smoky ketchup

CAPRESE POPS
Cherry tomato, bocconcini, fresh basil, balsamic reduction

VEGETARIAN SAMOSA
Mango chutney

BRUSCHETTA
Shaved parmesan

MINI GRILLED CHEESE
Caramelized pear & onion

SPANIKOPITA
Spinach & feta stuffed phyllo pastry

PANEER BROCHETTES
Seared Indian cheese with bell pepper

BEYOND MEAT SLIDER
American cheese, onion, dill pickle, lettuce, thousand island dressing

MINI ARANCINI
Buffalo mozzarella & marinara

AVOCADO FRESH ROLLS
Sweet chili dip

ROASTED MUSHROOM & CREAM CHEESE PUFFS
Thyme & roasted garlic

$3 - $4 per piece

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MEATY BITES

CHRISTMAS SLIDER
Turkey and bacon burger, cranberry relish, brussels sprout slaw

AAA BEEF SLIDER
Sirloin burger, roasted red pepper, smoked gouda, chipotle

ANTIPASTO SATAY
Bocconcini, grilled red pepper, olive, Italian cured meat

RAPH’S CHICKEN MEATBALL
Stuffed with fontina, marinara sauce

SUSHI PIZZA
Sesame sticky rice, ponzu glazed salmon, chili mayo

BUFFALO CHICKEN DRUMETTE
Blue cheese dip

MINI LOBSTER ROLLS
Butter toasted bun, lettuce, lemon, chives

BBQ PULLED PORK QUESADILLA
Cheese, sour cream, pineapple salsa

SHRIMP TOSTADA
Jalapeno lime marinated shrimp, peppers, guacamole, cilantro, corn tostada

Yorkshire Sliders
Mini Yorkshire pudding, shaved roast beef, aged white cheddar, horseradish aioli
WOK STATION
Chefs make fresh stir fry for guests served in Chinese takeout boxes
Select 2:
- Singapore curry fried rice with crispy beef
- Cashew chicken stir fry
- Vegetarian chow mien noodle stir fry
$15.00 per person
* Chef required

MAC N CHEESE MARTINI
Our famous creamy mac n cheese made a la minute by our professional chefs, topped with your choice of: Buffalo chicken, bacon, caramelized onions, hickory sticks, peas, broccoli, truffle oil and parmesan cheese
$12.00 per person
* Chef required

HOLIDAY POUTINE
Your choice of oven baked potato wedges or Crispy homemade French fries, topped with fresh carved turkey, homemade stuffing, Quebec cheese curds, cranberry sauce, and poutine gravy
$13.00 per person
* Chef required

STUFFING WAFFLES
Best-ever stuffing turned into waffles and topped with fresh carved turkey, mashed potatoes and gravy
Cranberry orange sauce
$12.00 per person
* Chef required

BUILD YOUR OWN MASHED POTATO MARTINI
Yukon or Sweet Potato mash topped with your choice of red wine braised beef short ribs, crumbled bacon, aged cheddar, caramelized onions, cremini mushrooms, sour cream, chives, beef or mushroom gravy
$12.00 per person
FESTIVE SLIDERS

SELECT 3
BEYOND MEAT SLIDER
American cheese, onion, dill pickle, lettuce, thousand islands dressing

CHRISTMAS SLIDER
Turkey and bacon burger, cranberry relish, brussels sprout slaw

AAA BEEF SLIDER
Sirloin burger, roasted red pepper, smoked gouda, chipotle

 YORKSHIRE SLIDERS
Mini Yorkshire pudding, shaved roast beef, aged white cheddar, horseradish aioli
$11.00 per person (3pcs per serving)

TACO STAND
5 inch tortillas are filled with your choice of:
• Carne Asada
• Chicken Tinga
• Beer battered cod
• Chick pea & vegetable (V)

Toppings include: Creamy slaw, pico de gallo, guacamole, chipotle crema, Jack cheese, cilantro, Mexican hot sauce
2 tacos per person
$12.00 per person

BUTTER CHICKEN STATION
Butter chicken and basmati rice served in Balti dishes
Toppings including: cucumber raita, curried cauliflower, toasted cashews, coconut
Warm naan
$14.00 per person

LOOKING FOR MORE FOOD STATION SELECTION?
Contact us for our complete food station menu with over 20 options!

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WHOLE ROASTED TURKEY
Gravy and homemade stuffing

STRIPLOIN
Herb and Dijon crusted certified Angus beef slow-roasted to perfection, rosemary jus, horseradish, Dijon mustard, Yorkshire puddings

BEEF TENDERLOIN
Peppercorn crusted beef tenderloin with red wine demi glaze

PRIME RIB
AAA prime rib slow roasted au jus, horseradish, Dijon, Yorkshire puddings

MAPLE GLAZED HOLIDAY HAM
Assorted mustards, pineapple chutney

FLANK STEAK
Asian soy, chili, lime marinated flank steak, toasted sesame chimichurri
WINTER GREEN CITRUS (V, GF)
Mixed green salad with fennel, citrus, pomegranate, goat cheese and honey-champagne vinaigrette

KALE & SWEET POTATO (V, GF)
Kale, roasted sweet potato, pomegranate, dried cranberries, sunflower seeds, almonds, lemon tahini dressing

FUSILLI SALMON SALAD
Fusilli pasta, lemon dill salmon, peas, arugula, creamy dressing

ANNA’S FAMOUS BROCCOLI (GF)
Broccoli, mandarin oranges, red onion, dried cranberry, bacon, almonds and creamy dressing

ROASTED BEET (V, GF)
Yellow beets, arugula, goat cheese, toasted walnuts, grainy Dijon vinaigrette

MINI RED POTATO (V, GF)
Celery, scallions, dill pickle, hard boiled egg, creamy dressing

TOASTED GNOCCHI SALAD
Toasted gnocchi, roasted cherry tomato, caramelized onion, arugula, pesto and shaved parmesan

$4.95 per serving + tax
DECK THE HALLS

Desserts

ASSORTED MINI DESSERTS
Mini NY cheesecakes, triple chocolate brownies, tarts and pastries
$2.95 per serving + tax

SEASONAL DESSERT SQUARES
A seasonal assortment of: pumpkin cheesecake, triple chocolate brownie, cranberry ginger blondie, apple crumble, Lemon, wild blueberry oat
$2.95 per serving + tax

TRADITIONAL JUMBO COOKIES
Chocolate chip, double chocolate chip, oatmeal raisin
$2.95 per serving + tax

FESTIVE CUT OUT COOKIES
$2.95 per serving + tax

CUSTOM SLAB CAKES
Includes hand written message and festive garnishes upon request:
- Chocolate mousse
- Red velvet
- Lemon chiffon
- Black forest
- White forest
$2.95 per serving + tax
SANTA'S Bar

THIRSTY FOR MORE?
Contact us for assistance with planning your custom beverage bar today!

COLD BEVERAGES
Assorted soft drinks
$1.50
Assorted fruit juices
$1.50
Bottled water
$1.50
San Pellegrino sparkling fruit drinks
$2.00
San Pellegrino sparkling water
$2.00
Homemade Fruit Punch
$2.50

HOT BEVERAGES
Coffee & tea
$1.95
Peppermint tea
$1.95
Hot chocolate with mini marshmallows
$3.00
Apple cider
$3.00
Kiss the Cook has been catering our office Christmas lunch for the past 9 years. Quite simply, the food is delicious. The turkey meal is the best I have ever had and all my colleagues agree. This is one tradition we plan on keeping. I would highly recommend them for quality and taste, service and price. They have always done a great job of accommodating any of our dietary restrictions.

Tracy Sanders – Munich Re

Truly was a pleasure working with the Kiss The Cook Catering Team. We hosted a thanksgiving lunch at our office (about 130 people) and EVERYONE loved the food, EVERYTHING tasted amazing and fresh.

Narelle Allen – CST Consultants

The care and attention in the cooking of this festive delight shows. Whole roasted, deboned by hand and separated dark and white turkey meat. I’m licking my fingers as I reminisce. Every bite from the mash potatoes, green beans, stuffing, cranberry sauce, tastes just like home.

Michelle Dore – ACE INA Insurance

Our luncheon had 300 attendees and Kiss the Cook ensured everything ran seamlessly. The buffet presentation was beautiful and the food tasted exactly as it should, freshly made holiday turkey with all the trimmings – Delicious!

Julia Covassi – Ontario Medical Association