



kissthecooking.com

FOOD STATIONS

Fall &
Winter
2023 - 2024





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Kiss the Cook Catering

2490 Kingston Road
Scarborough, Ontario, Canada
kissthecookcatering.com

416.264.4040

- Vegetarian 
- Vegan 
- Gluten Free 
- Dairy Free 
- Contains Nuts 

Food Stations

DELICIOUS

We use fresh, premium meats and high-quality produce to create our scratch-made recipes. Expect plentiful portions, reliable service and delicious food catered every time you order.

DIETARY

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

FLEXIBILITY

We can customize our menus to create the perfect package for your unique event and budget. Feel free to mix and match.

FULL-SERVICE

As a full-service caterer we can supply professional service staff, bartenders 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





**Nibble
Nibble
Nibble**

Grazing Platters

PARTY SANDWICHES **\$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 **V**
- Cucumber & Cream Cheese **V**

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 **V**

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

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

*Party Sandwiches are priced per serving . Minimum 8 servings.

CRUDITES **V G D**

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

- Small: serves 10 - 12 **\$65**
- Medium: serves 20-22 **\$130**
- Large: serves 25 - 30 **\$160**

FRUIT PLATTER **V G D**

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 V

Assorted Crostini Served with Bruschetta, Olive Muffuletta, Sundried Tomato Hummus, Pimento Cheese, Truffled White Bean Dip; Garnished with Fresh Grapes, Dried Figs & Berries

- Small: serves 10 - 12 **\$150**
- Medium: serves 20-22 **\$200**
- Large: serves 25 - 30 **\$300**

CHIPPIES & DIPPIES V G

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

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

SURF & TURF D

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 **\$180**
- Medium: serves 20-22 **\$350**
- Large: serves 25 - 30 **\$440**

ITALIANO

Asparagus Tips wrapped in Niagara Prosciutto with Parmigiano Reggiano & Balsamic Glaze, Caprese Skewers with Cherry Tomato, Bocconcini & Fresh Basil, Vegetable Giardiniera, Lamb Spiedini, 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 **\$425**

A LA CARTE UPGRADE:

- New Zealand Lamb Chops **\$8**
(minimum 8 pieces, \$8.00 per piece)

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**



Cocktail Party



RECOMMENDED QUANTITIES

Pre Dinner

30 min - 2 hours
3 - 5 pieces per guest
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Afternoon Party

2 to 4 hours
6 - 10 pieces per guest
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Cocktail Dinner

2 to 6 hours
8 - 12 pieces per guest

*Chef & Service Team
Required*

Meaty Bites

KISS THE COOK SLIDER \$4
Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, Mini Brioche Bun

FRIED CHICKEN SLIDER \$4
Southern-Style Fried Chicken, Hot Honey, Buttermilk Ranch, House Slaw, Dill Pickle, Mini Brioche Bun

MINI CHAR-"CUTE"-RIE BOARD \$4
Prosciutto, Pecorino, Roasted Red Pepper, Gerkin, Grainy Mustard Aioli, Served on a Mini Cutting Board Shaped Toast

CANDIED SALMON CANAPE \$4
Canadian Maple Candied Salmon, Creamy Dill & Shallot Spread, Crispy Scallion Pancake

BRAISED BEEF SHORT RIB \$4
Savory Short Pastry Tart, filled with Creamy Garlic Mashed Potato, Espresso Braised Beef Short Rib, Horseradish Aioli

TUNA POKE \$4
Ahi Tuna marinated in Kewpie Mayo, Wasabi and Lemon, served in a Sesame Seed Cone

SHRIMP COCKTAIL \$4
Lemon Poached Shrimp, scented with Basil and served with a Classic Seafood Sauce & Grilled Lemons

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

Veggie Bites

NORTHERN MUSHROOM TURNOVER \$3
Local Mushrooms, Thyme, Ricotta, Puff Pastry

MAC N' CHEESE BOMB \$4
Fried Mac N' Cheese, Parmesan, Truffle Aioli

AVOCADO FRESH ROLL \$4
Avocado, Lettuce, Carrot, Cucumber, Rice Paper Wrap, Served with Sweet Chili Dip

CAPRESE POP \$3
Cherry Tomato, Pesto Marinated Bocconcini, Fresh Basil, Balsamic Reduction

VEGAN CARROT "LOX" \$4
Sous Vide Poached & Marinated Ribbons of Cured Carrot, Toasted Mini Bagel, Everything Seasoning, Oat "Cream Cheese", Lime Pickled Red Onion, Fried Capers

CHANA POORI CHAT \$4
Chana Masala, Coconut Yogurt, Coriander Chutney, Fresh Coriander, Pickled Red Onion, Sev, served with a Shot Glass

OYSTER MUSHROOM "CEVICHE" \$4
Lemon Marinated Oyster Mushroom Medallion, Sofrito of Tomato, Red Onion, Jalapeno, Cilantro, Mini Phyllo Cup

VEGGIE SAMOSA \$3
Vegetable Samosa served with Kiss the Cook Mango Chutney



Delivery Bites



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

Meaty Bites

CHICKEN SATAYS

\$4

Chicken Satays served with your Choice of Marinade

- Za'atar Satay's, served with Yogurt Mint Dip
- Thai Satay's with Peanut Sauce  
- Chicken Tikka Satay's with Riata Dip

**served warm*

ROAST BEEF SLIDER

\$4

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

SHRIMP COCKTAIL

\$4

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

MINI BAGELS WITH SMOKED SALMON

\$5

Mini Bagels topped with Cream Cheese, Smoked Salmon, Capers, Pickled Red Onion & Fresh Dill

CAPRESE CHICKEN SLIDER

\$4

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

\$4

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

CAPRESE POP

\$3

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

\$3

Kiss the Cook Bruschetta, Served with Assorted Crostini on the side

QUICHE FLORENTINE

\$4

Mini Quiche with Gruyere Cheese, Spinach and Fine Herbs

FALAFELS

\$3

House-Made Falafels, served with Tahini Dip

BUILD YOUR OWN NAAN

\$3

Curried Chickpea Hummus, served with Mini Toasted Naan



build your own Food Station

**Staff
Favourites**

These interactive stations allow you to customize your dish from a buffet of ingredients

DREAM POUTINE G **\$12**

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!

SUSPENDED PRETZEL BAR V **\$9**

Traditional Jumbo NY Pretzels, Cheesy NY Pretzels hung from our custom Suspended Pretzel Display
Served with: Beer Cheese Dip & Assorted Mustards
** Pretzels are fresh baked daily; Station only available for events after 3pm*

MASHED POTATO MARTINI BAR G **\$12**

Creamy Mashed Potatoes served in a martini glass with a buffet of toppings including:
Braised Beef Short Rib, Mushroom Gravy, Bacon Bits, Aged Cheddar, Goat Cheese, Sour Cream, Caramelized Onions, Fried Mushrooms, Chives

BUILD YOUR OWN TACOS **\$15**

Warm tortillas are filled with all sorts of deliciousness including:
Your choice of 2 proteins:
• Shredded Barbacoa Style Beef
• Pulled Chicken
• Vegan: Taco Seasoned Beyond Beef Ve D
Served with Refried Beans, Pickled Red Onions, Shredded Lettuce, House Slaw, Banana Peppers, Olives, Cheddar Cheese, Guacamole, Lime Crema, Pico de Gallo, Cilantro, Fresh Lime Wedges & Hot Sauce
**2 x 6" soft tortillas per person*

YUMMY SLIDERS BAR **\$12**

Build your own Sliders on fresh baked Mini Brioche Buns
Your Choice of 3 Proteins:
• BBQ Pulled Pork
• All Beef Chuck Burger
• Fried Chicken
• Vegetarian: Beyond Meat Veggie Burger V
Served with: Lettuce, Creamy Slaw, Tomato, Red Onion, American Cheese, Dill Pickle Coins & a variety of sauces in squeeze bottles including; Heinz Ketchup, Carolina Gold BBQ, Truffle Aioli, Frank's Hot Honey, Secret Sauce
**Price includes 2 sliders per person*

DELUXE NACHO STATION G **\$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 displayed in our fun Carnival Style Nacho Warmer. Disposable baskets included.*



chef interactive Food Station


Staff Favourites

These stations require a chef to prepare food live in front of you and your guests. Enjoy an interactive chef experience.

LOADED PIEROGIES **\$10**

Our Professional Chefs Pan Fry Fresh Cheese & Potato Pierogies in front of guests. Choose from a buffet of toppings including: Diced Bratwurst Sausage, Bacon, Caramelized Onions, Sautéed Mushrooms, Cheddar Cheese, Sauerkraut, Scallions & Sour Cream

GNOCCHI BAR **\$10**

Made a la minute by our Professional Chefs Pan seared Potato Gnocchi served with Braised Beef Ragu and Shaved Parmesan Cheese OR Pan seared Potato Gnocchi with Wild Mushrooms and Truffle Oil, topped with Shaved Parmesan and Lemony Arugula Salad 


SLIDERS, SLIDERS, SLIDERS **\$8**

Our Gourmet Selection of Sliders include: Your Choice of 3 Types

Kiss the Cook Slider: Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, Mini Brioche Bun

Smokehouse Slider: Smoked BBQ Pulled Pork, Carolina Gold BBQ Sauce, House Slaw, Dill Pickle, 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 Bun
**Price includes 2 sliders per person.
Additional Sliders +\$4.00 ea*




MAC N CHEESE MARTINI **\$14**

Our famous, super creamy gourmet Mac N' Cheese, made a la minute and served in a martini glass with a buffet of toppings including: Smoked Ham, Bacon, Buffalo Chicken, Peas, Caramelized Onions, Chives, Parmesan Cheese, Ritz Pangrattato & Truffle Oil

**Please inquire for a list of gourmet additions including Lobster, Truffles and more!*

MINI GRILLED CHEESE **\$8**



Our Chef will prepare delicious Mini Grilled Cheese Sandwiches including your choice of 3 options:

- Aged Cheddar, Smoked Gruyere, Mozzarella & Basil Pesto (nut free) 
- BBQ Pulled Pork & Cheddar
- Caramelized Onion, Brie & Pear 
- Jalapeño Popper with Smoked Provolone 
- All sandwiches are served with Mini Garlic Dill Pickles and Heinz Ketchup

**Price includes 2 pieces per person*

CHINESE TAKEOUT **\$14**

Our Professional Chefs will Wok Fry Asian Noodles in front of your guests Your Choice of 2 Proteins:

- Chicken Breast
- Beef Sirloin
- Vegan: Marinated Tofu  

Finished with Stir Fried Vegetables, tossed with Egg Noodles and our Signature Stir Fry Sauce, Green Onion & Sesame

**Served in Chinese Takeout Boxes with Chopsticks or Bamboo Forks*



Tasting Plates

Mason jar salads

Select Your salad, shake, open and enjoy!
These fresh layered salads are served in mason jars with bamboo forks

**Minimum Order 12 Jars Per Kind*

CITRUS & ROOT BOOST V G N **\$8**
Baby Arugula, Orange, Roasted Beet, Pickled Red Onion, Mint, Crumbled Goat Cheese, Maple Tahini Dressing & Candied Spiced Pecans served on the side

KALE & QUINOA Ve D N **\$8**
Kale, Quinoa, Pomegranate, Roasted Sweet Potato, Dried Cranberries, Almonds, Pumpkin Seeds, Maple Tahini Dressing

SUPERFOOD CRUNCH Ve G D **\$8**
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

ONTARIO PEAR & CHICORY V G N **\$8**
Pickled Local Bosc Pears, Kale, Radicchio, Dandelion, Orange Segments, Pomegranate Seeds, Shaved Parmigiano, Pickled Red Onion, Toasted Almonds & Pumpkin Seeds, Maple Cider Vinaigrette

MOROCCAN COUSCOUS Ve D **\$8**
Turmeric Poached Israeli Couscous Pearls, Toasted and Tossed with Apricots, Raisins, Pomegranate, Fresh Chopped Parsley, Pickled Red Onion & Sumac Citrus Dressing

Tasting plates

Small plates can be eaten standing with a fork. Add one or more of these impressive tasting menus to your cocktail reception

TASTING MENU 1 G **\$12**
Espresso Braised Beef Short Rib, Demi Glaze, Mashed Potatoes, French Green Beans

TASTING MENU 2 **\$15**
Maritime Crab Cake, Fennel Slaw, Chefs House Made Tartar Sauce

TASTING MENU 3 Ve G D **\$9**
Chana Masala, Steamed Basmati Rice, Tandoori Cauliflower, Crispy Onion, Papadum Chip

TASTING MENU 4 V **\$10**
Potato Gnocchi pan seared with Wild Mushrooms and Truffle Oil, topped with Freshly Shaved Parmesan and Lemony Arugula Salad Garnish





**We bring
the sauce**

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sales@kissthecookcatering.com

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