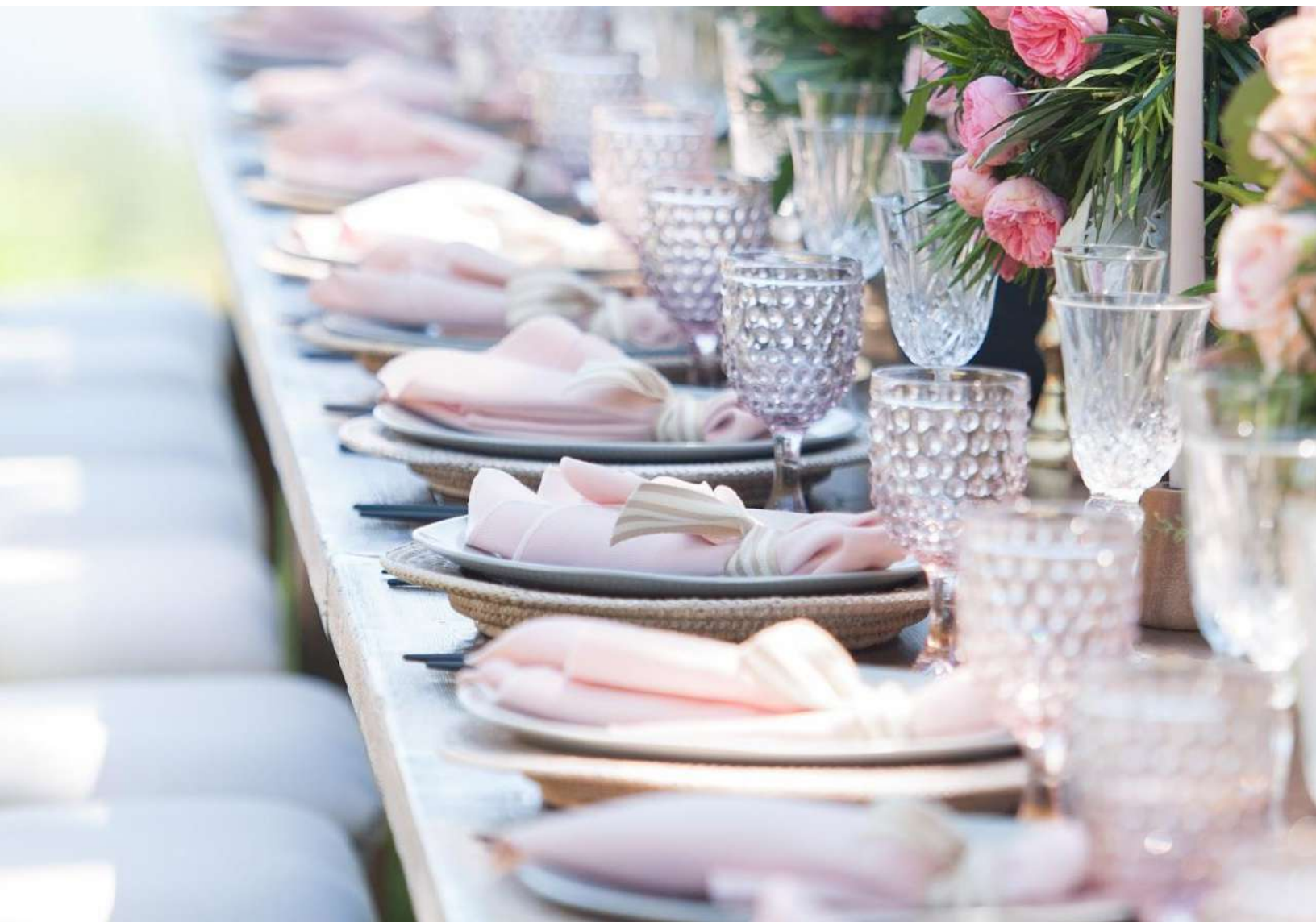




kissthecookcatering.com

# WEDDING MENU

Spring & Summer  
2023 / 2024






|                          |           |
|--------------------------|-----------|
| <b>CATERING PACKAGES</b> | <b>04</b> |
| <b>BUFFET MENUS</b>      | <b>08</b> |
| <b>FINGER FOODS</b>      | <b>11</b> |
| <b>FOOD STATIONS</b>     | <b>15</b> |
| <b>BAR</b>               | <b>18</b> |
| <b>CATERING FAQ</b>      | <b>19</b> |
| <b>CONTACT US</b>        | <b>21</b> |

### **Kiss the Cook Catering**

2490 Kingston Road  
Scarborough, Ontario, Canada

[kissthecookcatering.com](http://kissthecookcatering.com)

416.264.4040

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



# Our best wishes

You've found the perfect person to share your life with, a spectacular venue and now it's time to talk food! We are honoured and excited to help make your dream day everything you have ever imagined and more.

Whether you envision a bountiful buffet or cocktail reception with exciting food stations, we can't wait to get started planning your reception.

Let's make sure you and your guests feel treated to the most amazing food and service they've ever experienced. They'll be reminiscing about how enjoyable and impressive your wedding day was for years to come.

We are experts at coordinating all necessary rentals and staffing your event with best-in-class hospitality professionals. We manage all of these aspects so that you can enjoy your big day, stress-free.

Couples often worry that with all the excitement and busyness they won't have a chance to savour the food. We are highly attentive to these kinds of details, bringing hors d'oeuvres to your table if we suspect you might have missed any tasty treats at cocktail hour. It's these kinds of added touches and genuine care for your satisfaction, that separate us from the rest.

Our unwavering commitment to delivering outstanding quality and impeccable service is at the heart of what we do. We look forward to serving you!

Sincerely, **Fia Pagnello**  
*CEO, Kiss the Cook Catering*



# Catering Packages

Prices per person + HST  
*\*Minimum of 10 guests*



## PACKAGE 1

1 Protein  
1 Starch  
1 Vegetable  
1 Salad  
1 Dessert

**\$35.00**

## PACKAGE 2

2 Proteins  
1 Starch  
1 Vegetable  
2 Salads  
1 Dessert

**\$45.00**

## PACKAGE 3

4 Passed Appetizers  
1 Protein  
1 Starch  
1 Vegetable  
2 Salads  
1 Dessert

**\$55.00**

## PACKAGE 4

4 Passed Appetizers  
2 Proteins  
1 Starch  
1 Vegetable  
2 Salads  
1 Dessert

**\$65.00**

# Proteins

All Meats are Halal (Chicken, Beef, Fish)

## CHICKEN

### HERB ROASTED CHICKEN

Herb Roasted Chicken Supreme with Rosemary Jus

### CAPRESE CHICKEN

Breast of Chicken, Stuffed with Heirloom Tomatoes & Baby Mozzarella, Basil Pesto (nut free), Balsamic Reduction, with Caprese Bruschetta on the side for topping

### BBQ CHICKEN SUPREME

Hickory BBQ Glazed Chicken Supreme

### JAMAICAN JERK

Marinated & Grilled Chicken with the Best Jerk Sauce

### ROSEMARY CHICKEN KABOB

Best Ever Marinated Chicken Breast, Skewered and Grilled to Perfection, served with Tzatziki Sauce

## BEEF

### SOUS VIDE BEEF TENDERLOIN \*

Rosemary & Garlic Scented Beef Tenderloin, Gently Cooked in its Own Juices and Grilled to Perfection, with Red Wine Jus and Fresh Herbs.

*Served Medium Rare*

*Add \$4.00PP*

### TOP SIRLOIN STEAK \*

6oz AAA Steak, Seasoned and Flame Kissed on the Grill, served with Roasted Mushrooms and Herb Jus

*Size up to 8 or 10 oz. Please inquire for pricing.*

### GRILLED KALBI BEEF SHORT RIBS

Korean BBQ Beef Short Ribs in Kalbi Sauce

### SUMMER BEEF KABOB \*

Marinated & Grilled Beef Tenderloin Skewer

### ESPRESSO BRAISED SHORT RIB

Espresso Braised Short Rib with Demi Glace

\* Requires Chef & BBQ for on-site grilling



# Proteins

All Meats are Halal (Chicken, Beef, Fish)

## FISH

### KISS THE COOK SALMON

Lemon & Herb Salmon Filet with Kiss the Cook Tartar Sauce

### GRILLED SALMON WITH MANGO MOJO

Honey Lime Marinated Atlantic Salmon Filet, Grilled to Perfection & served with the Seasons Best Tomato & Mango Mojo

### SHRIMP ON THE BARBIE' \*

Lemon Basil Marinated "Jumbo" Shrimp Skewers, Grilled to Perfection & served with Salsa Verde

DON'T MISS OUT ON OUR LATE NIGHT FOOD STATIONS (pg 15 -16)



## PORK

### CHEF CHRIS' FAMOUS RIBS

Dry Rubbed, Marinated & Slow Cooked, Baby Back Ribs, Finished on the Grill with Kiss the Cook BBQ Sauce

### PORCHETTA ROAST

Crackling Coated Pork Roast with Lemon, Herbs and Garlic, served with Rapini & Bell Peppers, Truffle Sauce, Salsa Verde, and Fresh Baked Panino

*Carved onsite by our Professional Chef  
Minimum 50 servings*

*Can be served as a Food Station*

## KIDS FAVES Under 12 years of age

- MAC N CHEESE
- 3 PIECE CRISPY CHICKEN FINGERS with POTATO WEDGES\*
- 3 PIECE SLIDERS with POTATO WEDGES\*
- PENNE PASTA WITH KTC TOMATO SAUCE
- GRILLED CHEESE SANDWICH with POTATO WEDGES \*

\*Served with Ketchup on the side



# Proteins

All Meats are Halal (Chicken, Beef, Fish)

## PASTA

### LASAGNA BOLOGNESE

Layers of Fresh Noodles, Beef Bolognese, Mozzarella, Parmigiano and Kiss the Cook Tomato Sauce

### VEGGIE LASAGNA GENOVESE V

Fresh Noodles, Layered with Fire Roasted Vegetables, Spinach, Bechamel, House Tomato Sauce, Basil Pesto

### TUSCAN RAVIOLI

Jumbo Rapini & Italian Sausage Stuffed Ravioli, Rustic Tomato Sauce, Brandy Braised Leeks, Pecorino

### TOMATO ASIAGO RAVIOLI V N

Jumbo Tomato Asiago Ravioli with Sundried Tomato Cream Sauce, Parmigiano Reggiano, Basil Pesto, Toasted Pine Nuts

## VEGETARIAN / VEGAN

### SUMMER GNOCCHI V

Pan Seared Potato Gnocchi with Burst Cherry Tomatoes, Zucchini, Grilled Corn, Fresh Basil, Torn Mozzarella, Basil Oil

### CHANA MASALA Ve G D

Slow-Braised Chickpea Curry, Roasted Tandoori Cauliflower, Fresh Coriander. Served with Steamed Basmati Rice

### GARDEN HARVEST TART V

Individual Tart with Roasted Seasonal Vegetables, Mascarpone, Parmesan, Goat Cheese, Roasted Garlic

### HARISSA CAULIFLOWER "STEAK" Ve G D

Seared Cauliflower "Steak", served on a bed of Harissa Sauce, Silky Cauliflower Puree, Lemon Roasted Chickpeas & Sautéed Kale

### EGGPLANT PARMESAN V

Stacked Layers of Crispy Fried Eggplant and Mozzarella, baked with Kiss the Cook Marinara Sauce



# Starches

## HERB ROASTED MINI POTATOES Ve G D

Olive Oil, Rosemary & Sea Salt

## LEMON ROASTED POTATOES Ve G D

Lemon Roasted Potatoes

## GARLIC MASHED POTATOES V

Best-Ever Garlic Mashed Potatoes

## ISLAND RICE Ve G D

Coconut Scented Rice with Black Beans

# Vegetables

## GRILLED VEGGIES Ve G D

Eggplant, Zucchini, Asparagus, Bell Peppers, Red Onion, Olive Oil & Balsamic Glaze

## ITALIAN VEGETABLES Ve G D

Roasted Balsamic Mushrooms, Red Peppers & Broccoli

## SUMMER CORN

### & VEGETABLE SUCCOTASH Ve G D

Green Beans, Peas, Corn, Bell Peppers, Sweet Potato, Zucchini, Pickled Cipollini, & Thyme



# Salads

## SUMMER GARDEN Ve G D

Crisp Romaine, Kale, Baby Arugula, Radish, Cucumber, Shaved Fennel, Cherry Tomatoes, Celery Leaf & Heart, Pickled Red Onion, Aged Balsamic Vinaigrette

## STRAWBERRY SPINACH V N

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

## COMPRESSED WATERMELON V

Watermelon Poke, Seasonal Mixed Greens, Shaved Radish, Cucumber, Marinated Kalamata Olives, Toasted Quinoa and Feta Cheese, served with Balsamic Vinaigrette

## KALE & QUINOA Ve D N

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

## CAESAR

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

## BOWTIE CAPRESE V

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

## GREEK PASTA V

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

## MEXICAN STREET CORN V G

Grilled Corn, Cotija, Jalapeño, Red Onion, Cilantro, Chili, Lime, Mexican Crema




# Sweet Endings

## Dessert

### GOURMET SQUARES






\$4

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

*\*Selection subject to change*

### GLUTEN-FREE SQUARES

\$5

Flourless Brownie   
Vegan Blueberry Coconut Bar     
Vegan Maple Butter Tart Bar   

*\*Selection subject to change*

### JUMBO COOKIES

\$3.5

A daily selection of Fresh Baked Cookies including;  
Sea Salt Chocolate Chip  
Oatmeal Raisin  
Ginger Molasses  
Chef's Seasonal Selection

*\*Selection subject to change*

### MINI NEW YORK CHEESECAKES \$4

Strawberry, Blueberry, Lemon & Cherry

### BUTTER TARTS

\$3.5

Fresh Baked Butter Tarts including;  
Classic  
or  
Assorted (Classic, Raisin, Pecan & Coconut)

*\*Selection subject to change*

## Premium Dessert

### TIRAMISU MASON JAR

\$7

Decadent Mascarpone Cream, Espresso Soaked Ladyfingers, Cocoa Powder  
*\*Minimum Order 12 Jars*

### STRAWBERRY SHORTCAKE

#### MASON JAR

\$7

Layers of Delicate Angel Sponge Cake, Vanilla Custard, Whipped Cream & Fresh Strawberries

*\*Minimum Order 12 Jars*

### FRESH BAKED

#### CUPCAKE TOWER

\$6

Seasonally Selected Flavours

*\*Please inquire for flavours & Cupcake Tower*







**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, Pico De Gallo, Lime Crema, Mexican Street Corn Salad, Baby Bell Peppers, Fresh Herbs

- Small: serves 10 - 12 **\$170**
- Medium: serves 20-22 **\$340**
- Large: serves 25 - 30 **\$425**

## SURF & TURF P

Grilled Jumbo Shrimp, Carved AAA Grilled Beef Tenderloin, Lemon Salmon Skewers, Dijon Basil Chicken Breast Bites, Chimichurri, Tartar Sauce, Seafood Sauce; Garnished with Grilled Seasonal Vegetables, Grilled Lemon, Crostini & Fresh Herbs

- Small: serves 10 - 12 **\$280**
- Medium: serves 20-22 **\$560**
- Large: serves 25 - 30 **\$700**

## 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

~

### **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

**SMOKEHOUSE SLIDER** \$4  
Smoked Pulled Pork, Carolina Gold BBQ Sauce, House Slaw, Dill Pickle, Mini Brioche Bun

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

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

**CANDIED SALMON CANAPE** \$4  
Best Ever Maple Candied Salmon, Creamy Dill & Shallot Spread, Chinese Scallion Pancake

**BRAISED SHORT RIB BITES** \$4  
Ancho Coffee Braised Short Rib, Mini Cheddar & Jalapeño Cornbread, Chimichurri

**COCONUT SHRIMP** P \$4  
Crispy Coconut Shrimp, Kiss the Cook Mango Chutney

**COCKTAIL MEATBALLS\*** \$3  
Homemade All Beef Meatballs with Tangy Cranberry - BBQ Glaze

**LOADED BAKED POTATO POPS** G \$4  
New Potato, Chives, Bacon, Sour Cream, Fried Onion

# Veggie Bites

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

**BEYOND MEAT MAC** V \$4  
Beyond Meat Patty, American Cheddar, Lettuce, Onion, Dill Pickle, Secret Sauce, Mini Brioche Bun

**MINI GRILLED CHEESE** V \$4  
Three Cheese, Pesto Smoked Ketchup, Mini Brioche Bread

**MAC N' CHEESE BOMB** V \$4  
Fried Mac N' Pimento Cheese, Parmesan, Smoked Ketchup

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

**CHINESE SCALLION PANCAKE** V D \$4  
Kimchi Cabbage Slaw, Fried Shallots, Soy Umami Reduction

**CAPRESE POP\*** V G \$3  
Cherry Tomato, Bocconcini, Fresh Basil, Balsamic Reduction

**KING OYSTER "SCALLOPS"** V G D \$4  
Miso Butter Basted King Oyster Mushroom, Shaved Asparagus Salad, Shallots, Yuzu Vinaigrette, served on a Tasting Spoon

**MEXICAN STREET CORN ESQUITES** V \$4  
Grilled Corn, Cotija, Jalapeño, Cilantro, Chili, Lime, Mexican Crema, served in a Mini Phyllo Cup

**COMPRESSED WATERMELON** V G \$4  
Kiss the Cook Kalamata Olive Pesto, Crumbled Feta, Fresh Mint, Balsamic Reduction

**ONE BITE TOSTADAS** V G \$4  
Refried Beans, Pico de Gallo, Cotija, Lime Crema, Cilantro, Corn Chip

*\* These items can be delivered without chef services*





# build your own Food Station

**Staff  
Favourites**

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

## **DREAM POUTINE** **\$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** **\$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*

## **HOLIDAY MASHED POTATO MARTINI BAR** **\$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 Beef
- Pulled Chicken
- Vegan: Taco Seasoned Beyond Beef

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 Sauce, Truffle Aioli & Frank's Hot Honey, Secret Sauce

## **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*



# 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.*

### INDIAN PANI POORI CHAAT V G D \$9

Popular Indian Street Food, taken to the next level. Custom made Puffed Crackers are filled with Chana Masala, Red Onion, Pomegranate, Raita, Cilantro, Pani, Sev, Lime, Spices, Coriander and Tamarind Chutney

#### ADD ON:

Vegetarian Samosa V \$3

#### ADD ON:

Chicken Tikka Satays \$3

### 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, served with Shaved Parmesan and Lemony Arugula Salad V

### SLIDERS, SLIDERS, SLIDERS \$8

Our Gourmet Selection of Sliders include:  
Kiss the Cook Slider: Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, Mini Brioche Bun

Smokehouse Slider: Smoked 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 V

*\*Price includes 2 sliders per person*

### 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) V
- BBQ Pulled Pork & Cheddar
- Caramelized Onion, Brie & Pear V
- Jalapeño Popper with Smoked Provolone V
- 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 V G D

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

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

**Strawberry Spinach** V N **\$8**  
Baby Spinach, Strawberries, Blueberries, Quinoa, Goat Cheese, with Lemon Poppy Seed Dressing & Candied Pecans served on the side

**Bowtie Caprese** V **\$8**  
Farfalle Pasta, Cherry Tomato, Bocconcini, Fresh Basil, Basil Pesto, Arugula, Balsamic Reduction

\*Minimum Order 12 Jars Per Kind

## 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





# Bar



## SOFT BAR

Coke, Diet Coke, Ginger-ale, Sprite,  
Tonic Water, Club Soda  
Cranberry Juice, Orange Juice  
Lemons & Limes  
Flat & Sparkling Water

## BASIC BAR

Stolichnaya Vodka  
Beefeater Gin  
Bacardi White Rum  
Canadian Club Rye  
Teachers Scotch

## PREMIUM BAR

Ketel One Vodka  
Tanqueray Gin  
Appleton VX Estate Rum  
Crown Royal Rye  
Johnnie Walker Red Scotch  
Makers Mark Kentucky Bourbon

## ULTRA PREMIUM BAR

Grey Goose Vodka  
Hendrick's Gin  
Appleton Estate 8 YR Reserve  
JP Wiser's 15 YR Canadian Whisky  
Johnnie Walker Black Label Scotch  
Don Julio Blanco Tequila

Stocking Fee **\$250**  
Corkage **15%**

## SPARKLING WINE

Bottega Vino Dei Poeti Prosecco DOC  
Jacob's Creek Chardonnay Pinot Noir Sparkling  
Martini Prosecco DOC  
Cave Spring Blanc de Blanc Brut Sparkling  
Tarlant Brut Reserve Champagne

## WHITE WINE

Jackson Triggs Chardonnay  
Jackson Triggs Reserve Sauvignon Blanc VQA  
Collavini Pinot Grigio  
Angels Gate Pinot Gris VQA  
Bougrier Vouvray Chenin Blanc  
Quail's Gate Chardonnay  
Latour Chardonnay Bourgogne

## ROSE WINE

Cave Spring Dry Rosé  
Jacob's Creek Moscato Rosé

## RED WINE

Apothic Red  
Apothic Cabernet Sauvignon  
Meiomi Pinot Noir  
Angels Gate Cabernet Merlot VQA  
Stave & Steel Bourbon Barrel Aged Cab Sauvignon  
Jacob's Creek Grenache Shiraz  
Decoy Cabernet Sauvignon

## BEER

Mill Street Organic Lager  
Heineken  
Stella Artois  
Steamwhistle Pilsner  
Guinness Draught

## CIDER

Somersby Apple  
Brickworks Ciderhouse Batch 1904  
Okanagan Apple Cider



# 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 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.

## **How many passed appetizers are provided per person?**

We guarantee one of each appetizer per person and always bring extra backup, just in case anyone takes a second helping.

## **How long do passed appetizers last?**

A typical cocktail hour is 1-2 hours.





# CATERING FAQ



## **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*

## **When is the final guest count required?**

A final planning meeting is typically scheduled 14-30 days in advance to cover guest count, itinerary, seating plan and final review of all details. However, changes to guest count can be made up to 5 business days in advance.

## **When is my deposit due?**

We require a 50% deposit and signed contract to confirm your booking. As soon as you have decided to proceed with Kiss the Cook Catering, you should take these steps, as dates book up quickly and availability is limited.

## **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.





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## **Can we supply our own alcohol and soft bar?**

Yes, of course! Please inform your Event Planner that you intend to supply your own bar. Our smart serve professional bartenders are \$40.00 per hour.

## **Can we supply some of our own food items?**

We understand that traditional foods and family recipes can be a very special part of your big day. Please discuss your vision with your Event Planner and we will do our utmost to accommodate your request.

## **Do you have a kids menu?**

Absolutely! Please inquire for our kids menu for guests 12 years of age and under.

## **Can we customize our menu?**

Yes. We are pleased to make changes to existing menus or create a menu from scratch that takes into consideration your unique preferences, theme or background.

## **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](mailto:sales@kissthecookcatering.com)

OR 416.264.4040





**We bring  
the sauce**

**416.264.4040**

[sales@kissthecookcatering.com](mailto:sales@kissthecookcatering.com)

[kissthecookcatering.com](http://kissthecookcatering.com)