



kiss the cook

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You!

Daily Catering Menu Proposal (1 month sample)

Kiss the Cook
Catering & Events

Client: You
Prepared by: Fia Pagnello



Thank you for the opportunity. It's time to make your office a dining destination!

SEPTEMBER MENU

MENU OPTIONS:

September 7

24 hr marinated, grilled Jerk chicken

Coconut rice with black beans

Roasted root vegetables

Vegetarian option: Chana masala, steamed rice, roasted cauliflower

Mango Slaw: Red cabbage, mango, bell peppers, red onion, cucumber, fresh herbs, sesame, honey lime dressing

September 8

AAA Grilled flank steak with chimichurri

Ancient grain & vegetable succotash

Garlic and balsamic roasted mushrooms

Vegetarian option: Grilled cauliflower steak, ancient grain & vegetable succotash, garlic and balsamic roasted mushrooms

Chef salad: Romaine, lots of veggies, honey mustard dressing

September 9th

Penne ala vodka with bacon & onion

House baked focaccia

Vegetarian option: Penne alfredo with broccoli

Caprese salad: Heirloom tomato, bocconcini, fresh basil, balsamic reduction

September 10

Montreal smoked meat sandwiches with kosher dills and yellow mustard

Potato Wedges

Kale Caesar salad with creamy dressing

Vegetarian option: Grilled vegetable panini with goat cheese, potato wedges, Kale Caesar salad

September 13

Asian Crispy Beef

Jasmine rice

Sweet Chili Bok Choy

Vegetarian option: Sweet and sour glazed tofu, jasmine rice, sweet chili bok choy

Field Greens: mixed organic greens, bell pepper, carrot, avocado, crispy asian noodles, almonds, soy & ginger dressing

September 14

Best homemade chicken pot pies with gravy

Creamy mashed potatoes

Vegetarian option: Root vegetable pot pies with onion gravy

Garden salad: romaine, seasonal vegetables, pepper ranch dressing

September 15

Zaatar baked salmon filet

Tahini sauce

Middle Eastern Couscous with vegetables

Vegetarian option: Falafels with tahini sauce, middle eastern couscous with vegetables

Fattoush salad with fried pita chips and lemon vinaigrette

September 16

Grande beef enchiladas

Sour cream & guacamole

Mexican rice with black beans

Vegetarian option: Grande sweet potato & black bean enchiladas

Mexican salad: Romaine, corn, cherry tomato, cucumber, pickled red onion, cheddar, chipotle dressing

September 17

Chicken Parmesan

Arancini (Italian stuffed rice balls) Marinara

Contorno vegetables

Mixed green salad with cherry tomato, cucumber & Italian dressing

Vegetarian option: Eggplant Parmesan, veggie Arancini, contorno, salad

September 20

Our famous butter chicken

Steamed basmati rice

Curried cauliflower

Vegetarian option: Chana Masala, steamed basmati rice

Bombay salad: Carrot slaw with cashews and raisins, Indian dressing

September 21

Homemade lasagna bolognese

Garlic bread

Vegetarian option: Spinach and ricotta lasagna

Caesar salad: Romaine, croutons, parmesan cheese, creamy caesar dressing

September 22

Chicken souvlaki

Tzatziki sauce

Lemon roasted potatoes

Vegetarian option: Grilled vegetable and tofu kabobs, lemon roasted potatoes

Greek salad with creamy feta dressing

September 23

Philly Steak Sandwiches with seared sirloin, sauteed peppers, onions and mozzarella

Potato wedges

Vegetarian option: Philly mushroom sandwiches with sauteed peppers, onions and mozzarella

Mixed green salad with cherry tomato, cucumber and Italian dressing

September 24

Thai Chicken Curry (yellow)

Scented jasmine rice

Mango Coleslaw

Vegetarian option: Thai Vegetable & Tofu curry, scented jasmine rice, mango coleslaw

September 27

Baked cod provencal with tomato, olives & capers

Israeli couscous pilaf

Vegetarian option: Eggplant rollatini with spinach and ricotta

Kale salad with roasted sweet potato, pomegranate, dried cranberry, sunflower seeds, sliced almonds, lemon tahini dressing

September 28

Chicken burritos with rice, cheese, sauteed peppers and onions

Salsa & guacamole

House cut Corn chips

Vegetarian option: Refried bean and cheese burritos with sauteed peppers and onion - salsa & guacamole

Mexican street corn salad: Sweet corn, jalapeno, grilled red onion, cilantro, feta, lime, Hellma's creamy dressing

September 29

Creamy Mac N Cheese - fusilli, american cheddar, bechamel, bacon, pangrattato

Vegetarian option: Creamy Mac N Cheese - fusilli, american cheddar, bechamel, pangrattato

Chef salad: Romaine, lots of veggies, honey mustard dressing

September 30

Eggroll in a bowl with ground pork, cabbage, carrots, green onion, garlic, sesame, soy, rice noodles and plum sauce

Vegetarian option: Eggroll in a bowl with mushrooms, cabbage, carrots, green onion, garlic, sesame, soy, rice noodles and plum sauce

Baby spinach salad with mandarin oranges, red onion, cucumber, curry poppy seed dressing

October 1

Stuffed chicken breast with wild mushrooms in truffle cream sauce

Brie mashed potatoes

Green beans almondine

Vegetarian option: Stuffed portabella mushrooms, mashed potatoes, green beans almondine

Check out our gallery for inspo! @kissthecookcatering

*** Please contact us at your earliest convenience to schedule a complimentary sample food tasting ***

Thank you

If you have any questions about this document please don't hesitate to contact me.

My direct number is: **(416) 264-4040**

Thank you for your consideration.



Fia Pagnello

Kiss the Cook Catering

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