



FESTIVE *Menu*

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Santa's favourite section of the menu.

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



Fia Pagnello
Kiss the Cook Catering
Owner

**CONTACT US
TO RECEIVE
A CUSTOM EVENT
PROPOSAL
TODAY!**



THE BEST
CATERED
TURKEY
DINNER IN
TORONTO!

Festive *Turkey* Feast

Our famous perfectly-roasted, juicy turkey,
carved to perfection with white and dark meat
separated and extra au jus gravy

OR

Whole turkey carved onsite by one of our amazing
chefs, served to your plate with au jus gravy

OR

Vegetarian Option: Individual veggie pot pies with
mushroom gravy

SERVED WITH

- Kiss the Cook's best-ever stuffing
- Homemade cranberry sauce
- Creamy mashed potatoes with gravy
- Green beans with caramelized onions and shaved almonds
- Honey glazed baby carrots
- Fresh baked dinner rolls and butter
- Mixed green salad with dried cranberries, pears, goat cheese, walnuts and balsamic vinaigrette
- Choice of; festive cut-out cookies OR Mini sweet table OR Happy Holiday's slab cake

Number of Servings	8-24	25-49	50-149	150-300	300+
Price per Serving	\$21.95	\$20.95	\$19.95	\$18.95	\$16.95

SIDE DISH SUBSTITUTIONS OR ADDITIONS:

Roasted root vegetables; Herb
roasted potatoes; Sweet potato
mash; Corn; Brussel sprouts with
bacon; Steamed vegetables; or
Soup of the day

"Everyone agreed that this Christmas Turkey was the best one they've had... I really appreciate all the effort you put in to my order; the service was exceptional and the food was amazing!" Luisa S. - TD WATERHOUSE

DELUXE TURKEY

Feast

APPETIZER

Choice of 5 passed hors d'oeuvres
(see page 18 for selection)

TURKEY & HOLIDAY HAM CARVING STATION

- Our famous perfectly-roasted, juicy turkey, carved to perfection with extra au jus gravy
- AND
- Maple mustard glazed holiday ham

SERVED WITH

- Kiss the Cook's best-ever stuffing
- Homemade cranberry sauce
- Honey glazed baby carrots
- Seasoned green beans
- Baby spinach salad with pomegranate, mandarin oranges, feta, almonds and balsamic vinaigrette
- Waldorf salad

MASHED POTATO MARTINI'S

- Martini glasses filled with mashed potatoes and topped with your choice of;
- Gravy, shredded cheddar, crumbled bacon, caramelized onion, sour cream and chives.

DESSERT

- Sweet table with assorted mini desserts and festive cut-out cookies
- Fresh fruit platters

\$45.00

per person + tax

Additional staff and rental fees may apply.



We customize our menus
to your preferences and budget!
PLEASE INQUIRE

LUNCH AND DINNER MENUS



Mrs. Clause's *Buffet*

- Roasted rosemary chicken au jus
- Crispy parmesan crusted filet of sole with fresh lemon and tartar sauce
 - Herb roasted potatoes
 - Stuffed mushroom caps
 - Seasoned green beans
- Baby spinach salad with pomegranate, mandarin oranges, feta, shaved almonds and balsamic vinaigrette
- Assorted mini desserts and festive cookies

\$29.95
per person + tax



St. Nick's *Pot Roast*

- Roast beef au jus with horseradish, Dijon mustard and fresh baked bread
- Vegetarian option: Individual pot pies with mushroom gravy
 - Kiss the Cook's best-ever stuffing
 - Homemade cranberry sauce
- Creamy mashed potatoes with gravy
- Green beans with caramelized onions and almonds
 - Honey glazed baby carrots
- Fresh baked dinner rolls and butter
- Winter green salad with balsamic vinaigrette
- Assorted mini desserts and festive cookies

\$26.95
per person + tax



ADD PASSED HORS D'OEUVRES TO ANY MENU! SEE PAGE 18



WINTER *Wonderland*

- Stuffed chicken supreme with roasted red peppers, spinach and goat cheese
 - Grilled peppercorn steak
 - Herb roasted potatoes
 - Sautéed garlic mushrooms
- Parmesan Brussels sprouts with bacon
 - Fresh baked bread basket
 - Mixed green salad with dried cranberries, pears, goat cheese, walnuts and balsamic vinaigrette
 - Happy holiday's slab cake

\$32.50
per person + tax

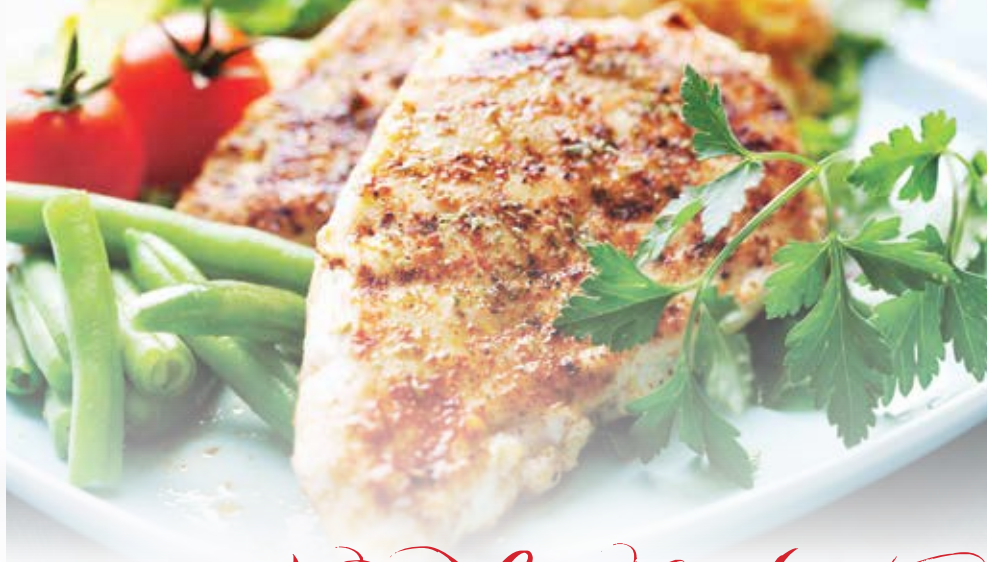


Ho-Ho-Holiday HAM AND CHICKEN MENU

- Maple mustard glazed holiday ham
- Roasted chicken breast in lemon sauce
 - Creamy mashed potatoes
 - Steamed vegetables
- Kiss the Cook's best-ever stuffing
 - Homemade cranberry sauce
- Fresh baked dinner rolls with butter
- Baby spinach salad with pomegranate, mandarin oranges, feta, shaved almonds and balsamic vinaigrette
- Assorted mini desserts and festive cut-out cookies

\$28.95
per person + tax





Wish List

Salmon & Chicken

- Baked salmon fillet with lemon sauce and fresh dill
 - Roasted rosemary chicken breast au jus
- Polenta with roasted vegetables and Roma tomato sauce
 - Green beans with caramelized onions and almonds
 - Fresh baked dinner rolls and butter
- Baby spinach salad with pomegranate, mandarin oranges, feta, shaved almonds and balsamic vinaigrette
- Italian Panettone cake and festive cut-out cookies

\$29.95
per person + tax

Tis' The Season

Stuffing Waffles

- Whole roasted turkey served on top of a fresh made stuffing waffle
- Smothered in turkey gravy
- Cranberry sauce, sautéed mushrooms and candied bacon bits for topping
- Creamy mashed potatoes
- Choice of salad
- Assorted mini desserts or festive cut-out cookies

\$18.95 per person + tax



Countdown Kebobs



- Grilled beef kebobs with mushrooms, red and green peppers and onions
- Grilled chicken kebobs marinated with lemon and thyme
- Grilled vegetable and shrimp kebobs
- 2 kebobs per person
- Spanikopita
- Herb roasted potatoes
- Choice of salad
- Pita platter with hummus and roasted red pepper dip
- Triple chocolate brownies, mini cheesecakes and apple crumble squares

\$21.95
per person + tax

Scrooge's Supper

- Roasted rosemary chicken breast au jus
- Winter green salad with balsamic vinaigrette
- Creamy mashed potatoes
- Steamed vegetables
- Crusty bread with butter
- No dessert – Bah Humbug!

\$16.00
per person + tax



Christmas *Cannelloni*

- Homemade beef cannelloni with fire roasted tomato sauce
- Spinach and ricotta stuffed cannelloni with rose sauce
- Winter green salad with balsamic vinaigrette
- Caesar salad with crumbled bacon, fresh grated parmesan cheese, croutons and creamy dressing
- Bruschetta
- Mini Italian desserts and festive cut-out cookies

\$15.95 per person + tax



Baby, Its Cold Outside *Pot Pies*

- Choice of chicken, beef or vegetarian pot pies, individual servings with extra gravy for topping
- Creamy mashed potatoes
- Honey glazed baby carrots
- Fresh baked dinner rolls with butter
- Garden salad with balsamic vinaigrette
- Triple chocolate brownies, mini cheesecakes and apple crumble squares

\$14.95 per person + tax



North Star

SHEPHERD'S PIE

- Homemade Shepherd's pie with ground beef, veggies and classic or sweet potato topping
- Garden salad with balsamic vinaigrette
- Seasoned green beans
- Fresh baked dinner rolls and whipped butter
- Assorted fresh baked desserts and festive cut-out cookies

\$17.95 per person + tax

Fa-la-la-la

LASAGNA



- Homemade lasagna Bolognese
- Vegetarian spinach and ricotta stuffed lasagna
- Caesar salad with crumbled bacon, fresh grated parmesan cheese, croutons and creamy dressing
- Bruschetta
- Mini Italian pastries and Italian panettone

\$15.95 per person + tax



Frosty's

SANDWICHES AND WRAPS

Your choice of the following bakery-fresh gourmet sandwiches and wraps:

- Roasted turkey sandwich with Havarti, arugula and cranberry mayo
 - Grilled Steak baguette with caramelized onions and brie
 - Smoked salmon wrap with cream cheese, capers and fresh dill
 - Grilled balsamic vegetable wrap with goat cheese
 - Grilled chicken sandwich with roasted red peppers and pesto
 - Italian deli meats and provolone cheese on a Kaiser
 - Gourmet egg salad wrap
 - Baby spinach salad with pomegranate, mandarin oranges, feta, shaved almonds and balsamic vinaigrette
 - Fresh baked apple and cherry strudel
- OR Festive cut-out cookies

\$15.95

per person + tax

Order 20+ guests can split two salads at no extra charge.

SUBSTITUTIONS OR ADDITIONS:

- Your choice of salad
- Your choice of dessert
 - Soup of the day
 - Finger sandwiches
 - Beverages

PLEASE INQUIRE



Winter *Warm-up* SANDWICHES

Minimum 10 per kind, individually wrapped,
labelled and served warm

- Roast turkey Kaiser with stuffing and cranberry mayo
 - Deluxe roast beef dip
 - Chicken or veal parmesan on a bun
- Fresh focaccia with thick-cut meatloaf, smoked Gouda and chipotle sauce
 - Grilled vegetable Panini
 - Choice of salad
- Assorted mini desserts and festive cut-out cookies

\$16.95
per person + tax



SOUP FOR THE SOUL

Tomato rice / Chicken noodle /
Beef barley / Cream of
mushroom / Butternut squash

\$2.99

per person when added
to any festive menu
Minimum 15 guests

FESTIVE

Breakfast **SPECIALS**

HUNGRY ELVES BREAKFAST

- Jumbo buttermilk pancakes AND Jumbo chocolate chip pancakes
- Served with whipped cream, maple syrup, fruit compote, chocolate sauce and icing sugar
- Turkey bacon
- Breakfast sausage
- Fresh fruit platters
- Hot chocolate with marshmallow's and candy cane stir sticks

\$14.50 per person + tax

FRENCH TOAST FESTIVITIES

- Thick-cut French toast served with maple syrup, blueberry compote, whipped cream, icing sugar, walnuts
- Turkey bacon
- Breakfast sausage
- Fresh fruit platters
- Non-alcoholic mimosa

\$14.50 per person + tax

JINGLE BELLS HOT BREAKFAST

- Scrambled eggs or Breakfast burritos
- Turkey bacon
- Breakfast sausage
- Home fries with condiments
- Fresh fruit kebobs with yogurt dip

\$14.50 per person + tax

Festive

PLATTERS

Imported and domestic cheese platter

Cheddar, marble, Swiss, provolone, mozzarella and spicy Havarti; Entertainment crackers, grapes and berries
\$4.95 per person

Gourmet cheese display

Danish Blue, aged cheddar, smokedgruyere, brie, spicy Havarti, asiago; Flatbreads and entertainment crackers, dried fruits and almonds, grapes and berries
\$7.95 per person



Deli meat platter

Sliced roast beef, turkey, black forest ham and prosciutto with mixed olives
\$6.95 per person

Crudités

An arrangement of fresh-cut vegetables served with your choice of onion, ranch or blue cheese dip
\$3.50 per person

Gourmet bread basket with trio of dips

Rustic breads, pitas and crisps served with hummus, black olive tapenade and roasted red pepper spread
\$3.50 per person

Finger sandwiches

A variety of delicious egg salad, salmon, roast beef, cheese and black forest ham triangle sandwiches on white and whole wheat breads.
\$6.95 per serving

Fresh Fruit

Select fresh cut fruits, fruit kebobs with yogurt dip or fruit salad. Refreshing and delightful!
\$4.00 per person + tax



IN THE MOOD FOR FINGER FOODS?

We can help you plan the perfect arrangement of platters, beautifully presented for your cocktail party, or midday break. Package pricing may apply, contact us for a quote.



FOOD STATIONS

Staffing, equipment rentals, and minimum orders may apply, contact us for more info.

DREAM POUTINE

Guests fill baskets with their choice of potato wedges or tater tots, Quebec cheese curds, beef gravy, mushroom gravy, Italian sausage, Chili con carne, cheddar cheese, crumbled bacon, caramelized onion, hot peppers, sautéed mushrooms, sour cream, chives and chipotle mayo.

MEAT CARVING STATIONS

We have a wide selection of delicious carving stations including turkey, roast beef, prime rib, holiday ham and porchetta. Contact us for details.



MASHED POTATO MARTINI

Martini glasses are filled with creamy mashed potatoes and topped with your choice of shredded cheddar, crumbled bacon, caramelized onion, sour cream and chives. Go gourmet and add peppercorn steak, drunken shrimp sautéed in white wine and Danish blue cheese.



MINI HAMBURGER BUFFET

3 kinds of sliders including beef banquet burger, veggie slider with smoked Gouda and steak slider with roasted red pepper and chipotle. This station pairs great with poutine!

MAC N' CHEESE MARTINI

Our gourmet 3 cheese mac n' cheese topped with your choice of truffle oil, bacon, smoked ham, spicy buffalo chicken, crushed potato chips, caramelized onion, chives

CHILI BREAD BOWLS

Individual hollowed out bread bowls are filled with homemade chili con carne and topped with your choice of cheddar cheese, diced avocado, sour cream and chopped green onions.

STEAK FRITES STATION

Baskets with grilled NY steak strips are served with shoestring fries and truffle mayo. Adapted from the classic French dish, this station is a steak-lovers dream come-true!

ASIAN TAKE-OUT STATION

Why is it that everyone loves eating from a Chinese takeout box? It's awesome- that's why! Your guests will have fun watching our chef's cook-up Wok's of vegetarian or chicken noodle stir fry. The final product is deliciously presented in a Chinese take-out box with chop sticks.

VIETNAMESE PHO STATION

Bowls are filled with guests' choice of rice noodles, tofu, beef brisket, bean sprouts, cilantro, lime wedges, hoisin sauce and sriracha sauce, before being topped with traditional pho broth served from our beautiful silver samovar.



BOLLYWOOD BUFFET

Mini butter chicken and basmati rice cups with papadum chips and a variety of Indian Samosa's with mango chutney.

MINI FALAFELS

Chick pea fritters served with mini pitas stuffed with your choice of pickles, diced tomatoes, red onion, tabouleh, tahini and hot sauce.

PAELLA

Impossible to resist, fragrant and sumptuous! Fresh made giant paella served with Spanish rice, seafood or chicken and chorizo. This is a beautiful presentation that may be accompanied by tapas and refreshing sangria upon request.

PIZZA STATION

Mini squares of gourmet meat-lovers, vegetarian, potato, broccoli and margarita pizza.

CEVICHE STATION

A tasty interactive "California Fresh Style" station where our chef prepares seafood ceviche presented in cosmo glasses with corn chips.

CHARCUTERIE BOARD

Prosciutto, ham, salami, pate and a variety of cured meats are served with mustards, pickles, spiced olives and crostini.

CHEESE DIPLAY

Brie, smoked Gouda, spicy Havarti, Crotonese, bocconcini, aged Cheddar, Danish blue and provolone served with dried apricots and almonds, Entertainment crackers and grapes.

ANTIPASTO BAR

Beautifully displayed platters of Italian cured meats, seafood salad, shrimp, gourmet cheeses, flatbreads, bruschetta, olives and nuts.

CONCESSION STATIONS

ROASTED CHESTNUTS

A beloved Christmas tradition, fresh chestnuts are oven-roasted and served warm in paper bags.

JUMBO PRETZEL STATION

Warm jumbo pretzels are served with a variety of condiments including salsa, cheese, mustard, chocolate and caramel.



BUILD-YOUR-OWN NACHO BAR

Select either an elegant tiered display or a fun, carnival-style setup to enhance the presentation of your exciting nacho station. Includes; corn chips, chili con carne, black olives, hot peppers, shredded cheese, salsa fresca, guacamole, pickled jalapeno's and sour cream.

POPCORN CART

A carnival style popcorn stand adds a fun touch to your event. Guests enjoy warm popcorn with seasoning shakers, extra butter, salt and pepper.

CORN DOGS

Carnival foods are fun all year round! Enjoy watching chefs fry up corn dogs for your guests, served in mini baskets with mustard dipping sauce.

HOT DOG STAND

Jumbo beef dogs served hot from our hot dog roller or carousel with fresh baked buns and a wide variety of condiments to build your own gourmet hotdog! Includes; ketchup, mustard, relish, caramelized onions, crumbled bacon, shredded cheddar, olives, sauerkraut, roasted peppers, hot peppers and chili served from a big crock pot.

TACO BAR

Your choice of pulled chicken or beef brisket served in warm soft taco shells with a buffet of toppings including; salsa, guacamole, sour cream, chipotle, pickled onions, lettuce, beans, cheese and Mexican rice.



BEVERAGE Menu

SOFT DRINKS, SPARKLING WATER, BOTTLED WATER, JUICE

EGGNOG

- Nothing says holiday spirit like a glass of eggnog!

HOLIDAY PUNCH

- Sparkling punch with fresh fruit

HOT CHOCOLATE

- Cocoa is perfect for the festive season, served with mini marshmallows and candy cane stir sticks

COFFEE & TEA

- Our house blend of coffee and choice of tea

STANDARD BARRISTA STATION

- Dedicated, trained and professional Barista
- Espresso, Americano, Cappuccino and our House blend of tea
- Sugar, sweetener, stir-sticks, milk and paper cups (large and small). If you would like lids or a different type of milk, please advise. Edible labels are also available for company branding!

DELUXE BARRISTA STATION

- Dedicated, trained and professional Barista
- Espresso, Americano, Latte, Cappuccino, Machiatto, Mochaccino, Hot Chocolate and a variety of gourmet teas.
- Sugar, sweetener, stir-sticks, milk and paper cups (large and small). If you would like lids or a different type of milk, please advise. Edible labels also available for company branding!

SIGNATURE DRINKS

- Our mixologists can help plan the perfect signature drink for your event.

WINE & BEER

- Your choice of wine and beer served by Kiss the Cook Catering's smart serve certified bartenders. Expect service with a smile.

FLAME BARTENDERS

- Be sure to book ahead! Our juggling bartenders are in high-demand as they pump up the party with their amazing tricks and techniques.

DELUXE BAR SERVICE

- Everything but the kitchen sink! Our certified bartenders are skilled at mixing all the classics and a few of their own exciting concoctions. We have bartenders available for any size event and friendly, fast service that is sure to impress!

Hors d'oeuvres

At Kiss the Cook Catering we offer several different ways of creating the 'perfect' menu for your party. Use our handy guideline to choose the appropriate amount of items for your special event. You may also like to combine a variety of passed hors d'oeuvres with Kiss the Cook food stations on pages 16. Contact us for a custom quote.



VEGGIE BITES

- Truffle mac n' cheese bombs
- Polenta canapés with goat cheese, roasted red pepper and black olive tapenade
- Mini stuffed Italian rice balls with marinara (Arancini)
- Cherry tomato, bocconcini and fresh basil skewers with balsamic drizzle
- Spinach and feta stuffed puff pastry triangles (Spanikopita)
- Vegetable samosa's with mango chutney
- Potato and caramelized onion pizzette
- French fry cones with truffle mayo dipping sauce
- Polenta fries with marinara
- Falafels with tahini
- Bruschetta
- Asian noodle salad in Chinese takeout boxes
- Mini grilled cheese and tomato soup shooter
- Mini quiche tarts

MEATY BITES

- Beef slider with smoked gouda, caramelized onion, peppers and chipotle
- Banquet burger slider
- Mini hot dogs
- Prosciutto, pomegranate and blue cheese stuffed endive spears
- Chicken satay's with choice of dipping sauce (please inquire)
- Gazpacho and shrimp shooter
- Smoked salmon canapés with cream cheese, capers and fresh dill
- Bacon wrapped dates
- Bacon candy
- Jerk chicken and mango slaw spoons
- Spiducci lamb skewers
- Spaghetti and meatball spoons
- Reuben canapé
- Mini bourbon barbeque-glazed meatballs
- Mini BBQ pulled pork sandwiches
- Coconut shrimp satay's with pineapple dip

PRE-DINNER CANAPES

30 min to 1.5 hours
3-5 passed hors d'oeuvres

AFTERNOON PARTY

1.5 to 3 hours
6-8 passed hors d'oeuvres

COCKTAIL DINNER

2 to 4 hours
10-12 passed hors d'oeuvres

Desserts

ITALIAN SCARPATTO PANETTONE

Scarpatto Pasticceria is well known for its delicious pastries. Once a year, it offers one of the best panettones available in Italy. These cakes moist texture and rich flavor make it a luxurious dessert.

Chocolate, Orange, Chestnut, Lemon, Coffee. 10-12 pieces per cake (while supplies last).

\$40.00 per cake + tax

HOLIDAY SLAB CAKE

These cakes are made in our bakery and decorated with festive touches and your choice of custom lettering. Flavours include; chocolate, chocolate mousse, strawberry Romanoff, lemon, vanilla, mocha and black forest cake.

\$2.95 per serving + tax

FESTIVE CUT-OUT COOKIES

Assorted cut-out cookies with colorful sprinkles and decorative icing sugar are sure to put you in the festive spirit!

\$2.50 per person + tax

ASSORTED DESSERT PLATTER

A wide variety of our signature mini desserts including mini NY cheesecakes, triple chocolate brownies, apple crumble squares, mini tiramisu, cannoli, cream puffs, éclairs, fruit and lemon tarts and usually some bonus surprises depending on what our bakers dream up that day!

\$2.95 per person + tax

COOKIES AND MILK BAR

Santa's favourite – enjoy a buffet of gourmet cookies served with natural, strawberry and chocolate milk shooters.

\$5.00 per person + tax

RICE PUDDING

Our amazing rice pudding served with almonds, raisins and cinnamon for topping. Specialty glassware can be arranged for a gourmet presentation.

\$3.95 per serving + tax



DESSERT STATIONS

Kiss the Cook Catering would be delighted to assist you with chocolate fountains, crepe stations, candy buffets, Smore's and other exciting dessert stations. Please contact us to discuss options for your special event! Prices vary.

HOMEMADE PIES

Your choice of flaky, fresh-baked pies including mixed berry, apple, cherry and blueberry.

\$30.00 + tax serves 10 guests

MINI DOUGHNUTS AND CHILLED ESPRESSO

A delicious way to end off your festive dinner, indulge in a variety of mini doughnuts and chilled espresso.

\$5.00 per person + tax





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