



Kissthedcookcatering.com

SPECIAL EVENTS MENU

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 

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 G D

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 G D

Hickory BBQ Glazed Chicken Supreme

JAMAICAN JERK G D

Marinated & Grilled Chicken with the Best Jerk Sauce

ROSEMARY CHICKEN KABOB G D

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

BEEF

SOUS VIDE BEEF TENDERLOIN * G D

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 * G D

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 G D

Korean BBQ Beef Short Ribs in Kalbi Sauce

SUMMER BEEF KABOB * G D

Marinated & Grilled Beef Tenderloin Skewer

ESPRESSO BRAISED SHORT RIB G D

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 G D

Lemon & Herb Salmon Filet with Kiss the Cook Tartar Sauce

GRILLED SALMON WITH MANGO MOJO G D

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

SHRIMP ON THE BARBIE' * G D

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

PORK

CHEF CHRIS' FAMOUS RIBS G D

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

PORCHETTA ROAST G D

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

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



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 & Sauteed 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

GARDEN Ve G D

Seasonal Mixed Greens, Loaded with Fresh Cut Vegetables, Balsamic Vinaigrette

ONTARIO PEAR & CHICORY V G N

Pickled Local Bosc Pears, Kale, Radicchio, Dandelion, Orange Segments, Pomegranate Seeds, Shaved Parmigiano, Pickled Red Onion, Toasted Almonds & Pumpkin Seeds, Maple Cider Vinaigrette

CITRUS & ROOT BOOST V

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

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

MOROCCAN COUSCOUS Ve D

Turmeric Poached Israeli Couscous Pearls, Toasted and Tossed with Apricots, Raisins, Pomegranate, Fresh Chopped Parsley, Pickled Red Onion & Sumac Citrus Dressing

GREEK V G

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



Sweet Endings

Dessert

GOURMET SQUARES v \$4

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

**Selection subject to change*

GLUTEN-FREE SQUARES \$5

Flourless Brownie g
Vegan Blueberry Coconut Bar Ve g D
Vegan Maple Butter Tart Bar Ve g D

**Selection subject to change*

JUMBO COOKIES v \$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 v \$4

Strawberry, Blueberry, Lemon & Cherry

BUTTER TARTS v \$4

Fresh Baked Butter Tarts including;
Classic
or
Assorted v n

(Classic, Raisin, Pecan & Coconut)

**Selection subject to change*

Premium Dessert

TIRAMISU MASON JAR v \$7

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

STRAWBERRY SHORTCAKE MASON JAR v \$7

Layers of Delicate Angel Sponge Cake, Vanilla Custard, Whipped Cream & Fresh Strawberries
**Minimum Order 12 Jars*

3" LEMON MERINGUE CHEESECAKE v \$6

Lemon Scented New York Style Cheesecake, topped with a Light Meringue and garnished with Fresh Mixed Berries

NONA'S RICOTTA CANNOLI v

Traditional Ricotta Filling

- Medium \$3
- Large \$4

TART AU CHOCOLATE v \$6

A Flaky, Buttery Tart Shell filled with a Velvety Rich Chocolate Ganache



A top-down view of a charcuterie board. The board is filled with an assortment of meats, including salami, prosciutto, and chorizo. There are several types of cheeses, including a large wedge of cheddar and some smaller pieces. Pickled items like cucumbers, olives, and cherry tomatoes are scattered throughout. There are also some breads, including a round loaf and some crackers. The board is set on a wooden surface.

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 c 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 c 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 & DIPIES 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 D

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

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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

TUNA POKE \$4
Ahi Tuna marinated in Kewpie Mayo, Wasabi and Lemon, served on a Crispy Wonton Pillow

DIM SUM D \$4
Chicken Siu Mai Dumplings with Green Onion, Mushroom, Soy Dipping Sauce

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

COCKTAIL MEATBALLS D \$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 V \$3
Local Mushrooms, Thyme, Ricotta, Puff Pastry

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

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

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

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

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

CHANA POORI CHAT Ve D \$3
Chana Masala, Coconut Yogurt, Coriander Chutney, Fresh Coriander, Pickled Red Onion, Sev

OYSTER MUSHROOM "CEVICHE" Ve D \$3
Lemon Marinated Oyster Mushroom Medallion, Sofrito of Tomato, Red Onion, Jalapeno, Cilantro, Mini Phyllo Cup

SAMOSA WAFFLE Ve C D \$3
An Authentic Blend of Indian Spices with Fluffy Potatoes & Green Peas with Curry Leaf, Mini Chana Waffle with Tamarind and Coriander Chutneys

Delivery Bites

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

Meaty Bites

CHICKEN SATAYS G \$4

Chicken Satays served with your Choice of Marinade

- Za'atar Satay's, served with Yogurt Mint Dip
- Thai Satay's with Peanut Sauce B N
- 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 G B \$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 B \$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 V \$3

Local Mushrooms, Thyme, Ricotta, Puff Pastry

**served warm*

AVOCADO FRESH ROLL Ve G D \$4

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

CAPRESE POP V G \$3

Cherry Tomato, Bocconcini, Fresh Basil, Balsamic Reduction

VEGGIE SAMOSA V \$3

Vegetable Samosa served with Kiss the Cook Mango Chutney

**served warm*

BUILD YOUR OWN BRUSCHETTA Ve D \$3

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

QUICHE FLORENTINE V G \$4

Mini Quiche with Gruyere Cheese, Spinach and Fine Herbs

**served warm*

FALAFELS Ve G D \$3

House-Made Falafels, served with Tahini Dip

**served warm*

BUILD YOUR OWN NAAN Ve D \$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 \$12

SLIDERS BAR

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

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 Ragù and Shaved Parmesan Cheese OR Pan seared Potato Gnocchi with Wild Mushrooms and Truffle Oil, topped 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 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 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 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
**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



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 a spectacular 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.



CATERING FAQ

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 \$35.00 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?

The deposit can be made by cash, personal cheque (if event is more than 30 days away), certified cheque (if the event is within 30 days), or EFT to sales@kissthecookcatering.com (with the password catering.) Credit cards are also accepted. All credit card payments are subject to a 3.5% admin fee.

The final balance must be paid a minimum of 5 business days prior to the event by cash, certified cheque, EFT or credit card + 3.5% admin fee.

Additional questions?

Contact us at sales@kissthecookcatering.com
OR 416.264.4040





**We bring
the sauce**

416.264.4040

sales@kissthecookcatering.com

kissthecookcatering.com