



WEDDING & SPECIAL EVENTS MENU

FALL & WINTER








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 **Kiss the Cook Catering Inc.**

2490 Kingston Road

Scarborough, Ontario, Canada

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 **www.kissthecookcatering.com**
 **sales@kissthecookcatering.com**



Events Catering

ABOUT US

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 RESTRICTIONS

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 theme and budget.

FULL-SERVICE

As a full-service caterer we can supply professional wait staff, bartenders and event rentals.

MINIMUM ORDERS

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 & Delivery fees are additional.

MEET THE CEO

“Entrepreneurs tend to find inspiration in the most unlikely places. Mine came from around a dining room table.”

- Fia Pagnello

 @kissthecookcatering
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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

\$50.00

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

Chicken, Beef & Fish are Halal

CHICKEN

HERB ROASTED CHICKEN 🌿📄

Herb Roasted Chicken Supreme with Rosemary Jus

ITALIAN CHICKEN CACCIATORE 🌿📄

Chicken Supreme braised in Tomato Sauce with Sweet Peppers, Cremini Mushrooms, Capers and Olives

TUSCAN STUFFED CHICKEN

Roasted Red Pepper, Spinach & Goat Cheese stuffed Chicken Breast with Sundried Tomato Cream Sauce

FOREST MUSHROOM CHICKEN 🌿

Herb Roasted Chicken Supreme with Wild Mushrooms, Cider Cream Sauce

ROSEMARY CHICKEN KABOB 🌿

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

MAPLE CITRUS CHICKEN 🌿📄

Roasted Chicken Supreme, Maple Citrus Glaze

BEEF

ESPRESSO BRAISED SHORT RIB 🌿📄

Espresso Braised Short Rib with Demi Glace
Add \$5.00PP

GRILLED KALBI BEEF SHORT RIBS 🌿📄

Korean BBQ Beef Short Ribs, Glazed in Kalbi Sauce

BEEF BOURGUIGNON 📄

Provençal Style Stew with Aged Sirloin Tip, Rich Red Wine Gravy, Bacon, Button Mushrooms, Root Vegetables, Pearl Onions, Fresh Herbs

AAA PRIME RIB 🌿📄

Carved on-site by a professional chef, Au Jus
Add \$12.00PP



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS

Proteins

Chicken, Beef & Fish are Halal

FISH

KISS THE COOK SALMON 🌾

Lemon & Herb Salmon Filet with Kiss the Cook Tartar Sauce

MEDITERRANEAN SALMON 🌾

Baked Filet of Salmon with Cherry Tomato, Feta, Olives and Fennel

MOROCCAN SALMON 🌾

Harissa Yogurt Crusted Salmon with Sumac



PORK

PORK TENDERLOIN 🌾🍴

Herb Crusted Pork Tenderloin with Winter Spiced Fruit and Honey Confit

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

**DON'T MISS OUT ON OUR LATE NIGHT
FOOD STATIONS (pg 18)**

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

Chicken, Beef & Fish are Halal

PASTA

LASAGNA BOLOGNESE

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

VEGGIE LASAGNA GENOVESE

Fresh Noodles, Layered with Fire Roasted Vegetables, Spinach, Bechamel, Kiss the Cook Tomato Sauce, Basil Pesto

TUSCAN RAVIOLI

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

BUTTERNUT SQUASH RAVIOLI

Butternut Squash Ravioli in Sage Cream Sauce, Shaved Parmigiano Cheese & Crispy Sage

ROTOLO

Pinwheels of Fresh Pasta, Stuffed with Ricotta & Spinach, Braised in Kiss the Cook Tomato Sauce and Topped with Torn Mozzarella and Basil, served with Parmesan Cheese

VEGETARIAN / VEGAN

CAULIFLOWER STEAK

Seared Cauliflower “Steak”, served on a bed of Harissa Sauce, Silky Cauliflower Puree, Lemon Roasted Chickpeas & Sauteed Kale

CHANA MASALA

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

HARISSA TAGINE

Moroccan Stew of Chickpeas, Squash, Preserved Lemon, Button Mushrooms, Eggplant, Root Vegetables & Dried Apricots, served on a bed of Pomegranate Arils, Lemon & Parsley Spiked Couscous

EGGPLANT PARMESAN

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

PORTOBELLO POT PIE

Local Mushrooms, Peas, Root Vegetables, Portobello Gravy. All in a Flaky Puff Pastry Crust



Starches

HERB ROASTED MINI POTATOES

Olive Oil, Rosemary & Sea Salt

BASMATI RICE

Classic Pilaf Style

GARLIC MASHED POTATOES

Best-Ever Garlic Mashed Potatoes

LEMON ROASTED POTATOES

Lemon Roasted Potatoes

WILD RICE PILAF

Wild Rice Pilaf with Roasted Butternut Squash and Pomegranate

Vegetables

GRILLED VEGGIES

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

ITALIAN VEGETABLES

Roasted Balsamic Mushrooms, Red Peppers & Broccolini

STEAMED VEGETABLES

Chef's Selection of the Season's Best Farmer's Market Vegetables, Steamed

ROOT VEGETABLES

Roasted Medley with Cumin and Maple Glaze



Salads

GARDEN

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

CITRUS & BEET ROOT BOOST

Baby Arugula, Orange, Roasted Beet, Pickled Red Onion, Mint, Crumbled Goat Cheese, Maple Tahini Dressing & Candied Spiced Pecans served on the side

ONTARIO PEAR & CHICORY

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

KALE & QUINOA

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

CAESAR

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

SUPERFOOD CRUNCH

Rainbow Slaw topped with a Power-Punching Superfood Mix of Sunflower & Pumpkin Seeds, Acai Berries, Marinated Edamame, Oven Dried Cranberries, Fresh Herbs, Mandarin Oranges and Pomegranate Arils, served with Ponzu Vinaigrette



Sweet Endings

GOURMET SQUARES


A daily selection of Fresh Baked

Squares including;

Sea Salt Caramel Brownie

Carrot Cake with Cream Cheese Frosting

Lemon Square

Pecan Square 




Chef's Seasonal Selection


**Dessert squares are cut in half*




GLUTEN-FREE SQUARES +\$2pp

Flourless Brownie 

Vegan Blueberry Coconut Bar   

Vegan Maple Butter Tart Bar   

Vegan Chocolate Boston Cream Bar   

Vegan Carrot Cake   

**One Full Square per person*

JUMBO COOKIES

A daily selection of Fresh Baked

Cookies including;

Sea Salt Chocolate Chip

Oatmeal Raisin

Ginger Molasses

Chef's Seasonal Selection

NONA'S RICOTTA CANNOLI

Traditional Ricotta Filling, Mini

Chocolate Chips

**Minimum order of 12 pieces*

BUTTER TARTS

Fresh Baked Classic Butter Tarts

MACARONS +\$2pp

A colorful assortment of KTC Macarons including:

Lemon

Salted Butter Caramel

Raspberry

Chocolate

Vanilla

Coffee

**2 per person*





MINI CHEESECAKES ✓

Triple Chocolate
Raspberry White Chocolate
Tiramisu
Cookies & Cream
New York
Mocha

**Minimum order of 12 pieces*

SLAB CAKES ✓

Customizable Cakes for Special Occasions
Lemon
Chocolate
Vanilla
Strawberry Shortcake
Black Forest

SLAB CAKE SIZING & PRICING:

10" Round (Serves 12 - 15)	\$55
12" Round (Serves 15 - 20)	\$75
Quarter Slab (Serves 20-30)	\$100
Half Slab (Serves 40-50)	\$140
Full Slab (Serves 60-75)	\$170
Hand Lettering	\$15

MASON JAR DESSERTS

+\$3

**Minimum Order 12 Jars per kind*

SALTED CARAMEL BROWNIE SKOR ✓

Sea Salt Caramel Brownie Chunks, Chocolate Mousse, Whipped Cream, Skor Bits, Served in a 125mL Mason Jar

STRAWBERRY SHORTCAKE ✓

Vanilla Cake, French Vanilla Custard, Orange Macerated Strawberries, Whipped Cream, Served in a 125mL Mason Jar

TIRAMISU CHEESECAKE ✓

Tiramisu Flavoured Cheesecake, Lady Fingers, Espresso, Mascarpone, Whipped Cream, Cocoa Powder, Served in a 125mL Mason Jar






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 
- Cucumber & Cream Cheese 

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

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

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

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**





DELUXE CROSTINI PRESENTATION

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

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

CHIPPIES & DIPPIES

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

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, Pesto Chicken Satays, 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**

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**

ASIAN DELIGHT

Featuring Halal Marinated Chicken Skewers including Hong Kong BBQ with Spicy Honey Tamari, Avocado Fresh Rolls, Avocado Cucumber Rolls, Vegetarian California Rolls, Avocado Mango Roll, Yam Tempura with Soy Sauce & Wasabi, Sweet Chili Sauce

- Small: serves 10 - 12 **\$120**
- Medium: serves 20-22 **\$240**
- Large: serves 25 - 30 **\$300**



Finger Foods



RECOMMENDED QUANTITIES

Pre Dinner

30 min - 2 hours

3 - 5 pieces per guest

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Afternoon Party

2 to 4 hours

6 - 8 pieces per guest

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Cocktail Dinner

2 to 6 hours

8 - 12 pieces per guest





Finger Foods

Cocktail reception favorites, made with love.
\$4 Each

SLIDERS



KISS THE COOK SLIDER

Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, Mini Sesame Burger Bun

*Vegetarian Option: Beyond Beef Patty +\$1.00ea



CRISPY CHICKEN SLIDER

Southern Fried Crispy Chicken, Frank's Hot Honey Sauce, House Coleslaw, Dill Pickle, Mini Brioche Bun



MAPLE CITRUS GRILLED CHICKEN

Glazed Chicken Breast, Kale & Cranberry Slaw, Pickled Squash, Herb Goat Cheese, Mini Brioche Bun



FRENCH DIP

Shaved KTC Roast Beef, Gruyere, Arugula Aioli, Braised & Crispy Onions, Mini Brioche Bun



EGGPLANT PARM

Breaded Eggplant, Marinara, Fresh Basil, Bomba, Parmesan, Buffalo Mozzarella, Slider Bun

MINI BANH MI



CHICKEN

Vietnamese Marinated Chicken with White Bean, Edamame & Thyme Pate, Pickled Crispy Carrots & Radish, Fresh Sliced Cucumber Ribbons, Fresh Cilantro & Thai Basil, Chili Mayo, KTC Mini Baguette



PULLED PORK

Vietnamese Marinated Pulled Pork with White Bean, Edamame & Thyme Pate, Pickled Crispy Carrots & Radish, Fresh Sliced Cucumber Ribbons, Fresh Cilantro & Thai Basil, Chili Mayo, KTC Mini Baguette



FLANK STEAK

Vietnamese Marinated Grilled Steak with White Bean, Edamame & Thyme Pate, Pickled Crispy Carrots & Radish, Fresh Sliced Cucumber Ribbons, Fresh Cilantro & Thai Basil, Chili Mayo, KTC Mini Baguette



VEGAN

Vietnamese Marinated Tofu with White Bean Pate, Pickled Carrots, Radish, Fresh Sliced Cucumber Ribbons, Fresh Cilantro & Thai Basil, Vegan Chili Mayo, KTC Mini Baguette





CHICKEN SATAYS

Halal Chicken with a Selection of Marinades



THE DANFORTH

Greek Marinade with Fresh Lemon Zest, Rosemary, Parsley, & Homemade Tzatziki



FLAME GRILLED JERK

A Traditional Blend of Caribbean Spices



SHAWARMA

Shawarma Marinade with Tahini Sauce



HONG KONG

Hong Kong BBQ Marinade with Spicy Honey Tamari



HAWAIIAN HULI HULI

Soy & Ginger BBQ Glazed with Grilled Pineapple

COCKTAIL MEATBALLS

Halal Beef



STICKY THAI

Zesty Ginger, Garlic Meatballs scented with Fresh Thai Basil & Lemongrass



CAROLINA GOLD BBQ GLAZED

A Tangy Mustard & Sweet Brown Sugar Glaze



TERIYAKI

Brown Sugar & Tamari Glazed, Topped with Toasted Sesame & Scallions



MINT & TAMARIND CHUTNEY GLAZED

Sumac & Sesame Flavours feature with Warm Middle Eastern Spices



MEATY BITES



PROSCIUTTO TOAST

Creamy Chive Spread, Spiced Pear Jam, Shaved Prosciutto, Pecorino Toast



CHICKEN SAMOSA

Fried Golden Pastry stuffed with Chicken, Potatoes, Onion, Peas, served with Tamarind Chutney



COCONUT SHRIMP

Crispy Coconut Shrimp, served with Sweet Chili Pineapple Salsa



CHICKEN EMPANADA

Fried Traditional Spanish Turnover served with Sweet Mustard Sauce



GRILLED SHRIMP COCKTAIL

Fresh Lemon & Cocktail Sauce



PETITE TORTIERES

French Canadian Minced Beef Pie with Warm Winter Spices, Flaky Puff Pastry. Served with Roasted Red Pepper Ketchup

VEGGIE BITES



MAC N' CHEESE BOMB

Fried Golden and Loaded with 4 Cheeses, Topped with Parmesan, Truffle Aioli



CAPRESE POP

Cherry Tomato, Pesto Marinated Bocconcini, Fresh Basil, Balsamic Reduction



AVOCADO FRESH ROLL

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



VEGAN SAMOSA

Fried Golden Pastry stuffed with Potatoes, Onion, Peas, served with Mango Chutney



KTC "LOX"

Sous Vide Cured Carrot Ribbons layered with Cucumber & Pickled Red Onion, Sumac Caper Oat "Cream Cheese", Everything Scallion Chinese Pancake



Food Stations





Build Your Own

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


YUMMY

\$12

SLIDERS BAR

Build your Sliders on fresh baked Mini Sesame & Brioche Buns

Your Choice of 3 Proteins:

- BBQ Braised Pulled Pork
- Grilled All Beef Chuck Burger
- Pulled Chipotle Chicken
- Beyond Meat Veggie Burger 

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*

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 Chipotle 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*

DREAM POUTINE

\$15

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!

* CLASSIC POUTINE

\$9

Oven Roasted Potato Wedges, Quebec Cheese Curds & Poutine Gravy

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*

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 displayed in our fun Carnival Style Nacho Warmer. Disposable baskets included.*



Chef Interactive

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

SLIDERS, SLIDERS, SLIDERS \$8

Mini Burgers built fresh by our Professional Chefs
Your Choice of 3 Kinds:

• KISS THE COOK SLIDER

Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, Mini Sesame Burger Bun

**Vegetarian Option: Beyond Beef Patty + \$1.00ea* 

• CRISPY CHICKEN SLIDER

Southern Fried Crispy Chicken, Frank's Hot Honey Sauce, Coleslaw, Dill Pickle, Mini Brioche Bun

• MAPLE CITRUS GRILLED CHICKEN

Glazed Chicken Breast, Kale & Cranberry Slaw, Pickled Squash, Herb Goat Cheese, Mini Brioche Bun

• FRENCH DIP

Shaved KTC Roast Beef, Gruyere, Arugula Aioli, Braised & Crispy Onions, Mini Brioche Bun

• EGGPLANT PARM

Breaded Eggplant, Marinara, Fresh Basil, Bomba, Parmesan, Buffalo Mozzarella, Slider 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*

GNOCCHI BAR \$14

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 Lemon Arugula Salad 

LOOKING FOR SOMETHING ELSE?

CUSTOM STATIONS ARE AVAILABLE BASED ON YOUR UNIQUE THEME!

PLEASE INQUIRE WITH YOUR EVENT PLANNER





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 & BEET ROOT BOOST \$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 \$8

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

ONTARIO PEAR & CHICORY \$8

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

SUPERFOOD CRUNCH \$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 Arils with Ponzu Vinaigrette

MOROCCAN COUSCOUS \$8

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

Tasting Plates

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

TASTING MENU 1 \$12

Espresso Braised Beef Short Rib, Demi Glaze, Mashed Potatoes, French Green Beans with Fried Shallots

TASTING MENU 2 \$10

Tender Pieces of Marinated Chicken, Grilled & Braised in a Rich Tomato Gravy with Hints of Fenugreek & Traditional Spices. Served with Pilaf Rice & Jeera Potato Fry

TASTING MENU 3 \$9

Chana Masala, Steamed Basmati Rice, Turmeric & Fenugreek Roasted Cauliflower, Crispy Onion, Papadum Chip

TASTING MENU 4 \$10

Potato Gnocchi pan seared with Wild Mushrooms and Truffle Oil, topped with Freshly Shaved Parmesan and Lemongrass Arugula Salad Garnish

Customized tasting plates are available upon request.
Contact our events planning team for more info.

416-264-4040

sales@kissthecookcatering.com





Bar

SOFT BAR

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

BASIC BAR

Stolichnaya Vodka
Beefeater Gin
Captain Morgan White Rum
Canadian Club Whisky
Teachers Scotch

PREMIUM BAR

Ketel One Vodka
Tanqueray Gin
Appleton VX Estate Rum
Crown Royal Whisky
Johnnie Walker Red Scotch
JP Wiser's 10 YR Canadian Whisky

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

Peller Family Reserve Rosé Bubbles VQA
Bottega Vino Dei Poeti Prosecco DOC
Martini Prosecco DOC
Bread & Butter Prosecco DOC
Hinterland Whitecap VQA
Bailly Lapierre Réserve Brut Crémant de Bourgogne

WHITE WINE

Cono Sur Bicicleta Viognier
Jackson Triggs Chardonnay
Tête De Lion Chenin Blanc
Peller Family Reserve Chardonnay VQA
Collavini Pinot Grigio
Stoneleigh Sauvignon Blanc
Oyster Bay Sauvignon Blanc
Santa Margherita Pinot Grigio
Latour Chardonnay Bourgogne
Cellier Du Chateau De La Chaume Chablis

ROSE WINE

Jacob's Creek Moscato Rosé
Cave Spring Dry Rosé

RED WINE

Cono Sur Bicicleta Pinot Noir
Jackson Triggs Cabernet Sauvignon
Open Smooth Red VQA
Jacob's Creek Shiraz Cabernet Sauvignon
Yellow Tail Cabernet Sauvignon
13th Street Burger Blend Gamay Noir / Pinot Noir VQA
Ruffino Chianti
Masi Bonacosta Valpolicella Classico DOC
Louis Jadot Beaujolais-Villages

BEER

Mill Street Organic Lager
Heineken
Stella Artois
Steam Whistle Pilsner
Guinness Draught

CIDER

Somersby Apple Cider
Brickworks Ciderhouse Batch 1904
Growers Honeycrisp Apple Cider



CATERING FAQ

What is your minimum order?

\$200.00 food spend per order for deliveries Monday through Friday. \$250.00 food spend per order for deliveries Saturday. \$1500.00 food spend per order for deliveries on Sunday. HST and delivery are additional.

What is your delivery fee?

Delivery charges vary based on location. Most Toronto addresses are subject to \$40.00 delivery fee for breakfast and lunch.

Orders of 100 people, or more are subject to a \$60.00 delivery fee.

Evening and weekend rates may be subject to additional fees. Contact a customer service representative to confirm the delivery fee to your location.

When is your order deadline?

We require 5 business days notice to guarantee availability. Orders placed with less notice may still be accommodated. Please call 416-264-4040 to verify availability. We always do our utmost to accommodate last minute requests.

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.

Are disposables included?

Biodegradable disposable cutlery, plates and serving utensils can be purchased for buffet packages for \$2.50 per person.

Do you offer full service catering?

Yes! We can provide professional waitstaff, chefs, bartenders and rental coordination for events of all sizes.



**Can meals be individually boxed?**

Yes. All menus can be individually packaged upon request. There is a \$2.50 boxing fee.

What is your cancellation policy?

We require 5 business days notice for order cancellation.

Kiss the Cook will donate any prepared cancelled orders to Homes First Society or Feed Scarborough to help provide food for those in need.

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.

Do you offer daily catering?

Daily corporate catering programs are our specialty. We take care of all the menu planning so it feels like you're eating at a different restaurant each day, but with one reliable partner. We will provide you with a dedicated, accessible account manager and experienced delivery person for set-up. Dietary restrictions will be accommodate and boxed separately for easy identification. Volume discounts apply.

To learn more about our chef curated daily specials visit:

www.kissthecookcatering.com/catering/calendar

What is your secret ingredient that makes everything taste so good?

Love! We also have the best clients ever.

Additional questions?

Contact us at

sales@kissthecookcatering.com

OR 416.264.4040



**We bring
the sauce**

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