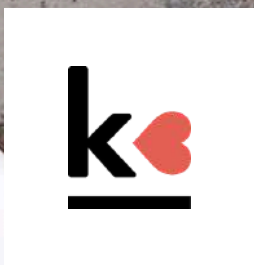


# SUMMER BBQ MENU

kissthecookcatering.com





BBQ PACKAGES	05
BYO BUCKET LIST BBQ	06
SIDES & SALADS	08
DESSERT	09
BEVERAGES	10
GRAZING PLATTERS	12
FINGER FOODS	15
FINGER FOODS BBQ	18
FOOD STATIONS	20
TASTING PLATES	22
FAQ'S	23
CONTACT US	25

**KISS THE COOK CATERING  
MAKES EVERY EFFORT TO SUPPORT  
LOCAL CANADIAN BUSINESSES **





## Delicious

We use fresh, local meats and seasonal produce to cater a gourmet barbeque experience. Every menu is scratch made, premium quality and served in plentiful portions

## Dietary

We provide menu alternatives for all dietary restrictions including vegetarian, vegan, halal, gluten-free or other allergies or intolerances

## Flexibility

We customize our menus to create the perfect package for each unique occasion. Feel free to mix and match!

## Full-Service

As a full-service caterer we can provide professional staffing, bartending services and event rentals

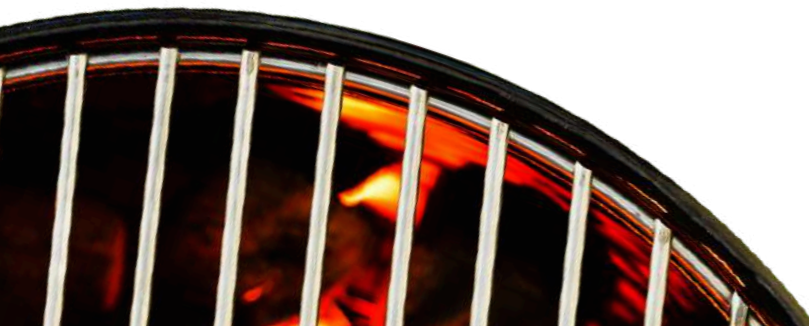
Price is per serving

Minimum order 10 guests

Minimum spend for Food & Beverage (before tax and delivery):

- Monday through Friday \$200.00
- Saturday \$250.00
- Sunday \$1500.00

*HST is additional*



# Burger Bashes



# TRADITIONAL BBQ



**\$20 / Person - Includes your choice of 1 Entree, 2 Salads, 1 Dessert, 1 Beverage**

## Proteins



All Beef & Chicken is Halal




### SELECT UP TO 3 PROTEINS BELOW:

5oz Chuck Burger  

Jumbo Sausage  


Jumbo All-Beef Hot Dog

BBQ Chicken Breast on a Bun  

Jumbo Vegan Stadium "Hot Dog"   

Vegan Beyond Beef Burger  

All Served on Fresh Baked Sesame Buns  

\*\* Substitute for Gluten Free Bun (+\$2 pp) 

### INCLUDED CONDIMENTS:



Ketchup, Mustard, Relish

Onion, Tomato, Lettuce, Dill Pickles

### UPGRADE YOUR CONDIMENTS:

Chipotle Mayo, Caramelized Onion, Roasted Red Pepper, Banana Peppers (+\$3 pp)

**ADD ON:** Bacon Strips (+\$2 pp)  



**ADD ON:** Aged Cheddar Slices (+\$2 pp)  



## Desserts

### SELECT 1 DESSERT:

Assorted Jumbo Cookie 

or

Baker's Daily Selection of Dessert Squares  

\*\* Substitute Fruit Platter (+ \$2 pp)   

\*\* Vegan/Gluten Free Desserts available on request   

## Beverages

Soft Drinks, Iced Tea, Bottled Water

\*\*Upgrade to Sparkling Water (+\$1.5 pp)

## Salads

### SELECT 2 SALADS

### CHEF RECOMMENDED:

#### GARDEN

Seasonal Mixed Greens, Loaded with Fresh Cut Vegetables, Kiss the Cook Balsamic Vinaigrette

&

#### GREEK PASTA

Penne Pasta with Cherry Tomato, Cucumber, Bell Peppers, Kalamata Olives, Red Onion, Feta, Herbs, White Wine Vinaigrette

OR SELECT YOUR OWN - SEE PAGE 8!

## Add On: A La Carte Entrees



Minimum 8 Per Kind




5oz Chuck Burger   **\$10**

Jumbo Sausage   **\$7**

Jumbo All-Beef Hot Dog **\$7**

BBQ Chicken Breast   **\$10**

BBQ Chicken Breast on a Bun   **\$15**

Jumbo Vegan Stadium "Hot Dog"    **\$9**

Vegan Beyond Beef Burger   **\$12**



Minimum Order 10 Guests



# BUILD YOUR OWN BUCKET LIST BBQ

## PACKAGE 1

- 1 Protein
- 1 Starch
- 1 Vegetable
- 1 Salad
- 1 Dessert

**\$40.00**

## PACKAGE 2

- 2 Proteins
- 1 Starch
- 1 Vegetable
- 2 Salads
- 1 Dessert

**\$50.00**

## PACKAGE 3

- 4 Finger Foods
- 2 Proteins
- 1 Starch
- 1 Vegetable
- 2 Salads
- 1 Dessert

**\$65.00**





# Proteins

## CHICKEN

### SOUTHERN BBQ CHICKEN

Sweet & Spicy BBQ Glazed Chicken Supreme

### JERK CHICKEN

24 Hour Marinated Jerk Chicken Supreme, finished on the Grill with our Signature Jerk Sauce

### ROSEMARY CHICKEN KABOB

Best Ever Herb Marinated Chicken Breast, Skewered and Grilled to Perfection, Tzatziki Sauce on the side

### HULI HULI CHICKEN

Hawaiian Style Soy & Ginger BBQ Glazed Chicken Supreme

### PIRI PIRI CHICKEN

Portuguese-Style Chicken Supreme with Piri Piri Sauce

## VEGETARIAN / VEGAN

### HARISSA CAULIFLOWER "STEAK"

Grilled Cauliflower "Steak" on a Bed of Harissa Sauce, Cauliflower Puree, Lemon Roasted Chickpeas & Sautéed Kale

### VEGGIE SOUVLAKI

Grilled Seasonal Vegetable & Marinated Tofu Kebob, served with Tzatziki Sauce on the side

### JACKFRUIT BURGER

Pulled Jackfruit, Carolina Gold BBQ Sauce, Tangy Coleslaw on a Fresh Baked Sesame Seed Bun

## BEEF

### BBQ BEEF & VEGGIE SKEWER

Marinated Beef Tenderloin Skewered with Seasonal Vegetables and Grilled to Perfection

### MIDDLE EAST BEEF KABAB

Skewers of Lean Ground AAA Canadian Beef with our Signature Mixture of Onion, Chopped Parsley, Sumac and Herbs, served with Garlic Labneh

### BUTCHER'S CHOICE WAYGU BURGER

5oz Japanese Kobe Waygu Beef Burger with all the Fixings on a Fresh Baked Brioche Bun

### TOP SIRLOIN BASEBALL STEAK

6oz AAA Canadian Cut, Montreal Spiced Steak, Grilled to Perfection

## PORK

### BBQ PULLED PORK ON A BUN

Smoked Pulled Pork, Carolina Gold BBQ Sauce, Grilled Pineapple, House Slaw, Pineapple Chutney & Brioche Bun

### CHEF CHRIS' FAMOUS BBQ RIBS

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



# Starches

## HERB ROASTED MINI POTATOES

Olive Oil, Rosemary & Sea Salt

## SEASONED POTATO WEDGES

Best Herb Roasted, Triple Baked Potato Wedges

\* Upgrade to our Classic Poutine (+\$5 pp)

## LEMON ROASTED POTATOES

Lemon Roasted Potatoes

## ISLAND RICE

Coconut Scented Rice with Black Beans

# Vegetables

## GRILLED VEGGIES

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

## ITALIAN VEGETABLES

Roasted Balsamic Mushrooms, Red Peppers & Broccoli

## BRAISED COLLARD GREENS

Southern Style Braised Greens

## SUMMER SUCCOTASH

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

## ½ CORN ON THE COB

Fresh Grilled ½ Corn on the Cob  
Served with Butter, Salt & Pepper on the side



# Salads

## GARDEN

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

## STRAWBERRY SPINACH

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

## CAESAR

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

## GERMAN POTATO SALAD

Yukon Potatoes, Fresh Dill, Grainy Mustard, Pickled Red Onion, Dill Pickles, Olives

## GREEK PASTA

Penne Pasta with Cherry Tomato, Cucumber, Bell Peppers, Kalamata Olives, Red Onion, Feta, Herbs, White Wine Vinaigrette

## BOWTIE CAPRESE

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

## SUPERFOOD CRUNCH

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

## THAI MANGO SLAW

Mixed Napa & Green Cabbage, Carrots, Red Onion, Mango, Tossed with a Citrus Vinaigrette


## MEXICAN STREET CORN

Grilled Corn, Feta, Jalapeno, Red Onion, Cilantro, Chili, Lime, Mexican Crema
















# 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  
\*2 pieces per person

## GLUTEN-FREE & VEGAN

Flourless Brownie   
Vegan Blueberry Coconut Bar     
Vegan Maple Butter Tart Bar     
Vegan Chocolate Boston Cream Bar     
Vegan Carrot Cake     
\*One 3" 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

## UPGRADE YOUR DESSERT!

### MASON JAR DESSERTS (+\$1pp)

\*Minimum Order 12 Jars per kind

#### SALTED CARAMEL BROWNIE SKOR

Sea Salt Caramel Brownie Chunks, Chocolate Mousse, Whipped Cream, Skor Bits

#### STRAWBERRY SHORTCAKE

Vanilla Cake, French Vanilla Custard, Orange Macerated Strawberries, Whipped Cream,

#### TIRAMISU CHEESECAKE

Tiramisu Flavoured Cheesecake, Lady Fingers, Espresso, Mascarpone, Whipped Cream, Cocoa Powder

\*Dessert Jars are served in Disposable Parfait Cups  
Upgrade to a Mason Jar +\$2 per jar



# Snacks & Beverages



## CHILLED REFRESHMENTS

<b>Kiss the Cook Fresh Pressed Juices</b>	<b>\$7.00</b>
Apple, Orange, Cranberry, Ruby Red Grapefruit	
<b>Kiss the Cook Fresh Pressed Juice Blends</b>	<b>\$7.50</b>
Pomegranate Blueberry, Mango Strawberry Orange	
<b>Kiss the Cook Fresh Pressed Smoothie</b>	<b>\$8.00</b>
Fresh Pressed Greens, Strawberry Banana	
<b>Assorted Soft Drinks</b>	<b>\$3.00</b>
Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite & Fuze Iced Tea	
<b>Bottled Water</b>	<b>\$2.50</b>
<b>San Pellegrino</b>	<b>\$4.50</b>
Sparkling Water (500ml)	
<b>San Pellegrino</b>	<b>\$4.00</b>
Fruit Flavours	

## PREMIUM BEVERAGE OPTIONS

<b>Kiss the Cook Homemade Iced Tea</b>	<b>\$6.00</b>
Served from a drink dispenser with fresh sliced lemons Flavour Options: Mixed Berry Iced Tea, Pomegranate Acai Berry Lemon Tea, <i>*minimum order 25 per kind</i> <i>**upgrade to individual 250ml Mason Jars (+\$2 pp)</i>	
<b>Kiss the Cook Fresh Lemonade</b>	<b>\$7.00</b>
Individual 355ml Bottle Flavour Options: Blueberry Hibiscus Lemonade, Strawberry Lemonade, Classic Lemonade, Peach Lemonade <i>*minimum order 12</i>	
<b>Glaceau Vitamin Water</b>	<b>\$5.00</b>
Assorted Flavours (591ml) <i>*minimum order 12</i>	
<b>Signature Mocktail's</b>	<b>\$8.00</b>
Inquire with your Event Planner for our delicious summer Mocktail options, served from a beverage dispenser <i>*minimum order 25 per kind</i> <i>**upgrade to individual 250ml Mason Jars (+\$2 pp)</i>	



## SALTY SNACKS

<b>MISS VICKY'S CHIPS</b>	<b>\$3</b>
Original, Salt & Vinegar, Applewood BBQ, Sweet Chili Sour Cream	
<b>FRITO LAY'S</b>	<b>\$3</b>
Doritos, Cheeto Puffs, Lay's Ketchup, Lay's Classic, Ruffles All Dressed	
<b>MUNCHIES SNACK MIX</b>	<b>\$3</b>
Combination of Doritos, Sun Chips, Rold Gold Pretzels and Cheetos	





**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, Pico De Gallo, 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 with Seafood Sauce, Grilled Flank Steak with Chimichurri, Smoked Salmon, Garnished with Grilled Seasonal Vegetables, Grilled Lemon, Crostini & Fresh Herbs

- Small: serves 10 - 12 **\$175**
- 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, Minimum order 12 peices per kind.

## 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



### PULLED PORK SLIDER

Smoked Pulled Pork, Carolina Gold BBQ Sauce, House Slaw, Dill Pickle, Mini Brioche Bun



### CHICKEN CAPRESE SLIDER

Thinly Sliced Herb Roasted Chicken Breast, Mozzarella, Basil Pesto 'Genovese', Heirloom Tomato, Arugula and Balsamic Reduction, Mini Brioche Bun



### FRENCH DIP SLIDER

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



### RAINBOW VEGETABLE SLIDER

The Season's Best Grilled Vegetables, Goat Cheese, Basil Pesto, Mini Brioche Bun

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## MINI BAHN 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



### 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





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## CHICKEN BITES













*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

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## COCKTAIL MEATBALLS

*Halal Beef*


















-  **STICKY THAI BEEF**    
Zesty Ginger, Garlic Meatballs scented with Fresh Thai Basil & Lemongrass
-  **CAROLINA GOLD BBQ BEEF**    
A Tangy Mustard & Sweet Brown Sugar Glaze
-  **TERIYAKI BEEF**    
Brown Sugar & Tamari Glazed, Topped with Toasted Sesame & Scallions
-  **VEGAN MANCHURIAN**    
Indo-Chinese dish of Fried Veggie Dumplings dunked in a Hot, Sweet & Sour Sauce



## MEATY BITES

-  **TUNA POKE**   
Sashimi Grade Ahi Tuna Salad Marinated in Tamari, Kewpie Mayo, Wasabi & Lemon served in Mini Sesame Cones
-  **CHICKEN SAMOSA**   
Fried Golden Pastry stuffed with Chicken, Potatoes, Onion, Peas, served with Tamarind Chutney
-  **CHICKEN 65 LOLLIPOPS**   
South Indian Snack of Chicken Drumettes Marinated in Ginger, Garlic, Garam Masala, Curry Leaves, Deep Fried and Tempered in Sauce
-  **COCONUT SHRIMP**   
Crispy Coconut Shrimp, served with Sweet Chili Pineapple Salsa
-  **GRILLED SHRIMP COCKTAIL**    
Jumbo Shrimp, Fresh Lemon & Cocktail Sauce
-  **CARNE ASADA**   
Mini Soft Tacos with Grilled Flank Steak, Onion, Cilantro, Chipotle Sauce, Pico de Gallo


## 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 Chilli 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
-  **THREE-CHEESE GRILLED CHEESE**   
Aged Cheddar, Smoked Gruyere, Mozzarella & Basil Pesto (nut-free)








# Finger Foods BBQ

## SLIDERS

- Kiss the Cook Slider: Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, Mini Sesame Burger Bun
- Fried Chicken Slider: Southern Fried Crispy Chicken, Frank's Hot Honey Sauce, House Coleslaw, Dill Pickle, Mini Brioche Bun
- Beyond Meat Mac: Beyond Meat Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, Mini Sesame Burger Bun 

## SATAYS

- Hong Kong Chicken Bites with BBQ Marinade & Spicy Honey Tamari  
- Crispy Coconut Shrimp, Sweet Chili Pineapple Salsa 
- Caprese Pop with Cherry Tomato, Bocconcini, Fresh Basil, Balsamic Reduction  

## COLD BUFFET

- Thai Noodle Salad served in Asian Takeout Boxes w Chopsticks   
- Avocado Fresh Rolls with Avocado, Lettuce, Carrot, Cucumber, Rice Paper Wrap & Sweet Chili Dip   

## DREAM POUTINE

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!

**\$50 per person**

\*full service required

\*\* Please inquire for delivery only menu options

**FEATURE ADD ON:**  
Mason Jar Salads (pg. 22)



# Food Stations






# Build Your Own

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

## YUMMY SLIDERS BAR \$12

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

## 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 Lemongrass Arugula Salad 

## 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 + \$1.00 ea *
- CRISPY CHICKEN SLIDER  
Southern Fried Crispy Chicken, Frank's Hot Honey Sauce, Coleslaw, Dill Pickle, Mini Brioche Bun
- PULLED PORK SLIDER  
Smoked Pulled Pork, Carolina Gold BBQ Sauce, House Slaw, Dill Pickle, Mini Brioche Bun
- CAPRESE CHICKEN SLIDER  
Thinly Sliced Herb Roasted Chicken Breast, Mozzarella, Basil Pesto 'Genovese', Heirloom Tomato, Arugula and Balsamic Reduction, Mini Brioche Bun
- FRENCH DIP  
Shaved KTC Roast Beef, Gruyere, Arugula Aioli, Braised & Crispy Onions, Mini Brioche Bun
- RAINBOW VEGETABLE SLIDER   
The Season's Best Grilled Vegetables, Goat Cheese, Basil Pesto, Mini Brioche 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: Bacon, Buffalo Chicken, Cauliflower, 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*

## PAD THAI STATION \$14

Made to Order Pad Thai with your choice of:

- Chicken  
- Shrimp  
- Tofu   

Includes Bean Sprouts, Scrambled Egg, Carrots, Sweet & Chili Peppers, Scallions, Garlic, Cilantro, Lime and Peanuts Tossed with traditional Rice Noodles and our fragrant KTC Pad Thai Sauce

*\*Served in Chinese Takeout Boxes with Chopsticks or Bamboo Forks*

















# 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*

- GARDEN**    **\$9**  
 Seasonal Mixed Greens, Loaded with Fresh Cut Vegetables, Kiss the Cook Balsamic Vinaigrette
- STRAWBERRY & SPINACH**    **\$10**  
 Baby Spinach, Strawberries, Blueberries, Organic Quinoa, Goat Cheese, with Lemon Poppy Seed Dressing & Candied Pecans served on the side
- SUPERFOOD CRUNCH**    **\$10**  
 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
- BOWTIE CAPRESE**  **\$10**  
 Farfalle Pasta, Cherry Tomato, Bocconcini, Fresh Basil, Basil Pesto, Arugula, Balsamic Reduction
- ASIAN NOODLE SALAD**   **\$10**  
 Vermicelli Noodles, Cabbage, Carrots, Edamame, Radish, Bell Peppers, Fresh Herbs, Toasted Sesame. Tossed in our Homemade Tamarind & Ginger Dressing

# BBQ Themed Tasting Plates

These menu options are plated by our chefs and passed to guests. They can be eaten standing with a fork. Order one or more!

- TASTING MENU 1** **\$12**  
 Nashville Fried Chicken Drumette, Creamy Mac N Cheese, Braised Collard Greens, Hush Puppy Fritter
- TASTING MENU 2**   **\$14**  
 Jerk Marinated Grilled Salmon Loin served on a bed of Coconut Rice with Black Beans, Summer Vegetable Succotash
- TASTING MENU 3**   **\$12**  
 Thai Noodle Salad with Seasonal Vegetables scented with Lemongrass, Sweet Chili, Topped with Crispy Coconut Shrimp
- TASTING MENU 4**   **\$14**  
 Espresso Braised Beef Short Rib, Demi Glaze, Mashed Potatoes, French Green Beans with Fried Shallots
- TASTING MENU 5**  **\$10**  
 Vegetarian Chili Stuffed Baked Jacket Potato, topped with Aged Cheddar, Sour Cream, Chives, Crispy Onion

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

**416-264-4040**  
**sales@kissthecookcatering.com**





## 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. \$1,500.00 food spend per order for deliveries on Sunday. HST and delivery are additional.

### **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

### **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

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



# 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 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*

## 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.

## What are your delivery fees?

Delivery charges vary based on location. Most Toronto addresses are subject to \$50.00 delivery fee for breakfast and lunch. Orders of 100 people, or more are subject to a \$75.00 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.





**We bring  
the sauce**

📍 Kiss the Cook Catering Inc.  
2490 Kingston Road  
Scarborough, Ontario, Canada

📷 @kissthecookcatering  
🌐 [www.kissthecookcatering.com](http://www.kissthecookcatering.com)  
✉ [sales@kissthecookcatering.com](mailto:sales@kissthecookcatering.com)

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