

# CORPORATE CATERING MENU

Fall & Winter





# kiss the cook

CATERING

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



# Corporate 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](https://www.instagram.com/kissthecookcatering)
-  [www.kissthecookcatering.com](http://www.kissthecookcatering.com)
-  [sales@kissthecookcatering.com](mailto:sales@kissthecookcatering.com)





**Start your  
day off  
right!**

# Breakfast

Prices are per serving. Minimum order of 8




## CONTINENTAL

### SELECT 1 OPTION




Light: 1 Breakfast Pastry **\$12**

Standard: 1.5 Breakfast Pastries **\$14**







### ASSORTED BREAKFAST PASTRIES

- Fresh Baked Muffins: Wild Blueberry, Carrot Oat Crumble, Chocolate Banana, Lemon Raspberry 
- Croissants: Butter, Chocolate 
- Scones: Wild Blueberry, Lemon Cranberry 
- Fruit Preserves & Butter

### SERVED WITH




Fresh Fruit Platter with Berries   





### VEGAN & GLUTEN FREE OPTIONS

- Apple Cinnamon Muffin (+ \$1 pp)   
- Blueberry Banana Muffin (+ \$1 pp)   

### ADD ON TO ANY BREAKFAST:

RISE & SHINE PARFAIT  **\$6**  
Vanilla Greek Yogurt, Fresh Berries,  
Homemade Granola

COCONUT CHIA PUDDING    **\$7**  
Sour Cherry Preserve, Mint,  
Toasted Coconut






KISS THE COOK POWER BAR     **\$7**  
Oats, Crisped Rice Cereal, Chia Seeds, Hemp  
Seeds, Dried Cranberries, Pumpkin Seeds,  
Almonds, Peanut Butter, Coconut, Chocolate














## DELUXE HOT BREAKFAST \$18

### SELECT 1 ENTREE:




- Frittata Florentine: Canada Grade A Eggs, Spinach, Feta, Onion & Fine Herbs  
- Farmers Fluffy Scrambled Eggs  
- Pancakes with Canadian Maple Syrup & Butter 

### SELECT 2 PROTEINS:


2 pieces per person

- Crispy Bacon  
- Breakfast Sausage 
- Chicken Apple Sausage ( + \$1.50 pp )  
- Turkey Bacon ( + \$1.50 pp )  
- Beyond Meat Breakfast Sausage ( + \$2 pp )  

### STARCH


KTC Breakfast Potatoes: Home Fried New Potatoes, Caramelized Onion, Bell Peppers, Scallions, Thyme, Spanish Paprika   

### SERVED WITH



Fresh Fruit Platter with Berries   

## BREAKFAST BAGELS \$15

Our delicious breakfast bagels are individually wrapped and served warm. Your choice of:




- Canadian Bagel: Scrambled Eggs, Crispy Bacon & Aged Cheddar
- Vegetarian Bagel: Scrambled Eggs, Aged Cheddar & Tomato 

### SERVED WITH

Fresh Fruit Platter with Berries   

## BREAKFAST BURRITOS \$15

Our delicious breakfast burritos are individually wrapped and served warm. Your choice of:

- Western Burrito: Scrambled Eggs, Smoked Ham, Roasted Red Peppers, Caramelized Onion, Green Onion, Aged Cheddar
- Vegetarian Burrito: Scrambled Eggs, Spinach, Onion, Feta, Fine Herbs 
- Vegan Burrito: Tofu Scramble, Spinach, Onion, Roasted Red Peppers, Fine Herbs  

### SERVED WITH


Fresh Fruit Platter with Berries   



## BUILD YOUR OWN

### POWER BOWL

\$15




Individual Bowls with Chia Pudding, Mixed Berries, Greek Yogurt & Protein Powder. Add your toppings from a buffet of healthy superfoods: Shaved Coconut, Kiwi, Strawberries, Blueberries, Granola, Pumpkin Seeds, Dried Apricots & Cranberries, Shaved Almonds 

### SUNRISE GRAZING

\$15

A beautiful presentation of breakfast delights including:  
Oven Roasted Turkey, Black Forest Ham, Smoked Salmon, Sliced Aged Cheddar, Swiss, Havarti, Cream Cheese, Mini Bagels, Mini Croissants, Mary's GF Crackers, Fruit Preserves and Butter

#### SERVED WITH

Fresh Fruit Platter with Berries   

### BOXED KICK START BREAKFAST

\$15

Individually Boxed Breakfast with Balderson Cheese, Laughing Cow Cheese, Grapes, Strawberries, Hard Boiled Egg, Oven Roasted Turkey Roll Ups, Mary's GF Crackers, Kiss the Cook Power Bar 

## INTERACTIVE CHEF LED BRUNCH FOOD STATIONS

### • Live Omelette Station

3 Egg Omelettes with a Selection of Delicious Fillings



### • Pancake Station

Fresh made Pancakes, served with Butter & Maple Syrup

Ask about our Deluxe Toppings Bar



# Board Room Classics



# Deli Sandwiches & Wraps



Prices are per serving. Minimum order of 8

## CHOOSE 4 FROM THE BELOW SELECTION

### EGG SALAD SANDWICH

Egg, Dijon, Celery, Hellman's Mayo, Dill Pickle, Lettuce, on Fresh Baked Bun

### TUNA SALAD WRAP

Sustainable Albacore, Hellman's Mayo, Dill Pickle, Celery, Red Onion, Scallions, Lettuce, wrapped in a Whole Wheat Wrap

### ROAST BEEF SANDWICH

Thinly Sliced Herb Roasted Striploin, White Cheddar, Lettuce, Tomato, Dijon Mustard, on a Sesame Kaiser

### OVEN ROASTED TURKEY SANDWICH

Oven Roasted Turkey, Swiss, Lettuce, Tomato, Hellman's Mayo, on Whole Wheat Bread

### GRILLED CHICKEN WRAP

Grilled Chicken Breast, Lettuce, Shredded Cheddar, Tomato, Ranch Aioli, wrapped in a White Tortilla

### ULTIMATE VEGAN SANDWICH

Grilled Seasonal Vegetables, Hummus, Olive Tapenade, Arugula, on an Italian Bun

**A la Carte \$12**

### COMBO OPTIONS:

**Combo #1 \$17**

Includes your choice of Deli Sandwich or Wrap and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

**Combo #2 \$22**

Includes your choice of Deli Sandwich or Wrap and 1 Salad Option (pg. 22), and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

### **UPGRADE YOUR COMBO**

- Add a 2<sup>nd</sup> Salad (pg. 22) **\$5**
- Make Your Sandwich / Wrap Gluten Free **\$2**
- Substitute Fruit Platter for Dessert **\$2**
- Substitute for Vegan /Gluten Free Dessert **\$2**

### **Dietary Restrictions?**

Gluten free, dairy free, vegetarian, vegan or other dietary restrictions can be accommodated and labelled upon request. Individual boxing fee of \$2.50pp will apply.





# Gourmet Sandwiches & Wraps

Prices are per serving. Minimum order of 8

## CHOOSE 4 FROM THE BELOW SELECTION

### KISS THE COOK STEAK

Thinly Sliced Herb Roasted Striploin, Roasted Red Peppers, Smoked Gouda, Grainy Dijon, Horseradish Aioli and Arugula on an Italian Bun

### CAPRESE CHICKEN

Thinly Sliced Herb Roasted Chicken Breast, Mozzarella, Basil Pesto 'Genovese', Heirloom Tomato, Arugula and Balsamic Reduction on a Whole Grain Panini

### THE MUFFALETTA

Prosciutto Cotto, Shaved Turkey Breast, Genoa Salami, Provolone, House Giardiniera, Baby Arugula, Grainy Dijon Aioli on an Italian Olive Panini

### CRISPY CHICKEN CAESAR WRAP

Crispy Chicken Tenders, Romaine, Kale, Oven Dried Cherry Tomatoes, House Made Caesar Vinaigrette and Parmigiano, wrapped in a Whole Wheat Tortilla

### VEGAN BAHN MI

Vietnamese Marinated Tofu with White Bean Pate, Pickled Carrots, Radish, Fresh Cucumber Ribbons, Vegan Chili Mayo, Kiss the Cook Baby Baguette

### SHAWARMA FALAFEL WRAP

Chickpea Falafels, Tahini Sauce, Cabbage Slaw, Pickled Turnips, Radish, Fresh Cucumber Ribbons, Tabbouleh, wrapped in a Whole Wheat Tortilla

### CURRIED CHICKPEA WRAP

Smashed Curried Chickpeas, Hummus, Pickled Red Onion, Sautéed Spinach, Baby Kale, Tamarind Chutney, wrapped in a Whole Wheat Tortilla

**A la Carte** **\$15**

### COMBO OPTIONS:

**Combo #1** **\$20**

Includes your choice of Deli Sandwich or Wrap and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

**Combo #2** **\$25**

Includes your choice of Deli Sandwich or Wrap and 1 Salad Option (pg. 22), and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

### **UPGRADE YOUR COMBO**

- Add a 2<sup>nd</sup> Salad (pg. 22) **\$5**
- Make Your Sandwich / Wrap Gluten Free **\$2**
- Substitute Fruit Platter for Dessert **\$2**
- Substitute for Vegan /Gluten Free Dessert **\$2**

### **Dietary Restrictions?**

Gluten free, dairy free, vegetarian, vegan or other dietary restrictions can be accommodated and labelled upon request.

Individual boxing fee of \$2.50pp will apply.



# Warm Sandwiches & Wraps


Prices are per serving. Minimum order of 8

## BUILD YOUR OWN FAJITAS

\$30

Warm Tortillas are filled with a buffet of traditional Fajita Toppings

Your Choice of 1 Protein:

- Strips of Marinated Chicken Breast with Sauteed Bell Peppers & Onions
- Strips of Marinated Striploin Steak with Sauteed Bell Peppers & Onions
- Strips of Marinated Portobello Mushroom with Sauteed Bell Peppers & Onions 

Served with: Cheddar Cheese, Salsa, Guacamole, Lime Crema, Shredded Lettuce

\*2 x 6" soft tortillas per person

Fajitas are served with a Garden Salad for the group and Jumbo Sea Salt Chocolate Chip Cookies

## BUILD YOUR OWN TACOS

\$20

Warm Tortillas are filled with all sorts of Deliciousness including:

Served with 2 Proteins:

- Taco Seasoned Ground Beef

**AND**

- 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

Tacos are served with a Garden Salad for the group and Jumbo Sea Salt Chocolate Chip Cookies

## KISS THE COOK BURRITOS

\$27

### GRILLED CHICKEN

Seasoned Grilled Chicken, Mexican Rice with Black Beans, Cheddar Cheese, Corn, Salsa, wrapped in a 10" Tortilla, served with Guacamole on the side

**OR**

### BRAISED BEEF

Seasoned Braised Beef, Mexican Rice with Black Beans, Cheddar Cheese, Corn, Salsa, wrapped in a 10" Tortilla, served with Guacamole on the side

**OR**

### VEGAN SWEET POTATO & BLACK BEAN

Chipotle Roasted Sweet Potato, Mexican Rice with Black Beans, Corn, Salsa, wrapped in a 10" Tortilla, served with Guacamole on the side

Burritos are served with a Garden Salad for the group and Jumbo Sea Salt Chocolate Chip Cookies





# Buddha Bowls

Individually Boxed Gourmet Entrée Sized Salads


## FIVE STAR FATTOUSH \$24

Za'atar Grilled Chicken Breast, Crisp Romaine, Turmeric Poached Israeli Couscous with Dried Apricots, Raisins, Pomegranate Arils, Fresh Chopped Parsley, Cherry Tomato, Pickled Turnips, Dill Pickles, Sumac Citrus Dressing, Garlic Sauce, Fried Pita Chips

\*Vegan Option - Falafels  

## MARIACHI BOWL \$22

Birria Style Braised Beef, Romaine, Corn, Marinated Black Beans, Red Onion, Bell Peppers, Cheddar Cheese, Cilantro, Smashed Avocado, Sweet Lime Vinaigrette

\*Vegetarian Option - Ancho Sweet Potato  



## THAI BEEF & VERMICELLI \$24

Lemongrass Flank Steak, Vermicelli Noodles, Nuoc Cham (thai fish sauce), Living Sprouts, Cucumber, Carrots, Shaved Cabbage, Fried Shallot, Thai Basil, Cilantro and Mint, Toasted Sesame Seeds, Peanut Dressing

\*Vegan Option - Crispy Hoisin Tofu (sub nuoc cham for sweet chili)    

## KISS THE COOK COBB \$22

Dijon & Pesto Roasted Chicken Breast, Romaine Lettuce, Tomato, Cucumber, Feta, Corn, Hard Boiled Egg, Bacon, Pickled Squash, Smashed Avocado, Balsamic Dressing

\*Vegetarian Option - Spiced Crispy Chickpeas (remove bacon)  

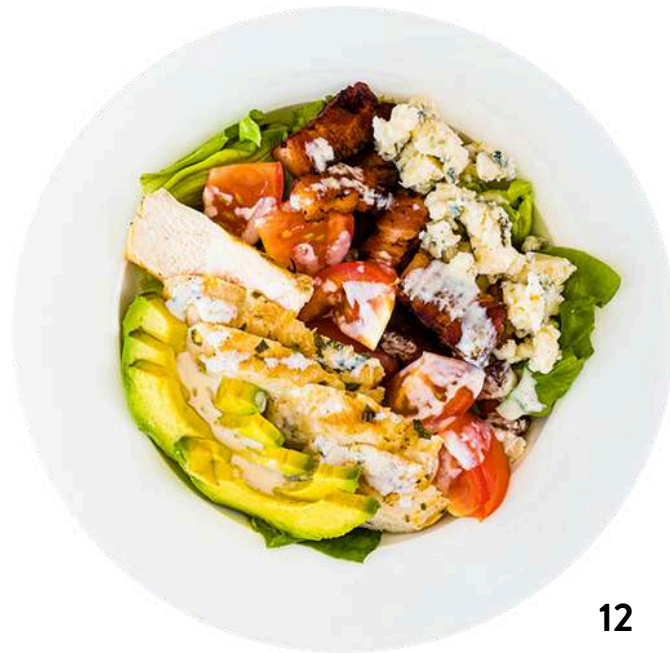
## JAPANESE MAZEMAN \$24 (Brothless Beef Ramen)

Grilled Miso Flank Steak, Fresh Ramen Noodles, Roasted Nori, Corn, Carrots, Cucumber, King Oyster Mushrooms, Scallions, Soy Cured Egg, Miso Dressing, House Togarashi

\*Vegan Option - Sesame Ginger Tofu (remove soy cured egg)  



Prices are  
per serving  
Minimum  
order of 8 per  
kind



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS

# Buddha Bowls

Individually Boxed Gourmet Entrée Sized Salads

Prices are  
per serving  
Minimum  
order of 8 per  
kind

## NICOISE 🌿

\$24

Lemon Basil Salmon Filet, Romaine Lettuce, New Potatoes, Kalamata Olives, Marinated Cherry Tomato, Pickled Red Onion, Green Beans, Feta, Hard Boiled Egg, Marinated Artichoke Hearts, Lemon Dijon Vinaigrette

\*Vegetarian Option - Falafels 🌿🌱

## SUPER CAESAR

\$22

Basil & Dijon Roasted Chicken Breast, Crisp Romaine, Kale, Radicchio, Croutons, Parmigiano, Hard Boiled Egg, Double Smoked Bacon, House Made Caesar Vinaigrette

\*Vegetarian Option - Smoked Tempeh, Sundried Tomato (remove bacon) 🌿

## BLUE ZONE 🌿🌱🌱

\$24

Miso Salmon Filet, Rainbow Slaw with a Power Punching Superfood Mix of Sunflower, Pumpkin Seeds, Acai, Edamame, Oven Dried Cranberries, Mandarin Oranges, Pomegranate Arils, Fresh Herbs, Served on a Bed of Marinated Rice Noodles with Ponzu Vinaigrette

\*Vegan Option - Miso Tofu 🌿🌱🌱🌱

## FESTIVE DELIGHT 🌱🌱

\$22

Oven Roasted Turkey Breast, Romaine, Kale, Raddicchio, Organic Quinoa, Pomegranate Arils, Roasted Sweet Potato, Pickled Squash, Sage Dusted Croutons, Roasted Almonds, Dried Cranberries, Pumpkin Seeds, Cranberry Dressing

\*Vegetarian Option - Falafels 🌿🌱🌱🌱

## GREEK BEACHES 🌿

\$22

Chicken Souvlaki, Crisp Romaine, Organic Quinoa, Cherry Tomato, Cucumber, Bell Peppers, Fennel, Feta, Kalamata Olives, Red Onion, Herbs, White Wine Vinaigrette with Tzatziki on the side

\*Vegetarian Option - Roasted Eggplant 🌿🌱

### QUICK PICK ADDITIONS

Hard Boiled Egg	\$2
Fresh Baked Dinner Rolls & Butter	\$3
Homemade Cornbread & Butter	\$4
Assorted Mini Bags of Lay's Potato Chips	\$3
Jumbo Sea Salt Chocolate Chip Cookie	\$4.5
Sea Salt Caramel Brownie (2 pcs)	\$6
Classic Butter Tart	\$4



**Warm  
up the  
soul**



# Hot Lunch & Dinner

All Meats are Halal (Chicken, Beef, Fish) Prices are per serving. Minimum order of 8

## CHICKEN

**HERB ROASTED CHICKEN** 🌿📄 **\$24**  
Herb Roasted Chicken Supreme with Rosemary Jus, Herb Roasted Baby Potatoes, Steamed Seasonal Vegetables

**CHICKEN SOUVLAKI** 🌿 **\$22**  
Grilled Chicken Souvlaki, Steamed Rice, Greek Briami Style Seasonal Vegetables and Potatoes, Grilled Pitas and Olives, House Tzatziki on the side

**BUTTER CHICKEN** 🌿 **\$22**  
Tender Pieces of Marinated Chicken, Grilled & Braised in a Rich and Creamy Tomato Gravy with Hints of Fenugreek & Traditional Spices. Served with Indian-Style Pilaf Rice, and Jeera Aloo Potatoes  
Add Naan ( + \$2 pp )



**BEST-EVER CHICKEN POT PIE** **\$20**  
Diced Chicken Breast, Thyme, Onions, Carrots, Yukon Gold Potatoes, Peas, Corn, Creamy Chicken Gravy, all in a Flaky Puff Pastry Crust. Served with Garden Salad

**MAPLE CITRUS CHICKEN** 🌿 **\$24**  
Roasted Chicken Supreme with Maple Citrus Glaze, Creamy Mashed Potatoes, French Green Beans with Fried Shallots, Maple Glazed Carrots

**THAI CHICKEN STIR FRY** 🌿📄 **\$22**  
Tender Marinated Chunks of Chicken Breast, tossed with Seasonal Vegetables and our flavourful Tamarind & Ginger Stir Fry Sauce, served with Scented Jasmine Rice, Wok Fried Broccoli

**DON'T MISS OUT ON OUR SENSATIONAL SALADS (pg. 22) & DESSERTS (pg. 23)**





## BEEF

**KOREAN KALBI BEEF** 🌾 ⓘ **\$28**  
 Korean Kalbi Glazed BBQ Short Ribs, Steamed Jasmine Rice, Seasonal Sauteed Asian Greens with Ginger & Garlic, Wok Fried Tamari King Oyster Mushrooms, Kimchi served on the side

**BRAISED BEEF SHORT RIB** 🌾 **\$36**  
 Espresso Braised Beef Short Rib, Demi Glaze, Creamy Mashed Potatoes, French Green Beans with Fried Shallots, Maple Glazed Carrots

**MALAYSIAN RENDANG** 🌾 ⓘ **\$28**  
 Slow Braised Beef in Malaysian Coconut Curry, Jasmine Rice, Stir-Fried Greens with Turmeric & Mustard Seed served with Coconut Curry Roasted Cauliflower

**HOME-STYLE MEATLOAF** **\$22**  
 All Beef with a Sticky BBQ Glaze, Creamy Mashed Potatoes, Seasonal Steamed Vegetables, Traditional Gravy

**BEST-EVER BEEF POT PIE** **\$21**  
 Braised Sirloin Tip, Onion, Carrots, Yukon Gold Potatoes, Sweet Peas, Corn, with a Rich Beef Gravy, all in a Flaky Puff Pastry Crust. Served with Garden Salad

**DON'T MISS OUT ON OUR SENSATIONAL SALADS (pg. 22) & DESSERTS (pg. 23)**

## FISH

**LEMON HERB SALMON** 🌾 ⓘ **\$25**  
 Baked Lemon & Herb Salmon Loin Served with House Tartar Sauce, Herb & Spice Roasted Potato Wedges, French Green Beans with Fried Shallots, Oven Roasted Tomato with Basil



**MAPLE CITRUS SALMON** 🌾 **\$24**  
 Baked Salmon with Maple Citrus Glaze, Creamy Mashed Potatoes, French Green Beans with Fried Shallots, Maple Glazed Carrots

**MYKONOS SALMON** 🌾 ⓘ **\$26**  
 Herb Grilled Salmon Loin, Steamed Rice, Greek Briami Style Seasonal Vegetables and Potatoes, Grilled Pitas and Olives, House Tzatziki on the side








## VEGETARIAN & VEGAN

**VEGAN "MEATLOAF"**   **\$24**  
 Chickpea, Mushroom and Vegetable "Meatloaf" with Sticky BBQ-Ketchup Glaze, Olive Oil Mashed Potatoes, French Green Beans with Fried Shallots, Maple Glazed Carrots, Mushroom Gravy on the side

**PORTOBELLO POT PIE**  **\$18**  
 Local Mushrooms, Peas, Root Vegetables, Portobello Gravy. All in a Flaky Puff Pastry Crust. Served with Garden Salad


**CHANA MASALA**    **\$20**  
 Best-Ever Slow-Braised Chickpea Curry, Turmeric & Fenugreek Roasted Cauliflower, Fresh Coriander, Steamed Basmati Rice, Vegan Samosas served with Mango Chutney

**VEGAN STIR FRY**    **\$20**  
 Crispy Tofu and Vegetables stir-fried in a Japanese Soy, Mirin, and Oyster Mushroom Sauce, Steamed Long Grain Rice, Seasonal Sautéed Asian Greens with Ginger & Garlic

**EGGPLANT PARMESAN**  **\$22**  
 Stacked Layers of Crispy Fried Eggplant and Mozzarella, Baked with Kiss the Cook Marinara Sauce. Served with Herb Roasted Baby Potatoes, Grilled Italian-Style Balsamic Vegetables

## SIGNATURE PASTAS

**LASAGNA BOLOGNESE** **\$22**  
 Layers of Fresh Noodles, Beef Bolognese, Mozzarella, Parmigiano and Kiss the Cook Tomato Sauce, Grilled Italian-Style Balsamic Vegetables. Served with your choice of Garden or Caesar Salad. Extra Parmesan Cheese on the side  
 Add Garlic Toast ( + \$2 pp )

**VEGGIE LASAGNA GENOVESE**  **\$22**  
 Layers of Fresh Noodles, Fire Roasted Vegetables, Spinach, Bechamel, Kiss the Cook Tomato Sauce, Basil Pesto, Grilled Italian-Style Balsamic Vegetables. Served with your choice of Garden or Caesar Salad. Extra Parmesan Cheese on the side  
 Add Garlic Toast ( + \$2 pp )

**BUTTERNUT SQUASH RAVIOLI**  **\$22**  
 Butternut Squash Ravioli in Sage Cream Sauce, Shaved Parmigiano Cheese, Crispy Sage. Served with your choice of Garden or Caesar Salad  
 Add Garlic Toast ( + \$2 pp )





# Featured Menu

# Menu #1

Seasonal crowd-pleasing menus paired to perfection and recommended by our Executive Chef

**\$45 per person**

## THAI CHICKEN STIR FRY

Tender Marinated Chunks of Chicken Breast, tossed with Seasonal Vegetables and our flavorful Tamarind & Ginger Stir Fry Sauce

AND

## KOREAN KALBI BEEF

Korean BBQ Beef Short Ribs, Glazed in Kalbi Sauce

## SERVED WITH:

Steamed Jasmine Rice

Seasonal Sautéed Asian Greens with Sweet Chili Sauce

## 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

## ASIAN NOODLE SALAD

Vermicelli Noodles, Cabbage, Carrots, Edamame, Radish, Bell Peppers, Fresh Herbs, Toasted Sesame Tossed in our Homemade Tamarind & Ginger Dressing


## 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





# Menu #2

Seasonal crowd-pleasing menus paired to perfection and recommended by our Executive Chef

**\$50 per person**

## **BRAISED BEEF SHORT RIB** 🌾 ⓘ

Espresso Braised Beef Short Rib, Demi Glaze

**AND**

## **HERB ROASTED CHICKEN** 🌿 ⓘ

Herb Roasted Chicken Supreme with Rosemary Jus

## **SERVED WITH:** 🌿 🌾

Creamy Mashed Potatoes

French Green Beans with Fried Shallots

Maple Glazed Carrots

## **KALE AND QUINOA** 🌿 🌾 ⓘ 🥜

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

## **CAESAR**

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

## **DINNER ROLLS & BUTTER** 🌿

Fresh Baked Dinner Rolls & Whipped Butter

## **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



# Festive Turkey Feast



## YOUR CHOICE OF ENTRÉE:

All Entrées are Halal

### CARVED TURKEY

Winter Herb Brined, Sous Vide Turkey Breast and Confit Leg  
Carved with white & dark meat separated

### WHOLE TURKEY

Whole Roasted Ontario Turkey, Ready to Carve  
\*Minimum of 10 guests; please inquire

### HERB ROASTED CHICKEN

Herb Roasted Chicken Breast, Rosemary Jus

## VEGETARIAN OPTION:

### PORTOBELLO POT PIE

Local Mushrooms, Peas, Root Vegetables, Portobello Gravy, all in a Flaky Puff Pastry Crust with Extra Gravy on the side

## VEGAN OPTION:




### LENTIL & BUTTERNUT SQUASH

### “BOURGUIGNON”

A Rustic Stew of Red Wine Braised Mushrooms, Roasted Root Vegetables & Lentil Gravy




## ALL SERVED WITH:

Classic Turkey Gravy  



Homemade Cranberry Sauce   

Kiss the Cook Stuffing with Sage, Apple & Caramelized Onion  

Buttery Mashed Potatoes    
\*Vegan Option: Olive Oil Mashed Potatoes   

French Green Beans with Fried Shallots   

Maple Glazed Carrots   

Fresh Baked Dinner Rolls & Whipped Butter  

## ADD TO YOUR ORDER:

### ONTARIO PEAR & CHICORY SALAD \$9

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





### JUMBO COOKIES \$4.5

A daily selection of Fresh Baked Cookies including; Sea Salt Chocolate Chip, Oatmeal Raisin, Ginger Molasses, & Chef's Seasonal Selection

### FESTIVE DESSERTS \$6

Pecan Pie Squares, Sea Salt Caramel Brownies, Carrot Cake, Nanaimo Bars & Classic Butter Tarts

### GLUTEN FREE & VEGAN DESSERTS \$6




Gluten Free Flourless Brownie   
Vegan Maple Butter Tart Bar   

**BUFFET STYLE**  
\$35.00 per person + tax  
\*Minimum 10 servings  
*Also available as individually boxed meals upon request*







# Sensational Salads




Prices are per serving. Minimum order of 8 per kind



**GARDEN**    **\$8**  
Seasonal Mixed Greens, Loaded with Fresh Cut Vegetables, Kiss the Cook Balsamic Vinaigrette



**CAESAR** **\$8**  
Crisp Romaine, Kale, Radicchio, Croutons, Parmigiano, House Made Caesar Vinaigrette with Double Smoked Bacon Bits served on the side



**ONTARIO PEAR & CHICORY**    **\$9**  
Pickled Local Bosc Pears, Kale, Radicchio, Dandelion, Orange Segments, Pomegranate Arils, Shaved Parmigiano, Pickled Red Onion, Toasted Almonds & Pumpkin Seeds, Maple Cider Vinaigrette

**CITRUS & BEET ROOT BOOST**    **\$9**  
Baby Arugula, Orange, Roasted Beet, Pickled Red Onion, Mint, Crumbled Goat Cheese, Maple Tahini Dressing & Candied Spiced Pecans served on the side

**SUPERFOOD CRUNCH**    **\$9**  
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

**GREEK**   **\$8**  
Romaine, Cherry Tomatoes, Cucumber, Bell Peppers, Fennel, Herb Marinated Feta, Kalamata Olives, Red Onion, Herbs, White Wine Vinaigrette

**KALE & QUINOA**     **\$9**  
Kale, Organic Quinoa, Pomegranate Arils, Roasted Sweet Potato, Dried Cranberries, Almonds, Pumpkin Seeds, Maple Tahini Dressing

**MOROCCAN COUSCOUS**   **\$9**  
Turmeric Poached Israeli Couscous Pearls, Toasted and Tossed with Apricots, Raisins, Pomegranate Arils, Fresh Chopped Parsley, Pickled Red Onion & Sumac Citrus Dressing




## MAKE IT A MEAL

**CHOICE OF ONE PROTEIN:**  
6 oz Basil & Dijon Roasted Chicken Breast **\$22**  
6 oz Pan Seared Lemon & Herb Salmon **\$24**  
6 oz AAA Ancho Marinated Flank Steak **\$24**  
*\*Entrée Salads are Individually Boxed*
















# Sweet Endings

## GOURMET SQUARES \$6

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 \$6

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 \$4.5

A daily selection of Fresh Baked Cookies including;  
 Sea Salt Chocolate Chip  
 Oatmeal Raisin  
 Ginger Molasses  
 Chef's Seasonal Selection

## NONA'S RICOTTA CANNOLI \$3.5

Traditional Ricotta Filling, Mini Chocolate Chips  
 \*Minimum order of 12 pieces

## BUTTER TARTS \$4

Fresh Baked Classic Butter Tarts

## MACARONS \$7

A colorful assortment of KTC Macarons including:  
 Lemon  
 Salted Butter Caramel  
 Raspberry  
 Chocolate  
 Vanilla  
 Coffee  
 \*2 pieces per person





**MINI CHEESECAKES** ✓ \$4

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

*\*Minimum order of 12 pieces*

**SLAB CAKES** ✓

- Customizable Cakes for Any Special Occasion
- Lemon Lovers
- Chocolate Dream
- Classic Vanilla
- Strawberry Shortcake
- Best Black Forest

**SLAB CAKE SIZING & PRICING:**

10" Round (Serves 12 - 15)	<b>\$55</b>
12" Round (Serves 15 - 20)	<b>\$75</b>
Half Slab (Serves 20-30)	<b>\$100</b>
3/4 Slab (Serves 40-50)	<b>\$140</b>
Full Slab (Serves 60-75)	<b>\$170</b>
Hand Lettering	<b>\$15</b>

**DESSERT JARS** \$7

*\*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*









**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 BBQ 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)



# 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

## 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*

## CITRUS & BEET ROOT BOOST \$10

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

## KALE & QUINOA \$10

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

## ONTARIO PEAR & CHICORY \$10

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 \$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

## MOROCCAN COUSCOUS \$10

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 \$14

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 \$10

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 Lemony Arugula Salad Garnish

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

416-264-4040

[sales@kissthecookcatering.com](mailto:sales@kissthecookcatering.com)





# Daily Catering

We specialize in meal solutions for corporate clients offering breakfast, lunch or dinner to their staff on a daily basis.

Our diverse menus are designed to feel like your team is dining at a different restaurant each day, but with one reliable source.

We offer customization for your budget, dietary preferences, consolidated billing and more.

Contact us more info:  
[sales@kissthecookcatering.com](mailto:sales@kissthecookcatering.com)  
416.264.4040

“

Kiss the cook provided daily lunches for our physicians in the critical care unit. The service was second to none. The menu selection is diverse, tasty and timely delivery. I would highly recommend their services.”

Farida Hasin-Shakoor, University Health Network



# 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 \$50.00 delivery fee for breakfast and lunch.

Orders of 100 people, or more are subject to a \$75.00 delivery fee.

Evening, weekend and full service event 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](http://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](mailto:sales@kissthecookcatering.com)

OR 416.264.4040





**We bring  
the sauce**

416.264.4040

[sales@kissthecookcatering.com](mailto:sales@kissthecookcatering.com)

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