



CORPORATE CATERING MENU

Spring & Summer





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
-  www.kissthecookcatering.com
-  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. 23), and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

UPGRADE YOUR COMBO

- Add a 2nd Salad (pg. 23) **\$5**
- Make Your Sandwich / Wrap Gluten Free **\$2**
- Substitute Fruit Platter for 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. 23), and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

UPGRADE YOUR COMBO

- Add a 2nd Salad (pg. 23) **\$5**
- Make Your Sandwich / Wrap Gluten Free **\$2**
- Substitute Fruit Platter for 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 Mexican Rice, Garden Salad 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 Garden Salad and Jumbo Sea Salt Chocolate Chip Cookies

KISS THE COOK BURRITOS

\$27

GRILLED CHICKEN

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

Burritos are served with Garden Salad 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 🌱🌾🌿🌿

STRAWBERRY FIELDS 🌱🌾🥜

\$22

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

*Vegetarian Option - Sliced Avocado 🌱🌾🥜

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 |



Grilled & Chilled Favourites



Grilled & Chilled

\$30 / Person

Includes your choice of 1 Protein, 2 Salads & 1 Dessert



Proteins

All Meats are Halal. Proteins are served at room temperature. Minimum order of 10 Guests per protein

SELECT 1 PROTEIN:

Grilled Chicken Breast, Flank Steak (Med-Rare), Salmon Loin, Tofu Steak

SELECT 1 FLAVOUR:

MEDITERRANEAN 🌿

Flavoured with Lemon, Oregano, Rosemary & Sea Salt. Accompanied by Grilled Rapini with Confit Garlic, Marinated Mushrooms, Roasted Red Peppers with Tzatziki and Hummus

SOUTH AMERICAN 🌿🌱

Scented with Orange, Lemon & Lime, Garlic Essence, Cracked Pepper. Garnished with Grilled Corn Ribs, Asparagus, Vine Tomatoes with Chimichurri and Salsa Criolla

THE FAR EAST 🌱🌿

Flavoured with Tamari, Brown Sugar, Scallions, and Sesame Sauce with the essence of Sichuan Pepper and Five Spice. Garnished with Kimchi, Seasonal Asian Greens with Hoisin and Ginger Scallion Sauces

Desserts

SELECT 1 DESSERT:

Assorted Jumbo Cookie 🌿

or

Baker's Daily Selection of Dessert Squares 🌿🌱

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

** Substitute for Vegan/Gluten Free

Dessert

Salads

SELECT 2 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

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

GREEK PASTA 🌿

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

ASIAN NOODLE SALAD 🌿🌱🌿

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



**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, Oven Roasted New Potatoes, Grilled 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)

SOUTHERN BBQ \$25

Sweet & Spicy BBQ Glazed Chicken Supreme, with Kiss the Cook Mac N' Cheese, Grilled Summer Greens, Corn & Pepper Succotash, Chive & Butter Biscuits, Whipped Butter



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

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

HULI HULI \$24

Hawaiian Style Soy & Ginger BBQ Glazed Chicken Supreme served with Grilled Pineapple Salsa on the side for topping, Coconut Rice, Seasonal Sauteed Asian Greens with Ginger & Garlic, Stir Fried Vegetables with Tamarind Ginger Sauce

CARIBBEAN JERK \$24

24 Hour Marinated Jerk Chicken Supreme, served with Coconut Rice & Peas, Jamaican Curried Potatoes, Grilled Seasonal Vegetables

DON'T MISS OUT ON OUR SENSATIONAL SALADS (pg. 23) & DESSERTS (pg. 24)





BEEF

TEX MEX 🌾 \$20

Build Your Own Naked Burrito with Mexican Tomato Rice, Pulled Braised Beef, Homemade Refried Beans, Summer Corn, Pepper & Onion Succotash, Shredded Lettuce, Chipotle Aioli, Corn Tortilla Strips, Pico de Gallo, Guacamole & Cheddar Cheese for Topping

MALAYSIAN RENDANG 🌾🌿 \$28

Slow Braised Beef in Malaysian Coconut Curry, Jasmine Rice, Stir-Fried Greens with Turmeric & Mustard Seed, Coconut Curry Roasted Cauliflower

BEST-EVER BEEF POT PIE \$21

Braised Beef, Onion, Carrots, Yukon Gold Potatoes, Sweet Peas, Corn, with a Rich Beef Gravy, all in a Flaky Puff Pastry Crust. Served with Garden Salad

BRAISED SHORT RIB 🌾 \$36

6oz Espresso Braised Beef Short Rib, Demi Glaze, Creamy Mashed Potatoes, French Green Beans with Fried Shallots, Maple Glazed Carrots

KOREAN KALBI RIBS 🌾🌿 \$28

Korean Kalbi Glazed BBQ Beef Short Ribs, Steamed Jasmine Rice, Seasonal Sauteed Asian Greens with Ginger & Garlic, Wok Fried Tamari King Oyster Mushrooms, Kimchi served on the side

**LOOKING FOR BBQ OPTIONS -
BE SURE TO CHECK OUT OUR
SUMMER BBQ MENU**
Ask Your Event Planner Today!

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

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

HULI HULI SALMON 🌿🌿 \$25

Hawaiian-Style Grilled Sweet Tamari & Pineapple Glazed Salmon Loin, Coconut Rice, Seasonal Sauteed Asian Greens with Ginger & Garlic, Wok Fried Tamari King Oyster Mushrooms








VEGETARIAN & VEGAN




CAULIFLOWER STEAK    **\$20**
 Seared Cauliflower "Steak", served on a Bed of Harissa Sauce, Cauliflower Puree, Lemon Roasted Chickpeas & Sauteed Kale, Warm Israeli Couscous & Vegetable Pilaf, Za'atar Oven Roasted Tomato

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 Mirin and Oyster Mushroom Sauce, Steamed Long Grain Rice, Seasonal Sauteed Asian Greens with Tamari, Ginger & Garlic

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


VEGGIE SOUVLAKI   **\$22**
 Grilled Seasonal Vegetable and Marinated Tofu Kebob, Steamed Rice, Briami Style Seasonal Vegetables and Potatoes, Grilled Pitas and Olives, House Tzatziki on the side

VEGAN TEX MEX    **\$20**
 Build Your Own Naked Burrito with Mexican Tomato Rice, Pulled Jackfruit, Homemade Refried Beans, Summer Corn Pepper & Onion Succotash, Shredded Lettuce, Vegan Chipotle Aioli, Corn Tortilla Strips, Pico de Gallo, Guacamole & Daiya Cheese for Topping


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

PASTA

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

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

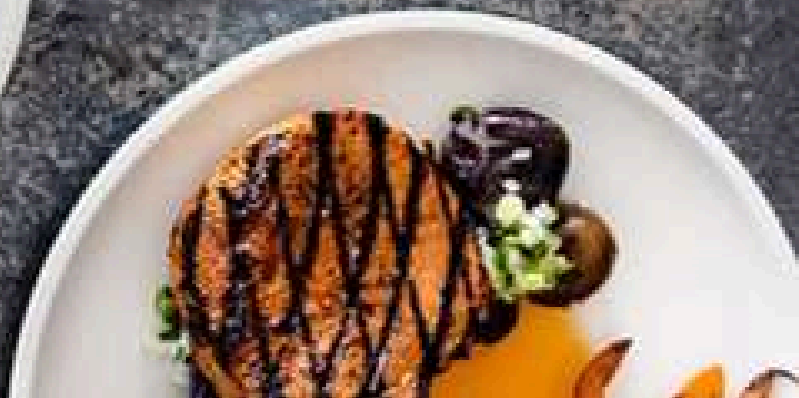
BAKED MAC N' CHEESE **\$22**
 Cavatappi Pasta Baked in a Creamy Cheddar Cheese Sauce with Smoked Gouda, Mozzarella and Parmesan, topped with Pangrattato of Fresh Herbs and Italian Bread Crumbs. Served with your choice of Garden or Caesar Salad. Extra Parmesan Cheese on the side

WHITE MUSHROOM LASAGNA  **\$22**
 Layers of Fresh Noodles, Classic Bechamel, Sauteed Cremini & Button Mushrooms with Garlic Wilted Spinach, Mozzarella. Served with Grilled Italian-Style Balsamic Vegetables. Served with your choice of Garden or Caesar Salad. Extra Parmesan Cheese on the side

Add Garlic Toast to any Pasta Menu (+ \$2 pp)



Featured Menus



Menu #1

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

~~\$45 per person~~ \$40 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 RIBS

Korean Kalbi Glazed BBQ Short Ribs

SERVED WITH:

Jasmine Rice

Seasonal Sautéed Asian Greens with Ginger & Garlic
Wok Fried Tamari King Oyster Mushrooms

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 as recommended by our Executive Chef

~~\$50 per person~~ \$45 per person



ARGENTINIAN STEAK

Flame Grilled Argentinian Flank Steak, Sliced & Served Medium Rare (at Room Temperature)
Chimichurri on the side

AND

CHICKEN SOUVLAKI SKEWER

Grilled Chicken Souvlaki
Tzatziki on the side

SERVED WITH:

Herb Roasted Baby Potatoes
Seasonal Grilled Vegetables

GARDEN

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


BOWTIE CAPRESE

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

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





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




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



GERMAN POTATO SALAD    **\$8**
Yukon Potatoes, Fresh Dill, Grainy Mustard, Pickled Red Onion, Dill Pickles, Olives

CLASSIC COLESLAW   **\$8**
Mixed Cabbage, Carrots, Celery & Green Onion Tossed in a Creamy Dressing



THAI MANGO SLAW    **\$9**
Mixed Napa & Green Cabbage, Carrots, Red Onion, Mango, Tossed with a Citrus Vinaigrette


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

STRAWBERRY SPINACH    **\$9**
Baby Spinach, Strawberries, Blueberries, Organic Quinoa, Goat Cheese, with Lemon Poppy Seed Dressing & Candied Pecans served on the side

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

BOWTIE CAPRESE  **\$9**
Farfalle Pasta, Cherry Tomato, Bocconcini, Fresh Basil, Basil Pesto, Arugula, Balsamic Reduction

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

GREEK PASTA  **\$9**
Penne Pasta with Cherry Tomato, Cucumber, Bell Peppers, Kalamata Olives, Red Onion, Feta, Herbs, White Wine Vinaigrette

ASIAN NOODLE SALAD    **\$9**
Vermicelli Noodles, Cabbage, Carrots, Edamame, Radish, Bell Peppers, Fresh Herbs, Toasted Sesame. Tossed in our Homemade Tamarind & Ginger 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) | \$55 |
| 12" Round (Serves 15 - 20) | \$75 |
| Half Slab (Serves 20-30) | \$100 |
| 3/4 Slab (Serves 40-50) | \$140 |
| Full Slab (Serves 60-75) | \$170 |
| Hand Lettering | \$15 |

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*



Snacks & Beverages



CHILLED REFRESHMENTS

Kiss the Cook Fresh Pressed Juices \$7.00
 Apple, Orange, Cranberry,
 Ruby Red Grapefruit

**Kiss the Cook Fresh Pressed
 Juice Blends** \$7.50
 Pomegranate Blueberry,
 Mango Strawberry Orange

Kiss the Cook Fresh Pressed Smoothie \$8.00
 Fresh Pressed Greens,
 Strawberry Banana

Assorted Soft Drinks \$3.00
 Coke, Diet Coke, Coke Zero, Ginger Ale,
 Sprite & Fuze Iced Tea

Bottled Water \$2.50

San Pellegrino \$4.50
 Sparkling Water (500ml)

San Pellegrino \$4.00
 Fruit Flavours

COFFEE & TEA

Fair Trade Coffee \$40.00
 - 12 cup Disposable Box

Orange Pekoe Tea \$40.00
 - 12 cup Disposable Box

Premium Assorted Teas \$45.00
 - 12 cup Disposable Box
 Includes: Orange Pekoe, Earl Grey, Green
 Tea, Mixed Berry, Chamomile & Peppermint

Brewed Coffee \$3.00
 Served in a Thermal Cambro
 *25 person minimum
 ** Requires Cambro Rental

**Hot Water with Orange Pekoe
 OR Premium Assorted Teas** \$3.00
 +\$0.50
 Served in a Thermal Cambro
 *25 person minimum
 ** Requires Cambro Rental

*Coffee / Tea Condiments are Additional \$1.50
 (cups, lids, stir sticks, sugars, milkettes & creamers)



SALTY SNACKS

MISS VICKEY'S CHIPS \$3
 Original, Salt & Vinegar, Applewood BBQ,
 Sweet Chili Sour Cream

FRITO LAY'S \$3
 Doritos, Cheeto Puffs, Lay's Ketchup, Lay's
 Classic, Ruffles All Dressed

MUNCHIES SNACK MIX \$3
 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

~

Afternoon Party

2 to 4 hours

6 - 8 pieces per guest

~

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

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

















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

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 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

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 - BRAISED BEEF   **\$14**
Espresso Braised Beef Short Rib, Demi Glaze, Mashed Potatoes, French Green Beans with Fried Shallots

TASTING MENU 2 - BUTTER CHICKEN  **\$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 - CHANA    **\$10**
Chana Masala, Steamed Basmati Rice, Turmeric & Fenugreek Roasted Cauliflower, Crispy Onion, Papadum Chip

TASTING MENU 4 - GNOCCHI  **\$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





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
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. \$1,500.00 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.

Full Service, 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.





CATERING FAQ



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

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



**We bring
the sauce**

416.264.4040

sales@kissthecookcatering.com

kissthecookcatering.com