



WEDDING & SPECIAL EVENTS MENU




SPRING AND SUMMER





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

-  [@kissthecookcatering](#)
-  www.kissthecookcatering.com
-  sales@kissthecookcatering.com



Events Catering

ABOUT US

We use fresh, premium meats and high-quality produce to create our scratch-made recipes. Expect plentiful portions, reliable service and delicious food catered every time you order.

DIETARY RESTRICTIONS

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

FLEXIBILITY

We can customize our menus to create the perfect package for your unique event theme and budget.

FULL-SERVICE

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

MINIMUM ORDERS

Minimum order 8 guests.

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




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

HST & Delivery fees are additional.

MEET THE CEO

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

- Fia Pagnello

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Catering Packages

Prices per person + HST

**Minimum of 10 guests*



PACKAGE 1

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

\$40.00

PACKAGE 2

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

\$50.00

PACKAGE 3

- 4 Passed Appetizers
- 1 Protein
- 1 Starch
- 1 Vegetable
- 2 Salads
- 1 Dessert

\$60.00

PACKAGE 4

- 4 Passed Appetizers
- 2 Proteins
- 1 Starch
- 1 Vegetable
- 2 Salads
- 1 Dessert

\$70.00



Proteins

All Meats are Halal (Chicken, Beef, Fish)

CHICKEN

HERB ROASTED CHICKEN

Herb Roasted Chicken Supreme with Rosemary Jus

SOUTHERN BBQ CHICKEN

Sweet & Spicy BBQ Glazed Chicken Supreme

MARRY ME CHICKEN

Seared Chicken Breast in a Creamy Sundried Tomato Sauce with Italian Herbs and Parmesan

JERK CHICKEN

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

ROSEMARY CHICKEN KABOB

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

CAPRESE CHICKEN

Chicken Breast Stuffed with Heirloom Tomatoes & Baby Mozzarella, Nut-Free Basil Pesto, Balsamic Reduction. Served with Caprese Bruschetta on the side for topping

BEEF

ESPRESSO BRAISED SHORT RIB

Espresso Braised Short Rib with Demi Glace (+\$10pp)

GRILLED KALBI BEEF SHORT RIBS

Korean BBQ Beef Short Ribs in Kalbi Sauce

ARGENTINIAN STEAK

Flame Grilled Argentinian Flank Steak, Sliced & Served Medium Rare. Accompanied by Chimichurri & Seasonal Grilled Vegetables

FROM THE GRILL*

SUMMER BEEF KABOB

Marinated & Grilled Beef Tenderloin Skewer (+\$4pp)

4oz PETIT FILET

4oz Petit Filet, Grilled to Perfection (+\$7pp)

*Perfect for Duo Entree Options

6oz PETIT FILET

6oz Petit Filet, Grilled to Perfection (+\$12pp)

6oz AA TOP SIRLOIN

6oz AA Top Sirloin Steak, Grilled to Perfection (+\$4pp)

8oz AA TOP SIRLOIN

8oz AA Top Sirloin Steak, Grilled to Perfection (+\$11pp)



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS

* Requires Chef & BBQ for on-site grilling

Proteins

All Meats are Halal (Chicken, Beef, Fish)

FISH

LEMON & HERB SALMON 🌿📄

Baked Lemon & Herb Salmon Loin Served with House Tartar Sauce

MYKONOS SALMON 🌿

Herb Grilled Salmon Loin, Greek Style 'Briami' of Local Root Vegetables, Asparagus, Peppers, Olives, Vine Cherry Tomatoes, Grilled Lemon, Fennel and Mint

HULI HULI SALMON 🌿📄

Hawaiian-Style Sweet Tamari Pineapple Glazed Salmon Loin



PORK

CHEF CHRIS' FAMOUS RIBS 🌿📄

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

PORCHETTA ROAST 🌿📄

Crackling Coated Pork Roast with Lemon, Herbs and Garlic, served with Rapini & Bell Peppers, Truffle Sauce, Salsa Verde, and Fresh Baked Panino
Carved onsite by our Professional Chef
Minimum 50 servings

** Market Price - Please Inquire*

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

KIDS FAVES Under 12 years of age

- Creamy Mac N' Cheese
- 3 Piece Crispy Chicken Fingers with Potato Wedges*
- 3 Piece Sliders with Potato Wedges*
- Penne Pasta with Tomato Sauce & Parmesan Cheese on the side

*Served with Ketchup on the side





Proteins

All Meats are Halal (Chicken, Beef, Fish)

PASTA

MUSHROOM AGNOLOTTI

Leek & Mushroom Stuffed Agnolotti Pasta, Parmesan Cream Sauce, Seasonal Herbs

TOMATO ASIAGO RAVIOLI

Jumbo Tomato Asiago Ravioli with Sundried Tomato Cream Sauce, Parmigiano Reggiano, Nut Free Basil Pesto, Toasted Pine Nuts

BAKED MAC N' CHEESE

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

CHEESE CANNELLONI

Ricotta Cheese & Spinach Stuffed Cannelloni, Rose Sauce

SUMMER PESTO RIGATONI

Nut-Free Arugula-Basil Pesto, Baby Spinach, Sundried Tomato, Roasted Garlic, Parmesan

VEGETARIAN / VEGAN

VEGAN "MEATLOAF"

Chickpea, Mushroom and Vegetable "Meatloaf" with Sticky BBQ-Ketchup Glaze

CHANA MASALA

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

HARISSA CAULIFLOWER "STEAK"

Seared Cauliflower "Steak", served on a bed of Harissa Sauce, Silky Cauliflower Puree, Lemon Roasted Chickpeas & Sautéed Kale

EGGPLANT PARMESAN

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

PORTOBELLO POT PIE

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

VEGGIE SOUVLAKI *

Grilled Seasonal Vegetable and Marinated Tofu Kebab, served with Tzatziki Sauce (on the side)



Starches

HERB ROASTED MINI POTATOES

Olive Oil, Rosemary & Sea Salt

GARLIC MASHED POTATOES

Best-Ever Garlic Mashed Potatoes

LEMON ROASTED POTATOES

Lemon Roasted Potatoes

BASMATI RICE

Classic Pilaf Style

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

FARMER'S MARKET VEGETABLES

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

SAUTEED ASIAN GREENS

Ginger & Garlic



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

BOWTIE CAPRESE

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

KALE & QUINOA

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

CAESAR

Crisp Romaine, Kale, Radicchio, Croutons, Parmigiano, House Caesar 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

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

















Sweet Endings

GOURMET SQUARES

A daily selection of Fresh Baked Squares including;
Sea Salt Caramel Brownie
Carrot Cake with Cream Cheese Frosting
Lemon Square
Pecan Square 
Chef's Seasonal Selection
**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

MACARONS (+\$2pp)

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





MINI CHEESECAKES ✓

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

**Minimum order of 12 pieces*

SLAB CAKES ✓

- Customizable Cakes for 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

(+\$3 pp)

**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 a 250 ml Mason Jar*







**Nibble
Nibble
Nibble**

Grazing Platters

PARTY SANDWICHES **\$8***

Served on crustless Sandwich Bread, cut in triangles; 4 triangle pieces per person

- Tuna Salad
- Smoked Salmon & Cream Cheese
- Roast Beef & Cheddar
- Turkey & Spicy Havarti
- Egg Salad 
- Cucumber & Cream Cheese 

CHARCUTERIE

A gourmet selection of Artisanal Cured Meats, accompanied by Italian Cheeses, Grapes, Crostini, Crackers & Olives

- Small: serves 10 - 12 **\$150**
- Medium: serves 20-22 **\$300**
- Large: serves 25 - 30 **\$375**

IMPORTED & DOMESTIC CHEESE

Aged Cheddar, Smoked Gouda, Spicy Havarti, Gorgonzola, Parmesan, Grapes, Strawberries, Entertainment Crackers

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

**Party Sandwiches are priced per serving . Minimum 8 servings.*

CRUDITES

Seasonal Raw & Roasted Vegetables, Mixed Olives, House Made Hummus, Caramelized Onion Dip

- Small: serves 10 - 12 **\$65**
- Medium: serves 20-22 **\$130**
- Large: serves 25 - 30 **\$160**

FRUIT PLATTER

A selection of Fresh Sliced Fruit, including Assorted Melons, Citrus, Grapes and Mixed Berries

- Small: serves 10 - 12 **\$70**
- Medium: serves 20-22 **\$130**
- Large: serves 25 - 30 **\$160**





DELUXE CROSTINI PRESENTATION

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

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

CHIPPIES & DIPPIES

House Cut Corn Chips with KTC Seasoning, Guacamole, 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

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





Bar

SOFT BAR

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

BASIC BAR

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

PREMIUM BAR

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

ULTRA PREMIUM BAR

Grey Goose Vodka
Hendrick's Gin
Appleton Estate 8 YR Reserve
JP Wiser's 15 YR Canadian Whisky
Johnnie Walker Black Label Scotch
Don Julio Blanco Tequila

Stocking Fee \$250
Corkage 15%

SPARKLING WINE

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

WHITE WINE

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

ROSE WINE

Jacob's Creek Moscato Rosé
Cave Spring Dry Rosé

RED WINE

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

BEER

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

CIDER

Somersby Apple Cider
Brickworks Ciderhouse Batch 1904
Growers Honeycrisp Apple Cider



CATERING FAQ

What is your minimum order?

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

What is your delivery fee?

Delivery charges vary based on location. Most Toronto addresses are subject to \$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 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

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

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