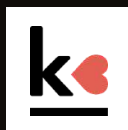


Cocktail Party Menu



kissthecookcatering.com



kiss the cook

CATERING

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MEET THE EXECUTIVE CHEF

"We strive to create unforgettable dining experiences for our clients by evoking memories, bringing people together, and celebrating the joy of food."

-Chris Canham

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



Cocktail 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
 jennifer@kissthecookcatering.com



Nibble
Nibble
Nibble



Grazing Platters

PARTY SANDWICHES \$8

Served on crustless Sandwich Bread, cut in triangles

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

Party Sandwiches are priced per serving. Minimum 8 servings.

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**

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, Breadsticks & Flatbreads
Served with Bruschetta, House Made Hummus,
Creamy Whipped Feta with Lemon, Chili and Olive
Oil, Truffled White Bean Dip

- 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

Sesame Ginger Grilled Jumbo Shrimp with
Fresh Lemon, 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**

**Please inquire for Wooden Board and
China Platter Presentations**





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 pieces 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



MAPLE CITRUS CHICKEN SLIDER

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



FRENCH DIP SLIDER

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



ULTIMATE VEGGIE SLIDER

Candied Sweet Potatoes, Spicy Whipped Feta, Sesame Seeds, Baby Arugula on Mini Sesame 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 SATAYS

Halal Chicken with a Selection of Marinades



THE DANFORTH 🌾

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



ZA'ATAR 🌾 🥛

A Vibrant Blend of Middle Eastern Spices with Lemon & Olive Oil, served with Tahini Aioli



SHAWARMA 🌾 🥛

Shawarma Marinade, served with Tahini Sauce



HONG KONG 🌾 🥛

Hong Kong BBQ Marinade with Spicy Honey Tamari



ITALIAN PESTO 🌾

Italian Herb Marinated, served with Garlic Yogurt Dip

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

MINI FLATBREADS



CALABRIAN SWEET POTATO 🌱

Calabrian-Style Focaccia with Spiced Whipped Feta, Shaved Candied Sweet Potato Pave, and Toasted Sesame Seeds



GALA APPLE & CHEDDAR 🌱

House Made Focaccia, Aged Cheddar, Caramelized Onion Soubise, Shaved Gala Apple, Mustard Seed Caviar



BARTLETT PEAR & WHIPPED GORGONZOLA 🌱

House Made Focaccia, Whipped Gorgonzola, Pickled Bartlett Pear, Toasted Pumpkin Seed Crunch, Orange Infused Cranberries, Micro Arugula



MEATY BITES



SHORT RIB TASTING SPOON

Espresso Braised Short Rib, Horseradish Aioli, Crispy Fried Onions, Edible Shortcrust Spoon



CHICKEN SAMOSA

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



PROSCIUTTO TOAST

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



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



FRENCH ONION CONE

Caramelized Onion Jam, Gruyere Mousse, Crispy Crouton Crumble, Edible Cone



HALLOUMI & TOMATO CONFIT SPOON

Seared Halloumi, Tomato Jam, Confit Tomato, Basil Oil, Micro Greens, served on an Edible Tasting Spoon



MINI SAVOURY CHEESECAKE

Pretzel Crust, Savoury Goat Cheese Cheesecake, Maple-Roasted Carrot Puree, Crispy Sage, Pomegranate Seeds, Balsamic Glaze



Food Stations





Build Your Own

These self serve stations allow you to customize your dish from a buffet of ingredients.
Available for delivery only or with full staff & rentals - please inquire

YUMMY SLIDERS BAR

\$12

Select up to 3 Proteins

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

Toppings: Lettuce, Creamy Slaw, Tomato, Red Onion, American Cheese, Dill Pickle, Heinz Ketchup, Carolina Gold BBQ, Truffle Aioli, Frank's Hot Honey, Secret Sauce

*Price includes 2 sliders per person

BUILD YOUR OWN TACOS

\$15

Select up to 2 Proteins

- Shredded Barbacoa Style Beef
- Pulled Chipotle Chicken
- Vegan: Taco Seasoned Beyond Beef  

Served with Refried Beans, Pickled Red Onions, Shredded Lettuce, Cheddar Cheese, Guacamole, Lime Crema, Pico de Gallo, Cilantro, Fresh Lime Wedges, Hot Sauce

*2 x 6" soft tortillas per person

DREAM POUTINE

\$15

Oven Roasted Potato Wedges, Braised Beef, Quebec Cheese Curds, Fried Mushrooms, Caramelized Onion, Chives, Poutine Gravy, Truffle Aioli

* 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, Beer Cheese Dip & Assorted Mustards

* Pretzels are fresh baked daily; Station only available for events after 1pm

DELUXE NACHO STATION \$12

Homemade Corn Chips, Gourmet Beef & Bean Chili, Cheddar Cheese, Pickled Red Onion, Pickled Jalapeños, Shredded Lettuce, Pico de Gallo, Guacamole, Sour Cream, Hot Sauce & Cilantro

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

MASHED POTATO BAR \$14

Creamy Mashed Potatoes, Braised Beef, Cheddar Cheese, Bacon Bits, Fried Mushrooms, Chives & Mushroom Gravy

*Upgrade to Martini Glasses - please inquire!

MASON JAR SALADS \$10

Select your salad, shake, open and enjoy!

- Citrus & Beet Root Boost   
- Kale & Quinoa    
- Ontario Pear & Chicory    
- Superfood Crunch    
- Moroccan Couscous  

*Minimum of 12 Jars per type, served with Bamboo Forks



Chef Interactive

Enjoy an interactive chef experience. Service Staff, Chefs & Rentals are additional. Please inquire.

LOADED PIEROGIES \$10

Cheese & Potato Pierogies
Diced Bratwurst Sausage, Bacon Bits, Caramelized Onions, Sautéed Mushrooms, Cheddar Cheese, Sauerkraut, Scallions & Sour Cream

SLIDERS, SLIDERS, SLIDERS \$8

Your Choice of 3 Kinds:
Kiss the Cook Slider, Crispy Chicken Slider, Pulled Pork Slider, Maple Citrus Chicken Slider, French Dip Slider, Ultimate Veggie Slider 
Vegetarian Beyond Beef Slider (+\$1.00ea) 
*Price includes 2 sliders per person.
Additional Sliders +\$4.00 ea

MAC N' CHEESE MARTINI \$14

Gourmet Mac N' Cheese, Bacon Bits, Buffalo Chicken, Roasted Cauliflower, Peas, Caramelized Onions, Crispy Onions, Chives, Parmesan Cheese, Ritz Pangrattato

MINI GRILLED CHEESE \$8

Select up to 2 Types
• Aged Cheddar, Smoked Gruyere, Mozzarella & Basil Pesto (nut free) 
• BBQ Pulled Pork & Cheddar
• Caramelized Onion, Brie & Pear 
• Jalapeño Popper with Smoked Provolone 
Served with Mini Garlic Dill Pickles & Heinz Ketchup
*Price includes 2 pieces per person

PAD THAI STATION \$14

Chicken, Shrimp or Tofu with Bean Sprouts, Scrambled Egg, Carrots, Sweet & Chili Peppers, Scallions, Garlic, Cilantro, Lime and Peanuts with Traditional Rice Noodles, KTC Pad Thai Sauce
*Served in Chinese Takeout Boxes with Chopsticks or Bamboo Forks



A chef crafted experience featuring small plates. Service Staff, Chefs & Rentals are additional. Please inquire.

KISS THE COOK: \$14

BRAISED BEEF SHORT RIB

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

VEGAN OPTION:

VEGAN "MEATLOAF"

Chickpea "Meatloaf" with Sticky BBQ Glaze, Olive Oil Mashed Potatoes, French Green Beans with Fried Shallots

GNOCCHI BAR: \$12

POTATO GNOCCHI WITH BEEF RAGU

Pan Seared Potato Gnocchi served with Braised Beef Ragù, Topped with Freshly Shaved Parmesan Cheese

VEGETARIAN OPTION:

WILD MUSHROOM GNOCCHI

Pan Seared Potato Gnocchi with Wild Mushrooms & Truffle Oil, topped with Shaved Parmesan Cheese & Lemony Arugula Salad

TASTE OF INDIA: \$10

BUTTER CHICKEN

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 & Grilled Naan

VEGAN OPTION:

"BUTTER" CHICKPEAS

"Butter" Chickpeas, Braised in a Rich Tomato Gravy with Traditional Spices. Served with Pilaf Rice, Jeera Potato Fry & Grilled Naan





CATERING FAQ

What is your minimum order?

\$200.00 food & beverage spend per order for deliveries Monday through Friday. \$250.00 food & beverage spend per order for deliveries Saturday. \$1500.00 food & beverage 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

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

Love! We also have the best clients ever.

Additional questions?

Contact us at

jennifer@kissthecookcatering.com

OR 416.264.4040



**We bring
the sauce**

416.264.4040

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