

CORPORATE CATERING MENU

Fall & Winter



kissthecookcatering.com



kiss the cook

CATERING

ABOUT US	03
BREAKFAST	05
SANDWICHES & WRAPS	09
BUDDHA BOWLS	12
HOT MEAL PACKAGES	15
FEATURE MENUS	19
FESTIVE FEATURE MENU	21
SALADS	22
DESSERTS	23
SNACKS & BEVERAGES	25
GRAZING PLATTERS	27
FINGER FOODS	30
BYO FOOD STATIONS	34
CHEF INTERACTIVE FOOD STATIONS	35
DAILY CATERING	36
FAQ'S	37
CONTACT US	39

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 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
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 jennifer@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



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS





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)  
- Vegan Breakfast Sausage Patty (+ \$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

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

\$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 2nd Salad (pg. 22) \$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

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 2nd Salad (pg. 22) \$5
- Make Your Sandwich / Wrap Gluten Free \$2
- Substitute Fruit Platter for Dessert \$2

KISS THE COOK STEAK SANDWICH

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



MAPLE CITRUS CHICKEN SANDWICH

Glazed Chicken Breast, Kale & Cranberry Slaw, Pickled Squash, Herb Goat Cheese on a Crusty Italian Bread

THE MUFFALETTA SANDWICH

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 SANDWICH



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



ULTIMATE VEGGIE SANDWICH



Candied Sweet Potatoes, Spicy Whipped Feta, Sesame Seeds, Baby Arugula on an Italian Black Olive Panini

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

\$26

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

\$22

Warm Tortillas are filled with all sorts of Deliciousness including:

Select 2 Proteins:

- Taco Seasoned Ground Beef
- Pulled Chipotle Chicken

OR

- 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

\$24

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



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS

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, Thai Dressing, Sweet Chili Sauce, Living Sprouts, Cucumber, Carrots, Shaved Cabbage, Fried Shallot, Thai Basil, Cilantro and Mint, Toasted Sesame Seeds, Peanut Dressing

*Vegan Option - Crispy Hoisin Tofu    

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





Prices are
per serving

Minimum
order of 8 per
kind

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

Buddha Bowls

Individually Boxed Gourmet Entrée Sized Salads

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 🌱🌱



BUTTER CHICKEN HARVEST BOWL 🌱

\$22

Romaine, Baby Spinach, Marinated Tomatoes, Cucumber, Basmati Rice, Butter Chicken, Crispy Onions, Cilantro, Fresh Lime, Tadka Dressing, Cilantro-Mint Chutney

*Vegan Option - "Butter" Chickpeas 🌱🌱🌱

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 🌱🌱🌱



GARDEN ANTIPASTO BOWL 🌱

\$22

Dijon & Pesto Roasted Chicken Breast, Crisp Romaine with Zucchini Noodles, Marinated Grape Tomatoes, Garbanzo Beans, Roasted Mushrooms, Giardiniera, Olives, Bocconcini Cheese, White Balsamic Dressing

*Vegetarian Option - Tuscan Quinoa 🌱

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 🌱🌱



**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 \$24

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, Jeera Aloo Potatoes, with Naan served on the side



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, Seasonal Sauteed Asian Greens with Ginger & Garlic

**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 Sautéed Asian Greens with Ginger & Garlic, Wok Fried Tamari King Oyster Mushrooms, Kimchi served on the side



BEEF STROGANOFF \$27

Tender Braised Beef with Pearl Onions, Sautéed Mushrooms in a Rich Savoury Sauce, finished with Sour Cream & Dill. Served with Egg Noodles tossed in Olive Oil & Parsley and Steamed Vegetables

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 on the side

BEST-EVER BEEF POT PIE \$20

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"   **\$22**
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

 **"BUTTER" CHICKPEAS**    **\$22**
Tender Braised Chickpeas in a Rich Tomato Gravy with Traditional Spices. Served with Indian-Style Pilaf Rice, Jeera Aloo Potatoes with Naan served on the side

VEGAN STIR FRY    **\$20**
Crispy Tofu and Vegetables stir-fried in a Japanese Soy, Mirin, and Oyster Mushroom Sauce, served with Scented Jasmine 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

 **MAPLE CUMIN CAULIFLOWER STEAK**    **\$20**
Maple Cumin Roasted Cauliflower Steak with Sweet Potato Puree, Crispy Lentils & Sautéed Kale, with Cilantro-Lime Tahini Crema

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 Oat Square
Pecan Square 🥜
Chef's Seasonal Selection
(2 pieces per person)





Menu #2

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

\$50 per person

3oz BRAISED BEEF SHORT RIB 🌾 🥛

Espresso Braised Beef Short Rib, Demi Glaze

AND

5oz HERB ROASTED CHICKEN BREAST 🌾 🥛

Herb Roasted Chicken Breast 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

ASSORTED PETIT FOURS 🌿

A daily selection of Petit Four Squares including: Tiramisu, Mango Mousse, Deluxe Chocolate Brownie, Biscoff Cake, New York Cheesecake, Matcha White Chocolate Mousse, Passion-Raspberry Mousse
(2 pieces per person)



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
*Serves 10 guests; please inquire

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 Lentils, Red Wine Braised Mushrooms and Roasted Root Vegetables

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



RECOMMENDED ADDITIONS:

ONTARIO PEAR & CHICORY SALAD

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

FESTIVE DESSERTS

Pecan Pie Squares, Sea Salt Caramel Brownies, Carrot Cake, Nanaimo Bars & Chef's Seasonal Selection

GLUTEN FREE & VEGAN DESSERTS

Gluten Free Flourless Brownie
Vegan Maple Butter Tart Bar

SEASONAL DESSERT JARS

Apple Crumble Dessert Jar
Pumpkin Cheesecake Dessert Jar

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

BUFFET STYLE

\$38.00 per person + tax
*Minimum 10 servings

Also available as individually boxed meals upon request
Individual boxing fee of \$2.50pp will apply.

Also available as a chef carving station.
Please inquire.



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 Oat 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; No substitutions*



ASSORTED PETIT FOURS

Assorted Platters of Petit Fours including:
Tiramisu, Mango Mousse, Deluxe Chocolate Brownie,
Biscoff Cake, New York Cheesecake, Matcha White
Chocolate Mousse, Passion Raspberry Mousse

- Small Platter - 25 pieces **\$90**
- Medium Platter - 36 pieces **\$125**
- Large Platter - 64 pieces **\$225**

**No substitutions*

SLAB CAKES

Customizable Cakes for Any Special Occasion:
Lemon Lovers, Chocolate Dream, Classic Vanilla
Strawberry Shortcake, 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

APPLE CRUMBLE

Apple Spiced Custard, Apple Pie Filling, Graham
Cracker Crumble, Whipped Cream, Caramel

PUMPKIN CHEESECAKE

Pumpkin Cheesecake, Pumpkin Spiced Custard,
Graham Cracker Crumble, Whipped Cream,
Candied Pumpkin Seeds

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 VICKY'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

- 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

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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 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





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 & 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

jennifer@kissthecookcatering.com

kissthecookcatering.com