WEDDING & SPECIAL EVENTS MENU

FALL & WINTER

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

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

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www.kissthecookcatering.com
jennifer@kissthecookcatering.com

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE CONTAINS NUTS

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

@kissthecookcatering
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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

Chicken, Beef & Fish are Halal

CHICKEN

HERB ROASTED CHICKEN
Herb Roasted Chicken Supreme with Rosemary Jus

MARRY ME CHICKEN
Seared Chicken Breast in a Creamy Sundried Tomato Sauce with Italian Herbs & Parmesan

TUSCAN STUFFED CHICKEN
Roasted Red Pepper, Spinach & Goat Cheese Stuffed Chicken Breast with Sundried Tomato Cream Sauce

FOREST MUSHROOM CHICKEN
Herb Roasted Chicken Supreme with Wild Mushrooms, Cider Cream Sauce

ROSEMARY CHICKEN KABOB
Best Ever Marinated Chicken Breast, Skewered and Grilled to Perfection, served with Tzatziki Sauce

MAPLE CITRUS CHICKEN
Roasted Chicken Supreme, Maple Citrus Glaze

BEEF

ESPRESSO BRAISED SHORT RIB
Espresso Braised Short Rib with Demi Glace (+$10pp)

GRILLED KALBI BEEF SHORT RIBS
Korean BBQ Beef Short Ribs, Glazed in Kalbi Sauce

BEEF BOURGUIGNON
Provencal Style Stew with Aged Sirloin Tip, Rich Red Wine Gravy, Bacon, Button Mushrooms, Root Vegetables, Pearl Onions, Fresh Herbs

AAA PRIME RIB
Carved on-site by a professional chef, Au Jus
*Market Price - please inquire

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Proteins

All Meats are Halal (Chicken, Beef, Fish)

FISH

LEMON & HERB SALMON
Baked Lemon & Herb Salmon Loin Served with House Tartar Sauce

MEDITERRANEAN SALMON
Baked Filet of Salmon with Cherry Tomato, Feta, Olives and Fennel

MOROCCAN SALMON
Harissa Yogurt Crusted Salmon with Sumac

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

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE CONTAINS NUTS

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

WINTER PESTO RIGATONI
Roasted Butternut Squash, Chicken Apple Sausage, Sauteed Greens, Garlic Cream Sauce, Parmesan Cheese

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

MAPLE CUMIN CAULIFLOWER "STEAK"
Maple Cumin Roasted Cauliflower Steak with Sweet Potato Puree, Crispy Lentils & Sauteed Kale with Cilantro-Lime Tahini Crema

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 Kebob, served with Tzatziki Sauce (on the side)

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Starches

HERB ROASTED MINI POTATOES
Olive Oil, Rosemary & Sea Salt

BASMATI RICE
Classic Pilaf Style

GARLIC MASHED POTATOES
Best-Ever Garlic Mashed Potatoes

LEMON ROASTED POTATOES
Lemon Roasted Potatoes

WILD RICE PILAF
Wild Rice Pilaf with Roasted Butternut Squash and Pomegranate

Vegetables

GRILLED VEGGIES
Eggplant, Zucchini, Asparagus, Bell Peppers, Red Onion, Olive Oil & Balsamic Glaze

ITALIAN VEGETABLES
Roasted Balsamic Mushrooms, Red Peppers & Broccolini

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

ROOT VEGETABLES
Roasted Medley with Cumin and Maple Glaze

Salads

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

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

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

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 Vinaigrette 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

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE CONTAINS NUTS

Sweet Endings

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*

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*

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE CONTAINS NUTS

MINI CHEESECAKES
Triple Chocolate, Raspberry White Chocolate Tiramisu, Cookies & Cream, New York, Mocha
**Minimum order of 12 pieces; No substitutions*

ASSORTED PETIT FOURS (+$2 pp)
Assorted Platters of Petit Fours including: Tiramisu, Mango Mousse, Deluxe Chocolate Brownie, Biscoff Cake, New York Cheesecake, Matcha White Chocolate Mousse, Passion Raspberry Mousse
**2 pieces per person*
**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 (+$2 pp)
*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

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE CONTAINS NUTS

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**

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE CONTAINS NUTS

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**

Please inquire for Wooden Board and China Platter Presentations

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**

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE CONTAINS NUTS

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

CHEF REQUIRED

DELIVERY

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

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE CONTAINS NUTS CHEF REQUIRED DELIVERY

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

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE CONTAINS NUTS CHEF REQUIRED DELIVERY

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

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE CONTAINS NUTS CHEF REQUIRED DELIVERY

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*

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE CONTAINS NUTS

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, Sauteed 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 Ragu, 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

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE CONTAINS NUTS

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 & 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 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.

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

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