



kissthecookcatering.com

FOOD STATIONS

LIVE THE MOMENT
LOVE THE FOOD





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Delicious

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

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 and budget. Feel free to mix and match.

Full-Service

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

Price is per serving

Minimum order 8 guests

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

- Monday through Friday \$150.00

- Weekends \$250.00

HST is additional

Vegetarian	
Vegan	
Gluten Free	
Dairy Free	
Contains Nuts	

DELIVERY BITES PLATTERS

PARTY SANDWICHES \$6

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

Served on crustless Sandwich Bread, cut in triangles

CHARCUTERIE \$15

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

CAPRESE POPS v g \$3

Cherry Tomato, Bocconcini, Fresh Basil, Balsamic Reduction

IMPORTED & DOMESTIC CHEESE v \$7

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

CRUDITES v g d \$5

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

FRESH FRUIT PLATTER v g d \$5

Cantaloupe, Honeydew, Pineapple, Mixed Berries & Grapes



DELIVERY BITES PLATTERS

AVOCADO FRESH ROLLS Ve G D \$4

Avocado, Lettuce, Carrots, Cucumber, Rice Paper Wraps, served with Sweet Chili Dip

BRUSCHETTA 2 WAYS V \$7

Traditional Tomato & Chicago-Style Pickled Vegetable Bruschetta, with House Made Garlic Crostini

CHIPPIES & DIPPIS Ve G D \$7

House Cut Corn Chips with KTC Seasoning, Pico de Gallo & Guacamole

COCONUT SHRIMP D \$4

Crispy Coconut Shrimp Skewers with Kiss the Cook Mango Chutney

GRILLED & CHILLED STEAK G D

AAA Flank Steak Medium Rare with Grilled Seasonal Vegetables, Chimichurri

*3 oz Per Person **\$8**

*6 oz Per Person **\$15**

*Add On: Dinner Rolls & Whipped Butter **\$3**

GRILLED & CHILLED CHICKEN G D

Chicken Breast, Sliced and Served with Mango Slaw, Charred Pineapple Salsa & Hawaiian BBQ Sauce

*3 oz Per Person **\$8**

*6 oz Per Person **\$12**

*Add On: Dinner Rolls & Whipped Butter **\$3**

MIDDLE EAST PLATTER V \$9

House Made Hummus, Chickpeas, Fire Roasted Red Peppers, Sundried Tomato Tapenade, Mixed Olives, Grilled Halloumi, Grilled Adonis Pitas, Falafel, Tahini



COCKTAIL RECEPTION

Meaty Bites

KISS THE COOK SLIDER **\$4**
Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lemon Dijonnaise, Toasted Mini Brioche
 Add On: Double Smoked Bacon (\$2 pp)

SMOKEHOUSE SLIDER **\$4**
Smoked Pulled Pork, Carolina Gold BBQ Sauce, House Slaw, Dill Pickle, Toasted Mini Brioche

FRIED CHICKEN SLIDER **\$4**
Southern Fried Chicken, Dill Pickle, Hot Honey, Buttermilk Ranch, House Slaw, Toasted Mini Brioche

MINI CHAR-“CUTE”-RIE BOARD **\$4**
Prosciutto, Pecorino, Roasted Red Pepper, Gerkin, Grainy Mustard Aioli, served on a Mini Cutting Board Shaped Toast

FRIED CHICKEN & WAFFLES **\$4**
Buttermilk Waffles, Pickle Brined Crispy Southern Fried Chicken, Hot Honey, Dill Pickle

SPRING PEA RISOTTO CAKE **\$4** G
Green Pea, Lemon & White Wine Risotto Cake, topped with Smoked Salmon, Horseradish Cream, Watercress

ONE BITE NACHOS **\$4** G
Beef Chili, Shredded Cheddar, Pico de Gallo, Lime Crema, Coriander, Pickled Jalapeno, Fried Mini Corn Tortilla Cup

BONJOUR BEEF **\$4**
Thinly Sliced Medium Rare Roast Beef, Creamy Brie, Horseradish Dijon Aioli, French Crostini

COCONUT SHRIMP **\$4** D
Crispy Coconut Shrimp, Kiss the Cook Mango Chutney

LAMB SPIEDINI **\$4** G D
Skewers of Seasoned Lamb, Freshly Grilled (2 pieces / person)
 *grill rental required

RECOMMENDED QUANTITIES

Pre Dinner

30 min - 2 hours
3 - 5 pieces per guest

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Afternoon Party

2 to 4 hours
6 - 10 pieces per guest

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Cocktail Dinner

2 to 6 hours
8 - 12 pieces per guest

**Chef & Service Team
Required**



COCKTAIL RECEPTION

Veggie Bites

NORTHERN MUSHROOM TURNOVER V \$3

Local Mushrooms, Thyme, Ricotta, Puff Pastry

MINI FALAFEL BURGER V \$4

KTC Falafels, Pickled Chillies, Cucumber, Feta, Tzatziki, Watercress, Mini Brioche Bun

VEGGIE SAMOSA V \$3

Best-Ever Vegetable Samosa with Kiss the Cook Mango Chutney

MAC N' CHEESE BITE V \$4

Fried Mac N' Pimento Cheese, Parmesan, Smoked Ketchup

AVOCADO FRESH ROLL Ve G D \$4

Avocado, Lettuce, Carrot, Cucumber, Rice Paper Wrap, Served with Sweet Chili Dip

CHANA POORI CHAT Ve G D \$3

Chana Masala, Coconut Yogurt, Coriander Chutney, Fresh Coriander, Pickled Red Onion

CAPRESE POP V G \$3

Cherry Tomato, Bocconcini, Fresh Basil, Balsamic Reduction

KING OYSTER "SCALLOPS" Ve G D \$4

Miso Butter Basted King Oyster Mushroom, Shaved Asparagus Salad, Shallots, Yuzu Vinaigrette, served on a tasting spoon

ONE BITE VEGGIE NACHOS V G \$4

Beyond Beef Chili, Cheddar, Pico de Gallo, Lime Crema, Coriander, Pickled Jalapeno, Fried Mini Corn Tortilla Cup



FOOD STATION FAVORITES

MINI GRILLED CHEESE \$8pp

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
- *2 pieces per person

MAC N' CHEESE MARTINI \$14pp

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 Bits, Buffalo Chicken, Roasted Cauliflower, Diced Jalapenos, Caramelized Onions, Chives, Parmesan Cheese, Crushed Butter Crackers & Truffle Oil

*Please inquire for a list of gourmet additions including Lobster, Truffles and more!

BUILD YOUR OWN TACOS \$14pp

Warm tortillas are filled with all sorts of deliciousness including:

Your Choice of 2 Proteins:

- Shredded Barbacoa Beef
- Pulled Chicken
- Vegan: Tex-Mex Quinoa

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
Optional: Mexican Rice (\$3 pp)

SLIDERS, SLIDERS, SLIDERS \$12pp

Our Gourmet Selection of Sliders include:

Kiss the Cook Slider: Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lemon Dijonnaise, Toasted Mini Brioche

Add On: Double Smoked Bacon (\$2 pp)

Smokehouse Slider: Smoked Pulled Pork, Carolina Gold BBQ Sauce, House Slaw, Dill Pickle, Toasted Mini Brioche

Fried Chicken Slider: Southern Fried Chicken, Dill Pickle, Hot Honey, Buttermilk Ranch, House Slaw, Toasted Mini Brioche

Mini Falafel Burger: KTC Falafels, Pickled Chillies, Cucumber, Feta, Tzatziki, Watercress, Mini Brioche Bun

*3 pieces per person

DREAM POUTINE \$12pp

Build Your Own Poutine using our favourite ingredients including:

Baskets of Oven Roasted Potato Wedges

Served with: Poutine Gravy, Quebec Cheese Curds, Sauteed Mushrooms, Caramelized Onions, Braised Beef or Pulled Pork, Chives





FOOD STATION FAVORITES

DELUXE NACHO STATION **\$12pp**

Build your own Nachos with our Homemade Corn Chips, Gourmet Beef Chili, Cheddar Cheese, Pickled Red Onion, Jalapeños, Olives, Lettuce, Pico de Gallo, Guacamole & Sour Cream

** Inquire about our Nacho Warmer!*

BAVARIAN PRETZEL STATION **\$9pp**

Fresh Baked Bavarian Pretzels with Sea Salt, accompanied by our Beer Cheese Dip & Assorted Mustards

**Inquire about our Suspended Pretzel Display!*

MASON JAR SALADS **\$6pp**

Select Your Salad, Shake, Open & Enjoy!

These fresh layered salads are served in mason jars with bamboo forks

Select 3 kinds:

Summer Garden: *Crisp Romaine, Kale, Baby Arugula, Radish, Cucumber, Shaved Fennel, Cherry Tomatoes, Celery Leaf & Heart, Pickled Red Onion, Aged Balsamic Vinaigrette*

Strawberry Spinach: *Baby Spinach, Strawberries, Blueberries, Quinoa, Goat Cheese, Lemon Poppy Seed Dressing & Candied Pecans*

Bowtie Caprese: *Farfalle Pasta, Cherry Tomatoes, Bocconcini, Fresh Basil, Basil Pesto, Arugula, Balsamic Reduction*

Anna's Famous Broccoli: *Broccoli, Mandarin Oranges, Dried Cranberries, Almonds, Bacon, Creamy Dressing*

**Minimum Order 12 Jars*





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