



Kissthecookcatering.com

WEDDING MENU 2022 / 2023

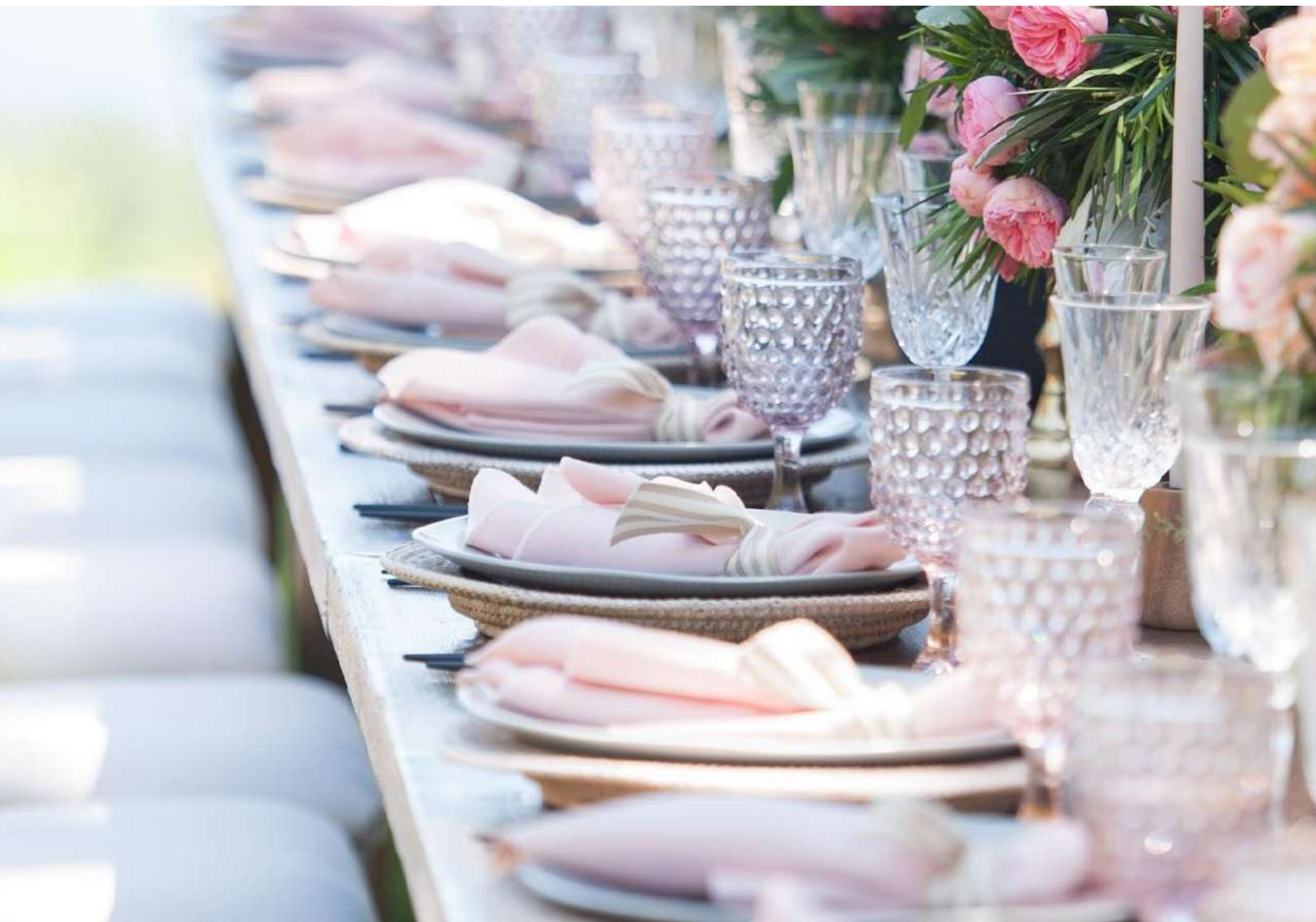




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		Gluten Free 
		Dairy Free 
		Contains Nuts 



OUR BEST *Wishes*

You've found the perfect person to share your life with, a spectacular venue and now it's time to talk food! We are honoured and excited to help make your dream day everything you have ever imagined and more.

Whether you envision a bountiful buffet or cocktail reception with exciting food stations, we can't wait to get started planning your reception.

Let's make sure you and your guests feel treated to the most amazing food and service they've ever experienced. They'll be reminiscing about how enjoyable and impressive your wedding day was for years to come.

We are experts at coordinating all necessary rentals and staffing your event with best-in-class hospitality professionals. We manage all of these aspects so that you can enjoy your big day, stress-free.

Couples often worry that with all the excitement and busyness they won't have a chance to savour the food. We are highly attentive to these kinds of details, bringing hors d'oeuvres to your table if we suspect you might have missed any tasty treats at cocktail hour. It's these kinds of added touches and genuine care for your satisfaction, that separate us from the rest.

Our unwavering commitment to delivering outstanding quality and impeccable service is at the heart of what we do. We look forward to serving you!

Sincerely, **Fia Pagnello**
CEO, *Kiss the Cook Catering*



CATERING PACKAGES

Prices per person + hst

**Minimum of 10 guests*



PACKAGE 1

1 PROTEIN
1 STARCH
1 VEGETABLE
1 SALAD
1 DESSERT
\$35.00

PACKAGE 2

2 PROTEINS
1 STARCH
1 VEGETABLE
2 SALADS
1 DESSERT
\$45.00

PACKAGE 3

4 PASSED APPETIZERS
1 PROTEIN
1 STARCH
1 VEGETABLE
2 SALADS
1 DESSERT
\$55.00

PACKAGE 4

4 PASSED APPETIZERS
2 PROTEINS
1 STARCH
1 VEGETABLE
2 SALADS
1 DESSERT
\$65.00

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**

Green Pea, Lemon & White Wine Risotto Cake, topped with
Smoked Salmon, Horseradish Cream, Watercress

ONE BITE NACHOS **\$4**

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**

Crispy Coconut Shrimp, Kiss the Cook Mango Chutney

LAMB SPIEDINI **\$4**

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



PROTEINS

All Meats are Halal
(Chicken, Beef, Fish)

CHICKEN

HERB ROASTED CHICKEN G D

Herb Roasted Chicken Supreme with Rosemary Jus

CAPRESE CHICKEN

Breast of Chicken, Stuffed with Heirloom Tomatoes & Baby Mozzarella, Basil Pesto (nut free), Balsamic Reduction, with Caprese Bruschetta on the side for topping

BBQ CHICKEN SUPREME G D

Hickory BBQ Glazed Chicken Supreme

JAMAICAN JERK G D

Marinated & Grilled Chicken with the Best Jerk Sauce

HULI HULI G D

Hawaiian Style Soy & Ginger BBQ Glazed Chicken, served with Grilled Pineapple Salsa on the side for topping

BEEF

GRILLED & CHILLED STEAK G D

Grilled AAA Flank Steak, Grilled Medium Rare, garnished with Grilled Vegetables, served with Chimichurri on the side

SUMMER BEEF KABOB G D

Marinated & Grilled Beef Tenderloin Skewer

CHEF CHRIS' FAMOUS RIBS G D

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

ESPRESSO BRAISED SHORT RIB G D

Espresso Braised Short Rib with Demi Glace
** Requires 72 Hours Notice*

UPGRADE YOUR STEAK
** All Steaks are AAA

- NEW YORK STRIPLOIN
- RIBEYE
- BEEF TENDERLOIN
- ◆ Add Bacon

**please inquire for market pricing*



PROTEINS

FISH

PUB SALMON G D

Lemon & Herb Salmon Filet with Kiss the Cook Tartar Sauce

CHAR SIU SALMON G D

Grilled Salmon Filet with Asian 5 Spice BBQ Glaze

RAINBOW TROUT G D

Ontario Rainbow Trout, Old Bay, Dill Pickle Chermoula

PASTA

TOMATO ASIAGO RAVIOLI V N

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

VEGGIE LASAGNA GENOVESE V

Fresh Noodles, Layered with Fire Roasted Vegetables, Spinach, Bechamel, House Tomato Sauce, Basil Pesto

VEGETARIAN / VEGAN

GRILLED VEGETABLE & TOFU SKEWER Ve G D

Grilled Vegetable & Tofu Skewer

CHANA MASALA Ve G D

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

EGGPLANT PARMESAN V

Stacked Layers of Eggplant and Mozzarella, baked with Kiss the Cook Tomato Sauce

DON'T MISS OUT ON OUR LATE NIGHT FOOD STATIONS (pg 11 -12)



STARCHES

HERB ROASTED MINI POTATOES Ve G D

Olive Oil, Rosemary & Sea Salt

LEMON ROASTED POTATOES Ve G D

Lemon Roasted Potatoes

GARLIC MASHED POTATOES V

Best-Ever Garlic Mashed Potatoes

VEGETABLE FRIED RICE V G D

Jasmine Rice, Sweet Corn, Peas, Carrots, Pineapple, Green Onion, Egg, Sesame

VEGETABLES

GRILLED VEGGIES Ve G D

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

ITALIAN VEGETABLES Ve G D

Roasted Balsamic Mushrooms, Red Peppers & Broccolini

SUMMER SUCCOTASH V G

Green Beans, Peas, Corn, Bell Peppers, Sweet Potato, Zucchini, Pickled Cipollini, Butter & Thyme

SALADS

BOWTIE CAPRESE V

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

SUMMER GARDEN Ve G D

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

CAESAR

Crisp Romaine, Kale, Radicchio, Croutons, Parmigiano, House Caesar Dressing with Double Smoked Bacon Bits served on the side

STRAWBERRY SPINACH V N

Baby Spinach, Strawberries, Blueberries, Quinoa, Goat Cheese, with Lemon Poppy Seed Dressing & Candied Pecans served on the side

GREEK PASTA V

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

KALE & QUINOA Ve D N

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

ANNA'S FAMOUS BROCCOLI G N

Broccoli, Mandarin Oranges, Dried Cranberries, Almonds, Bacon, Creamy Dressing



SWEET ENDINGS

Dessert

GOURMET SQUARES **\$4**

A daily selection of Fresh Baked Squares including;

Sea Salt Caramel Brownie

Carrot Cake with Cream Cheese Frosting

Lemon Square

Pecan Square **N**

Date Square

**Selection subject to change*

GLUTEN-FREE SQUARES **\$5**

Flourless Brownie **G**

Vegan Blueberry Coconut Bar **Ve G D**

JUMBO COOKIES **\$3.5**

A daily selection of Fresh Baked Cookies including;

Sea Salt Chocolate Chip Cookies

Oatmeal Raisin

Cadbury Mini Egg

Double Chocolate Chai

Ginger Molasses

MINI NEW YORK CHEESECAKES **\$3.5**

Strawberry, Blueberry, Lemon & Cherry

BUTTER TARTS **\$3.5**

Fresh Baked Butter Tarts

FRESH FRUIT PLATTER **Ve G D** **\$5**

Cantaloupe, Honeydew, Pineapple, Mixed Berries
& Grapes

PREMIUM DESSERTS:

MASON JAR TIRAMISU **\$6 pp**

*Decadent Mascarpone Cream, Espresso Soaked Lady
Fingers, Cocoa Powder*

**Minimum Order 12 Jars*

STRAWBERRY SHORTCAKE **\$6 pp** **MASON JAR**

*Layers of Delicate Angel Sponge Cake, Vanilla
Custard, Whipped Cream & Fresh Strawberries*

**Minimum Order 12 Jars*

LEMON MERINGUE TART **\$5 pp**

Fresh Blueberries, Micro Basil Cress

**Minimum Order 6 pieces*

SEA SALT CARAMEL TART **\$5 pp**

Whipped Cream, Fresh Berries

**Minimum Order 6 pieces*





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 V N \$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



BAR

SOFT BAR

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

BASIC BAR

Stolichnaya Vodka
Beefeater Gin
Bacardi White Rum
Canadian Club Rye
Teachers Scotch

PREMIUM BAR

Ketel One Vodka
Tanqueray Gin
Appleton VX Estate Rum
Crown Royal Rye
Johnnie Walker Red Scotch
Makers Mark Kentucky Bourbon

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

Bottega Vino Dei Poeti Prosecco
Jacob's Creek Chardonnay Pinot Noir Sparkling
Martini Prosecco DOC
Cave Spring Blanc de Blanc Brut Sparkling

WHITE WINE

Jackson Triggs Chardonnay
Jackson Triggs Reserve Sauvignon Blanc
Collavini Pinot Grigio
Bougrier Vouvray Chenin Blanc
Latour Chardonnay Bourgogne

ROSE WINE

Cave Spring Dry Rosé
Jacob's Creek Moscato Rosé

RED WINE

Apothic Cabernet Sauvignon
Meiomi Pinot Noir
Angels Gate Cabernet Merlot
Stave & Steel Bourbon Barrel Aged Cabernet Sauvignon
Jacob's Creek Shiraz Cabernet Sauvignon
Decoy Cabernet Sauvignon

BEER

Mill Street Organic Lager
Heineken
Stella Artois
Steamwhistle Pilsner

CIDER

Somersby Apple
Brickworks Ciderhouse 1904



CATERING FAQ

Are rentals or staffing included?

Rental and staffing costs vary depending upon your menu selection and style of service. Your dedicated Event Coordinator will help to provide you with a detailed estimate for food, rentals, staffing, service fees and delivery.

Are there any service fees and gratuities?

A 15% service fee is charged to cover the administrative, coordination and operational services related to your event. Gratuity is upon your discretion. Should you wish to distribute tips post-event, please contact your coordinator to make arrangements.

How many passed appetizers are provided per person?

We guarantee one of each appetizer per person and always bring extra backup, just in case anyone takes a second helping.

How long do passed appetizers last?

A typical cocktail hour is 1-2 hours.

Are there extra fees for travel outside the GTA?

All staff receive travel time, for events west of the 427, east of Kennedy Rd, north of the 401. Contact us to ensure your location is within our service boundaries.

When is the final guest count required?

A final planning meeting is typically scheduled 14-30 days in advance to cover guest count, itinerary, seating plan and final review of all details. However, changes to guest count can be made up to 5 business days in advance.

When is my deposit due?

We require a 50% deposit and signed contract to confirm your booking. As soon as you have decided to proceed with Kiss the Cook Catering, you should take these steps, as dates book up quickly and availability is limited.

Do you cater for dietary restrictions?

We accommodate dietary restrictions with the utmost care as we believe all guests should have a spectacular 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.





CATERING FAQ

Can we supply our own alcohol and soft bar?

Yes, of course! Please inform your Event Planner that you intend to supply your own bar. Our smart serve professional bartenders are \$35.00 per hour.

Can we supply some of our own food items?

We understand that traditional foods and family recipes can be a very special part of your big day. Please discuss your vision with your Event Planner and we will do our utmost to accommodate your request.

Do you have a kids menu?

Absolutely! Please inquire for our kids menu for guests 12 years of age and under.

Can we arrange a food tasting?

Yes. We would love to host you for a food tasting at our head office. You are not required to place a deposit before having your tasting. We allow tastings for up to 6 guests. The tasting fee is the rate of your menu per number of guests attending.

Can we customize our menu?

Yes. We are pleased to make changes to existing menus or create a menu from scratch that takes into consideration your unique preferences, theme or background.

What form of payment do you accept?

The deposit can be made by cash, personal cheque (if your event is more than 30 days away), certified cheque (if the event is within 30 days), EFT or credit card. There is a 3.5% Admin Fee for credit card payments.

The final balance must be paid a minimum of 5 business days prior to the event by cash, certified cheque, EFT or credit card + 3.5% admin fee.

Additional questions?

Contact us at
sales@kissthecookcatering.com
OR 416.264.4040





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