



Kisthecookcatering.com

# FESTIVE MENU

2022







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# HAPPY *Holidays*

## **CONTACT US TODAY TO RECEIVE A CUSTOM EVENT PROPOSAL!**

Kiss the Cook Catering is Toronto's best-loved, full service caterer. From catering a homemade turkey dinner with all the trimmings, to a lavish cocktail party with delectable passed hors d'oeuvres and exciting food stations, we have seasonal menus for all of your special event catering needs.

Whether you are planning a small family gathering or a large scale company luncheon or gala, our professional event planners will work with you to create a memorable and distinctive event for your unique requirements.

### **Our event planning team can assist you with:**

- Designing a customized catering menu that reflects your vision, budget and preferences
- Special dietary requirements such as vegetarian, vegan, gluten-free, and allergies
- Booking professional waitstaff and bartenders to ensure a flawless service
- Assisting with any rental requirements such as china, stemware, tables, linens & more!
- Venue recommendations
- Decor and event design to transform your event space
- Bar stocking and bartending services

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



# FESTIVE

# Turkey Feast

## YOUR CHOICE OF ENTRÉE:

Carved Slices of Lemon and Winter Herb Brined Turkey Breast and Confit Leg **G**

OR

Whole Roasted Turkey, Ready to Carve **G**  
*\*Minimum of 10 guests; please inquire*

OR

## VEGETARIAN OPTION:

### PORTOBELLO POT PIE **V**

Local Mushrooms, Peas, Root Vegetables, Portobello Gravy, All in a Flaky Puff Pastry Crust with Extra Gravy on the side

OR

## VEGAN OPTION:

### LENTIL & BUTTERNUT SQUASH

#### “BOURGUIGNON” **Ve G D**

Red Wine Braised Mushrooms, Lentil Gravy, Roasted Root Vegetables

## SERVED WITH:

Best-Ever Turkey Gravy **G**

Homemade Cranberry Sauce **Ve G D**

Kiss the Cook Stuffing **V**

Buttery Mashed Potatoes **V G**

Vegan Option: Olive Oil Mashed Potatoes **Ve G D**

French Green Beans with Olive Oil & Sea Salt **Ve G D**

Maple Glazed Baby Carrots **Ve G D**

Fresh Baked Dinner Rolls & Butter **V**

THE BEST  
CATERED  
TURKEY  
DINNER IN  
TORONTO!

## BUFFET STYLE

**\$35.00 per person + tax**

*\*Minimum 4 servings*

**\*\* Also available as individually boxed meals upon request \*\***

## ADD

**Soup Starter **V G N** \$6 / serving**

Chef Chris' Butternut Squash Soup  
*\*500ml per serving; minimum 4 servings (2L)*

**Festive Desserts **V N** \$4**

Pecan Pie Squares, Sea Salt Caramel Brownies, Carrot Cake, Nanaimo Bars & Classic Butter Tarts



# YULETIDE

## *Zummy*

### FESTIVE SALADS \$6

#### ONTARIO PEAR & CHICORY V G N

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

#### KALE & QUINOA Ve D N

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

#### ROASTED HEIRLOOM BEET V G N

Local Candy Cane, Red & Orange Beets, Mixed Winter Greens, Quebec Goat Cheese, Spicy Pecans, Mint, Maple Cider Vinaigrette

#### KTC GARDEN SALAD Ve G D

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

*\*Nuts can be served on the side upon request*

### HO-HO-HOLD THE TURKEY

#### KISS THE COOK BEEF

##### BOURGUIGNON \$20

Provençal Style Stew with Aged Sirloin Tip, Rich Red Wine Gravy, Button Mushrooms, Root Vegetables, Pearl Onions, Fresh Herbs. Served with Buttery Mashed Potatoes

##### BUTTERNUT SQUASH \$18

###### RAVIOLI V

Butternut Squash Ravioli in Sage Cream Sauce, Shaved Parmigiano Cheese & Crispy Sage

##### NORTH POLE SALMON G \$28

Atlantic Salmon Filet with Canadian Maple Dijon Glaze, served with Buttery Mashed Potatoes, French Green Beans and Maple Glazed Baby Carrots

##### PORTOBELLO POT PIE V \$16

Local Mushrooms, Peas, Root Vegetables, Portobello Gravy, All in a Flaky Puff Pastry Crust. Served with your choice of Festive Side Salad

##### LENTIL & BUTTERNUT SQUASH

###### "BOURGUIGNON" Ve G D \$18

Red Wine Braised Mushrooms, Lentil Gravy, Roasted Root Vegetables. Served with Olive Oil Mashed Potatoes

### DESSERTS \$4

- Sea Salt Caramel Brownie V
- Pecan Pie Square V N
- Carrot Cake V
- Nanaimo Bar V
- Classic Butter Tarts V
- Flourless Brownie V G
- Seasonal Vegan Dessert Bar (+\$1.00) Ve G D

# DELIVERY BITES PLATTERS

## **PARTY SANDWICHES** **\$8**

- 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; 4 triangle pieces per person

## **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 **\$200**
- Large: serves 25 - 30 **\$300**

## **IMPORTED & DOMESTIC CHEESE** **V**

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

- Small: serves 10 - 12 **\$100**
- Medium: serves 20-22 **\$150**
- Large: serves 25 - 30 **\$200**

## **CRUDITES** **V G D**

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

- Small: serves 10 - 12 **\$50**
- Medium: serves 20-22 **\$75**
- Large: serves 25 - 30 **\$100**

## **FRESH FRUIT PLATTER** **V G D** **\$5**

Cantaloupe, Honeydew, Pineapple, Mixed Berries & Grapes





# DELIVERY BITES PLATTERS

**CAPRESE POPS** V G **\$3**  
Cherry Tomato, Bocconcini, Fresh Basil, Balsamic Reduction

**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 & DIPPIES** 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

**BYO NEW YORK STEAK SLIDERS** **\$16**  
Carved Dry Aged Canadian AAA Striploin, Slow Roasted to Medium-Rare Perfection.  
Served Chilled with Caramelized Onions, Sliced Aged White Cheddar, Dijon Horseradish Cream & an Assortment of Brioche, Yorkshire Pudding & Italian Style Rolls

**BREAD BASKET WITH TRIO OF DIPS** V **\$8**  
A Collection of Artisanal Rolls, Grilled Pitas & Focaccia, served with Black Olive Tapenade, Roasted Red Pepper Dip & Hummus

**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

### **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, Crispy Southern Fried Chicken, Dill Pickle, Hot Honey, Maple Syrup

### **ONE BITE NACHOS** **\$4**

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

### **YORKSHIRE PUDDING** **\$4**

Shaved Medium Rare Roast Beef, Goat Cheese, Horseradish Dijonnaise, Watercress

### **COCONUT SHRIMP** **\$4**

Crispy Coconut Shrimp, Kiss the Cook Mango Chutney

## 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

**LENTIL & CORN CROQUETTES** Ve G D \$4

Lentil & Corn Croquettes with Roasted Red Pepper Hummus

# FOOD STATION

## HOLIDAY *Favourites*

### **MAC N CHEESE MARTINI** \$14

Our famous, super creamy gourmet Mac N' Cheese, made a la minute and served in a martini glass with a buffet of toppings including: Smoked Ham, Bacon, Buffalo Chicken, Peas, Caramelized Onions, Chives, Parmesan Cheese, Hickory Sticks & Truffle Oil  
\*Please inquire for a list of gourmet additions including Lobster, Truffles and more!

*\*Chef Required*

### **HO-HO-HO NACHO-HO's** \$12

House Cut, Spiced Corn Chips, served with Turkey Chili with White Beans, Confit Turkey, Crumbled Sage Stuffing, Jalapeño, Shredded Iceberg Lettuce, Jack Cheese, Salsa Verde, Cranberry Salsa & Yuletide Sour Cream

### **FESTIVE SLIDERS** \$8

#### **SANTA'S SLIDER ADDICTION**

Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lemon Dijonnaise, Mini Brioche

#### **CRISPY FRIED CHICKEN**

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

#### **SMOKEHOUSE SLIDER**

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

#### **MINI FALAFEL BURGER** v

KTC Falafels, Pickled Chilies, Cucumber, Feta, Tzatziki, Watercress, Mini Brioche

*\*2 pieces per serving*

*\*Chef Required*

### **BEST SELLER!**

### **GOBBLE GOBBLE POUTINE** \$14

Triple Cooked Potato Wedges, Herb Confit Turkey, Sage & Mushroom Stuffing Croutons, Quebec Cheese Curds, KTC Gravy, Scallions, Wasabi Peas, Cranberry Ketchup



### **DREAM POUTINE** \$12

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

## HOLIDAY *Favourites*

### **BUILD YOUR OWN TACOS** \$17

Warm tortillas are filled with all sorts of deliciousness including:

Your Choice of 2 Proteins:

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

**Served with:** Mexican Rice, 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

### **MINI GRILLED CHEESE** \$8

Our Chef will prepare delicious Mini Grilled Cheese Sandwiches including your choice of 3 options:

- Aged Cheddar, Smoked Gruyere, Mozzarella & Basil Pesto (nut free) v
- BBQ Pulled Pork & Cheddar
- Caramelized Onion, Brie & Pear v
- Jalapeño Popper with Smoked Provolone v

• All sandwiches are served with Mini Garlic Dill Pickles and Heinz Ketchup

\*2 pieces per person

*\*Chef Required*

### **FESTIVE MASON JAR SALADS** \$8

Select Your Salad, Shake, Open & Enjoy!

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

Select 3 kinds:

#### **KTC Garden** Ve G D

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

#### **Kale & Quinoa** Ve D N

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

#### **Bowtie Caprese** v

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

#### **Roasted Heirloom Beet** v G N

Local Candy Cane, Red & Orange Beets, Mixed Winter Greens, Quebec Goat Cheese, Spicy Pecans, Mint, Maple Cider Vinaigrette

#### **Ontario Pear & Chicory** v G N

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

\*Minimum Order 12 Jars

# SANTA'S *Bar*

## **COLD BEVERAGES**

Assorted Juices	\$2.25
Assorted Soft Drinks	\$2.25
Bottled Water	\$2.25
San Pellegrino	\$3.75
<i>*Sparkling Water or Fruit Flavours</i>	
Nestea Iced Tea	\$2.25

## **HOT BEVERAGES**

Coffee & Orange Pekoe Tea	\$2.5
Premium Assorted Teas	\$2.5
<i>*Earl Grey, Chamomile, Green Tea, Mixed Berry, Peppermint</i>	
Peppermint Tea	\$2.5
Apple Cider	\$3
<i>*Minimum Order of 10</i>	







## CATERING FAQ

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### **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 outside of our standard service area in Toronto. Any events outside of our parameters may also be subject to a staffing minimum of 6 hours. Contact us to ensure your location is within our service boundaries.

*\* Travel time and service borders subject to change*

### **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

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## **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 \$40.00 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.

## **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 event is more than 30 days away), certified cheque (if the event is within 30 days), or EFT to [sales@kissthecookcatering.com](mailto:sales@kissthecookcatering.com) (with the password **catering**.) Credit cards are also accepted. All credit card payments are subject to a 3.5% admin fee.

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](mailto:sales@kissthecookcatering.com)

OR 416.264.4040

[kissthecookcatering.com](http://kissthecookcatering.com)





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