



kissthedcookcatering.com

FOOD STATIONS

LIVE THE MOMENT
LOVE THE FOOD

Available From: September 19, 2022 - March 31, 2023





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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 **\$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, Mini Brioche Bun

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

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

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 **G** **\$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 served in a Mini Yorkshire Pudding

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

COCKTAIL MEATBALLS **\$3**
Homemade All Beef Meatballs with Tangy Cranberry - BBQ Glaze

SALMON FRESH ROLL **G D** **\$4**
Salmon, Avocado, Cucumber, Carrot, Lettuce, Rice Paper Wrap, Sweet Chili Dip

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 \$3

Lentil & Corn Croquettes with Roasted Red Pepper Hummus

NONA'S ARANCINI V \$4

Fried Pumpkin Risotto stuffed with Brie, Parmesan, Sage Honey



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; chef required

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!

*chef required

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 **\$8pp**

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

*2 pieces per person; chef required

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 \$8pp

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





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