



Kissthedcookcatering.com

CORPORATE

MENU

Individually Boxed Meals Fall & Winter 2022 / 2023

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





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- Vegetarian 
- Vegan 
- Gluten Free 
- Dairy Free 
- Contains Nuts 

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 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



Breakfast

Prices are per serving
Minimum order of 8

CONTINENTAL \$14

SELECT 1 SIGNATURE PARFAIT CUP:

- Coconut Chia Pudding: Sour Cherry Preserve, Mint, Toasted Coconut Ve G D
- Rise & Shine: Vanilla Greek Yogurt, Fresh Berries, Homemade Granola V
- Almond Milk & Coconut Chia Pudding: Macerated Pineapple, Granola with Almonds Ve D N

SELECT 1 BREAKFAST PASTRY:

- Fresh Baked Muffins: Wild Blueberry, Carrot Oat Crumble, Chocolate Banana V
- Butter & Chocolate Croissants V
- Wild Blueberry Scones and Raspberry Scones *Fruit Preserves & Butter Included* V
- ADD ON: Vegan / GF Blueberry Coconut Bar (+\$3 pp) Ve G D

SELECT 1 OPTION:

- Fresh Fruit Salad Cup Ve G D
- Fresh Fruit Plate Ve G D

BREAKFAST SANDWICHES \$12

Our delicious breakfast bagels and burritos are individually wrapped and served warm. Your choice of:

- Whole Wheat Bagel with Scrambled Eggs, Bacon and Cheddar
- Whole Wheat Bagel with Scrambled Eggs, Cheddar and Tomato V
- Western Burrito; Scrambled Eggs, Smoked Ham, Roasted Peppers, Caramelized Onion, Green Onion, Aged Cheddar
- Veggie Burrito; Scrambled Eggs, Spinach, Onion, Feta, Fine Herbs V

SELECT 1 OPTION:

- Fresh Fruit Salad Cup Ve G D
- Fresh Fruit Plate Ve G D

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DELUXE HOT BREAKFAST \$17

SELECT 1 ENTREE:

- Frittata Florentine: Canada Grade A Eggs, Spinach, Feta, Onion & Fine Herbs V G
- Farmers Fluffy Scrambled Eggs V G
- Pancakes with Canadian Maple Syrup & Butter V

SELECT 2 MEATS:

- Crispy Bacon (2 pieces / person)
- Breakfast Sausage (2 pieces / person)
- Beyond Meat Breakfast Sausage (+ \$2 pp) (2 pieces / person) Ve D

STARCH:

- KTC Breakfast Potatoes: Triple Cooked Potatoes, Caramelized Onion, Thyme, Spanish Paprika Ve G D

SELECT 1 OPTION:

- Fresh Fruit Salad Cup Ve G D
- Fresh Fruit Plate Ve G D





Gourmet Sandwiches & Wraps

All menus are individually boxed. Please inquire for buffet style

Prices are per serving
Minimum order of 8

GOURMET SANDWICH & WRAPS

Enjoy a wide selection of our famous gourmet sandwiches and wraps including:

KISS THE COOK STEAK

Thinly Sliced Herb Roasted Striploin, Roasted Red Peppers, Smoked Gouda, Grainy Dijon, Horseradish Aioli and Arugula on an Italian Bun

CAPRESE CHICKEN

Herb Roasted Chicken Breast, Bocconcini, Basil Pesto 'Genovese', Heirloom Tomato, Arugula and Balsamic Reduction on a Italian Bun

THE MUFFALETTA

Prosciutto Cotto, Shaved Turkey Breast, Genoa Salami, Provolone, House Giardiniera, Baby Arugula, Grainy Dijon Aioli on Italian Olive Panini

CRISPY CHICKEN CAESAR WRAP

Crispy Chicken Tenders, Romaine, Kale, Oven Dried Cherry Tomatoes, House Caesar Dressing and Parmigiano, wrapped in a Whole Wheat Tortilla

ULTIMATE VEGAN WRAP Ve D

Grilled Seasonal Vegetables, Hummus, Olive Tapenade, Arugula, wrapped in a Whole Wheat Tortilla

SHAWARMA FALAFEL WRAP Ve D

House-made Chickpea Falafels, Tahini Aioli, Cabbage Slaw, Pickled Turnips, Radish, Cucumber, Spicy Maple, wrapped in a Whole Wheat Tortilla

CURRIED CHICKPEA WRAP Ve D

Smashed Curried Chickpeas, Hummus, Red Onion, Sautéed Spinach, Baby Kale, wrapped in a Whole Wheat Tortilla

A la Carte

\$10

COMBO OPTIONS:

Combo #1

\$14

Includes your choice of Gourmet Sandwich or Wrap and 1 Dessert Option for the group; Fruit Platter or Dessert (*jumbo cookie OR Baker's daily selection of dessert squares*)

Combo #2

\$19

Includes your choice of Gourmet Sandwich or Wrap and 1 Salad Option for the group (pg. 12), and 1 Dessert Option for the group; Fruit Platter or Dessert (*jumbo cookie OR Baker's daily selection of dessert squares*)

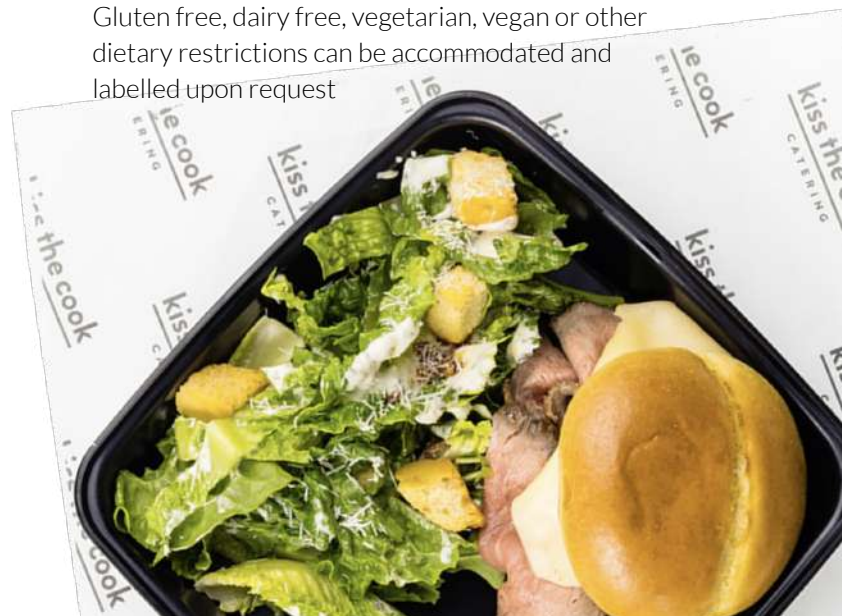
Combo #3

\$22

Includes your choice of Gourmet Sandwich or Wrap and 2 Salad Options for the group (pg. 12), and 1 Dessert Option for the group; Fruit Platter or Dessert (*jumbo cookie OR Baker's daily selection of dessert squares*)

Dietary Restrictions?

Gluten free, dairy free, vegetarian, vegan or other dietary restrictions can be accommodated and labelled upon request





NEW! Warm Sandwiches & Wraps

Prices are per serving
Minimum order of 8

KISS THE COOK BURRITOS \$22

BRAISED BEEF & BLACK BEAN

Seasoned Braised Beef, Mexican Rice with Black Beans, Cheddar Cheese, Corn, Salsa, wrapped in a 10" Tortilla. Served with Guacamole on the side

OR

VEGAN SWEET POTATO & BLACK BEAN Ve D

Chipotle Roasted Sweet Potato, Mexican Rice with Black Beans, Corn Salsa, wrapped in a 10" Tortilla. Served with Guacamole on the side

*Burritos are individually wrapped and served warm with 1 individual side salad (pg. 12) and our Favourite Jumbo Sea Salt Chocolate Chip Cookie

PANINI PANINI PANINI \$22

CHICKEN

Basil Pesto Chicken Breast with Grilled Vegetables, Mozzarella, Roasted Red Pepper Hummus, Panini pressed Ciabatta

OR

STEAK

AAA NY Steak with Grilled Vegetables, Provolone, Chipotle Aioli and Panini pressed Ciabatta

OR

VEGETARIAN V

Grilled Vegetables, Mozzarella, Roasted Red Pepper Hummus, Black Olive Tapenade, Panini pressed Ciabatta

*Panini's are individually wrapped and served warm with 1 individual side salad (pg. 12) and our Favourite Jumbo Sea Salt Chocolate Chip Cookie

FRENCH DIP SANDWICH \$22

ROAST BEEF

Shaved Ontario Striploin, Caramelized Onions, Melted Mozzarella, Gruyere, Toasted Baguette, Beef & Onion Jus on the side for Dipping

OR

VEGETARIAN V

Portobello French Dip with Caramelized Onions, Melted Mozzarella, Gruyere, Toasted Baguette, Mushroom & Onion Jus on the side for Dipping

*Sandwiches are individually wrapped and served warm with 1 individual side salad (pg. 12) and our Favourite Jumbo Sea Salt Chocolate Chip Cookie

SOUP SPECIALS! \$6

CHEF CHRIS' FAMOUS TOMATO SOUP Ve D

OR

CREAMY BUTTERNUT SQUASH SOUP V

*500 ml per serving

Add On: Fresh Baked Breadsticks

- Cheddar & Olive (+\$2.5 pp)

- Rosemary & Olive Oil (+\$3 pp)



BUDDHA

Bowls

Prices are per serving
Minimum order of 8

Individually Boxed Entrée Sized Salads

A THOUSAND LITTLE THINGS D \$17

Sliced Herb and Lemon Grilled Chicken Breast, Farro, Chickpeas, Quinoa, Nonna's Rapini, Pickled Butternut Squash, Slow Roasted Fennel, Cauliflower, Peppers, Oven Dried Tomatoes, Pickled Red Onion, Grainy Mustard and Red Wine Vinaigrette

*Vegan Option - Grilled Portabella "Steak" Ve D

MARIACHI BOWL G \$19

Grilled AAA Flank Steak, Romaine, Corn, Marinated Black Beans, Red Onion, Bell Peppers, Cheddar Cheese, Cilantro, Smashed Avocado, Sweet Lime Vinaigrette

*Vegetarian Option - Ancho Sweet Potato V G

THAI BEEF & VERMICELLI G D N \$19

Lemongrass Flank Steak, Vermicelli Noodles, Nuoc Cham (thai fish sauce), Shaved Local Crispy Brussel Sprouts, Cucumber, Carrots, Shaved Cabbage, Fried Shallot, Thai Basil, Cilantro and Mint, Toasted Sesame Seeds, Peanut Dressing

*Vegan Option - Crispy Hoisin Tofu (sub nuoc cham for sweet chili) Ve G D N

KISS THE COOK COBB G \$18

Dijon & Pesto Roasted Chicken Breast, Romaine Lettuce, Tomato, Cucumber, Feta, Hard Boiled Egg, Bacon, Corn, Smashed Avocado, Balsamic Dressing

*Vegetarian Option - Spiced Crispy Chickpeas (remove bacon) V G

JAPANESE MAZEMAN D \$20 (Brothless Beef Ramen)

Grilled Miso Flank Steak, Fresh Ramen Noodles, Roasted Nori, Corn, Carrots, Cucumber, King Oyster Mushrooms, Scallions, Soy Cured Egg, Miso Dressing, House Togarashi

*Vegan Option - Sesame Ginger Tofu (remove soy cured egg) Ve D

SALMON NICOISE G \$20

Lemon & Dill Salmon Filet, Romaine, New Potatoes, Kalamata Olives, Marinated Cherry Tomato, Pickled Red Onion, Green Beans, Feta, Hard Boiled Egg, French Dressing

*Vegetarian Option - Falafels V G



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 & DIPPERS 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



BOXED LUNCH & DINNER ORDER GUIDELINES

8 - 15 Guests - Select up to TWO (2) MEALS for all guests to choose from
16 - 30 Guests - Select up to THREE (3) MEALS for all guests to choose from
31 Guests & Up - Select up to FOUR (4) MEALS for all guests to choose from
Dietary Restrictions may be accommodated upon request for all meals

***Meals can be sent cold with reheating instructions upon request**

Hot Lunch / Dinner

All meals are individually boxed and delivered hot and ready to serve.
Buffet Style available upon request.

All Meats are Halal
(Chicken, Beef, Fish)
Prices are per serving
Minimum order of 8

CHICKEN

HERB ROASTED CHICKEN G D \$20

Herb Roasted Chicken Supreme with Rosemary Jus, Herb Roasted Baby Potatoes, French Green Beans, Maple Glazed Carrots

CHICKEN SOUVLAKI G \$20

Grilled Chicken Souvlaki, Lemon Roasted Potatoes, Steamed Rice, Grilled Seasonal Vegetables. Served with House Tzatziki on the side

THAI CHICKEN STIR FRY G D \$18

Tender Marinated Chunks of Chicken Breast, tossed with Seasonal Vegetables and our flavourful Tamarind & Ginger Stir Fry Sauce. Served with Scented Jasmine Rice and Baby Bok Choy

TUSCAN STUFFED CHICKEN \$20

Roasted Red Pepper, Spinach & Goat Cheese stuffed Chicken Breast with Sundried Tomato Cream Sauce, Herb Roasted Potatoes, Seasonal Vegetable Medley

BUTTER CHICKEN \$18

Butter Chicken with Basmati Rice, Curried Cauliflower & Veggie Samosa on the side with Mango Chutney

COQ AU VIN G \$20

Braised Chicken with Wine, Mushroom, Onion & Carrots. Served with Creamy Mashed Potatoes & French Green Beans

BEST-EVER CHICKEN POT PIE \$16

Diced Chicken Breast, Thyme, Onions, Carrots, Potato, Peas, Creamy Chicken Gravy, all in a Flaky Puff Pastry Crust. Served with your choice of Side Salad (pg. 12)

**DON'T MISS OUT ON OUR
SENSATIONAL SALADS (pg. 11)
& DESSERTS (pg. 12)**



Hot Lunch / Dinner

All meals are individually boxed and delivered hot and ready to serve.
 Buffet Style available upon request.

Prices are per serving
 Minimum order of 8

BEEF

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 & French Green Beans

KOREAN KALBI BEEF \$20

Grilled Kalbi Beef Short Ribs, Basmati Rice, Scallions, Sweet Chili & Sesame Bok Choy and Kimchi

GUINNESS BEEF POT PIE \$16

Braised Sirloin Tip, Yukon Gold Potatoes, Sweet Peas, Guinness Gravy, all in a Flaky Puff Pastry Crust. Served with your choice of Side Salad (pg. 12)

MASSAMAN BEEF CURRY \$20

Slow Braised Beef Curry with Galangal, Lime Leaves, Coconut Milk, Tamarind, Potatoes, Carrots, Steamed Jasmine Rice

*Add On: Crushed Peanuts on the side (\$1.25 pp) N

FISH

PUB SALMON \$22

Lemon & Herb Salmon Filet with Kiss the Cook Tartar Sauce, Herb Roasted Potato Wedges, French Green Beans, Oven Dried Cherry Tomatoes

TIKKA SALMON \$22

Grilled Tikka Salmon Filet with Bejeweled Rice, Curried Cauliflower. Served with Raita on the side

WHITEFISH PROVENCAL \$21

North Atlantic Haddock, Braised in a Rustic Tomato Broth with Kalamata Olives, French Beans & New Potatoes

**DON'T MISS OUT ON OUR
 SENSATIONAL SALADS (pg. 11)
 & DESSERTS (pg. 12)**



Hot Lunch / Dinner

All menus are individually boxed and delivered hot and ready to serve.
Buffet Style available upon request.

Prices are per serving
Minimum order of 8

VEGETARIAN & VEGAN

HARISSA TAGINE Ve D **\$18**
Moroccan Stew of Chickpeas, Squash, Preserved Lemon, Button Mushrooms, Eggplant, Root Vegetables & Dried Apricots. Served on a bed of Pomegranate, Lemon & Parsley Spiked Couscous

LENTIL & BUTTERNUT SQUASH "BOURGUIGNON" Ve G D **\$18**
Red Wine Braised Mushrooms, Lentil Gravy, Roasted Root Vegetables. Served with Olive Oil Mashed Potatoes and French Green Beans

CHANA MASALA Ve G D **\$16**
Slow-Braised Chickpea Curry, Roasted Tandoori Cauliflower, Fresh Coriander. Served with Steamed Basmati Rice

VEGAN YAKI UDON Ve D **\$18**
Udon Noodles, Tofu, Mixed Vegetables, Stir Fried in a Japanese Soy, Mirin, and Oyster Mushroom Sauce with Toasted Sesame & Baby Bok Choy

PORTOBELLO POT PIE V **\$16**
Local Mushrooms, Peas, Root Vegetables, Portobello Gravy, All in a Flaky Puff Pastry Crust. Served with your choice of Side Salad (pg. 12)

EGGPLANT PARMESAN V **\$18**
Stacked Layers of Eggplant and Mozzarella, baked with Kiss the Cook Tomato Sauce. Served with Balsamic Mushrooms, Roasted Peppers & Broccolini.

PASTA

LASAGNA BOLOGNESE **\$16**
10 Layers of Fresh Noodles, Beef Bolognese, Mozzarella, Parmigiano and Kiss the Cook Tomato Sauce. Served with Balsamic Mushrooms, Peppers & Broccolini. Extra Parmesan Cheese on the side Add Garlic Toast (\$2 pp)

VEGGIE LASAGNA GENOVESE V **\$16**
Fresh Noodles, Layered with Fire Roasted Vegetables, Spinach, Bechamel, House Tomato Sauce, Basil Pesto. Served with Balsamic Mushrooms, Peppers & Broccolini. Extra Parmesan Cheese on the side Add Garlic Toast (\$2 pp)

BUTTERNUT SQUASH RAVIOLI V **\$18**
Butternut Squash Ravioli in Sage Cream Sauce, Shaved Parmigiano Cheese & Crispy Sage Add Garlic Toast (\$2 pp)

Sensational Salads

Prices are per serving
Minimum order of 8

KTC GARDEN SALAD V 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

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

GERMAN POTATO SALAD V G D

Yukon Potatoes, Fresh Dill, Grainy Mustard, Pickled Red Onion, Dill Pickles, Olives

ROASTED HEIRLOOM BEET V G N

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

BOWTIE CAPRESE V

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

ASIAN NOODLE SALAD V G D

Vermicelli Noodles, Cabbage, Carrots, Edamame, Radish, Bell Peppers, Fresh Herbs, Toasted Sesame. Tossed in our Homemade Tamarind & Ginger Dressing

GREEK V G

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

KALE & QUINOA V G 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

SALAD PRICES PER SERVING \$6

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

MAKE IT AN ENTRÉE

ADD 6oz. Protein

- 6 oz Basil & Dijon Roasted Chicken Breast \$11
- 6 oz Pan Seared Lemon & Herb Salmon \$12
- 6 oz AAA Ancho Marinated Flank Steak \$12



SWEET ENDINGS

Dessert

GOURMET SQUARES **\$4**

A daily selection of Fresh Baked Squares including;

Sea Salt Caramel Brownie

Carrot Cake with Cream Cheese Frosting

Pecan Square **N**

Date Square

Lemon Square

Nanaimo Bar **N**

**Selection subject to change*

GLUTEN-FREE SQUARES **\$5**

Flourless Brownie **G**

Vegan Blueberry Coconut Bar **Ve G D**

Vegan Maple Butter Tart Bar **Ve G D**

JUMBO COOKIES **\$3.5**

A daily selection of Fresh Baked Cookies including;

Sea Salt Chocolate Chip

Oatmeal Raisin

Ginger Molasses

Oatmeal Chocolate Chip

MINI NEW YORK CHEESECAKES **\$3.5**

Strawberry, Blueberry, Lemon & Cherry

BUTTER TARTS **\$4**

Fresh Baked Butter Tarts including;

Classic, Raisin or Pecan

**Minimum 6 per kind*



Beverages

COLD

Assorted Juices	\$2.25
Assorted Soft Drinks	\$2.25
Bottled Water	\$2.25
San Pellegrino Sparkling Water or Fruit Flavours	\$3.75
Nestea Iced Tea	\$2.25

HOT

Fair Trade Coffee - 12 cup	\$30.95
Orange Pekoe Tea - 12 cup	\$30.95
Premium Assorted Teas - 12 cup Includes: Orange Pekoe, Earl Grey, Green Tea, Mixed Berry, Chamomile & Peppermint	\$30.95

DAILY CATERING PROGRAMS

We specialize in meal solutions for corporate clients offering breakfast, lunch or dinner to their staff on a daily basis.

Our diverse menus are designed to feel like your team is dining at a different restaurant each day, but with one reliable source.

We offer customization for your budget, dietary preferences, consolidated billing and more.

Contact us more info 416.264.4040

“Kiss the cook provided daily lunches for our physicians in the critical care unit. The service was second to none. The menu selection is diverse, tasty and timely delivery. I would highly recommend their services.”

Farida Hasin-Shakoor
University Health Network



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

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

SALMON FRESH ROLL **\$4** G D
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



FAQ's

What is your minimum order?

\$150.00 food and beverage spend per order for deliveries Monday through Friday. HST and delivery are additional.

What is your delivery fee?

Delivery charges vary based on location. Most Toronto addresses are subject to \$35.00 delivery fee for breakfast and lunch. 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 72 hours notice for all orders. Some dates may reach capacity. Please book far in advance to ensure 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, cheque, EFT. Please contact accounting@kissthecookcatering.com to set-up your account.

Are disposables included?

All individual meals have a \$1.50 boxing fee per person. Disposable cutlery is included.

Can you present my order on China?

Yes! For buffet style orders we prefer to send reusable china or melamine platters in accordance with our Green Policy. Equipment will be picked up within 24 hours. A replacement fee will apply to any equipment that cannot be accounted for upon pick-up.

Do you cater for dietary restrictions?

We accommodate dietary restrictions with the utmost care. 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. Please be advised that Kiss the Cook Catering is not an allergen free facility and does not accept liability for any items consumed that may cause a reaction.

Do you supply waitstaff?

As a full service caterer we can arrange professional waitstaff, bartenders and chefs as required for your unique event.

Do you provide daily catering meal programs?

Daily catering programs are our specialty! Contact sales@kissthecookcatering.com for a custom proposal today!

Additional questions?

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