



CORPORATE MENU

Spring &
Summer
2023





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Kiss the Cook Catering

2490 Kingston Road
Scarborough, Ontario, Canada


kissthecookcatering.com


416.264.4040

Vegetarian 

Vegan 

Gluten Free 

Dairy Free 

Contains Nuts 

Corporate Catering

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
- Saturday \$250.00
- Sunday \$1500.00

HST is additional



**Start
your
day!**



Breakfast

Prices are per serving Minimum order of 8

CONTINENTAL \$14

ASSORTED BREAKFAST PASTRIES

- Fresh Baked Muffins: Wild Blueberry, Carrot Oat Crumble, Chocolate Banana V
- Croissants: Butter, Chocolate V
- Scones: Wild Blueberry, Lemon Cranberry V
- Fruit Preserves & Butter
- Blueberry Coconut Bar (+ \$3 pp) Ve G D

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

SERVED WITH

- Fresh Fruit Platter with Berries Ve G D

BREAKFAST SANDWICHES \$15

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

- Canadian Bagel: Scrambled Eggs, Crispy Bacon & Aged Cheddar
- Vegetarian Bagel: Scrambled Eggs, Aged Cheddar & Tomato V
- Western Burrito: Scrambled Eggs, Smoked Ham, Roasted Red Peppers, Caramelized Onion, Green Onion, Aged Cheddar
- Vegetarian Burrito: Scrambled Eggs, Spinach, Onion, Feta, Fine Herbs V
- Vegan Burrito: Tofu Scramble, Spinach, Onion, Roasted Red Peppers, Fine Herbs Ve D

SERVED WITH

- Fresh Fruit Platter with Berries Ve G D

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 PROTEINS

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

STARCH

- KTC Breakfast Potatoes: Home Fried New Potatoes, Caramelized Onion, Bell Peppers, Scallions, Thyme, Spanish Paprika Ve G D

SERVED WITH

- Fresh Fruit Platter with Berries Ve G D



Breakfast

Prices are per serving Minimum order of 8

BUILD YOUR OWN POWER BOWL V **\$18**

Individual Bowls with Chia Pudding, Mixed Berries, Greek Yogurt & Protein Powder
Add your toppings from a buffet of Healthy Superfoods: Shaved Coconut, Kiwi, Strawberries, Blueberries, Granola, Pumpkin Seeds, Dried Apricots & Cranberries, Shaved Almonds N

SERVED WITH
Kiss the Cook Power Bars Ve D N

BREAKFAST PANINI'S **\$17**

Our delicious griddle pressed Ciabatta Panini's are individually wrapped and served warm. Your choice of:

- Scrambled Egg, Bacon, American Cheese
- Homemade Chicken Sausage, Scrambled Egg, Mozzarella, Tomato
- Veggie Panini: Scrambled Eggs, Swiss Cheese, Tomato, Nut-Free Pesto V

SERVED WITH
· Fresh Fruit Platter with Berries Ve G D

BREAKFAST CHARCUTERIE **\$18**

A beautiful presentation of breakfast delights including:
Oven Roasted Turkey, Black Forest Ham, Prosciutto, Smoked Salmon, Sliced Aged Cheddar, Swiss, Havarti, Cream Cheese, Mini Bagels, Mini Croissants, Mary's GF Crackers, Fruit Preserves and Butter

SERVED WITH
· Fresh Fruit Platter with Berries Ve G D

BOXED KICK START BREAKFAST #1 **\$15**
Individually Boxed Breakfast with Balderson Cheese, Laughing Cow Cheese, Grapes, Strawberries, Hard Boiled Egg, Oven Roasted Turkey Roll Up, Mary's GF Crackers, Kiss the Cook Power Bar N

BOXED KICK START BREAKFAST #2 **\$15**
Individually Boxed Breakfast with Balderson, Babybel Cheese, Grapes, Strawberries, Mini Quiche, Oven Roasted Turkey Roll Up, Mini Croissant, Fruit Preserves, Butter



Board Room Classics



Deli Sandwiches & Wraps

Prices are per serving Minimum order of 8

DELI SANDWICH & WRAPS

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

EGG SALAD SANDWICH v

Egg, Dijon, Celery, Hellman's Mayo, Dill Pickle, Lettuce, on Sourdough Bread

TUNA SALAD WRAP

Sustainable Albacore, Hellman's Mayo, Dill Pickle, Celery, Red Onion, Scallions, Lettuce, wrapped in a Whole Wheat Wrap

ROAST BEEF

Thinly Sliced Herb Roasted Striploin, White Cheddar, Lettuce, Tomato, Dijon Mustard, on a Kaiser

OVEN ROASTED TURKEY

Oven Roasted Turkey, Swiss, Lettuce, Tomato, Hellman's Mayo, on Multigrain Bread

MONTREAL SMOKED MEAT D

Montreal Smoked Beef, Kosher Dill, Yellow Mustard, on Rye Bread

ULTIMATE VEGAN WRAP ve D

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

GRILLED CHICKEN WRAP

Grilled Chicken Breast, Lettuce, Shredded Cheddar, Tomato, Ranch Aioli, wrapped in a White Tortilla

A la Carte

\$9

COMBO OPTIONS:

Combo #1

\$13

Includes your choice of Deli Sandwich or Wrap and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

Combo #2

\$19

Includes your choice of Deli Sandwich or Wrap and 1 Salad Option (pg. 16), and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

Combo #3

\$25

Includes your choice of Deli Sandwich or Wrap and 2 Salad Options (pg. 16), and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

** Substitute Fruit Platter for Dessert (+ \$2 pp)

Dietary Restrictions?

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



Gourmet Sandwiches & Wraps

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

Thinly Sliced Herb Roasted Chicken Breast, Bocconcini, Basil Pesto 'Genovese', Heirloom Tomato, Arugula and Balsamic Reduction on a Whole Grain Panini

THE MUFFALETTA

Prosciutto Cotto, Shaved Turkey Breast, Genoa Salami, Provolone, House Giardiniera, Baby Arugula, Grainy Dijon Aioli on an 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, Pickled Cabbage Slaw, Radish, Cucumber, Hot Maple, wrapped in a Whole Wheat Tortilla

CURRIED CHICKPEA WRAP Ve D

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

A la Carte

\$10.5

COMBO OPTIONS:

Combo #1

\$14

Includes your choice of Gourmet Sandwich or Wrap and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

Combo #2

\$20

Includes your choice of Gourmet Sandwich or Wrap and 1 Salad Option (pg. 16), and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

Combo #3

\$26

Includes your choice of Gourmet Sandwich or Wrap and 2 Salad Options (pg. 16), and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

** Substitute Fruit Platter for Dessert (+ \$2 pp)

Dietary Restrictions?

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



Warm Sandwiches & Wraps

Prices are per serving Minimum order of 8

KISS THE COOK BURRITOS \$22

BRAISED BEEF

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

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 Salad Option for the group (pg. 16) and Jumbo Sea Salt Chocolate Chip Cookies

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


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

Panini's are individually wrapped and served warm with 1 Salad Option for the group (pg. 16) and Jumbo Sea Salt Chocolate Chip Cookies

BUILD YOUR OWN FAJITAS \$22

Warm Tortillas are filled with a buffet of traditional Fajita Toppings

Your Choice of 1 Protein:

- Strips of Marinated Chicken Breast with Sauteed Bell Peppers & Onions
- Strips of Marinated Striploin Steak with Sauteed Bell Peppers & Onions
- Strips of Marinated Portobello Mushroom with Sauteed Bell Peppers & Onions 

Served with: Cheddar Cheese, Salsa, Guacamole, Lime Crema, Shredded Lettuce

Fajita's are served with 1 Salad Option for the group (pg. 16) and Jumbo Sea Salt Chocolate Chip Cookies



Buddha Bowls



Prices are per serving
Minimum order of 8

Individually Boxed Entrée Sized Salads

A THOUSAND LITTLE THINGS D \$20

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 \$22

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 \$22

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 \$20

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 \$22

(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 \$22

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



Warm up the soul



Hot Lunch / Dinner

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

DON'T MISS OUT ON OUR SENSATIONAL SALADS (pg. 16) & DESSERTS (pg. 17)

CHICKEN

HERB ROASTED CHICKEN G D **\$20**
Herb Roasted Chicken Supreme with Rosemary Jus, Herb Roasted Baby Potatoes, Crispy Garlic French Green Beans, Balsamic Glazed Heirloom Carrots

CHICKEN SOUVLAKI G **\$20**
Grilled Chicken Souvlaki, Lemon Roasted Potatoes, Steamed Rice, Grilled Seasonal Vegetables, served with House Tzatziki on the side

CHICKEN PICCATA **\$20**
Tender Chicken Cutlet with Lemon Butter Sauce, Fried Capers, Fresh Parsley, served over Linguine with Grilled Broccoli

CAPRESE CHICKEN **\$20**
Breast of Chicken, Stuffed with Heirloom Tomatoes & Fresh Mozzarella, Basil Pesto (nut free), Balsamic Reduction with Caprese Bruschetta on the side for topping. Served with Ancient Grain & Chickpea Pilaf, Grilled Italian-Style Balsamic Vegetables

BBQ CHICKEN SUPREME G D **\$20**
Kiss the Cook Hickory BBQ Glazed Chicken Supreme, Herb Roasted Potato Wedges, Summer Corn & Vegetable Succotash

JAMAICAN JERK G D **\$20**
Marinated & Grilled Chicken with the Best Jerk Sauce, Coconut Rice & Beans, Braised Greens, Seasonal Grilled Vegetables

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 Sweet Chili & Sesame Bok Choy

STUFFED CHICKEN PARMESAN **\$20**
Crispy Breaded Chicken Cutlet, stuffed and topped with Mozzarella & Kiss the Cook Marinara, served with Fusilli Pasta, Parmesan Cheese, Grilled Italian-Style Balsamic Vegetables
Add Garlic Toast (+\$2 pp)



Hot Lunch / Dinner

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

BEEF

SUMMER COTTAGE PIE G **\$20**
Savoury Beef Mince with Corn, Peas, Carrots, Mushroom & Onion, Smothered in Gravy and topped with White Cheddar Whipped Potatoes, Served with Your Choice of Side Salad (pg.16)

KOREAN KALBI BEEF G D **\$22**
Korean BBQ Beef Short Ribs in Kalbi Sauce, Steamed Rice, Sweet Chili & Sesame Bok Choy, Kimchi on the side

BRAISED BEEF SHORT RIB G **\$28**
Espresso Braised Beef Short Rib, Demi Glace, Mashed Potatoes, French Green Beans, Balsamic Glazed Heirloom Carrots

BEEF RENDANG G D **\$20**
Slow Braised Beef in Malaysian Coconut Curry, Jasmine Rice, Stir Fried Greens with Turmeric & Mustard Seed, Roasted Tandoori Cauliflower

FISH

KISS THE COOK SALMON G D **\$22**
Baked Lemon & Herb Salmon served with Kiss the Cook Tartar Sauce, Herb Roasted Potato Wedges, Crispy Garlic French Green Beans & Oven Roasted Cherry Tomatoes

CHAR SIU SALMON G D **\$22**
Grilled Salmon Filet with Asian 5 Spice BBQ Glaze, Scallions, Jasmine Rice, Stir Fried Seasonal Vegetables

GREEK SALMON G D **\$22**
Grilled Lemon & Oregano Marinated Salmon Filet, Steamed Rice, Lemon Roasted Potatoes, Grilled Seasonal Vegetables, served with House Tzatziki on the side

DON'T MISS OUT ON OUR SENSATIONAL SALADS (pg. 16) & DESSERTS (pg. 17)



Hot Lunch / Dinner

All Meats are Halal (Chicken, Beef, Fish) 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

GRILLED CAULIFLOWER "STEAK" Ve G D **\$18**
Seared Cauliflower "Steak", served on a bed of Harissa Sauce, Cauliflower Puree, Lemon Roasted Chickpeas, Sauteed Kale

CHANA MASALA Ve G D **\$18**
Best-ever 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 Sweet Chili & Sesame Bok Choy

EGGPLANT PARMESAN V **\$18**
Stacked Layers of Crispy Fried Eggplant and Mozzarella, baked with Kiss the Cook Marinara Sauce. Served with Fusilli Pasta, Grilled Italian-Style Balsamic Vegetables

PASTA

LASAGNA BOLOGNESE **\$22**
Layers of Fresh Noodles, Beef Bolognese, Mozzarella, Parmigiano and Kiss the Cook Tomato Sauce, Grilled Italian-Style Balsamic Vegetables. Your choice of Side Salad (pg 16) Extra Parmesan Cheese on the side
Add Garlic Toast (+ \$2 pp)

VEGGIE LASAGNA GENOVESE V **\$22**
Layers of Fresh Noodles, Fire Roasted Vegetables, Spinach, Bechamel, Kiss the Cook Tomato Sauce, Basil Pesto, served with Grilled Italian-Style Balsamic Vegetables. Your choice of Side Salad (pg 16) Extra Parmesan Cheese on the side
Add Garlic Toast (+ \$2 pp)

CHICKEN ALFREDO **\$26**
Sliced Chicken Breast, Penne Pasta, Broccoli, Roasted Red Peppers, Creamy Alfredo Sauce. Served with your choice of Side Salad (pg 16) Extra Parmesan Cheese on the side
Add Garlic Toast (+ \$2 pp)



Sensational Salads

Prices are per serving Minimum order of 8 per kind

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

GERMAN POTATO SALAD Ve G D

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

MEXICAN STREET CORN V G

Grilled Corn, Cotija, Jalapeno, Red Onion, Cilantro, Chili, Lime, Mexican Crema

BOWTIE CAPRESE V

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

CRUNCHY ASIAN SLAW Ve G D

Red & Green Cabbage, Carrots, Radish, Mango, Edamame, Scallions, Cilantro, House Togarashi, Carrot Miso Dressing
Add Crushed Peanuts on the side (+ \$1.25 pp) N

GREEK PASTA V

Penne 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

SALAD PRICES PER SERVING \$ 7

MAKE IT AN ENTRÉE SALAD \$11

ADD 6oz. Protein

- 6 oz Basil & Dijon Roasted Chicken Breast \$12
- 6 oz Pan Seared Lemon & Herb Salmon \$14
- 6 oz AAA Ancho Marinated Flank Steak \$14



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
Vegan Maple Butter Tart Bar Ve G D
**Selection subject to change*

JUMBO COOKIES \$3.5

A daily selection of Fresh Baked Cookies including;
Sea Salt Chocolate Chip
Oatmeal Raisin
Ginger Molasses
Chef's Seasonal Selection
**Selection subject to change*

MINI NEW YORK CHEESECAKES \$4

Strawberry, Blueberry, Lemon & Cherry

BUTTER TARTS \$3.5

Fresh Baked Butter Tarts including;
Classic
or
Assorted (Classic, Raisin, Pecan & Coconut)
**Selection subject to change*

Premium Dessert

TIRAMISU MASON JAR V \$7

Decadent Mascarpone Cream, Espresso Soaked Ladyfingers, Cocoa Powder
**Minimum Order 12 Jars*

STRAWBERRY SHORTCAKE MASON JAR V \$7

Layers of Delicate Angel Sponge Cake, Vanilla Custard, Whipped Cream & Fresh Strawberries
**Minimum Order 12 Jars*

FRESH BAKED CUPCAKE TOWER V \$6

Seasonally Selected Flavours
**Please inquire for flavours & Cupcake Tower*



Beverages

COLD

Assorted Juices	\$2.50
Apple, Orange, Cranberry	
Assorted Soft Drinks	\$2.50
Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite, 7up	
Bottled Water	\$2.25
San Pellegrino	\$3.75
Sparkling Water or Fruit Flavours	
Nestea Iced Tea	\$2.50

HOT

Fair Trade Coffee	\$30.95
- 12 cup	
Orange Pekoe Tea	\$30.95
- 12 cup	
Premium Assorted Teas	\$30.95
- 12 cup	
Includes: Orange Pekoe, Earl Grey, Green Tea, Mixed Berry, Chamomile & Peppermint	
Brewed Coffee or Tea	\$2.50
Served in an Urn or Thermal Cambro	
** 25 person minimum	



A top-down view of a charcuterie board. The board is filled with an assortment of meats, including salami, prosciutto, and chorizo. There are several types of cheeses, some sliced and some in wedges. Pickled items like cucumbers, olives, and cherry tomatoes are scattered throughout. There are also breads, including a large round loaf and some flatbread. The board is set on a wooden surface.

Nibble Nibble Nibble

Grazing Platters

PARTY SANDWICHES **\$8***

Served on crustless Sandwich Bread, cut in triangles; 4 triangle pieces per person

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

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 **\$300**
- Large: serves 25 - 30 **\$375**

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 **\$200**
- Large: serves 25 - 30 **\$250**

* Party Sandwiches are priced per serving . Minimum 8 servings.

CRUDITES **v c d**

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

- Small: serves 10 - 12 **\$65**
- Medium: serves 20-22 **\$130**
- Large: serves 25 - 30 **\$160**

FRUIT PLATTER **v c d**

A selection of Fresh Sliced Fruit, including Assorted Melons, Citrus, Grapes and Mixed Berries

- Small: serves 10 - 12 **\$70**
- Medium: serves 20-22 **\$130**
- Large: serves 25 - 30 **\$160**



Grazing Platters

DELUXE CROSTINI PRESENTATION V

Assorted Crostini Served with Bruschetta, Olive Muffuletta, Sundried Tomato Hummus, Pimento Cheese, Truffled White Bean Dip; Garnished with Fresh Grapes, Dried Figs & Berries

- Small: serves 10 - 12 **\$150**
- Medium: serves 20-22 **\$200**
- Large: serves 25 - 30 **\$300**

CHIPPIES & DIPPIS V G

House Cut Corn Chips with KTC Seasoning, Guacamole, Pico De Gallo, Lime Crema, Mexican Street Corn Salad, Baby Bell Peppers, Fresh Herbs

- Small: serves 10 - 12 **\$170**
- Medium: serves 20-22 **\$340**
- Large: serves 25 - 30 **\$425**

SURF & TURF D

Grilled Jumbo Shrimp, Carved AAA Grilled Beef Tenderloin, Lemon Salmon Skewers, Dijon Basil Chicken Breast Bites, Chimichurri, Tartar Sauce, Seafood Sauce; Garnished with Grilled Seasonal Vegetables, Grilled Lemon, Crostini & Fresh Herbs

- Small: serves 10 - 12 **\$280**
- Medium: serves 20-22 **\$560**
- Large: serves 25 - 30 **\$700**

ITALIANO

Asparagus Tips wrapped in Niagara Prosciutto with Parmigiano Reggiano & Balsamic Glaze, Caprese Skewers with Cherry Tomato, Bocconcini & Fresh Basil, Vegetable Giardiniera, Lamb Spiedini, Grilled Jumbo Shrimp with Seafood Sauce, Grilled Fennel, Assorted Olives, Bruschetta & Crostini

- Small: serves 10 - 12 **\$170**
- Medium: serves 20-22 **\$340**
- Large: serves 25 - 30 **\$425**

A LA CARTE UPGRADE:

- New Zealand Lamb Chops **\$8**
(minimum 8 pieces, \$8.00 per piece)

MIDDLE EAST FEAST

Za'atar Chicken Satays, House Made Hummus, Chickpeas, Fire Roasted Red Peppers, Sundried Tomato Tapenade, Mixed Olives, Grilled Halloumi, Grilled Adonis Pitas, Falafel, Tahini Dip

- Small: serves 10 - 12 **\$150**
- Medium: serves 20-22 **\$300**
- Large: serves 25 - 30 **\$375**



Cocktail Party



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*

Meaty Bites

KISS THE COOK SLIDER \$4
Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, 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 Toast Shaped like a Cutting Board

CANDIED SALMON CANAPE \$4
Best Ever Maple Candied Salmon, Creamy Dill & Shallot Spread, Chinese Scallion Pancake

BRAISED SHORT RIB BITES \$4
Ancho Coffee Braised Short Rib, Mini Cheddar & Jalapeño Cornbread, Chimichurri

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

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

LOADED BAKED POTATO POPS G \$4
New Potato, Chives, Bacon, Sour Cream, Fried Onion

Veggie Bites

NORTHERN MUSHROOM TURNOVER V \$3
Local Mushrooms, Thyme, Ricotta, Puff Pastry

BEYOND MEAT MAC V \$4
Beyond Meat Patty, American Cheddar, Lettuce, Onion, Dill Pickle, Secret Sauce, Mini Brioche Bun

MINI GRILLED CHEESE V \$4
Three Cheese, Pesto Smoked Ketchup, Mini Brioche Bread

MAC N' CHEESE BOMB V \$4
Fried Mac N' Pimento Cheese, Parmesan, Smoked Ketchup

AVOCADO FRESH ROLL* V G D \$4
Avocado, Lettuce, Carrot, Cucumber, Rice Paper Wrap, Served with Sweet Chili Dip

CHINESE SCALLION PANCAKE V D \$4
Kimchi Cabbage Slaw, Fried Shallots, Soy Umami Reduction

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

KING OYSTER "SCALLOPS" V G D \$4
Miso Butter Basted King Oyster Mushroom, Shaved Asparagus Salad, Shallots, Yuzu Vinaigrette, served on a Tasting Spoon

MEXICAN STREET CORN ESQUITES V \$4
Grilled Corn, Cotija, Jalapeño, Cilantro, Chili, Lime, Mexican Crema, served in a Mini Phyllo Cup

COMPRESSED WATERMELON V G \$4
Kiss the Cook Kalamata Olive Pesto, Crumbled Feta, Fresh Mint, Balsamic Reduction

ONE BITE TOSTADAS V G \$4
Refried Beans, Pico de Gallo, Cotija, Lime Crema, Cilantro, Corn Chip

** These items can be delivered without chef services*



build your own Food Station

Staff
Favourites

These interactive stations allow you to customize your dish from a buffet of ingredients

DREAM POUTINE \$12

Build your own Poutine using our favourite ingredients including:
Baskets of Oven Roasted Potato Wedges
Served with: Braised Beef Short Rib, Quebec Cheese Curds, Fried Mushrooms, Pickled Red Onion, Chives, Poutine Gravy & Truffle Aioli, + Ketchup for the kiddos!

SUSPENDED PRETZEL BAR V \$9

Traditional Jumbo NY Pretzels, Cheesy NY Pretzels hung from our custom Suspended Pretzel Display
Served with: Beer Cheese Dip & Assorted Mustards

** Pretzels are fresh baked daily; Station only available for events after 3pm*

MASHED POTATO MARTINI BAR \$12

Creamy Mashed Potatoes served in a martini glass with a buffet of toppings including:
Braised Beef Short Rib, Mushroom Gravy, Bacon Bits, Aged Cheddar, Goat Cheese, Sour Cream, Caramelized Onions, Fried Mushrooms, Chives

BUILD YOUR OWN TACOS \$15

Warm tortillas are filled with all sorts of deliciousness including:
Your choice of 2 proteins:
· Shredded Barbacoa Style Beef
· Pulled Chicken
· Vegan: Taco Seasoned Beyond Beef V D
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*

YUMMY SLIDERS BAR \$12

Build your own Sliders on fresh baked Mini Brioche Buns
Your Choice of 3 Proteins:
· BBQ Pulled Pork
· All Beef Chuck Burger
· Fried Chicken
· Vegetarian: Beyond Meat Veggie Burger V
Served with: Lettuce, Creamy Slaw, Tomato, Red Onion, American Cheese, Dill Pickle Coins & a variety of sauces in squeeze bottles including; Heinz Ketchup, Carolina Gold BBQ, Truffle Aioli, Frank's Hot Honey, Secret Sauce

DELUXE NACHO STATION \$12

Build your own Nachos with baskets of our Homemade Corn Chips, Gourmet Beef & Bean Chili, Cheddar Cheese, Pickled Red Onion, Jalapeños, Olives, Shredded Lettuce, Pico de Gallo, Guacamole, Sour Cream, Hot Sauce & Cilantro
**Chips are displayed in our fun Carnival Style Nacho Warmer. Disposable baskets included.*



chef interactive

Food Station

Staff
Favourites

These stations require a chef to prepare food live in front of you and your guests. Enjoy an interactive chef experience.

INDIAN PANI POORI CHAAT Ve G D \$9

Popular Indian Street Food, taken to the next level. Custom made Puffed Crackers are filled with Chana Masala, Red Onion, Pomegranate, Raita, Cilantro, Pani, Sev, Lime, Spices, Coriander and Tamarind Chutney

ADD ON:

Vegetarian Samosa V \$3

ADD ON:

Chicken Tikka Satays \$3

GNOCCHI BAR \$10

Made a la minute by our Professional Chefs Pan seared Potato Gnocchi served with Braised Beef Ragu and Shaved Parmesan Cheese OR

Pan seared Potato Gnocchi with Wild Mushrooms and Truffle Oil, topped with Shaved Parmesan and Lemony Arugula Salad V

SLIDERS, SLIDERS, SLIDERS \$8

Our Gourmet Selection of Sliders include:
Kiss the Cook Slider: Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, Mini Brioche Bun

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

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

Beyond Meat Mac: Beyond Meat Patty, American Cheddar, Lettuce, Onion, Dill Pickle, Secret Sauce, Mini Brioche Bun V

**Price includes 2 sliders per person*

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, Ritz Pangrattato & Truffle Oil

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

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

**Price includes 2 pieces per person*

CHINESE TAKEOUT \$14

Our Professional Chefs will Wok Fry Asian Noodles in front of your guests
Your Choice of 2 Proteins:

- Chicken Breast
- Beef Sirloin
- Vegan: Marinated Tofu Ve D

Finished with Stir Fried Vegetables, tossed with Egg Noodles and our Signature Stir Fry Sauce, Green Onion & Sesame

**Served in Chinese Takeout Boxes with Chopsticks or Bamboo Forks*



Tasting Plates

Mason jar salads

Select Your salad, shake, open and enjoy! These fresh layered salads are served in mason jars with bamboo forks

Kale & Quinoa Ve D N **\$8**
Kale, Quinoa, Pomegranate, Roasted Sweet Potato, Dried Cranberries, Almonds, Pumpkin Seeds, Maple Tahini Dressing

Strawberry Spinach V N **\$8**
Baby Spinach, Strawberries, Blueberries, Quinoa, Goat Cheese, with Lemon Poppy Seed Dressing & Candied Pecans served on the side

Bowtie Caprese V **\$8**
Farfalle Pasta, Cherry Tomato, Bocconcini, Fresh Basil, Basil Pesto, Arugula, Balsamic Reduction

*Minimum Order 12 Jars Per Kind

Tasting plates

Small plates can be eaten standing with a fork. Add one or more of these impressive tasting menus to your cocktail reception

TASTING MENU 1 G **\$12**
Espresso Braised Beef Short Rib, Demi Glaze, Mashed Potatoes, French Green Beans

TASTING MENU 2 **\$15**
Maritime Crab Cake, Fennel Slaw, Chefs House Made Tartar Sauce

TASTING MENU 3 Ve G D **\$9**
Chana Masala, Steamed Basmati Rice, Tandoori Cauliflower, Crispy Onion, Papadum Chip

TASTING MENU 4 V **\$10**
Potato Gnocchi pan seared with Wild Mushrooms and Truffle Oil, topped with Freshly Shaved Parmesan and Lemony Arugula Salad Garnish





Daily catering

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



CATERING FAQ

What is your minimum order?

\$150.00 food spend per order for deliveries Monday through Friday.
\$250.00 food spend per order for deliveries Saturday. \$1500.00 food spend per order for deliveries on Sunday. 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 to guarantee 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, company cheque, and EFT. Please contact accounting@kissthecookcatering.com to set-up your account.

Are disposables included?

Disposable cutlery, plates and serving utensils can be purchased for buffet packages for \$1.50 per person.





CATERING FAQ



When is my deposit due?

We require a 50% non-refundable 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.

What is your cancellation policy?

Events cancelled with a non-refundable deposit, will forfeit the deposit and any cancellations within 48 hours of the booking are subject to full charge. Kiss the Cook will donate any prepared cancelled orders to Homes First Society, our local homeless shelter.

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.

What form of payment do you accept?

The deposit can be made by 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 (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 certified cheque, EFT or credit card + 3.5% admin fee.

Additional questions?

Contact us at
sales@kissthecookcatering.com
OR 416.264.4040



**We bring
the sauce**

416.264.4040

sales@kissthecookcatering.com

kissthecookcatering.com