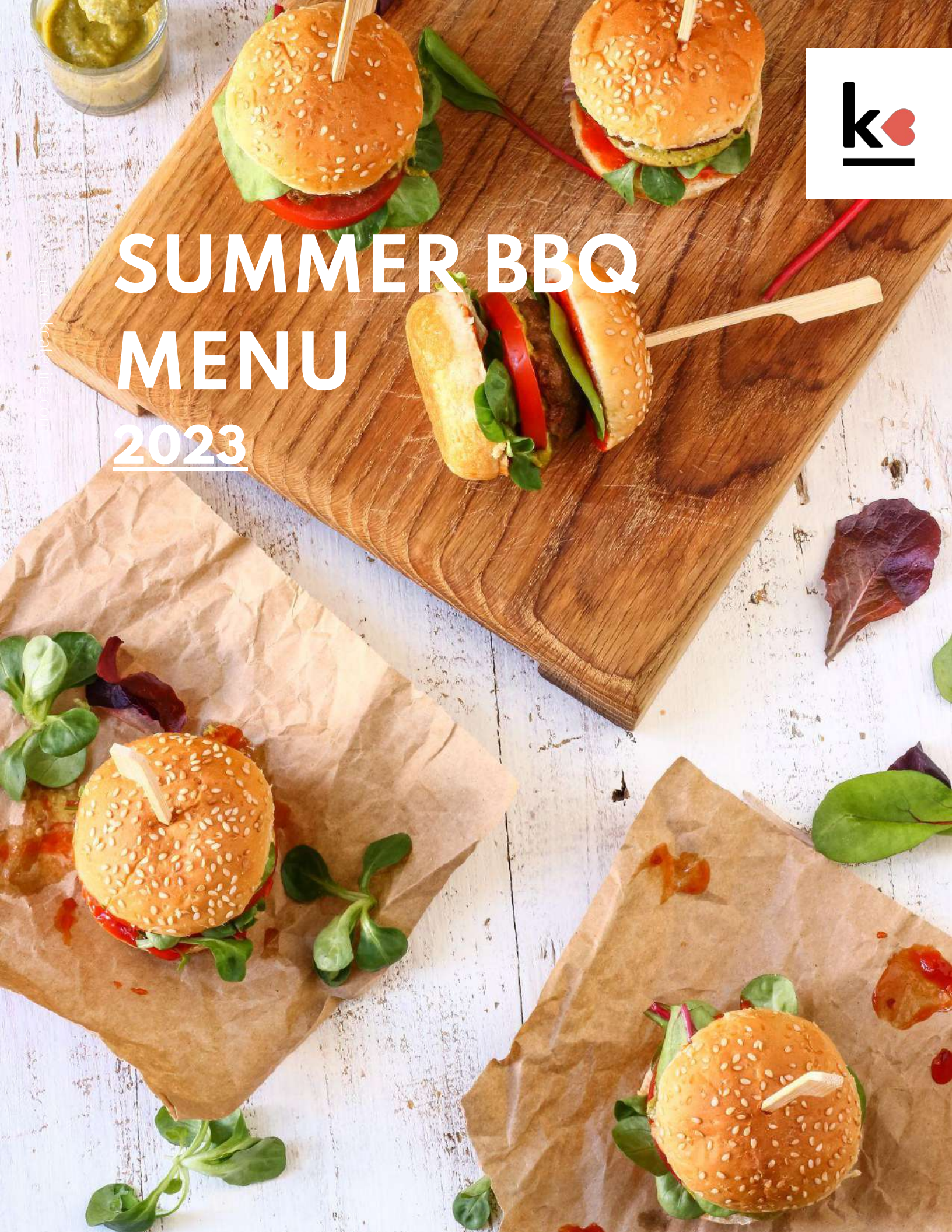




SUMMER BBQ MENU 2023

PHOTO: JESSICA WOOD





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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 



Delicious

We use fresh, local meats and seasonal produce to cater a gourmet barbeque experience. Every menu is scratch made, premium quality and served in plentiful portions

Dietary

We provide menu alternatives for all dietary restrictions including vegetarian, vegan, halal, gluten-free or other allergies or intolerances

Flexibility

We customize our menus to create the perfect package for each unique occasion. Feel free to mix and match!

Full-Service

As a full-service caterer we provide professional staffing, bartending services 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

BBQ Packages

Prices per person + HST
**Minimum of 10 guests*

Budget Friendly BBQ \$18.00

Guests will receive choice of ONE of the following entrées:

- 5oz Chuck Burger G D
- Jumbo Sausage or G D
- Jumbo All-Beef Hot Dog
- Jumbo Veggie Dog or V
- Veggie Burger V

Includes

Fresh Baked Sesame Seed Buns
Ketchup, Mustard, Relish
Onion, Tomato, Lettuce, Dill Pickles
Your choice of 2 Salads (see pg. 10)
Soft Drinks, Iced Tea, Bottled Water

Hungry Man BBQ \$28.00

Guests will receive choice of TWO of the following entrées:

- 5oz Chuck Burger G D
- Jumbo Sausage or G D
- Jumbo All-Beef Hot Dog
- Grilled BBQ Chicken Breast G D
- Jumbo Veggie Dog or V
- Veggie Burger V

Includes

Fresh Baked Sesame Seed Buns
Ketchup, Mustard, Relish
Onion, Tomato, Lettuce, Dill Pickles
Your choice of 2 Salads (see pg. 10)
Fresh Baked Jumbo Cookies
Soft Drinks, Iced Tea, Bottled Water



BBQ Packages

Prices per person + HST
**Minimum of 10 guests*

GOURMET BURGER BASH \$25

Your choice of ONE of the following entrées:


5 oz Chuck Burger 
Served on a fresh baked Brioche Burger Bun

or
VEGETARIAN OPTION: Veggie Burger 
Served on a fresh baked Sesame Bun


Includes Gourmet Condiments:
Ketchup, Mustard, Relish, Chipotle Mayo, Bacon, Caramelized Onion, Roasted Red Pepper, Tomato, Kosher Dills, Banana Peppers, Lettuce, Aged Cheddar Slices

Your Choice of 2 Salads (see pg. 10)

SELECT 1 DESSERT

Fresh Fruit Platter with Berries 
or

Assorted Jumbo Cookies 

or
Gourmet Dessert Squares 
- Sea Salt Caramel Brownie, Pecan Square, Lemon Square, Carrot Cake with Cream Cheese Icing

ADD ON TO ANY PACKAGE:

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!

MAC N CHEESE TAKEOUT \$14
Our famous, super creamy Mac N' Cheese, made a la minute and served disposable take out basket with a buffet of toppings including: Smoked Ham, Bacon, Buffalo Chicken, Peas, Caramelized Onions, Chives, Parmesan Cheese, Ritz Pangrattato & Truffle Oil
**Chef Required*

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 served in our fun Carnival Style Nacho Warmer*



Summer Feasts

STEAK & CHICKEN FEAST \$40

AAA Grilled & Chilled Flank Steak, Medium Rare, with Seasonal Grilled Vegetables, Chimichurri on the side G D

AND

Kiss the Cook Hickory BBQ Glazed Chicken Supreme G D

OR

Vegetarian Option: Grilled Veggie Burger V

Includes

Your Choice of 1 Salad (see pg. 10)

Herb Roasted Mini Potatoes Ve G D

Summer Corn & Vegetable Succotash Ve G D

Fresh Baked Dinner Rolls & Butter V

Fresh Fruit Platter with Berries Ve G D

KABOBS, KABOBS, KABOBS * \$35

Your choice of TWO kabobs per person;

Marinated & Grilled Beef Tenderloin Skewer G D

OR

Grilled Chicken Souvlaki Kabobs G D

OR

Vegan Option: Vegetable & Tofu Kabobs Ve G D

Includes

Tzatziki Sauce V

Your Choice of 1 Salad (see pg.10)

Grilled Pita Platter with Olives & Hummus Ve D

Lemon Roasted Potatoes Ve G D

Rice Pilaf Ve G D

Seasonal Grilled Vegetables Ve G D

BUILD YOUR OWN TACOS \$22

Warm tortillas are filled with all sorts of deliciousness including:

Your choice of 2 proteins:

• Shredded Barbacoa Beef G D

• Pulled Chicken G D

• Vegan: Taco Seasoned Beyond Beef Ve G 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*

Includes

Your Choice of 1 Salad (see pg. 10)



Summer Feasts

CHICKEN & RIBFEST

\$45

1/4 Rack of KTC's Famous Ribs Ⓢ Ⓛ

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

AND

BBQ Chicken Supreme Ⓢ Ⓛ

Choice of one marinade:

- Chef's Herb Roasted
- Kiss The Cook Hickory BBQ Glazed
- Jamaican Jerk - 24 Hour Jerk Marinade, served with Pineapple Rum Chutney
- Piri Piri - Portuguese Style with Piri Piri Sauce

Includes

Your Choice of 1 Salad (see pg. 10)
Herb Roasted Mini Potatoes Ⓢ Ⓛ
Seasonal Grilled Vegetables Ⓢ Ⓛ
Gourmet Dessert Squares
- Sea Salt Caramel Brownie, Pecan Square, Lemon Square & Carrot Cake with Cream Cheese Icing Ⓢ Ⓛ

HAWAIIAN LUAU

\$35

BBQ Pulled Pork on a Bun

Smoked Pulled Pork, Carolina Gold BBQ Sauce, Grilled Pineapple, House Slaw, Pineapple Chutney & Brioche

AND

Huli Huli Chicken Ⓢ Ⓛ

Hawaiian Style Soy & Ginger BBQ Glazed Chicken

Includes:

Mango Slaw Ⓢ Ⓛ
Summer Garden Salad w Balsamic Vinaigrette Ⓢ Ⓛ
Coconut Rice and Beans Ⓢ Ⓛ
Fresh Fruit Platter with Berries Ⓢ Ⓛ

CARIBBEAN IRIE

\$35

Jamaican Jerk - 24 hr Jerk Marinade Chicken Supreme Ⓢ Ⓛ

Coconut Rice and Beans Ⓢ Ⓛ

Summer Garden Salad w Balsamic Vinaigrette Ⓢ Ⓛ

Mango Slaw Ⓢ Ⓛ

Braised Greens Ⓢ Ⓛ

Seasonal Grilled Vegetables Ⓢ Ⓛ

Fresh Cut Corn Chips, Pico de Gallo, Guacamole Ⓢ Ⓛ



Finger Foods BBQ

SLIDERS

- Kiss the Cook Slider: Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, 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 Ve

SATAYS

- Za'atar Chicken Satays with Mint Yogurt Sauce G
- Crispy Coconut Shrimp, Kiss the Cook Mango Chutney D
- Caprese Pop with Cherry Tomato, Bocconcini, Fresh Basil, Balsamic Reduction Ve G

COLD BUFFET

- Thai Noodle Salad served in Asian Takeout Boxes w Chopsticks Ve G D
- Avocado Fresh Rolls with Avocado, Lettuce, Carrot, Cucumber, Rice Paper Wrap & Sweet Chili Dip Ve G D

DREAM POUTINE

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!

\$40 per person

**ADD ON:
Mason Jar Salad \$8 each**



Bucket List BBQ

\$60 per person

*full service required

STARTERS:

Mexican Street Corn Esquites V

Grilled Corn, Cotija, Jalapeño, Cilantro, Chili, Lime, Mexican Crema, served in a Mini Phyllo Cup

Mac N' Cheese Bomb V

Fried Mac N' Pimento Cheese, Parmesan, Smoked Ketchup

Compressed Watermelon V G

Kiss the Cook Kalamata Olive Pesto, Crumbled Feta, Fresh Mint, Balsamic Reduction

Kiss the Cook Slider

Prime Beef Patty, American Cheddar, Red Onion, Dill Pickle, Lettuce, Secret Sauce, Mini Brioche Bun

BBQ DINNER:

SUMMER BEEF KABOB G D

Marinated & Grilled Beef Tenderloin Skewer

BBQ CHICKEN SUPREME G D

Hickory BBQ Glazed Chicken Supreme

HERB ROASTED POTATO WEDGES V G D

House Cut Potato Wedges, Roasted with Herbs, Served with Ketchup on the side

GRILLED VEGETABLES V G D

Seasonal Grilled Vegetables

STRAWBERRY SPINACH SALAD V N

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

GREEK PASTA SALAD V

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



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

Assorted Soft Drinks **\$2.50**
Coke, Diet Coke, Coke Zero, Ginger Ale,
Sprite, 7up

Assorted Fairlee Juices **\$2.50**
Apple, Orange, Cranberry

Nestea Iced Tea **\$2.50**

Bottled Water **\$2.25**

Glaceau Vitamin Water **\$2.50**

San Pellegrino **\$3.75**
Sparkling Water or Fruit Flavours

Homemade Iced Tea **\$3.00**
Served from a drink dispenser with lemons
*Served in Mason Jars (+ \$1 pp)

Homemade Sparkling Lemonade **\$3.00**
Served from a drink dispenser with lemons
*Served in Mason Jars (+ \$1 pp)

Stocking a bar? Our smart-serve certified, friendly and professional bartenders would love to serve you.

Contact us for more information on full-service event catering.



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. A large slice of citrus fruit, possibly an orange or grapefruit, is prominently displayed. The entire arrangement 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 & DIPPERS 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**



Garden Party



RECOMMENDED QUANTITIES

Pre Dinner
30 min - 2 hours
3 - 5 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* Ve G D \$4
Avocado, Lettuce, Carrot, Cucumber, Rice Paper Wrap, Served with Sweet Chili Dip

CHINESE SCALLION PANCAKE Ve 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" Ve 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*





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 extra fees for travel outside the GTA?

All staff receive travel time, for events outside of our standard service area within 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*

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.

What are your delivery fees?

Our fees start at \$35.00 + hst for deliveries without service and increase up to \$150 +hst for full service events. Rentals may be subject to additional charges. Rates can vary based upon location and timing.





CATERING FAQ



What is your minimum or maximum order size?

Our minimum order is 10 guests. We specialize in large scale event catering with the capability to serve events catering to thousands of people. Volume discounts may apply for events over 500 pax.

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