



# CORPORATE MENU

Fall & Winter  
2023





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## CONTACT US

### **Kiss the Cook Catering**

2490 Kingston Road  
Scarborough, Ontario, Canada

[kissthecookcatering.com](http://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 wait 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*

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**Start  
your  
day!**



# Breakfast

Prices are per serving Minimum order of 8

## CONTINENTAL \$15

### ASSORTED BREAKFAST PASTRIES

- Fresh Baked Muffins: Wild Blueberry, Carrot Oat Crumble, Chocolate Banana V
- Croissants: Butter, Chocolate V
- Scones: Wild Blueberry, Lemon Cranberry Fruit Preserves & Butter V
- Blueberry Coconut Bar (+ \$1 pp) Ve G D
- Kiss the Cook Power Bar (+ \$1 pp) Ve D N

### 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 BAGELS \$15

Our delicious breakfast bagels 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

### SERVED WITH

- Fresh Fruit Platter with Berries Ve G D

## BREAKFAST BURRITOS \$15

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

- 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

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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 PROTEINS

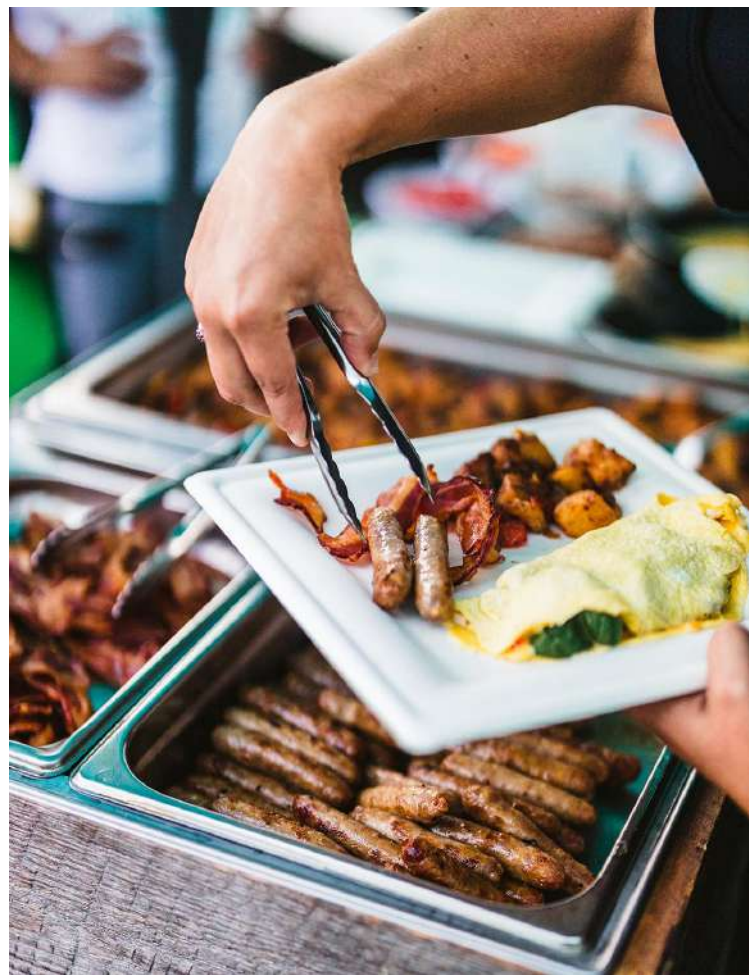
- Crispy Bacon (2 pieces / person) G
- Breakfast Sausage (2 pieces / person)
- Beyond Meat Breakfast Sausage (+ \$2 pp) (2 pieces / person) Ve G D

### 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



# 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 Fresh Baked Bun

### 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 Sesame Kaiser

### OVEN ROASTED TURKEY

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

### GRILLED CHICKEN WRAP

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

### ULTIMATE VEGAN WRAP ve D

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

## 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 v

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

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

## KISS THE COOK BURRITOS \$22

### GRILLED CHICKEN

Seasoned Grilled Chicken, Mexican Rice with Black Beans, Cheddar Cheese, Corn, Salsa, wrapped in a 10" Tortilla, served with Guacamole on the side

### OR

### 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 v 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 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, Organic Mixed Greens, 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*), Living 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, Pickled Squash, Smashed Avocado, Balsamic Dressing  
*\*Vegetarian Option - Spiced Crispy Chickpeas (remove bacon)* V G

**JAPANESE MAZEMAN** **\$22**  
**(Brothless Beef Ramen)** D  
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

**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 **\$22**  
Herb Roasted Chicken Supreme with Rosemary Jus, Herb Roasted Baby Potatoes, Crispy Garlic French Green Beans, Balsamic Glazed Heirloom Carrots

**CHICKEN SOUVLAKI** G **\$22**  
Grilled Chicken Souvlaki, Lemon Roasted Potatoes, Steamed Rice, Grilled Seasonal Vegetables, served with House Tzatziki on the side

**BUTTER CHICKEN** G **\$20**  
Tender Pieces of Marinated Chicken, Grilled & Braised in a Rich Tomato Gravy, Scented with Hints of Fenugreek and Traditional Spices, Served with Basmati Rice and Tandoori Roasted Cauliflower

**MAPLE CITRUS CHICKEN** G **\$22**  
Roasted Chicken Supreme, Maple Citrus Glaze, Creamy Mashed Potatoes, Crispy Garlic French Green Beans, Balsamic Glazed Heirloom Carrots

**BEST-EVER CHICKEN POT PIE** **\$18**  
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 16)

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

**THAI CHICKEN STIR FRY** G D **\$20**  
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** **\$24**  
Breaded Chicken Cutlet, Stuffed and Topped with Mozzarella, Braised in Kiss the Cook Tomato Sauce, Herb Roasted Baby Potatoes, Grilled Balsamic Marinated Vegetables  
Add Garlic Toast ( +\$2 pp )



# 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)**

## BEEF

### BEEF MOUSSAKA **\$24**

Traditional Greek Eggplant and Potato Casserole with Rich Tomato Beef Sauce, topped with Creamy Bechamel, Baked Golden Brown. Served with Greek Salad

### KOREAN KALBI BEEF **\$22**

Korean BBQ Beef Short Ribs in Kalbi Sauce, Steamed Rice, Sweet Chili & Sesame Bok Choy, Kimchi on the side

### BRAISED BEEF SHORT RIB **\$28**

Espresso Braised Beef Short Rib, Demi Glace, Mashed Potatoes, French Green Beans, Balsamic Glazed Heirloom Carrots

### BEEF RENDANG **\$20**

Slow Braised Beef in Malaysian Coconut Curry, Jasmine Rice, Stir Fried Greens with Turmeric & Mustard Seed, Roasted Tandoori Cauliflower

### DAN DAN NOODLES (MILD) **\$20**

Toasted Chinese 5-Spice and Sichuan Peppercorns with Crispy Fried Ground Beef, Preserved Mustard Greens & Lots of Umami! Served with Udon Noodles, Sesame Baby Bok Choy

### GUINNESS BEEF POT PIE **\$18**

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 16)

## FISH

### KISS THE COOK SALMON **\$24**

Baked Lemon & Herb Salmon served with Kiss the Cook Tartar Sauce, Herb Roasted Potato Wedges, Crispy Garlic French Green Beans & Oven Roasted Cherry Tomatoes

### MOROCCAN SALMON **\$24**

Harissa Yogurt Crusted Salmon with Sumac, Turmeric Poached Couscous with Dried Apricots, Cranberries, Fresh Pomegranate and Parsley, Oven Roasted Cauliflower with Tahini

### MAPLE CITRUS SALMON **\$24**

Baked Salmon with Maple Citrus Glaze, Creamy Mashed Potatoes, Crispy Garlic French Green Beans, Balsamic Glazed Heirloom Carrots



# 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

**PORTOBELLO POT PIE** V **\$18**  
Local Mushrooms, Peas, Root Vegetables, Portobello Gravy, All in a Flaky Puff Pastry Crust. Served with your choice of Side Salad (pg 16)

**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 Herb Roasted Baby Potatoes, Grilled Italian-Style Balsamic Vegetables

**VEGETARIAN MOUSSAKA** V **\$22**  
Traditional Greek Eggplant and Potato Casserole with Rich Mixed Bean & Tomato Sauce, topped with Creamy Bechamel, Baked Golden Brown. Served with Greek Salad

## 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

## GARDEN Ve G D

Seasonal Mixed Greens, Loaded with Fresh Cut Vegetables, 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 Ve G D

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

## CITRUS & ROOT BOOST V G N

Baby Arugula, Orange, Roasted Beet, Pickled Red Onion, Mint, Crumbled Goat Cheese, Maple Tahini Dressing & Candied Spiced Pecans served on the side

## MOROCCAN COUSCOUS Ve D

Turmeric Poached Israeli Couscous Pearls, Toasted and Tossed with Apricots, Raisins, Pomegranate, Fresh Chopped Parsley, Pickled Red Onion & Sumac Citrus Dressing

## SUPERFOOD CRUNCH Ve G D

Rainbow Slaw topped with a Power-Punching Superfood Mix of Sunflower and Pumpkin Seeds, Acai Berries, Marinated Edamame, Oven Dried Cranberries, Fresh Herbs, Mandarin Oranges and Pomegranate Seeds with Ponzu Vinaigrette

## GREEK V G

Romaine, 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 v \$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 v \$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 v \$4

Strawberry, Blueberry, Lemon & Cherry

### BUTTER TARTS v \$4

Fresh Baked Butter Tarts including;  
Classic  
or  
Assorted v n

(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*

### 3" LEMON MERINGUE CHEESECAKE v \$6

Lemon Scented New York Style Cheesecake, topped with a Light Meringue and garnished with Fresh Mixed Berries

### NONA'S RICOTTA CANNOLI v

Traditional Ricotta Filling

- Medium \$3
- Large \$4

### TART AU CHOCOLATE v \$6

A Flaky, Buttery Tart Shell filled with a Velvety Rich Chocolate Ganache



# Beverages

## COLD

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

## HOT

<b>Fair Trade Coffee</b>	<b>\$30.95</b>
- 12 cup	
<b>Orange Pekoe Tea</b>	<b>\$30.95</b>
- 12 cup	
<b>Premium Assorted Teas</b>	<b>\$30.95</b>
- 12 cup	
Includes: Orange Pekoe, Earl Grey, Green Tea, Mixed Berry, Chamomile & Peppermint	
<b>Brewed Coffee or Tea</b>	<b>\$2.50</b>
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, including a large wedge of cheddar and some smaller pieces. Pickled items like cucumbers, olives, and cherry tomatoes are scattered throughout. There are also some breads, including a round loaf and some crackers. 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 ✓
- Cucumber & Cream Cheese ✓

## **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** ✓

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** ✓ ✓

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** ✓ ✓ ✓ ✓

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

**FRIED CHICKEN SLIDER** \$4  
Southern-Style Fried Chicken, Hot Honey, Buttermilk Ranch, House Slaw, Dill Pickle, 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

**CANDIED SALMON CANAPE** \$4  
Canadian Maple Candied Salmon, Creamy Dill & Shallot Spread, Crispy Scallion Pancake

**BRAISED BEEF SHORT RIB** \$4  
Savory Short Pastry Tart, filled with Creamy Garlic Mashed Potato, Espresso Braised Beef Short Rib

**TUNA POKE** \$4  
Ahi Tuna marinated in Kewpie Mayo, Wasabi and Lemon, served on a Crispy Wonton Pillow

**DIM SUM** D \$4  
Chicken Siu Mai Dumplings with Green Onion, Mushroom, Soy Dipping Sauce

**SHRIMP COCKTAIL** C D \$4  
Lemon Poached Shrimp, scented with Basil and served with a Classic Seafood Sauce & Grilled Lemons

**COCKTAIL MEATBALLS** D \$4  
Homemade All Beef Meatballs with Your Choice of Glaze

- Tangy Cranberry - BBQ Glaze
- Teriyaki with Toasted Sesame & Scallions
- Honey Garlic

*2 per person, served on skewer*



# Veggie Bites

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

**MAC N' CHEESE BOMB** V \$4  
Fried Mac N' Cheese, Parmesan, Truffle Aioli

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

**CAPRESE POP** V G \$3  
Cherry Tomato, Pesto Marinated 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

**VEGAN CARROT "LOX"** Ve D \$4  
Sous Vide Poached & Marinated Ribbons of Cured Carrot, Toasted Mini Bagel, Everything Seasoning, Cashew "Cream Cheese", Lime Pickled Red Onion, Fried Capers

**CHANA POORI CHAT** Ve D \$3  
Chana Masala, Coconut Yogurt, Coriander Chutney, Fresh Coriander, Pickled Red Onion, Sev

**OYSTER MUSHROOM "CEVICHE"** Ve D \$3  
Lemon Marinated Oyster Mushroom Medallion, Sofrito of Tomato, Red Onion, Jalapeno, Cilantro, Mini Phyllo Cup

**SAMOSA WAFFLE** Ve G D \$3  
An Authentic Blend of Indian Spices with Fluffy Potatoes & Green Peas with Curry Leaf, Mini Chana Waffle with Tamarind and Coriander Chutneys

# Delivery Bites

The following finger foods can be delivered ready to serve. No staff required.

## Meaty Bites

### CHICKEN SATAYS G \$4

Chicken Satays served with your Choice of Marinade

- Za'atar Satay's, served with Yogurt Mint Dip
- Thai Satay's with Peanut Sauce B N
- Chicken Tikka Satay's with Riata Dip

*\*served warm*

### ROAST BEEF SLIDER \$4

Thinly shaved Roast Beef, Aged Cheddar, Arugula & Horseradish Aioli on a Slider Bun

### SHRIMP COCKTAIL G B \$4

Lemon Poached Shrimp, scented with Basil and served with a Classic Seafood Sauce & Grilled Lemons

### MINI BAGELS WITH SMOKED SALMON \$5

Mini Bagels topped with Cream Cheese, Smoked Salmon, Capers, Pickled Red Onion & Fresh Dill

### CAPRESE CHICKEN SLIDER \$4

Thinly Sliced Herb Roasted Chicken Breast, Mozzarella, Basil Pesto "Genovese", Heirloom Tomato, Arugula and Balsamic Reduction on a Slider Bun

### COCKTAIL MEATBALLS B \$4

Homemade All Beef Meatballs with Your Choice of Glaze

- Tangy Cranberry - BBQ Glaze
- Teriyaki with Toasted Sesame & Scallions
- Honey Garlic

*2 per person, served warm on skewer*

## Veggie Bites

### NORTHERN MUSHROOM TURNOVER V \$3

Local Mushrooms, Thyme, Ricotta, Puff Pastry

*\*served warm*

### AVOCADO FRESH ROLL Ve G D \$4

Avocado, Lettuce, Carrot, Cucumber, Rice Paper Wrap, Served with Sweet Chili Dip

### CAPRESE POP V G \$3

Cherry Tomato, Bocconcini, Fresh Basil, Balsamic Reduction

### VEGGIE SAMOSA V \$3

Vegetable Samosa served with Kiss the Cook Mango Chutney

*\*served warm*

### BUILD YOUR OWN BRUSCHETTA Ve D \$3

Kiss the Cook Bruschetta, Served with Assorted Crostini on the side

### QUICHE FLORENTINE V G \$4

Mini Quiche with Gruyere Cheese, Spinach and Fine Herbs

*\*served warm*

### FALAFELS Ve G D \$3

House-Made Falafels, served with Tahini Dip

*\*served warm*

### BUILD YOUR OWN NAAN Ve D \$3

Curried Chickpea Hummus, served with Mini Toasted Naan





# build your own Food Station

Staff  
Favourites

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

## DREAM POUTINE G \$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 G \$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 \$12

### SLIDERS BAR

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 G \$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.*

## LOADED PIEROGIES \$10

Our Professional Chefs Pan Fry Fresh Cheese & Potato Pierogies in front of guests.

Choose from a buffet of toppings including: Diced Bratwurst Sausage, Bacon, Caramelized Onions, Sautéed Mushrooms, Cheddar Cheese, Sauerkraut, Scallions & Sour Cream

## GNOCCHI BAR \$10

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


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

## 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 

*\*Price includes 2 sliders per person. 3 per person +\$4.00.*




## 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) 
- 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

*\*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  

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  
*\*Minimum Order 12 Jars Per Kind*

**CITRUS & ROOT BOOST** V G N **\$8**  
Baby Arugula, Orange, Roasted Beet, Pickled Red Onion, Mint, Crumbled Goat Cheese, Maple Tahini Dressing & Candied Spiced Pecans served on the side

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

**SUPERFOOD CRUNCH** Ve G D **\$8**  
Rainbow Slaw topped with a Power-Punching Superfood Mix of Sunflower and Pumpkin Seeds, Acai Berries, Marinated Edamame, Oven Dried Cranberries, Fresh Herbs, Mandarin Oranges and Pomegranate Seeds with Ponzu Vinaigrette

**ONTARIO PEAR & CHICORY** V G N **\$8**  
Pickled Local Bosc Pears, Kale, Radicchio, Dandelion, Orange Segments, Pomegranate Seeds, Shaved Parmigiano, Pickled Red Onion, Toasted Almonds & Pumpkin Seeds, Maple Cider Vinaigrette

**MOROCCAN COUSCOUS** Ve D **\$8**  
Turmeric Poached Israeli Couscous Pearls, Toasted and Tossed with Apricots, Raisins, Pomegranate, Fresh Chopped Parsley, Pickled Red Onion & Sumac Citrus Dressing

## 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

Custom tasting plates are available upon request. Contact our events planning team for more info. 416-264-4040.





# 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 \$40.00 delivery fee for breakfast and lunch. Orders of 100 people, or more are subject to a \$60.00 delivery fee. 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.

## **Are disposables included?**

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

## **Do you offer full service catering?**

Yes! We can provide professional waitstaff, chefs, bartenders and rental coordination for events of all sizes.





# CATERING FAQ



## **Can meals be individually boxed?**

Yes. All menus can be individually packaged upon request. There is a \$2.50 boxing fee.

## **What is your cancellation policy?**

Cancellations within 48 hours of the confirmed delivery time are subject to full charge. Kiss the Cook will donate any prepared cancelled orders to Homes First Society or Feed Scarborough to help provide food for those in need.

## **Do you cater for dietary restrictions?**

We accommodate dietary restrictions with the utmost care, as we believe all guests should have an enjoyable 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.

## **Do you offer daily catering?**

Yes! Daily corporate catering programs are our specialty. We take care of all the menu planning so it feels like you're eating at a different restaurant each day, but with one reliable partner. We will provide you with a dedicated, accessible account manager and experienced delivery person for set-up. Dietary restrictions will be accommodate and boxed separately for easy identification. Volume discounts apply.

To learn more about our chef curated daily specials visit:

<https://www.kissthecookcatering.com/catering/calendar>

## **Additional questions?**

Contact us at

[sales@kissthecookcatering.com](mailto:sales@kissthecookcatering.com)

OR 416.264.4040



**We bring  
the sauce**

**416.264.4040**

[sales@kissthecookcatering.com](mailto:sales@kissthecookcatering.com)

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