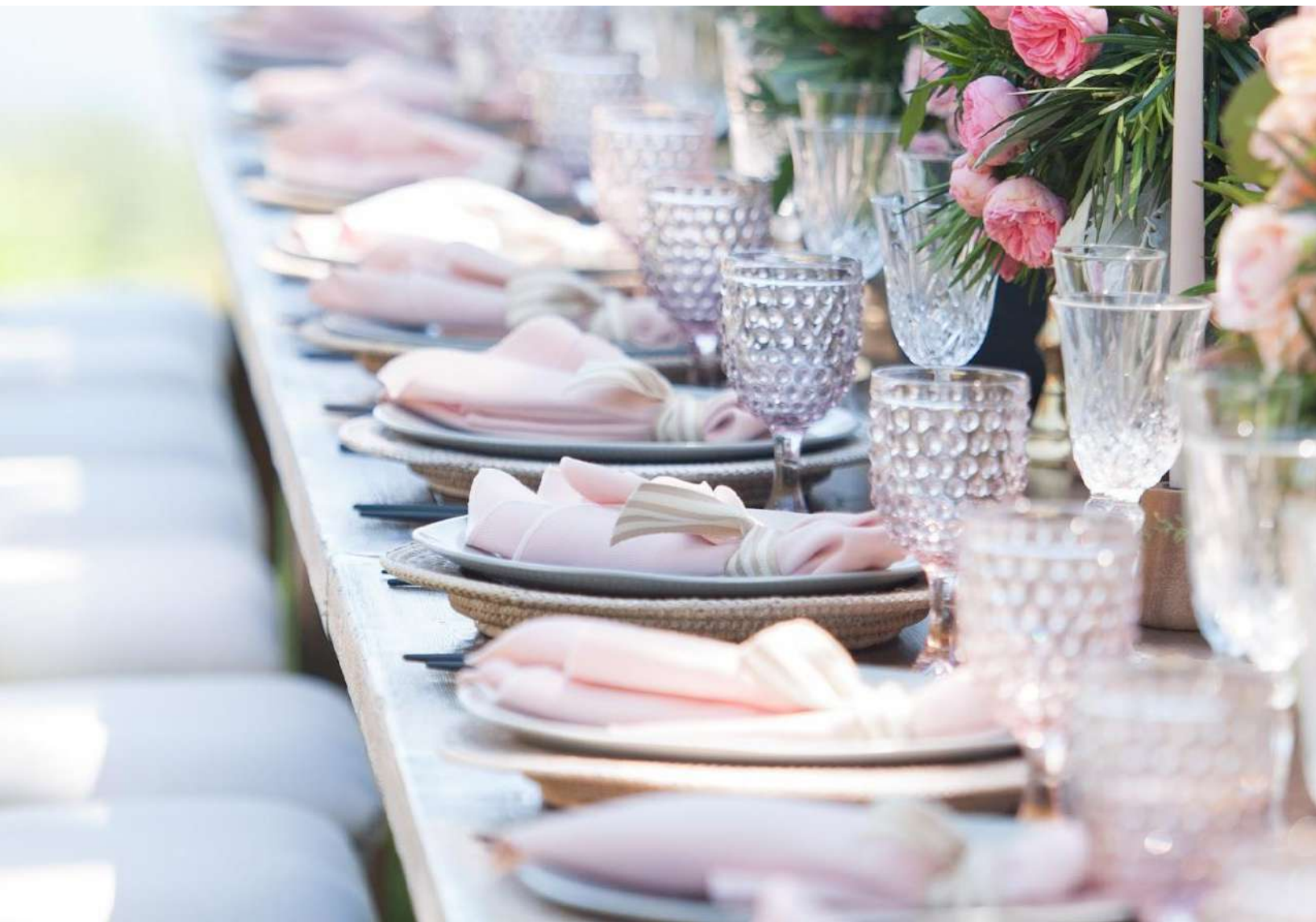




Kissthedcookcatering.com

# WEDDING MENU

FALL & WINTER  
2023 / 2024










<b>CATERING PACKAGES</b>	<b>04</b>
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**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 

# Our best wishes

You've found the perfect person to share your life with, a spectacular venue and now it's time to talk food! We are honoured and excited to help make your dream day everything you have ever imagined and more.

Whether you envision a bountiful buffet or cocktail reception with exciting food stations, we can't wait to get started planning your reception.

Let's make sure you and your guests feel treated to the most amazing food and service they've ever experienced. They'll be reminiscing about how enjoyable and impressive your wedding day was for years to come.

We are experts at coordinating all necessary rentals and staffing your event with best-in-class hospitality professionals. We manage all of these aspects so that you can enjoy your big day, stress-free.

Couples often worry that with all the excitement and busyness they won't have a chance to savour the food. We are highly attentive to these kinds of details, bringing hors d'oeuvres to your table if we suspect you might have missed any tasty treats at cocktail hour. It's these kinds of added touches and genuine care for your satisfaction, that separate us from the rest.

Our unwavering commitment to delivering outstanding quality and impeccable service is at the heart of what we do. We look forward to serving you!

Sincerely, **Fia Pagnello**  
*CEO, Kiss the Cook Catering*



# Catering Packages

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



## PACKAGE 1

1 Protein  
1 Starch  
1 Vegetable  
1 Salad  
1 Dessert

**\$35.00**

## PACKAGE 2

2 Proteins  
1 Starch  
1 Vegetable  
2 Salads  
1 Dessert

**\$45.00**

## PACKAGE 3

4 Passed Appetizers  
1 Protein  
1 Starch  
1 Vegetable  
2 Salads  
1 Dessert

**\$55.00**

## PACKAGE 4

4 Passed Appetizers  
2 Proteins  
1 Starch  
1 Vegetable  
2 Salads  
1 Dessert

**\$65.00**

# Proteins

All Meats are Halal (Chicken, Beef, Fish)

## CHICKEN

### HERB ROASTED CHICKEN G D

Herb Roasted Chicken Supreme with Rosemary Jus

### MAPLE CITRUS CHICKEN G

Roasted Chicken Supreme, Maple Citrus Glaze

### TUSCAN STUFFED CHICKEN

Roasted Red Pepper, Spinach & Goat Cheese stuffed Chicken Breast with Sundried Tomato Cream Sauce

### STUFFED CHICKEN PARMESAN

Breaded Chicken Cutlet, Stuffed and Topped with Mozzarella, Braised in Kiss the Cook Tomato Sauce

### ROSEMARY CHICKEN KABOB G D

Best Ever Marinated Chicken Breast, Skewered and Grilled to Perfection, served with Tzatziki Sauce

## BEEF

### ESPRESSO BRAISED SHORT RIB G D

Espresso Braised Short Rib with Demi Glace

### GRILLED KALBI BEEF SHORT RIBS G D

Korean BBQ Beef Short Ribs in Kalbi Sauce

### BEEF BOURGUIGNON

Provençal Style Stew with Aged Sirloin Tip, Rich Red Wine Gravy, Bacon, Button Mushrooms, Root Vegetables, Pearl Onions, Fresh Herbs

### SOUS VIDE BEEF TENDERLOIN \*

Rosemary & Garlic Scented Beef Tenderloin, Gently Cooked in its Own Juices and Grilled to Perfection, with Red Wine Jus and Fresh Herbs.

*Served Medium Rare*

*Add \$4.00PP*

\* Requires Chef & BBQ for on-site grilling



# Proteins

All Meats are Halal (Chicken, Beef, Fish)

## FISH

### KISS THE COOK SALMON G D

Lemon & Herb Salmon Filet with Kiss the Cook Tartar Sauce

### MOROCCAN SALMON G D

Harissa Yogurt Crusted Salmon with Sumac

### MAPLE CITRUS SALMON G

Baked Salmon Filet with Maple Citrus Glaze

## PORK

### CHEF CHRIS' FAMOUS RIBS G D

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

### PORCHETTA ROAST G D

Crackling Coated Pork Roast with Lemon, Herbs and Garlic, served with Rapini & Bell Peppers, Truffle Sauce, Salsa Verde, and Fresh Baked Panino

*Carved onsite by our Professional Chef  
Minimum 50 servings  
Can be served as a Food Station*

DON'T MISS OUT ON OUR LATE NIGHT FOOD STATIONS (pg 15 -16)

## KIDS FAVES Under 12 years of age

- MAC N CHEESE
- 3 PIECE CRISPY CHICKEN FINGERS with POTATO WEDGES\*
- 3 PIECE SLIDERS with POTATO WEDGES\*
- PENNE PASTA WITH KTC TOMATO SAUCE
- GRILLED CHEESE SANDWICH with POTATO WEDGES \*

\*Served with Ketchup on the side



# Proteins

All Meats are Halal (Chicken, Beef, Fish)

## PASTA

### LASAGNA BOLOGNESE

Layers of Fresh Noodles, Beef Bolognese, Mozzarella, Parmigiano and Kiss the Cook Tomato Sauce

### VEGGIE LASAGNA GENOVESE V

Fresh Noodles, Layered with Fire Roasted Vegetables, Spinach, Bechamel, House Tomato Sauce, Basil Pesto

### TUSCAN RAVIOLI

Jumbo Rapini & Italian Sausage Stuffed Ravioli, Rustic Tomato Sauce, Brandy Braised Leeks, Pecorino

### BUTTERNUT SQUASH RAVIOLI V

Butternut Squash Ravioli in Sage Cream Sauce, Shaved Parmigiano Cheese & Crispy Sage

## VEGETARIAN / VEGAN

### LENTIL & BUTTERNUT SQUASH "BOURGUIGNON" Ve G D

Red Wine Braised Mushrooms, Lentil Gravy, Roasted Root Vegetables

### CHANA MASALA Ve G D

Slow-Braised Chickpea Curry, Roasted Tandoori Cauliflower, Fresh Coriander. Served with Steamed Basmati Rice

### HARISSA CAULIFLOWER "STEAK" Ve G D

Seared Cauliflower "Steak", served on a bed of Harissa Sauce, Silky Cauliflower Puree, Lemon Roasted Chickpeas & Sauteed Kale

### EGGPLANT PARMESAN V

Stacked Layers of Crispy Fried Eggplant and Mozzarella, baked with Kiss the Cook Marinara Sauce

### PORTOBELLO POT PIE V

Local Mushrooms, Peas, Root Vegetables, Portobello Gravy. All in a Flaky Puff Pastry Crust



# Starches

## HERB ROASTED MINI POTATOES Ve G D

Olive Oil, Rosemary & Sea Salt

## BASMATI RICE Ve G D

Classic Pilaf Style

## GARLIC MASHED POTATOES V

Best-Ever Garlic Mashed Potatoes

## TURMERIC COUSCOUS Ve D

Turmeric Poached Couscous with Dried Apricots, Cranberries, Fresh Pomegranate and Parsley

# Vegetables

## GRILLED VEGGIES Ve G D

Eggplant, Zucchini, Asparagus, Bell Peppers, Red Onion, Olive Oil & Balsamic Glaze

## ITALIAN VEGETABLES Ve G D

Roasted Balsamic Mushrooms, Red Peppers & Broccolini

## FALL VEGETABLES Ve G D

Crispy Garlic French Green Beans, Balsamic Glazed Heirloom Carrots

# Salads

## GARDEN Ve G D

Seasonal Mixed Greens, Loaded with Fresh Cut Vegetables, Balsamic Vinaigrette

## ONTARIO PEAR & CHICORY V G N

Pickled Local Bosc Pears, Kale, Radicchio, Dandelion, Orange Segments, Pomegranate Seeds, Shaved Parmigiano, Pickled Red Onion, Toasted Almonds & Pumpkin Seeds, Maple Cider Vinaigrette

## CITRUS & ROOT BOOST V

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

Kale, Quinoa, Pomegranate, Roasted Sweet Potato, Dried Cranberries, Almonds, Pumpkin Seeds, Maple Tahini Dressing

## CAESAR

Crisp Romaine, Kale, Radicchio, Croutons, Parmigiano, House Caesar Dressing with Double Smoked Bacon Bits 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

## GREEK V G

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





# 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

*\* Our 3" squares are cut in half*

### GLUTEN-FREE SQUARES \$6

Flourless Brownie G  
Vegan Blueberry Coconut Bar Ve G D  
Vegan Maple Butter Tart Bar Ve G D  
Vegan Chocolate Boston Cream Bar Ve G D  
Vegan Carrot Cake Ve G D

*\* One Full Square per person*

### 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

### 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)

### NONA'S RICOTTA CANNOLI V

Traditional Ricotta Filling

- Medium \$3
- Large \$4

## 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

### 3" TART AU CHOCOLATE V \$6

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



*\* All dessert selection are subject to change*

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 onions are scattered throughout. There are also breads, including crackers and a large round loaf. The background is a neutral, light-colored 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, Salsa, Lime Crema, Mexican Street Corn Salad, Baby Bell Peppers, Fresh Herbs

- Small: serves 10 - 12 **\$100**
- Medium: serves 20-22 **\$200**
- Large: serves 25 - 30 **\$250**

## SURF & TURF D

Grilled Jumbo Shrimp, Carved AAA Grilled Beef Tenderloin, Chimichurri, Seafood Sauce; Garnished with Grilled Seasonal Vegetables, Grilled Lemon, Crostini & Fresh Herbs

- Small: serves 10 - 12 **\$180**
- Medium: serves 20-22 **\$350**
- Large: serves 25 - 30 **\$440**

## 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, Horseradish Aioli

**TUNA POKE** \$4  
Ahi Tuna marinated in Kewpie Mayo, Wasabi and Lemon, served in a Sesame Seed Cone

**SHRIMP COCKTAIL** Ve 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

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

**CHANA POORI CHAT** Ve D \$4  
Chana Masala, Coconut Yogurt, Coriander Chutney, Fresh Coriander, Pickled Red Onion, Sev, served with a Shot Glass

**OYSTER MUSHROOM "CEVICHE"** Ve D \$4  
Lemon Marinated Oyster Mushroom Medallion, Sofrito of Tomato, Red Onion, Jalapeno, Cilantro, Mini Phyllo Cup

**VEGGIE SAMOSA** V \$3  
Vegetable Samosa served with Kiss the Cook Mango Chutney



# 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

### FALAFELS Ve G D \$3

House-Made Falafels, served with Tahini Dip

### 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 V D \$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  
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  
*\*Price includes 2 sliders per person*

## 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: Your Choice of 3 Types

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.  
Additional Sliders +\$4.00 ea*




## **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



# Bar



## SOFT BAR

Coke, Diet Coke, Ginger-ale, Sprite,  
Tonic Water, Club Soda  
Cranberry Juice, Orange Juice  
Lemons & Limes  
Flat & Sparkling Water

## BASIC BAR

Stolichnaya Vodka  
Beefeater Gin  
Bacardi White Rum  
Canadian Club Rye  
Teachers Scotch

## PREMIUM BAR

Ketel One Vodka  
Tanqueray Gin  
Appleton VX Estate Rum  
Crown Royal Rye  
Johnnie Walker Red Scotch  
Makers Mark Kentucky Bourbon

## ULTRA PREMIUM BAR

Grey Goose Vodka  
Hendrick's Gin  
Appleton Estate 8 YR Reserve  
JP Wiser's 15 YR Canadian Whisky  
Johnnie Walker Black Label Scotch  
Don Julio Blanco Tequila

Stocking Fee **\$250**  
Corkage **15%**

## SPARKLING WINE

Bottega Vino Dei Poeti Prosecco DOC  
Jacob's Creek Chardonnay Pinot Noir Sparkling  
Martini Prosecco DOC  
Cave Spring Blanc de Blanc Brut Sparkling  
Tarlant Brut Reserve Champagne

## WHITE WINE

Jackson Triggs Chardonnay  
Jackson Triggs Reserve Sauvignon Blanc VQA  
Collavini Pinot Grigio  
Angels Gate Pinot Gris VQA  
Bougrier Vouvray Chenin Blanc  
Quail's Gate Chardonnay  
Latour Chardonnay Bourgogne

## ROSE WINE

Cave Spring Dry Rosé  
Jacob's Creek Moscato Rosé

## RED WINE

Apothic Red  
Apothic Cabernet Sauvignon  
Meiomi Pinot Noir  
Angels Gate Cabernet Merlot VQA  
Stave & Steel Bourbon Barrel Aged Cab Sauvignon  
Jacob's Creek Grenache Shiraz  
Decoy Cabernet Sauvignon

## BEER

Mill Street Organic Lager  
Heineken  
Stella Artois  
Steamwhistle Pilsner  
Guinness Draught

## CIDER

Somersby Apple  
Brickworks Ciderhouse Batch 1904  
Okanagan Apple Cider



# 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 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.

## **How many passed appetizers are provided per person?**

We guarantee one of each appetizer per person and always bring extra backup, just in case anyone takes a second helping.

## **How long do passed appetizers last?**

A typical cocktail hour is 1-2 hours.





# CATERING FAQ



## **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*

## **When is the final guest count required?**

A final planning meeting is typically scheduled 14-30 days in advance to cover guest count, itinerary, seating plan and final review of all details. However, changes to guest count can be made up to 5 business days in advance.

## **When is my deposit due?**

We require a 50% 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.

## **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. We do not guarantee cross contamination.



# CATERING FAQ

## **Can we supply our own alcohol and soft bar?**

Yes, of course! Please inform your Event Planner that you intend to supply your own bar. Our smart serve professional bartenders are \$40.00 per hour.

## **Can we supply some of our own food items?**

We understand that traditional foods and family recipes can be a very special part of your big day. Please discuss your vision with your Event Planner and we will do our utmost to accommodate your request.

## **Do you have a kids menu?**

Absolutely! Please inquire for our kids menu for guests 12 years of age and under.

## **Can we customize our menu?**

Yes. We are pleased to make changes to existing menus or create a menu from scratch that takes into consideration your unique preferences, theme or background.

## **What form of payment do you accept?**

We accept payment by all major credit cards, company cheque, and EFT. Contact us for more information regarding payment terms.

## **Additional questions?**

Contact us at  
[sales@kissthecookcatering.com](mailto:sales@kissthecookcatering.com)  
OR 416.264.4040





**We bring  
the sauce**

**416.264.4040**

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