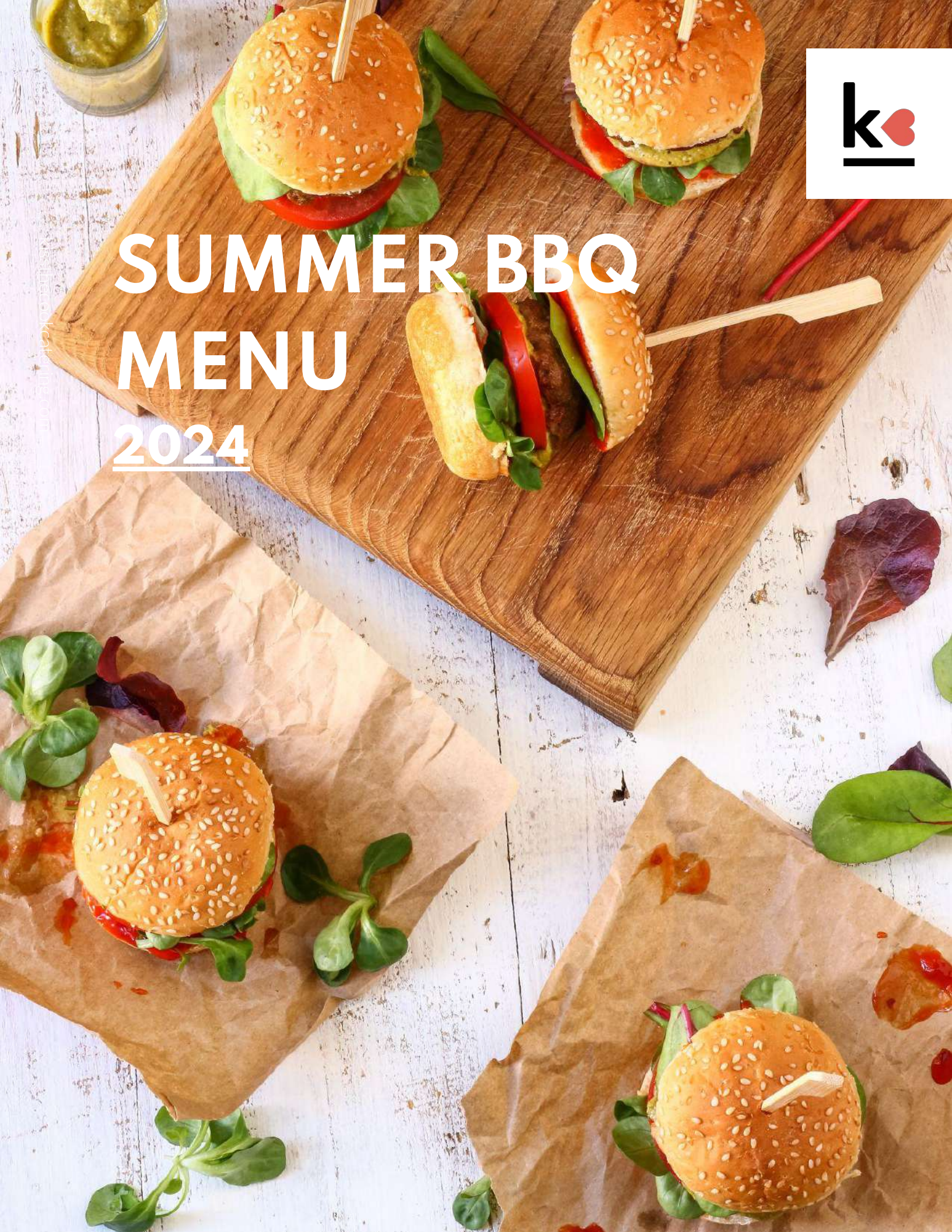




SUMMER BBQ MENU 2024

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 \$200.00
- 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*

**DON'T MISS OUT ON OUR
DELIVERY BITES (pg 18)**

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

Assorted Jumbo Cookies 
or

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

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

ADD ON TO ANY PACKAGE:

DREAM POUTINE \$15

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

Seasonal Grilled Vegetables Ve G D

Fresh Baked Dinner Rolls & Butter V

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

\$40

1/4 Rack of KTC's Famous Ribs Ve G D

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

AND

BBQ Chicken Supreme Ve G D

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 Ve G D

Seasonal Grilled Vegetables Ve G D

HAWAIIAN LUAU

\$40

BBQ Pulled Pork on a Bun

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

AND

Huli Huli Chicken Ve G D

Hawaiian Style Soy & Ginger BBQ Glazed Chicken

Includes:

Mango Slaw Ve G D

Summer Garden Salad w Balsamic

Vinaigrette Ve G D

Coconut Rice and Beans Ve G D

Fresh Fruit Platter with Berries Ve G D

CARIBBEAN IRIE

\$35

Jamaican Jerk - 24 hr Jerk Marinade

Chicken Supreme Ve G D

Coconut Rice and Beans Ve G D

Summer Garden Salad w Balsamic

Vinaigrette Ve G D

Mango Slaw Ve G D

Braised Greens Ve G D

Seasonal Grilled Vegetables Ve G D

Fresh Cut Corn Chips, Pico de Gallo,

Guacamole Ve G D



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 V

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 V 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:

COCONUT SHRIMP D

Crispy Coconut Shrimp, Kiss the Cook Mango Chutney

MAC N' CHEESE BOMB V

Fried Mac N' Cheese, Parmesan, Truffle Aioli

VEGAN CARROT "LOX" Ve G D

Sous Vide Poached & Marinated Ribbons of Cured Carrot, Toasted Mini Bagel, Everything Seasoning, Cashew "Cream Cheese", Lime Pickled Red Onion, Fried Capers

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 Ve G D

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

GRILLED VEGETABLES Ve G D

Seasonal Grilled Vegetables

STRAWBERRY SPINACH V G N

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

CAESAR

Crisp Romaine, Kale, Radicchio, Croutons, Parmigiano, House Caesar Dressing with Double Smoked Bacon Bits served on the side



Sensational Salads

Prices are per serving. Minimum order of 8 per kind

CLASSIC SALADS \$ 6 per serving

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

GREEK V G

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

GERMAN POTATO SALAD Ve G D

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

COLESLAW G

Mixed Cabbage, Carrots, Celery & Green Onion

Served with Your Choice of Creamy Dressing V or Classic Vinaigrette Ve D

GOURMET SALADS \$ 8 per serving

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

STRAWBERRY SPINACH V G N

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

KALE & QUINOA Ve G D N

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

BOWTIE CAPRESE V

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

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 PASTA V

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

ASIAN NOODLE SALAD Ve G D

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



Sweet Endings



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

** 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

NONA'S RICOTTA CANNOLI v \$3.5

Traditional Ricotta Filling, Mini Chocolate Chips
** Minimum order of 12 pieces*

BUTTER TARTS v \$4

Fresh Baked Classic Butter Tarts

MINI CHEESECAKES v \$4

Triple Chocolate
 Raspberry White Chocolate
 Tiramisu
 Cookies & Cream
 New York
 Mocha
** Minimum order of 12 pieces*

MASON JAR DESSERTS

** Minimum Order 12 Jars (per kind)*

SALTED CARAMEL BROWNIE SKOR v \$7

Sea Salt Caramel Brownie Chunks, Chocolate Mousse, Whipped Cream, Skor Bits, Served in a 125mL Mason Jar

STRAWBERRY SHORTCAKE v \$7

Vanilla Cake, French Vanilla Custard, Orange Macerated Strawberries, Whipped Cream, Served in a 125mL Mason Jar

TIRAMISU CHEESECAKE v \$7

Tiramisu Flavoured Cheesecake, Lady Fingers, Espresso, Mascarpone, Whipped Cream, Cocoa Powder, Served in a 125mL Mason Jar

SALTY SNACKS

MISS VICKY'S CHIPS \$3

Original, Salt & Vinegar, Applewood BBQ, Sweet Chili Sour Cream

FRITO LAY'S \$3

Doritos, Cheetos Puffs, Lay's Ketchup, Lay's Classic, Ruffles All Dressed

MUNCHIES SNACK MIX \$3.5

Combination of Doritos, Sun Chips, Rold Gold and Cheetos



Beverages

Assorted Soft Drinks \$3.00

Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite

Assorted Juices \$3.00

Apple, Orange, Cranberry

Nestea Iced Tea \$3.00

Bottled Water \$2.50

San Pellegrino \$4.50

Sparkling Water (500ml)

San Pellegrino \$4.00

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 also several types of cheeses, some sliced and some in wedges. Pickled items like cucumbers, olives, and cherry tomatoes are scattered throughout. Bread, including crackers and a large round loaf, is also present. The entire 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, Curried Chickpea Hummus, Sundried Tomato Hummus, Pimento Cheese, Truffled White Bean Dip; Garnished with Fresh Grapes, Dried Figs & Berries

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

CHIPPIES & DIPPIES 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, Pesto Chicken Satays, 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**

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

A row of sliders on wooden slices. The sliders are arranged in a line, with the one in the foreground being the most prominent. Each slider consists of a round meat patty, a layer of red raspberry jam, shredded green lettuce, and a slice of cheese, all on a soft roll. The sliders are served on rustic wooden slices, which are placed on a wooden surface. The background is a blurred garden scene with green foliage and purple flowers.

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

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

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 D N
- Chicken Tikka Satay's with Raita Dip

ARGENTINIAN FLANK STEAK D \$4
Churrasco Marinated Flank Steak with an Authentic Argentine Chimichurri, served on a Toasted Flatbread

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

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

COCKTAIL MEATBALLS \$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

VEGETARIAN SPRING ROLL V D \$3
Hand Rolled Mixture of Carrot, Cabbage, Mushroom & Sprouts, Served with Spicy Plum Sauce

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

AVOCADO FRESH ROLL V 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" V 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 V D \$4
Chana Masala, Coconut Yogurt, Coriander Chutney, Fresh Coriander, Pickled Red Onion, Sev, served with a Shot Glass

OYSTER MUSHROOM "CEVICHE" V G D \$4
Lemon Marinated Oyster Mushroom Medallion, Sofrito of Tomato, Red Onion, Jalapeno, Cilantro

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

ASIAN WATERMELON SALAD V D \$4
Watermelon Flavoured with Tamari, Rice Vinegar, Sriracha & Sesame with Crunchy Cucumber, served in a Mini Savoury Cone

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 Raita 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

RAINBOW VEGETABLE SLIDER V \$4

Seasonal Array of Fresh & Roasted Vegetables, Served with Basil Aioli

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





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?

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.





CATERING FAQ



What is your minimum order?

\$200.00 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 cancellation policy?

We require 5 business days notice for order cancellation.

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. We do not guarantee cross contamination

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

OR 416.264.4040



**We bring
the sauce**

416.264.4040

sales@kissthecookcatering.com

kissthecookcatering.com