



CORPORATE MENU

Fall & Winter





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Kiss the Cook Catering

2490 Kingston Road
Scarborough, Ontario, Canada
kissthecookcatering.com

416.264.4040

- Vegetarian 
- Vegan 
- Gluten Free 
- Dairy Free 
- Contains Nuts 

Corporate Catering

DELICIOUS

We use fresh, premium meats and high-quality produce to create our scratch-made recipes. Expect plentiful portions, reliable service and delicious food catered every time you order.

DIETARY

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

FLEXIBILITY

We can customize our menus to create the perfect package for your unique event and budget. Feel free to mix and match.

FULL-SERVICE

As a full-service caterer we can supply professional 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 \$200.00
- Saturday \$250.00
- Sunday \$1500.00

HST is additional

Follow us @kissthecookcatering



**Start
your
day!**



Breakfast

Prices are per serving. Minimum order of 8

CONTINENTAL

SELECT 1 OPTION

Light: 1 Breakfast Pastry **\$11.5**

Standard: 1.5 Breakfast Pastries **\$13.5**

ASSORTED BREAKFAST PASTRIES

- Fresh Baked Muffins: Wild Blueberry, Carrot Oat Crumble, Chocolate Banana, Pumpkin Pepita **v**
- Croissants: Butter, Chocolate **v**
- Scones: Wild Blueberry, Lemon Cranberry **v**, Fruit Preserves & Butter

VEGAN & GLUTEN FREE OPTIONS

- Apple Cinnamon Muffin (+ \$1 pp) **v** **g** **d**
- Blueberry Banana Muffin (+ \$1 pp) **v** **g** **d**

SERVED WITH

- Fresh Fruit Platter with Berries **v** **g** **d**

ADD ON TO ANY BREAKFAST:

RISE & SHINE PARFAIT **v** **\$5ea**

Vanilla Greek Yogurt, Fresh Berries, Homemade Granola

COCONUT CHIA PUDDING **v** **g** **d** **\$7ea**

Sour Cherry Preserve, Mint, Toasted Coconut

KISS THE COOK POWER BAR **v** **d** **n** **\$5**

Oats, Crisped Rice Cereal, Chia Seeds, Hemp Seeds, Dried Cranberries, Pumpkin Seeds, Almonds, Peanut Butter, Coconut, Chocolate



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) **v** **d**

STARCH

- KTC Breakfast Potatoes: Home Fried New Potatoes, Caramelized Onion, Bell Peppers, Scallions, Thyme, Spanish Paprika **v** **g** **d**

SERVED WITH

- Fresh Fruit Platter with Berries **v** **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 **v** **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 **v** **d**

SERVED WITH

- Fresh Fruit Platter with Berries **v** **g** **d**

Breakfast

Prices are per serving. Minimum order of 8

BUILD YOUR OWN

POWER BOWL V \$15

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

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:

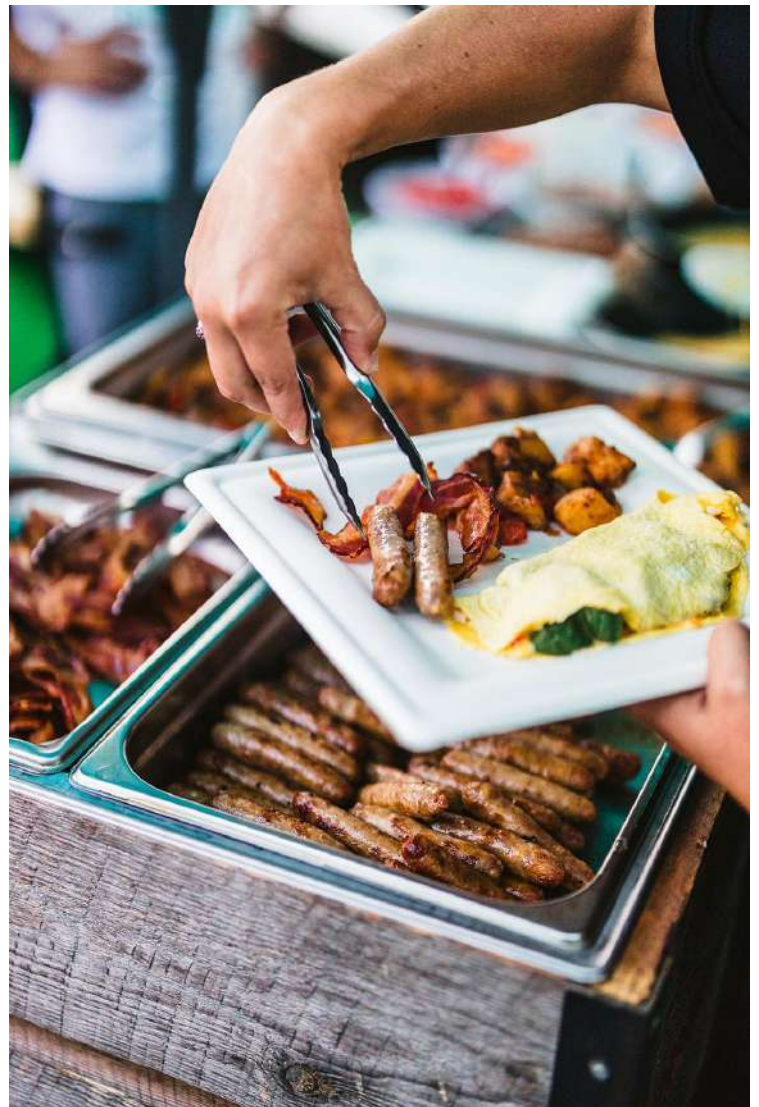
Oven Roasted Turkey, Black Forest Ham, Prosciutto, Smoked Salmon, Sliced Aged Cheddar, Swiss, Havarti, Cream Cheese, Mini Bagels, Mini Croissants, Mary's GF Crackers, Fruit Preserves and Butter

SERVED WITH

- Fresh Fruit Platter with Berries Ve G D

BOXED KICK START BREAKFAST \$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 v 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. 18), 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. 18), 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. 18), 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. 18), 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. 18) 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. 18) 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. 18) and Jumbo Sea Salt Chocolate Chip Cookies



Buddha Bowls

Individually Boxed Gourmet Entrée Sized Salads

FIVE STAR FATTOUSH D \$24

Za'atar Grilled Chicken Breast, Crisp Romaine, Turmeric Poached Israeli Couscous with Dried Apricots, Raisins, Pomegranate, Fresh Chopped Parsley, Cherry Tomato, Pickled Turnips, Dill Pickles, Sumac Citrus Dressing, Garlic Sauce, Fried Pita Chips
**Vegan Option - Falafels* 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 \$24

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 \$22

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 D \$24 (Brothless Beef Ramen)

Grilled Miso Flank Steak, Fresh Ramen Noodles, Roasted Nori, Corn, Carrots, Cucumber, King Oyster Mushrooms, Scallions, Soy Cured Egg, Miso Dressing, House Togarashi
**Vegan Option - Sesame Ginger Tofu (remove soy cured egg)* Ve D

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



Prices are per serving
Minimum order of 8 per kind





Buddha Bowls

Prices are per serving
Minimum order of 8 per kind



Individually Boxed Gourmet Entrée Sized Salads

SUPER CAESAR \$20

Basil & Dijon Roasted Chicken Breast, Crisp Romaine, Kale, Radicchio, Croutons, Parmigiano, Hard Boiled Egg, Double Smoked Bacon, House Caesar Dressing
*Vegetarian Option - Smoked Tempeh, Sundried Tomato (remove bacon) V

BLUE ZONE G D \$24

Miso Salmon Filet, Rainbow Slaw with a Power Punching Superfood Mix of Sunflower, Pumpkin Seeds, Acai, Edamame, Oven Dried Cranberries, Mandarin Oranges, Pomegranate, Fresh Herbs, Served on a Bed of Marinated Rice Noodles with Ponzu Vinaigrette
*Vegan Option - Miso Tofu Ve G D

OH KALE D N \$22

Maple Citrus Glazed Chicken Breast, Kale, Quinoa, Pomegranate, Roasted Sweet Potato, Dried Cranberries, Almonds, Pumpkin Seeds, Maple Tahini Dressing
*Vegan Option - Falafels Ve D N

GREEK BEACHES \$22

Chicken Souvlaki, Crisp Romaine, Quinoa, Cherry Tomato, Cucumber, Bell Peppers, Fennel, Feta, Kalamata Olives, Red Onion, Herbs, White Wine Vinaigrette with Tzatziki on the side
*Vegetarian Option - Roasted Baby Eggplant V

QUICK PICK ADDITIONS

- Hard Boiled Egg \$2
- Fresh Baked Dinner Rolls & Butter \$3
- Homemade Cornbread & Butter \$4
- Assorted Mini Bags of Lay's Potato Chips \$3
- Jumbo Sea Salt Chocolate Chip Cookie \$3.5
- Sea Salt Caramel Brownie \$4
- Classic Butter Tart \$4

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. 18) & DESSERTS (pg. 19)

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, Served with Basmati Rice and Turmeric & Fenugreek 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 18)

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. 18) & DESSERTS (pg. 19)

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, Turmeric & Fenugreek Roasted 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 18)

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 18)

CHANA MASALA Ve G D **\$18**
Best-ever Slow-Braised Chickpea Curry, Turmeric & Fenugreek Roasted 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 18) 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 18) Extra Parmesan Cheese on the side
Add Garlic Toast (+ \$2 pp)

CHICKEN ALFREDO **\$22**
Sliced Chicken Breast, Penne Pasta, Broccoli, Roasted Red Peppers, Creamy Alfredo Sauce. Served with your choice of Side Salad (pg 18) Extra Parmesan Cheese on the side
Add Garlic Toast (+ \$2 pp)





Feature Menus

MENU #1: \$45 per person

THAI CHICKEN STIR FRY G D

Tender Marinated Chunks of Chicken Breast, tossed with Seasonal Vegetables and our flavourful Tamarind & Ginger Stir Fry Sauce

&

KOREAN KALBI BEEF G D

Korean BBQ Beef Short Ribs in Kalbi Sauce

SERVED WITH: Ve G D

Steamed Rice, Sweet Chili & Sesame Bok Choy

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

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

GOURMET SQUARES V

A daily selection of Fresh Baked Squares including;
Sea Salt Caramel Brownie,
Carrot Cake with Cream Cheese Frosting,
Lemon Square, Pecan Square, Date Square

MENU #2: \$50 per person

BRAISED BEEF SHORT RIB G

Espresso Braised Beef Short Rib, Demi Glace

&

HERB ROASTED CHICKEN G

Herb Roasted Chicken Supreme with Rosemary Jus

SERVED WITH: V G

Creamy Mashed Potatoes, Crispy Garlic French Green Beans, Balsamic Glazed Heirloom Carrots

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

DINNER ROLLS & BUTTER V

Fresh Baked Dinner Rolls & Whipped Butter

GOURMET SQUARES V

A daily selection of Fresh Baked Squares including;
Sea Salt Caramel Brownie,
Carrot Cake with Cream Cheese Frosting,
Lemon Square, Pecan Square, Date Square

Sensational Salads

Prices are per serving. Minimum order of 8 per kind

SALAD PRICES PER SERVING \$ 7

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

BOWTIE CAPRESE V

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



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

** 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

COLD

Assorted Juices \$3.00
Apple, Orange, Cranberry

Assorted Soft Drinks \$3.00
Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite

Bottled Water \$2.50

San Pellegrino \$4.50
Sparkling Water (500ml)

San Pellegrino \$4.00
Fruit Flavours

Nestea Iced Tea \$3.00

HOT

Fair Trade Coffee \$40.00
- 12 cup Disposable Box

Orange Pekoe Tea \$40.00
- 12 cup Disposable Box

Premium Assorted Teas \$45.00
- 12 cup Disposable Box
Includes: Orange Pekoe, Earl Grey, Green Tea, Mixed Berry, Chamomile & Peppermint

Brewed Coffee \$3.00
Served in a Thermal Cambro
*25 person minimum
** Requires Cambro Rental

Hot Water with Orange Pekoe \$3.00
OR Premium Assorted Teas +\$0.50
Served in a Thermal Cambro
*25 person minimum
** Requires Cambro Rental

**Coffee / Tea Condiments are Additional \$1.50
(cups, lids, stir sticks, sugars, milkettes & creamers)*



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 **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 g**

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 g 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, 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 & 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 \$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!

* CLASSIC POUTINE V G \$9

Oven Roasted Potato Wedges, Quebec Cheese Curds & Poutine Gravy

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 \$15

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 Ve 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*

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YUMMY SLIDERS BAR \$12

Build your own Sliders on fresh baked Mini Brioche Buns

Your Choice of 3 Proteins:

- BBQ Pulled Pork
- All Beef Chuck Burger
- Fried Chicken
- Vegetarian: Beyond Meat Veggie Burger V

Served with: Lettuce, Creamy Slaw, Tomato, Red Onion, American Cheese, Dill Pickle Coins & a variety of sauces in squeeze bottles including; Heinz Ketchup, Carolina Gold BBQ, Truffle Aioli, Frank's Hot Honey, Secret Sauce

**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 **\$14**

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**

Mini Burgers built fresh by our Professional Chefs Your Choice of 3 Kinds:

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 G **\$10**
Chicken Tikka Masala, Basmati Rice, Turmeric & Fenugreek Roasted Cauliflower, Crispy Onion, Papadum Chip

TASTING MENU 3 Ve G D **\$9**
Chana Masala, Steamed Basmati Rice, Turmeric & Fenugreek Roasted 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?

\$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 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 5 business days 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. Contact us for more information regarding payment terms.

Are disposables included?

Biodegradable disposable cutlery, plates and serving utensils can be purchased for buffet packages for \$2.50 per person.

Do you offer full service catering?

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

kissthecookcatering.com





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?

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.

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

OR 416.264.4040



**We bring
the sauce**

416.264.4040

sales@kissthecookcatering.com

kissthecookcatering.com