

CORPORATE CATERING MENU

Fall & Winter





kiss the cook

CATERING

ABOUT US	03
BREAKFAST	04
SANDWICHES & WRAPS	09
BUDDHA BOWLS	12
HOT MEAL PACKAGES	15
FEATURE MENUS	19
SALADS	21
DESSERTS	22
SNACKS & BEVERAGES	24
GRAZING PLATTERS	25
COCKTAIL RECEPTION	28
BYO FOOD STATIONS	33
CHEF ATTENDED FOOD STATIONS	34
MASON JAR SALADS & TASTING PLATES	35
DAILY CATERING	36
FAQ'S	37
CONTACT US	39

Kiss the Cook Catering Inc.

2490 Kingston Road

Scarborough, Ontario, Canada

kissthecookcatering.com

416.264.4040



Corporate Catering

ABOUT US

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 RESTRICTIONS

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 theme and budget.

FULL-SERVICE

As a full-service caterer we can supply professional wait staff, bartenders and event rentals.

MINIMUM ORDERS

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 & Delivery fees are additional.

MEET THE CEO

“Entrepreneurs tend to find inspiration in the most unlikely places. Mine came from around a dining room table.”

- Fia Pagnello

 @kissthecookcatering

 www.kissthecookcatering.com

 sales@kissthecookcatering.com





**Start your
day off
right!**

Breakfast

Prices are per serving. Minimum order of 8




CONTINENTAL

SELECT 1 OPTION




Light: 1 Breakfast Pastry **\$12**

Standard: 1.5 Breakfast Pastries **\$14**







ASSORTED BREAKFAST PASTRIES

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

SERVED WITH




- Fresh Fruit Platter with Berries   




VEGAN & GLUTEN FREE OPTIONS

- Apple Cinnamon Muffin (+ \$1 pp)   
- Blueberry Banana Muffin (+ \$1 pp)   

ADD ON TO ANY BREAKFAST:

RISE & SHINE PARFAIT  **\$6**
Vanilla Greek Yogurt, Fresh Berries,
Homemade Granola

COCONUT CHIA PUDDING    **\$7**
Sour Cherry Preserve, Mint,
Toasted Coconut






KISS THE COOK POWER BAR    **\$5**
Oats, Crisped Rice Cereal, Chia Seeds, Hemp
Seeds, Dried Cranberries, Pumpkin Seeds,
Almonds, Peanut Butter, Coconut, Chocolate














DELUXE HOT BREAKFAST \$18

SELECT 1 ENTREE:




- Frittata Florentine: Canada Grade A Eggs, Spinach, Feta, Onion & Fine Herbs  
- Farmers Fluffy Scrambled Eggs  
- Pancakes with Canadian Maple Syrup & Butter 

SELECT 2 PROTEINS:




2 pieces per person

- Crispy Bacon  
- Breakfast Sausage 
- Chicken Apple Sausage (+ \$1.50 pp)  
- Turkey Bacon (+ \$1.50 pp)  
- Beyond Meat Breakfast Sausage (+ \$2 pp)  

STARCH


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

SERVED WITH




- Fresh Fruit Platter with Berries   

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 

SERVED WITH




- Fresh Fruit Platter with Berries   

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 
- Vegan Burrito: Tofu Scramble, Spinach, Onion, Roasted Red Peppers, Fine Herbs  

SERVED WITH


- Fresh Fruit Platter with Berries   



BUILD YOUR OWN

POWER BOWL


\$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 




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 

SERVED WITH

- Fresh Fruit Platter with Berries   




SUNRISE GRAZING

\$15

A beautiful presentation of breakfast delights including:


Oven Roasted Turkey, Black Forest Ham, 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   

BOXED KICK START BREAKFAST

\$15

Individually Boxed Breakfast with Balderson Cheese, Laughing Cow Cheese, Grapes, Strawberries, Hard Boiled Egg, Oven Roasted Turkey Roll Ups, Mary's GF Crackers, Kiss the Cook Power Bar 



Board Room Classics



Deli Sandwiches & Wraps



Prices are per serving. Minimum order of 8

CHOOSE 4 FROM THE BELOW SELECTION

EGG SALAD SANDWICH

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

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. 21), 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. 21), and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

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

** Substitute for Vegan/Gluten Free 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

CHOOSE 4 FROM THE BELOW SELECTION

A la Carte **\$11**

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. 21), 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. 21), and 1 Dessert Option: Jumbo Cookie or Baker's Daily Selection of Dessert Squares

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

** Substitute for Vegan/Gluten Free Dessert (+ \$2 pp)

Dietary Restrictions?

Gluten free, dairy free, vegetarian, vegan or other dietary restrictions can be accommodated and labelled upon request

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 Made Caesar Vinaigrette and Parmigiano, wrapped in a Whole Wheat Tortilla

ULTIMATE VEGAN WRAP

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

SHAWARMA FALAFEL WRAP

House-made Chickpea Falafels, Tahini Aioli, Pickled Cabbage Slaw, Radish, Cucumber, Hot Maple, wrapped in a Whole Wheat Tortilla

CURRIED CHICKPEA WRAP

Smashed Curried Chickpeas, Hummus, Red Onion, Sautéed Spinach, Baby Kale, Tamarind Chutney, wrapped in a Whole Wheat Tortilla




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 

Served with: Cheddar Cheese, Salsa, Guacamole, Lime Crema, Shredded Lettuce

Fajita's are served with 1 Salad Option for the group (pg. 21) 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

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. 21) 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

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. 21) and Jumbo Sea Salt Chocolate Chip Cookies





Buddha Bowls

Individually Boxed Gourmet Entrée Sized Salads

FIVE STAR FATTOUSH \$24

Za'atar Grilled Chicken Breast, Crisp Romaine, Turmeric Poached Israeli Couscous with Dried Apricots, Raisins, Pomegranate Arils, Fresh Chopped Parsley, Cherry Tomato, Pickled Turnips, Dill Pickles, Sumac Citrus Dressing, Garlic Sauce, Fried Pita Chips

*Vegan Option - Falafels  

MARIACHI BOWL \$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  



THAI BEEF & VERMICELLI \$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)    

KISS THE COOK COBB \$22

Dijon & Pesto Roasted Chicken Breast, Romaine Lettuce, Tomato, Cucumber, Feta, Corn, Hard Boiled Egg, Bacon, Pickled Squash, Smashed Avocado, Balsamic Dressing

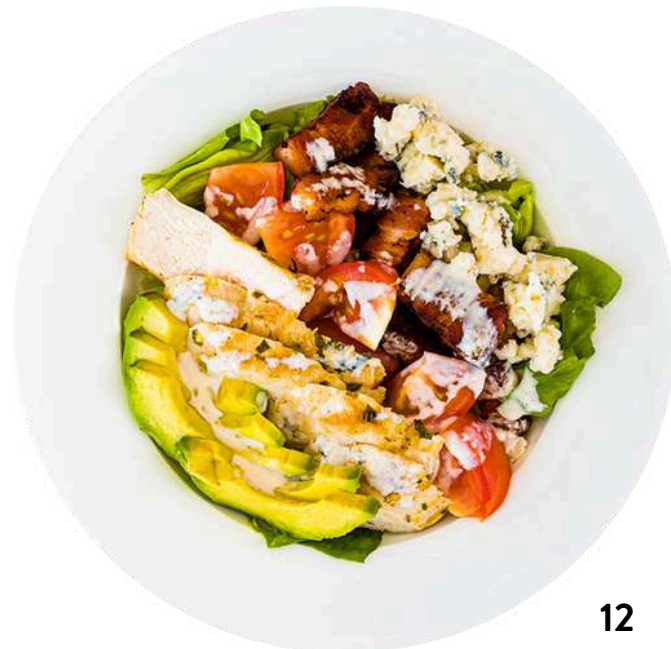
*Vegetarian Option - Spiced Crispy Chickpeas (remove bacon)  

JAPANESE MAZEMAN \$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)  

Prices are
per serving
Minimum
order of 8 per
kind



Buddha Bowls

Individually Boxed Gourmet Entrée Sized Salads

Prices are
per serving
Minimum
order of 8 per
kind

NICOISE 🌾 \$22

Seared Yellowfin Tuna, Romaine, New Potatoes, Kalamata Olives, Marinated Cherry Tomato, Pickled Red Onion, Green Beans, Feta, Hard Boiled Egg, Lemon Vinaigrette

*Vegetarian Option - Falafels 🌿🌾

SUPER CAESAR \$22

Basil & Dijon Roasted Chicken Breast, Crisp Romaine, Kale, Radicchio, Croutons, Parmigiano, Hard Boiled Egg, Double Smoked Bacon, House Made Caesar Vinaigrette

*Vegetarian Option - Smoked Tempeh, Sundried Tomato (remove bacon) 🌿

BLUE ZONE 🌾🌿🌱 \$24

Miso Salmon Filet, Rainbow Slaw with a Power Punching Superfood Mix of Sunflower, Pumpkin Seeds, Acai, Edamame, Oven Dried Cranberries, Mandarin Oranges, Pomegranate Arils, Fresh Herbs, Served on a Bed of Marinated Rice Noodles with Ponzu Vinaigrette

*Vegan Option - Miso Tofu 🌿🌾🌱🌿

OH KALE 🌿🌱🌾 \$22

Maple Citrus Glazed Chicken Breast, Kale, Organic Quinoa, Pomegranate Arils, Roasted Sweet Potato, Dried Cranberries, Almonds, Pumpkin Seeds, Maple Tahini Dressing

*Vegan Option - Falafels 🌿🌾🌱🌿🌿

GREEK BEACHES 🌾 \$22

Chicken Souvlaki, Crisp Romaine, Organic Quinoa, Cherry Tomato, Cucumber, Bell Peppers, Fennel, Feta, Kalamata Olives, Red Onion, Herbs, White Wine Vinaigrette with Tzatziki on the side

*Vegetarian Option - Roasted Eggplant 🌿🌾

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

CHICKEN

HERB ROASTED CHICKEN 🌿📄 **\$22**
Herb Roasted Chicken Supreme with Rosemary Jus, Herb Roasted Baby Potatoes, Steamed Seasonal Vegetables

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

THAI GREEN CURRY 🌿📄 **\$22**
Tender Chicken and Vegetables scented with Lemongrass, Garlic, Chili and Lime in a Creamy Coconut Broth, Steamed Jasmine Rice, Papaya Slaw

MAPLE CITRUS CHICKEN 🌿 **\$24**
Roasted Chicken Supreme with Maple Citrus Glaze, Creamy Mashed Potatoes, French Green Beans with Fried Shallots, Maple Glazed 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 21)

CHICKEN MOLE 🌿📄 **\$22**
Seared Chicken Breast simmered in Authentic Mole Sauce, served with Mexican Tomato Rice with Peas, Kiss the Cook Refried Beans, Fresh Pico De Gallo

THAI CHICKEN STIR FRY 🌿📄 **\$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

ITALIAN CHICKEN CACCIATORE 🌿📄 **\$22**
Chicken Supreme braised in Tomato Sauce with Sweet Peppers, Cremini Mushrooms, Capers and Olives, served with Steamed Rice, French Green Beans with Fried Shallots
Add Garlic Toast (+\$2 pp)

DON'T MISS OUT ON OUR SENSATIONAL SALADS (pg. 21) & DESSERTS (pg. 22)





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 🌾 \$30

Espresso Braised Beef Short Rib, Demi Glaze, Creamy Mashed Potatoes, French Green Beans with Fried Shallots, Maple Glazed Carrots

BEEF RENDANG 🌾📄 \$24

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

HOME-STYLE MEATLOAF \$22

All Beef with a sticky BBQ Glaze, Creamy Mashed Potatoes, Seasonal Steamed Vegetables, Traditional Gravy

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 21)

FISH

KISS THE COOK SALMON 🌾📄 \$24

Baked Lemon & Herb Salmon served with Kiss the Cook Tartar Sauce, Herb Roasted Potato Wedges, French Green Beans with Fried Shallots & 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, French Green Beans with Fried Shallots, Maple Glazed Carrots





VEGETARIAN & VEGAN

HARISSA TAGINE \$20

Moroccan Stew of Chickpeas, Squash, Preserved Lemon, Button Mushrooms, Eggplant, Root Vegetables & Dried Apricots, served on a bed of Pomegranate Arils, Lemon & Parsley Spiked Couscous

PORTOBELLO POT PIE \$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 \$18

Best-ever Slow-Braised Chickpea Curry, Turmeric & Fenugreek Roasted Cauliflower, Fresh Coriander, served with Steamed Basmati Rice

VEGAN STIR FRY \$18

Crispy Tofu, Mixed Vegetables Stir Fried in a Japanese Soy, Mirin, and Oyster Mushroom Sauce, Steamed Rice, Sweet Chili & Sesame Bok Choy

EGGPLANT PARMESAN \$20

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 \$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 21) Extra Parmesan Cheese on the side Add Garlic Toast (+ \$2 pp)

VEGGIE LASAGNA GENOVESE \$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 21) Extra Parmesan Cheese on the side Add Garlic Toast (+ \$2 pp)

CHICKEN ALFREDO \$22

Sliced Chicken Breast, Fettucine Pasta, Broccoli, Roasted Red Peppers, Creamy Alfredo Sauce. Served with your choice of Side Salad (pg 21) Extra Parmesan Cheese on the side Add Garlic Toast (+ \$2 pp)





Featured Menu

Menu #1

Seasonal crowd-pleasing menus paired to perfection and recommended by our Executive Chef

\$45 per person

THAI CHICKEN STIR FRY

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

AND

KOREAN KALBI BEEF

Korean Beef Short Ribs in Kalbi Sauce

SERVED WITH:

Steamed Rice

Sweet Chili & Sesame Bok Choy

SUPERFOOD CRUNCH

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 Arils with Ponzu Vinaigrette

CITRUS & BEET ROOT BOOST

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


GOURMET SQUARES

A daily selection of Fresh Baked Squares including:

Sea Salt Caramel Brownie

Carrot Cake with Cream Cheese Frosting

Lemon Square

Pecan Square 





Menu #2

Seasonal crowd-pleasing menus paired to perfection and recommended by our Executive Chef

\$50 per person

BRAISED BEEF SHORT RIB 🌾 🇺🇸

Espresso Braised Beef Short Rib, Demi Glaze

AND

HERB ROASTED CHICKEN 🌿 🇺🇸

Herb Roasted Chicken Supreme with Rosemary Jus

SERVED WITH: 🌿 🌾

Creamy Mashed Potatoes

Steamed French Green Beans with Fried Shallots

Maple Glazed Carrots

KALE AND QUINOA 🌿 🌾 🇺🇸 🌰

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

CAESAR

Crisp Romaine, Kale, Radicchio, Croutons, Parmigiana, House Made Caesar Vinaigrette with Double Smoked Bacon Bits served on the side

DINNER ROLLS & BUTTER 🌿

Fresh Baked Dinner Rolls & Whipped Butter

GOURMET SQUARES 🌿

A daily selection of Fresh Baked Squares including;

Sea Salt Caramel Brownie

Carrot Cake with Cream Cheese Frosting




Lemon Square

Pecan Square 🌰







Sensational Salads




Prices are per serving. Minimum order of 8 per kind




GARDEN    **\$7**
Seasonal Mixed Greens, Loaded with Fresh Cut Vegetables, Kiss the Cook Balsamic Vinaigrette



CAESAR **\$7**
Crisp Romaine, Kale, Radicchio, Croutons, Parmigiano, House Made Caesar Vinaigrette with Double Smoked Bacon Bits served on the side


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



GERMAN POTATO SALAD    **\$7**
Yukon Potatoes, Fresh Dill, Grainy Mustard, Pickled Red Onion, Dill Pickles, Olives


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

SUPERFOOD CRUNCH    **\$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 Arils with Ponzu Vinaigrette

GREEK   **\$7**
Romaine, Cherry Tomatoes, Cucumber, Bell Peppers, Fennel, Herb Marinated Feta, Kalamata Olives, Red Onion, Herbs, White Wine Vinaigrette

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

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

HARVEST PASTA  **\$8**
Cavatappi Pasta with Roasted Sweet Potato, Squash, Broccoli, Dried Cranberry, Roasted Bell Peppers, Caramelized Onions, Goat Cheese, Maple Dijon Vinaigrette

MAKE ANY SALAD AN ENTRÉE:

CHOICE OF ONE PROTEIN:

6 oz Basil & Dijon Roasted Chicken Breast **\$22**

6 oz Pan Seared Lemon & Herb Salmon **\$24**


6 oz AAA Ancho Marinated Flank Steak **\$24**

**Entrée Salads are Individually Boxed*
















Sweet Endings

GOURMET SQUARES \$4

A daily selection of Fresh Baked Squares including;
 Sea Salt Caramel Brownie
 Carrot Cake with Cream Cheese Frosting
 Lemon Square
 Pecan Square 
**Our 3" squares are cut in half*

GLUTEN-FREE SQUARES \$6

Flourless Brownie 
 Vegan Blueberry Coconut Bar   
 Vegan Maple Butter Tart Bar   
 Vegan Chocolate Boston Cream Bar   
 Vegan Carrot Cake   
**One Full Square per person*

JUMBO COOKIES \$4

A daily selection of Fresh Baked Cookies including;
 Sea Salt Chocolate Chip
 Oatmeal Raisin
 Ginger Molasses
 Chef's Seasonal Selection

NONA'S RICOTTA CANNOLI \$3.5

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

BUTTER TARTS \$4

Fresh Baked Classic Butter Tarts





MINI CHEESECAKES  **\$4**

- Triple Chocolate
- Raspberry White Chocolate
- Tiramisu
- Cookies & Cream
- New York
- Mocha

**Minimum order of 12 pieces*

MACARONS    **\$6**

A colorful assortment of KTC Macarons including:

- Lemon
- Salted Butter Caramel
- Raspberry
- Chocolate
- Vanilla
- Coffee

**2 per person*

MASON JAR DESSERTS **\$7**

**Minimum Order 12 Jars per kind*

SALTED CARAMEL BROWNIE SKOR 

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

STRAWBERRY SHORTCAKE 

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

TIRAMISU CHEESECAKE 

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



Snacks & Beverages



CHILLED REFRESHMENTS

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

COFFEE & TEA

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)*



SALTY SNACKS

MISS VICKEY'S CHIPS \$3
Original, Salt & Vinegar, Applewood BBQ, Sweet Chili Sour Cream

FRITO LAY'S \$3
Doritos, Cheeto Puffs, Lay's Ketchup, Lay's Classic, Ruffles All Dressed

MUNCHIES SNACK MIX \$3
Combination of Doritos, Sun Chips, Rold Gold Pretzels and Cheetos




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**





DELUXE CROSTINI PRESENTATION

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

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

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**

SATAY PRESENTATION

Featuring Halal Marinated Chicken Skewers including Hong Kong BBQ, Buffalo Chicken, Shawarma, The Danforth with Blue Cheese, Tahini and Tzatziki Dips
*3 per person serving, room temp

- Small: serves 10 - 12 **\$120**
- Medium: serves 20-22 **\$240**
- Large: serves 25 - 30 **\$300**



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 - 8 pieces per guest

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Cocktail Dinner

2 to 6 hours

8 - 12 pieces per guest





Finger Foods

Cocktail reception favorites, made with love.
\$4 Each

SLIDERS



KISS THE COOK SLIDER

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



THE SHORT RIB i

Slow Braised Short Rib in Korean Bulgogi Sauce, Pickled Veg, Kimchi Mayo, Fresh Herbs, Slider Bun



MAPLE CITRUS GRILLED CHICKEN

Glazed Chicken Breast, Kale & Cranberry Slaw, Pickled Squash, Herb Goat Cheese, Mini Brioche Bun



FRENCH DIP

Shaved KTC Roast Beef, Gruyere, Arugula Aioli, Braised & Crispy Onions, Slider Bun, Side of Jus



EGGPLANT PARM v

Breaded Eggplant, Marinara, Fresh Basil, Bomba, Parmesan, Buffalo Mozzarella, Slider Bun



VEGGIE BLT v

Roasted Beet, Arugula, Oven Dried Tomatoes, Herb Goat Cheese Spread, Slider Bun

MINI TACOS



CAJUN CHICKEN

Pulled Cajun Spiced Chicken, Creamy Kale & Cabbage Slaw, Mini Soft Taco



CRISPY SHRIMP

Crispy Jalapeno Popcorn Shrimp, Creamy Kale & Cabbage Slaw, Mini Soft Taco



BEEF BARBACOA i

Slow Braised Beef Short Rib, Onion & Cilantro Salsa, Mini Soft Taco



SLOW BRAISED OYSTER MUSHROOM v i

Pulled BBQ Braised Oyster Mushroom, Mustard Cabbage, Sweet Pickle, Mini Soft Taco





CHICKEN SATAYS 🌾

Halal Chicken with a Selection of Marinades

-  **THE DANFORTH**
Greek Marinade with Fresh Lemon Zest, Rosemary, Parsley, & Homemade Tzatziki
-  **BUFFALO**
Spicy Buffalo-Style Marinade with Zesty Blue Cheese Dip
-  **SHAWARMA** ⓘ
Shawarma Marinade with Tahini Sauce
-  **HONG KONG** ⓘ
Hong Kong BBQ Marinade with Spicy Honey Tamari

CANAPES

-  **PROSCIUTTO TOAST**
Creamy Chive Spread, Spiced Pear Jam, Shaved Prosciutto, Pecorino Toast
-  **ARGENTINIAN FLANK STEAK**
Churrasco Marinated Flank Steak with Argentine Chimichurri, Garlic Sauce, Toasted Mini Flatbread
-  **SHRIMP TOAST**
Herb & Green Onion Grilled Shrimp, Red Beet Chickpea Hummus, Garlic Crostini
-  **MAPLE CURED BEETROOT SALMON**
Cured East Coast Salmon, Sumac Cream Cheese, Fried Caper Berries, Everything Scallion Chinese Pancake
-  **CHICKPEA TOAST** 🌱 ⓘ
Moroccan Spiced Herb & Green Onion Roasted Chickpeas, Red Beet Chickpea Hummus, Mini Toasted Naan
-  **KTC “LOX”** 🌱 ⓘ
Sous Vide Cured Carrot Ribbons layered with Cucumber & Pickled Red Onion, Sumac Caper Oat “Cream Cheese”, Everything Scallion Chinese Pancake




























COCKTAIL MEATBALLS

Halal Beef

-  **STICKY THAI**  with Spiced Peanut Brittle Crunch
-  **CAROLINA GOLD BBQ GLAZED**
-  **KTC DRY RUB** with Smokey Aioli
-  **MINT & TAMARIND CHUTNEY GLAZED**

SMALL BITES

-  **ASIAN TUNA**  Sliced Seared Yellowfin Tuna, Ginger Chili & Soy Marinated Root Vegetables, Soba Noodles, served in a Mini Bamboo Bowl
-  **PETITE TORTIERES** French Canadian Minced Beef Pie with Warm Winter Spices, Flaky Puff Pastry, served with Roasted Red Pepper Ketchup
-  **CHICKEN EMPANADA**  Fried Traditional Spanish Turnover served with Sweet Mustard Sauce
-  **GRILLED SHRIMP COCKTAIL**   Fresh Lemon & Cocktail Sauce
-  **POTATO & CHEDDAR PIEROGI**  Pickled Red Cabbage, Sour Cream, served in a Mini Bamboo Bowl
-  **SWEET POTATO CROQUETTES**   Maple Miso Mayo (mmm Sauce)
-  **MAC N' CHEESE BOMB**  Fried Golden and Loaded with 4 Cheeses, Topped with Parmesan, Truffle Aioli
-  **CAPRESE POP**   Cherry Tomato, Pesto Marinated Bocconcini, Fresh Basil, Balsamic Reduction
-  **AVOCADO FRESH ROLL**    Avocado, Lettuce, Carrot, Cucumber, Rice Paper Wrap, served with Sweet Chili Dip
-  **VEGAN SAMOSA**   Fried Golden Pastry stuffed with Potatoes, Onion, Peas, served with Tamarind Chutney



Food Stations






Build Your Own

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

YUMMY SLIDERS BAR \$12

Build your own Sliders on fresh baked Mini Brioche Buns

Your Choice of 3 Proteins:



- BBQ Braised Pulled Pork
- Grilled All Beef Chuck Burger
- Pulled Chipotle Chicken
- Beyond Meat Veggie Burger 

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

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 Chipotle 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

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!

* CLASSIC POUTINE \$9

Oven Roasted Potato Wedges, Quebec Cheese Curds & Poutine Gravy

SUSPENDED PRETZEL BAR \$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

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 displayed in our fun Carnival Style Nacho Warmer. Disposable baskets included.



Chef Interactive

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, Sauteed 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 Ragu 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

- THE SHORT RIB 

Slow Braised Short Rib in Korean Bulgogi Sauce, Pickled Veg, Kimchi Mayo, Fresh Herbs, Slider Bun

- MAPLE CITRUS GRILLED CHICKEN

Glazed Chicken Breast, Kale & Cranberry Slaw, Pickled Squash, Herb Goat Cheese, Mini Brioche Bun

- FRENCH DIP

Shaved KTC Roast Beef, Gruyere, Arugula Aioli, Braised & Crispy Onions, Slider Bun, Side of Jus

- EGGPLANT PARM 

Breaded Eggplant, Marinara, Fresh Basil, Bomba, Parmesan, Buffalo Mozzarella, Slider Bun

- VEGGIE BLT 

Roasted Beet, Arugula, Oven Dried Tomatoes, Herb Goat Cheese Spread, Slider 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*

PAD THAI STATION **\$14**

Made to Order Pad Thai with your choice of:

- Chicken  

- Shrimp  

- Tofu   

Includes Bean Sprouts, Scrambled Egg, Carrots, Sweet & Chili Peppers, Scallions, Garlic, Cilantro, Lime and Peanuts Tossed with traditional Rice Noodles and our fragrant KTC Pad Thai Sauce

**Served in Chinese Takeout Boxes with Chopsticks or Bamboo Forks*





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 & BEET ROOT BOOST \$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 \$8

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

ONTARIO PEAR & CHICORY \$8

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

SUPERFOOD CRUNCH \$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 Arils with Ponzu Vinaigrette


MOROCCAN COUSCOUS \$8




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


Tasting Plates

Tasting plates can be eaten standing with a fork. Add one or more of these impressive tasting plates to your cocktail reception

TASTING MENU 1  **\$12**
 Espresso Braised Beef Short Rib, Demi Glaze, Mashed Potatoes, French Green Beans with Fried Shallots

TASTING MENU 2  **\$10**
 Chicken Tikka Masala, Basmati Rice, Turmeric & Fenugreek Roasted Cauliflower, Crispy Onion, Papadum Chip

TASTING MENU 3    **\$9**
 Chana Masala, Steamed Basmati Rice, Turmeric & Fenugreek Roasted Cauliflower, Crispy Onion, Papadum Chip

TASTING MENU 4  **\$10**
 Potato Gnocchi pan seared with Wild Mushrooms and Truffle Oil, topped with Freshly Shaved Parmesan and Lemony Arugula Salad Garnish

Customized tasting plates are available upon request. Contact our events planning team for more info.

416-264-4040
sales@kissthecookcatering.com





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:
sales@kissthecookcatering.com
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.





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?

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:

www.kissthecookcatering.com/catering/calendar

What is your secret ingredient that makes everything taste so good?

Love! We also have the best clients ever.

Additional questions?

Contact us at

sales@kissthecookcatering.com

OR 416.264.4040





**We bring
the sauce**

416.264.4040

sales@kissthecookcatering.com

kissthecookcatering.com