




WEDDING & SPECIAL EVENTS MENU




FALL & WINTER





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 **Kiss the Cook Catering Inc.**
2490 Kingston Road
Scarborough, Ontario, Canada

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 **www.kissthecookcatering.com**
 **sales@kissthecookcatering.com**



Events 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](https://www.instagram.com/kissthecookcatering)
-  www.kissthecookcatering.com
-  sales@kissthecookcatering.com



Catering Packages

Prices per person + HST

**Minimum of 10 guests*



PACKAGE 1

- 1 Protein
- 1 Starch
- 1 Vegetable
- 1 Salad
- 1 Dessert

\$35.00

PACKAGE 2

- 2 Proteins
- 1 Starch
- 1 Vegetable
- 2 Salads
- 1 Dessert

\$50.00

PACKAGE 3

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

\$55.00

PACKAGE 4

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

\$65.00



Proteins

Chicken, Beef & Fish are Halal

CHICKEN

HERB ROASTED CHICKEN

Herb Roasted Chicken Supreme with Rosemary Jus

ITALIAN CHICKEN CACCIATORE

Chicken Supreme braised in Tomato Sauce with Sweet Peppers, Cremini Mushrooms, Capers and Olives

TUSCAN STUFFED CHICKEN

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

FOREST MUSHROOM CHICKEN

Herb Roasted Chicken Supreme with Wild Mushrooms, Cider Cream Sauce

ROSEMARY CHICKEN KABOB

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

MAPLE CITRUS CHICKEN

Roasted Chicken Supreme, Maple Citrus Glaze

BEEF

ESPRESSO BRAISED SHORT RIB

Espresso Braised Short Rib with Demi Glace
Add \$5.00PP

GRILLED KALBI BEEF SHORT RIBS

Korean BBQ Beef Short Ribs in Kalbi Sauce

BEEF BOURGUIGNON

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

AAA PRIME RIB

Carved on-site by a professional chef, Au Jus
Add \$12.00PP



Proteins

Chicken, Beef & Fish are Halal

FISH

KISS THE COOK SALMON 🌿

Lemon & Herb Salmon Filet with Kiss the Cook Tartar Sauce

MEDITERRANEAN SALMON 🌿

Baked Filet of Salmon with Cherry Tomato, Feta, Olives and Fennel

MOROCCAN SALMON 🌿

Harissa Yogurt Crusted Salmon with Sumac



PORK

PORK TENDERLOIN 🌿📍

Herb Crusted Pork Tenderloin with Winter Spiced Fruit and Honey Confit

PORCHETTA ROAST 📍

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

Carved onsite by our Professional Chef

Minimum 50 servings

Can be served as a Food Station

**DON'T MISS OUT ON OUR LATE NIGHT
FOOD STATIONS (pg 18)**

KIDS FAVES Under 12 years of age

- Mac N Cheese
- 3 Piece Crispy Chicken Fingers with Potato Wedges*
- 3 Piece Sliders with Potato Wedges*
- Penne Pasta with KTC Tomato Sauce
- Grilled Cheese Sandwich with Potato Wedges*

*Served with Ketchup on the side





Proteins

Chicken, Beef & Fish are Halal

PASTA

LASAGNA BOLOGNESE

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

VEGGIE LASAGNA GENOVESE

Fresh Noodles, Layered with Fire Roasted Vegetables, Spinach, Bechamel, Kiss the Cook Tomato Sauce, Basil Pesto

TUSCAN RAVIOLI

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

BUTTERNUT SQUASH RAVIOLI

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

ROTOLO

Pinwheels of Fresh Pasta, Stuffed with Ricotta & Spinach, Braised in Kiss the Cook Tomato Sauce and Topped with Torn Mozzarella and Basil, served with Parmesan Cheese

VEGETARIAN / VEGAN

CAULIFLOWER STEAK

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

CHANA MASALA

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

HARISSA TAGINE

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

EGGPLANT PARMESAN

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

PORTOBELLO POT PIE

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



Starches

HERB ROASTED MINI POTATOES

Olive Oil, Rosemary & Sea Salt

BASMATI RICE

Classic Pilaf Style

GARLIC MASHED POTATOES

Best-Ever Garlic Mashed Potatoes

LEMON ROASTED POTATOES

Lemon Roasted Potatoes

WILD RICE PILAF

Wild Rice Pilaf with Roasted Butternut Squash and Pomegranate

Vegetables

GRILLED VEGGIES

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

ITALIAN VEGETABLES

Roasted Balsamic Mushrooms, Red Peppers & Broccoli

STEAMED VEGETABLES

Chef's Selection of the Season's Best Farmer's Market Vegetables, Steamed

ROOT VEGETABLES

Roasted Medley with Cumin and Maple Glaze



Salads

GARDEN

Seasonal Mixed Greens, Loaded with Fresh Cut Vegetables, Balsamic 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

ONTARIO PEAR & CHICORY

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

KALE & QUINOA

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

CAESAR

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


SUPERFOOD CRUNCH

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
















Sweet Endings

GOURMET SQUARES

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

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

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

NONA'S RICOTTA CANNOLI

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

BUTTER TARTS

Fresh Baked Classic Butter Tarts





MINI CHEESECAKES 

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

**Minimum order of 12 pieces*

MACARONS   

A colorful assortment of KTC Macarons including:

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

**2 per person
Add \$2.00PP*

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






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**



Finger Foods



RECOMMENDED QUANTITIES

Pre Dinner

30 min - 2 hours

3 - 5 pieces per guest

~

Afternoon Party

2 to 4 hours

6 - 8 pieces per guest

~

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 ⓘ
 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

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 ⓘ
 Slow Braised Beef Short Rib, Onion & Cilantro Salsa, Mini Soft Taco
- 
SLOW BRAISED OYSTER MUSHROOM ✓ ⓘ
 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





Bar

SOFT BAR

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

BASIC BAR

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

PREMIUM BAR

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

ULTRA PREMIUM BAR

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

SPARKLING WINE

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

WHITE WINE

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

ROSE WINE

Cave Spring Dry Rosé
Jacob's Creek Moscato Rosé

RED WINE

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

BEER

Mill Street Organic Lager
Heineken
Stella Artois
Steamwhistle Pilsner
Guinness Draught

CIDER

Somersby Apple
Brickworks Ciderhouse Batch 1904
Okanagan Apple Cider

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



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