



CATERTRENDZ[®]

CULINARY PRODUCTION

DINNER MENU





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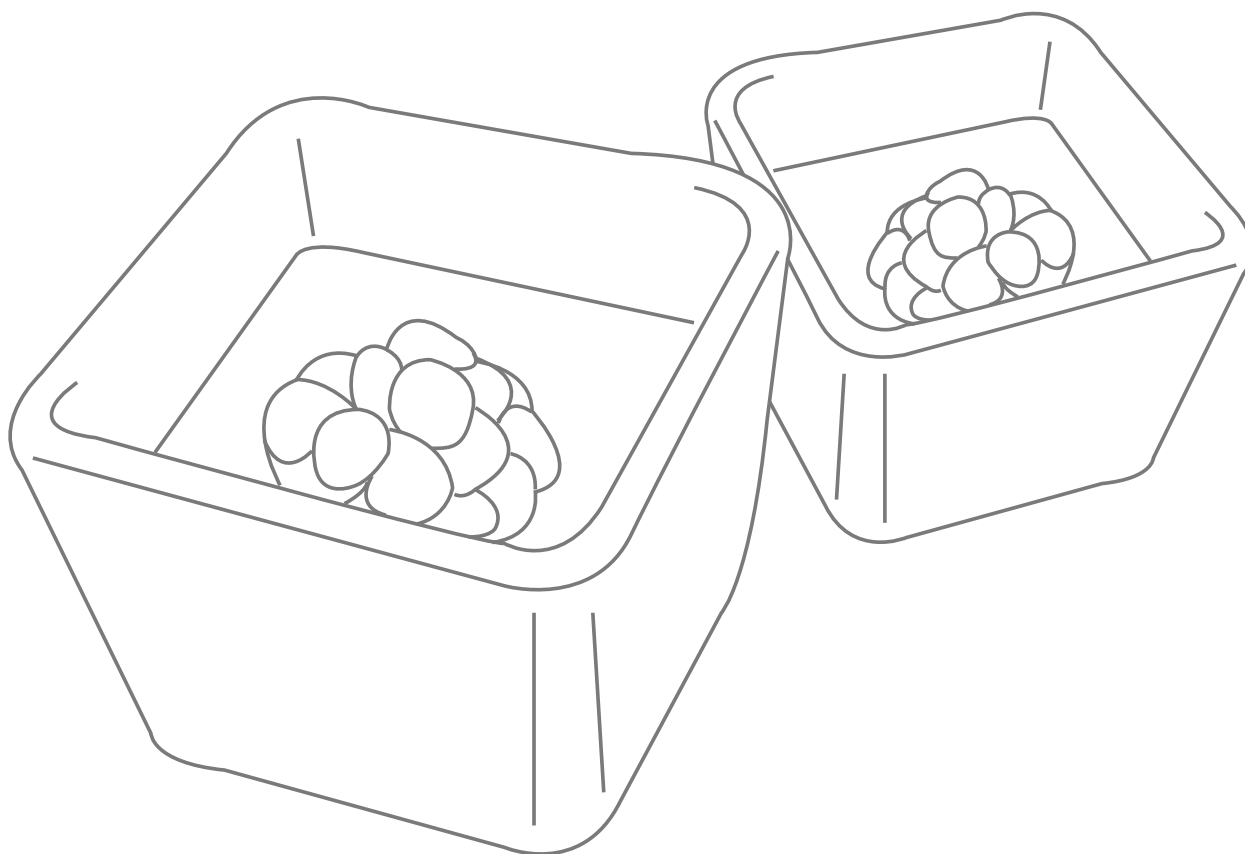
CATERTRENDZ CULINARY PRODUCTION

TORONTO'S PREMIER CATERER

CaterTrendz is Toronto's premier caterer. We began as one of Toronto's first restaurants. Over the years, we have grown to be a leading social and corporate caterer with a long history of service par excellence. We also excel in off-premise catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to events of all sizes, including large corporate events serving more than 5,000 guests.

1895 Leslie St.
Toronto ON, M3B 2M3

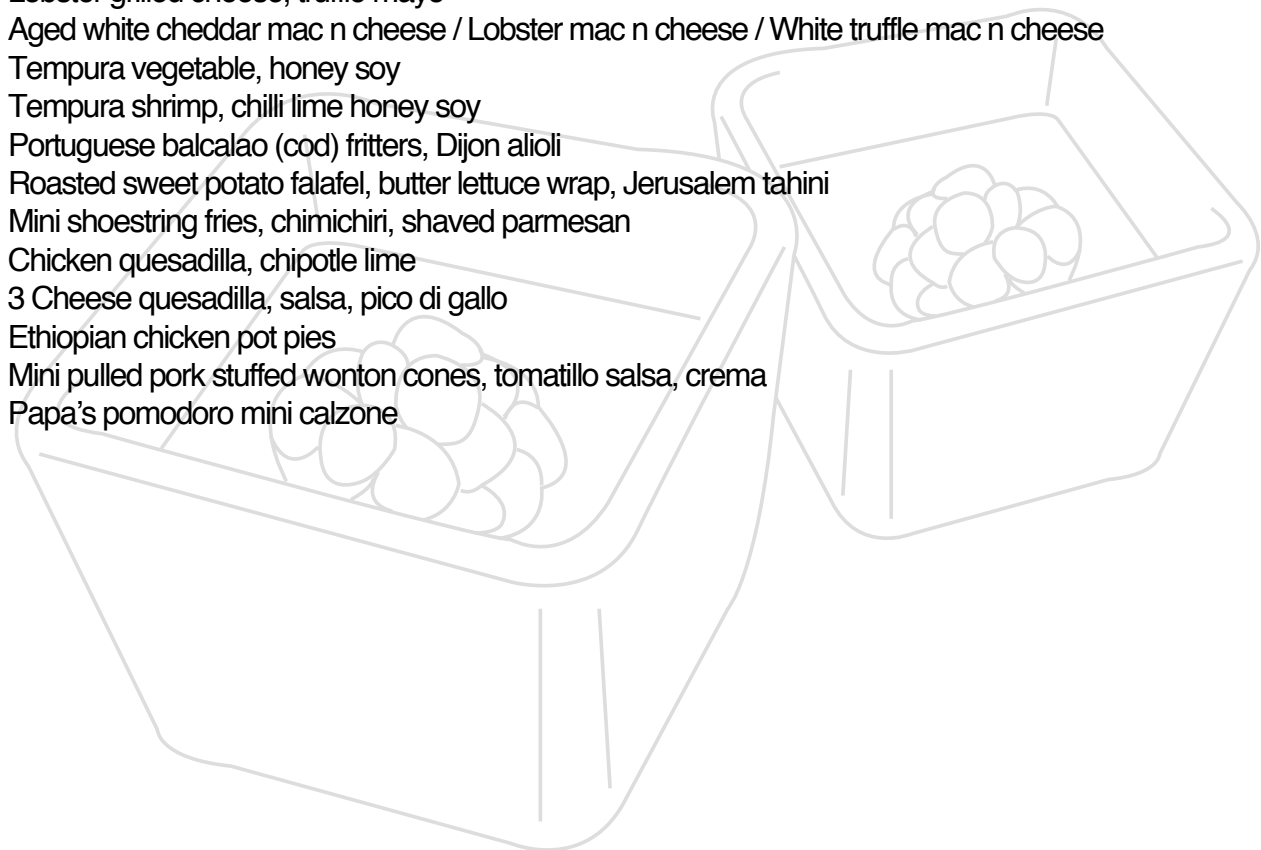
T (416) 386 9946
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HORS D'OEUVRES:

HOT SELECTION:

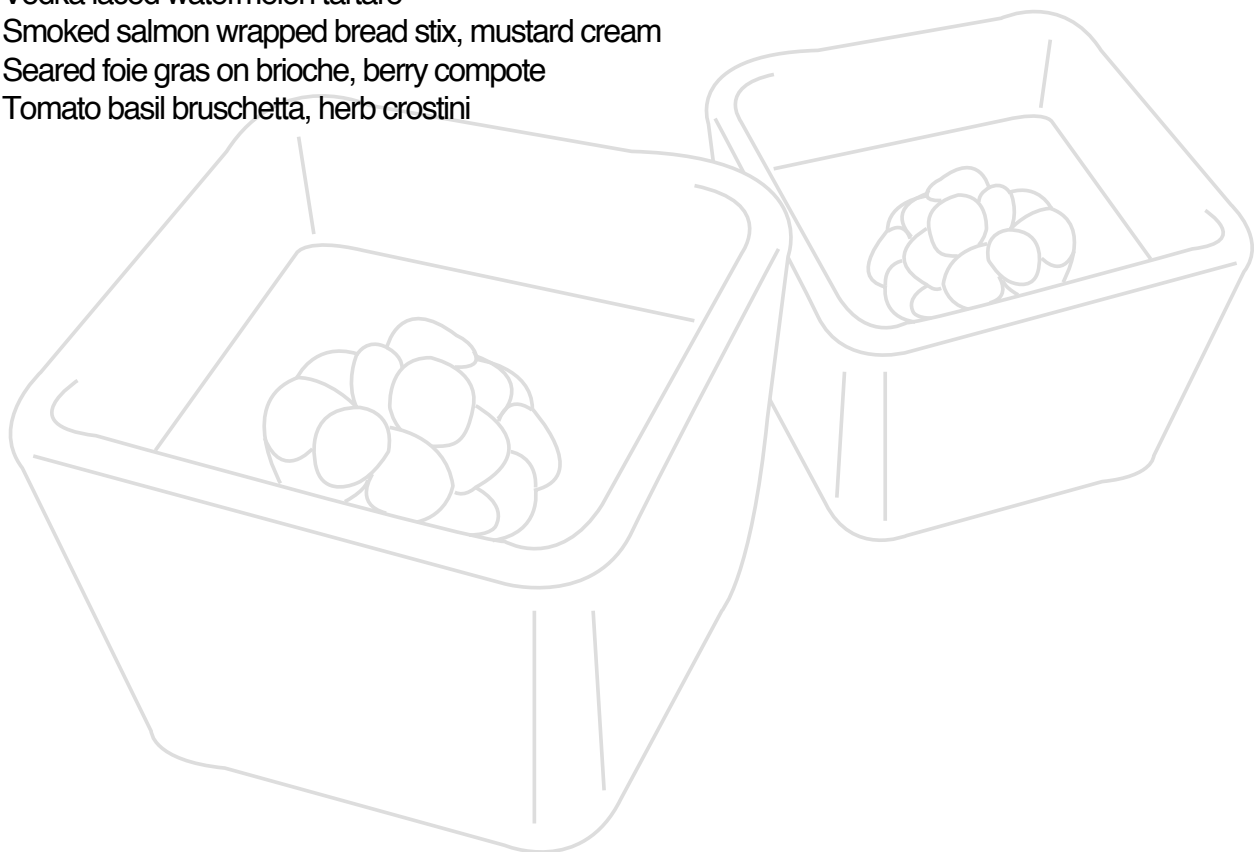
Coconut breaded shrimp, mango chilli Lime
Mascarpone and goat cheese truffles, honey balsamic reduction
Petit filet mignon, béarnaise sauce
Grilled Australian lamb chop, hoisin soy
Wild mushroom crostini, goat cheese and truffle oil
Chicken mango spring roll, sirachi glaze
South Asian beef samosa, mango chutney
Mini beef Wellington, duxelle mushroom, peppercorn dunk
Bombay chicken/mango chutney
Chicken lolly pops, blue cheese dunk
Angus sliders, pearl onion, gherkin relish
Prime rib stuffed Yorkshire pudding, horseradish aioli
Louisiana crab cake, caper red pepper remoulade
Lamb kofta pickup stick, black current chutney
Vegetable spring roll, house made plum dunk
Beef satay, spicy thai dip
Cranberry brie melt, rye crouton
Spinach and brie phyllo cup, raspberry compote
Grilled prosciutto wrapped fig, balsamic drizzle
Seared Ahi Tuna, wasabi aioli
Lobster grilled cheese, truffle mayo
Aged white cheddar mac n cheese / Lobster mac n cheese / White truffle mac n cheese
Tempura vegetable, honey soy
Tempura shrimp, chilli lime honey soy
Portuguese balcalao (cod) fritters, Dijon aioli
Roasted sweet potato falafel, butter lettuce wrap, Jerusalem tahini
Mini shoestring fries, chimichiri, shaved parmesan
Chicken quesadilla, chipotle lime
3 Cheese quesadilla, salsa, pico di gallo
Ethiopian chicken pot pies
Mini pulled pork stuffed wonton cones, tomatillo salsa, crema
Papa's pomodoro mini calzone



HORS D'OEUVRES:

COLD SELECTION:

Norwegian smoked salmon, sour cream chive blini
Caesar teasers, apple wood smoked bacon, artisan mini crouton
Three citrus ahi tuna tartare cone
Lemon thyme shrimp in cucumber cup, mango and pea shoot
Home smoked chicken en croute, black olive tapenade
Duck confit torpedo, hoisin glaze
Jerk chicken plantain, Cajun crema
Watermelon feta tower, mint gastrique
Norio's sushi and sashimi, wasabi soy and pickled ginger
Thai style vegetable wrap, chilli soy
Waldorf chicken, herbed vol o vont, granny smith apple
Pissaladière, Italian tomato, buffalo mozzarella
Grilled herb salmon skewer, hollandaise
Caprese skewer, pine nut pesto
Prosciutto chevre, strawberry crostini
Jumbo shrimp cocktail, house made horseradish ketchup
Gazpacho, vichyssoise or mint cucumber chilled shooters
Crispy duck and mango salad, herbed crostini
Potato and zucchini latka, Norwegian smoked salmon
Beef pinwheels, gorgonzola cream, hoisin scallion
Vodka laced watermelon tartare
Smoked salmon wrapped bread stix, mustard cream
Seared foie gras on brioche, berry compote
Tomato basil bruschetta, herb crostini



SATELLITE SELECTIONS:

Stand alone platters for our guests, staged throughout the venue

CANADIAN CHEESE BOARD

domestic cheese selection with grapes and seasonal berries

INTERNATIONAL CHEESE BOARD

fine imported cheeses, with figs and berries

CHARCUTERIE STATION

prosciutto, salami, speck, warm olives and sundried tomato, house pickled vegetable

TASTE OF TUSCANY

grilled country vegetables with balsamic, olive oil and asiago cheese shards

CHILLED SHRIMP AND OYSTERS

ultra-modern and traditional accompaniments

MEDITERRANEAN TRIO OF DIPS

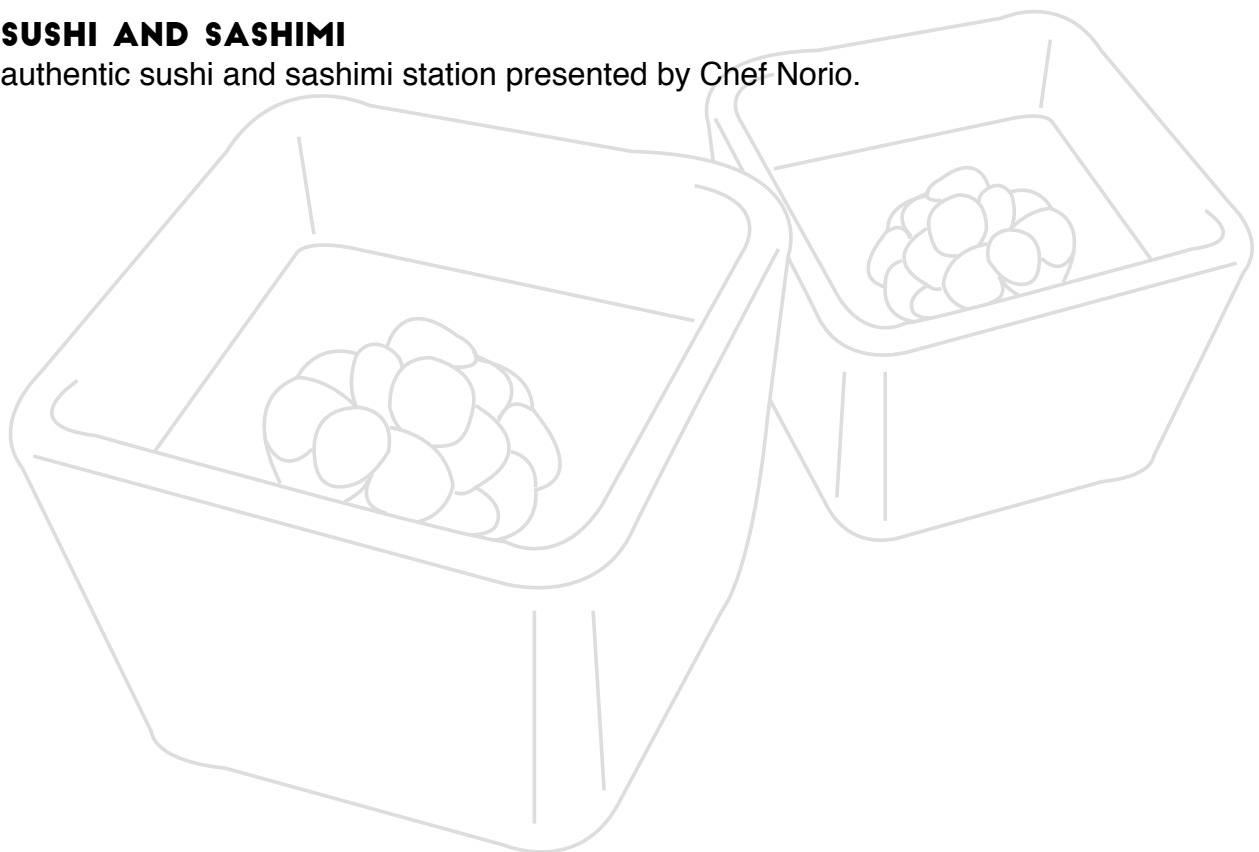
hummus, baba ghanoush, and roasted pepper dip with warm grilled pita

CEDAR PLANKED WARM BRIE

puff pastry wrapped brie cheese with baguette and raspberry compote

SUSHI AND SASHIMI

authentic sushi and sashimi station presented by Chef Norio.



ACTION STATIONS:

Manned by chefs

INTERNATIONAL SLIDER BAR

The Sumo Slider – Wagyu beef burger, shitake mushroom, wasabi alioli

Lamb Burger –spicy tomato bahaji

The Thai Slider – ginger lemongrass fish cake

Halloumi burger – Greek tatziki, black olive

BEEF CARVERY STATION

Hand carved home smoked brisket, hickory smoked turkey breast, grilled torpedo salami

Sliced rye breads/ baguette, Dijon and grainy mustard, burned tomato horseradish, kosher dills, potato salad, deli style coleslaw

MEXICAN TACO STATION

Baha fish taco, tomato avocado salad, daikon carrot slaw

Chicken and chipotle beef hard shell taco, chef Luck's pico di gallo, jalapeno cream, mole

Handmade tortillas, chunky guacamole

ITALIAN STREET FOOD STATION

Garlic and Olive Oil Focaccia

Frito Misto

Insalata Lucia: Grilled Fennel, Italian Sausage

Insalata Pomodoro

Orecchiette Diavolo

Arrosticini Abruzzesi – Spiducci meat skewer

HARVEST TABLE

Seasonal Vegetable Crudites

Black Bean Spread/Fried Onion/Olive Oil

Beetroot Hummus

Sweet Potato Chili Hummus

Greek Tzatziki

Garlic Pita/Wonton Chips/Greed Puff Dough Swirls/Assorted Bread

Seasoned Olives

NORIO'S SUSHI AND SASHIMI BAR

Soy, wasabi, pickled ginger and contemporary decor

THE GREEN EARTH (HEALTH NUT) STATION

Whole Wheat Breads/Seed Breads/Naan/Barbari

Wheat berry, Spring Onion, Red Poblano and Nigella Seeds

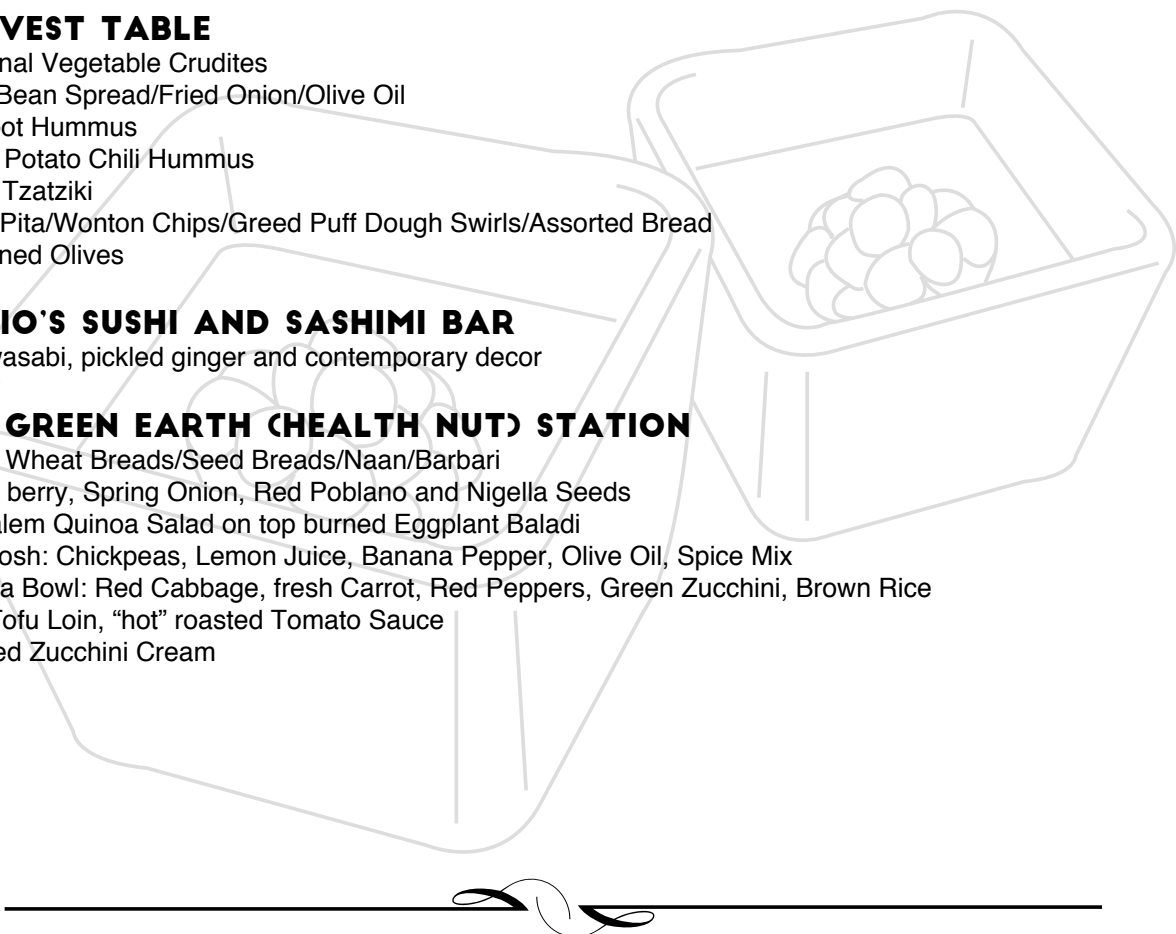
Jerusalem Quinoa Salad on top burned Eggplant Baladi

Abu Gosh: Chickpeas, Lemon Juice, Banana Pepper, Olive Oil, Spice Mix

Buddha Bowl: Red Cabbage, fresh Carrot, Red Peppers, Green Zucchini, Brown Rice

BBQ Tofu Loin, "hot" roasted Tomato Sauce

Roasted Zucchini Cream



DINNER OPTIONS:

TO START:

ON THE TABLE

Warm rolls and baguettes, sweet butter rolls

Deluxe bread basket, black bean and red pepper spread, roasted garlic hummus, sweet butter rolls

SALADS

Warm spinach and goat cheese salad, panko crusted goat cheese, toasted almonds, raspberry vinaigrette

California salad, mango, avocado, walnuts and 3 citrus vinaigrette

Mighty Caesar, roasted garlic dressing, sweet chili croutons, sundried tomato black olive tapenade

Roasted squash salad, kale, winter greens, pomegranate vinaigrette

Slow roasted grape and endive salad, honey sherry vinaigrette

SOUP

Smoked Roma Tomato Cream, roasted pepper slivers

Roasted Onion Potato Soup, crispy fried shallots

Minestrone, bean medley, fresh vegetable, tomato broth

Wild Mushroom Cream, herb crouton and truffle oil

Roasted Butternut Squash, buckwheat honey, granny smith crush

PASTA

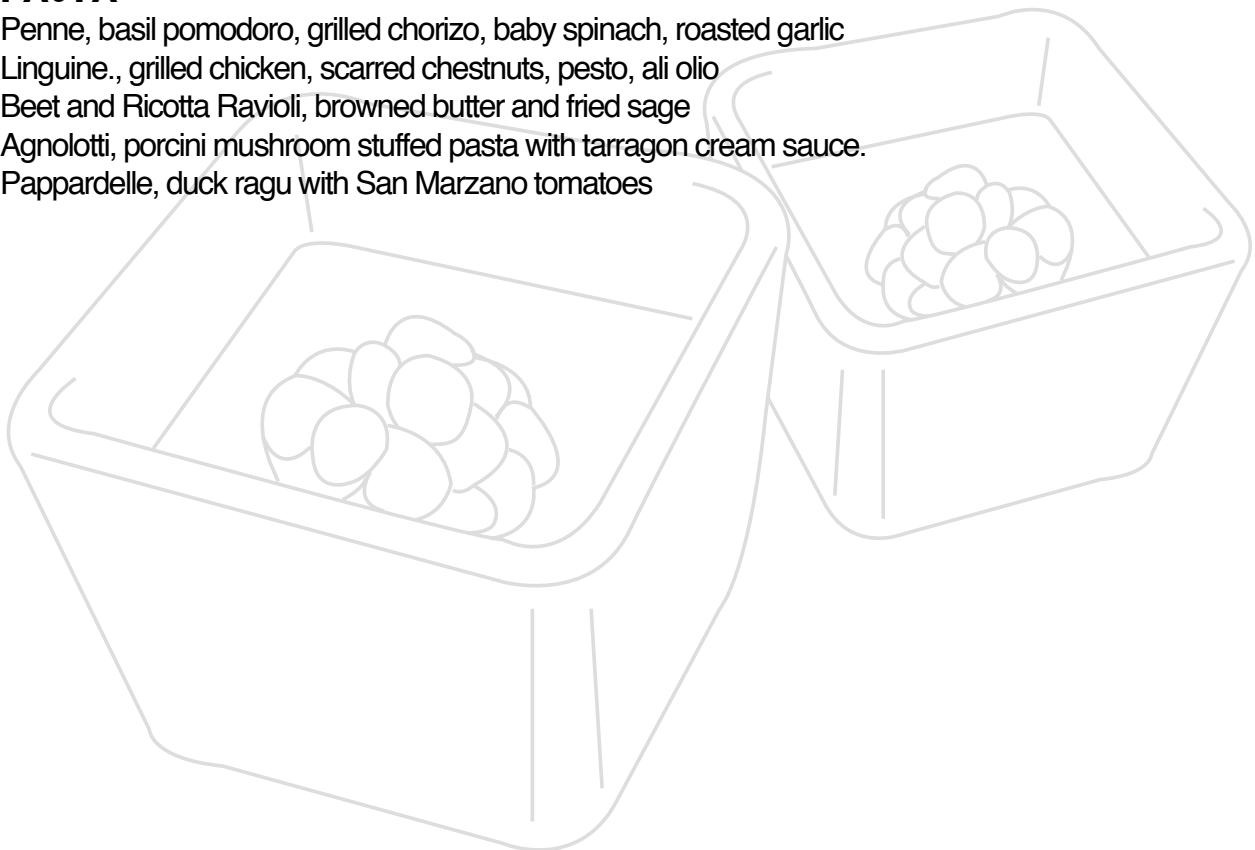
Penne, basil pomodoro, grilled chorizo, baby spinach, roasted garlic

Linguine, grilled chicken, scarred chestnuts, pesto, ali olio

Beet and Ricotta Ravioli, browned butter and fried sage

Agnolotti, porcini mushroom stuffed pasta with tarragon cream sauce.

Pappardelle, duck ragu with San Marzano tomatoes



FROM THE FARM:

ALBERTA AAA BEEF TENDERLOIN

Roasted garlic smashed yukons, grilled asparagus spears, garlic fried mushrooms, rich beef demi

GRILLED ONTARIO RACK OF LAMB

Roasted rosemary potatoes, garlic fried baby spinach, spaghetti squash, Port lamb jus

10 OZ NEW YORK STRIPLOIN

Loaded Idaho baker, lemon thyme steamed broccoli

GRILLED RIB EYE STEAK

Horseradish pan jus, Texas cut Cajun wedges, creamy slaw

12 OZ. GRILLED BERKSHIRE PORK CHOP

Fig apple chutney, cauliflower and golden raisin puree, Shanghai bok choy and chillies

PAN ROASTED CHICKEN SUPREME

Parsnip potato puree, baby vegetable medley, pearl onion, button mushroom, pan drip chardonnay demi

PAN SEARED DUCK BREAST

Cranberry hoisin, sweet potatoes, Asian baby cabbage

ROAST CORNISH GAME HEN

Herb Pan Jus, winter pesto gemelli, roasted root vegetables

FREE RANGE CHICKEN SUPREME

Basil marinade, three potato pave, haricot verte, bell pepper chutney

FROM THE SEA:

PAN SEARED ONTARIO RAINBOW TROUT

Chardonnay brown butter, sage, pilau rice, haricot verte

MEDITERRANEAN RED SNAPPER

Caper black olive and sundried tomato concasse, autumn vegetable succotash

GRILLED HERITAGE SALMON

Baby spinach, jump up veggies, lime beurre blanc, crispy leek

PAN SEARED SEA BASS

Pomegranate mango salsa, crushed purple potato, heirloom carrot and leeks

SEARED AHI TUNA

Hoisin honey soy, coconut wild rice, big island pineapple roasted pepper salsa, baby vegetables



VEGETARIAN:

WILD MUSHROOM RISOTTO

Goat cheese, Truffle Oil, Port Reduction

RATATOUILLE

French Provencal Vegetable Stew in puff purse

BOMBAY CHANA DAL

Authentic Chick Pea Curry, bbq tofu

ROASTED SQUASH AND KALE CANNELLONI

Miso cream sauce, panko parmesan crust

DESSERT:

TRIPLE CHOCOLATE TRUFFLE CAKE

Crème Anglaise

POMEGRANATE RIESLING SABAYON

Slow roasted pears

NEW YORK CHEESE CAKE

Raspberry Coulis and Fresh berries

TRIO OF HOUSE MADE SORBETS

Mango, Raspberry, Lemon

SUMMER BERRY MEDLEY

Chilled martini glass and vanilla scented whipped cream, and mint.

NEMESIS

Rich and dense chocolate cake, lavender scented cream, vanilla dried cherry compote

PUMPKIN CHEESECAKE

Blackberry puree, lemon vodka marinated berries and pumpkin seed tuille

LEMON VERBENA CRÈME CARAMEL

Burned meringue, raspberry coulis

FRESH ONTARIO APPLE CRUMBLE TART

Empress plum and star anise compote

FLUER DE SEL CHOCOLATE TART

Black streusel, spicy Carmel sauce

CARAMELIZED BANANA TART

Cardamom ganache, vanilla cream

ADDITIONAL SIDES:

POTATO DUCHESSE

Crispy Spiral Parmesan Whipped Potato

ROASTED GARLIC SMASHED POTATO

Yukon Gold Potato whipped smooth with herb and roasted Ontario garlic

ROSEMARY ROASTED RED POTATO WEDGES

Oven baked with herbs and olive oil

BUTTER STEAMED BABY NEW POTATOES

Melt in your mouth velvety potatoes with country churned butter

FORKED CAPER FINGERLING'S

Steamed and blended with fresh capers

POTATO LATKE

Crispy European potato cake





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