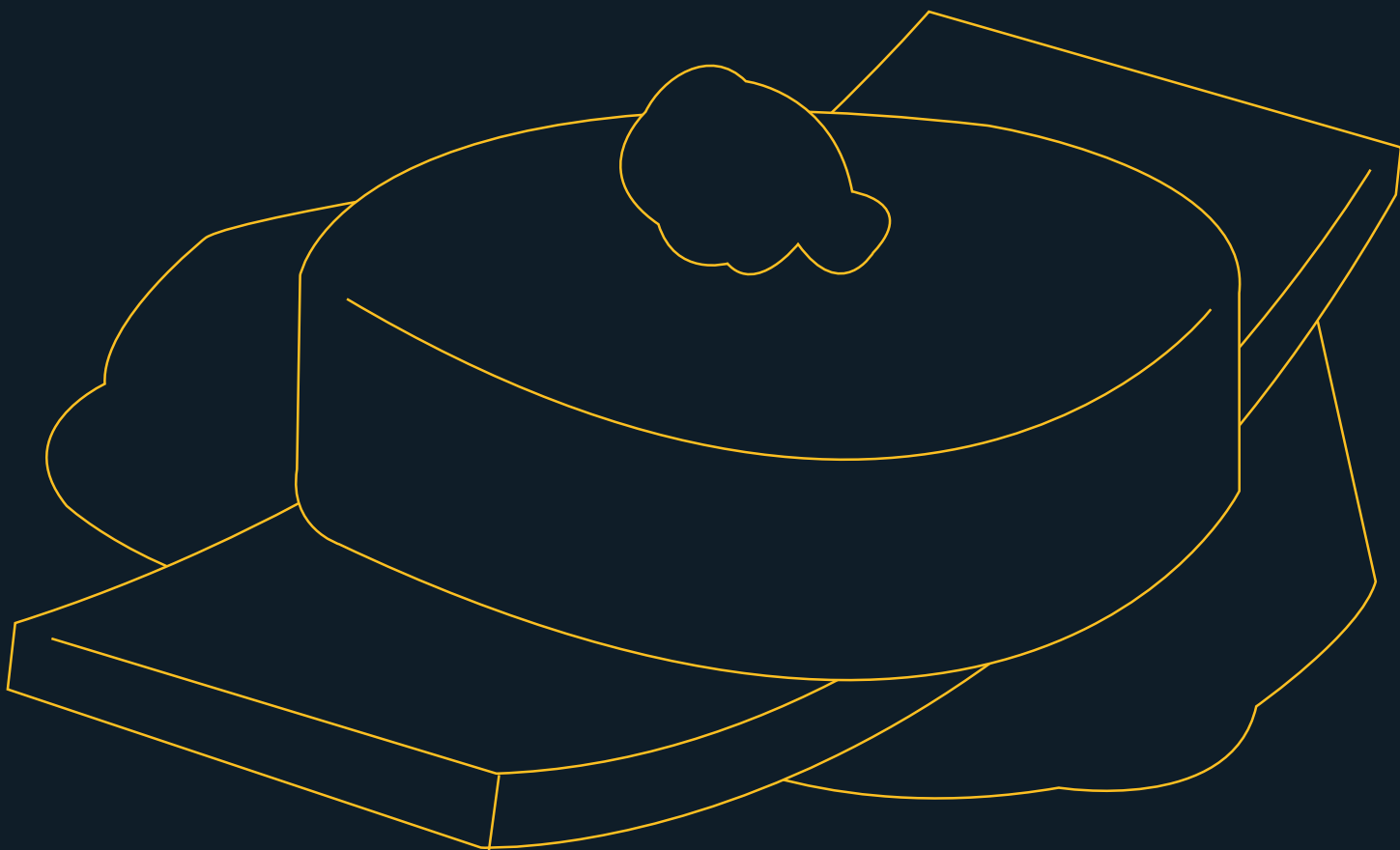


**CATERTRENDZ<sup>®</sup>**

CULINARY PRODUCTION

DINNER MENU





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**www.catertrendz.com**

**✉** [info@catertrendz.com](mailto:info@catertrendz.com)

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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  
F (416) 386 1297

### PROMOTIONAL MENU PACKAGE:

This is a suggested menu. Our staff would be happy to create a personalized menu for you.

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BASED ON 150 GUESTS

PRICE PER GUEST \$58.00\*

Client may provide the alcohol with special occasion permit and soft bar beverages.



# PASSED HORS D'OEUVRES:

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A SELECTION OF THE FOLLOWING  
OPTIONS: (4 PIECES PER PERSON)

## HOT

- 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 alioli
- 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
- 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



# PASSED HORS D'OEUVRES:

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A SELECTION OF THE FOLLOWING  
OPTIONS: (4 PIECES PER PERSON)

## COLD

- 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 crouete, 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:

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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

### SUSHI AND SASHIMI

Authentic sushi and sashimi station presented by Chef Norio.

### 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.

## ACTION STATIONS:

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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



# ACTION STATIONS:

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MANNED BY CHEFS

## 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

## 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

## 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

## 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:

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## TO START

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### 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



## MAIN COURSES

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### FROM THE FARM:

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#### **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**

Horseradish pan jus, Texas cut Cajun wedges, creamy slaw

#### **FREE RANGE CHICKEN SUPREME**

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





## FROM THE SEA:

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### **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

## ADDITIONAL SIDES:

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### **WILD MUSHROOM RISOTTO**

Goat cheese, Truffle Oil, Port Reduction

### **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**

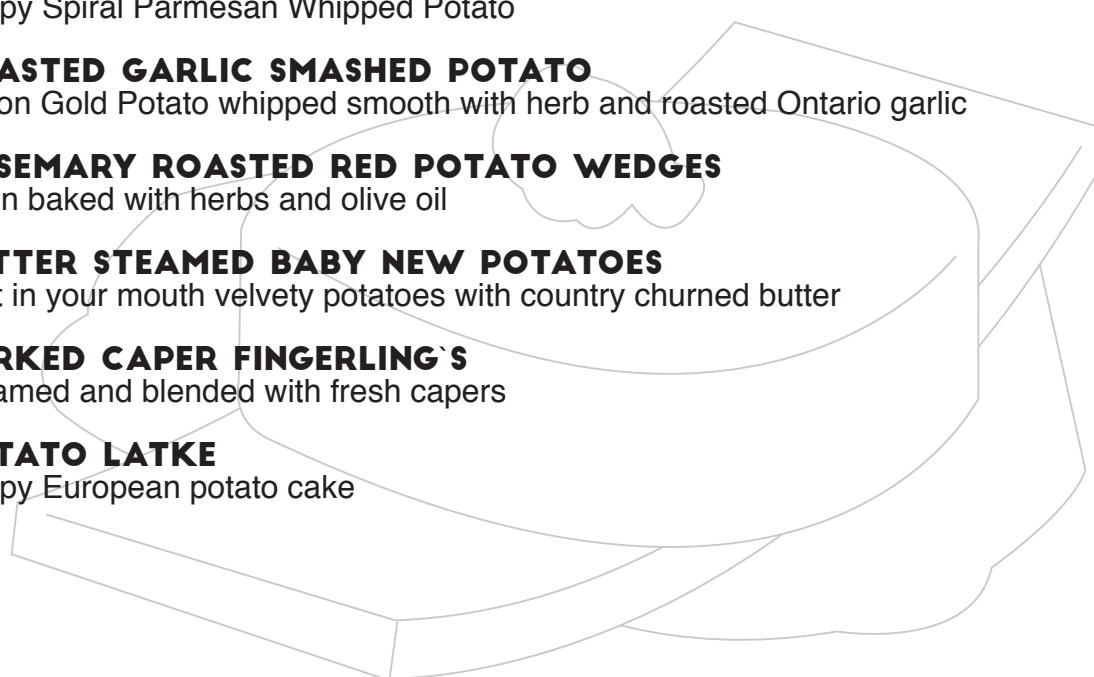
Melt in your mouth velvety potatoes with country churned butter

### **FORKED CAPER FINGERLING'S**

Steamed and blended with fresh capers

### **POTATO LATKE**

Crispy European potato cake





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