

YORK MILLS GALLERY

OFFICETRENDZ MENU



YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUE



CATERTRENDZ®
CULINARY PRODUCTION



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CATER TRENDZ 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.
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YORK MILLS GALLERY

The York Mills Gallery offers a complete scope of services including Toronto's finest caterers, in-house production, stylish décor and efficient service — all important elements to ensure a flawless event. From the planning process to the event completion, our staff of experienced professionals will make sure no detail is overlooked and will ensure the success of your event.

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BREAKFAST PLATTERS:

For those who are up with the sun

CONTINENTAL:

\$5.99 p/p

A delicious selection of our assorted mini pastries. Platters include croissants, muffins, Danish, bagels, breakfast breads. Served with assorted jams, marmalades, whipped butter, creamed cheese, and peanut butter.
Add Fresh Fruit Platter \$8.99 p/p.

GOURMET BAGEL SANDWICH PLATTER:

\$6.99 p/p

Our assorted freshly baked bagels, pre-sliced and served with assorted jams, marmalades, whipped butter, herbed and plain creamed cheeses and peanut butter. Add our own smoked salmon \$9.99 p/p

CHEF'S CHOICE BREAKFAST BREADS PLATTER:

\$5.99 p/p

May include Orange Coconut Loaf, Spicy Carrot Loaf, Banana Loaf, Lemon Poppy Seed Loaf, Ontario Apple Crumble Loaf.

BREAKFAST BURRITOS PLATTER:

\$10.99 p/p

Scrambled Egg Wraps - vegetarian, mushroom, onion and cheddar, ham or bacon and cheddar; wraps can be served warm on white ceramic or hot in our chafing dishes; served with fresh fruit platter.

BREAKFAST EGG SANDWICH PLATTER:

\$10.99 p/p

Sandwiches can be served warm on white ceramic or hot in our chafing dishes; served with fresh fruit platter.

FRESH FRUIT PLATTER:

\$3.49 p/p

A beautiful assortment of the season's freshest fruits available including honeydew, cantaloupe, pineapple, strawberries, kiwi, dragon fruit and grapes.

FRESH FRUIT SALAD BOWL:

\$3.49 p/p

A delicious combination of the season's freshest cut fruits and berries.

FRESH FRUIT SKEWERS PLATTER:

\$2.99 p/p

Sweet Individual Fruit and Berry Skewers.

YOGURT PARFAIT:

\$4.99 p/p

Naturally sweetened yogurt with a layer of homemade crunchy granola, topped with fresh berries, served individually.



ADDITIONAL HOT BREAKFAST:

FRITTATA:

\$10.99 p/p

Choose from market fresh vegetable frittata with grilled zucchini, bell peppers, red onion and cheddar or sauteed spinach, mushroom, feta and tomato. Served with Fresh Fruit Platter.

BUTTERMILK PANCAKES:

\$12.99 p/p

Served with whipped butter, maple syrup, bacon, farm fresh sausage and fresh fruit platter.

BREAKFAST A LA CARTE:

Individual 110ml yogurt cup	\$2.00	Bottled Juice	\$1.50
Scrambled Eggs	\$2.99	Gluten Free Nuts, Honey & Sesame Bar	\$2.50
Hash Browns	\$1.50	Gluten Free Energy Cookie	\$2.00
Farm Fresh Sausage	\$1.50	Coffee and Tea	\$2.25
Bacon	\$1.50	Energy Bar	\$2.50
Toast (white and whole wheat)	\$1.50	Fresh Whole Fruits	\$2.00

SANDWICHES, WRAPS, POCKETS & QUICHE...

Served on a variety of fresh sliced breads, buns, pita and wraps

SANDWICHES:

CLASSICS \$7.99

Egg Salad with celery, green onion and fresh alfalfa sprouts;

Tuna Salad with celery, green onion and crunchy romaine;

Osaka Wrap: Asian tuna salad with cucumber, pickled ginger and alfalfa sprouts;

Chicken Salad: with dried cranberries, slivered almonds and green onion;

Roast Beef: our mustard and rosemary crusted roast beef with horseradish beet spread, lettuce and tomato;

Ham and Cheddar: with cucumber, lettuce, tomato and dijon mustard;

Genoa Salami: and Provolone with roasted pepper aioli;



VEGETARIAN \$ 7.99

Marinated Grilled Veggies: with arugula, lettuce, tomato, goat cheese or feta;

Avocado: with grilled red onion, spinach, tomato and cheese;

Grilled Portabello Mushrooms marinated with fresh rosemary, garlic and lemon zest, with asiago cheese and baby spinach leaves (hold the cheese for vegan);

Grilled Eggplant with feta, cherry chutney, cucumber and lettuce;

Swiss Cheese, honey lemon apples, grilled raddicchio and basil leaves;

BOARDROOM SELECTION \$ 8.99

Herb de Provence Grilled Chicken with tomato chili jam, arugula and lettuce;

Grilled Boneless Chicken Sandwich: lightly seasoned with lettuce, tomato and mayo;

Grilled Mediterranean Chicken Wrap: tender grilled chicken, seasoned with our unique shwarma spice, hummus, crunchy cabbage slaw, pickled onion, lettuce and tomato;

Adobe Chicken Sandwich with Corn Salsa;

Roast Turkey with lettuce, tomato and mustard aioli;

Turkey Club: Our own roast turkey with crispy bacon, lettuce, tomato and mayo;

Roast Beef: Slow cooked, topped with Brie, sauteed onion and horseradish aioli;

Smoked Salmon with red onion, capers, lettuce, tomato and creamed cheese ;

Veal Parmesan Sandwich with caramelized onions, peppers on a kaiser;

HEALTHY DIET CHOICES: \$ 8.99

Extra Lean oven roasted Turkey with sweet potato hummus, lettuce, tomato and sprouts on multigrain;

Lean Grilled Chicken Sandwich: with Herbs de Provence and tomato chili jam, arugula and lettuce;

Low Fat Grilled Veggie Wrap : Roasted Eggplant, Peppers, Zucchini with a balsamic marinade with sweet potato hummus and spring mix lettuce leaves;

POCKETS: \$ 7.99 Our mini pita pockets filled with your choice of:

Roasted Eggplant,

Chicken,

Feta,

Provolone and Fresh Herbs;

Chicken Salad;

Tuna Salad;

Egg Salad;

QUICHE: \$ 6.99 Made with the freshest vegetables, herbs and cheeses.

Varieties may include: Spinach, Thyme and Feta Cheese; Leek, Ham and Cheddar;

Caramelized Onion and Basil; Roasted Cherry Tomato, Goat Cheese and Sage;

Roasted Vegetables, Herbs and Parmesan



BUFFET LUNCH MENU:

Most a la carte lunch items can be served hot in chafing dishes or room temp on white ceramic; All mains come with your choice of rice or potato, seasonal grilled vegetables, one of our mixed green salads and fresh bread basket;

POULTRY:

TRADITIONAL ROTISSERIE CHICKEN

with garlic, onion, fennel and paprika, gravy on the side; \$14.99

STIR FRY

Chicken, beef or tofu stir fry with your choice of rice or noodles; \$13.99

SALTED CARAMEL CHICKEN

sweet, salty and spicy, seared and roasted with a salted caramel glaze; \$14.99

CHICKEN HERB DE PROVENCE

seared and roasted chicken breast marinated with fresh herbs de provence, white wine and fresh garlic; \$14.99

BASIL CHICKEN

Basil marinated chicken breast served with red pepers and mustard seeds; \$14.99

ROASTED AND STUFFED CHICKEN SUPREME

stuffed with sundried tomato, parmesan cheese and basil served with green herbs volute; \$15.99

APPLE CIDER AND GINGER CHICKEN

Roasted Chicken with an apple cider and ginger glaze, served with an apple chili jam; \$15.99

CHICKEN PICCATA

with a lemon, chive and almond sauce; \$15.99

ROASTED CHICKEN BREAST

marinated with rosemary, thyme and lemon zest, served with a balsamic and caramelized red onion jam; \$15.99

TANDOORI STYLE CHICKEN

boneless chicken breast served with a coconut raita; \$14.99

SMOKEY ADOBO CHICKEN

roasted chicken marinated with adobo, served with corn, cilantro and peppper salsa; \$14.99

SEARED CHICKEN BREAST

marinated in pineapple, agave and spring onion mix served with caramelized onion; \$14.99

MISO MUSTARD BAKED CHICKEN:

served with matsuhisha style taboule salsa; \$15.99



FROM THE SEA:

BLACK SESAME CRUSTED SALMON

served with a julienne green mango cilantro salsa; \$16.99

FRESH HERB AND GARLIC BAKED SNAPPER

with a cilantro and mint chimichurri; \$17.99

SOY CARAMEL GLAZED BAKED SALMON

served with a "dashi" jus (recommended: coconut rice) \$17.99

FRESH BAKED COD

with a green crust, served with a fresh beet and lemon salsa; \$15.99

PINEAPPLE AND HONEY GLAZED BAKED SALMON

on a steamed sesame and soy bed of spinach; \$16.99

SALMON TERIYAKI

with Garlic, Ginger and Sesame Seeds; \$16.99

MAPLE GLAZED BAKED HALIBUT:

with a caramelized Apple and Balsamic Syrup; \$18.99

PAN SEARED CITRUS HALIBUT

on Butter Lettuce with a Strawberry and Kiwi Sauce; \$18.99

BAKED TILAPIA

with dill, capers and lemon zest; \$15.99

BEEF:

RIB EYE ROAST

homemade rib eye beef sliced thin and served with truffle and mushroom demi glace; \$16.99

GRAINY MUSTARD AND HORSERADISH CRUSTED BEEF FILET

with a portobello and red wine reduction; \$21.99

BRAISED BEEF BOURGUIGNON

served over your choice of rice or noodles in a pearl onion, mushroom and wine sauce; \$13.99

BEEF STIR FRY

Asian sesame and ginger beef stir fry served over noodles or rice; \$13.99

VEAL MARSALA market price

GRILLED FIRST CUT VEAL CHOP market price

VEGETARIAN LUNCHES:

GRILLED VEGETABLE TOWERS

VEGETARIAN LASAGNA

SPINACH AND LEEK AGNOLOTTI
with a roasted tomato sauce

BUTTERNUT SQUASH RAVIOLI

EGGPLANT INVOLTINI

with roasted veggie & creme

PENNE PASTA PRIMAVERA

BAKED STUFFED VEGETABLE PUFF

PASTRY with a warm tomato salsa



CHEF'S THEMED LUNCHES

GREEK STYLE LUNCH Chicken, Vegetable or Beef Souvlaki Skewers, with your choice of stuffed rice wine leaves OR Greek style rice, lemon and sage roasted potato wedges, traditional Greek Salad, Hummus, Tzatziki and fresh grilled pita rounds for dipping; \$15.99

VIVA ITALIANO Chicken or Eggplant Parmesan, oozing with fresh cheeses and sauce, served with pasta primavera, Caesar Salad and fresh bread and butter; \$14.99

THE INDIAN PLATE Tandoori Style Chicken OR Butter Chicken: served with rice pilaf, sauteed chickpeas and spinach, vegetable samosa or onion bhajji, papadum and tomato chutney, fresh garden salad; \$15.99

FALAFEL PLATE with regular or whole wheat pita falafel, salad & 3 mediterranean salads (tehina, hot sauce & mixed pickles included). \$15.99

THE SCHWARTZ DELI PLATTER Assorted deli meats to include pepper BBQ turkey breast, roast beef, salami, Montreal Smoked Meat, Brisket, Sliced cheeses, tomato, cucumber and pickles, grainy, yellow and dijon mustards, assorted breads and rolls; \$18.99

SIDE SALADS: \$ 3.75 P/P

Pasta Salad with Feta Cheese, Sundried Tomatoes, Edamame and Artichokes in a light pesto dressing;

Japanese Edamame Salad with Lentils and Edamame in a Lime Mint Dressing;

Spring Mix Salad with Mango;

Fresh and Crispy Garden Salad with lettuce, tomatoes, carrots, peppers, cucumber curls, radishes;

Mixed greens Salad with candied pecans, dried cranberries, goat cheese and a balsamic vinaigrette;

Baby Spinach Salad with Roasted Pears and Spiced Nuts;

Caesar Salad;

Traditional Greek Salad;

Caprese: Tomato and Bocconcini Salad with Fresh Basil and balsamic Drizzle;

Wild Rice Salad;

Greek Pasta Salad;

Pesto Pasta Salad with Sundried Tomato and Artichoke Hearts;

Red Skinned Honey and Dijon Mustard Potato Salad;

Energy Bowl: Quinoa and Brown Rice Topped with Sauteed Veggies, Walnuts and Miso Tahini Dressing;

Israeli Couscous;

Quinoa, Cranberry and Spring Onion Salad;

"Orange" Quinoa cooked with carrot juice and sesame oil served warm;

HOMEMADE SALAD DRESSINGS

Raspberry Vinaigrette, Lemon Poppyseed Vinaigrette Balsamic Vinaigrette, Honey Dijon Dressing Maple Mustard Dressing, Toasted Sesame Dressing



LUNCH SIDES: served with our buffet lunches or can be ordered a la carte **\$ 3.75 P/P**

Coconut Rice;

Rice Pilaf;

Five Star Rice with Root Vegetables;

Mashed Potatoes;

Stuffed Vine Leaves with Lemony Rice accompanied with Tzatziki;

Roasted Red, Yukon Gold and Sweet Potatoes;

Roasted Yukon Gold Potatoes;

Red Skinned Honey and Dijon Mustard Potato Salad;

Baked and Caramelized Sweet Potato Disks;

Grilled Seasonal Vegetable Medley;

Roasted Root Vegetables with Garlic and Fresh Herbs;

HORS D'OEUVRES \$ 1.75 TO \$ 3.75 EACH

Assorted Pot Stickers with Wine Scallion Dipping Sauce;

Coconut Curried Chicken Satays with Ginger Jam for Dipping;

Chicken Satay with Spicy Peanut Dipping Sauce;

Artichoke Tempura with Sea Salt and Asian Sherry Dipping Sauce;

Shrimp Tempura;

Herb Crusted Beef Sticks with Red Wine Aioli;

Curried Beef Samosas with Mango Chutney;

Mini Potato Latke with Smoked Salmon Rosette and Creme Fraiche;

Twice Baked Mini Potato Skins filled with Roasted Garlic and Wild Mushroom Ragout;

Homemade Mini Pizza with Caramelized Shallots, Cambozola Cheese and Grilled Zucchini;

Crispy Homemade Spinach and Onion Pakoras;

Charred Rare Tuna with a Tropical Peach and walnut Salsa;

Toasted Black and White Sesame Seed Crusted Rare Tuna on a Sushi Rice Cake with Wasabi Mayo;

Mini Filet Mignon Beef Wellingtons with Peppercorn Dipping Sauce;

Assorted Homemade Beef, Chicken and Vegetarian Sliders;

Bacon Wrapped Scallops;

Coconut Shrimp;

Jumbo Charred and Chilled Shrimp with Cocktail Sauce;

Honey Glazed Chili Garlic Shrimp on Lemongrass Sticks with Garlic Aioli;

Fresh Dill Lobster Salad Tarts with Chopped Chives and Sour Cream Wasabi Drizzle;

Wonton Cups with Smoked Lobster and Mango Creme Fraiche;

South Beach Crab Cakes with a Lime and Mango Salsa;

Spicy Moroccan Cigars with a Tahini Dip;

Hoisin BBQ Duck and Caramelized Shallots;

Duck Confit on a Corn Bread Crouton with Homemade Tomato Relish;

Duck Thai Basil and Caramilzed Onion Wonton with a Chili Wasabi Aioli;

Lamb Brochettes with a Red Wine Aioli;



Mini Puff Pastry Tart with a Goat Cheese and Roast Fig Compote
Mini Corn Muffins Filled with Black Bean and Roasted Corn Salsa
Caramelized Apple Compote on Crostini with Quebec Blue Cheese and
Fresh Thyme and Port Wine Reduction;
Caprese Salad Skewers with Basil and a Balsamic Reduction;
Assorted Sushi with Soya, Pickled Ginger and Wasabi;
Mini Grilled Vegetable Wraps;
Sweet Potato Corn Fritters With a Pineapple Chili Dipping Sauce;
Crostini with Black Olive and Artichoke Tapenade;
Gravelox and Asian Sprouts on a Chive Blini;
Lemongrass Infused Rare Beef on Honey Risotto Cake with Crispy Fried Leeks;
Basil Infused Beef and a Roasted Garlic Squeeze topped with cucumber salsa;
Smoked Salmon with Avocado Corn Salsa in a Crispy Potato Nest;
Thai Salad Rolls with Sweet Chili Dipping Sauce;
Spinach, Leek and Roasted Garlic Triangles;
Vegetarian Spring Rolls with Plum Dipping Sauce;
Beef Satays with Chimichurri;
Mini Beef Pot Pies in Ramekins;
Roasted Pumpkin or Tomato Soup Shooters with Smoked Applewood Cheddar Grilled Cheese Square

BUFFET PLATTERS:

HARVEST TABLE:

A selection of dips including babaganoush, roasted red pepper and feta, hummus and white bean dip, served with fresh grilled pita;

\$49.99 serves 10 - 12

GRILLED VEGETABLE ANTIPASTO PLATTER:

\$45.99 serves 10 - 12

GOURMET CHEESE PLATTER:

small \$44.99; medium \$59.99; large \$99.99

DELI COLD CUT PLATTER:

small \$34.99; medium \$49.99; large \$89.99

SUSHI PLATTER:

priced at market

FRESH FRUIT PLATTER:

small \$34.99; medium \$54.99; large \$64.99

TEA SANDWICHES PLATTER:

\$2.00 per piece

ITALIAN PARTY PLATTER:

Focaccia and Olive Breads, Extra Virgin Olive Oil and Fine Balsamic for dipping, Marinated Sundried Tomatoes, Caprese Salad, Salami, Prosciutto, Provolone, Red Onions and Capers, Marinated Olives. \$59.99 serves 10 - 12



THE SWEETS

Our delicious selection of baked goods (2 pieces per person unless indicated otherwise)

Assorted Miniature Dessert Pastries	\$3.75
Assorted Freshly Baked Gourmet Cookies	\$1.50 a piece
Assorted Freshly Baked Biscotti	\$1.50 a piece
Gluten Free Energy Cookie	\$2.00
Gluten Free Nuts, Honey and Sesame Bar	\$2.50
Homemade Alfajores	\$2.00 a piece
Chocolate Fudge Brownies	\$3.75
Mini Butter Tarts	\$3.75
Mini Cupcakes	\$3.75
Mini Mousse Pick Ups	\$3.75
Mini Cheesecake Lollipops	\$3.75
Chocolate Dipped Strawberries	\$3.75
Traditional Lemon Tart with Burnt Sugar Crust	\$4.50 a piece

Please ask about our special occasion desserts, cakes and pies

INTERACTIVE FOOD STATIONS

SUSHI STATION: Authentic Assortment of Maki Rolls, Assorted Sushi and Sashimi with Wasabi, Soya and Pickled Ginger, with Chef in Traditional Attire;

SATAY STATION: Skewers of Marinated Beef, Chicken and Vegetables Presented with Asian Plum Sauce and Spicy Peanut Sauce for Dipping, accompanied by an Asian Noodle Salad;

RISOTTO STATION: Wild Mushroom and Parmigiano Risotto Prepared On Site (can be prepared in 1/2 wheel of Reggiano Parmigiano for additional cost);

CARVERY STATION: Striploin of Beef, Cooked to Perfection, Sliced On Site and served on Fresh Brioche with Assorted Mustards and Horseradish;

PULLED PORK STATION: Slow Cooked Pulled Pork with our Homemade BBQ Sauce served with crispy lettuce;

BEEF BRISKET STATION: Our Famous slow cooked 24-hour Beef Brisket, Served on Fresh Mini Bun;

PAD THAI STATION: Rice Noodles with Homemade Veggies and our own Authentic Pad Thai Peanut Sauce cooked to order and served in Asian Takeout Boxes with Chopsticks;



PASTA STATION: Penne, Tortellini or Farfalle with your choice of Fresh Rose, Tomato Basil or Alfredo Cream Sauces and Assorted Toppings;

CREPE AND BELGIAN WAFFLE BAR:

Both are made to order with a large selection of toppings including Cinnamon Whipped Cream, Pure Maple Syrup, Berries, Nutella, Bananas, Strawberry and Blueberry Compote, Icing Sugar , Vanilla Sauce;

CHOCOLATE FOUNTAIN: 100% Warm Belgian Chocolate Cascading over Skewers of Fresh and Dried Fruit;

CAPPUCCINO AND ESPRESSO BAR: Espresso, Cappuccino and Lattes all freshly Brewed in our Authentic Espresso Machine;

LEBANESE SHWARMA STATION: Chicken Shwarma with Our Own Authentic Blend of Middle Eastern Spices; Served with Fresh Pita Bread, Crunchy Cabbage Salad, Onions + Sumac Salad, Tomato Mint + Lemon Salad, Homemade Hummus and Hot Peppers



As part of the ZB Hospitality Management Group, CaterTrendz has a history of excellent standards of quality and hospitality expertise that's second to none. From Corporate BBQ's to elegant cocktail parties to large, sit down fine dining, there's nothing we can't do. From 5 to 5000, we do it all. Providing china, tables, chairs, table linens, flowers, serving staff, bartenders and tents as well as many other types of entertainment. We can make your event tastefully simple or excitingly extravagant.

Prices are subject to change without notice.





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