

**TWIST**  
GALLERY







**CATERTRENDZ**<sup>®</sup>  
CULINARY PRODUCTION

**TWIST GALLERY**  
PROMOTIONAL DINNER PACKAGE





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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



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GALLERY

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## TWIST GALLERY


The 5,000 square foot New York-style loft features skylights, French Arch windows overlooking the city streets, and long wooden beams accentuating the high ceilings. The gallery ensures its artists can present their work in a relaxed and social environment, while allowing its visitors to walk around freely and learn about the art. Twist Gallery also 'twists' into an event space outside of gallery hours. During the evenings and weekends, Twist Gallery is a sought after venue for weddings, receptions, company events, and the like. Recommended countless times, Twist has hosted over 100 celebrations.

1100 Queen Street West,  
Toronto, ON M6J 1H9

T (416) 588 2222

\*Client to book directly with Twist Gallery

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## 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 100 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

Mini Beef Slider Burger With  
Chipotle Aioli on Sesame Egg Bun

Grilled Cheese Squares with Smoked  
Applewood Cheddar

### COLD

Mini Puff Tart With Goat Cheese  
and Roasted Fig Compote

Miniature Caprese Skewers With Fresh  
Basil and Balsamic Reduction

## ON THE TABLE:

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Deluxe Bread Display to include:  
Freshly Baked Artisan Breads & Flatbreads Served With  
homemade red pepper hummus and butter curls

# PLATED MENU:

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## APPETIZER COURSE

A Choice of one of the following options:

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### CT CAESAR SALAD

Crisp Romaine lettuce with homemade creamy garlic dressing, mesquite smoked bacon, shaved Parmesan cheese and sweet chili croutons

**OR**

### HEARTY SALAD

Mixed baby greens, roasted pear, grilled fennel, carrot curls and cherry tomatoes tossed with lemon herb vinaigrette

## ENTREE COURSE

A Choice of one of the following options:

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### MUSHROOM CHICKEN SUPREME

Breast of Chicken Stuffed with Assorted Mushrooms Served with a Red Wine Mushroom Demi Glaze

**OR**

### BASIL CHICKEN SUPREME

Roasted Breast of Chicken marinated with fresh basil and topped with a bell pepper chutney

**OR**

### CHICKEN ROULADE

Stuffed with Arugula, Sun Dried Tomatoes and Olives served with a smoked tomato chicken jus

**OR**

### EGGPLANT INVOLTINI

(Vegetarian Option)

Rolled grilled eggplant stuffed with blanched vegetable and slivered tofu, tri coloured quinoa and vegetable medley

ACCOMPANIED WITH:

Vanilla and parsnip Yukon potato mash and Chefs jump up vegetable medley

## DESSERT COURSE

A Choice of one of the following options:

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### LEMON BRÛLÉE TART

With burnt sugar crisp and berry coulis

**OR**

### STRAWBERRY AND APPLE CRISP

Served with vanilla crème anglais

**AND**

### COFFEE AND TEA SERVICE

Freshly-Brewed Regular and Decaffeinated Coffee and Teas

## PROMOTIONAL MENU PACKAGE STAFFING CHARGE: (ESTIMATED ONLY)

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\$25.00 Per-Person

Professional formally trained service staff, bartenders, Chefs and supervisors for set-up, service, and breakdown. Actual hours worked will be reflected on final summary

## RENTAL EQUIPMENT CHARGES: (ESTIMATED ONLY)

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\$20.00 Per-Person

Bar equipment, kitchen equipment, service equipment, flatware, china and glassware, etc. Total based on final menu choices and guest count will be reflected on final summary billing.

# AVAILABLE UPGRADE OPTIONS:

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## HORS D'OEUVRES

Added to the basic package Selection

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Add the following options to the package at \$4.50/guest  
(Addition increases selection to 6 Pieces of Hors d'oeuvres per person)

### **SOUTH BEACH FISH CAKES**

Served with mango and lime salsa

### **MINI BEEF AND SHIRAZ PIES**

Served with peppercorn jus for dipping

## RECEPTION STATIONS

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### **BEEF CARVERY STATION**

\$8.50/Guest

Hand carved pickled Corn Beef, Caterrendz's own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced Rye Breads, Mustards and Kosher Dills with Deli Style Coleslaw

### **HARVEST STATION**

\$5.85 /Guest

A selection of crudites, Tuscan bean spread, lemon and red pepper hummus with tahina, eggplant babaganoush, Turkish salad, warm pita, & wonton chips

### **MASHED POTATO STATION**

\$6.50 /Guest

Garlic Mashed Yukon Golds and Sweet Potato Mash served with Mushroom Ragout, Garlic Pesto sauce or Spicy Chilli Sauce with the following toppings;

Mushrooms, Onions chopped Chives, Parve Sour Cream presented in Martini Glasses

### **ASIAN STATION**

\$8.50 /Guest

Noodles with Asian Vegetables and our home-made authentic Pad Thai Peanut sauce, cooked to order in front of your Guests and presented in small Asian takeout boxes with chopsticks (Chicken or Vegetarian)

## ENTREE OPTIONS

A Choice of One of the following options:

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### **BEEF MEDALLION**

\$7.00 /Guest

Herb crusted beef medallion  
with merlot sauce

### **PRIME RIB OF BEEF**

\$8.00 /Guest

Served au jus with sautéed mushroom  
and peppercorn jus

## LATE NIGHT SWEET STATIONS

\$10.00/Guest

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### **MINIATURE WHITE AND DARK CHOCOLATE CAKE LOLLYPOPS**

Sprinkled with Assorted Pearls

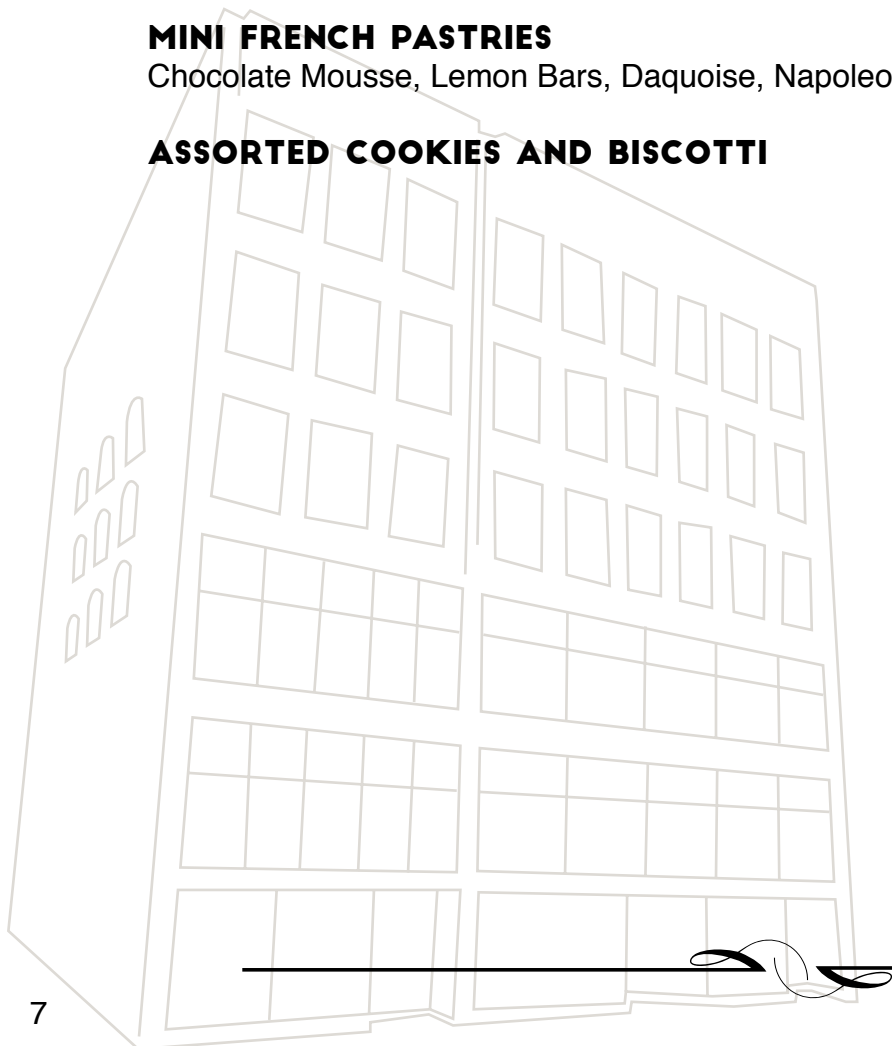
### **3 TIERED STAND WITH ASSORTED CUPCAKES**

Red Velvet, Vanilla, Carrot and Double Chocolate

### **MINI FRENCH PASTRIES**

Chocolate Mousse, Lemon Bars, Daquoise, Napoleons

### **ASSORTED COOKIES AND BISCOTTI**



## AVAILABLE UPGRADE OPTIONS:

Alcohol may be supplied by client with a LCBO Permit (SOP) or by one of the Caterrendz packages listed below

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BAR CHARGES AS CASH OR CONSUMPTION BAR  
(Min \$600 spend per bar set up)

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House Wine - \$7.50 per glass  
Domestic Beer - \$5.50  
Import Beer - \$6.75  
Standard Rail Drink - \$5.50  
Premium Mix Drink - \$8.50

STANDARD HOST BAR SELECTIONS  
(Based on 7 hours of service) \$35.00 per person

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Standard BAR Includes regular brand spirits (Vodka, Gin, Rye, Rum, Scotch) Domestic Beer, our Red and White house selected Wine, Soft Drinks, Juices, Mineral Water. Smirnoff (vodka); Beefeater (Gin); Canadian Club (Rye); Lambs (Rum); Johnnie Walker Red Label (Scotch) Sauza Silver (Tequila); Coor's Light Canadian

PREMIUM BAR  
(Based on 7 hours of service) \$45.00 per person

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Includes regular and selected premium brand spirits (Vodka, Gin, Rye, Rum, Scotch), Domestic and Selected Imported Beer, our Red and White house selected Wine, butler passed wine service during dinner, Martini's, selected Liqueurs, Soft Drinks, Juices, Mineral Water. Smirnoff / Grey Goose (vodka); Beefeater Dry Gin; Bacardi Superior / Malibu (Rum); Crown Royal (Rye) Jack Daniel's Sour Mash (Bourbon); Glen Levitt (Scotch); Sauza Silver (Tequila); Baileys; Khaluia; Grand Marnier; Cognac; Canadian Coor's Light; Stella; Heineken

COFFEE AND TEA SERVICE  
\$3.00/Guest

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Freshly-Brewed Regular and Decaffeinated Coffee and Teas  
Cream, Milk, Sugar, Sweetener, and Lemon Slices

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Rental and staffing charge will be based on final menu dependant on choice of menu  
Room Rental Charges May Apply

\*13% HST

\*\*15% Landmark fee will be added where required

\*\*\*Bartenders supplied by venue





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