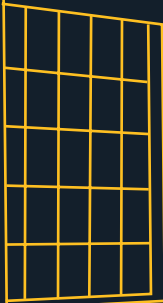
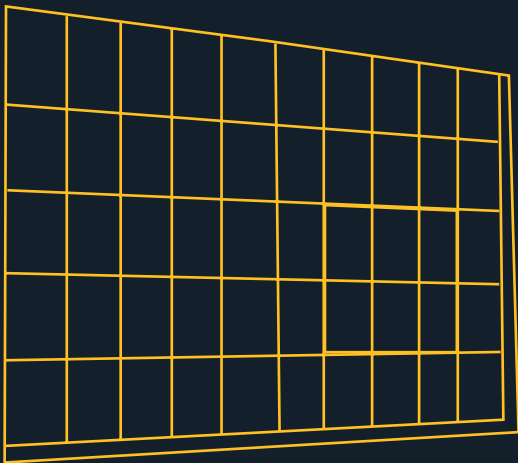




CATERTRENDZ[®]
CULINARY PRODUCTION

DISTRICT 28
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.

60 Scarsdale Road,
Toronto, ON M3B 2R7

T (416) 386 9946
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l www.district28.ca

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DISTRICT 28

District 28 is a boutique Events Company located in the heart of Toronto's iconic Studio District. It is an ideal venue for fashion shows, art galas, weddings and corporate functions. With three unique studios to choose from, as well as an in-house screening room, restaurant and reception area, District 28 is the blank backdrop for your Event Creation. Leveraging Established relationships, District 28 delivers on all your event needs.

28 Logan Ave
Toronto, ON, M4M 2M8

T (647) 560 9557

*Client to book directly with District 28



PROMOTIONAL MENU PACKAGE:

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

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:

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:

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

PLATED MENU:

APPETIZER COURSE

A Choice of one of the following options:

CT CAESAR SALAD

OR

HEARTY SALAD

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

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:

MUSHROOM CHICKEN SUPREME

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

OR

CHICKEN ROULADE

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

OR

BASIL CHICKEN SUPREME

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

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:

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)

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

1 x Supervisor @ \$35/hr x 13 hours

2 x Bartender @ \$29/hr x 13 hours

4 x Waitstaff @ \$29/hr x 13 hours

1 x Head Chef @ \$35/hr x 7 hours

6 x Waitstaff @ \$29/hr x 9.5 hours

3 x Assistant Chefs @ \$32/hr x 7 hours

RENTAL EQUIPMENT CHARGES: (ESTIMATED ONLY)

\$25.00 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.

*13% HST



AVAILABLE UPGRADE OPTIONS:

HORS D'OEUVRES

Added to the basic package Selection

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

BEEF CARVERY STATION

\$8.50/Guest

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

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

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

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:

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

MINIATURE WHITE AND DARK CHOCOLATE CAKE LOLLYPOPS

Sprinkled with Assorted Pearls

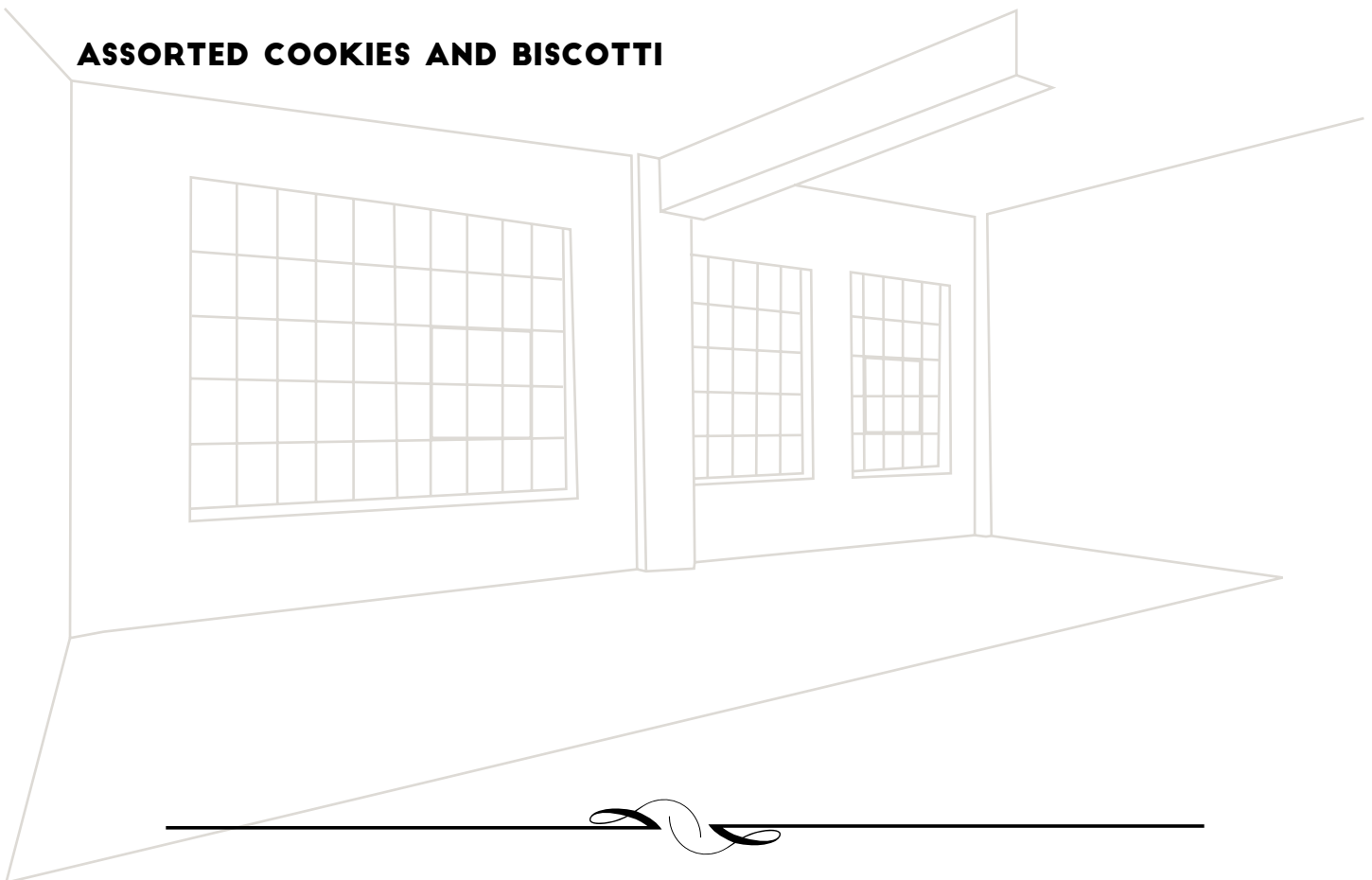
3 TIERED STAND WITH ASSORTED CUPCAKES

Red Velvet, Vanilla, Carrot and Double Chocolate

MINI FRENCH PASTRIES

Chocolate Mousse, Lemon Bars, Daquoise, Napoleons

ASSORTED COOKIES AND BISCOTTI



AVAILABLE UPGRADE OPTIONS:

BAR CHARGES AS CASH OR CONSUMPTION BAR
(Includes bar staff, min \$600 spend per bar set up)

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, includes bar staff) \$35.00 per person

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, includes bar staff) \$45.00 per person

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

*Clients may provide their own alcohol, bartenders and soft bar not included. Must supply special occasion permit

COFFEE AND TEA SERVICE
\$3.00/Guest

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

Rental and staffing charge will be based on final menu dependant on choice of menu
Room Rental Charges May Apply
*13% HST



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