

YMG¹ YMG²
YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUES







CATERTRENDZ
CULINARY PRODUCTION

DINNER MENU PACKAGE

Menu



-  www.facebook.com/CaterTrendzCatering
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-  www.catertrendz.com
-  info@catertrendz.com

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 # 113
Toronto, ON M3B 2R7

T (416) 386 9946
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-  www.facebook.com/YorkMillsGallery
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YMG¹ YMG²

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.

1895 Leslie St.
Toronto, ON M3B 2M3

T (416) 525 5683
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HORS D'OEUVRES & LATE NIGHT SAVOURY MENU OPTIONS

(Passed or Stationed)

\$ 3 - \$ 4 PER PERSON PER PIECE

FROM THE LAND

- YMG Made to Order Beef Slider, Red Pepper Relish, Caramelized Onions
- Herb Crusted Spring Lamb Chop, Chimichurri Drizzle
- Green Curry Chicken Satay, Grilled Pineapple, Thai Peanut Dipping Sauce
- Braised Beef Cheek Taco, Avocado, Purple Cabbage Slaw
- Duck and Brie Grilled Cheese Sandwich, Fig Mustard
- Corn Flake Crusted Chicken & Waffles, Maple Demi-Glace
- Classic Steak Tartar, Beet Chip, Chipotle Mayo
- Pulled Pork Sliders, Roasted Corn and Tomato Salsa
- Prosciutto Wrapped Melon, Maple Balsamic Drizzle

FROM THE FIELDS

- Sweet Potato or Yukon Gold Potato Frites, Chipotle Mayo Shooters
- Parmesan & Herb Polenta Frites, Tomato Ragout (Vegan Option Available)
- Poutine of Yukon Gold Potato Frites, Cheese Curds, Demi-Glace, Green Onion
- Yukon Gold Potato Frites, Crumbled Feta, Olive Tapenade, Oregano & Olive Oil Drizzle
- Crisp Vegetable Spring Rolls, Chile Mango Plum Sauce
- Seasonal Vegetable Soup Shooter
- Heirloom Tomato, Buffalo Mozzarella, Fresh Basil Leaves, Aged Balsamic
- Wild Mushroom Risotto Arancini, Tomato Ragout
- Grilled Vegetable Pizzetta, Goat Cheese Crumble, Herb Pesto
- Crisp Feta & Spinach Spanakopita
- Creamy Truffle Mac & Cheese, Herbed Bread Crumbs
- Japchae Glass Noodle Stir Fry
- Kalamata Olive, Feta, Heirloom Tomato, Cucumber, Oregano Oil Drizzle

FROM THE SEA

- Mini Crab Cake Lollipop, Lemon Aioli
- Chilled Shrimp, Avocado Relish
- Grilled Scallop, Rosemary Skewer, Sundried Tomato Chutney
- Calamari Fritti, Lemon Aioli
- Pan Seared Sea Scallop, Sweet Squash Puree
- Crispy Mahi Mahi Fish Taco, Avocado, Rainbow Slaw
- Finely Sliced Beet Cured Salmon on a Bagel Crisp, Dill Cream Cheese Mousse
- Hand Made Lobster and Snow Pea Ravioli, Lemon Beurre Blanc
- Blackened Tuna, Sesame Crisp, Ponzu Drizzle
- Coconut Breaded Shrimp, Pineapple Mango Salsa

STATIONED CARVING AND SANDWICH MENUS

ROASTED PIG CARVING STATION

with All the Fixin's

\$ 6 PER PERSON

MAKE YOUR OWN POUTINE STATION

\$ 6 PER PERSON

MONTREAL SMOKED MEAT STATION

with All the Fixin's

\$ 10 PER PERSON

ROAST BEEF CARVING STATION

with All the Fixin's

\$ 10 PER PERSON

ROASTED LAMB CARVING STATION

with All the Fixin's

\$ 11 PER PERSON

CHEF ATTENDED HOT STATIONS

PASTA STATION,

select any of the pasta items from our menu

\$ 11 PER PERSON

VEGETABLE STIR FRY STATION

\$ 12 PER PERSON

GOURMET PIZZA STATION

toppings to be discussed

\$ 14 PER PERSON

CHEF ATTENDED SUSHI STATION

ASSORTED SELECTION OF SUSHI PLATTERS

prepared & served with soy sause, wasabi & pickle ginger

MARKET PRICE

ANTIPASTO BAR

ANTIPASTO BAR \$ 12 PER PERSON

including Sliced Prosciutto, Soppressata, Carved Parmesan Cheese, Marinated Olives, A Selection of Grilled Vegetables, Marinated Artichokes, Bocconcini & Tomato Salad

GOURMET CHEESE STATION

With Crackers & Flat Breads (Price based on selections)

DELUXE ANTIPASTO \$ 16 PER PERSON

Choice of two fish options below added to Antipasto Bar

- Seafood Salad
- Fresh P.E.I Mussels (Sauce Tbd By Client)
- Scallops
- Shrimp Cocktail Tower
- Flash Fried Calamari
- Smoked Salmon Platters

ADDITIONAL OPTIONS

OYSTERS ON THE HALF SHELL (\$ 5 PER PIECE)

(\$100 Attendant - 1hr Canadian Waters Oysters, Shucked by Our Chefs, Served with Lemon & Limes)

STEAMED LOBSTER TAILS (Market Price)

ALASKAN KING CRAB LEGS (Market Price)

SOUPS \$9 PER PERSON

Wild & Domestic Mushroom Puree, Shredded Phyllo, and Goat Cheese

OR

Butternut Squash and Sweet Potato Puree, Maple Green Apple Chips

OR

Potato and Leek, Arugula Pesto

OR

Roasted Tomato & Red Pepper Bisque, Avocado, Tortilla Crisps

OR

Lobster Bisque, Brandy and Paprika Foam

OR

Fingerling Potato & Sweet Corn Chowder, Green Onion and Cheddar Chip

OR

Minestrone, Chicken Broth, Pearl Barley, Paysanne Vegetables

OR

Tomato Gaspacho, Minted Crab Salad (Seasonal)



SALADS

Bittersweet Organic Greens, Grilled Asparagus, Julienne of Peppers, Oregano Vinaigrette

Romaine Hearts, Crisp Pancetta, Parmesan Tuile, Roast Garlic & Pommery Dressing

Vine-Ripened Tomatoes, Watercress, Shaved Parmesan, Basil Balsamic Vinaigrette

Baby Organic Greens, Crumbled Goat Cheese, Champagne & Strawberry Vinaigrette

Arugula & Baby Spinach Salad, Pickled Red Onions, Champagne Dressing

Grilled Pear, Toasted Candied Walnuts, Arugula, Shaved Asiago, Balsamic Reduction
& Olive Oil

\$ 9 PER PERSON

Heirloom Tomato, Buffalo Mozzarella, Fresh Basil Leaves, Maple Balsamic Reduction

Ancient Grain Salad, Heirloom Beet, Toasted Pecans, Tarragon & Honey Dressing

Roasted Corn Salad, Avocado, Grape Tomatoes, Lime Dressing, Coriander Seedlings

Organic Greens, Ice Wine Poached Orchard Pear, Goat Cheese, Candied Walnuts,
Pistachio Vinaigrette

Micro Seedlings, Broccoli Slaw, Roasted Almonds, Crisp Rice Noodle,
Miso Sesame Dressing

Mixed Greens, Deconstructed Greek Salad Vegetables, Feta, Olives, Oregano Dressing

Grilled Vegetable Salad, Baby Spinach, Lambs Lettuce, Feta, Red Wine Dressing

Watermelon, Basil Feta Salad, Olive Oil, Lemon Juice, Mint Leaves (Seasonal)

\$ 11 PER PERSON

Bouquet Of Organic Greens in a Cucumber Vase with Champagne Vinaigrette,
Apples, Spiced Pecans

Bouquet Of Organic Greens in a Cucumber Vase with Greek Vegetables, Feta
And Olives Oregano Dressing

Bouquet Of Organic Greens in a Cucumber Vase, Garden Vegetables, Avocado,
Raspberry Dressing

\$ 13 PER PERSON



PASTAS

SIMPLE FLAVOURS

Penne Arrabiata, Tomato Basil Sauce
Fettuccini, Homemade Vodka Rosé Sauce, Basil Seedlings
Tagliatelle al Sugo di Funghi – Mushroom Ragu & Arugula
Fettuccine, Mixed Mushrooms, Plum Tomato, Mascarpone Cream Sauce
Pappardelle Puttanesca, Roasted Red Pepper Sauce, Kalamato Olives

\$ 11 PER PERSON

STUFFED PASTAS

Three Cheese Ravioli, Lemon and Mint Sauce, Shaved Pecorino
House Made Sweet Potato Gnocchi, Arugula Pesto, Pine Nuts, Parmesan Shavings
Mushroom & Cheese Stuffed Agnolotti, Honey Mushrooms,
Red-wine Onions, Amaretto & Sage Cream

\$ 13 PER PERSON

COMPOSED

House Made Potato Gnocchi, Lobster Truffle Parmesan Sauce, Basil Seedlings
Julienne Vegetable Stir Fry, Vermicelli Glass Noodle, Soy Braised Mushroom, Crab Fritter
Ricotta Agnolotti, Red Wine Braised Spring Lamb Ragout
Risotto, Wild & Domestic Mushrooms, Truffle Essence, Grana Padano Shavings
Fusilli, Roast Chicken, Sweet Peppers, Parsley Pecan Pesto
Chorizo Sausage & Grilled Pepper Penne Pasta
Saffron Infused Risotto Milanese, Sweet Pea Pesto, Oven Dried Tomato

\$ 15 PER PERSON



CATERTRENDZ CULINARY MAIN ENTREES

FROM THE LAND

GRILLED 9OZ CHICKEN SUPREME

Rosemary Roasted Mini Red Skinned Potatoes, Seasonal Vegetables with a Lemon & Thyme Jus Natural

\$ 30/ GUEST

ROASTED RED PEPPER & GOAT CHEESE STUFFED CHICKEN SUPREME

North African Spiced Cauliflower, Quinoa, Seasonal Vegetables with a Chipotle & White Wine Piri-Piri

\$ 34/ GUEST

GRILLED AAA' PRIME RIB STEAK

Yukon Gold Mashed Potatoes, Seasonal Vegetables, Horseradish Jus, Onion Frites

\$ 34/ GUEST

AAA' NEW YORK STRIPLOIN

Caramelized Onion & Roasted Potato Medley, Seasonal Vegetable Selection, Brandy & Green Peppercorn Jus

\$ 38/ GUEST

BONE-IN VEAL CHOP

Roman Scallion Polenta, Roasted Ontario Pepper Medley, Leek & Lemon Gremolata, Crispy Leeks

\$ 38/ GUEST

HERB & MUSTARD CRUSTED LAMB CHOPS

Caramelized Onion & Truffle Potato Millefeuille, Roasted Sesame Edamame Sautéed Mushrooms, Mustard Seed Jus

\$ 37/ GUEST

SLOW BRAISED BEEF SHORT RIBS

Garlic Scape Mash Potato, Seasonal Vegetables, Pan Jus, Sweet Potato Chip

\$ 38/ GUEST

AAA' BEEF TENDERLOIN

Rustic Mashed Fingerling Potatoes, Seasonal Vegetable Trio, Sauce Marchand de Vin

\$ 38/ GUEST

VEAL MEDALLION DUO

Sweet Potato Purée, Seasonal Vegetables, Sautéed Green Onion, Red Wine Veal Jus

\$ 38/ GUEST

FROM THE SEA

PAN SEARED ARCTIC CHARR

Saffron Cauliflower Purée, Sautéed
Green Beans & Carrots, Fresh Niagara
Cherry Tomato Salsa

\$ 32/ GUEST

HERB CRUSTED HALIBUT

Spinach & Pickled Red Onion Salad,
Roasted Root Vegetables, Capers &
Shallot Parsillade

\$ 36/ GUEST

SLOW COOKED ATLANTIC SALMON

Basmati Rice Pilaf, Sautéed White Wine
Mirepoix, Market Vegetables, Chive Beurre
Blanc, Beet Chip Garnish

\$ 34/ GUEST

LEMON BAKED BLACK COD

Roasted Sweet Potato, Baby
Vegetable Ragout, Sautéed Spinach
Lemon & Sage Brown Butter Sauce

\$ 38/ GUEST

DUOS

GRILLED CHICKEN SUPREME & BEEF TENDERLOIN

with Truffle Crushed Fingerling Potatoes, Seasonal Vegetables & Red Wine Demi-Glace

\$ 46/ GUEST

ROASTED NEW YORK STRIPLOIN & GRILLED JUMBO SHRIMP

Yukon Gold Mashed Potatoes, Seasonal Vegetables

\$ 50/ GUEST

SURF & TURF

Beef Tenderloin & Lobster Tail with choice of potato, vegetables & sauce

MARKET PRICE

VEGETARIAN & VEGAN MENU

VEGETARIAN

Twice Baked Eggplant Parmesan, Baby Spinach, Buffalo Mozzarella, Tomato Basil Sauce

Wild Mushroom French Crepes, Sautéed Kale, Sundried Tomatoes, White Wine Cream Sauce and Balsamic Drizzle

Roasted Sweet Potato & Caramelized Onion Quiche, Gruyere Cheese, Glazed Baby Carrots, Tomato and Jalapeno Salsa

Quinoa-Stuffed Sweet Romano Peppers, Goat Cheese & Pine Nut Crumble

Walnut & Mushroom Wellington, Grilled Asparagus, Arugula Pesto

Barley Risotto, Buffalo Mozzarella, Asparagus Tips, Leek Frites

Roasted Vegetable Napoleon, White Bean, Sautéed Green Beans

\$ 28 PER PERSON

VEGAN

Braised Ontario Vegetable Stuffed Pepper, Moroccan Spiced Cauliflower Quinoa

Herb Crusted Portobello Mushrooms, Grilled Scallion Polenta, Roasted Corn Salad

Garbanzo and Kidney Bean Galette, Layered with Grilled Seasonal Vegetables

Hand Made Sweet Potato Gnocchi, Broccoli Florets, Sweet Pea Pesto

\$ 28 PER PERSON

Customized options are encouraged.

CATERTRENDZ CULINARY DESSERTS, MINIATURES & LATE NIGHT SWEETS

(* assorted flavour options available)

WEDDING CAKE - CUT, PLATED, GARNISHED & SERVED	\$ 4 PER PERSON
SORBET OR ICE CREAM & BERRIES*	\$ 5 PER PERSON
APPLE PIE & ICE CREAM*	\$ 9 PER PERSON
TARTUFO ICE CREAM	\$ 9 PER PERSON

SELECTION OF MINIATURES

Customize & choose from our many selections of Miniatures to create a Trio dessert for \$14 per person.

TARTS:

- Frangelico Beurre Noisette
- Ontario Peach Tart
- Cracked Black Pepper Mousseline Tart
- Hazelnut Butter Tart
- Mini Bourbon, Chocolate and Pecan Pie
- Red Wine Poached Pear and Crème Fraiche
- White Chocolate Strawberry Balsamic Tart
- Niagara Seasonal Stone Fruit Tart
- Tiny Meyer Lemon or Key Lime Meringue Tarts

CUSTOMIZED MINIATURES

- Cake Pops*
- Milk & Cookies
- Mini Ice Cream Sandwiches
- Biscottis or Cookies*
- French Macrons*
- Mini Cupcakes*
- Mini Cheesecakes*
- Mini Donuts*

CHOCOLATES:

- Dark Chocolate Banana Delice
- Salted Coffee Caramel Mousse
- Spiced Dark Chocolate Fondant with Milk Sorbet
- Milk Chocolate Amaretto Mousse
- Little Organic Chocolate Lava Cake

CUSTARDS:

- Blueberry Lavender Panna Cotta Shooter
- Coconut Rum Vanilla Parfait
- Clementine Yoghurt Bavarian
- Vanilla Crème Brûlée Wonton Spoon (flavoured)
- Royale Chocolate Tiramisu
- Pink Peppercorn Lemon Crunch
- Gianduja Espresso Coffee Crisp
- Chocolate Truffle, Crushed Vanilla, Lollipop
- White Chocolate and Orange Mint Profiterole
- Smoked White Chocolate Glace with Grapefruit Confit
- Little Chocolate Brownie
- Mini Chocolate Éclair

Customized menu options are encouraged

SEASONAL SELECTION OF MINIATURE TRIOS

SPRING

- Caramelized Lemon Tart, Blackberry Compote, Blackberry Sorbet
- Rhubarb Honey Tartlets with Orange Cream
- Ricotta Tart with Pistachios and Honey, Black Pepper and White Balsamic Honey Sauce
- White Chocolate and Yoghurt Mousse Mille-Feuille, Lemon Curd, Vanilla Honey

SUMMER

- Strawberry Beignet, Chocolate Sauce, Vanilla Ice
- Vanilla Panna Cotta with Strawberry Consommé
- Chocolate Pistachio Meringue, Apricot Ganache, Pistachio Glace
- White Chocolate Pot de Crème, Blueberry Compote
- Warm Stone Fruit Clafoutis, Raspberry Sorbet
- Summer Berries in Champagne Jelly
- Individual Summer Chocolate Bread Pudding, Vanilla Cream, Berry Relish
- Flourless Organic Chocolate Ganache Cake, Raspberry Sorbet, Sugar Lattice
- Carrot cake with Peach Ginger Cream

FALL

- French Apple Tart, Orange Scented Cream, Cinnamon Tuile
- Flourless Organic Chocolate Cake, Agave Nectar Stewed Apricots
- Poached Plum and Almond Tart, Plum and Ice Wine Jus
- Organic Chocolate pudding with Prunes, Cognac Cream
- Spiced Pumpkin, Milk Chocolate Filled Donut

WINTER

- Dark Chocolate Tart, White Chocolate Bark, Pink Peppercorns and Berry Coulis
- Mandarin Crème Brûlée
- Peppermint Scented White Chocolate Mousse, Almond Sponge, Frosted Raspberries
- Orange Chocolate Bread Pudding, Grand Marnier Caramel Sauce, Sugar Lattice
- Spicy Coconut Custard, Coconut Tuile
- Cranberry Panna Cotta, Walnut Ginger Crumble

LATE NIGHT SWEET STATION

- Chocolate Fountain
- International & Domestic Cheeses
- Crepe or Waffle Station
- Ice Cream/Build your own Sundae Bar
- Cotton Candy/Popcorn

NATURALLY GLUTEN FREE MENU ITEMS

OUR GLUTEN FREE CREATIONS

- Little Organic Lava Cakes
- Chocolate Torte, Espresso Sauce, Chantilly
- Milk Chocolate Amaretto Mousse
- Salted Coffee Caramel Mousse
- Thai Sticky Rice Pudding
- Dark Chocolate Banana Delice
- Pavlova with Lemon Curd and Fresh Berries

CUSTOMIZABLE ITEMS

- Panna Cottas
- Crème Brûlée
- French Macaroons
- Coconut Macaroons
- Chocolate Truffles
- Classic Rice Pudding
- Assorted Cakes, Cupcakes, Cookies

Please advise us of any food allergy concerns, dietary restrictions or special individual requests. We will do our best to accommodate any requests.

CHILDREN'S MEALS 3 COURSE MENUS

CHOICE OF STARTER

Veggies and Dip

Or

Caesar Salad

CHOICE OF MAINS

Breaded Chicken Breast Tenders

Trio of CaterTrendz Mini Beef Sliders

Grilled Cheese Sandwiches

Classic Pogo

Pepperoni & Cheese Pizza

Macaroni & Cheese

Chicken Quesadilla

CHOICE OF SIDES

Yukon Gold Potato Fries

Sweet Potato Fries

Mashed Potatoes

CHOICE OF DESSERT

Ice Cream with chocolate chip cookie or brownie

Or

Ice Cream Sundae

ALCOHOL OPTIONS:

#1 BAR CHARGES AS CASH OR CONSUMPTION BAR (Min \$800 spend per bar set up)

House Wine - \$8.50 per glass
Domestic Beer - \$6.50
Import Beer - \$7.75
Standard Rail Drink - \$6.50
Premium Mix Drink - \$9.50
Soft Drink - \$4.50

#2 STANDARD HOST BAR SELECTIONS (Based on 7 hours of service) \$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

#3 PREMIUM BAR (Based on 7 hours of service) \$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

Room Rental Charges May Apply
*13% HST is additional
*18% Service Charge is Additional



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