TWIST GALLERY

CATERTRENDZ®
CULINARY PRODUCTION

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COCKTAIL PARTY, ENGAGEMENT & SEASONAL PARTIES

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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
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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

PROMOTIONAL MENU PACKAGE:

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

OPTION #1

COCKTAIL PARTY

$15.00 per person based on 6 pieces per person

6 PASSED HORS D'OUEVRES:

AVOCADO AND PARMESAN MILLE FEUILLE
Layer of Parmesan filo dough with avocado cream, garnished with red pepper julienne and fresh cilantro leaves

BRAZILIAN BEEF

SHRIMP CAKES
With a fig and olive tapenade Seasoned with lemongrass, lime zest and thyme

LAMB, MINT AND WALNUT TRIANGLE
Served with tamarind, ginger and sugar cane dip

FOREST MUSHROOM MINI TART
With thyme and aged cheddar cheese Topped with a matsuhisha style taboule salsa

SEARED SALMON

ADDED HORS D'OEUVRES TO THE BASIC PACKAGE SELECTION

Add one of the following options to the package at $2.50/guest

Sumo Slider: tonkatzu burger with cucumber and miso ailoi

Ginger Lime Shrimps served on daikon disks with wasabi cream and toasted black sesame seeds

Falafal with tahini in mini pita rounds

Mini Cornbread with jalapeno and asiago cheese, topped with asparagus ham salsa

Vietnamese Rice Paper Rolls with mint, cilantro, cucumber, spring onion, red pepper, with authentic Nam Pla sauce

Beet, Brown Sugar and Vodka cured lox, served on herbed mini waffle topped with sour cream

Goat Cheese and Roasted Cherry Tomato mini pie

Sea Bass Ceviche seasoned with cherry tomato, cilantro, lime and chili, served on bruschetta

Beef Carpaccio with horseradish and apple cider vinaigrette, topped with basil sprouts and shaved Parmesan

Beef Satay drizzled with sesame vinaigrette, garnished with daikon peanut salsa

BBQ Hoisin Duck with caramelized shallots

Coconut curried Shrimp with a ginger jam for dipping

Sweet Potato Corn Fritters with pineapple salsa

OPTION #2

$35.00 per person based on 6 pieces hors d'ouevres per person plus 2 food stations

6 PASSED HORS D'OUEVRES:

AVOCADO AND PARMESAN MILLE FEUILLE
Layer of Parmesan filo dough with avocado cream, garnished with red pepper julienne and fresh cilantro leaves

BRAZILIAN BEEF

SHRIMP CAKES
With a fig and olive tapenade Seasoned with lemongrass, lime zest and thyme

LAMB, MINT AND WALNUT TRIANGLE
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SEARED SALMON

2 INTERACTIVE FOOD STATIONS

ITALIAN STREET FOOD MARKET STAND

Enjoy the flavors of Italy at our market stand; Baskets of warm focaccia and ciabatta buns that are made to order by a chef. Platters of Veal Scaloppini, Eggplant Parmesan, sliced bocconcini, provolone, cured ham, spicy sausage and salami made into mouth watering sandwiches with toppings of hot peppers, sliced olives, marinated mushrooms, roasted peppers and a variety of mustards

AUTHENTIC SHAWARMA STATION

Homemade Shawarma with our unique Mediterranean spices, carved to order and served with fresh pita, crispy cabbage salad, tomato mint salad, hummus, tahini, onion, sumac salad and hot peppers

ADDITIONAL INTERACTIVE FOOD STATIONS:

Banh mi Vietnamese Station

Savoury Belgian Waffle Station

Sweet Belgian Waffle Station

ADDED HORS D'OEUVRES TO THE BASIC PACKAGE SELECTION

Add one of the options listed on page 4 to the package at $2.50/guest

OPTION #3

$50.00 per person

SEASONAL SPECIAL

3-COURSE PLATED DINNER

(Can be presented as a buffet set up)

PASSED HORS DOEUVRES:
Choose any 3 Hors Doeuvres

PRE-SET ON TABLES:
Assorted fresh artisan breads with herbed butter, olive oil and balsamic and sweet potato hummus;

FIRST COURSE:
Mixed Greens with cucumber curls, julienne carrots, spiced nuts with mustard vinaigrette

MAIN COURSE:
Apple Cider and Honey Brine Roast Turkey Cranberry Sauce and Gravy
Mashed or Roasted Potatoes
Winter Roasted Root Vegetable Medley

DESSERT:
Pumpkin Pie with fresh whipped cream
Coffee and Tea

OR CHOOSE FROM

MAINS:
Asian Five Spice Brine Roast Turkey;
Thyme, Butter and Pickled Lemon Chicken;
Agave, Orange and Herbs Pork Rib Roast with Orange jus;
Pepper Mustard Beef Rack served with balsamic and pearl onion demi-glace;

SIDES:
Basmati and wild rice with winter herbs;
Butter and Fresh Oregano roasted purple potatoes;
Sweet Potato Disk caramelized with extra virgin olive oil;
Roasted Yukon Gold Potatoes with onions and balsamic;
Baby Carrots with Ginger and Butter;
Seasonal Roasted Vegetable Medley with sea salt and extra virgin olive oil

DESSERTS:
Decadent Chocolate Cake with coffee cream anglais;
Caramel Apple Crumble Tart;
Lemon Orange Meringue Tart;
Praline Profiteroles;
Pear and Frangipan Tart

AVAILABLE UPGRADE OPTIONS:

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

BAR CHARGES AS CASH OR CONSUMPTION BAR

(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) $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) $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

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
**15% Landmark fee will be added where required
***Bartenders supplied by venue

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

RISOTTO STATION
$6.50 /Guest

Mild Mushroom Risotto with Pesto and freshly grated Parmigiano, Regiano and Grilled Antipasto Vegetables with Balsamic drizzle

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, Grated Cheese and 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 Shrimps)

ENTREE OPTIONS
A Choice of One of the following options:

BACON WRAPPED BEEF TENDERLOIN
$7.00 /Guest

Served with asparagus spears and bernaise 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 CHEESECAKE 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

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