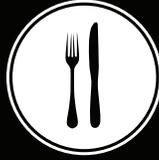
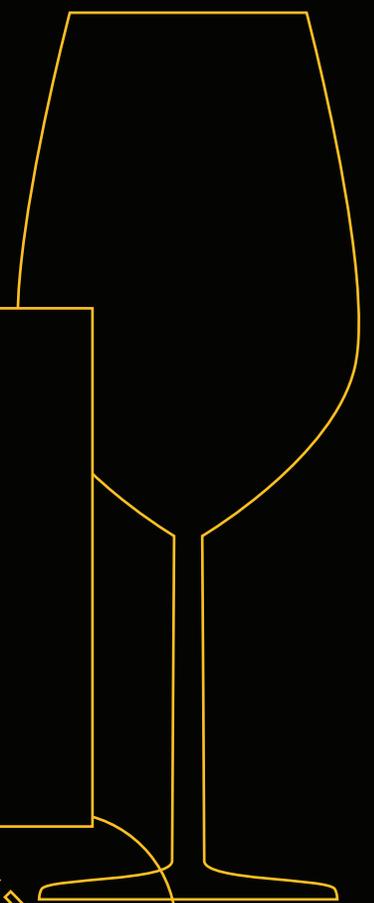


DINNER MENU PACKAGE



CATERTRENDZ[®]
CULINARY PRODUCTION





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 www.catertrendz.com

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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.

T (416) 386 9946

|

F (416) 386 1297

HORS D'OEUVRES & LATE NIGHT SAVOURY MENU OPTIONS

(Passed or Stationed)

\$ 3.75 - \$ 9.50/ GUEST PER PIECE

- CT Made to Order Beef Slider, Red Pepper Relish, Caramelized Onion Mayo
- Herb Crusted Spring Lamb Chop, Chimichurri Drizzle
- Green Curry Chicken Satay, Grilled Pineapple, Thai Peanut Dipping Sauce
- "Grilled Steak" 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
- Skewered Brussel Sprouts with Bacon Chili Jam
- Grilled Shrimp & Mango Salad on top a Cumin Scented Tortilla Crisp

STATIONED CARVING AND SANDWICH MENUS

| | COCKTAIL/ LATENIGHT | DINNER STATION |
|--|--------------------------------|---------------------------|
| ROASTED PIG CARVING STATION with All the Fixin's | \$ 11.50/ GUEST | |
| POUTINE STATION based on 150 people | \$ 795 FLAT FEE | \$ 15.00/ GUEST |
| MONTREAL SMOKED MEAT STATION with All the Fixin's | \$ 14.50/ GUEST | |
| ROASTED LAMB CARVING STATION with All the Fixin's | \$ 14.75/ GUEST | |
| BEEF CARVING STATION with All the Fixin's | \$ 14.50/ GUEST | \$ 20.00/ GUEST |
| PULLED PORK STATION with All the Fixin's | \$ 14.75/ GUEST | |
| PORCHETTA STATION with All the Fixin's | \$ 13.25/ GUEST | |
| GRILLED CHEESE STATION served with ketchup and hot sauce | \$ 7.25/ GUEST | |



CHEF ATTENDED SAVOURY STATIONS

| | COCKTAIL/ LATENIGHT | DINNER STATION |
|--|--------------------------------|---------------------------|
| PASTA STATION select any of the pasta items from our menu | \$ 15.00/ GUEST | |
| VEGETABLE STIR FRY STATION | \$ 14.50/ GUEST | |
| GOURMET PIZZA STATION toppings to be discussed | \$ 15.00/ GUEST | \$ 18.75/ GUEST |
| BEEF SLIDER STATION three choices of speciality sliders | \$ 13.50/ GUEST | |
| PRETZEL BAR freshly made soft pretzels with choice of toppings and dips | \$ 6.50/ GUEST | |
| PEROGY BAR potato and cheese filled perogies served with an assortment of toppings | \$ 11.75/ GUEST | \$ 19.25/ GUEST |
| TACO STATION warm soft and hard tortillas with choice of fillings | \$ 12.25/ GUEST | \$ 19.95/ GUEST |
| TATOR TOT STATION served with a variety of toppings | \$ 800 FLAT FEE | |
| CHICKEN WINGS tossed in client's choice of sauces | \$ 14.00/ GUEST | \$ 18.95/ GUEST |
| DUMPLINGS BAR variety of traditional steamed dim sum pouches | \$ 10.50/ GUEST | |
| OYSTERS BAR Canadian oysters shucked by hand (\$150 Attendant – 1hr) | \$ 16.00/ GUEST | |

CHEF ATTENDED SUSHI STATION

ASSORTED SELECTION OF SUSHI PLATTERS

prepared & served with soy sause, wasabi & pickle ginger

\$ 16.00/ GUEST

CHEF ATTENDED SWEET STATIONS

SWEETS TABLE

assortment of fresh fruit and pastries,
served with coffee and tea

\$ 15.50/ GUEST

ALL NIGHT CAFÉ

speciality coffees and teas
served with a selection of cookies

\$ 795.00 FLAT FEE

ICE CREAM SANDWICH BAR

based on 150 people

\$ 750 FLAT FEE

COOKIE DOUGH STATION

based on 150 people

\$ 800 FLAT FEE

BEAVER TAILS

delicious deep fried dough
served with choice of toppings

\$ 12.50/ GUEST

S'MORES BAR

based on 150 people

\$ 800 FLAT FEE

CANDY TABLE

based on 150 people

\$ 935 FLAT FEE

NUTELLA BAR

assortment of Nutella topped pastries

\$ 16.50/ GUEST

WAFFLE BAR

served with choice of toppings

\$ 7.25/ GUEST

MAPLE SYRUP TABLE

assortment of sweet and savoury maple delicacies

\$ 9.95/ GUEST

ANTIPASTO BAR

ANTIPASTO BAR \$ 15.50/ GUEST

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 \$ 19.95/ GUEST

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

TAPAS HARVEST TABLE \$ 16.50/ GUEST (C/LN)

Assortment of sliced breads, meats, grilled vegetables and crudités

ADDITIONAL OPTIONS

STEAMED LOBSTER TAILS

(MARKET PRICE)

ALASKAN KING CRAB LEGS

(MARKET PRICE)

PORTUGUESE LATE-NIGHT BUFFET

\$ 26.00/ GUEST

Assortment of hot seafood

SOUPS \$ 10.95/ GUEST

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

Summer Yellow Blistered Bell Pepper Gazpacho with Fresh Cilantro and Mint



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
and Julienne of Red Peppers

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

\$ 10.95/GUEST

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, Pea Tendrils, Feta, Red Wine Dressing

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

\$ 13.50/GUEST

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

\$ 14.50/GUEST



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

\$ 12.50/GUEST

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

\$ 15.50/GUEST

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

\$ 18.50/GUEST

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

\$ 35.00/ GUEST

ROASTED RED PEPPER & GOAT CHEESE STUFFED CHICKEN SUPREME

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

\$ 39.50/ GUEST

GRILLED BONE-IN AAA' PRIME RIB STEAK

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

\$ 44.00/ GUEST

AAA' NEW YORK STRIPLOIN

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

\$ 44.00/ GUEST

BONE-IN VEAL CHOP

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

\$ 48.00/ GUEST

HERB & MUSTARD CRUSTED LAMB CHOPS

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

\$ 48.00/ GUEST

SLOW BRAISED BEEF SHORT RIBS

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

\$ 49.50/ GUEST

AAA' BEEF TENDERLOIN

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

\$ 44.00/ GUEST

VEAL MEDALLION DUO

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

\$ 48.00/ GUEST

FROM THE SEA

PAN SEARED ARCTIC CHARR

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

\$ 41.00/ GUEST

HERB CRUSTED HALIBUT

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

\$ 44.50/ GUEST

SLOW COOKED ATLANTIC SALMON

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

\$ 41.00/ GUEST

LEMON BAKED BLACK COD

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

\$ 44.50/ GUEST

DUOS

GRILLED CHICKEN SUPREME & BEEF TENDERLOIN

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

\$ 45.00/ GUEST

ROASTED NEW YORK STRIPLOIN & GRILLED JUMBO SHRIMP

Yukon Gold Mashed Potatoes, Seasonal Vegetables

\$ 57.50/ 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

\$ 37.00/ GUEST

VEGAN

Braised Ontario Vegetable Stuffed Pepper, Moroccan Spiced Cauliflower Quinoa

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

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

Roasted Cauliflower & Kale Sauté, with Crispy Chickpeas and Jalapeno Hummus

\$ 37.00/ GUEST

Customized options are encouraged.

CATERTRENDZ CULINARY DESSERTS, MINIATURES & LATE NIGHT SWEETS

(* assorted flavour options available)

| | |
|--------------------------------|-----------------|
| SORBET OR ICE CREAM & BERRIES* | \$ 9.50/ GUEST |
| APPLE PIE & ICE CREAM* | \$ 14.00/ GUEST |
| TARTUFO ICE CREAM | \$ 14.00/ GUEST |

SELECTION OF MINIATURES

Customize & choose from our many selections of Miniatures to create a Trio dessert for \$17.75/ guest.

TARTS:

- Frangelico Beurre Noisette
- Ontario Peach 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
- 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

\$ 62.00 TO \$ 66.00

CHOICE OF STARTER

Veggies and Dip

Or

Caesar Salad

CHOICE OF MAINS

Panko 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 UPGRADES:

STANDARD BAR

(Based on 7 hours of service, includes bar staff) \$38.00/ guest

Standard Bar Includes Vodka (Sky, Absolute, Russian Standard, Stolichnaya), Rye Whiskey (Canadian Club, J.P. Wiser's), Irish Whiskey (Jameson's), Rum (Captain Morgan Dark, Malibu Coconut Rum, Bacardi White), Gin (Beefeater, Bombay), Scotch Whiskey (Grants, Ballantine, J & B), Tequila (El Jimador, Suaza Silver), Liqueurs (Kahlua, Frangelico, Vermouth, Triple sec, Melon, Blue Curacao, Sambuca), Beer (Budweiser Lite, Alexander Keith's Pale Ale, Canadian), YMG House Red and White Wine, Assorted Soft Drinks (Coca Cola products) and Juice (Orange, Cranberry Juice)

PREMIUM BAR

(Based on 7 hours of service) \$48.00/ guest

Everything the standard bar has to offer plus the following:
Includes a sparkling wine toast with Prosecco Bottega, Vodka (Grey Goose, Belvedere), Rye Whiskey (Lot#40, Collingwood, Crown Royal), Rum (Havana Club Dark, Lamb's Palm Breeze), Gin (Hendricks, Whitney Nell), Scotch Whiskey (Chivas, Glenlivet 1824, Johnnie Walker Red, Johnnie Walker Black), Tequila (Tromba, 1800 Silver), Bourbon Whiskey (Makers Mark, Jack Daniels, Woodford Reserve), Cognac (St Remy, Courvoisier), Liqueurs (Bailey's, Grand Mariner, Drambuie, Jagermeister, Amaretto, Aperol, Campari), Beer (Steam Whistle Pilsner, Heineken, Corona), YMG House Red and White Wine

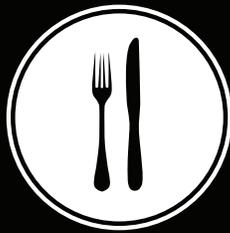
OPEN NON-ALCOHOLIC BAR

\$13.00/ guest

Assorted Soft Drinks (Coca Cola products) and Fresh Juice (Orange & cranberry juice)

KEY DATES

| | | |
|-------------------------------|--|---|
| Logistics Meeting | | Approximately 4 – 6 weeks prior to event date |
| Final Guest Count Due | | 7 Business Days prior to event date |
| Event Itinerary & Vendor List | | 7 Business Days prior to event date |
| Final Floor Plan | | 10 Business Days prior to event date |
| Final Payment Due | | 7 Business Days prior to event date |



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