

— ALL DAY EVENT —  
PROMOTIONAL CORPORATE MENU



**CATERTRENDZ®**  
CULINARY PRODUCTION

*Menu*



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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

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F (416) 386 1297

## **BREAKFAST BUFFET (8:00 AM - 9:00 AM)**

If less than 30 guests an additional \$4.00 per person charge will apply

Add Fresh Fruit Platter \$8.00 per person

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### **OPTION I – CLASSIC CONTINENTAL**

BUFFET PRICE: \$ 15.95

TABLE SERVICE: \$ 17.50

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#### Chilled Fruit Juices

A selection of House Made muffins and loaves, lemon cranberry, chunky chocolate chip, banana crumble, pumpkin spice with pepitas,

Buttery croissants, fruit and cheese Danishes, rugelach pastry

Freshly baked bagels, whole wheat, sesame, plain or pretzel with light and regular creamed cheese

Assorted jams, marmalades, whipped butter, and peanut butter.

Freshly brewed Columbian fair-trade coffee and herbal teas

\*The food prices in this menu are subject to a minimum F&B spend.

\*\*Taxes and service charges are additional.

## **BREAKFAST BUFFET (8:00 AM - 9:00 AM)**

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Add Fresh Fruit Platter \$8.00 per person

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### **OPTION 2 – HUNGRY EARLY RISER**

BUFFET PRICE: \$ 21.95

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Chilled Fruit Juices

A selection of House Made muffins and loaves, lemon cranberry, chunky chocolate chip, banana crumble, pumpkin spice with pepitas,

Buttery croissants, fruit and cheese Danishes, rugelach pastry

Scrambled eggs with fresh herbs

Canadian bacon and Ontario breakfast sausages

Skillet breakfast potatoes with caramelized onions and sweet peppers

Fresh tomatoes, onions, and cucumbers slices

Toast with assorted jams, marmalades, whipped butter, and peanut butter

Sliced fresh seasonal fruit

Freshly brewed Columbian fair-trade coffee and herbal teas

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## **BREAKFAST BUFFET (8:00 AM - 9:00 AM)**

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Add Fresh Fruit Platter \$8.00 per person

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### **OPTION 3 – PRETEND WE ARE EXECUTIVES**

BUFFET PRICE: \$ 27.50

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#### Chilled Fruit Juices

A selection of House Made muffins and loaves, lemon cranberry, chunky chocolate chip, banana crumble, pumpkin spice with pepitas,

Buttery croissants, fruit and cheese Danishes, rugelach pastry

Poached eggs with hollandaise or scrambled eggs with fresh herbs

Canadian peameal bacon and Ontario turkey breakfast sausages

Skillet breakfast potatoes with caramelized onions and sweet peppers

Mushroom stuffed breakfast crepes with creamy velouté

Fresh smoked salmon with capers, fresh tomatoes, onions, and cucumbers slices

Toast with assorted jams, marmalades, whipped butter, and peanut butter

Assorted breakfast cereals served with seasonal berries

Sliced fresh seasonal fruit

Freshly brewed Columbian fair-trade coffee and herbal teas

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## BREAKFAST BUFFET (8:00 AM - 9:00 AM)

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### OPTION 4 – HEALTHY START BREAKFAST

BUFFET PRICE: \$ 31.00

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Fresh squeezed orange, apple, and cranberry juice

Yogurt parfait station – oats and granola, fresh fruit selection, honey

Selection of fruit pastries, muffins, and loaves

Butter and preserves

Hard-boiled eggs

Warm buttered English muffins

Sliced fresh fruits

Freshly brewed coffee and tea selection

### MORNING BREAK

**OPTION 1** PRICE: \$ 6.50

Fruit Skewers, Granola Bars,  
Biscotti, and Cookies.

**OPTION 2** PRICE: \$ 7.25

Individual Yogurts, whole fruits,  
granola bars, biscotti cookies.

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## LUNCH BUFFET (12:00PM - 1:00PM)

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### OPTION I – MARKET

BUFFET PRICE: \$ 39.00

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Flatbreads and Bread Rolls.

Platters of chopped egg, tuna, and salmon salad.

Sugar Snap and red onion salad with sesame vinaigrette.

Salad with oven-dried tomatoes and wilted spinach.

Fresh baby greens tossed with cucumbers, kiwi, and strawberries.

Drizzled with a sweet poppy seed dressing.

Assorted mini pastries

Coffee & tea.

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## LUNCH BUFFET (12:00PM - 1:00PM)

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### OPTION 2 – SANDWICH BOARD

BUFFET PRICE: \$ 41.00

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Assorted ribbon sandwiches and stuffed mini pitas (salmon, tuna & egg)

Grilled vegetable wraps.

Assorted baby greens drizzled with a balsamic vinaigrette.

Black bean, roasted corn, and tomato salad

Fusilli with sundried tomatoes & black olives in a pesto dressing

Fresh seasonal fruit platters.

Biscotti, assorted cookies, and mini assorted muffins.

Coffee & tea.

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## LUNCH BUFFET (12:00PM - 1:00PM)

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### OPTION 3 – THE UPTOWN

BUFFET PRICE: \$ 52.00

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Breadbasket Filled with Rustic Loaves, Herbed Rolls, Flatbread, and Bread Sticks

Grilled Balsamic Chicken Breast Served Room Temperature with a Red Wine Aioli,

Sliced Medium Rare Filet of Beef with an Herbed Horseradish Crust

Served with a Tomato and Black Olive Tapenade Farfalle Pasta Salad  
with Cebolita Onions

Roasted Fennel, Grilled Hearts of Palm, and Wilted Baby Spinach

Tossed in a Lemon Thyme Vinaigrette

Grilled New Potato and Green Bean Salad

Grilled Vegetable Platter Drizzled with Basil Infused Olive Oil and Balsamic Vinegar

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## LUNCH BUFFET (12:00PM - 1:00PM)

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### OPTION 4 – THE PACIFIC

BUFFET PRICE: \$ 58.00

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Baskets of Fresh Rolls and Flatbread

Individual Mini Quiche Tarts

Baby Spinach Salad with Fire Roasted Tomato

Tuna Carpaccio, Micro Greens, and Enoki Mushroom Rice Paper Rolls with Plum Compote

Napa Cabbage, Papaya, and Kiwi Salad

Sweet Potato Walnut Salad

Water Cress, Green Bean, and Artichoke Salad

Assorted Mini Pastries

Fresh Seasonal Fruit Platter

Soft Drinks and Coffee & Tea

### AFTERNOON SNACK BAR

**OPTION 1** PRICE: \$ 12.00/GUEST  
Coffee and Tea station with cookies  
and fruit kebabs.

**OPTION 2** PRICE: \$ 12.00/GUEST  
Assorted Pastries and Croissants  
(1.5 pc/person).

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## COCKTAIL (ONE HOUR)

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### OPTION I – BASIC PACKAGE

\$ 21.00/GUEST based on 4 pieces per person

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#### AVOCADO AND PARMESAN MILLE FEUILLE

A layer of Parmesan filo dough with avocado cream garnished with red pepper julienne and fresh cilantro leaves.

#### BRAZILIAN BEEF

#### SHRIMP CAKES

With cilantro and chili sauce.  
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 Matsuhisa style tabouleh salsa.

#### SEARED SALMON SKEWER

### ADDED HORS D'OEUVRES

\$ 4.75/GUEST to add one of the following options to the package

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Sumo Slider: tonkatsu burger with cucumber and miso aioli.

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

Freshly Made Falafel with tahini and pickled red cabbage.

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

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

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 salsa.

BBQ Hoisin Duck with caramelized shallots on fried wonton.

Coconut Curried Shrimp with a ginger jam for dipping.

Sweet Potato Corn Fritters with pineapple salsa.

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# COCKTAIL (ONE HOUR)

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## OPTION 2

\$ 58.00/GUEST based on 4 hors d'oeuvres person plus 2 food stations.

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### AVOCADO AND PARMESAN MILLE FEUILLE

A layer of Parmesan filo dough with avocado cream garnished with red pepper julienne and fresh cilantro leaves.

### BRAZILIAN BEEF

### SHRIMP CAKES

With cilantro and chili sauce.  
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 Matsuhisa style tabouleh salsa.

### SEARED SALMON SKEWER

## INTERACTIVE FOOD STATIONS

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### ITALIAN STREET FOOD MARKET STAND

Enjoy the flavors of Italy at our market stand; a Basket 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.  
Savory Belgian Waffle Station.  
Sweet Belgian waffle station.  
Inquire about more options!

## ADDED HORS D'OEUVRES

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\$ 4.75/EACH to additional hors d'oeuvres listed on page 11 to the package

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## COCKTAIL HOUR HORS D'OEUVRES

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### A SELECTION OF THE FOLLOWING OPTIONS:

(4 Pieces Per Person)

#### **CARAMELIZED APPLE COMPOTE**

on a crostini with Quebec Blue Cheese,  
fresh thyme, and Port Wine reduction

#### **COCONUT SHRIMP**

with Thai sweet chili sauce

#### **CHICKEN SATAY**

with Spicy Peanut dipping sauce

#### **CAPRESE SALAD SKEWERS**

with Basil and a balsamic reduction

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## 3-COURSE PLATED DINNER

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### OPTION 3

\$ 68.00/GUEST (Can be presented as a buffet set up)

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#### PRE-SET ON TABLES:

Assorted fresh artisan breads with herbed butter

#### FIRST COURSE:

Mixed Greens with cucumber curls, julienne peppers, 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

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#### 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

#### DESSERTS:

- Decadent Chocolate Cake with coffee cream anglais
- Caramel Apple Crumble Tart
- Lemon Orange Meringue Tart
- Pear and Frangipan Tart

#### 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

### COFFEE AND TEA SERVICE

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

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## ALCOHOL UPGRADES

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**STANDARD BAR** PRICE PER PERSON: \$ 40.00  
\$ 800 PER BAR (MINIMUM SPEND FOR TICKET BAR) + BARTENDER FEE

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Standard Bar includes:

Vodka (Sky, Absolute, Stoli)  
Rye Whiskey (Canadian Club, J.P. Wiser's) Irish Whiskey (Jameson's)  
Rum (Captain Morgan, Bacardi white) Gin (Beefeater, Bombay), Scotch Whiskey (Grants, Ballantine, J & B), Tequila (El Jimador, Suaza Silver)  
Liqueurs (Kahlua, Vermouth, Triple Sec, Melon, Blue Curacao, Sambuca),  
Beer (Coors Lite, Alexander Keith's Pale Ale, Canadian),  
YMG House Red and YMG House White Wine  
Assorted Soft Drinks (Coca-Cola Products) and  
Fresh Juice (Orange & Cranberry Juice)

## PREMIUM BAR PACKAGE

ADDITIONAL \$ 10.00 PER PERSON (BASED ON 7 HOURS OF SERVICE)

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Everything the standard bar has to offer plus the following:

Includes a sparkling wine toast with Romeo & Juliet Prosecco,  
Vodka (Grey Goose, Belvedere),  
Rye Whiskey (Lot#40, Collingwood, Crown Royal),  
Rum (Havana Club Dark, Malibu Coconut Rum, Havana Anejo),  
Gin (Hendricks, Whitney Nell),  
Scotch Whiskey (Chivas, Glenlivet 1824, 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, Jägermeister, Amaretto, Aperol, Campari), Beer  
(Stella Artois, Heineken, Corona),  
In-House Red and In-House White Wine,

## OPEN NON-ALCOHOLIC HOST BAR SELECTIONS

\$ 14.00

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Assorted Soft Drinks (Coca-Cola products) and Fresh Juice (Orange & cranberry juice), Plus  
2 Specialty drinks included

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## BAR CHARGES AS CASH OR CONSUMPTION BAR

(MIN \$ 900 SPEND PER BAR SET UP)

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### STANDARD RAIL DRINK \$ 9.50

Vodka (Sky, Absolute) Rye (Canadian Club, Gibson's Finest), Rum (Captain Morgan, Lambs), Gin (Beefeater, Bombay), Scotch (Grants, Ballantine), Tequila (El Jimador)

### PREMIUM RAIL DRINK \$ 10.50

Vodka (Grey Goose, Belvedere), Rye (Lot#40, Collingwood), Rum (Havana Club Dark, Chairman's Reserve Saint Lucia), Gin (Hendricks, Whitney Nell), Scotch (Chivas, Glenlivet 1824), Tequila (Tromba)

### DOMESTIC BEER \$ 8.00

Budweiser Lite, Alexander Keith's Pale Ale, Canadian

### UPGRADED BEER \$ 9.00

Steam Whistle Pilsner, Heineken, Corona

### ONTARIO CRAFT BEERS (PRICED A LA CARTE)

Creemore Springs, Mill St. Organic - \$ 9.00

Boshkung 35 + 118 Cream Ale, Beau's Lug Tread - \$ 10.00

### WINES

House White and Red Wine - \$ 8.00 PER GLASS

20 Bees White and Red Wine - \$ 10.00 PER GLASS

### NO ALCOHOLIC BEVERAGES

Assorted Soft Drinks (Coca-Cola products) and

Fresh Juice (orange & cranberry juice) - \$ \$ 5.50

Fresh brewed coffee and tea - \$ 4.50

## ADDITIONAL BARTENDERS

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\$ 38.00 PER HOUR. MINIMUM 6 HOURS

Please consult your Catering Manager for pre-purchased drink tickets and special pricing.

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## ADDITIONAL BAR UPGRADES

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### UPGRADE WHITE WINES

East Dell Pinot Grigio - \$ 6.00 PER PERSON

Rutherford Morgan Bay Chardonnay - \$ 7.00 PER PERSON

Dan Aykroyd Sauvignon Blanc - \$ 6.00 PER PERSON

### UPGRADE RED WINE

East Dell Black Cabernet - \$ 6.00 PER PERSON

Rutherford Morgan Bay Cabernet \$ 7.00 PER PERSON

Dan Aykroyd Cabernet Shiraz - \$ 6.00 PER PERSON

Don't see your favorite spirit, beer, or wine. Speak to your Catering Manager.  
We are known to be creative!

### WINE AND BEER PACKAGE \$ 26.00 PER PERSON

BASED ON 2 HOURS OF SERVICE

White Wine (Tavernello Pinot Grigio), Red Wine (Tavernello Merlot),  
Beer (Molson Canadian, Alexander Keith's, Coors Light )  
and Bottled Flat water

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# LATE STATIONS

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## SWEET STATION

A delectable assortment of fresh seasonal fruit and berries assorted mini pastries, cookies, biscotti, mini squares & tartlets, served with own house coffee blend and assorted teas.

\$ 15.50/ GUEST

## SLIDER STATION

With a variety of toppings and served with shoestring fries:

- Sumo Slider, Certified Angus beef burger, shitake mushroom, wasabi aioli
- Lamb Burger, spicy tomato bhaji
- Halloumi Burger, Greek tzatziki, black olive

\$ 14.50/ GUEST

## SEAFOOD STATION

An Assortment of Frutti de Mare, Bacalhau (Cod Fish Cakes), Rissois de Camerão, Grilled and Chilled Shrimp with classic Seafood Sauce and Lime Aioli, Teriyaki Salmon Skewers, Smoked Salmon Side with Pumpernickel, Cream Cheese and Capers, Crab Legs, Lobster, Lobster Tails and Scallops. Assorted Smoked Fish to include... Mackerel, Trout and Pickled Herring with an Assortment of Buns and Rolls

\$ 28.00/ GUEST

## POUTINE STATION

The Standard:

Served with Gravy, Ketchup, and Cheese Curds

The Canadian:

Maple Bacon, Cheddar Cheese & Gravy

The Quebecoise:

Montreal Smoked Meat, Cheese Curds, Gravy & a skewered pickle slice

\$ 795.00

(FLAT FEE - SERVES 150 GUESTS)

## PULLED PORK

Mini Pulled Pork Buns

Regular French Fries and Sweet Potato Fries to include Mayonnaise, Gravy, and Ketchup

\$ 14.75/ GUEST

## ALL NIGHT CAFE

Have your guests enjoy a leisurely coffee at the EWG coffee bar while relaxing on our leather lounge furniture. From the start of dinner until 1:00 AM, our Barista will prepare for your guests their choice of cappuccino, espresso, latte, specialty coffees (Irish, Spanish etc.), hot chocolate & specialty teas. Assorted biscotti, wafers & cookies are also available for your guests. Can be served in China with the option of take-out cups for those who would like one to go on their way home.

\$ 795.00

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