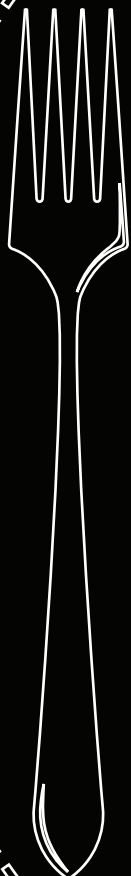
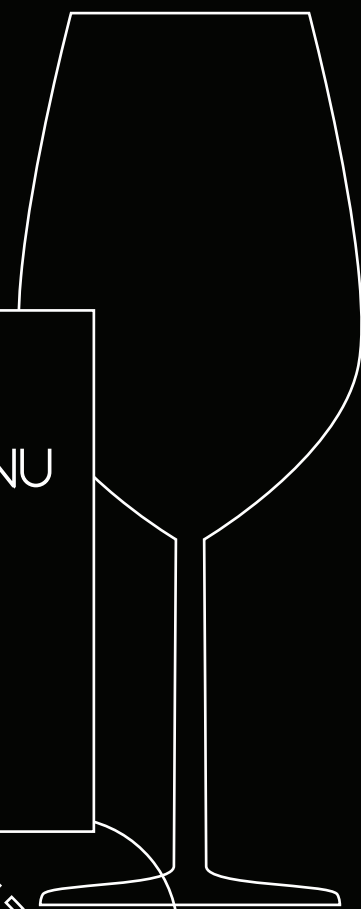


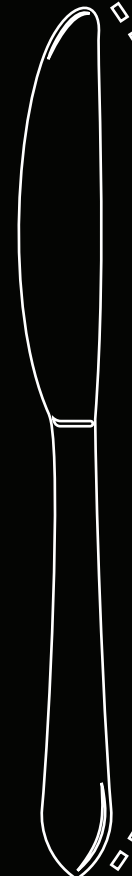
— ALL DAY EVENT —
PROMOTIONAL CORPORATE MENU



CATERTRENDZ®
CULINARY PRODUCTION




Menu





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 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.

T (416) 386 9946

|

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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

OPTION I – CLASSIC CONTINENTAL

BUFFET PRICE: \$ 17.95

TABLE SERVICE: \$ 19.50

Chilled Fruit Juices

Butter Croissants, Fruit and Cheese Danish

Breakfast Loaves & Muffins

Fresh baked bagels, with Whipped creamed cheese

Creamery Butter & Fruit Preserves

Fresh Cut Fruit Salad

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)

If less than 30 guests an additional \$4.00 per person charge will apply
Add Fresh Fruit Platter \$8.00 per person

OPTION 2 – HUNGRY EARLY RISER

BUFFET PRICE: \$ 24.95

Chilled Fruit Juices

Fluffy Scrambled Eggs with Fresh Herbs

Maple Bacon & Ontario Farmer Sausages

Caramelized Onion & Sweet Pepper Home Fries

Butter Croissants, Fruit Danish, Breakfast Loaves & Muffins

Fresh Baked Bagels, with Whipped creamed cheese

Fresh Tomato, Onion, and Cucumber slices

Creamery Butter & Fruit Preserves

Fresh Cut Seasonal Fruit Platters

Fresh Berry Yoghurt & Toasted Oats

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)

If less than 30 guests an additional \$4.00 per person charge will apply
Add Fresh Fruit Platter \$8.00 per person

OPTION 3 – PRETEND WE ARE EXECUTIVES

BUFFET PRICE: \$ 31.50

Chilled Fruit Juices

Poached Eggs with Hollandaise on English Muffins

Canadian Peameal Bacon or Maple Bacon, Turkey Sausages

Caramelized Onion & Sweet Pepper Home Fries

Breakfast Crepes with Fruit Compote, Avocado or Mushroom Cream

Butter Croissants, Fruit Danish, Breakfast Loaves & Muffins

Toast with Creamery Butter & Fruit Preserves

Fresh Baked Bagels, with Whipped creamed cheese

Smoked Salmon with Capers, Tomato, Onion, and Cucumber slices

Assorted Breakfast Cereals served with Seasonal Berries or Bananas

Fresh Berry Yoghurt & Granola with Honey

Fresh Cut Seasonal Fruit Platters

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)

If less than 30 guests an additional \$4.00 per person charge will apply
Add Fresh Fruit Platter \$8.00 per person

OPTION 4 – HEALTHY START BREAKFAST

BUFFET PRICE: \$ 21.50

Fresh squeezed orange, apple, and cranberry juice

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

Selection of fruit pastries, muffins, and loaves

Avocado and Tomato Slices

Butter and preserves

Hard-boiled eggs

Warm buttered English muffins

Fresh Cut Seasonal Fruit

Freshly brewed Columbian fair trade Coffee and herbal teas

MORNING BREAK

OPTION 1 PRICE: \$ 8.50
Fruit Skewers, Granola Bars,
Biscotti, and Cookies.

OPTION 2 PRICE: \$ 9.25
Individual Yogurts, whole fruits,
granola bars, biscotti cookies.

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

**Taxes and service charges are additional.

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

OPTION I – MARKET

BUFFET PRICE: \$ 32.00

Flatbreads and Bread Rolls

Platters of chopped egg, tuna, and salmon salad

Sugar Snap and red onion salad with sesame vinaigrette

Spinach salad with oven-dried tomatoes and pickled red onions, lemon vinaigrette

Fresh baby greens tossed with cucumbers, kiwi, and strawberries

Drizzled with a sweet poppy seed dressing

Assorted mini sweet pastries Coffee & tea

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

**Taxes and service charges are additional.

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

OPTION 2 – SANDWICH BOARD

BUFFET PRICE: \$ 39.00

Assorted tea 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 basil pesto dressing

Fresh seasonal fruit platters

Biscotti, assorted cookies, and mini assorted cake bites

Coffee & tea

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

**Taxes and service charges are additional.

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

OPTION 3 – THE UPTOWN

BUFFET PRICE: \$ 49.00

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

Grilled Balsamic Chicken Breast sliced and plattered with red wine aioli

Sliced Medium Rare Beef Striploin, Herbed Horseradish Crust

Served with Tomato and Black Olive Tapenade Farfalle Pasta Salad

Roasted Fennel, Grilled Red Onion, Wilted Baby Spinach

Lemon Vinaigrette

Grilled Creamy New Potato and Green Bean Salad

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

Biscotti, assorted cookies, and mini assorted tarts and pastries

Coffee & tea

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

**Taxes and service charges are additional.

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

OPTION 4 – THE PACIFIC

BUFFET PRICE: \$ 59.00

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

Individual Mini Quiche Tarts

Baby Spinach Avocado Salad with Charred Strawberries

Torched Ponzu Salmon Fingers, Enoki Mushroom Rice Paper Rolls with Plum Compote

Napa Cabbage, Papaya, and Kiwi Salad, Pineapple Vinaigrette

Sweet Potato and Candied 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).

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

**Taxes and service charges are additional.

COCKTAIL (ONE HOUR)

OPTION I – BASIC PACKAGE

\$ 21.00/GUEST based on 4 pieces per person

TORCHED BRIE CROSTINI

Red Pepper Jelly,
Charred Strawberry

BRAISED BEEF ARANCINI

Asiago Cream

SMOKED SALMON CRÊPE

Lemon Cream Cheese, Tobiko

MUSHROOM WELLINGTON

Sesame, Tarragon

ADDED HORS D'OEUVRES

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

Applewood Smoked Cheddar Grilled Cheese Fig Compote
Ginger Lime Shrimps Are Served On Daikon Disks With Wasabi Cream
Beef Slider Chipotle Mayo, Tomato, Arugula
Vietnamese Rice Paper Rolls With Mint, Cilantro, Cucumber, Scallion, And Pepper
Sesame Crusted Rare Tuna Sushi Rice Crisp, Avocado
Black Cod Ceviche Campari Tomato, Lime Chili Salsa Beef Carpaccio With
Duck Confit Cornbread, Tomato Relish
Beef Spiedini Olive Oil, Herbs, Roasted Garlic
Duck And Brie Grilled Cheese Roasted Garlic Thyme
Crema Coconut Shrimp Charred Pineapple Mango Sauce
Sweet Filo Pastry Flower Brie, Caramelized Onion, Fig
Carpaccio Of Beef Cured Olive Tapenade, Parmesan Tuile
Beet Cured Salmon Blini, Sour Cream, Fresh Dill

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

**Taxes and service charges are additional.

COCKTAIL (ONE HOUR)

OPTION 2

\$ 60.00/GUEST based on 4 hors d'oeuvres person plus 2 food stations.

DUCK AND BRIE GRILLED CHEESE

Roasted Garlic Thyme

HERB CRUSTED LAMB CHOP

Preserved Lemon Glaze

THAI GREEN CURRY CHICKEN SATAY

Peanut Sauce

PUFF PASTRY TART CHEVRE

Herbs De Province

SHRIMP CAKES

Cilantro Chili Sauce.

Lemongrass, Lime Zest

BEEF SLIDER CHIPOTLE

Mayo, Tomato, Arugula

INTERACTIVE FOOD STATIONS

ITALIAN STREET FOOD MARKET STAND

Enjoy the flavors of Italy at our market stand; Baskets of warm focaccia and ciabatta Platters of Veal or Chicken Scaloppini, Eggplant Parmesan, sliced bocconcini, provolone, cured ham, spicy sausage, and salami made into mouth-watering sandwiches by a chef.

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 cucumber and mint salad, hummus, tahini, onion, hot peppers.

ADDITIONAL INTERACTIVE FOOD STATIONS:

Steamed Dim Sum Bar

Sashimi Torch & Cryo Station.

Sweet Belgian Waffle Station.

Inquire About More Options!

ADDED HORS D'OEUVRES

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

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

**Taxes and service charges are additional.

3-COURSE PLATED DINNER

OPTION 3

\$ 74.00/GUEST (Can be presented as a buffet set up)

PRE-SET ON TABLES:

Assorted Fresh Artisan Breads With Butter

FIRST COURSE:

Hearty Baby Greens Roast Pear, Fennel, Carrot Ribbon, Cherry Tomato
Lemon Vinaigrette

MAIN COURSE:

Rosemary Chicken Supreme Rosemary & Thyme, Grilled
French Bean, Baby Carrot, Pepper Bundle, Herb Roasted Baby Red Potato
Chicken Demi-Glace Vidal Blanc

DESSERT:

Crème Brulé, Fresh Berries & Compote, Coffee And Tea

OR CHOOSE FROM UPGRADES

MAINS:

- Basil Chicken Supreme Preserved Lemon
- New York Striploin Manhattan
- Pork Rib Roast With Orange Jus
- Canadian Salmon Fillet Miso Glaze
- Braised Beef Short Rib Long Bone

SIDES:

- Basmati Rice Scented With Cumin
- Honey Roasted Heirloom Root Vegetables
- Barley Mushroom Risotto Cake
- Scalloped Potatoes In Lemon Cream
- Asparagus, Sweet Pepper Bundle
- Sugar Snap Peas, Red & Gold Beets

DESSERTS:

- New York Cheesecake
- Decadent Chocolate Vegan Cake
- Apple Pie Deep Cut
- Lemon Tart Brulé

COFFEE AND TEA SERVICE

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

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

**Taxes and service charges are additional.

ALCOHOL UPGRADES

STANDARD BAR PRICE PER PERSON: \$ 43.00
\$ 1050 PER BAR MINIMUM SPEND (BASED ON 7 HOURS OF SERVICE)

Standard Bar May Include:

Absolut Vodka, Skyy Vodka,
Canadian Club Whisky, Maverick Barnburner Whisky
Bacardi White Rum, Captain Morgan Dark Rum, Beefeater Gin, Bombay Gin
Ballantine's Blended Scotch, Johnny Walker Red, Sauza Gold Tequila, Sauza Silver Tequila
Kahlua, Vermouth, Triple Sec, Blue Curacao, Sambuca, Baileys Irish Cream,
Disaronno Amaretto, Drambuie
Beer: Canadian, Coors Light
Wine: Heritage Estate House Red, Heritage Estate House White
Assorted Soft Drinks – Coca Cola Products
Fresh Juice – Orange Juice, Cranberry Juice

PREMIUM BAR PACKAGE ADDITIONAL \$ 10.00 PER PERSON
\$ 1200 PER BAR MINIMUM SPEND (BASED ON 7 HOURS OF SERVICE)

Everything the standard bar has to offer plus may include the following:

Includes a sparkling wine toast with Romeo & Juliet Prosecco,
Grey Goose Vodka, Belvedere Vodka
Lot 40 Canadian Whisky, Crown Royal, Maverick Barnburner Whisky, Bushmills Irish Whisky
Havana Club Dark Rum, Hendricks Gin, Whitley Neill Gin
Chivas 12yr Scotch, Johnny Walker Black
Tromba Blanco Tequila, 1800 Reposada Tequila
Jack Daniels Bourbon, Woodford Reserve Bourbon
Remy Martin Vsop Cognac
Aperol, Campari Aperitivo, Grand Marnier, Jagermeister
Beer : Corona, Stella Artois
Wine: Heritage Estate Marquette, Heritage Estate Vidal Blanc

OPEN NON-ALCOHOLIC HOST BAR SELECTIONS
\$ 15.00 PER PERSON

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

\$ 1050 PER BAR MINIMUM SPEND (BASED ON 7 HOURS OF SERVICE)

STANDARD RAIL DRINK \$ 10.00

Vodka (Sky, Absolute), Rye (Canadian Club), Rum (Captain Morgan, Bacardi),
Gin (Beefeater, Bombay), Scotch (Johnny Walker Red, Ballantine), Tequila (Sauza)

PREMIUM RAIL DRINK \$ 11.50

Vodka (Grey Goose, Belvedere), Rye (Lot#40, Maverick), Rum (Havana Club Dark),
Gin (Hendricks, Whitney Nell), Scotch (Chivas, Johnny Walker Black), Tequila (Tromba)

DOMESTIC BEER \$ 8.00

Coors Lite, Canadian

UPGRADED BEER \$ 10.00

Stella Artois, Corona

WINES

House White and Red Wine - \$ 9.50 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

\$ 42.00 PER HOUR. MINIMUM 6 HOURS

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

ADDITIONAL BAR UPGRADES

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

WINE AND BEER PACKAGE

\$ 28 PER PERSON (BASED ON 2 HOURS OF SERVICE)

Heritage Estate Marquette, Heritage Estate Vidal Blanc,
Beer (Molson Canadian, Coors Light) and Bottled Flat water

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

**Taxes and service charges are additional.

LATE STATIONS

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.

\$ 17.00/ GUEST

SLIDER STATION

(Choose three types)

Cheeseburger, tomato relish, chipotle mayo
Moroccan lamb, tahini, roasted pepper
Pulled pork, onion crisps, rainbow slaw
Tempura mahi, radish slaw, wasabi mayo
Grilled chicken, wild mushroom,
swiss cheese
Fried eggplant, halloumi, chermoula sauce

\$ 16.50/ GUEST

SEAFOOD STATION

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

\$ 32.00/ 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

\$ 850.00

(FLAT FEE - SERVES 150 GUESTS)

PULLED PORK

Mini Pulled Pork Buns with BBQ Slaw
Regular French Fries and Sweet
Potato Fries to include Mayonnaise,
Gravy, and Ketchup

\$ 13.50/ 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.

\$ 840.00

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