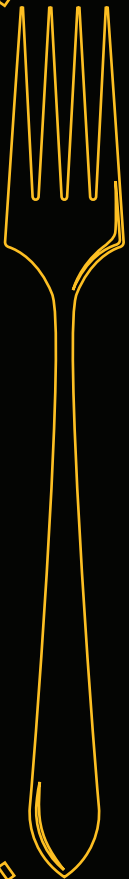


# DINNER MENU PACKAGE




**CATERTRENDZ**<sup>®</sup>  
CULINARY PRODUCTION





**f** [www.facebook.com/CaterTrendzCatering](https://www.facebook.com/CaterTrendzCatering)

 [@catertrendz](https://www.instagram.com/catertrendz)

 [www.catertrendz.com](http://www.catertrendz.com)

 [info@catertrendz.com](mailto: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

|

F (416) 386 1297

## **HORS D'OEUVRES & LATE NIGHT SAVOURY MENU OPTIONS**

(Passed or Stationed)

\$ 4.50 - \$ 10.50/ 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

---

	<b>COCKTAIL/ LATENIGHT</b>	<b>DINNER STATION</b>
<b>ROASTED PIG CARVING STATION</b> with All the Fixin's	\$ 12.65/ GUEST	
<b>POUTINE STATION</b> based on 150 people	\$ 850 FLAT FEE	\$ 16.75/ GUEST
<b>MONTREAL SMOKED MEAT STATION</b> with All the Fixin's	\$ 16.00/ GUEST	
<b>ROASTED LAMB CARVING STATION</b> with All the Fixin's	\$ 16.25/ GUEST	
<b>BEEF CARVING STATION</b> with All the Fixin's	\$ 15.50/GUEST	\$ 22.00/ GUEST
<b>PULLED PORK STATION</b> with All the Fixin's	\$ 15.75/ GUEST	
<b>PORCHETTA STATION</b> with All the Fixin's	\$ 14.60/ GUEST	
<b>GRILLED CHEESE STATION</b> served with ketchup and hot sauce	\$ 8.00/ GUEST	



# CHEF ATTENDED SAVOURY STATIONS

---

	<b>COCKTAIL/ LATENIGHT</b>	<b>DINNER STATION</b>
<b>PASTA STATION</b> select any of the pasta items from our menu	\$ 16.50/ GUEST	
<b>VEGETABLE STIR FRY STATION</b>	\$ 16.00/GUEST	
<b>GOURMET PIZZA STATION</b> toppings to be discussed	\$ 16.00/ GUEST	\$ 20.00/ GUEST
<b>BEEF SLIDER STATION</b> three choices of speciality sliders	\$ 17.50/ GUEST	
<b>PRETZEL BAR</b> freshly made soft pretzels with choice of toppings and dips	\$ 7.15/ GUEST	
<b>PEROGY BAR</b> potato and cheese filled perogies served with an assortment of toppings	\$ 13.00/ GUEST	\$ 21.15/ GUEST
<b>TACO STATION</b> warm soft and hard tortillas with choice of fillings	\$ 13.55/ GUEST	\$ 21.00/ GUEST
<b>TATOR TOT STATION</b> served with a variety of toppings	\$ 880 FLAT FEE	
<b>CHICKEN WINGS</b> tossed in client's choice of sauces	\$ 15.40/ GUEST	\$ 20.85/ GUEST
<b>DUMPLINGS BAR</b> variety of traditional steamed dim sum pouches	\$ 11.55/ GUEST	
<b>OYSTERS BAR</b> Canadian oysters shucked by hand (\$150 Attendant – 1hr)	\$ 17.60/ GUEST	

# CHEF ATTENDED SUSHI STATION

---

---

## ASSORTED SELECTION OF SUSHI PLATTERS

prepared & served with soy sauce, wasabi & pickle ginger

*\$17.00/ guest*

# CHEF ATTENDED SWEET STATIONS

---

---

## SWEETS TABLE

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

\$ 16.50/ GUEST

## ALL NIGHT CAFÉ

speciality coffees and teas  
served with a selection of cookies

\$ 840 FLAT FEE

## ICE CREAM SANDWICH BAR

based on 150 people

\$ 825 FLAT FEE

## COOKIE DOUGH STATION

based on 150 people

\$ 880 FLAT FEE

## BEAVER TAILS

delicious deep fried dough  
served with choice of toppings

\$ 13.75/ GUEST

## S'MORES BAR

based on 150 people

\$ 880 FLAT FEE

## CANDY TABLE

based on 150 people

\$ 1200 FLAT FEE

## NUTELLA BAR

assortment of Nutella topped pastries

\$ 18.15/ GUEST

## WAFFLE BAR

served with choice of toppings

\$ 8.00/ GUEST

## MAPLE SYRUP TABLE

assortment of sweet and savoury maple delicacies

\$ 11.00 GUEST

# ANTIPASTO BAR

---

---

**ANTIPASTO BAR**      \$ 16.50/ 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**      \$ 21.00/ 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**      \$ 18.15/ GUEST (C/LND)

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**

\$ 28.60/ GUEST

Assortment of hot seafood



**SOUPS** \$ 12.05/ 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

\$ 12.05/ 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)

\$ 14.95/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

\$ 15.95/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

\$ 13.95/ 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

\$ 17.05/ 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

\$ 20.45/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

\$ 38.75/ GUEST

### **ROASTED RED PEPPER & GOAT CHEESE STUFFED CHICKEN SUPREME**

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

\$ 43.45/ GUEST

### **GRILLED BONE-IN AAA' PRIME RIB STEAK**

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

\$ 48.45/ GUEST

### **AAA' NEW YORK STRIPLOIN**

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

\$ 48.45/ GUEST

### **BONE-IN VEAL CHOP**

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

\$ 53.00/ GUEST

### **HERB & MUSTARD CRUSTED LAMB CHOPS**

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

\$ 53.00/ GUEST

### **SLOW BRAISED BEEF SHORT RIBS**

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

\$ 54.45/ GUEST

### **AAA' BEEF TENDERLOIN**

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

\$ 48.45/ GUEST

### **VEAL MEDALLION DUO**

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

\$ 53.00/ GUEST

## FROM THE SEA

---

### **PAN SEARED ARCTIC CHARR**

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

\$ 45.00/ GUEST

### **HERB CRUSTED HALIBUT**

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

\$ 49.00/ GUEST

### **SLOW COOKED ATLANTIC SALMON**

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

\$ 45.00/ GUEST

### **LEMON BAKED BLACK COD**

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

\$ 49.00/ GUEST

## DUOS

---

### **GRILLED CHICKEN SUPREME & BEEF TENDERLOIN**

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

\$ 50.00/ GUEST

### **ROASTED NEW YORK STRIPLOIN & GRILLED JUMBO SHRIMP**

Yukon Gold Mashed Potatoes, Seasonal Vegetables

\$ 63.25/ 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

\$ 40.75/ 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

\$ 40.75/ GUEST

*Customized options are encouraged.*

# CATERTRENDZ CULINARY DESSERTS, MINIATURES & LATE NIGHT SWEETS

(\* assorted flavour options available)

---

---

<b>SORBET OR ICE CREAM &amp; BERRIES*</b>	\$ 10.45/GUEST
<b>APPLE PIE &amp; ICE CREAM*</b>	\$ 15.40/GUEST
<b>TARTUFO ICE CREAM</b>	\$ 15.40/GUEST

## SELECTION OF MINIATURES

Customize & choose from our many selections of Miniatures to create a Trio dessert for \$ 19.45/ 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

\$ 68.20 TO \$ 72.00

### 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





**CATERTRENDZ®**  
CULINARY PRODUCTION

Corporate Office

T (416) 386 9946

F (416) 386 1297

[info@catertrendz.com](mailto:info@catertrendz.com)

[catertrendz.com](http://catertrendz.com)

