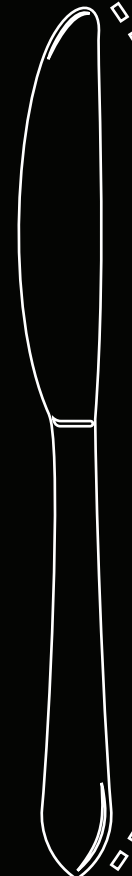
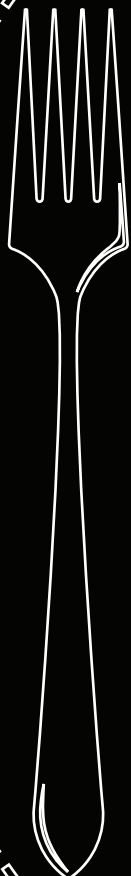
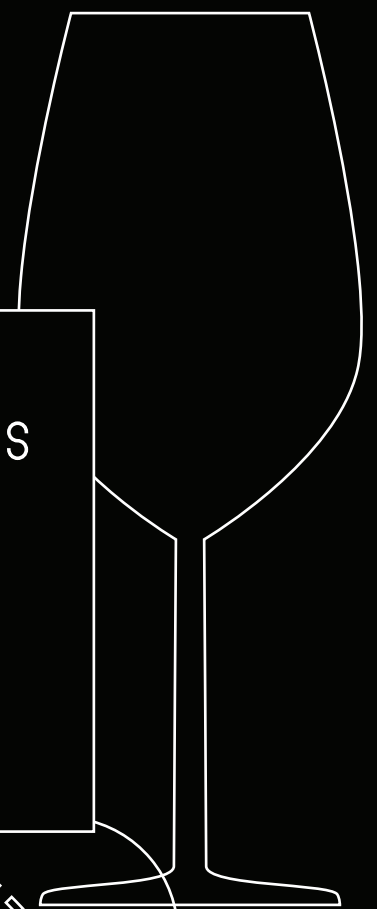


DINNER MENU SUGGESTIONS




CATERTRENDZ[®]
CULINARY PRODUCTION





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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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HORS D'OEUVRES

priced per item · minimum one dozen per selection

VEGETARIAN

- TRUFFLE CROSTINI** wild mushroom, goat cheese, soffritto
TORCHED BRIE CROSTINI red pepper jelly, charred strawberry
CHEDDAR GRILLED CHEESE smokey tomato relish
APPLEWOOD SMOKED CHEDDAR GRILLED CHEESE fig compote
BRIE GRILLED CHEESE roasted garlic, apple jam
MAC & CHEESE truffle, herbed breadcrumbs
SPANAKOPITA feta, spinach, tzatziki
PIZZETTE CURED TOMATO, basil, balsamic
PUFF PASTRY TART chevre, herbs de province
FILO PASTRY FLOWER brie, caramelized onion, fig
ARANCINI WILD MUSHROOM tomato bhaji sauce
MUSHROOM WELLINGTON sesame, tarragon
TOMATO BISQUE tortilla crisp, avocado crema
VIETNAMESE RICE PAPER ROLLS sweet chili sauce (vg, df, gf)
VEGGIE SLIDER tomato, cucumber, spinach, red pepper relish (vg, df)
YUKON POTATO FRITES smokey bbq aioli
SWEET POTATO FRITES chipotle aioli
VEGETABLE SPRING ROLL plum chili sauce
HEIRLOOM TOMATO buffalo mozzarella, basil, balsamic glaze (gf)
CAPRESE SALAD bocconcini, cherry tomato, basil, pomegranate balsamic (gf)

(V) Vegetarian (VG) Vegan (GF) Gluten-free (DF) Dairy-free

HORS D'OEUVRES

priced per item · minimum one dozen per selection

MEAT

CORNFLAKE CHICKEN mini waffle, maple glaze
GREEN CURRY CHICKEN SATAY peanut sauce, cilantro (gf, df)
SPICY MOROCCAN CIGAR tahini, pomegranate
SPICED CHICKEN TACO avocado, corn relish, rainbow slaw
BEEF SLIDER chipotle mayo, tomato, arugula (df)
BRAISED BEEF ARANCINI asiago cream
BACON CHEDDAR BURGER potato fritter, red pepper relish
BEEF SPIEDINI olive oil, herbs, roasted garlic (df)
DUCK AND BRIE GRILLED CHEESE roasted garlic thyme crema
PULLED PORK SLIDER corn relish, rainbow slaw (df)
BRAISED BEEF CHEEK TACO salsa, crispy onion, rainbow slaw
CARPACCIO OF BEEF cured olive tapenade, parmesan tuile (gf)
BEEF WELLINGTON baconaise, red wine reduction
LAMB KOFTA KEBAB tzatziki (gf)
DUCK CONFIT cornbread, tomato relish
GRILLED BALSAMIC POMEGRANATE LAMB CHOP chermoula sauce (df, gf)
HERB CRUSTED LAMB CHOP preserved lemon glaze (df)

SEAFOOD

GINGER LIME SHRIMP daikon disk with wasabi cream (gf, df)
CALAMARI FRITTI lemon aioli
BEET CURED SALMON blini, sour cream, fresh dill
HONEY GLAZED CHILI GARLIC SHRIMP skewered, with lemongrass, lime aioli (gf, df)
CHARRED RARE TUNA sesame wonton, pickled ginger
YUZU CRAB SALAD sushi rice cake, grilled scallion (gf, df)
SESAME CRUSTED RARE TUNA sushi rice crisp, avocado (gf, df)
COCONUT SHRIMP charred pineapple mango sauce (df)
CRISPY MAHI MAHI TACO avocado, rainbow slaw
SMOKED SALMON CRÊPE lemon cream cheese, tobiko
TORCHED SALMON POKE ponzu, oyster mushroom, sushi rice (df)
CUCUMBER BARREL smoked trout, pickled red onion (gf)
SMOKED SALMON WRAPPED SCALLOP jalapeño crema, avocado (gf)
BLACK COD CEVICHE campari tomato, lime chili salsa (gf, df)

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APPETIZERS

priced per person

SOUP

- BUTTERNUT SQUASH SWEET POTATO PUREE** maple green apple chip (v) (vg) (gf) (df)
POTATO AND LEEK arugula pesto (v) (vg) (gf) (df)
ROASTED TOMATO RED PEPPER BISQUE avocado crema, tortilla crisps (v) (vg) (gf) (df)
CALDO VERDE chorizo, kale crisps (gf) (df)
MINISTRONE traditional vegetable cannellini bean, basil seedling (gf) (df)
WILD MUSHROOM TRUFFLE herbed goat cheese (v, gf)
LOBSTER BISQUE brandy, fingerling potato crisp (gf)

SALAD & STARTER

- ORGANIC BABY GREENS** grilled asparagus, julienne peppers, oregano vinaigrette (vg, gf, df)
ORGANIC BABY GREENS goat cheese, champagne & strawberry vinaigrette (vg, gf)
ARUGULA BABY SPINACH pickled anise scented red onion, champagne vinaigrette (vg, gf, df)
HEARTY BABY GREENS roast pear, fennel, carrot ribbon, cherry tomato, lemon vinaigrette (vg, gf, df)
AVOCADO & ROASTED CORN campari tomato, cilantro, preserved lime dressing (vg, gf, df)
ROMAINE HEARTS pancetta, parmesan tuile, roasted garlic dressing (gf)
ARUGULA & GRILLED PEAR candied walnut, asiago, olive oil, balsamic pomegranate reduction (v, gf)
CAESAR BOUQUET romaine bouquet, ciabatta, asiago, smoked bacon, preserved lemon dressing
GOLD & RED ROASTED BEET grilled fennel, arugula, fior di latte, pistachio vinaigrette (v, gf)
WATERMELON, BASIL, FETA, olive oil, lemon juice, mint leaves (seasonal) (v, gf)
CAMPARI TOMATO, buffalo mozzarella, fresh basil leaves, olive oil, balsamic reduction (v, gf)
TUNA & WATERMELON sashimi tuna, tobiko caviar, yuzu and ginger threads (seasonal) · (gf, df)

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APPETIZERS

priced per person

PASTA

PENNE ARRABIATA chili olive oil, shaved parmesan (v)

FETTUCCHINI vodka rosé sauce, shaved asiago, basil seedlings (v)

TAGLIATELLE AL SUGO DI FUNGHI wild mushroom, tomato ragu, arugula, parmesan (v)

PAPPARDELLE PUTTANESCA sauce romesco, kalamata olives, oregano, pecorino (v)

THREE CHEESE RAVIOLI three peppers, limoncello cream, mint, pecorino (v)

MUSHROOM & CHEESE AGNOLOTTI, shimeji mushrooms, red wine onions, amaretto & sage cream (v)

SWEET POTATO GNOCCHI basil arugula pesto, broccoli pepper slaw, shaved parmesan (v)

RISOTTO wild mushrooms, truffle essence, grana padano shavings (v)

WITH BRAISED BEEF

WITH LAMB CHOPS

RISOTTO MILANESE saffron, sweetpeas, cured tomato, grana padano (v)

FUSILLI roasted piri piri chicken, chorizo and peppers, cilantro cream, sharp cheddar

GOLDEN POTATO GNOCCHI lobster truffle parmesan sauce, basil seedlings, tarragon

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ENTREE

priced per person

MEAT

- ROSEMARY CHICKEN SUPREME** rosemary & thyme, grilled
BASIL CHICKEN SUPREME preserved lemon basil marinated, pan seared
MEDITERRANEAN STUFFED CHICKEN SUPREME arugula, sundried tomato, olives, pan roasted
MUSHROOM STUFFED CHICKEN SUPREME wild mushrooms, garlic & herbs, pan roasted
PEPPER & GOAT CHEESE STUFFED CHICKEN SUPREME ras el hanout, grilled
NEW YORK STRIPLOIN bbq spice rub, grilled (gf)
NEW YORK STRIPLOIN Manhattan cut, herb marinated, reverse seared (gf)
RIB EYE STEAK herb pepper rub, grilled (gf)
PRIME RIB STEAK BONE-IN garlic & herbs, grilled (gf)
BEEF SHORT RIB LONG BONE braised slowly, port wine, rich natural jus (gf)
BEEF TENDERLOIN Tournedos truffle butter glaze, pan seared (gf)
BEEF TENDERLOIN BBQ smoked rosemary rub, honey butter glaze, grilled (gf, df)
TUSCAN VEAL CHOP sage and rosemary, vermouth glaze, grilled (gf)

SUGGESTED ACCOMPANIMENTS

yukon butter whipped potato
yukon & yam marbled potato
duck fat roasted fingerling potato
honey roasted heirloom root vegetables
grilled scallion polenta

asparagus, sweet pepper bundle
roasted corn and bean salsa
sugar snap peas, red & gold beets
wild mushroom sauté

beef demi-glace baco foch
beef demi-glace raspberry marquette
chicken demi-glace vidal blanc
sweet pepper chutney

yukon roasted garlic mashed potato
herb roasted baby red potato
herb roasted yukon and sweet potato
barley mushroom risotto cake
Moroccan cauliflower quinoa

french bean, baby carrot, pepper bundle
grilled vegetable ragout
salt roasted heirloom beets

beef demi-glace port wine reduction
beef demi-glace peppercorn brandy
chicken demi-glace blueberry apple cider
leek & lemon gremolata

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ENTREE

priced per person

SEAFOOD

CANADIAN SALMON FILLET herb crusted, grilled, beurre blanc

CANADIAN SALMON FILLET miso honey glaze, lemon roasted shimeji mushrooms, pan seared

ARCTIC CHAR cherry tomato relish, pan seared

PACIFIC HALIBUT shallot orange honey glaze, grilled

BLACK COD yuzu crust, pan roasted

SUGGESTED ACCOMPANIMENTS

basmati rice & peas scented with cumin
scalloped potatoes in lemon cream
risotto cake Milanese
vanilla poached daikon

basmati rice pilaf
jasmin fried rice
jacket roasted sweet potato

asparagus, sweet pepper bundle
roasted corn and bean salsa
sugar snap peas, red & gold beets

french bean, baby carrot, pepper bundle
edamame ragout
salt roasted heirloom beets

chive beurre blanc
miso honey glaze
shallot orange honey glaze
sweet pepper chutney

sparkling strawberry vidal cream
cherry tomato relish
tarragon velouté
caper & lemon persillade

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ENTREE

priced per person

VEGETARIAN & VEGAN

EGGPLANT PARMESAN sauteed spinach, fior di latte, tomato basil sauce (v)

MUSHROOM WELLINGTON grilled asparagus, arugula pesto, walnuts (v, can be made nut free)

STUFFED ROMANO PEPPER quinoa pilaf stuffing, saffron, sauce romesco (vg)

PORTOBELLO MUSHROOM STEAK olive oil & herb marinated, balsamic pomegranate glaze (vg)

EGGPLANT INVOLTINI tofu, peppers, zucchini, heirloom carrot, tomato basil sauce (vg)

SWEET POTATO GNOCCHI handmade, broccoli slaw, zucchini, cherry tomato, basil arugula pesto (v)

SUGGESTED ACCOMPANIMENTS

basmati rice & peas scented with cumin
honey roasted heirloom root vegetables
grilled scallion polenta

asparagus, sweet pepper bundle
roasted corn and bean salsa
sugar snap peas, red & gold beets

basmati rice pilaf
barley mushroom risotto cake
Moroccan cauliflower quinoa

french bean, baby carrot, pepper bundle
edamame ragout
salt roasted heirloom beets

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DESSERT

priced per person

PLATED

VANILLA BEAN CRÈME BRULÉ burnt sugar crackling, fresh berries & compote

APPLE CRUMBLE raisins, crème anglaise, fresh mint, in martini glass

LEMON TART BRULÉ fresh berries & compote

PREMIUM

APPLE PIE deep cut, candied walnut, vanilla ice cream (v)

NEW YORK CHEESECAKE raspberry coulis, fresh berries & compote (v)

CHOCOLATE MOLTEN LAVA CAKE crème anglaise, fresh berries & compote (v)

FLOURLESS CHOCOLATE CAKE berry compote, chocolate shavings (v) (gf)

CHOCOLATE CADILLAC CHEESECAKE crème grand marnier, fresh berries, candied orange (v)

BLACK OUT TORTE cherry coke glaze, chocolate shavings, fresh berries (v)

TRIPLE CHOCOLATE MOUSSE berry coulis, cookie crumble (v)

DECADENT CHOCOLATE VEGAN chocolate shavings, fresh berries (vg)

MINIATURE TRIO OR SINGLE

mango mousse cake

chocolate cranberry cake

crème brulé mini

white chocolate mousse cup

lemon brule tartlet

flourless chocolate ganache cake

dark chocolate strawberry

raspberry vanilla mousse cake

chocolate truffle cake

dark chocolate mousse cup

butter tartlet

cheesecake square

raspberry mousse cup

white chocolate strawberry

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COCKTAIL STATIONS

priced per person

SELF-SERVE

ANTIPASTO

prosciutto, soppressata, carved parmesan cheese, grilled balsamic vegetables, marinated artichokes, marinated olives, bocconcini & tomato salad focaccia & flatbread

DELUXE ANTIPASTO

choose two seafood options below added to the antipasto bar
frutti di mare, mussels, scallops, shrimp cocktail tower, calamari, torched salmon, smoked salmon

BEEF CARVERY

hand carved corned beef, low & slow bbq brisket, smoked turkey breast
rye breads, mustards and kosher dills, deli style coleslaw

GOURMET PIZZA

European style square pizza - choose 3 varieties
margherita, cheese & tomato
pepperoni, cheese, tomato sauce
Hawaiian, pineapple, prosciutto
vegetarian, grilled veg, artichoke, basil pesto
Greek, feta, onion, peppers, oregano
meat lovers, bacon, chorizo, pepperoni

TACO BAR

crispy mahi, pepper relish, avocado, vinaigrette slaw
jerk chicken, rice & peas, gravy, mango salsa
fried avocado, grilled tomato, peppers, rainbow slaw

SLIDER BAR

(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

ARTISANAL CHEESE TABLE

fresh fruit, compote, honey, roasted nuts,
artisan breads & flatbreads

NOODLE STATION

noodles with Asian vegetables,
pad Thai sauce, presented in small Asian
takeout boxes with chopsticks

SUSHI BAR

fish and vegetarian hosomaki, nigiri,
California wasabi, soy sauce
chef in traditional attire preparing at station
minimum order of 75 guests

OYSTER BAR

fresh selection of seasonal oysters
horseradish, mignonette, lemon,
hot sauce, vodka
chef attended
minimum order of 75 guests

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DINNER STATIONS

priced per person

SELF-SERVE

PASTA STATION

select any of the pastas from our menu
priced per selection

PRIME RIB BEEF CARVERY

hand carved prime rib of beef
steamed green beans, baby carrots, zucchini
mashed or roasted yukon potatoes
Yorkshire pudding, red wine jus, horseradish,
mustards artisanal bread rolls

KEBAB STATION

lemon chicken, tzatziki, shaved red onion, tomato
lamb kofta, chermoula, cured olives
beef spiedini, roasted garlic olive oil, fresh herbs
grilled veg kebab, basil pesto, halloumi
herb roasted potatoes, pita bread

SHAWARMA CARVERY

spice-rubbed chicken, hummus, babaganoush,
tahini, tomato cucumber salad,
shredded lettuce, pita bread

MEDITERRANEAN SANDWICH BOARD

chicken piccata, veal scallopini, eggplant parmesan
falafel, chicken shawarma, pulled lamb shawarma,
tomatoes, cucumber, lettuces, mustards, aioli,
relishes, tahini, peppers, onions, pickles
baguette, focaccia, ciabatta, pita breads

TACO STATION

(choose three types)
crispy mahi, pepper relish, avocado, vinaigrette slaw
grilled steak, cheddar, sauteed peppers, BBQ slaw
jerk chicken, rice & peas, gravy, mango salsa
fried avocado, grilled tomato, peppers, rainbow slaw
pulled pork, corn relish, crispy onion, creamy slaw
coconut shrimp, grilled pineapple, mango slaw
served with Spanish rice, refried beans,
corn & flour tortillas, salsa cruda, guacamole,
shredded cheddar, sriracha sauce and sour cream

GOURMET PIZZA DINNER

wood fired wedges - choose 3 varieties
margherita, cheese & tomato
pepperoni, cheese, tomato sauce
Hawaiian, pineapple, prosciutto
vegetarian, grilled veg, artichoke, basil pesto
Greek, feta, spinach, onion, peppers, oregano
meat lovers, bacon, chorizo, pepperoni

SALAD BAR

romaine, sweet and bitter greens, arugula, spinach
pesto pasta salad, creamy potato salad
tomato bocconcini, marinated artichoke, fennel
asparagus, peppers, cherry tomato, carrot curls
cucumber and red onion, sauteed mushrooms
croutons, walnuts, roasted pear, preserved lemon
Caesar, lemon honey, balsamic dressings, olive oil
grated cheddar, parmesan cheeses

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CHEF ATTENDED STATIONS

priced per person

SMALL PLATES

NOODLE STIR FRY STATION

(choose two types)

traditional pad Thai, chicken, veg or shrimp
fried miso tofu, soba noodle, avocado, edamame
udon noodle, ginger bok choy, shiitake
chicken teriyaki ramen noodle, broccoli
chow mein with chicken

POKE BOWL (gf)

sushi rice, sesame, edamame, shiitake,
sprouts, daikon, nori, ginger broth
choose ponzu salmon or tuna

GRILLED CHEESE GOURMET

applewood smoked Cheddar
Emmental, Brie, mild Cheddar
bacon, duck confit, braised beef,
pulled pork, piri piri chicken
baguettes, rye loaves, Texas toast

PORCHETTA CARVERY

house made rosemary and sage pork belly with
mostarda, apple fennel salad
scaloped potato, artisanal buns

STEAMED DIM SUM BAR

chicken and vegetarian varieties.
traditional bamboo steamers and ceramic spoons,
orange hoisin, ginger soy, spicy plum

TAPAS

grilled chorizo, cured ham, charred tuna
Spanish tortilla, empanada, patatas bravas
marinated garbanzo beans, artichokes and olives
strong cheeses, baguette rustico

TORCH AND CRYO SEAR STATION (gf)

sashimi salmon, tuna
plate torched, lemon garlic butter
cryo griddle seared, yuzu glaze
sushi rice, rosewater, lavender

BEEF TENDERLOIN CARVERY

spice blackened crust, thin sliced
brown butter truffle cream
candied double smoked bacon, grilled onion
potato rosti

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SWEET STATIONS

priced per person

SELF-SERVE

SWEET TABLE (v)

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

DELUXE PORTUGUESE SWEET TABLE (v)

decorated fresh fruit, mini cakes, and squares
lemon tarts, fruit tartlets, custard tarts, cannoli,
chocolate coconut cake, cheesecake lollipops
macarons, chocolate truffles
served with coffee and tea

NUTELLA BAR

large nutella jars decorate the table
nutella cheesecake, nutella iced cupcakes,
nutella on-the-rocks in a plexi cup with a spoon,
mini waffles drizzled with nutella and whipped cream
nutella brownies / nutella filled croissants / nutella topped mini donuts

CUPCAKE STATION

vanilla, chocolate & red velvet cupcakes, chocolate
& vanilla buttercream, cream cheese icing,
sprinkles, candy

BEAVER TAILS

hand stretched sweet dough, deep fried
cinnamon sugar, fruit preserves, maple syrup

CHURROS

sea salt, cinnamon & sugar, chocolate with sprinkles
chocolate sauce, dulce de leche, creme anglaise

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SWEET STATIONS

priced per person

ATTENDED

CANADIAN SWEET STATION

hand dipped dark chocolate bacon, maple bacon,
bacon and maple mousse, double smoked candied bacon
maple glazed cured salmon, sweet mini pancakes
nut and dried fruit chocolate bark

CHOCOLATE FOUNTAIN

Warm Belgian chocolate, skewered fruits and strawberries
ladyfingers, biscuits, cookies and marshmallows
serves 100

ICE CREAM SANDWICH BAR (v)

french vanilla or chocolate ice cream,
caramel, chocolate ganache,
chocolate and butterscotch chips
rainbow sprinkles, chocolate chip or
oatmeal raisin cookies

WAFFLE OR CRÊPE BAR

prepared at the table
fruit compote, maple syrup, fresh berries,
chocolate sauce, caramel, creme anglaise,
vanilla whipped cream

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LATE-NIGHT PASSED CANAPÉS

suggested, served room temp - priced per piece

- TRUFFLE CROSTINI** wild mushroom, goat cheese, soffrito
- FILO PASTRY FLOWER** brie, caramelized onion, fig
- VIETNAMESE RICE PAPER ROLLS** sweet chili sauce
- GREEN CURRY CHICKEN SATAY** peanut sauce, cilantro
- SWEET POTATO FRITES** chipotle aioli
- BEET CURED SALMON BLINI**, sour cream, fresh dill
- GINGER LIME SHRIMP** daikon disk with wasabi
- DUCK CONFIT CORNBREAD**, tomato relish
- SMOKED SALMON CRÊPE** lemon cream cheese, tobiko

LATE-NIGHT STATIONS *serves 150*

POUTINE STATION

shoestring fries, cheese curds, shredded cheddar, bacon, smoked meat, gravy

PRETZEL BAR

soft pretzels sea salt, parmesan cheese, sour cream & onion, cinnamon & sugar chocolate drizzle, caramel drizzle, or mustard for dipping

CANDY TABLE

assortment of candies with containers and scoops provided

S'MORES BAR

Marshmallows, graham crackers, chocolate, and raspberry puree

ALL NIGHT CAFÉ

specialty coffees and teas served with a selection of cookies and biscotti

THE BIG SHOW *priced per person*

PORTUGUESE LATE NIGHT SEAFOOD BUFFET

Baby lobster, crab legs, grilled shrimp, marisco seafood salad, Portuguese codfish and shrimp rolls, P.E.I. mussels, tomato wine broth, torched salmon skewers, smoked salmon, smoked mackerel and trout lemon garlic butter, cream cheese and capers, cocktail sauce, lime aioli, traditional Portuguese breads

LOBSTER TAILS, lemon garlic butter, coconut curry, orange basil cream

ALASKAN KING CRAB LEGS, lemon garlic butter, chermoula, chipotle mayo

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