tk's catering

Deliciously Beautiful Events

Party By The Tray

Breads

House Made Focaccia – Barese Style with Roasted Garlic, Fresh Tomatoes, Herbs, Olive Oil and Sea Salt – Full Pan – Ready To Cut – serves 10-20ppl. $25

Freshly Baked Baguette with Creamery Butter (2pcs/serving) $1.25

Assorted Dinner Rolls with Creamery Butter (1.5/serving) $1.50

Assorted Crusty Italian Breads with Creamery Butter (2pcs/serving) $1.50

Assorted Artisan Breads, Rolls, Flat Breads served with Creamery Butter and Roasted Vegetable Spread (2pcs/serving) $2.50

Soups

(Priced Per Litre, min 4ltr order) (2 Servings/Litre)

Cream of Broccoli with Cheddar $9/ltr

Cream of Wild Mushroom with Fresh Thyme $11/ltr

Hearty Beef Barley with Winter Vegetables $10/ltr

Mama's Own Minestrone $9.00/ltr

Roasted Butternut Squash with Curry Crème Fraiche $12/ltr

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Classic Chicken and Pasta $9/ltr
Chicken Tex Mex with Fresh Lime and Cilantro $10/ltr
Italian Wedding Soup with Baby Meatballs, Fresh Spinach and Pastina $10/ltr

Salads

½ pan 8-12pp. full pan 20-30ppl.
48oz. 6-8ppl. 80oz. 10-15ppl. 160oz. 20-30ppl.
Greens are served in ½ and full pans; all other salads are served in bowls

Market Greens with Romaine and Spring Mix, assorted fresh toppings and house vinaigrette on the side
½ $22 Full $42

Baby Greens with fresh topping and balsamic vinaigrette on the side
½ $25 Full $44

Baby Greens with dried fruits, berries and roasted walnuts and balsamic vinaigrette on the side
½ $30 Full $50

Baby Greens with roasted pears, berries, brie and almonds and balsamic vinaigrette on the side
½ $45 Full $80

Baby Greens topped with Candied Pecans, Goat Cheese, Strawberries, Candied Cranberries and Berry Balsamic Vinaigrette on the side
½ $45 Full $80

Baby Greens with Grilled Peaches, Toasted Almonds and Blue Cheese, poppy seed vinaigrette on the side
½ $45 Full $80

Baby Greens with Roasted Squash, Pumpkin Seeds, Walnuts and Shaved Parmesan and house vinaigrette on the side
½ $45 Full $80

Greek Salad with feta, chopped veggies, olives and oregano dressing on the side
½ $30 Full $55

Hearts of Romaine with mandarin oranges, almonds, wonton crisps with a sesame seed vinaigrette on the side
½ $35 Full $70
Classic Caesar Salad – Ready To Toss with Parmesan, Croutons and Creamy Garlic Dressing on the side
½ $35 Full $60
Italian Antipasto Salad
Salami, sundried tomatoes, olives, roasted peppers, shaved parmesan and baby spinach with a lemon basil vinaigrette on the side
½ $50 Full $85
Summer Caprese Salad with fresh basil and balsamic glaze
48oz. $35 80oz. $53 160oz. $120
Farfalle Pasta Salad – sundried tomato, parsley, roasted garlic and white balsamic vinaigrette
48oz. $35 80oz $50 160oz. $65
Tk's Sweet and Spicy Asian Noodle Salad
48oz. $35 80oz $50 160oz. $65
Orzo Pasta Salad – Bruschetta or Grilled Vegetable
48oz. $35 80oz $50 160oz. $65
Mediterranean Cous Cous
48oz. $35 80oz $50 160oz. $65
Israeli Cous Cous
48oz. $35 80oz $50 160oz. $65
Summer Vegetable Quinoa with Feta
48oz. $40 80oz $75 160oz. $125
Broccoli Salad – with bacon, Bermuda onion, raisins and a creamy dressing
48oz. $35 80oz $50 160oz. $65
Summer Green Bean and Chick Pea Salad – summer peppers, onions and sweet vinaigrette
48oz. $35 80oz $50 160oz. $65
Seven Bean Tuscan Salad with Feta
48oz. $35 80oz $50 160oz. $65

Traditional Salads – Egg and Potato, Pasta, Coleslaw – Vinaigrette or Creamy
48oz. $30 80oz $45 160oz. $75

Pasta

served with parmesan, roasted red chili flakes in oil, upon request
½ pan 8-12pp. full pan 20-30ppl.

Classic Meat and Cheese Lasagna 8pc/24pc
½ $55 Full $90

Deluxe Vegetarian Lasagna with Pesto Ricotta, Fresh Spinach, Assorted Veggie, Creamy Mozzarella and Parmesan 8pc/24pc
½ $60 Full $100

Three Cheese Lasagna 8pc/24pc
$50 Full $85

Meat Manicotti OR Spinach and Ricotta Cannelloni
40pcs $90

Spinach Agnolotti with Rose
60pcs $120

Ricotta Ravioli with Spinach Rose
60pcs $120

Butternut Squash Ravioli with Burnt Butter and Sage Cream Sage
60pcs $150

Ricotta, Parmesan and Mozzarella Baked Pasta with Diced Tomatoes and Basil
½ $40 Full $60

Gemelli with Rose, Ground Beef and Mozzarella Bake
½ $45 Full $70

Italian Greens, Roasted Garlic, Spicy Italian Sausage and Red Chili Flakes
½ $45 Full $70

Penne with Tomato Basil Sauce
½ $25 Full $40

Penne with Rose

½ $28 Full $45
Fusilli Alfredo
½ $30 Full $50
Rigatoni Bolognese
½ $30 Full $50
Sundried Tomato and Pesto Cream with Fusilli
½ $35 Full $55
Penne alla Vodka
½ $35 Full $60
Penne with Smoked Salmon Vodka Sauce
½ $40 Full $65
Sundried Tomato, Roasted Garlic and Grilled Chicken Penne
½ $50 Full $90
Cheese OR Meat Tortellini with Tomato Basil Sauce
½ $40 Full $55
Polenta Square with Rich Decadent Ratatouille
20pcs $100
Herb Polenta with Mushroom and Chicken Cream Sauce
20pcs $120

Rice and Potatoes

½ pan 8-12pp. full pan 20-30ppl.

Rice Pilaf - diced veggie, butter and white wine
½ $20 Full $35
Yellow Rice – toasted almonds and raisins
½ $25 Full $40
Greek Rice – yellow rice with oregano and crumbled feta
½ $25 Full $40
Chicken, Pork or Veggie Fried Rice
½ $35 Full $55
Parisian Potatoes
½ $35 Full $55
Potato Wedges with Cracked Black Pepper and Sea Salt

½ $30 Full $50
Greek Style Lemon Potatoes
½ $32 Full $52
Jalapeño and Cheddar Baked Potatoes
½ $40 Full $60
Traditional Scalloped Potatoes
½ $35 Full $55
Mashed Potato with Sweet Potato Swirl
½ $45 Full $75
Mashed Potato with Sweet Potato Swirl with Candied Pecan Topping
½ $55 Full $90
Mashed Potatoes –butter and cream, roasted garlic, cheddar, horseradish or goat cheese
½ $30 Full $50
Twice Baked Potatoes with Sour Cream on Side – green onion and bacon 20pcs $60
Loaded Potato Skins – pulled pork, caramelized onions and shredded cheese 20pcs $100

Vegetables

½ pan 8-12pp. full pan 20-30ppl.
Buttered Root Vegetables – carrots and turnip
½ $30 Full $55
Buttered Seasonal Vegetables – root veggies, beans, peppers plus seasonal vegetables
½ $30 Full $55
Green Beans with Toasted Almonds
½ $35 Full $55
Sautéed Peas and Mushrooms
½ $28 Full $45
Rapini with Roasted Garlic and Red Chili Flakes
½ $45 Full $65
Butter and Maple Glaze Carrots

½ $25 Full $40
Roasted Vegetable and Potatoes – root veggies, onions, garlic and potatoes
½ $40 Full $70
Grilled Peppers with Herb Goat Cheese
½ $45 Full $80
Grilled Vegetable Platter – served at room temperature
12" $60 16" $85 18" $110

Poultry

Roasted Chicken Pieces – peri peri, bbq, or herb roasted 40pcs $110 (suggest 2pc/person as a main)
¼ Cut Roasted Chicken 20pcs $110
¼ Cut Roasted Chicken with Artisan Stuffing 20pcs $140
Roasted Maple Bacon Chicken Thighs 20pcs $55 (suggest 2pc/person as a main)
5oz. Boneless Breast of Chicken (lightly floured or grilled) with Choice of sauce – mushroom, marsala, picatta, white wine and herb, sage beurre blanc sundried tomato and goat cheese, roasted garlic and tomato, fresh tomato, jalapeño and cilantro salsa OR pancetta and mushroom 20pcs $120
8oz Supreme Breast Of Chicken with Summer Vegetable and White Wine Sauce 10pcs $140
Chicken Breast Stuffed with Choice of – broccoli and cheese, sundried tomato and goat cheese, kiev, roasted pepper, basil and provolone or cordon bleu 20pcs $170
Chicken Parmigianino 20pcs $130
Chicken Cutlet with Fire Roasted Peppers and Roasted Garlic on the side OR Fried Banana Peppers and Onions 20pcs $120
6oz. Chicken Brochette with Fresh Lemon, Dill and Tzatziki on the side 20pcs $150
Roasted Turkey with Artisan Stuffing, Rich Gravy and Cranberry Compote 10 - 6oz. Servings $95

Red Meat

Sliced Roast Top Sirloin with Gravy and Horseradish 40pcs $150 (suggest 2pc/person as a main)
Meatballs with Choice of Sauce – BBQ, Swedish, Thai, Sweet and Sour, Tomato or Southwest ½ $40 Full $75
All Beef and Vegetable Chili 80 oz. $40
Sheppard's Pie ½ $45 Full $90
Mini Meatloaves with Wild Mushroom Gravy - 20pcs $100
Beef Bourguignon with Egg Noodles - 20 Servings $120
AAA 5oz. New York Steak with Fried Peppers and Onions - 10pcs $90
AAA 8oz. New York Steak with Fried Peppers and Onions - 10pcs $200
Veal Parmigianino - 20pcs $140
Veal Scallopini with Choice of Sauce – fresh tomato and roasted garlic, marsala. lemon and white wine or wild mushroom 20pcs $160

Pork

Whole Roasted Pork Loin with Artisan Stuffing and Roasted Apples – 20 pcs $120
6oz. Pork Chop – Panko Breaded, Onion Marmalade, Sautéed Apples or Sour Cherry Sauce - 20pcs. $110
Tk's Famous BBQ Baby Back Ribs - 5 Full Racks $140 (1/4 rack/person as a main)
Maple Glazed Ham – 40pcs $85 (suggest 2pc/person as a main)
Spicy or Mild Italian Sausages with Peppers and Onions - 20pcs $100

Seafood

Fried Fillet of Sole with fresh lemon - 20pcs $95
Baked Tilapia with tomatoes and capers - 20pcs $100
Fillet of Snapper with romesco sauce - 20pcs $200
Mahi Mahi with Mango Salsa10pcs $95
6oz. Salmon with Dill and Balsamic Glaze, Fresh Lemon or Mango Salsa 10pcs $105

5 Shrimp Satay (shell on) - 20pcs $80
Jumbo Moroccan Spice Grilled Shrimp (8-10's) - 20pcs $120

Dessert

French Patisserie Tartlets
Rich pastry cream with seasonal fruit and apricot glaze
$36/dz

Gourmet Cookies
Double chocolate, white chocolate macadamia nut and traditional chocolate chip, soft baked
$13/dz

Italian Panetone Bread Pudding
Rich decadent with brandy raisins, served with frangelico cream ½ pan $40 full pan $85

Summer Fruit Crumble
Peaches, raspberries and other stone fruits with a crispy oat topping
½ pan $40 full pan $85

Winter Fruit Crumble
Apples, pears and raisins with a cinnamon oat topping
½ pan $40 full pan $85

Fresh Fruit Platter
12" $30 16" $60 18" $90

Fresh Fruit Salad
48oz. $30 80oz. $60 160oz. $90

Fresh Fruit Skewer with Maple Cinnamon Dip $36/dz

Assorted Brownies
Rich and decadent assortment; traditional walnut, haystack, cookies and triple chocolate
12pcs $30 25pcs $55 50pcs $99

Assorted Squares
Tiramisu, peanut butter, baileys and traditional nanaimo bars, berry and caramel macaroon squares
12pcs $30 25pcs $55 50pcs $99

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Assorted Mini Butter Tarts
24pcs $24 48pcs $48 96pcs $96
Tk's Special Variety
Mix of brownies, squares, mini tarts and cookies
15pcs $30 50pcs $100 75pcs $150
Jumbo Decadent Buttertarts
Assortment of Regular, Raisin, Coconut and Nuts $24/dz
Cannoli
Traditional candied citrus, chocolate chip, banana or pumpkin
$30/dz/variety

we also offer a decadent display of mini pastries, euro tarts, specialty cakes and exotic finger sweets – please ask one of our catering reps for more info

Certain Items Min. 72hr Notice – Plus HST, Delivery Extra
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