



# tk's catering

*Deliciously Beautiful Events*

## **Cocktail Menu 2017**

Small 12" Serves 8-15ppl.

Medium 16" Serves 20-35ppl.

Large 18" Serves 40-60ppl.

## **Small Bites and Finger Foods**

Imported and Domestic Cheese Tray; served with a selection of fine cheeses (may include parmesan or Asiago, Swiss, provolone, gouda, brie, mozzarella, assorted cheddars), fresh and dried fruit garnishes as well as assorted crackers

Sm-\$50 md-\$90 lrg-\$120

Domestic Cheese Tray; Served with domestic cheeses (assorted cheddars, Canadian swiss and mozzarella), fresh fruits and assorted crackers

Sm-\$40 md-\$60 lrg-\$90

Stuffed Brie; 600g - Round Wheel of Creamy Brie with Fresh Raspberries and Candied Pecans OR stuffed with Balsamic Glazed Pears and Toasted Walnuts– served with a French baguette, ready to heat \$32

Fresh Vegetable Crudités; Served with in-house dip, assorted fresh and local veggies (when available)

Sm-\$32 md-\$50 lrg-\$75

Grilled Vegetable Platter; Assorted peppers, onions, eggplant, zucchini, mushrooms, rapini and roasted garlic (not all items as listed may be included dependant on availability)

Sm-\$60 Md-\$85 Lrg-\$110

Mediterranean Mezza Platter; Selection includes Bowls of olive oil infused feta, spicy olives, grilled peppers, hummus, artichoke hearts, tzatziki and roasted garlic infused pita

Md-\$60 lrg-\$80

Antipasto Platter; Selection of grilled vegetables, prosciutto, capicola, salami, mortadella, asiago, parmesan, provolone, roasted garlic and grilled herb glazed baguette

Sm-\$65 md-\$100 lrg-\$165

Assorted Relish Platter; Selection of kosher dills, gherkins, pickled vegetables and olives

Sm-\$30 md-\$40 lrg-\$55

In House Dip Selection; Spinach and Asiago, Roasted Vegetable, Sundried Tomato and Green Onion, Hot House Bruschetta, Spicy Salsa, Artichoke Heart, Hummus, or Caramelized Onion and Chive; served with your choice of garlic crostini, fried pita or tortilla chips

24 oz Bowl - \$38 (serves 18-25) 48 oz. - Bowl \$70 (serves 25-50)

### **Sandwiches/Wraps and Cold Bites**

Gourmet Pinwheels; Tri-Coloured Wraps filled with smoked salmon and lemon zest cream cheese, roasted beef tenderloin with grilled peppers, southwest chicken salad, egg, cranberry and green onion as well as havarti and ham

50pcs. - \$80 80pcs. - \$105 120pcs. - \$150

Gourmet Finger Sandwiches; Created on Traditional White and Whole Wheat Breads filled with smoked salmon and lemon zest cream cheese, roasted beef tenderloin with grilled peppers, southwest chicken salad, egg, cranberry and green onion as well as havarti and ham

50pcs. - \$80 80pcs. - \$105 120pcs. - \$150

Fancy Pinwheels with Spinach and Asiago Dip

Large House Created Pinwheels Cut on an Angle with Ham and Swiss, with Honey Mustard, Roast Beef and Veggie with Aioli as well Turkey with Brie, served with our classic spinach and Asiago for dipping

30pcs. \$75 60pcs \$140 90pcs. \$220

Deli Wraps; Created on Tri-Coloured Wraps and filled with deli turkey, roast beef, ham, smoked meat, tuna and egg salad – cut into 4-6pcs/each

Sm-8 Wraps \$64 md-15 Wraps \$120 lrg-25 Wraps \$200

Deli Sandwiches; Created on Assorted Artisan Breads filled with deli turkey, roast beef, ham, smoked meat, tuna and egg salad

Md-15 Sandwiches \$75 lrg-25 Sandwiches \$125

(ordering under 10 sandwiches \$5.50/each)

\*\*\*Grilled Vegetable Wrap with or without Goat Cheese \$9/each, Grilled Vegetable Sandwiches \$6.50/each\*\*\*

Mini All Butter Croissant

Smoked Salmon and Cucumber, Spicy Chicken Salad, Fresh Egg and Cranberry, Shaved Turkey with Brie and Roast Beef with Aioli

36pcs. \$110

Mini Italian Ciabatta Buns

Filled with Provolone, Grilled Veggies, Assorted Spreads, Italian Meats

36pcs. \$110

Italian Panino

20 - 7" Italian Panini Buns filled with Grilled Veggies, Capicola, Prosciutto, Salami, Mozzarella, topped with balsamic glaze, served with a small bowl of spicy olives \$165

Caprese Focaccia Sandwiches

20 - 4" Barese Focaccia Squares with Fresh Mozzarella, Basil, Tomatoes, Baby Greens and Pesto served with a small bowl of spicy olives \$165

Around The World Platter

6 Wraps filled with Chicken Souvlaki Wraps – Green Tortillas with Chicken Salad filled with Feta and Tzatziki + 15pcs. Mini Italian Ciabatta filled with Grilled Veggies, Capicola, Prosciutto, Salami, Mozzarella, topped with balsamic glaze + 15pcs. Mini Egg and Tuna Buns \$165

Mini Tasting Tray

10pcs. Mini Ciabatta Buns filled with Grilled Veggies and Goat Cheese, 15pcs. Mini Bagels filled with Egg, Tuna and Chicken Salad as well as 15pcs. Mini Rye Buns filled with Smoked Meat and Swiss as well as Roast Beef and Grilled Peppers \$180

### **Classic Party Trays**

Deli Meat Platter; Served with deli turkey, roast beef, ham, smoked meat, tuna and egg salad, sliced cheese, tomato, lettuce, mayo and mustard, bun (15, 30, 45)

Sm-\$85 md-\$175 lrg-\$220

Grilled Meat Platter; Tk's Own BBQ Rubbed Flank Steak and Grilled Southwest Chicken Breast; served mustard, roasted garlic aioli and grilled herb baguette

Md-\$125 lrg-\$175

ADD-20 – 5pc Grilled Shrimp Skewers for \$75

Stuffed Porchetta

Serves 50ppl. – Includes 75 Mini Italian Panini, Mustard, Aioli and Hot Banana Peppers – House Specialty Porchetta Stuffed with Fresh Herbs, Chili Flakes and Sea Salt – Served Whole – Ready to Carve

\$495

Italian Meat and Cheese Platter

Hot and Mild Capicola, Salami, Spicy Mortadella and Thinly Sliced Prosciutto, served with Sliced Mozzarella and Provolone – Served with Spicy Olives, Aioli and roasted garlic aioli and grilled herb baguette

Md-\$125 lrg-\$175

Poached Salmon Platter; Lemon and Dill Poached Atlantic Salmon, served with lemon zest aioli and French baguette

Md-\$100 lrg-\$160

Traditional Smoked Salmon Platter-egg, capers, diced onion, cream cheese and pumpernickel slices on the side

Sm-\$60 md-\$100 lrg \$150

Jumbo Shrimp Tree; Served with traditional cocktail sauce and fresh lemons

50pcs. \$110

**Classic Options – Great for Larger Groups**

Italian Focaccia Style Pizza on our freshly made dough with a lightly spiced crushed tomato sauce– ready to cut into 20-40pcs

13x20” Pan

*Mediterranean Chicken - grilled chicken, sundried tomatoes, roasted veggies, shredded cheese and shaved parm*

*Meat Lovers – bacon, pepperoni and ham with shredded cheese*

*Veggie Delight – our in house roasted veggies with shredded cheese and goat cheese*

*Wild Mushroom – with goat cheese, assorted herb and butter roasted mushrooms*

*Classic – pepperoni with three cheese*

*Smoked Meat – Montreal Style with Sauerkraut, Swiss and Other Shredded Cheeses*

*\$40/each*

*Full Tray of Creamy Mac and 7 Cheese Bake – Served with Bowls of Bacon Bits, Green Onion, Crispy Onion and Shaved Parm for Topping \$100*

*ADD-1/2 Shallow Pan of Tandoori Chicken Pieces in Butter Gravy \$35*

*ADD – ½ Shallow Tray of Mini Chipotle Meatballs \$35*

*ADD-1/2 Shallow Tray of Pulled Pork with our Sweet and Smokey BBQ Sauce \$35*

Variety Quiche Tray

48pcs Mushroom, Lorraine, Florentine Varieties \$90

Meatballs

All beef Meatballs with Choice of Sauce – BBQ, Swedish, Thai, Sweet and Sour, Tomato or Southwest

½ \$40 Full \$75

Chicken Wings – choice of your favourite sauce 100pcs \$150

Pulled Pork with Tk’s Own Sweet BBQ

½ \$60 Full \$120

Shaved BBQ Beef with Fried Peppers and Onions

½ \$120 Full \$220

Sweet and Spicy Italian Sausage Coins with Aioli for Dipping

½ \$75 Full \$150

Chicken Satay

Choice of 1 Preparation: tandoori, greek, thai, jerk, southwest, spicy Louisiana or fresh herb.

A complimentary dipping sauce is also included.

48pcs-\$96 72pcs.-\$140 98pcs-\$180

Pork Satay

Choice of 1 Preparation: Chinese 5 spice, greek, thai, jerk, southwest, spicy Louisiana or fresh herb. A complimentary dipping sauce is also included.

48pcs-\$85 72pcs.-\$105 98pcs-\$145

Beef Tenderloin Satay

Choice of 1 Preparation: peppercorn, greek, thai, jerk, southwest, spicy Louisiana or fresh herb. A complimentary dipping sauce is also included.

48pcs-\$84.95 72pcs.-\$120.00 98pcs-\$160.00

5 Skewer Shrimp 21-25/lb

Served either hot with garlic butter or cold with a lime cilantro dipping sauce

20-\$80

### **Fancy Options**

**\*\*RTA-Ready To Assemble -All Hors are pick-up or delivery cold with heating instructions due to delicate nature of the product\*\***

**Cold Hors D'oeuvres (min. order is 2dz)**

Whipped Ricotta with Olive Oil and Sea Salt on a crostini topped with a roasted grape \$30/dz

Roasted Pear and Gorgonzola Cream, with a toasted walnut accent \$30/dz

Sundried Tomato Pesto with Goat Cheese in Phyllo Cup \$30/dz

Mini Toast Topped with Herb Goat Cheese and a Cranberry and Pomegranate Relish \$24/dz

Belgium Endive Spears with Fresh and Dried Cranberry and Pecan Salad \$30/dz

Beet Tartare on Belgium Endive – Vegan \$30/dz – min. order 3dz. No exceptions

Chick Pea with Curry and Raisins on Belgium Endive – Vegan \$30/dz– min. order 3dz. No exceptions

Prosciutto Wrapped Asparagus with Aged Balsamic Glaze Drizzle \$20/dz

Seared Beef on a black olive tapenade crostini, topped with a caramelized onion marmalade \$24/dz

Seared Beef on top of a Thai Mayo with Fresh Cilantro and Red Chilli – served on baguette \$30/dz

Parmesan and Ricotta Spread on French Baguette with Thinly Sliced Prosciutto, Topped with Arugula and Diced Pears \$36/dz

Smoked Salmon with Mango Salsa, served on a baguette with lemon zest cream cheese \$24/dz

Roasted Vegetable Bruschetta with Goat Cheese and Truffle Oil Drizzle \$18/dz

Rosemary Roasted Turkey Slider, garnished with cranberry and citrus zest compote \$36/dz

Spicy Chicken Club with Lettuce and Tomato, along with a siracha mayo \$36/dz

California Chicken Slider with Fresh Avocado, Grilled Chicken and Baby Lettuce \$36/dz

**Hot Hors D'oeuvres (min. order is 2dz/variety)**

Roasted Vegetable Parcels \$28/dz

Creamy Macaroni and Cheese Bites, with bacon OR with green onion \$30/dz

Mini Wild Mushroom Tarts filled with wild mushrooms, heavy cream, thyme and Swiss Cheese \$30/dz

Sharp Cheddar and Apple Grilled Cheese Sandwiches \$24/dz

Roasted Pear and Brie Grilled Cheese Sandwiches \$30/dz

Mini Falafel with Creamy Hummus and Parsley Salad on a baby Pita OR Slider Style– RTA-  
\$36/dz

Vegetarian Arancini with Spicy Tomato Compote for Dipping \$30/dz

Mini Waffles with Southern Fried Chicken Pieces, Sriracha Honey Glaze on the Side \$36/dz

Mini Chicken Parm Satay topped with House Made Tomato Sauce and Mozzarella \$36

Southwest Black Bean, Pepper and Chicken Cups with Shredded Cheddar \$30/dz.

Moroccan Chicken Triangles with Cinnamon Dipping Sauce \$30/dz

Horseradish Crusted Pork Loin Satay with Aioli for Dipping \$27/dz

Rosemary Scented Quiche Served in a Crisp Parma Ham Cup \$24/dz

Crostini with a Roasted Garlic Spread, Topped with Spicy Rapini and Italian Sausage \$30/dz

Moroccan Lamb Kofta with Apricot Compote \$30/dz

Lamb Spadini with Spicy Arrabiata Sauce \$20/dz

Spicy Pecorino Pepper Filled with Smoked Salmon and Fried \$36/dz

Maryland Crab Cakes with Lemon Zest Aioli \$30/dz

Tempura Shrimp with Sriracha Mayo \$30/dz

Grilled Jumbo Shrimp with Mango Salsa on the Side \$48/dz

Jumbo Shrimp Wrapped with Prosciutto \$48/dz

Classic Mini Burgers with Mozzarella and Oven Roasted Tomato Ketchup – RTA - \$36/dz

Mini Chicken Slider with California Greens, Avocado Spread and Roasted Peppers –RTA-  
\$42/dz

Mini Lamb Sliders with Crumbled Feta, Artichoke Hearts and Tzatziki Spread –RTA-\$48/dz

Turkey Lollipops with a herb aioli for dipping \$30/dz

Pulled Pork with Asian Slaw on Mini Ciabatta – RTA - \$32/dz

Saved BBQ Beef with Mini Buns –RTA- \$30/dz



Mini Classic Rubeen with Sauerkraut and Swiss \$36/dz

Passed Mains – Served in a Foil 4oz. Cup – A Great Main Course Add on when doing Cocktails

\$60/dz – min. order is 3dz. per variety no exceptions

mac and cheese with tandoori chicken bites

OR

Whipped green onion and cheddar potatoes topped with texas flank steak

OR

Stuffed cheese tortellini with shrimp and chicken – topped with chiselled parm

OR

Hakka style fried noodles with shredded cilantro chicken, drizzled with hoisin sauce

### **Desserts**

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

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

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 Butters

Assortment of Regular, Raisin, Coconut and Nuts \$24/dz

Cannoli

Traditional candied citrus, chocolate chip, banana or pumpkin

\$30/dz/variety

Certain Items Min. 72hr Notice – Plus HST, Delivery Available with A Min Order based on Day and Time – Delivery Charge Extra

905-846-1982 - [www.tkscatering.com](http://www.tkscatering.com)