



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

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

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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

5oz. New York Steak with Fried Peppers and Onions - 10pcs \$90

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 Salsa 10pcs \$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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