



tk's catering

Deliciously Beautiful Events

Cocktail Style Pre-Planned Menus with Pairing Notes

Girls Night In

Serves 10-15 ppl. - \$500

- Charcuterie Board – Assorted Cured Meats, Cheeses, Grilled Veggies, Chutney, and Honey.
Nuts, Fruits, Bread Sticks, Crostini and Bread Sticks
 - 3dz. Asian Chicken Sliders with Greens, Shiracha Mayo and Cucumber Slices
 - 3dz. Za'Taar Shrimp with Coriander Aioli For Dipping
 - 3dz. Greek Style Lamb Spadini with Tzatziki
 - 2dz. Vodka Infused Chocolate Dipped Strawberries
 - 2dz. Mini Baklava Cheesecakes
- (paring notes – freixenet carta Nevada brut cava (charcuterie /shrimp) yellow tail shiraz (lam/chicken) casa dos vinhos 5yr Old Madeira (dessert))

Appetizers with Friends

Serves 4-6 ppl. - \$210

- 2dz. Grilled Lamb Chops with Summer Herbs
 - 2dz. Moroccan Shrimp
 - 2dz. Falafel with Hummus, Parsley Salad and Mini Pita
 - 5xNaan Topped with Prosciutto, Pear and Brie, Arugula on the Side
- (pairing notes – folonari pinot nior and fuzion alta torrontes pinot grigio)

Sip and See – Early Afternoon Soiree

Serves 20-25 ppl. \$600

- 16” Duo if Canadian Goat Cheese Served Alongside Rhubarb Chutney Topped Brie, walnut crostini and French baguette
- 100pcs. Pinwheels Filled With Smoked Salmon and Lemon Cream Cheese as well as Turkey and Red Onion
- 4dz. Pesto Chicken Satay with Coriander Aioli (served room temperature)
- 4dz. Tomato and Basil Bites with Sundried Tomato and Oregano Glaze
- 3dz. Mini White Chocolate Dipped Cookies
- 3dz. Mini Italian Cannoli

3dz. White Chocolate and Cherry Scones
(pairing notes – bordelet sydre aroplett (cider) Jacobs creek moscato rose)

The Weekender

Serves 8-12ppl. \$600

16” Charcuterie Board – Assorted Cured Meats, Cheeses, Grilled Veggies, Chutney, and Honey. Nuts, Fruits, Bread Sticks, Crostini and Bread Sticks

8pcs. Naan Flat Bread with Tandoori Chicken with Raita and Cilantro

16” Grilled Flank Steak with Fire Roasted Peppers and Chipotle Aioli and Baguette on the Side

24pcs. Pulled Pork Potato Skins with Sour Cream

24pcs. Za'Taar Chicken Sliders with Harissa Tomato Compote with Ciabiatta

2dz. Vodka Infused Chocolate Dipped Strawberries

½ Tray Sticky Toffee Pudding

(pairing notes – cascade sang rouge (sour ale), rias baixas albarino, pelee island nest pinot nior)

(all pre-planned menus are ready to heat and assemble)

Fancy Hors D'oeuvre By The Dozen

****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, unless otherwise stated)

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

Walnut Crostini with Creamy Brie and Rhubarb Chutney \$30/dz.

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

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

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 Tulips, with bacon OR with green onion \$30/dz

Lobster Macaroni and Cheese au Gratin Tulips \$36/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 \$24/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

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

Moroccan Lamb Kofta with Apricot Compote \$30/dz

Lamb Spadini with Spicy Arrabiata Sauce \$20/dz

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

Tempura Shrimp with Sriracha Mayo \$30/dz

Jumbo Shrimp Wrapped with Prosciutto, Aioli on the Side \$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

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

Mini Classic Rueben 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 parmesan

OR

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

Certain Items Min. 72hr Notice – Plus HST, Delivery Extra
905-846-1982 - www.tkscatering.com