



tk's catering
Deliciously Beautiful Events

2019 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 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 dried fruits, berries and roasted walnuts and balsamic vinaigrette on the side
½ \$35 Full \$55

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 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 \$65

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

800z. Bowl \$100

Summer Caprese Salad with fresh basil and balsamic glaze

800z. \$53 1600z. \$120

Farfalle Pasta Salad – sundried tomato, parsley, roasted garlic and white balsamic vinaigrette

800z \$50 1600z. \$65

Tk's Sweet and Spicy Asian Noodle Salad

1600z. \$65

Orzo Pasta Salad – Bruschetta or Grilled Vegetable

800z \$50 1600z. \$65

Mediterranean Cous Cous

800z \$50 1600z. \$65

Summer Vegetable Quinoa with Feta

800z \$75 1600z. \$125

Broccoli Salad – with bacon, Bermuda onion, raisins and a creamy dressing

800z \$50 1600z. \$80

Summer Green Bean and Chick Pea Salad – summer peppers, onions and sweet vinaigrette

800z \$50 1600z. \$65

Seven Bean Tuscan Salad with Feta

800z \$50 1600z. \$65

Traditional Salads – Egg and Potato, Pasta, Coleslaw – Vinaigrette or Creamy

½ Tray \$40 Full Tray \$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 with Pesto 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 (Rose Add \$5)

½ \$40 Full \$55

Polenta with Rich Decadent Ratatouille

20pcs \$100

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 (Portuguese Style)

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 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

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 \$50 Full \$80

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
16” \$90 18” \$120

Poultry

Roasted Chicken Pieces – peri peri, bbq, or herb roasted 40pcs \$110 (suggest 2pc/person as a main)

¼ Cut Roasted Chicken 20pcs \$110

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 \$140

Chicken Cutlet With Tomato Sauce 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

Red Meat

Sliced Roast Top Sirloin with Gravy and Horseradish 40pcs \$150 (suggest 2pc/person as a main)

Shaved BBQ Beef with BBQ Jus, Fried Peppers and Onions ½ \$100 Full \$200

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. \$55

Sheppard’s Pie ½ \$55 Full \$105

Mini Meatloaves with Wild Mushroom Gravy - 20pcs \$100

Beef Bourguignon with Egg Noodles - 20 Servings \$160

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 \$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)

Spicy or Mild Italian Sausages with Peppers and Onions - 20pcs \$120

Pulled Pork with a Sweet BBQ Sauce ½ Tray \$60 Full Tray \$120

Stuffed Porchetta Includes 50 Mini Italian Panini, Mustard, Aioli and Hot Banana Peppers – Pork Belly Stuffed with Sausage, Fresh Herbs, Chili Flakes and Sea Salt – Ready to Carve \$295

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
- 6oz. Salmon with Dill and Balsamic Glaze, Fresh Lemon or Mango Salsa 10pcs \$105
- 5 Shrimp Satay (shell on) - 20pcs \$80

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
- 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
- Tk's Special Variety
- Mix of brownies, squares, mini tarts, mini cupcakes
- 15pcs \$40 50pcs \$125 75pcs \$180
- Jumbo Decadent Buttermints
- Assortment of Regular, Raisin, Coconut and Nuts \$24/dz
- Cannoli-Ricotta, Candied Fruit and Chocolate
- \$36 for 24 mini cannoli
- Portuguese Tarts
- \$24/dz. (min order is 2dz.)
- European Mini Pastries
- \$30/dz. (min order is 3dz.)
- Baklava Cheesecake with Honey and Berries
- 12pcs. \$38/cake
- Chocolate Mocha Cake
- 10" Round \$40 (serves 18-20 ppl)

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