



## **2020 Party By The Tray**

All Menu Items Are Served Hot, Ready To Eat.

Min Order Is \$250 Mon-Friday, Latest Pick-Up Is 5:30pm,  
Saturday Min Order Is \$500 Latest Pick-Up Is 1pm or \$1,000 for  
a pick-up after 1pm and before 5pm, Sunday \$500, Latest Pick-  
Up 12pm – No Exceptions, Client Must Pick-Up Prior To The  
Latest Time Indicated Or Food Is Donated To The Food Bank  
And Or Shelter. Mins. Are before HST, delivery is only offered  
with orders \$1,000 or more, fee starts @ \$35, plus HST.

### **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

### **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 \$25 Full \$45

Baby Greens with dried fruits, berries and roasted walnuts and balsamic vinaigrette on the side

½ \$40 Full \$60

Baby Greens with roasted pears, berries, brie and almonds and balsamic vinaigrette on the side

½ \$50 Full \$85

Baby Greens topped with Candied Pecans, Goat Cheese, Strawberries, Candied Cranberries and Berry Balsamic Vinaigrette on the side

½ \$50 Full \$95

Baby Greens with Roasted Squash, Pumpkin Seeds, Walnuts and Shaved Parmesan and house vinaigrette on the side

½ \$50 Full \$95

Greek Salad with feta, chopped veggies, olives and oregano dressing on the side

½ \$50 Full \$80

Hearts of Romaine with mandarin oranges, almonds, wonton crisps with a sesame seed vinaigrette on the side

½ \$50 Full \$75

Classic Caesar Salad – Ready To Toss with Parmesan, Croutons and Creamy Garlic Dressing on the side

½ \$45 Full \$75

Italian Antipasto Salad

Salami, sundried tomatoes, olives, roasted peppers, shaved parmesan

80oz. Bowl \$120

Summer Caprese Salad with fresh basil and balsamic glaze

160oz. \$150

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

160oz. \$75

Tk's Sweet and Spicy Asian Noodle Salad

160oz. \$90

Orzo Pasta Salad – Bruschetta or Grilled Vegetable

160oz. \$85

Mediterranean Cous Cous

160oz. \$90

Summer Vegetable Quinoa with Feta

160oz. \$150

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

160oz. \$95

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

160oz. \$85

Seven Bean Tuscan Salad with Feta

160oz. \$85

Traditional Salads – Egg and Potato, Pasta, Coleslaw – Vinaigrette or Creamy  
½ Tray \$40 Full Tray \$80

## 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 \$60 Full \$120

Deluxe Vegetarian Lasagna with Pesto Ricotta, Fresh Spinach, Assorted Veggie, Creamy

Mozzarella and Parmesan 8pc/24pc

½ \$60 Full \$120

Three Cheese Lasagna 8pc/24pc

\$60 Full \$100

Meat Manicotti OR Spinach and Ricotta Cannelloni

40pcs \$90

Spinach Agnolotti with Rose

40pcs \$120

Ricotta Ravioli with Spinach Rose

40pcs \$120

Butternut Squash Ravioli with Burnt Butter and Sage Cream Sage

40pcs \$140

Ricotta, Parmesan and Mozzarella Baked Pasta with Diced Tomatoes and Basil

½ \$50 Full \$75

Gemelli with Rose, Ground Beef and Mozzarella Bake

½ \$55 Full \$90

Italian Greens, Roasted Garlic, Spicy Italian Sausage and Red Chili Flakes

½ \$55 Full \$85

Penne with Tomato Basil Sauce

½ \$30 Full \$55

Penne with Rose

½ \$40 Full \$65

Fusilli with Pesto Alfredo

½ \$45 Full \$75

Rigatoni Bolognese

½ \$50 Full \$80

Sundried Tomato and Pesto Cream with Fusilli

Full \$80

Penne alla Vodka

½ \$50 Full \$75

Penne with Smoked Salmon Vodka Sauce

Full \$90

Sundried Tomato, Roasted Garlic and Grilled Chicken Penne

Full \$100

Cheese Tortellini with Rose

½ \$55 Full \$90

Polenta with Rich Decadent Ratatouille

20pcs \$120

### **Rice and Potatoes**

½ pan 8-12pp. full pan 20-30ppl.

Rice Pilaf - diced veggie, butter and white wine

½ \$25 Full \$40

Yellow Rice – toasted almonds and raisins

½ \$30 Full \$50

Greek Rice – yellow rice with oregano and crumbled feta

½ \$30 Full \$50

Parisian Potatoes (Portuguese Style)

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 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 \$80

### **Vegetables**

½ pan 8-12pp. full pan 20-30ppl.

Buttered Root Vegetables – carrots and turnip

½ \$35 Full \$55

Buttered Seasonal Vegetables – root veggies, beans, peppers plus seasonal vegetables

½ \$35 Full \$55

Green Beans with Toasted Almonds

½ \$35 Full \$55

Rapini with Roasted Garlic and Red Chili Flakes

Market Price

Butter and Maple Glaze Carrots

½ \$25 Full \$40

Roasted Vegetable and Potatoes – root veggies, onions, garlic and potatoes

½ \$45 Full \$75

Grilled Vegetable Platter – served at room temperature

Market Price

### **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 (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 \$130  
8oz Supreme Breast Of Chicken with Summer Vegetable and White Wine Sauce 10pcs \$150  
Chicken Breast Stuffed with Choice of – broccoli and cheese, sundried tomato and goat cheese, kiev, roasted pepper, basil and provolone or cordon bleu 20pcs \$180  
Chicken Parmigianino 20pcs \$150  
Chicken Cutlet With Tomato Sauce With Fire Roasted Peppers and Roasted Garlic on the side OR Fried Banana Peppers and Onions 20pcs \$150  
Chicken Brochette with Fresh Lemon, Dill and Tzatziki on the side 20pcs (suggest 2/p) \$150

### **Red Meat**

Sliced Roast Top Sirloin with Gravy and Horseradish 40pcs \$200 (suggest 2pc/person as a main)  
Shaved BBQ Beef with BBQ Jus, Fried Peppers and Onions Full \$200  
Meatballs with Choice of Sauce – BBQ, Swedish, Thai, Sweet and Sour, Tomato or Southwest ½ \$40 Full \$75  
Sheppard's Pie Full \$140  
Mini Meatloaves with Wild Mushroom Gravy - 20pcs \$100  
5oz. New York Steak with Fried Peppers and Onions - 10pcs \$100  
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. \$120  
Tk's Famous BBQ Baby Back Ribs - 5 Full Racks \$150 (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 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 \$100  
Baked Tilapia with tomatoes and capers - 20pcs \$100  
6oz. Salmon with Dill and Balsamic Glaze, Fresh Lemon or Mango Salsa 10pcs \$120  
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 full pan \$85

Fruit Crumble

Apples, pears and raisins with a cinnamon oat topping

full pan \$85

Fresh Fruit Platter

12" \$30 16" \$60 18" \$90

Tk's Special Variety

Mix of brownies, squares, mini tarts, mini cupcakes

15pcs \$40 50pcs \$125 75pcs \$180

Jumbo Decadent Buttertarts

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](http://www.tkscatering.com)