



Celebration of Life Catering

Menus include lemon and cucumber infused water, chilled sparkling cranberry raspberry punch, coffee and herbal tea offering

Option #1

Fresh Veggies and House Made Dip

Cheese Offering with Fresh and Dried Fruit Garnishes, crackers to accompany - brie, assorted cheddars, some Italian hard cheeses ect.

An Assortment of Mini Country Tarts, Brownies, Squares, Cupcakes and Cookies - lots of variety, fruit and chocolate varieties

Fresh Sliced Fruit

\$34.95/p

Option #2

Fresh Veggies and House Made Dip - small offering for these who like

Cheese Offering with Fresh and Dried Fruit Garnishes, crackers to accompany - brie, assorted cheddars, some Italian hard cheeses ect.

Traditional Finger Sandwiches and Pinwheels filled with Egg, tuna, chicken, roast beef, ham, cranberry and green onions, smoked salmon ect.

An Assortment of Mini Country Tarts, Brownies, Squares, Cupcakes and Cookies - lots of variety, fruit and chocolate varieties

Fresh Sliced Fruit

\$39.95/p

Option #3

Cheese Offering with Fresh and Dried Fruit Garnishes, crackers to accompany - brie, assorted cheddars, some Italian hard cheeses ect.

Fresh Veggies and House Made Dip - small offering for these who like

Assortment of Country Style Buns and Breads, some Wraps Also filled with your traditional egg, tuna, turkey salads, deli beef, ham, chicken and more - some with cheeses, some without, lettuce and tomato to accompany some

An Assortment of Mini Country Tarts, Brownies, Squares, Cupcakes and Cookies - lots of variety, fruit and chocolate varieties

Fresh Sliced Fruit

\$42.95/p

Option #4

Antipasto Tray of Cured Meats, Grilled Veggies, Olives, Pickled Veggies and Breads
Mini All Butter Croissants filled with Tuna and Country Egg Salad
Room Temperature Herb Chicken Satay with Aioli
Prosciutto Wrapped Asparagus with Balsamic Glaze
Smoked Salmon on French Baguette with Lemon Cream Cheese
Thai Beef on Baguette with Spicy Mayo
Poached Shrimp with Mango Salsa
Portuguese Style Pastries and An Assortment of Mini Country Tarts, Brownies, Squares,
Cupcakes and Cookies - lots of variety, fruit and chocolate varieties
Fresh Sliced Fruit Offering
\$49.95/p

Option #5

Gourmet Pinwheels filled with Chicken Salad, Smoked Salmon with Lemon and Dill Cream as
well as Cranberry and Green Onion
Vegetable Crudites Shooters with Red Pepper Hummus
Caprese Bites – Mozzarella and Tomato with Herb and Balsamic Glaze
Mini Salads:
Mediterranean Couscous, Spring Bean with Micro Arugula as well as Bruschetta Orzo
Warm Items
Basil and Garlic Chicken Satay
Pink Peppercorn Satay
Crispy Vegan Spring Rolls
Aioli and Sweet Chili on the Side for Dipping
Elegant Cream Puffs Dipped in White Chocolate and Freeze-Dried Raspberries
Lemon Tartlets with Crème Fraiche
Mini Fruit Salad Cups
\$57.95/p

Please note the following is included with your cost per person; white linens for tables,
disposables to eat and drink with, professional service staff (for a 3hr event), elegant food and
beverage tables decorated with seasonal décor and your loved ones favourite colour to accent.
Pricing Based on Event Locations within Brampton, Main Floor Only or Elevator Access.
Table and Chair Set-Up and Tear Down is NOT INCLUDED.

Upgrade to China, Flatware and Glassware, add \$5/person

We can also offer beer wine and spirits for the event. A customized quotation can be prepared
based on your preferences.

Pricing is based on a minimum count of 50 guests. Pricing is plus HST and Gratuity

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