

DECEMBER 2017



# Feature Menu

## **SAMMIE \$9**

### **SALAMI PEAR**

Salami, Provolone, Sliced Pear, Oregano Aioli & Arugula

### **ROASTED RED PEPPER & PEAR**

Roasted Red Peppers, Provolone, Sliced Pear, Oregano Aioli & Arugula **VG**

## **SALAD \$7**

### **WINTER KALE SALAD**

Kale, Roasted Turmeric Chili Chickpeas, Cucumber, Red Onion & Pomegranate. Maple Tahini Dressing

## **DESSERT \$4**

### **PEAR AND CARDAMOM TART**

## **HOT BUFFET \$25**

### **MAPLE & GRAINY MUSTARD CHICKEN BREAST**

**BRAISED RED CABBAGE** w/ Raisins & Thyme

**ROASTED ROSEMARY YELLOW & SWEET POTATOES**

+

**CHOICE OF 2** : Leaf/Grain/Pasta Salad

**ASSORTED BITE SIZE SWEETS**

MAKE THIS HOLIDAY SEASON  
A MEMORABLE ONE  
WITH **PAINTBOX CATERING**

Whether you're celebrating with friends, family, colleagues or partners you'll find something for everyone with our creative and delicious offerings.

You can rest assured that we can accommodate most dietary requests and we'd also be happy to put together custom menus if you have something special in mind. Rentals, decor and staffing - we can take care of that too.

### **DID WE ALSO MENTION WE'RE FULLY LICENSED?**

No need to fret about your bar - we've got you covered, even if it's a last minute request. *All you have to do is eat, drink and be merry!*

*Let's Talk!*

## A HOT START

MINIMUM ORDER 15

### I ♥ ONTARIO \$17

CHOICE OF: Scrambled Eggs or Herb Onion Frittata

CHOICE OF: Togarashi Bacon or Country Sausage

CHOICE OF: Home Fries or Hash Browns

Assorted Breakfast Pastries

Paintbox Preserves

Ontario Stirling Creamery Butter

Breakfast Fruit Platter

#### +ADD

Togarashi Bacon +1 | Country Sausage +1

### HEALTHY START \$17

CHOICE OF: Scrambled Eggs or Herb Onion Frittata

Black Bean & Sweet Potato Hash

Avocado & Tomato Salad

Chia Seed Pudding with Berries

Artisanal Whole Grain Bread

Paintbox Preserves

Ontario Stirling Creamery Butter

## BREAKFAST BEVVIES

CLASSIC COFFEE & ASSORTED TEA	\$3
STATION COLD BREW COFFEE	\$6
ASSORTED JUICE/POP/BOTTLED WATER	\$2
ASSORTED PREMIUM JUICE	\$3.50
ONTARIO SPARKLING WATER	\$2.50
FRESH FRUIT SMOOTHIES	\$5

# Good Morning

## BREAKFAST SPREADS

MINIMUM ORDER 10

### BAGEL PLATTER \$5

Whipped Herb Cream Cheese

Paintbox Preserves

Ontario Stirling Creamery Butter

#### +ADD

Cheddar Cheese & Togarashi Bacon +4

Smoked Salmon, Fried Capers & Pickles +6

### CLASSIC CONTINENTAL \$8.50

Assorted Fresh Baked Breakfast Pastries:

(Croissants, Scones, Muffins, 1 Gluten Free Option)

Breakfast Fruit Platter

#### +ADD

Paintbox Preserves

& Ontario Stirling Creamery Butter +0.50

### MUFFINS \$3

Ridiculously Delicious Assorted Muffins

Baked Fresh Everyday!

### BREAKFAST FRUIT PLATTER \$4

Honeydew, Cantaloupe, Grapefruit,

Orange, Strawberries

## A LITTLE SOMETHING EXTRA

MINIMUM ORDER 10

**MINI ASSORTED QUICHE** \$26/Dozen

**MINI QUINOA FRITTATA** \$26/Dozen

**HOT BREAKFAST SANDWICH** \$3.50

Farm Fresh Egg, Classic English Muffin,

Cheddar Cheese, Tomato, Chipotle Aioli

#### +ADD

Togarashi Bacon +1

**BAGEL BLTA** \$8

Bacon, Lettuce, Tomato, Avocado

**BAGEL SCHMEAR & LOX** \$7

Herbed Cream Cheese, Smoked Salmon, Capers

Pickled Red Onion, Arugula

**HOT BREAKFAST BURRITO** \$5

Farm Fresh Egg, Flour Tortilla, Refried Beans,

Roasted Tomato, Avocado, Cheddar, Chipotle Aioli

#### +ADD

Togarashi Bacon +1

**WHOLE FRUIT** \$2

# Sandwiches & Wraps

MINIMUM ORDER 10

## FLOCK TIME

### PESTO CHICKEN

Tomato, Sprouts, Mayo & Greens

### CURRIED CHICKEN BREAST

Apples, Raisins, Greens

### CHICKEN CAESAR

Caesar Aioli, Bacon, Parmigiano, Crispy Romaine

### WEEKLY ROTISSERIE CHICKEN

Chef's Feature

## UNDER THE SEA

### PESTO SOUS VIDE ATLANTIC SALMON

Pea Sprouts, Tomato

### TUNA SALAD

Caper, Cornichon, Flax Seed

## HOT SAMMIES

### HOUSE-MADE BBQ PULLED PORK

Smoked Cheddar, Tomato, Dijon Mayonnaise, Mixed Greens

### CHICKEN PARMIGIANO

Mozzarella, House-Made Tomato Sauce

### CHILI CHICKEN BURRITO

Cheddar, Onion, Pepper

### GRILLED BALSAMIC VEGETABLES

Goat Cheese, Arugula

## HOME ON THE RANGE

### SLOW ROASTED BEEF

Pickles, Horseradish, Tomato, Greens, Aged Cheddar Cheese

### FLAT IRON STEAK

Cooked Sous Vide and Grilled. Chef's Choice.

## MEATLESS

### VEGETARIAN CUBANO

Grilled Zucchini, Jalapeño Aioli, Monterey Jack. Pickles

### BBQ TOFU BANH MI

Pickled Vegetables, Sweet Mayo

### FALAFEL WRAP

Chickpea Falafel, Cabbage Slaw, Cucumber, Tahini Mayonnaise & Tomato

### EGG SALAD

Lemon Parsley Aioli

### ROASTED APPLE & BRIE

Cranberry Mustard Chutney, Arugula

### CURRIED SQUASH

Apples, Raisins, Greens

## THE DELI

### HOUSE-SMOKED TURKEY

Red Onion, Tomato, Chipotle Aioli, Smoked Cheddar Cheese

### VIRGINIA STYLE HAM

Tomato, Greens, Dijon, Swiss Cheese

### PROSCIUTTO & SALAMI

Olive Spread, Roasted Artichoke, Mozzarella

## PUTTING IT ALL TOGETHER

ASSORTED SANDWICHES + COOKIE \$12

ASSORTED SANDWICHES + 1 SALAD \$14

ASSORTED SANDWICHES + 1 SALAD + COOKIE \$15

ASSORTED SANDWICHES + 2 SALADS + TARTS/SQUARES \$17

GLUTEN FREE BREAD +2

HALAL +2

## SUMMER IN THE CITY \$14

FRESHLY GROUND BEEF CHUCK BURGERS  
JUMBO 100% BEEF HOT DOGS

+  
Fresh-Baked Buns

+  
Grilled Corn On The Cob  
Creamy Potato Salad

+  
Watermelon Slices  
Paintbox House-Made Cookies

### CONDIMENTS:

Mustard, Tomatoes, Sliced Dill Pickles, Sliced Onion,  
Hot Peppers Rings, Shredded Lettuce & Relish

+ADD  
CHEDDAR OR SWISS CHEESE +1

## THE CARVERY \$28

### PLEASE SELECT (2):

BBQ CHICKEN  
TRI-TIP STEAK  
LAMB SHOULDER

+  
CRISP SHAVED SUMMER VEGETABLE SALAD  
With Maple Dijon Vinaigrette

+  
BBQ Asparagus  
Rosemary-Grilled Potatoes

+  
Assortment of House-Made Squares  
Seasonal House-Made Gelato

### CONDIMENTS:

Garlic Aioli, Mustard & Paintbox BBQ Sauce

# BBQ

MINIMUM ORDER 10

## THE PAINTBOX \$24

### PLEASE SELECT (2):

BEEF KEBOBS  
VEGGIE KEBOBS  
CHICKEN SHAWARMA  
ZESTY SALMON SKEWER

+  
Served with Pita

+  
CABBAGE SLAW  
GRILLED EGGPLANT  
ONION & PARSLEY SALAD  
LENTIL TABBOULEH SALAD  
w/ Parsley, Tomato, Mint

+  
Assorted Baklava

### CONDIMENTS:

Tahini Sauce  
Garlic Aioli  
Assorted Pickles



## CARIBBEAN \$20

### PLEASE SELECT (2):

JERK CHICKEN  
LIME & COCONUT GRILLED FISH  
BBQ TOFU

+  
CARIBBEAN SLAW  
Sweet Peppers, Mango, Red Pepper,  
Red Onion & Cilantro

3 CHEESE BAKED MACARONI

RICE  
With Black-eyed Peas

+  
Fresh Seasonal Tropical Fruit

### CONDIMENTS:

Paintbox Hot Sauce, Tamarind, Jerk Gravy

## BBQ BEVVIES

HOUSEMADE ICED TEA +2

HOUSEMADE LEMONADE +2

REMOVED

# Family Style

MINIMUM ORDER 10

## UNDER THE SEA \$27

**GRILLED ATLANTIC SALMON**  
With Hoisin Sesame Glaze

**SOUTHERN STYLE BLACKENED TILAPIA**  
With 12 Herbs & Spices, Lemon

**ONTARIO TROUT**  
Grilled with Preserved Lemon-Caper Butter

## MEATLESS \$21

**STUFFED PORTOBELLO**  
Zucchini, Herbed Goat Cheese

**MOROCCAN LENTIL & SQUASH**  
Turmeric, Toasted Almond & Pumpkin Seed

**EGGPLANT PARMIGIAN**  
Mozzarella, House-Made Tomato Sauce

**PERSIAN VEGETABLE STEW**  
Dried Lime, Chili, Spinach

## PASTA \$24

**CLASSIC BEEF LASAGNA**  
Like Mama Used to Make

**VEGETARIAN LASAGNA**  
Zucchini, Eggplant, 3 Cheese Blend

**ROAST CHICKEN ARRABBIATA**  
Olives, Chili, House-Made Tomato Sauce

**MEDITERRANEAN FARFALLE**  
Arugula Pesto (NUT FREE), Artichoke,  
Oven Roasted Tomato

## FLOCK TIME \$25

**CHICKEN BREAST PARMIGIAN**  
Basil, Mozzarella, House-Made  
Garlic Tomato Sauce

**MOROCCAN CHICKEN TAGINE**  
Spices, Dried Fruit

**CHICKEN CACCIATORE**  
Bacon, Mushroom, Pepper, Tomato

**72 HOUR MARINATED JERK**  
Tender Chicken Legs with Chili, Allspice, Thyme

**ROSEMARY THYME GRILLED CHICKEN**  
Olive Parsley Tabbouleh, Grilled Lemon

**ATHENIAN CHICKEN KEBAB**  
Oregano, Garlic, Lemon, Yogurt Tzatziki

## HOME ON THE RANGE \$24

**CLASSIC BEEF BOURGUIGNON**  
Braised in VQA Red Wine

**HEARTY BEEF CHILI**  
With Sour Cream, Green Onion

**ARGENTINEAN GRILLED FLAT IRONSTEAK**  
8 Hour Sous Vide with Chimichurri

**BEEF SHAWARMA**  
Garlic Tahini Sauce

# Hot Buffet

## WHAT'S INCLUDED:

2 LEAF, GRAIN OR PASTA SALADS  
2 SIDES  
2 COOKIES, TARTS & SQUARES

## SIDES

HONEY GLAZED ROOT VEGETABLE MEDLEY  
SAUTÉED WHITE BEANS & FOREST MUSHROOMS  
RATATOUILLE (FRENCH STYLE VEGETABLE STEW)  
SAUTÉED SEASONAL HARVEST  
HERB ROASTED POTATOES  
HERB BUTTER QUINOA RICE PILAF  
GARLIC CONFIT ONTARIO POTATO MASH  
STEAMED JASMINE RICE  
CARIBBEAN RICE & BLACK-EYED PEAS  
TURMERIC COUSCOUS, DRIED FRUIT, NUTS

## +ADD

Composed Salad Bowls +3  
Harvest Vegetable Salads +3

# Smorgasbords

## COLD STYLE BUFFET

MINIMUM ORDER 10

### FLOCK TIME \$25

#### JERK CHICKEN

Chili Chutney

#### LEMON PARSLEY CHICKEN

Garlic Sauce

#### TAHINI ZA'ATAR BRAISED CHICKEN

### HOME ON THE RANGE

#### 12 HOUR SOUS VIDE STRIPLOIN \$28

Local Mustard & Herb Crust

#### 4 HOUR SOUS VIDE FLAT IRON STEAK \$26

Grilled with Chili Rub, Seasonal BBQ Sauce

### UNDER THE SEA \$26

#### POACHED ATLANTIC SALMON

White Wine, Pesto

#### FENNEL CRUSTED BASA

Fresh Herbs, Lemon

### MEATLESS

#### GRILLED SEASONAL HARVEST TERRINE \$22

Crunchy Grainy Mustard

#### BBQ TOFU \$23

With Sauteed Mushrooms

### LEAF SALAD \$6.50

#### PAINTBOX GARDEN SALAD

Crisp Vegetables, Marinated Cranberries,  
Toasted Seeds, House Vinaigrette

#### SPINACH & CITRUS

Grapefruit, Sweet and Spicy Nuts,  
House Vinaigrette

#### KALE CAESAR

Bacon, Crouton, Parmigiano, Caesar Dressing

#### ARUGULA & POACHED PEAR

Belgian Endive, Walnut, Herb Yogurt Dressing

### GRAIN SALAD \$7

#### KALE & QUINOA

Roasted Squash, Almond, Cranberry

#### LENTIL TABBOULEH

Tomato, Parsley, Mint, Coriander,  
Green Onion, Lemon Garlic Dressing

### PASTA SALAD \$6

#### GREEK PASTA SALAD

Tomato, Cucumber, Red Onion,  
Black Olive, Feta

#### FREGOLA

Grilled Marinated Vegetables

### HARVEST VEGETABLE \$9

#### VITAMIN K

Broccoli, Snow Pea, Snap Pea, Green Beans,  
Asparagus, Confit Shallot, Preserved Lemon  
Dressing

#### ROASTED ROOT VEGETABLES

Squash, Turnip, Carrot, Parsnip, Sweet Potato,  
Caramelized Honey, Za'atar



## For The Love Of Salad

MINIMUM ORDER 10

### COMPOSED SALAD BOWLS \$12 AVAILABLE FAMILY STYLE \$8

#### LONG BEACH

Edamame, Marinated Cranberries, Cucumber,  
Tomato, Candied Almonds, Smoked Farro & Kamut,  
Kale, Hemp Hearts, Cashew 'Ranch' Dressing

#### AZTEC

Wild Rice/Brown Rice Blend, Refried Black Beans,  
Cumin Lime Corn, Pickled Jalapeño, Marinated  
Pepper and Tomato, Cilantro, Chipotle Crema,  
Honey Cajun Hazelnuts, Cheddar, Lime

#### MEDITERRANEAN

Spiced Chickpeas, Thyme Chili Zucchini & Fennel,  
Pepperonata, Sun Dried Tomato, Hummus, Olives,  
Red and White Minted Quinoa, Lemon, Tahini  
Dressing

#### +ADD PROTEIN

Grilled Chicken Breast +5

Grilled Flatiron Steak +6

Roasted Salmon +6

## GRAZING PLATTERS

### CRUDITÉS & DIP \$7

Crisp Vegetables with Chipotle Lime Crema Dip

### +ADD ASSORTED DIPS

Hummus +2 | Baba Ghanoush +2 | Tzatziki +2  
Individually Packaged +0.50

### DOMESTIC CHEESE BOARD \$10

Selection of Canadian Cheeses including: **Brie** (Vaughan, ON), **Smoked Cheddar** (Concord, ON), **Mild Cheddar** (Montreal, QC), **Goat Chèvre** (Orangeville, ON), **Oka** (Oka, QC)

Served with Spiced Candied Nuts, Fresh & Dried Fruit, Paintbox Preserves, Crisps & Breads

### ARTISANAL CHEESE BOARD \$13

Chef's Selections of Premium Artisanal Imported & Domestic Cheese

Served with Spiced Candied Nuts, Fresh & Dried Fruit, Paintbox Preserves, Crisps & Breads

### ANTIPASTO \$10

Grilled Sweet and Spicy Sausage, Prosciutto, Soft Cheese, Marinated Olives & Artichokes, Pickled & Marinated Harvest Vegetables, Rosemary Cheese Flatbread

### CHARCUTERIE \$14

Artisanal Cured Meats, Paintbox Pickles, Grainy Mustard, Crisp Baguette

### MEZZA \$13

Sweet and Spicy Cauliflower, Olives, Marinated Feta, Artichoke Mushroom Salad, Hummus, Baba Ghanoush, Garlic Za'atar Pita

### FRESH CHIPS & DIP \$4

Fresh Made Corn Tortilla Chips, Paintbox Secret Spice Blend, Chipotle Lime Dip, Mild Tomato Salsa

### +ADD

Chunky Guacamole +1.25

# Nibbles & Noshes

MINIMUM ORDER 15

## TAPAS \$3

### PINCHO SKEWER

Grilled Sweet Sausage, Olive, Artichoke, Tomato & Marinated Bocconcini

### VEGETARIAN PINCHO SKEWER

Grilled Zucchini, Olive, Artichoke, Tomato & Marinated Bocconcini

### PEAR CRISP

Paintbox Boursin Cheese, Fruit Chutney

### LAO SALAD ROLL

With Spicy Chili Sauce

### KING COLE DUCK RILLETTE

Cognac Confit Duck, Duck Fat Crostini, Berry Compote

### GRILLED SHRIMP

Sesame Ginger Marinade, Wasabi Aioli

### ZA'ATAR CHICKEN BREAST SKEWER

Minted Yogurt Dip

### CHÈVRE TRUFFLE

Candied Fruit, Walnut Crust

### FALAFEL

Herbs, Garlic, Tahini Aioli

### CORN BREAD

Tomato Chutney

### BASTILLA

Moroccan Spiced Chicken, Phyllo Purse

### PETIT 'ZA NAPOLITANA

Tomato, Basil, Mozzarella

### PETIT 'ZA SPICY SAUSAGE

Tomato, Cheese Blend

### PISSALADIÈRE

Tomato, Anchovy, Olives

## GUILT-FREE SWEET SNACKS

### HOUSEMADE GRANOLA BAR \$30/Dozen

Date, Almond, Almond Butter

### ENERGY BALL \$20/10 Pieces

Chocolate, Coconut, Dates, Almond, Spices

VG GF

### MIXED BERRY CHIA SEED PUDDING \$4 / \$6

Toasted Coconut & Fresh Berries VG GF DF

### YOGURT PARFAIT \$4 Small | \$6 Large

Greek Yogurt, Housemade Granola, Fresh Fruit

**COLD** \$3 - \$5

**MOROCCAN SPICED EGGPLANT TART** **VG**

**SMOKED CARROT LOX** **VG**

On A Bagel Chip With Coconut Creme Fraiche

**GRILLED FLATBREAD** **V**

With Arugula Pesto, Blue Cheese And Balsamic Caramel

**PARMESAN CRISP**

With Red Wine Poached Pear **V**

**GOAT CHEESE & WALNUT-STUFFED DATE** **GF**

Wrapped in Crispy Prosciutto

**PERUVIAN BRANZINO CEVICHE** **GF**

With Pickled Scallion

**LOBSTER TACO**

With Lime, Radish, Fresh Crema, Corn Tortilla

**MUSHROOM FRICASSÉE** **V**

With Parmigiano Crisp, Aged Balsamic

**CRISPY POLENTA BITE** **V**

With Tomato Jam, Goat Cheese

**PEA SOUP SHOOTER** **V GF**

With Mint Crema

**SPICY CORN BREAD** **V**

With Tomato Chutney

**SPICY ACKEE** **V**

In a Cassava Tartelette

**LEEK, BLACK OLIVE & GOAT CHEESE TARTELETTE** **V**

**ROASTED HEIRLOOM BEETS** **V**

With Goat Cheese & Roasted Hazelnuts

**LITTLE GREEK SALAD** **V**

In a Cucumber Cup

**SCALLION PANCAKE WITH BBQ DUCK**

With Hoisin Sauce

**SEARED SCALLOPS BLT**

**CURED SALMON WITH WASABI CUCUMBER** **GF**

On Rice Crisp

**POACHED PRAWN SKEWER** **GF**

With Horseradish Sauce

**SEARED GINGER TUNA**

On a Wonton Crisp

# Hors D'oeuvre & Canapé

MINIMUM ORDER 15

**HOT** \$3 - \$5

**CARAMELIZED APPLE, ONION  
AND SMOKED CHEDDAR PASTRY BITE** **V**

**VEGETARIAN CHILI** **V**

In A Bread Bowl

**VEGAN CRAB CAKE** **VG**

( Hearts Of Palm And Celery Root)

**QUINOA SHIITAKE BURGER** **VG**

With Tahini Ranch Sauce On A Pretzel Bun

**SOUTHERN FRIED BUTTERMILK CHICKEN SLIDER**

With House-Made Slaw

**PETITE BEEF BURGER**

With Brie, Truffled Aioli

**BBQ PULLED PORK** **GF**

On a Crispy Polenta Chip

**SPINACH & GRUYÈRE STUFFED CREMINI** **V GF**

With Confit Garlic

**MAPLE-CANDIED BACON** **GF**

**MINI REUBEN**

With Sauerkraut, Smokey Mustard

**POTATO CROQUETTE**

With Ham, Smoked Cheddar, Honey Dijon

**TRUFFLED GRILLED CHEESE** **V**

With Ontario Cheese, Preserved Truffles

**SWEET CORN FRITTER** **V**

With Chipotle Lime Aioli

**PAINTBOX GYOZA** **V**

With Shiitake Mushroom, Kimchi

**CHICKPEA POLENTA FRIES** **GF**

With Truffle Chive Aioli

**MINI SUNDAY DINNER**

Roast Beef in a Mini Yorkshire Pudding,  
Horseradish Aioli

**MINI CHEESE & HERB POTATO SKINS** **V GF**

With Horseradish Sauce

**GRILLED JERK CHICKEN DRUMETTES**

With Scallion Sour Cream

**BUTTER CHICKEN**

With Basmati Rice Spoon

**PANKO-CRUSTED CRAB CAKES**

With Chipotle Mayo

**SALMON SLIDER**

With Sweet Corn, Dill Relish

**GRILLED CHIMICHURRI STEAK SLIDER**

With Regent Park Garlic Sauce & Sautéed Onions

**ARANCINI**

Choice of Jerk Chicken, Oxtail or Mushroom  
& Mozzarella

**TANDOORI SPICED LAMB SKEWER**

With Lamb Raita

**GRILLED LATIN CHICKEN SKEWERS**

With Chimichurri

**PEPPER BEEF SKEWERS**

With Honey Mustard





## **BUTCHER BLOCK**

### **SELECT YOUR PROTEIN (1)**

N.Y. STRIP LOIN	\$18
RACK OF LAMB	\$20
ROAST TURKEY	\$15
PORCHETTA	\$15

### **+ SELECT YOUR STARCH (1)**

Garlic Mash Potato | Creamy Potato Salad | Stuffing | Buttery Biscuits

### **+ SELECT YOUR VEGETABLE (1)**

Grilled Asparagus | Seasonal Gratin | Roasted Squash | Grilled Zucchini | Eggplant

Carved to Order with Chef's Selection of Sauces

## **TACO BAR \$16**

### **SELECT YOUR PROTEIN (2)**

GRILLED CHICKEN  
 WHITE FISH  
 PULLED PORK  
 BEEF  
 3 BEAN CHILI

Served with Soft Flour Tortillas, Sautéed Vegetables, Jalapeño, Shredded Lettuce, Green Onion, Shredded Cheese, Sour Cream & Home-Made Fresh Salsa.

### **+ADD**

Corn Chips | Corn Tortillas | Guacamole | Grilled Corn | Salsa Verde **+3/Each**

## **INDIAN STATION \$14**

Potato Chickpea Curry, Spinach Cauliflower Aloo Gobi With Paneer & Butter Chicken. Served With Rice Pilaf, Raita, Cashew, Cilantro, Chutney & Naan Bread.

### **+ADD**

Fish Curry **+4.50**

# *Food Stations*

MINIMUM ORDER 25/STATION

## **ASIAN NOODLE \$14**

### **SELECT YOUR PROTEIN (2):**

SHRIMP  
 CHICKEN  
 TOFU

Served With Stir Fried Lo Mein Noodles, Crispy Vegetables, Sesame Seeds, Scallions & Fresh Bean Sprouts.

## **SLIDERS \$16**

### **VEGETARIAN SLIDER**

House-Made Burger, Tomato Salsa, Onion, Watercress

### **BEEF SLIDER**

Brie, Truffled Aioli

### **SOUTHERN FRIED CHICKEN SLIDER**

Crispy Slaw, Tomato

Served with Sweet Potato Fries

## **PASTA \$14.50**

### **SELECT (2)**

**ROTINI ARRABBIATA** Seasonal Vegetables and Parmigiano

**PENNE CARBONARA** Pancetta, Onion & Parsley

**GNOCCHI DI PESTO** Cream, Sautéed Mushrooms

**ORECCHIETTE** Con Bolognese

# Sweet Dreams

MINIMUM ORDER 10



## COOKIES \$2.50

TRIPLE CHOCOLATE

OATMEAL, HEMP HEARTS & DRIED FRUIT

CHOCOLATE CHIP

VANILLA SHORT BREAD

## TARTS & SQUARES \$4

SPICED CHOCOLATE TART

COCONUT DULCE DE LECHE TART **DF**

PISTACHIO CAKE WITH YOGURT MOUSSE **GF**

ORANGE BLOSSOM & ALMOND CAKE **GF**

FLOURLESS CHOCOLATE TORTE

NUT FREE CARROT CAKE With Spiced Mascarpone Icing

RICH CHOCOLATE POSSET **GF**

## DESSERT JARS \$5

RICH CHOCOLATE POSSET **GF**

BAKLAVA PARFAIT **CONTAINS NUTS!**

LEMON SHORTBREAD TRIFLE

ESPRESSO CHEESECAKE CARAMEL OAT CRUMBLE

♥ +CHEF'S SEASONAL CREATION

## FRUIT

**FRESH FRUIT PLATTER \$6**

Seasonal Fruits, Berries, Kefir Honey

**FRESH FRUIT SKEWERS**

SMALL \$3.75

LARGE \$5.50



WEDDINGS/  
SOCIAL



CORPORATE/  
OFFICE



PLANNING/  
DESIGN

## WHAT WE DO

FULL SERVICE CATERING  
CORPORATE, WEDDINGS & SOCIAL EVENTS  
EVENT PLANNING & DESIGN  
RENTALS & STAFFING

## GOOD FOOD

INSPIRED BY TORONTO'S MULTICULTURAL LANDSCAPE  
SEASONALLY FRESH & LOCALLY SOURCED INGREDIENTS  
BEAUTIFULLY PRESENTED & PACKED WITH FLAVOUR!

## SOCIAL ENTERPRISE

OPPORTUNITIES FOR INDIVIDUALS FACING SYSTEMIC BARRIERS  
PROUD SUPPORTER OF THE REGENT PARK COMMUNITY  
MINDFUL OF OUR ENVIRONMENTAL FOOTPRINT

# FAQ

FREQUENTLY ASKED QUESTIONS

## HOW MUCH NOTICE DO YOU REQUIRE FOR AN ORDER?

While we will always try to accommodate your request, we would ask for a minimum of 2 business days notice or more for large orders.

## DO YOU HAVE A MINIMUM ORDER REQUIREMENT? HOW MUCH IS DELIVERY?

A minimum spend of \$300 prior to delivery and taxes is required for delivery. Minimum orders per menu item are also required as listed in our catering package. Delivery fees will depend on location and size of the order and can be confirmed by your event specialist.

## CAN YOU ACCOMMODATE ALLERGIES AND DIETARY RESTRICTIONS?

Our creative chefs can accommodate most allergies and dietary restrictions including halal, gluten free, vegetarian and vegan but it is important to note that we are not an allergen free facility. Additional costs may apply for special menu requests.

## DO YOU PROVIDE DISPOSABLE PLATES, CUTLERY, ETC?

Disposable items can be provided upon request. Additional costs may apply depending on group size and items required.

## WHAT IF I REQUIRE STAFFING AND RENTALS FOR MY EVENT?

We can take care of that for you! Your event specialists will know exactly what is needed to execute a flawless day and will work with our trusted vendor specialists to coordinate all the details.

## CAN I REQUEST A CUSTOMIZED MENU?

Absolutely! Just let us know what you're looking for and our chefs will create a personalized unique menu just for you. Minimum orders will apply.

## WHAT FORMS OF PAYMENT DO YOU ACCEPT?

We accept Visa, Mastercard, company cheques, certified cheques and e-transfers.

# Let's Talk

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FACEBOOK [@PAINTBOXCATERING](#)  
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## Did you Know?

We have a **Bistro, Cafe & Event Space** located in Downtown Toronto East that can accommodate receptions of up to 160 guests.

Our event space is best suited for Cocktail Receptions, Weddings, Corporate Meetings, Workshops, Pop-Up Chef Events and everything in between.

[PAINTBOXBISTRO.CA](http://PAINTBOXBISTRO.CA)

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