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Feature Menu

MARCH 2017

SANDWICHES

HOT SAMMIES THE HAWAIIAN \$8
Bacon, Virginia Ham, Swiss Cheese

HOT VEGETARIAN FAJITA WRAP \$10
Cheddar

FEATURE HOT BUFFET \$23

GUINNESS BRAISED BEEF
With Sweet Onions

CHOICE OF:

2 Leaf, Grain Or Pasta Salads
2 Sides
2 Chef's Sweets

St. Patty's Mint Chocolate Brownies **+3**

FEATURE SALAD \$5

LETTUCE TACO SALAD
Black Beans, Tomato, Peppers, Avocado Dressing,
Crispy Tortilla Crumble

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 \$2

ASSORTED PREMIUM JUICE \$3.50

ONTARIO DELUGE SPARKLING WATER \$2.50

FRESH FRUIT SMOOTHIES \$5

Good Morning



BREAKFAST SPREADS

MINIMUM ORDER 10

BAGEL PLATTER \$4.50

Whipped Herb Cream Cheese

Paintbox Preserves

Ontario Stirling Creamery Butter

+ADD

Cheddar Cheese & Togarashi Bacon +3

Smoked Salmon, Fried Capers & Pickles +4

CLASSIC CONTINENTAL \$8.25

Assorted Fresh Baked Breakfast Pastries:

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

Paintbox Preserves

Ontario Stirling Creamery Butter

Breakfast Fruit Platter

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 \$24/Dozen

MINI QUINOA FRITTATA \$24/Dozen

HOT BREAKFAST SANDWICH \$3

Farm Fresh Egg, Classic English Muffin,

Cheddar Cheese, Tomato, Chipotle Aioli

+ADD

Togarashi Bacon +1

BAGEL BLTA \$6

Bacon, Lettuce, Tomato, Avocado

BAGEL SCHMEAR & LOX \$7

Herbed Cream Cheese, Smoked Salmon, Capers

Pickled Red Onion, Arugula

HOT BREAKFAST BURRITO \$4

Farm Fresh Egg, Flour Tortilla, Refried Beans,

Roasted Tomato, Avocado, Cheddar, Chipotle Aioli

+ADD

Togarashi Bacon +1

WHOLE FRUIT \$2



FLOCK TIME \$8

CURRIED CHICKEN BREAST

Apples, Raisins, Greens

CHICKEN CAESAR

Caesar Aioli, Bacon, Parmigiano, Crispy Romaine

WEEKLY ROTISSERIE CHICKEN

Chef's Feature

UNDER THE SEA \$9

PESTO SOUS VIDE ATLANTIC SALMON

Pea Sprouts, Tomato

TUNA SALAD

Caper, Cornichon, Flax Seed

MEATLESS \$8

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

HOME ON THE RANGE \$9

SLOW ROASTED BEEF

Pickles, Horseradish, Tomato, Greens, Aged Cheddar Cheese

FLAT IRON STEAK

Cooked Sous Vide and Grilled. Chef's Choice.

Sandwiches & Wraps

MINIMUM ORDER 10

HOT SAMMIES \$10

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

THE DELI \$8

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	\$10
ASSORTED SANDWICHES + 1 SALAD	\$11
ASSORTED SANDWICHES + 1 SALAD + COOKIE	\$12
ASSORTED SANDWICHES + 2 SALADS + TARTS/SQUARES	\$15

SUBSTITUTE WITH HOT SANDWICHES +1.50

GLUTEN FREE BREAD +2

SOFT DRINK OR JUICE +2

Family Style

UNDER THE SEA

GRILLED ATLANTIC SALMON \$27
With Hoisin Sesame Glaze

SOUTHERN STYLE BLACKENED TILAPIA \$27
With 12 Herbs & Spices, Lemon

ONTARIO TROUT \$27
Grilled with Preserved Lemon-Caper Butter

MEATLESS

STUFFED PORTOBELLO \$20
Zucchini, Herbed Goat Cheese

MOROCCAN LENTIL & SQUASH \$20
Turmeric, Toasted Almond & Pumpkin Seed

EGGPLANT Parmigiano \$20
Mozzarella, House-Made Tomato Sauce

PERSIAN VEGETABLE STEW \$20
Dried Lime, Chili, Spinach

PASTA

CLASSIC BEEF LASAGNA \$23.50
Like Mama Used to Make

VEGETARIAN LASAGNA \$21
Zucchini, Eggplant, 3 Cheese Blend

ROAST CHICKEN ARRABBIATA \$23.50
Olives, Chili, House-Made Tomato Sauce

MEDITERRANEAN FARFALLE \$20
Arugula Pesto (NUT FREE), Artichoke,
Oven Roasted Tomato

FLOCK TIME

CHICKEN BREAST PARMIGIANO \$25
Basil, Mozzarella, House-Made
Garlic Tomato Sauce

MOROCCAN CHICKEN TAGINE \$23.50
Spices, Dried Fruit

CHICKEN CACCIATORE \$24
Bacon, Mushroom, Pepper, Tomato

72 HOUR MARINATED JERK \$24
Tender Chicken Legs with Chili, Allspice, Thyme

ROSEMARY THYME GRILLED CHICKEN \$25
Olive Parsley Tabbouleh, Grilled Lemon

ATHENIAN CHICKEN KEBAB \$25
Oregano, Garlic, Lemon, Yogurt Tzatziki

HOME ON THE RANGE

CLASSIC BEEF BOURGUIGNON \$23
Braised in VQA Red Wine

HEARTY BEEF CHILI \$22
With Sour Cream, Green Onion

ARGENTINEAN GRILLED FLAT IRONSTEAK \$25
8 Hour Sous Vide with Chimichurri

BEEF SHAWARMA \$25
Garlic Tahini Sauce

Hot Buffet

MINIMUM ORDER 10

ALL BUFFETS INCLUDE CHOICE OF:

2 LEAF, GRAIN OR PASTA SALADS *PAGE 4

2 SIDES

2 COOKIES, TARTS & SQUARES *PAGE 8

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

FLOCK TIME

JERK CHICKEN \$25
Chili Chutney

LEMON PARSLEY CHICKEN \$25
Garlic Sauce

TAHINI ZA'ATAR BRAISED CHICKEN \$25

HOME ON THE RANGE

12 HOUR SOUS VIDE STRIPLOIN \$27
Local Mustard & Herb Crust

4 HOUR SOUS VIDE FLAT IRON STEAK \$25
Grilled with Chili Rub, Seasonal BBQ Sauce

UNDER THE SEA

POACHED ATLANTIC SALMON \$25
White Wine, Pesto

FENNEL CRUSTED BRANZINO \$27
Fresh Herbs, Lemon

MEATLESS

GRILLED SEASONAL HARVEST TERRINE \$22
Crunchy Grainy Mustard

BBQ TOFU \$23
With Sauteed Mushrooms

MINIMUM ORDER 10

LEAF SALAD \$5

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 \$5

KALE & QUINOA
Roasted Squash, Almond, Cranberry

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

PASTA SALAD \$5

GREEK PASTA SALAD
Tomato, Cucumber, Red Onion,
Black Olive, Feta

FREGOLA
Grilled Marinated Vegetables

HARVEST VEGETABLE \$8

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

SEASONAL BISTRO CAPRESE
Balsamic Soaked Raisins



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 +4

Grilled Chicken Breast
Grilled Flatiron Steak
Roasted Salmon



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 \$8

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 \$12

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 \$11

Sweet and Spicy Cauliflower, Olives, Lupini Beans, 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 \$2.50

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 \$24/Dozen

With Date, Almond, Peanut Butter

ENERGY BALL \$15/10 Pieces

With Chocolate, Coconut, Dates, Almond, Spices
Vegan & Gluten Free

CHIA SEED PUDDING \$3 Small | \$5 Large

With Chocolate, Banana, Toasted Nuts
Dairy Free, Gluten Free & Vegan

YOGURT PARFAIT \$3 Small | \$5 Large

Greek Yogurt, Housemade Granola, Fresh Fruit



PAINTBOX CATERING

COLD \$2.50 - \$4.00

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'oeuvres & Canapés

MINIMUM ORDER 15

HOT \$2.50 - \$4.00

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

CECI (CHICKPEA) 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

GF = GLUTEN FREE
V = VEGETARIAN



BUTCHER BLOCK

SELECT YOUR PROTEIN (1)

N.Y. STRIP LOIN	\$16
RACK OF LAMB	\$18
ROAST TURKEY	\$14
PORCHETTA	\$14

+ 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 \$14

SELECT YOUR PROTEIN (2)

GRILLED CHICKEN
WHITE FISH
PULLED PORK
BEEF
SAUTÉED VEGETABLES

Served with Soft Flour Tortillas, 3 Bean Chili, 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 \$12

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

A PERFECT COMPLEMENT TO PASSED HORS D'OEUVRES
OR MAKE THEM THE ★ OF YOUR PARTY.

ASIAN NOODLE \$12

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 \$13

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 \$2.00

CHOCOLATE CHIP
 DOUBLE CHOCOLATE
 SPICES AND NUTS
 OATS AND DRIED FRUIT
 ASSORTED BISCOTTI (GF OPTIONS AVAILABLE)
 ♥ CHEF'S CHOICE SEASONAL FLAVOUR

TARTS & SQUARES \$3.50

SEASONAL CHEESECAKE
 BLUEBERRY CRUMBLE With Buttery Streusel
 CARROT CAKE With Cream Cheese Icing
 QUINOA CHOCOLATE CAKE With Ganache GF
 LEMON POPPY SEED CAKE
 ALMOND TART With Shortbread Crust
 BELGIAN CHOCOLATE TART With Shortbread Crust
 LEMON CURD With Vanilla Meringue
 ♥ CHEF'S CHOICE SEASONAL CREATION

PASSED SWEET BITES \$3.50

HOUSE-MADE PROFITEROLES (Almond Butter Or Nutella)
 LEMON CURD PAVLOVA
 CHURRO BITES With Dulce De Leche
 CHOCOLATE QUINOA CAKE POPS GF
 SPUDNUTS (MINI POTATO DONUTS)
 WHITE CHOCOLATE GREEN TEA PANNA COTTA

PAINTBOX BISTRO DESSERTS \$4.50

SERVED INDIVIDUALLY IN RAMEKINS

VANILLA CRÈME BRÛLÉE
 Fresh Berries

GLUTEN FREE CHEESECAKE
 Dulce de Leche, Sour Berries

PANNA COTTA
 Candied Citrus Rind,
 Macerated Barberries

SEASONAL FRUIT TART
 Fresh Custard

♥ **SEASONAL CHEF'S CREATION**
 A sweet surprise!

FRUIT

FRESH FRUIT PLATTER \$5.50
 Seasonal Fruits, Berries, Kefir Honey

FRESH FRUIT SKEWERS \$3.50 Small | \$5 Large

GF = GLUTEN FREE

Let's Talk
 BOOK YOUR EVENT TODAY



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 INFO@PAINTBOXCATERING.CA



(647) 748.0555
 EXT 221



555 DUNDAS ST EAST
 TORONTO, ON

FAQ

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.

