

Feature Menu

JANUARY 2018

SAMMIE \$9

GRILLED CHICKEN

Grilled Chicken, Roasted Tomato, Red Onion, Goat Cheese,
Arugula & Cilantro Aioli

GRILLED ZUCCHINI

Roasted Tomato, Red Onion, Goat Cheese,
Arugula & Cilantro Aioli **VG**

SALAD \$7

Crunchy Romaine, Peppers, Red Cabbage, Roasted Corn & Tomatoes
With Crispy Tortilla Strips. Lime & Honey Vinaigrette

DESSERT \$4

CINNAMON FLAN

HOT BUFFET \$25

MEXICAN BRAISED CHICKEN (THIGH) MOLE

PAPRIKA RED RICE

SAUTEED PEPPERS + CORN

+

CHOICE OF 2 : Leaf/Grain/Pasta Salad

ASSORTED BITE SIZE SWEETS

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

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

PAINTBOXCATERING.CA

INFO@PAINTBOXCATERING.CA

(647) 748.0555 EXT: 3

555 DUNDAS ST E TORONTO M5A 2B7

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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

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