

# 10tation

event catering



CORPORATE EVENTS | INTIMATE AFFAIRS | BIG BASHES | WEDDINGS

CORPORATE CATALOGUE VOL. 1

# OUR MISSION

To be Toronto and surrounding areas' leader in off-premise catering and event planning while being distinctive, highly innovative and successful in everything we do... for You.







# #THATSUS

Established in the spring of 2000, 10tation event catering produces some of the most polished and stylish events for clients, friends and high-profile organizations. We have to date, facilitated over 10,000 events from our state-of-the-art facility and proudly serve a collection of Canada's most discerning brands.

Our team of specialists have the expertise to assist in the selling, planning and executing of corporate events, intimate affairs, big bashes, weddings and gala events with a solid understanding of the special accommodations required of corporate and social catering.

Founded on the premise of client-based thinking, the team at 10tation event catering believes that successful partnerships result from our staff listening to clients' needs, and delivering boutique-style customer service with a hands-on approach and contagious passion for what we do.





# CORPORATE EVENTS

At 10tation event catering Inc. we are experts at making any size corporate function a warm and highly individualized event. We understand your desire to impress a client or enhance a presentation; to reward hard working employees; or to host an important business meeting. Whether it's a cocktail reception, board dinner, boxed lunch, grand opening, business meeting, or recognition party, we combine exquisite foods with a solid understanding of the special accommodations required for business entertaining.

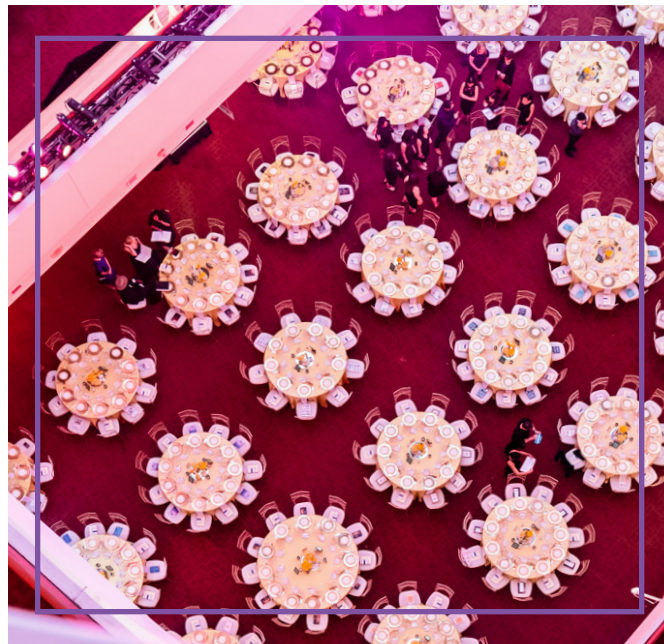
# INTIMATE AFFAIRS

Every event is as unique and special to us as it is to you. Together, we can create just the right menu for that special occasion. From delicious food to skilled service staff and impeccable organization, we will deliver the help you need to take your event to the next level. Our stylish presentation and exquisite food are sure to charm your guests and when the event is over, the only trace we leave behind are satisfied smiles.



# BIG BASHES

Since 2000, we've produced some of the most stylish and glamorous events for celebs, big brands and high-profile individuals and organizations. From festivals to galas, concerts to product launches, our team of specialists can assist in the selling, planning and executing large events and sponsorships — from location selection and event design, to parking, amenities, logistics and more.



# WEDDINGS

We recognize the need to assist the bride and groom in creating beautiful stylish weddings, with delicious cuisine, and attentive staff. Our team can help with not only the menu for your wedding, but also with the venue selection, décor, professional staff, rentals and furniture. We strive to make this very special day a seamless and memorable success.

# BREAKFAST

*Prices shown are per person.*

## CONTINENTAL \_\_\_\_\_ \$9.95

Butter croissant, pan au chocolate, almond croissant,  
assorted muffins, fresh fruit danishes  
Sliced breakfast breads  
Includes fresh fruit platter

## BREAKFAST SCONES \_\_\_\_\_ \$10.95

Please choose two scone flavours:

- Dill cream cheese and smoked salmon
- Peameal bacon and mustard
- Cream cheese and preserves

Includes fresh fruit platter

## ALL-CANADIAN \_\_\_\_\_ \$13.95

Sliced foccaccia with butter, scrambled eggs, home fries  
with ketchup, crispy bacon and breakfast sausages  
+ add fresh fruit platter \_\_\_\_\_ \$3.95

## BREAKFAST SANDWICHES \_\_\_\_\_ \$12.95

Peameal Bacon, fried egg and cheddar on English  
muffin, accompanied by home fries  
Includes fresh fruit platter

## FRENCH TOAST \_\_\_\_\_ \$11.95

Bacon and maple syrup  
Includes fresh fruit platter

## OMELETTES \_\_\_\_\_ \$13.95

Sliced foccaccia with butter

Please choose two omelette flavours:

- Cheese and mushroom omelette
- Spinach and feta omelette
- Aged cheddar and ham omelette
- Western: ham, peppers, onions omelette

10tation hash browns

+ add fresh fruit platter \_\_\_\_\_ \$3.95

## CRÊPES \_\_\_\_\_ \$11.95

Freshly made citrus crêpes, maple syrup, chocolate  
sauce, berry compote

Includes fresh fruit platter

## BREAKFAST BURRITOS \_\_\_\_\_ \$12.95

Grilled breakfast burrito with scrambled eggs, bacon  
and cheddar *OR*

Grilled breakfast burrito with scrambled egg, veggies  
and cheddar

Includes fresh fruit platter

## PANCAKES \_\_\_\_\_ \$11.95

Served with bacon and maple syrup  
Includes fresh fruit platter





# BREAKFAST À LA CARTE

*Order one dozen per selection.*

*Prices shown are per piece.*

**PARFAIT** \_\_\_\_\_ **\$5.95**

Organic yogurt, housemade granola, compote

**HOUSEMADE GRANOLA BAR** \_\_\_\_\_ **\$2.95**

**SAVOURY LEMON SCONE** \_\_\_\_\_ **\$5.25**

Dill cream cheese, smoked salmon

**MINI QUICHE** \_\_\_\_\_ **\$2.50**

**ASSORTED INDIVIDUAL YOGURT** \_\_\_\_\_ **\$2**

**INDIVIDUAL FRITTATA** \_\_\_\_\_ **\$5.95**

Choice of mushroom, spinach and cheddar;  
herbs and parmigiano reggiano

+ Bacon \_\_\_\_\_ **\$1**

Available with egg whites only, upon request

**BUTTERMILK PANCAKE  
OR FRENCH TOAST** \_\_\_\_\_ **\$4.95**

Maple syrup

+ add berries \_\_\_\_\_ **\$3.95**

**FRESH FRUIT PLATTER** \_\_\_\_\_ **\$3.95**

## Beverages

**JUICE OR SOFT DRINKS** \_\_\_\_\_ **\$2.50**

*per unit*

**PREMIUM COLUMBIAN  
FAIR TRADE COFFEE** \_\_\_\_\_ **\$26.95**

10-cup thermos

**SAN BENEDETTO** \_\_\_\_\_ **\$4.50**

*per person*

## Tableware

**BIODEGRADABLE AND RECYCABLE  
FLATWARE AND SERVING UTENSILS** \_\_\_\_\_ **\$1.75**

*per person*

Includes plates, cups, cutlery, napkins and serving  
utensils

## CHAFING DISHES

Complimentary with all our hot menus where applicable



# LUNCH

## SANDWICHES AND WRAPS

An assortment of focaccia, croissant and baker's delight sandwiches and wraps from our collection of timeless favourites and specialties.

Accompanied by pickles and assorted root chips.

**WITH COOKIES OR SQUARES \_\_\_\_\_ \$11.95**  
*per person*

**WITH ONE SALAD AND COOKIES OR SQUARES \_\_\_\_\_ \$15.95**  
*per person*

**WITH TWO SALADS AND COOKIES OR SQUARES \_\_\_\_\_ \$18.95**  
*per person*

### Salad Options

#### GARDEN

tomato, cucumber, peppers, carrots and balsamic vinaigrette

#### CAPRESE

Fior di latte bocconcini, seasonal red tomatoes, basil pesto and balsamic reduction

#### VILLAGE GREEK

Cucumber, cherry tomatoes, kalamata olives, feta, and oregano-infused olive oil

#### COBB

Romaine lettuce, tomato, avocado, boiled eggs, cheddar and dijon vinaigrette

#### WHOLE WHEAT PENNE

Sundried tomatoes, roasted corn, fresh parsley and citrus vinaigrette

#### THREE BEAN

Cherry tomatoes, roasted corn, peppers, fresh parsley and citrus vinaigrette

#### VIETNAMESE JASMINE RICE

Cilantro, basil, snow peas, edamame and crisp radishes dressed with tamarind and coconut

#### SAFFRON ISRAELI COUSCOUS

Tomatoes, cucumber, kale, parsley, cranberry with lemon olive oil

#### SUMAC ROASTED VEGETABLES

Arugula and roasted heirloom beet yogurt dressing

#### ORANGE BLOSSOM QUINOA

Artichokes, green beans, broccoli, parsley and orange blossom dressing



# LUNCH

## SUPERFOOD SALADS

*Minimum order ten (10) guests per selection.  
Prices are per person.*

### QUINOA

White quinoa salad with cucumber, yellow bell peppers, blanched broccoli, tomato, lemon and olive oil vinaigrette

### POWER QUINOA

Red quinoa, snow peas, English peas, baby spinach and pickled red onion

### ROASTED HEIRLOOM BEET

Arugula, goat cheese, pumpkin seeds and citrus vinaigrette

### SWEET POTATO

Green bean, goji berries, walnuts, maple mustard dressing

## Salad Selections

### GARDEN

tomato, cucumber, peppers, carrots and balsamic vinaigrette

### CAPRESE

Fior di latte bocconcini, seasonal red tomatoes, basil pesto and balsamic reduction

### VILLAGE GREEK

Cucumber, cherry tomatoes, kalamata olives, feta, and oregano-infused olive oil

### COBB

Romaine lettuce, tomato, avocado, boiled eggs, cheddar and dijon vinaigrette

### WHOLE WHEAT PENNE

Sundried tomatoes, roasted corn, fresh parsley and citrus vinaigrette

### THREE BEAN

Cherry tomatoes, roasted corn, peppers, fresh parsley and citrus vinaigrette

SIDE SALAD \_\_\_\_\_ \$5.95

SALAD AS A MAIN \_\_\_\_\_ \$9.95

+ GRILLED CHICKEN \_\_\_\_\_ \$7.95

+ GRILLED SALMON \_\_\_\_\_ \$8.95



# LUNCH BOXES

**\$19.95 per person**

## **SANDWICH *OR* WRAP**

Accompanied by new potato salad, lentil & French bean salad, homemade cookie

## **THAI NOODLE SALAD**

Chicken breast, carrots, bell peppers, sugar snap peas, scallions, rice noodles and ginger soy dressing, accompanied by coleslaw, homemade cookie

## **STEAMER**

Salmon filet, lemon, caper and parsley accompanied by green bean and lentil salad, potato salad, homemade cookie

## **LEMON ROSEMARY CHICKEN**

Lemon rosemary chicken with a lemon zest aioli, three bean salad, Saffron Israeli couscous salad, homemade cookie

## **TUNA NIÇOISE**

White Albacore tuna, olives, tomato, boiled egg, green beans, potatoes, greens, red wine dressing, homemade cookie

## **SALMON TANDOORI**

Baked tandoori salmon with spiced lime yogurt accompanied by quinoa with chickpeas and lentils, potato salad, homemade cookie

## **CHIMICHURRI BEEF SKEWERS**

Chimichurri beef skewers with fresh salsa, accompanied by faro salad, green bean and lentil salad, homemade cookie







# LUNCH POWER BOWLS

## \$17.95 per person

Room Temperature – Sent fully assembled in individual salad bowl container

- + Add 4oz. grilled chicken breast to any power bowl for an additional \_\_\_\_\_ **\$7.95/guest**
- + Add 4oz. grilled salmon to any power bowl for an additional \_\_\_\_\_ **\$8.95/guest**
- + Add 4oz. AAA beef striploin to any power bowl for an additional \_\_\_\_\_ **\$9.95/guest**

### MEDITERRANEAN BOWL

Chickpea, romaine, arugula, cucumber, cherry tomato, pickled onions, goat cheese and parsley pistou vinaigrette

### MIDDLE EASTERN BOWL

Tabbouleh, sumac, grilled eggplant, hummus, pomegranate, olives, feta, fresh mint, falafel and tahini vinaigrette

### PERUVIAN BOWL

Quinoa, sweet potato, black beans, tomato, avocado, red onions, corn, baby kale, lime vinaigrette

### YUCATAN BOWL

Brown rice, tortilla chips, cabbage slaw, corn, salsa fresca, avocado crema, queso fresco, chipotle vinaigrette

### TURN THE BEETS AROUND

Roasted beets, quinoa, kale, sweet potato, radishes, toasted sunflower seeds and apple ginger vinaigrette

### NICOISE BOWL

Baby potatoes, green beans, olives, tomato, red onions, boiled eggs, tuna, Provençal dressing



# LUNCH HOT BUFFET

*Accompanied by house focaccia and chef's spread*

## **BBQ CHICKEN** \_\_\_\_\_ **\$22.95**

*per person*

- Spiced corn bread
- Orzo with caramelized onion, grilled corn, capers, sun dried tomato pan seared peppers with pesto and parmesan
- Whole pieces of BBQ'd chicken basted in our BBQ sauce (bone in or chicken breast)
- Steamed seasonal vegetables
- Rosemary roasted potatoes
- Assorted homemade pastries

## **SCHNITZEL** \_\_\_\_\_ **\$22.95**

*per person*

- Spinach salad with orange segments, toasted pine nuts in balsamic vinaigrette
- Saffron Israeli Couscous with tomatoes, cucumber, kale, cranberry and lemon olive oil
- Crispy breast of chicken with lemon wedges and salsa verde
- Assorted homemade pastries

## **STUFFED CHICKEN** \_\_\_\_\_ **\$23.95**

*per person*

- Baby spinach salad with shaved fennel, pickled red onion, radishes and tarragon dressing
- Breast of chicken stuffed with spinach and ricotta cheese in a light jus
- Chef's vegetable medley
- Rosemary roasted potatoes
- Assorted homemade pastries

## **MAPLE GLAZED SALMON** \_\_\_\_\_ **\$22.95**

*per person*

- Saskatchewan wild rice with Muskoka cranberries
- Roasted heirloom beet salad with arugula, goat cheese, pumpkin seeds and citrus vinaigrette
- Maple glazed salmon filets
- Assorted homemade pastries



# LUNCH HOT BUFFET (continued)

*Accompanied by house focaccia and chef's spread*

**CHICKEN GENOVESE \_\_\_\_\_ \$22.95**

*per person*

- Garden salad with tomato, cucumber, peppers, carrots and balsamic vinaigrette
- Caprese salad with fior di latte bocconcini, seasonal red tomatoes, basil pesto and balsamic reduction
- Sliced grilled chicken breast in a Genovese pesto marinade
- Assorted homemade pastries

**TACO BAR \_\_\_\_\_ \$23.95**

- Grilled chicken *OR* pulled pork *OR* a combination of both
- Iceberg lettuce
- Chopped tomatoes
- Shredded cheddar and Monterey jack cheese
- Crispy taco shells and soft tortillas (2 per guest)
- Salsa, sour cream, chipotle hot sauce, and guacamole
- Tortilla chips
- Aztec black bean salad
- Assorted homemade pastries

**CHICKEN SOFIA \_\_\_\_\_ \$23.95**

*per person*

- Caesar salad
- Supreme of chicken with mushroom pernod sauce
- Roasted garlic spun potatoes
- Chef's steamed vegetables
- Assorted pastries and cookies



# DESSERT

*All our desserts are prepared in-house and change seasonally.*

*Prices shown per person.*

**ASSORTMENT OF  
HOMEMADE SQUARES** \_\_\_\_\_ **\$3.50**

**TARTS** \_\_\_\_\_ **\$3.50**

**COOKIES** \_\_\_\_\_ **\$3.25**

**PARFAITS** \_\_\_\_\_ **\$3.50**

**VEGAN OR GLUTEN FREE  
BAKED GOODS AVAILABLE** \_\_\_\_\_ **\$5**

## BAKED DONUTS

Chocolate dipped, lemon, strawberry with assorted toppings and glazes

**MINI** \_\_\_\_\_ **\$1.95**

**REGULAR** \_\_\_\_\_ **\$3.95**

## CUPCAKES

Vanilla, chocolate, chocolate mint, key lime, lemon chiffon, red velvet

**NOTE:** Order must be placed at least 48 hours in advance

**MINI** \_\_\_\_\_ **\$2.25**

**REGULAR** \_\_\_\_\_ **\$3.95**

## SLAB CAKES

Custom cakes and slabs available upon request, please inquire for details.







# RECEPTION PLATTERS

## MINI BAMBOO SKEWERS

*Served room temperature*

*Minimum order of two (2) dozen per selection*

*Prices shown are per dozen*

- Coriander and honey chicken \_\_\_\_\_ **\$42**
- Asian sesame beef with ginger and chili \_\_\_\_\_ **\$42**
- Sesame crusted tuna with wasabi lime aioli \_\_\_\_\_ **\$54**
- Grilled Mexican shrimp \_\_\_\_\_ **\$54**

## Hors D'Oeuvres

*Minimum order of two (2) dozen per selection*

*Prices shown are per piece*

**FRIED CHICKEN SLIDER** \_\_\_\_\_ **\$5.75**

Avocado and Piquillo pepper sliders

**MINI 2-INCH PIZZETTES** \_\_\_\_\_ **\$2.75**

Margherita, mushroom, rapini and pancetta

**SPRING ROLLS** \_\_\_\_\_ **\$2.75**

vegetarian, plum sauce

## THAI ROLLS

Sweet chili sauce

- Lobster; shrimp; peking duck; chicken \_\_\_\_\_ **\$3**
- Tofu; vegetable; mango \_\_\_\_\_ **\$2.50**

**BRAISED DUCK TACOS** \_\_\_\_\_ **\$2.50**

**SOUTHERN CHICKEN SALAD** \_\_\_\_\_ **\$2.50**

In a corn muffin

**MINI 2-INCH BAGELS** \_\_\_\_\_ **\$2.75**

Smoked salmon, capers, red onion, cream cheese

**SWEET PEA PANCAKES** \_\_\_\_\_ **\$2.50**

Dungeness crab, crème fraîche, pickled red shallot

**CANTALOUPE LOLLIPOPS** \_\_\_\_\_ **\$2.50**

With Niagara prosciutto



# RECEPTION PLATTERS (continued)

**TEA SANDWICHES** \_\_\_\_\_ **\$2.95**

*per piece*

An assortment including: egg salad; tuna salad; salmon salad; cream cheese with cucumber; cream cheese with sundried tomato

**DOMESTIC CHEESE GARNISHED WITH FRUIT** \_\_\_\_\_ **\$6.95**

*per person / six person minimum*

Brie wedge, blue cheese, orange cheddar cubes, gouda accompanied by dried fruit, seasonal fresh berries, flatbreads, crackers.

**ARTISAN CHEESE BOARD** \_\_\_\_\_ **\$14.95**

*per person / six person minimum*

A selection of Quebec and international artisan cheeses served with poached pears, fig preserves, truffle-scented honey. Accompanied by flatbreads, bread sticks & assorted gourmet crackers.

**SLOW-ROASTED PORCHETTA** \_\_\_\_\_ **\$15**

*per person / six person minimum*

Mini Calabrese buns, caramelized onions, roasted peppers, chili aioli

**NOTE:** Order must be placed at least 48 hours in advance.

**MARKET CRUDITÉS** \_\_\_\_\_ **\$5.95**

*per person / six person minimum*

Broccoli, cauliflower, heirloom carrots, cucumber, green beans, bell peppers, sugar snap peas, asparagus and fennel accompanied by seasonal hummus and ranch dip

**ANTIPASTO PLATTER** \_\_\_\_\_ **\$15**

*per person / six person minimum*

Roasted red peppers, olive, artichoke heart, prosciutto, salami, soppressata, bresola, selection of domestic and Italian cheese, assortment of breads, flatbread

**ALBERTA BEEF PLATTER** \_\_\_\_\_ **\$20**

*per person / six person minimum*

Sliced AAA Alberta beef striploin, cooked medium, smokey tomato choka, arugula horseradish, watercress mustard, 10tation root chips, mini egg buns

**MIDDLE EASTERN** \_\_\_\_\_ **\$17.95**

*per person / six person minimum*

Chickpea fritters, tabbouleh, pickled turnip, hummus, baba ghanoush, spiced olives, pita



# SAMPLE MENUS

Pricing based on sample menus.  
Additional options and customized menus available.

Please enquire with Frank Cugliari, our Director of Events  
by email at [frank@10tation.com](mailto:frank@10tation.com) for more details.

\*Rentals, delivery, HST and staffing are not included.



\$39.95 PER PERSON\*

— SAMPLE MENUS —

# CONFERENCE / DAY MEETING PACKAGE

*Food presented on disposable wood platters. Conference packages include biodegradable disposables (plates, cutlery, beverage cups, paper napkins and serving utensils).*

## Continental Breakfast with Fruit

### BREAKFAST PASTRIES

Butter croissant, pan au chocolate, almond croissant,  
assorted muffins, fresh fruit danishes  
Sliced breakfast breads

### SEASONAL FRESH FRUIT

### COFFEE AND TEA

prepared and ready to serve

## AM Break

### HOMEMADE GRANOLA SQUARES

### ASSORTED JUICE AND SOFT DRINKS

## Lunch Buffet

### SANDWICH AND WRAP PLATTER

An assortment of focaccia, croissant, baker's delight sandwiches and wraps from our collection of timeless favourites and specialities.

Accompanied by pickles and assorted root chips

### CHOICE OF TWO SALADS FROM OUR SEASONAL SELECTIONS

### ASSORTED DESSERTS AND SQUARES

### ASSORTED JUICE AND SOFT DRINKS

## PM Break

### MINI PARFAITS

Chocolate mousse, lemon and berry

### ASSORTED JUICE AND SOFT DRINKS



— SAMPLE MENUS —

# CONFERENCE/DAY MEETING PACKAGE POPULAR UPGRADES

## Hot Breakfast Options

### ALL CANADIAN

Scrambled eggs, bacon and sausage, sliced tomatoes, home fries

### BREAKFAST SANDWICHES

Peameal bacon, fried egg and cheddar on english muffin, home fries

## Hot Lunch Options

### BBQ CHICKEN

Spiced corn bread, rosemary roasted potatoes, steamed vegetables, orzo with caramelized onions, grilled corn, capers, sundried tomatoes, pan-seared peppers, pesto and parmesan.

+ Assorted homemade squares

### TACO BAR

Crispy taco shell and soft tortillas, Pulled pork or chicken (or a combination), iceberg lettuce, shredded cheddar and monterey jack, sour cream and chipotle hot sauce

+ Tortilla chips, salsa and guacamole

+ Passion fruit parfaits

### BRAISED BEEF SHORT RIBS

Jus, yukon gold potato purée, caesar salad, tomato and cucumber with fresh parsley, basil and extra virgin olive oil

+ Assorted homemade squares

## Break Additions

+ YOGURT PARFAIT

+ ASSORTED SCONES

+ BROWNIES

+ ASSORTED MINI TARTS

+ MINI CUPCAKES

+ FRUIT PLATTER

+ DOMESTIC CHEESE PLATTER



\$15.00 PER PERSON\*

— SAMPLE MENUS —

# COCKTAIL MENU

*Choice of six (6) items from list below.*

## Passed Hors D'oeuvres

### MANCHEGO AND RICOTTA CROQUETTE

With truffle honey and roasted figs

### ITSUMO AHI TUNA

Taro root taco and avocado salsa

### DUCK CONFIT

Amarena cherry and gorgonzola crème fraîche

### NORI CRISP

Soy/miso king and oyster mushrooms, cured egg yolk, green onions

### MOLE BRAISED SHORT RIB TOSTADA

With honey poblano cream and pickled red onion

### PEI LOBSTER AND AGED CHEDDAR GRILLED CHEESE

On toasted brioche

### PUFFED SQUID INK & TAPIOCA WAFER

With ocean trout tartar, pickled radish and smoked avocado

### FOGO ISLAND COD

Organic chips, chimichurri, olive tapenade

### LOBSTER, PAPAYA, MANGO SALAD

On warm jalapeno corn bread

### COCONUT POACHED SHRIMP SALAD

In a cucumber cup with chili cilantro dressing

### MINI FRIED CHICKEN AND WAFFLES

With bacon maple syrup

### BEET HUMMUS

Roasted diced beets feta, tarragon, seed crisp



\$45.00 PER PERSON\*

— SAMPLE MENUS —

# COCKTAIL MENU

## Passed Hors D'oeuvres

### PEI LOBSTER AND AGED CHEDDAR GRILLED CHEESE

On toasted brioche

### NORI CRISP

Soy/miso king and oyster mushrooms, cured egg yolk,  
green onions

### MANCHEGO AND RICOTTA CROQUETTE

With truffle honey and roasted figs

### ITSUMO AHI TUNA

Taro root taco and avocado salsa

### DUCK CONFIT

Amarena cherry and gorgonzola crème fraîche

### MOLE BRAISED SHORT RIB TOSTADA

With honey poblano cream and pickled red onion

## Mini Meals

### FLOCK FRIED CHICKEN SANDWICH

Served on a sesame milk bun topped with avocado,  
savory hot sauce and pickled slaw

### GNUDI, LAMB RAGU

Served with romano wafers

### THE VEGAN SALAD

Arugula, kale, romaine, herbs, quinoa, beet hummus,  
roasted grapes, baby cucumbers, chick peas, bell  
peppers, shallot dressing, crispy lentils

## Dessert

### ESPRESSO AND VANILLA CRÈME BRULE





# #ThatsUs

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