

10tation

event catering

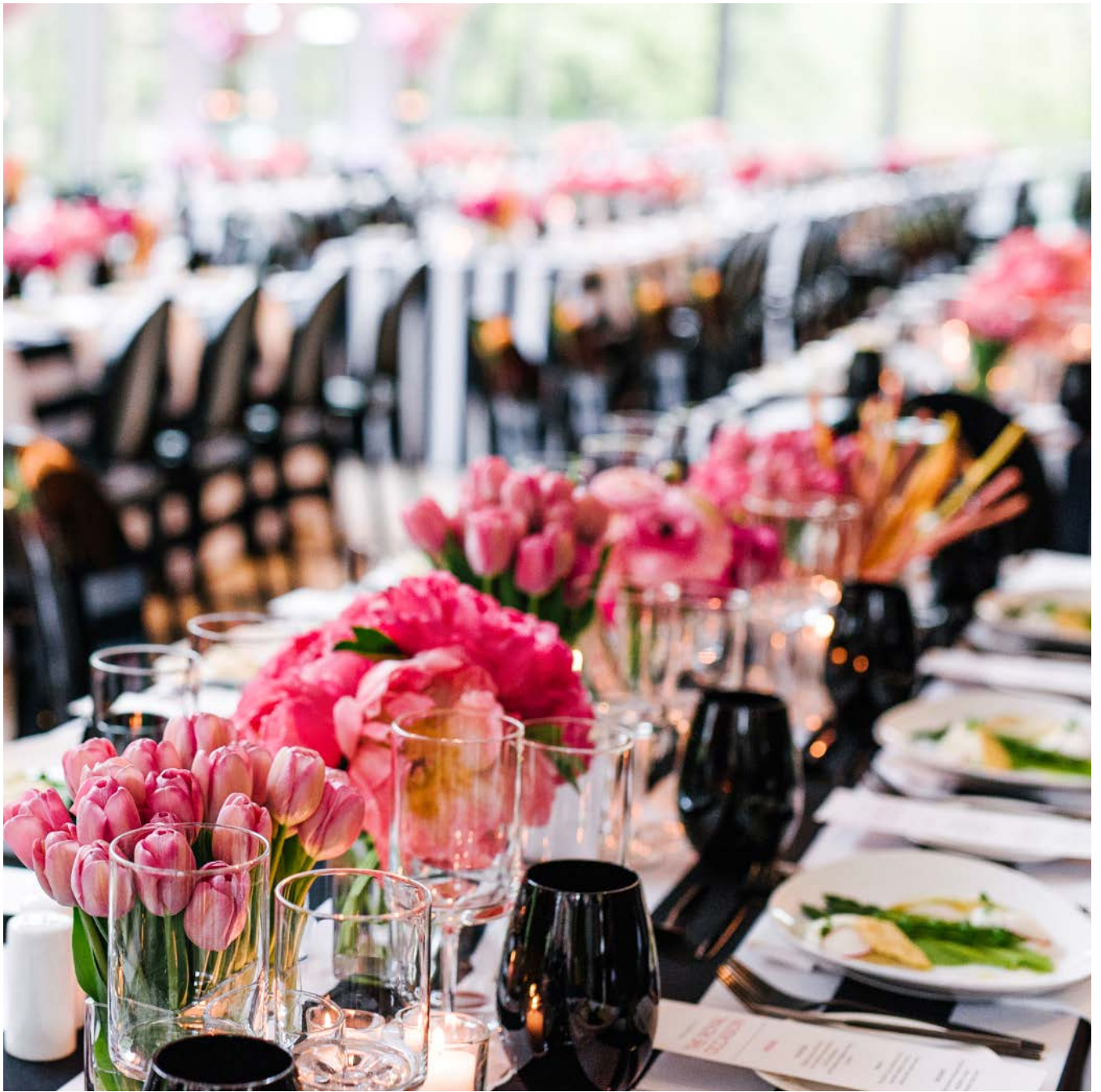


CORPORATE EVENTS | INTIMATE AFFAIRS | BIG BASHES | WEDDINGS

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.

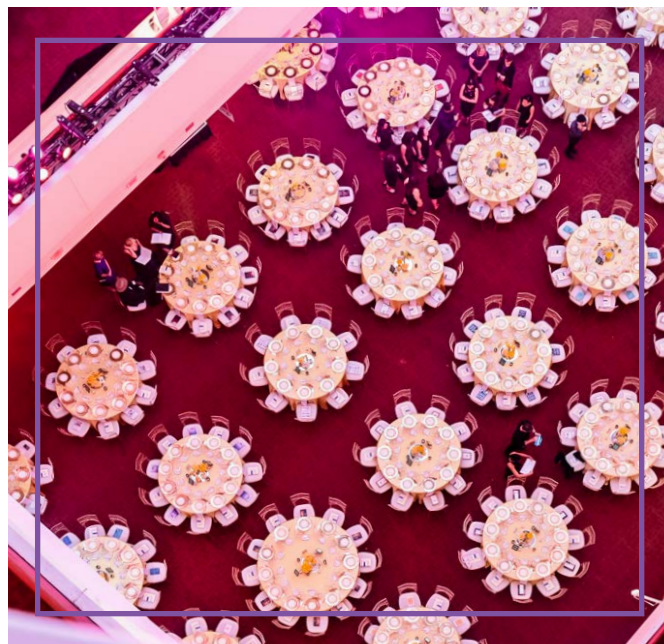
INTIMATE AFFAIRS

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 _____ \$2.95

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 _____ \$2.95

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 _____ **\$2.95**

FRESH FRUIT PLATTER _____ **\$2.95**

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 RECYCLABLE
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

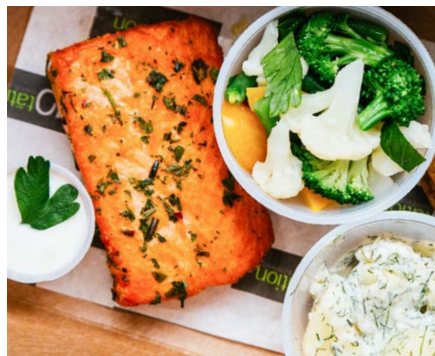
White Albacore tuna, olives, tomato, boiled egg, green beans, potatoes, greens, red wine dressing, homemade cookie

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

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

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



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 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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Let's be social

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