

BIG CITY CATERING
TORONTO'S GO-TO CATERER

THE CATERING MENU
2024

SOCIAL EVENTS CATERING MENU

416.939.0715

orders@bigcitycatering.ca

www.bigcitycatering.ca



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CLASSIC BREAKFAST PACKAGES

Available Buffet Style or Individually Boxed

Savor every moment as you dive into a symphony of flavours, from flaky croissants to fluffy pancakes kissed with maple syrup. Whether you're hosting a corporate meeting or a celebratory brunch, our classic breakfast packages promise to delight discerning palates. Elevate your event with the timeless appeal of a breakfast experience that transcends the ordinary and leaves a lasting impression on your team.

CONTINENTAL

Assorted croissant, muffins, danishes, seasonal fresh fruits, berries, preserves, sweet butter | 9.95

EUROPEAN

Butter croissants, breakfast breads, sliced deli meats, ham, turkey, salami, domestic and international cheeses, assorted yogurts | 12.45

EXECUTIVE

Smoked salmon platter, capers, onions, boiled eggs, bagels and cream cheeses, fresh cut fruits and berries | 14.95

HEALTHY FIT

Assorted fruit yogurt, house granola, fresh fruit kabobs, fruit smoothies, fruit topped chia puddings | 13.95

Box it individually for free!

Add juice or coffee | 1.95

Add fruit yogurt | 1.25

Minimum 10 per package.

Wrapped cutlery included free of charge.



HOT BREAKFAST PACKAGES

Available Buffet Style or Individually Boxed

Indulge your Team's senses with our irresistible hot breakfast offerings, meticulously crafted to awaken your taste buds and start your day on a delicious note. Picture a tantalizing spread of sizzling bacon, fluffy scrambled eggs, and golden-brown hash browns, expertly prepared with care. Elevate your next event or daily catering with the enticing aroma and comforting flavours of our hot breakfast selections, guaranteed to make mornings memorable and mornings matter.

EXPRESS

Fluffy scrambled eggs, sausage, country roast potato galettes, scones, biscuits, assortment of baked pastries, condiments | 13.95

PREMIUM EXECUTIVE

Breakfast pastries, preserves, honey, sweet butter, farm fresh scrambled eggs, sausage, bacon, challah french toast, blueberry compote, potato galette, scones and biscuits | 14.95

NEW YORK

Assorted warm bagels, jalapeno and whipped cream cheeses, smoked salmon, cucumber, tomato, shaved onions, sliced boiled eggs, granola parfait, fresh cut fruits | 13.95

GREAT CANADIAN

Scrambled eggs, pea meal bacon, grilled cheese sausages, baked beans, grilled tomatoes, sautéed mushrooms, pancakes, potato hash browns, maple syrup, fresh cut fruits | 14.95

HUEVOS RANCHEROS

Black beans, avocado, cheddar, fried eggs, salsa, pico de gallo, tortilla, sour cream, country fried potatoes, queso fresco, fresh cut fruits | 14.95

BUTTERMILK PANCAKES

Blueberry, banana, chocolate chips, butter and maple syrup, farm fresh free run scrambled eggs, crispy bacon, breakfast sausages, fresh cut fruits | 14.95

BRULÉ FRENCH TOAST

Challah french toast, cinnamon swirl crème anglaise, berries, fluffy scrambled eggs, crispy bacon, sausages, fresh fruits | 14.95

Box it individually for free!

Add juice or coffee 1.95 | Add fruit yogurt 1.25

Minimum 10 per package.

Wrapped cutlery included free of charge.

Full service and delivery options available throughout the GTA. Pickups are always easy and free from our location.

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BOXED BREAKFAST PACKAGES

Embrace the convenience of our boxed breakfast packages, meticulously curated to bring the essence of a gourmet morning directly to your doorstep. Designed for on-the-go indulgence, our boxed breakfast packages are perfect for meetings, conferences, or any event where time is of the essence. With options ranging from healthy and nutritious to indulgently decadent, there's something to satisfy every craving and fuel every endeavor.

EXPRESS EGGS

Eggs, breakfast sausage, rosemary potatoes, croissant, fresh cut fruits, juice box. Turkey sausage available.

SALMON + BAGEL

Sliced house smoked salmon, shaved onions, bagel, sliced tomatoes, cucumbers, whipped cream cheese, whole fresh fruit, juice box

CONTINENTAL BOX

Jumbo butter croissant, sweet preserves, banana pound cake, whole fresh fruit, juice box

BREAKFAST MONTE CRISTO (VEGETARIAN OPTION AVAILABLE)

Sundried tomato, red pepper focaccia, shaved ham, swiss cheese, whole fresh fruit, juice box

HEALTHY START

Egg white frittata, roasted tomatoes, asparagus, avocado, whole fresh fruit, juice box

HAM + AGED CHEDDAR

Jumbo croissants, muffin, butter, whole fresh fruit, juice box

HEALTHY FIT BOX

Hard boiled egg, fresh fruit, blueberry muffin, granola bar, whole fresh fruit, juice box

VEGETARIAN BREAKFAST WRAP

Brie, leek, tomato, whole fresh fruit, juice box

QUINOA + CHIA

Quinoa, boiled egg, butternut squash, scone, butter, mango chia pudding, oat bran muffin, whole fresh fruit, juice box

EGG + AVOCADOSALAD WRAP

Shredded lettuce, carrot cake, whole fresh fruit, juice box

VEGETARIAN PANINI BOX

Farm fresh eggs, charred red peppers, oven dried vine tomato, fontina cheese, onion jam, whole fresh fruit, juice box

All boxed breakfast packages are 13.95

Add juice or coffee 1.95

Add fruit yogurt 1.25

Minimum 5 per package. Minimum 10 total.

Wrapped cutlery included free of charge.

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MORNING RE-FUEL BOWLS

Awaken your senses and refuel your body with our enticing morning refuel bowls, thoughtfully crafted to kickstart your day with nourishing goodness. Each bowl is a vibrant celebration of flavours, packed with wholesome ingredients and invigorating textures to fuel your morning routine. Whether you're craving a refreshing bowl bursting with antioxidants or a comforting bowl infused with fragrant spices, our morning refuel bowls are the perfect way to nourish your body and awaken your senses for the day ahead.

CHICKPEA BURRITO BOWL

Pan-fried chickpeas, black rice, lentils, quinoa, guacamole, cabbage, and mango salsa

SMOKED SALMON POWERBOWL

Smoked salmon, sautéed creminis, spinach, boiled eggs

EGGS + SAUSAGE

Farm fresh poached eggs, roasted tomatoes, kale and spinach sauté, red skin potatoes, chicken sage sausages, chive hollandaise

MEDITERRANEAN BOWL

Hummus, eggs (boiled and halved), spinach, mushroom and tomato sauté

SALMON HASH

Salmon, sunny side up eggs, potatoes, tomatoes, peppers, red onions

KALE, BROCCOLINI AND EGGS

Oven roasted broccolini, tomatoes, baby kale, breakfast potatoes, cage free eggs, basil pesto, parmesan, toasted baguette

GREEK STYLE BOWL

Zesty feta, cucumber, rocket, grilled peppers, crunchy olives with eggs

GRAIN BOWL

Sautéed spinach, quinoa, avocado, peppers, hard boiled eggs

All morning re-fuel bowls are 13.95

Add juice or coffee 1.95

Add fruit yogurt 1.25

Minimum 5 per package. Minimum 10 total.

Wrapped cutlery included free of charge.



BREAKFAST PLATTERS

Picture a spread that dazzles the eye and delights the palate, featuring an exquisite selection of freshly baked pastries, artisanal cheeses, ripe seasonal fruits, and more! Or perhaps you prefer the allure of smoked salmon, cream cheese, and bagels, paired with a refreshing assortment of sliced tomatoes, cucumbers, and capers. Our breakfast platters ensure that your mornings are always a resounding success!

BREAKFAST BURRITO ASSORTMENT

Egg and Cheese
Egg, Bacon, and Cheese
Egg, Sausage, and Cheese
(served with homemade salsa)

VEGAN AND VEGETARIAN BREAKFAST BURRITO ASSORTMENT

Cremini Mushrooms, Parmesan, Kale, Smashed Chickpeas
Avocado, Pinto Beans, Chunky Salsa, Jalapenos, Bell Peppers
Tex-Mex Tofu Scramble, Spinach, Mushrooms
Cajun Potatoes, Cheddar, Refried Beans, Pico de Gallo
Egg, Roasted Peppers and Salsa
Southwest Burrito
(served with homemade salsa)

BREAKFAST QUESADILLAS

Egg and Cheese
Egg, Bacon, and Cheese
Egg, Sausage and Cheese
Beans, Cheddar, Scallion, Tomatoes, Peppers, Black Beans
(served with homemade salsa)

TACO BREAKFAST PLATTER

Soft scrambled eggs, avocado, green chili salsa, sour cream, tomato, tortillas, chorizos

BREAKFAST SANDWICH ASSORTMENT

Prosciutto + Tomato + Basil
Smoked Salmon + Cucumber and Grilled Pepper
Basil + Caramelized onion

HANDHELDS ASSORTMENT

Turkey + Spinach+ Havarti
Egg + Bacon + Cheddar
Egg + Sausage + Cheddar
Ham + Cheese
Avocado + Cucumber + Jalapeno cream cheese
(on select house baked ciabatta and english muffins)



FRENCH COUNTRY PLATTER

Ham, brie, swiss cheese, hard-boiled eggs, tomatoes, whole grain mustard, cornichons, croissants, french baguette, sweet butter, fruit preserves

TUSCAN BREAKFAST PLATTER

Capicola, salami, prosciutto, fresh mozzarella, hard boiled eggs, herbed ricotta spread and preserves; served with focaccia bread

MIDDLE EASTERN BREAKFAST PLATTER

Labneh, cheese, olives, mint, cucumbers, scallion, parsley, hummus, grilled eggplant, fowl mudammas, falafels, pita

MONTREAL BREAKFAST SANDWICH ASSORTMENT

Smoked Meat and Mustard
Roast Beef and Swiss Cheese
Smoked Turkey and Bacon
Ham and Swiss

BREAKFAST QUICHES ASSORTMENT

Lorraine, Bacon and Gruyere
Spinach, Creminis and Goat Cheese
Broccoli and Cheddar
Asparagus and Shiitake Mushrooms

OMELET SANDWICH ASSORTMENT

Chive Omelets, Egg White Omelets Scrambled
Egg Whites, Garlic Rapini, Havarti
Egg Whites, Roast Turkey, Spinach, Swiss
Bacon, Eggs, Tomato, Herb Aioli
Eggs, Ham, Cheddar Cheese, Home Fries
Eggs, Seared Prosciutto, Mozzarella
(on english muffins, wraps, ciabattas, panini)

SMOKED SALMON PLATTER

Capers, onions, boiled eggs, lemon, olives, jalapeno cream cheese, mini bagels

All our platters are:

Small (serves 8-10) 74.95
Medium (serves 12-15) 109.95
Large (serves 16-20) 139.95



LIVE BREAKFAST STATIONS

Transform your breakfast event into a culinary spectacle with our captivating live breakfast stations, where culinary artistry meets interactive entertainment. Our skilled chefs craft made-to-order delicacies right before your eyes, infusing every dish with freshness, favour, and flair. Imagine the tantalizing aroma of sizzling bacon and eggs as our skilled chefs prepare personalized omelets, bursting with your choice of fillings, or the crackling sound of Belgian waffles being cooked to golden perfection, topped with a decadent array of fruits, syrups, and whipped creams.

OMELET STATION

Made to order omelets includes a variety of cheeses, onion, mushrooms, peppers, ham, sausages, tomato and spinach

BREAKFAST SANDWICH STATION

Made to order breakfast sandwiches includes breakfast burritos, ham and cheese croissants, turkey and spinach

BREAKFAST AVOCADO TOAST STATION

Build your own avocado toast! Gourmet spreads: smashed fresh avocado, ricotta cheese, cream cheese, hummus, boursin cheese, fig jam, labneh Bread toasts: sourdough, marble rye, french baguette, brioche, ciabatta Sides: country roast potatoes, fresh fruit salad, berries

FRENCH TOAST STATION

Our thick-cut, egg-battered bread cooked on a hot griddle toast. Options include cinnamon nutmeg, banana nut, chocolate cake, peach cobbler, pumpkin, chocolate chip, apple crisp

CLASSIC EGGS BENNY

Poached eggs, canadian bacon, pea meal bacon, shrimp salad, mushroom sauté, wilted kale, shaved asparagus, red pepper, wilted spinach, toasted english muffins, rosemary focaccia, chive béarnaise

All stations are 14.95 per guest

Full service and delivery options available throughout the GTA. Pickups are always easy and free from our location. Easily place orders at orders@bigcitycatering.ca or call 416-939-0715



A LA CARTE BREAKFAST ENHANCEMENTS

With our a la carte breakfast options, the power is in your hands to create breakfast for you and your guests. Whether you're fueling up for a busy day ahead or simply savoring a leisurely morning, our menu offers something to satisfy every craving and elevate every breakfast experience. Dive in and discover the joy of breakfast done your way.

Fresh Fruit Cups | 49.95/dozen

Fresh Cut Fruit Platter | 49.95 (serves 10)

Bacon, Turkey Bacon, Sausage, Turkey Sausages or Chicken

Sausages | 29.95 (serves 10)

Fluffy Farm Fresh Scrambled Eggs | 39.95 (serves 10)

Cinnamon French Roast or Buttermilk Pancakes | 39.95 (serves 10)

Jumbo Croissants (with sweet butter, fruit preserves) | 36.95/dozen

Bagel Platter Assortment | 29.95 (serves 10)

Country Roasted Breakfast Potatoes | 29.95 (serves 10)

Golden Hashbrowns | 29.95 (serves 10)

Berry Parfaits, House Granola | 4.95 ea. (min. 12)

Individual Fruit Yogurt | 1.50 ea. (min. 12)

Assorted Fresh Juice | 3.95 ea. (min. 12)

Freshly Brewed Coffee | 29.95 (20 cups)

Premium Tea | 29.95 (20 cups)

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THE BIG CITY BRUNCH

Available Buffet Style or Individually Boxed

Our exquisite brunch packages are meticulously curated to transform your mid-morning gatherings into lavish affairs of culinary delight. From the moment your guests arrive, they'll be swept away by the tantalizing aromas and elegant displays that await them. Indulge in a symphony of flavours with our gourmet selection of brunch classics, from fluffy eggs Benedict crowned with velvety hollandaise to savory quiches bursting with seasonal ingredients. Whether you're hosting a bridal shower, a corporate retreat, or a casual get-together with friends, our brunch packages promise to elevate your event to new heights of elegance and enjoyment.

STANDARD

Salads

Choose Any 2

+

Entrée

Choose Any 2

+

Sides

Choose Any 3

+

Egg Selection

Choose Any 2

+

Dessert

Choose Any 3

32.95

CLASSIC

Salads

Choose Any 3

+

Entrée

Choose Any 3

+

Sides

Choose Any 3

+

Egg Selection

Choose Any 2

+

Dessert

Choose Any 3

39.95

PREMIUM

Salads

Choose Any 4

+

Entrée

Choose Any 4

+

Sides

Choose Any 4

+

Egg Selection

Choose Any 3

+

Dessert

Choose Any 4

48.95

ALL PACKAGES SERVED WITH

Breakfast pastries, sweet butter, jams and fruit preserves

Bagels with cream cheese

Assorted fruit juices

Want to see our recommendations for your event?

Please contact us at orders@bigcitycatering.ca or call us at 416-939-0715 to speak to our catering specialists!

Minimums:

Delivery/Pick Up 15 guests. Full Service 30 guests.

Box it individually for 1.95 ea.

Wrapped cutlery included free of charge.

Discounted pricing available for 50+ guests.



SALAD SELECTIONS

Classic Waldorf

Traditional Greek Salad

Pasta Salad, Roasted Squash, Pesto

Sweet and Bitter Lettuces, House Dressing Creamy

Classic Potato Salad

Grilled Vegetable Platter

International and Domestic Cheese and Fruit Platter

Nicoise Salad, Potato, Beans, Olives, Boiled Eggs

Heirloom Tomato and Bocconcini Platter

Cured Italian Meats, Cheeses, Olives, Crostini

Smoked Salmon Platter

ENTRÉE SELECTIONS

Roasted Salmon, Lemon Pepper Cream

Seared Chicken Supreme

Montreal Roasted Beef Sirloin, Merlot Jus

Penne Tiger Shrimp, Pernod Cream

Classic Meat Lasagna

Herb Roasted Halibut, Saffron Cream

Herb Roasted Rotisserie Chicken, Onion Jus

Spinach and Cheese Cannelloni

Vegetarian Lasagna

Root Vegetable and Mushroom Strudel

Vegetable Stroganoff

SIDE SELECTIONS

Country Style Breakfast Sausages

Maple Cured Bacon

Scalloped Potatoes

Buttermilk Pancakes, Berry Compote

Cinnamon French Toasts

Cajun Roast Potatoes

Roasted Red Bliss Potatoes

Honey Glazed Carrots and Beans

Buttered Broccoli, Rapini, Green Beans

Vegetable Medley

Vegetable Confetti Pilaf

Yukon Gold Mashed Potatoes

Potato Home Fries

EGG SELECTIONS

Eggs Benedict, Crab and Salmon

Farm Fresh Fluffy Scrambled Eggs

Quiche Lorraine

Goat and Red Pepper Frittatas

DESSERT SELECTIONS

Assortment of Mini French Pastries

Mini Tarts and Cannelloni

Cheesecake Squares

Decadent Chocolate Brownies

Apple and Peach Cobbler

Classic Bread and Butter Pudding

Apple and Cherry Pies



SALADS (BY THE TRAY, A LA CARTE)

Dive into our carefully crafted salad offerings where each salad is a masterpiece of colour, texture, and taste, designed to tantalize the senses and nourish the body. From crisp, garden-fresh leafy salads to thoughtfully curated composed salads, our salads are a celebration of nature's bounty, showcasing the finest ingredients sourced from local farms and producers. Our 'by the tray' salads, give you the freedom to mix and match selections the way you see fit!

LEAFY

TRADITIONAL CAESAR

A traditional take on the ever popular caesar salad

VEGETARIAN CAESAR

The goodness of traditional caesar with vegetarian dressing

SPINACH + GOAT CHEESE

Peach, baby spinach, goat cheese

AVOCADO + BLUEBERRIES

Greens, avocado, blue berries, sesame honey ginger

ENDIVE + CRESS

Watercress, belgian endive, marcona, green grapes, ver jus

APPLES + BLUE CHEESE

Romaine, avocado, walnut, fuji apples, cucumber basil, blue cheese

ASIAN PEAR + PEPITAS

Asian pears, arugula, goat cheese, pepitas honey lemon, kale salad, pistachios, miso

EDAMAME

Baby spinach, mandarins, mushrooms, beets, edamame, asian ground sesame dressing

TEX-MEX

Baby greens, black beans, cucumber, tomato, avocado, roasted corn, tortilla strips, mexican chili

All leafy salads:

Small Tray (serves 8-10) 31.95
Medium Tray (serves 12-15) 47.95
Large Tray (serves 16-20) 59.95

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[Looking for our Trays and Platter selections?](#)
It's only a few pages ahead!

COMPOSED

QUINOA THREE SQUASH

Butternut squash, acorn, field pumpkin, kale, pomegranate arils, feta, red wine dijon

KALE + COUSCOUS

Kale, couscous, toasted almonds, oranges, goat cheese

CHICKPEA + SUNDRIED TOMATO

Cucumber, herbs, chickpeas, feta, red wine vinegar, red onions

THE ASIAN SLAW

Purple and white cabbage, carrots, bell peppers, edamame, scallions, cilantro, honey soy

THE WALDORF

Crisp granny smiths, grapes, celery, mayo, whipped cream, walnuts

FRESH LENTIL + FETA

Baby spinach, du puy lentils, carrots, celery, red onion, grape tomatoes, scallions, cucumbers, flat leaf parsley, dijon and champagne vinaigrette

FIESTA

Pinto, black bean and kidney beans, sweet potato, corn, romaine, cilantro, tomato, scallion, avocado dressing

CLASSIC POTATO

Yukon gold potatoes, boiled eggs, buttermilk, dijon, celery, red onion, dill pickles

CAVATAPPI PASTA SALAD

Asparagus, artichoke hearts, olives, roasted peppers

All composed salads:

Small Tray (serves 8-10) 34.95
Medium Tray (serves 12-15) 49.95
Large Tray (serves 16-20) 64.95



TRAYS AND PLATTERS

Indulge in a medley of flavours and textures, from savory charcuterie adorned with artisanal cheeses to vibrant crudites paired with zesty dips, with each platter being a masterpiece of culinary craftsmanship.

VEGETARIAN

FRESH CUT VEGETABLE CRUDITÉ

Carrot sticks, bell peppers, celery, radish, grape tomatoes, baby cucumbers, vegetable assortment, buttermilk ranch dip and house made dips

EGGPLANT + MARINATED VEGETABLES

Portobello, marinated tomatoes, grilled peppers, kalamata, pesto bocconcini, balsamic glaze

TOMATO BRUSCHETTA

Parmesan, feta, plum tomatoes, garlic, basil, arugula, virgin olive oil, balsamic glaze, sliced baguettes

MEZZE PLATTER

Hummus, tahini, babaganoush, falafel, samosa, spanakopita, cucumber, carrots, radish, celery, grape tomatoes, olives, feta, pickles, flat breads, pita chips

VEGGIE SANDWICH ASSORTMENT

Curated sandwich assortment (cut in halves) with one mixed salad and one composed salad, veggie sticks, olives, cornichons

All vegetarian platters:

Small Tray (serves 8-10) 59.95

Medium Tray (serves 12-15) 89.95

Large Tray (serves 16-20) 109.95

CHEESES

DOMESTIC CHEESE TRAY

Served with dried fruits, nuts, crackers, flat breads, fruit jam, sugared grapes, apples, berries

IMPORTED CHEESE TRAY

Served with dried fruits, nuts, crackers, flat breads, fruit jam, sugared grapes, apples, berries

FRUIT AND CHEESES

Sugared grapes, pineapple chunks, blue, brie, gouda, and camembert cheeses, baguettes

All cheese platters:

Small Tray (serves 8-10) 69.95

Medium Tray (serves 12-15) 99.95

Large Tray (serves 16-20) 119.95



MEATS

ANTIPASTO TRAY

Salami, prosciutto de parma, mortadella, capicola, provolone, fontina, mozzarella, pepperoncini, red peppers, and olives

CHARCUTERIE TRAY

Salami, prosciutto, mortadella, european cheeses, olives, pistachios and dried apricots. With fig jam, crostini, and crackers

PARTY SANDWICH PATTERN

Wraps: shaved roast beef, egg salad, black forest ham, smoked turkey breast, smoked provolone, pesto and tomato, vegan tofu

MIDDLE EASTERN PLATTER

Lamb kebabs, shawarma chicken skewers, stuffed grape leaves, hummus, babaganoush, za'atar spiced labneh, tzatziki, pita chips

All meat platters:

Small Tray (serves 8-10) 69.95

Medium Tray (serves 12-15) 109.95

Large Tray (serves 16-20) 129.95

SEAFOOD

SUSHI DISPLAY

A fine selection of sushi, california rolls, spicy tuna, salmon, avocado, crab, pickled ginger, wasabi, soy dipping sauces

POKE PLATTER

Crab salad, wakame salad, macaroni salad, hawaiian slaw, sea salt edamame, hawaiian style ahi, spicy ahi, shoyu salmon, spicy salmon, vegan tofu avocado ahimi, citrus mixed greens

SEARED TERIYAKI SALMON PLATTER

Salmon platter presented with dijon and soy sauce, pickled ginger, wasabi and wakame salad

CANADIAN SMOKED SALMON

Pumpnickel, capers, pickled onions, lemon slices, sliced roma tomatoes, dill, herb cream cheese

JUMBO SHRIMP COCKTAIL

Jumbo shrimps presented with cocktail sauce and lemon wedges

All seafood platters:

Small Tray (serves 8-10) 79.95

Medium Tray (serves 12-15) 119.95

Large Tray (serves 16-20) 149.95

SWEETS

Options: Chocolate Covered Strawberries Platter, Sliced Seasonal Fruit and Berries Platter, Mini French Pastries and Tarts, Jumbo Cookie Platter, Brownies and Blondies Platter

All sweets platters:

Small Tray (serves 8-10) 49.95

Medium Tray (serves 12-15) 79.95

Large Tray (serves 16-20) 99.95

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CONVENIENT GRAB N' GO BOXES

Discover the perfect blend of convenience and culinary delight with our Grab N Go Boxes, methodically prepared to elevate your on-the-go dining experience. With each box thoughtfully curated for freshness and flavour, these packages are the perfect solution for busy professionals, meetings, or any occasion where deliciousness meets convenience. Treat yourself and your guests to a hassle-free gourmet experience that's sure to leave taste buds tingling and cravings satisfied.

CHOCOLATE BOX

Chocolate croissants, nutella donuts, chocolate brownies, chocolate wafers, oreo cookies, licorice bullets, chocolate covered strawberries | 15.95

PICNIC BOX

Fruit skewers, breakfast tart with bacon and egg muffin, savoury spinach and sundried tomato muffin, finger sandwiches, assorted fillings, baby baguette, gourmet fillings, dessert square | 18.95

ANTIPASTO PLATTER BOX

Grilled vegetables, salami, prosciutto, olives, pickled vegetables, bocconcini, dips, crackers, mixed salad | 13.95

HIGH TEA BOX

Finger sandwiches, chicken and egg parmesan, crumbed chicken strips, honey mustard mayo, decadent dessert square, strawberries | 12.95

GOURMET CHEESE PLATTER BOX

Our gourmet cheese features a soft brie cheese, a sharp blue cheese, aged cheddar, smoked cheese, lavosh, grissini, dried fruits, fresh seasonal fruit, quince paste and nuts | 14.95

WRAP AND MUFFIN BOX

Gourmet chicken louisiana wrap or portobello heirloom tomato wrap, berry muffin, seasonal fruit and fruit juice | 13.95



JUICE AND PASTRY BOX

Berry muffin, fruit danish, cold pressed juice, fresh strawberries | 11.95

SALAD AND SANDWICH BOX

Gourmet roast turkey or montreal smoked beef or tofu banh mi sandwich, fresh strawberries, composed salad, water | 13.95

SANDWICH, FRUIT AND DESSERT BOX

Gourmet roast turkey or montreal smoked beef or tofu banh mi sandwich, dessert square, seasonal fruit and fresh strawberries | 15.95

Add juice, soda, or bottled water 1.95

Add fruit yogurt 1.25

Minimum 5 of each box. Minimum 10 total.

Discounted pricing available for 50+ guests.

Wrapped cutlery included free of charge.

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Looking for our Sandwich and Wrap Lunch Combos? It's only a few pages ahead!



ENTRÉE SALAD BOWLS

Suitable for Lunch and Dinner

Savor the freshest flavours and vibrant colours with our entrée salad bowls. Handcrafted by culinary artisans, each bowl bursts with a blend of seasonal ingredients and enticing dressings. Health meets flavour, and every bite offers a refreshing journey of taste and texture.

CHICKEN

California Cobb
Chicken Caesar
Chicken Fajita
Chicken Nicoise
Chicken Shawarma
Chicken Yakitori

SEAFOOD

Korean Shrimp BBQ
Mediterranean Grilled Shrimp
Salmon Nicoise
Salmon Tahini
Stone Ground Mustard Salmon
Thai Shrimp Salad and Peanut Dressing
Tuna Poke Bowl

BEEF

Beef Portobello Bowl
Dirty Rice Bowl with Barbacoa Beef
Hollywood Bowl with Carne Asada
Peruvian Steak
Quinoa Bibimbap Bowl
Southwestern Flank Steak Salad

VEGETARIAN + VEGAN

Chickpea Fattoush Bowl
Chipotle Cauliflower, Black and Refried Beans (vegan)
Green Goddess
Korean BBQ (vegan)
Mediterranean Cous Cous
Tajine Spiced Grilled Portobello and Cauliflower (vegan)
Thai Tofu Bowl (vegan)
Vegetarian Burrito Bowl

Standard Combo (Entrée + Composed Salad + Fresh Rolls) 14.95

Beverage Combo (Entrée + Composed Salad + Fresh Rolls + Soda or Bottled Water) 16.95

Dessert Combo (Entrée + Composed Salad + Fresh Rolls + Decadent Chocolate Brownie) 17.95

Add kettle chips 1.95

Wrapped cutlery included free of charge.

Minimum 5 of each selection. Minimum 10 total.

Discounted pricing available for 50+ guests.

Gluten Free and Dairy Free options available. Please inquire.
Upon request, Halal meats can be used for free.

Need help choosing?

Please contact us at orders@bigcitycatering.ca or call us at 416-939-0715 to speak to our catering specialists!

Check out our daily specials menu at bigcitycatering.ca!

We offer a custom and wider selection for our regular and daily catering clients.

Please contact us at orders@bigcitycatering.ca or call us at 416-939-0715 to learn more!



SANDWICH AND WRAP COMBOS

Available Buffet Style or Individually Boxed. Suitable for Lunch and Dinner.

Dive into a world of flavour with our gourmet selection of freshly made sandwiches, featuring premium meats, cheeses, and seasonal ingredients nestled between artisanal breads. Whether you crave the classic comfort of a BLT or the exotic allure of a Mediterranean wrap, our sandwich packages offer something for every palate and preference. Perfect for office meetings, picnics, or any occasion on the go, our sandwiches are sure to impress with every delicious bite, making lunchtime a highlight of your day.



LET US CHOOSE FOR YOU!

Which trays would you like?

- House assortment of Chicken Sandwiches
- House assortment of Turkey Sandwiches
- House assortment of Beef and Pork Sandwiches
- House assortment of Vegan and Vegetarian Sandwiches

Small Tray (Serves 8-10) 119.95
 Medium Tray (Serves 12-15) 159.95
 Large Tray (Serves 16-20) 219.95

All sandwiches come with one composed salad, veggie sticks, olives and cornichons.

Sandwiches assembled on gourmet house breads and wraps and cut in half.

Served buffet style. Box it individually for free!

Wrapped cutlery included free of charge.

- Add house baked decadent chocolate brownie 2.95
- Add kettle chips 1.95
- Add soda or bottled water 1.95

Gluten Free and Dairy Free options available. Upon request, Halal meats can be used for free.



SANDWICH AND WRAP COMBOS

Available Buffet Style or Individually Boxed.

Dive into a world of flavour with our gourmet selection of freshly made sandwiches, featuring premium meats, cheeses, and seasonal ingredients nestled between artisanal breads. Whether you crave the classic comfort of a BLT or the exotic allure of a Mediterranean wrap, our sandwich packages offer something for every palate and preference. Perfect for office meetings, picnics, or any occasion on the go, our sandwiches are sure to impress with every delicious bite, making lunchtime a highlight of your day



YOU CHOOSE! MIX AND MATCH!

Suitable for Lunch and Dinner

Savor the freshest flavours and vibrant colours with our entrée salad bowls. Handcrafted by culinary artisans, each bowl bursts with a blend of seasonal ingredients and enticing dressings. Health meets flavour, and every bite offers a refreshing journey of taste and texture.

PORK

Black Forest Honey Ham and Swiss
Parma Prosciutto
Salami, Ham, Giardiniera
Sopressata Salami and Provolone
TBLT - Turkey, Bacon, Lettuce, Tomato

TURKEY

Roast Turkey, Gruyere
Smoked Turkey and Brie
Turkey Focaccia
Turkey, Swiss, Avocado

BEEF

Chimichurri Flank Steak
Corned Beef Swiss
Montreal Smoked Beef
Roast Beef, Cheddar
Slow Smoked Beef Brisket

SEAFOOD

Albacore Tuna
Crab and Tiger Shrimp
Smoked Salmon
Tuna Salad
Po Boy Shrimp
Tuna Nicoise
Cajun Shrimp
Teriyaki Salmon

CHICKEN

Buffalo Chicken
Butter Chicken
Wrap Chicken Caesar
Chicken Cobb
Five Spice Chicken Banh Mi
Lime Grilled Chicken
Roast Chicken Southwestern
Grilled Chicken

VEGAN + VEGETARIAN

Falafel Tahini
Tandoori Paneer Wrap, Mint Chutney, Pickled Onions
Caprese and Fresh Mozzarella
Watercress and Camembert
Grilled Vegetable Fajita with Black Bean
Portobello and Sundried Tomato (vegan)
Chipotle Cauliflower and Chickpea Wrap (vegan)
Sweet Chili Glazed Tofu (vegan)
Miso Tofu, Hoisin Glaze

All sandwiches come with one composed salad, veggie sticks, olives and cornichons.

Sandwiches assembled on gourmet house breads and wraps and cut in half.

Served buffet style. Box it individually for free!

Standard Combo (Entrée + Composed Salad + Fresh Rolls) 14.95

Beverage Combo (Entrée + Composed Salad + Fresh Rolls + Soda or Bottled Water) 16.95

Dessert Combo (Entrée + Composed Salad + Fresh Rolls + Decadent Chocolate Brownie) 17.95

Wrapped cutlery included free of charge.

Add kettle chips 1.95

Gluten Free and Dairy Free options available.
Upon request, Halal meats can be used for free.
Minimum 5 of each selection. Minimum 10 total.

Full service option and discounted pricing available for 50+ guests.
We offer a custom and wider selection for our regular and daily catering clients.

Please contact us at orders@bigcitycatering.ca or call us at 416-939-0715 to learn more.

Check out the next page for our Hot Lunch Packages!

CURATED HOT LUNCH AND DINNER PACKAGES

Available Buffet Style or Individually Boxed

Also called executive hot lunch buffets, experience the ultimate in culinary satisfaction with our enticing hot lunch offerings, meticulously prepared to infuse your midday meal with warmth, flavour, and satisfaction. Indulge in a tantalizing array of freshly prepared hot dishes, each meticulously crafted to tantalize your taste buds and leave you feeling truly satisfied. Whether you're fueling up for a busy day ahead or treating yourself to a gourmet escape, our hot lunch options promise to deliver a delicious dining experience that's sure to brighten your day.

CHICKEN

Butter Chicken
Chicken Breast Tandoori
Chicken Marsala
Chicken Parmigiana
Chicken Piccata
Five Spiced Chicken
Lemon and Thyme Chicken

CHICKEN PLUS

Moroccan Chicken Tajine
Peri Peri Chicken
Pesto Chicken
Roasted Chicken, Forest Mushrooms
Southwest Chicken
Spiced Jerk Chicken
Turkey Breast Medallions, Mushroom Cream

FISH

Baked Atlantic Salmon Pave, Mango Coconut Relish
Blackened Tilapia, Citrus Cream
Ginger Fish
Grilled Tilapia
Slow Roasted Salmon, Maitake Mushrooms

BEEF

Asian Crispy Beef, Sesame Glaze Chimichurri
Marinated Steak
Chipotle Beef Tenderloin Bourguignonne
Roast Top Sirloin of Beef, Pan Jus
Tri Tip of Beef, Cremini Jus

VEGETARIAN

Bean and Vegetable Paella
Dal and Spinach Curry
Miso Roasted Tofu, Vegetables
Quinoa Stuffed Peppers, Jack Cheese
Spinach and Artichoke Cannelloni

VEGAN

Channa Masala
Moroccan Vegetable Tajine
Squash and Eggplant Lasagna
Teriyaki Noodles, Tofu
Vegetable Bun Cha



Each dish is served buffet style with appropriate starch, side and salad.

Box it individually for 1.95
Wrapped cutlery included free of charge.

All hot lunch packages are 19.95
Minimum 5 of each selection. Minimum 10 total.

Add soda or bottled water 1.95
Add house baked decadent chocolate brownie 2.95

Want to see our recommendations for your event?

Please contact us at orders@bigcitycatering.ca or call us at 416-939-0715 to speak to our catering specialists!

Full service option and discounted pricing available for 50+ guests.
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CURATED ROOM TEMPERATURE LUNCH AND DINNER PACKAGES

Available Buffet Style or Individually Boxed

Also called executive room temperature lunch packages, unveil a feast of flavours, thoughtfully curated to elevate your dining experience with effortless elegance and culinary excellence. Delight in an array of delectable dishes, meticulously prepared to maintain their freshness and flavour at room temperature, ensuring every bite is a moment of pure satisfaction. Perfect for corporate meetings or any occasion where convenience meets gourmet quality, our room temperature lunch packages offer a deliciously sophisticated solution that's sure to impress even the most discerning palates.

CHICKEN

BBQ Grilled Chicken, Crumbled Blue Cheese
Blackened Chicken Breast, Mango Salsa
Chicken Paillard
Lemon and Rosemary Roasted Chicken Breast
Mediterranean Chicken
Chicken Tacos
Greek Style Chicken Kababs
Lemon and Thyme Chicken

BEEF

Beef and Vegetable Kabobs
Grilled Bistro Steak, Grilled Red Onions, Blue Cheese
Chimichurri Marinated Steak
Gourmet Beef Burger
Beef Tacos
Korean Beef Kalbi, Roasted Shiitake
Teriyaki Steak, Shiitake

VEGETARIAN

Quinoa Stuffed Peppers, Jack Cheese
Dal and Spinach Curry
Miso Roasted Tofu, Vegetables
Peri Peri Cauliflower Steak, Romesco
Moroccan Vegetable Burger

CHICKEN PLUS

Mesquite Chicken
Peri Peri Chicken
Sesame Crusted Chicken Skewers
Tandoori Chicken Breast, Mint Yogurt
Teriyaki Chicken Breasts
Turkey Burgers
Turkey Schnitzel, Lemon Dill Tuscan Chicken

SEAFOOD

Berber Spiced Salmon, Green Harissa
Blackened Tilapia, Fajita Vegetables
Grilled Salmon, Farro, beets, quinoa
Grilled Shrimp, Orecchiette
Hoisin Glazed Salmon
Honey Mustard Salmon, Oranges
Parmesan Tilapia, Lemon Aioli

VEGAN

Channa Masala
Moroccan Vegetable Tajine
Squash and Eggplant Lasagna
Teriyaki Noodles, Tofu
Kung Pao Tofu



Each dish is served buffet style with appropriate starch, side and salad.

Box it individually for 1.95
Wrapped cutlery included free of charge.

All room temp. lunch packages are 19.95
Minimum 5 of each selection. Minimum 10 total.

Box it individually for 1.95
Add soda or bottled water 1.95
Add house baked decadent chocolate brownie 2.95

Want to see our recommendations for your event?

Please contact us at orders@bigcitycatering.ca or call us at 416-939-0715 to speak to our catering specialists!

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Check out the next page for our Lunch (By the Tray) Options!



LUNCH AND DINNER (BY THE TRAY - A LA CARTE)

Experience the freedom of choice and flexibility with our à la carte options, where every selection is a personalized culinary journey tailored to your preferences. Enjoy the convenience of selecting exactly what you crave, from savory entrees to tantalizing sides, allowing you to create a meal that perfectly suits your appetite and dietary needs. With à la carte ordering, you have the power to mix and match flavours, explore new tastes, and indulge in a dining experience that's truly your own.

CHICKEN

Cajun BBQ Chicken, Peach Chutney
Chicken Souvlaki Skewers
Chicken Piccata
Five-Spice Chicken
Greek Style Baked Chicken
Herb de Provence Chicken
Herb Roasted Chicken

Small Tray (Serves 8-10) 89.95
Medium Tray (Serves 12-15) 129.95
Large Tray (Serves 15-20) 169.95

BEEF

Chipotle Beef Tenderloin Stew
Filet Mignon Tips, Onion, Mushrooms
Grilled Bistro Steak
Herb Rubbed Top Sirloin Of Beef
Meat Lasagna
Pepper Crusted Hanger Steak Sliced
Roasted Top Sirloin of Beef Slow
Roasted Braised Beef Brisket Teriyaki
Steak, Shiitake
Tri Tip Beef Chimichurri

Small Tray (Serves 8-10) 99.95
Medium Tray (Serves 12-15) 139.95
Large Tray (Serves 15-20) 179.95

CHICKEN PLUS

Honey Mustard BBQ Chicken Legs
Roasted Chicken, Forest Mushrooms, Lemon Glaze
Rotisserie Chicken
Spiced Jerk Chicken
Tandoori Chicken Tikka, Mint Yogurt
Teriyaki Chicken
Tuscan Chicken

Small Tray (Serves 8-10) 89.95
Medium Tray (Serves 12-15) 129.95
Large Tray (Serves 15-20) 169.95

SEAFOOD

Blackened Salmon, Citrus Salsa
Chili Lime Salmon
Citrus Glazed Salmon Tiles
Grilled Salmon, Stone Ground Mustard
Grilled Tilapia
Hoisin Salmon
Moroccan Salmon Harissa
Parmesan Crusted Lemon Tilapia
Teriyaki Salmon
Tuscan Salmon

Small Tray (Serves 8-10) 99.95
Medium Tray (Serves 12-15) 139.95
Large Tray (Serves 15-20) 179.95



Wrapped cutlery included free of charge.

Gluten Free and Dairy Free options available.
Upon request, Halal meats can be used for free.

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Check out our Vegetarian, Vegan, Potatoes, Vegetables and Grains/Pasta (by the tray) on the next page!

LUNCH AND DINNER (BY THE TRAY - A LA CARTE continued)

VEGETARIAN

Greek Okra Stew
Grilled Vegetable Brochettes
Miso Roasted Tofu, Vegetables Peri
Peri Cauliflower Steak, Romesco
Quinoa Stuffed Peppers, Jack Cheese
Tofu My Thai
Tofu Ratatouille
Vegetarian Enchiladas

Small Tray (Serves 8-10) 79.95
Medium Tray (Serves 12-15) 119.95
Large Tray (Serves 15-20) 149.95

POTATOES

Cajun Potatoes
Herb Roasted Fingerling Potatoes
Lemon Roasted Red Bliss Potatoes
Roasted Baby Potatoes, Oregano
Roasted Parisienne Potatoes
Scalloped Potatoes
Sweet Potato and Parsnips
Yukon Gold Mashed Potatoes

Small Tray (Serves 8-10) 49.95
Medium Tray (Serves 12-15) 74.95
Large Tray (Serves 15-20) 89.95

VEGAN

Channa Masala, Samosas, Naan
Chipotle Grilled Eggplant, Zucchini, Peppers
Curried Okra, Sour Cream, Cilantro
Five Spiced Korean BBQ Tofu
Mexican Quinoa Stuffed Peppers Moroccan
Eggplant, Chickpeas
Mushroom Tofu, Gailan
Vegetable Tian

Small Tray (Serves 8-10) 79.95
Medium Tray (Serves 12-15) 119.95
Large Tray (Serves 15-20) 149.95

VEGETABLES

Asparagus and Cippolini Onions
Baby Carrots, Ginger, Snap Peas
Balsamic Grilled Vegetables, Asparagus
Beets, Carrots, Rosemary, Honey Butternut
Squash, Roasted Garlic, Chives Carrots and
Cauliflower, Harissa
Green Bean, Crispy Shallots
Grilled Squash, Red Onions
Kale and Spinach Sauté, Red Pepper Rapini
with Black Olives
Roasted Root Vegetables, Pearl Onions
Roasted Squash and Kale Sauté

Small Tray (Serves 8-10) 49.95
Medium Tray (Serves 12-15) 74.95
Large Tray (Serves 15-20) 89.95



GRAINS/PASTA

Cumin Pulao, Garam Masala
Jumbo Cous Cous, Apricot, Parsley
Lemon and Herb Rice
Lemon Bulgur Pilaf
Orzo Pasta, Summer Vegetables
Southwestern Rice Pilaf
Three Cheese Mac and Cheese
Vegetable Biryani
Wild Rice, Apricots, Avocados and Cranberries

Small Tray (Serves 8-10) 49.95
Medium Tray (Serves 12-15) 74.95
Large Tray (Serves 15-20) 89.95

Wrapped cutlery included free of charge.

Gluten Free and Dairy Free options available.
Upon request, Halal meats can be used for free.

Need help choosing?

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Check out our Themed Lunch Packages on the next page!



THEMED LUNCH AND DINNER PACKAGES

Available Buffet Style or Individually Boxed

Step into a world of culinary enchantment with our captivating themed lunch packages, meticulously designed to transport you and your guests on a journey inspired by the flavours of your favorite destinations. Whether you're craving the vibrant spices of the Mediterranean or the sizzle of Tex-Mex fiesta, our themed lunches promise to tantalize your taste buds and ignite your imagination. Immerse yourself in a feast of flavors, as we bring your chosen theme to life, creating an unforgettable experience that's sure to delight and impress.

LATIN

SALADS

Signature House Salad
Coconut Fruit Salad

ENTRÉES

Marinated Flat Iron Steaks with Ancho Glaze
Grilled Fajita Chicken Taco Station

SIDES

Spicy Black Beans with Saffron Rice
Roasted Pepper Salsa, Sour Cream, Guacamole
Pico de Gallo, Shredded Pepper Jack, Lettuce

DESSERTS

Mini Lemon Tarts
Mini Pineapple Cake

TUSCAN

SALADS

Signature Caesar Salad
Shrimp Cavatappi Salad

ENTRÉES

Sauteed Chicken Piccata with Creamed Spinach
Seared Salmon with Saffron Cream Sauce

SIDES

Roasted Rosemary Red Potatoes, Asparagus Milanese
Garlic Bread

DESSERTS

Mini Tiramisu
Mini Italian Cream Cake



LATIN

SALADS

Signature Spring Mixed Salad
Cole Slaw with Mixed Diced Fruits

ENTRÉES

Pit Grilled Chicken Breast with Honey Sauce
Smoked Beef Brisket Station, Au Jus

SIDES

Country Red Potatoes Au Gratin
Yellow Squash Casserole

DESSERTS

Mini Apple Bourbon Tarts
Mini Cheesecake

LOUISIANA

SALADS

Signature House Salad
Coconut Fruit Salad

ENTRÉES

Grilled Chicken Breast with Sausage
Sliced Cajun Spiced Beef Tenderloin Station with Lemon Aioli

SIDES

Mixed Bayou Vegetables
Red Eye Smashed Red Potatoes

DESSERTS

White Chocolate Pecan Brioche Bread Pudding
Mini Cheesecake

TEXAN

SALADS

Signature Spring Mixed Salad
Tortellini Vegetable Salad

ENTRÉES

Seared Chicken Legs, Texas BBQ Sauce
Smoked Tri Tip of Beef

SIDES

Root Vegetable Medley
Country Red Potato au Gratin

DESSERTS

Mini Chocolate Torte
Mini Fruit Tarts



SENSATIONAL STATION SELECTIONS

Transform your event into a culinary spectacle with our dynamic live lunch and dinner stations, where gastronomic artistry meets interactive entertainment. Delight in the excitement as skilled chefs craft made-to-order delicacies right before your eyes, infusing every dish with freshness, flavour and flair. Whether it's a vibrant street food market, a sophisticated sushi bar, or a sizzling grill station, our live stations promise to engage your senses and elevate your dining experience to new heights of excitement and indulgence.

LUNCH AND DINNER STATIONS

Self serve and interactive. Build your own! Served buffet style.

Salad Bar / From the Pub / Poutine Bar / Fajita Station / Burger Bar Sandwich Station / Taco Station / Creative Lunch Bowls

Starting at only 12.95 per guest. Please inquire for pricing and what's included!

CULINARY LIVE STATIONS

Experience the thrill of live culinary theater, where skilled chefs craft delectable dishes right before your eyes!

All Day Breakfast Station / Asian Noodle Station / Pasta Station Street Taco /

Baked Potato Bar / Mac and Cheese Bar / Gourmet Poutine Station / Italian Hot Sandwich Table

CARVING STATIONS

From succulent roasts to savory cuts, witness culinary mastery as each slice is expertly carved to perfection.

Whole Roasted Turkey/ Whole Roasted New York Sirloin/ Tenderloin of Beef/ Slow Braised Brisket of Beef

Please inquire for pricing and what's included!

ACTION STATIONS

Culinary creativity meets interactive entertainment as our talented chefs whip up custom creations as you like!

Poke / Slider / Bao / Pad Thai / Braised Brisket of Beef / Javanese Chicken and Beef Satay / Chipotle Grilled Chicken Taco / Burritos

Please inquire for pricing and what's included!

DESSERT STATIONS

Confectionary artisans create mouthwatering treats that dazzle the senses and delight the palate.

Beaver Trails / Crème Brulé Station / Crepe Suzette Flambe Cherries Jubilee / Chocolate Fountain

Please inquire for pricing and what's included!

Want to see our recommendations for your event?

Please contact us at orders@bigcitycatering.ca

or call us at 416-939-0715 to speak to our catering specialists!

Discounted pricing available for 100+ guests!



FROM THE PASTRY DEPARTMENT

(Available for Delivery and Pick Up)

From sinfully rich chocolate creations to delicate fruit tarts bursting with seasonal flavours, each dessert is a masterpiece of flavour and artistry, designed to delight and inspire. Whether you're celebrating a special occasion or simply satisfying your sweet tooth, our dessert and pastry options promise to captivate your senses and leave you craving for more. From flaky croissants that melt in your mouth to artisanal breads that boast the perfect crust and crumb, each creation is lovingly made with the finest ingredients and time-honored techniques. Embark on a journey of irresistible temptation with our delightful bakery options, where every treat is a celebration of indulgence and craftsmanship.



CHEESECAKES

New York, Mango, Lemon Lavender, Strawberry Kirsch, Oreo, Kahlua, Ferrero Rocher, Dulce de Leche, Apple Walnut Spice, Blueberry, Raspberry, Espresso Chocolate, Passion Fruit
3.95 per serving (minimum 10 ea.)

PANNA COTA

Strawberry, Mango, Lemon, Chocolate Verrines, Pot de Crème, Baked Mango Yogurt, Chocolate Custard
4.95 per serving (minimum 10 ea.)

MOUSSES AND MOUSSE CAKES

Raspberry, Mango Passion Fruit, Triple Chocolate, Chocoholic Triple Mousse
Lemon Curd, White Chocolate Orange, Green Apple Sensation, Traditional Tiramisu
4.95 per serving (minimum 10 ea.)

PIES

Pumpkin, Lemon Meringue, Key Lime, Boston Cream, Bing Cherry
3.95 per serving (minimum 10 ea.)

JUMBO COOKIES

Ginger Snap, Shortbread, Pistachio and Chocolate, Red Velvet, Pecan-Caramel Turtle, Ferrero Rocher Hazelnut, Rolled Date, Triple Chocolate, White Chocolate Macadamia, Dark Belgian
1.95 each (minimum 10 dozens ea.)

FLANS

Crème Caramel, French Vanilla, Grand Marnier, Matcha
4.95 per serving (minimum 10 ea.)

COBBLERS

Mango, Peach, Apple, Berry, Cherry
3.95 per serving (minimum 10 ea.)

TARTS

Pumpkin, Pecan, Butter, Strawberry Rhubarb, Milk Chocolate, Salted Caramel, Apple Crumble, Lemon Meringue, Banoffee, Swiss Chocolate, Mango and Lychees
4.95 per serving (minimum 10 ea.)

CRÈME BRULÉ

Irish Cream, Alphonso Mango, Madagascar, Lavender, Chai, Coconut Rum
4.95 per serving (minimum 10 ea.)

CAKES AND TORTES

Chocolate Truffle, Opera Cake, Almond Praline, Pistachio White Chocolate, Strawberry Shortcake, Salted Caramel Fudge
4.95 per serving (minimum 10 ea.)

TRES LECHEs

Chocolate, Lemon, Vanilla, Baileys, Kahlua
4.95 per serving (minimum 10 ea.)

PASTRIES

Hazelnut Praline Mousse, Chocolate Orange, Dutch Truffle, Red Velvet, Chocolate Almond, Cherry Clafoutis, Dark and White Chocolate Pyramid Mousse, Paris Brest, Mango Mousse, Lemon, Chocolate Éclair
3.95 per serving (minimum 10 ea.)

DECADENT BROWNIES

Turtle, Blondies, Deep Dutch, Tiger, Mississippi Mud Cake, Whisky Fudge
1.95 each (minimum 2 dozens ea.)

DECADENT CHOCOLATE LAVA CAKES, GODIVA NUGGET

Served warm
4.95 per serving (minimum 10 ea.)

HOUSE SPECIALTY DESSERTS

8.95 per serving (minimum 10 ea.)

RASPBERRY PUNCH

Chocolate Cremieux, Raspberry Pate de Bombe, Raspberry Crumble, Vanilla Chantilly Quenelle

TRES LECHEs

Rose Petals, French Vanilla Chantilly, Tuile, Saffron Coulis

BAKED YOGURT

Alphonso Mango Puree, Greek Yogurt, Mango Coulis

CHILI MANGO DOME

White Chocolate Mousse, Chili Mango Gelee, Mango Glaze, Fruit Coulis

CHOCOLATE ALMOND

Chunky Almond Chocolate, Almond Praline Mousse, Chocolate Sticks

CHOCOHOLIC PYRAMID

Dark Chocolate, Milk Chocolate, Chocolate Glaze, White Chocolate, Mississippi Mud, Baileys Chantilly

ELEVATE YOUR DINING EXPERIENCE BY CHOOSING BIG CITY CATERING FOR YOUR DAILY CATERING NEEDS!

Experience the convenience and culinary excellence of our AFFORDABLE daily catering packages, designed to elevate your everyday dining experience with ease and elegance.

From hearty breakfast spreads to satisfying lunch options and indulgent dinner selections, each package is thoughtfully curated to meet your needs and exceed your expectations.

We provide a perfect solution for your company's catering needs, and we work with you to customize packages exactly the way you want it!

With the perfect blend of quality, convenience, and affordability, let us take the hassle out of meal planning and treat your employees to a delicious dining experience every day of the week.

Our daily catering packages promise to bring deliciousness to your doorstep, ensuring that every meal is a moment to savour and enjoy.

WHY CHOOSE BIG CITY CATERING AS YOUR DAILY CATERER?

- Extensive Experience
- Reliable and Trustworthy
- 12,000 sq. ft. Premier Kitchen Facility
- Finest and Freshest Ingredients
- We Make Everything from Scratch!

- Affordable!
- Variety and Customization
- Strong Culinary Team
- Cater Special Items (like Pizza Nights, Mexican, among others)
- Preferred Caterer to Several Companies

- Restaurant Quality Taste
- Open 24/7/365
- Dedicated Account Manager
- Full Service and Delivery Option Available All Day Everyday
- Our Breads and Desserts are Made In-House!

DAILY CATERING SAMPLE - WEEK 1 MENU

Please note this is just a sample menu for one of our clients for just 1 week.

Your company's menu will look different based on your customization.

This sample menu includes 2 Proteins, 1 Vegetarian, 1 Starch, 1 Vegetable Selection, 1 Salad

Our menu selections keep your employees looking forward to their work day week after week. No repeats!



MONDAY

Proteins and Vegetarian:

Grilled Honey Salmon, Chicken Piccata, Eggplant Lentil Stew

Vegetable Selection:

Roasted Zucchini, Olives, Feta

Starch:

Tri Colour Mini Potatoes, Herb Roasted Garlic, EVOO

Salad Selection:

Kale and Arugula with Goat Cheese

TUESDAY

Proteins and Vegetarian:

Seared Steak Sandwich, Mediterranean Chicken, Grilled Veggie Panini

Vegetable Selection:

Za'atar Baked Carrots, Squash, Red Onions

Starch:

Cous Cous and Chickpea Salad

Salad Selection:

Power Greens and Feta

WEDNESDAY

Proteins and Vegetarian:

Beef, Garlic and Herb Kebabs, Greek Chicken, Garlic Grilled Eggplant

Vegetable Selection:

Roasted Seasonal Vegetables

Starch:

Spicy Potato Wedges

Salad Selection:

Romaine and Arugula with Goat Cheese and Croutons

THURSDAY

Proteins and Vegetarian:

Grilled Montreal Steak, Blackened Salmon, Quinoa Stuffed Peppers

Vegetable Selection:

Roasted Butternut Squash, Curly Kale, Sage

Starch:

Warm Potato Salad, Dill, Stone Ground Mustard

Salad Selection:

Organic Baby Spinach Salad with Almonds and Cheddar

FRIDAY

Proteins and Vegetarian:

Ancho Chili Steak Tacos, Shredded Chicken Tacos, Meatless Fiesta Crumbles

Vegetable Selection:

Taco Toppings (Lettuce, Tomato, Cheddar, Sour Cream, Salsa, Jalapenos, Tortillas)

Starch:

Pinto Beans, Cumin Scented

Salad Selection:

Romaine, Tomato, Beans, Onions, Tortilla Strips, Radish Cucumber, Manchego

We cater to Gluten-Free, Dairy Free, and Halal restrictions.

Please reach out to orders@bigcitycatering.ca and we will pair you up with an Account Manager who specializes in your needs and requirements!



COCKTAIL RECEPTIONS AND PRIVATE PARTIES

ALL INCLUSIVE COCKTAIL PACKAGES

Turn up the excitement and make lasting memories with our dynamic cocktail and private party packages!
From tantalizing hors d'Oeuvres to delicious desserts and everything in between, our all-inclusive packages are designed to take your celebration to the next level. Whether you're hosting an intimate cocktail party, a corporate gathering, or a private gathering for family and friends, our party packages have everything you need to ensure a time of joy and unforgettable moments. Let us handle all the details while you focus on mingling with your guests. Book your package today and let the good times roll!

These packages are curated by us based on our experience.

If you'd like to completely customize your package, please see the following pages!

If you need to discuss your menu in detail,
please reach out to us at orders@bigcitycatering.ca



BIG CITY COCKTAIL AND PRIVATE PARTY PACKAGES

(suitable for full service, buffet style delivery or pick up)

STANDARD

- Mezze Platter
- Canadian Smoked Salmon Platter
- Quarter Sandwich Platter
- Hot Hors d'Oeuvres/Finger Foods (6 per guest)
- Mini French Pastries, Cheesecakes and Tarts Assortment

34.95 per guest

Suggested Hot Hors d'Oeuvres/Finger Foods

- Mini Beef Wellington
- Moroccan Chicken Skewers
- Southern Fried Chicken
- Coconut Crusted Shrimp
- Mushroom and Parmesan Arancini Balls (v)
- Vegan Sliders (vg)

CLASSIC

- Antipasto Tray
- Chilled Jumbo Shrimp Tower
- Mezze Platter
- Elegant Cheese Display
- Hot Hors d'Oeuvres/Finger Foods (8 per guest)
- Mini French Pastries, Cheesecakes and Tarts Assortment
- Chocolate Dipped Strawberries

44.95 per guest

Suggested Hot Hors d'Oeuvres/Finger Foods

- Mini Beef Wellington
- Moroccan Chicken Skewers
- Southern Fried Chicken
- Coconut Crusted Shrimp
- Angus Beef Sliders
- Tequila Lime, Ginger Jumbo Scallops, Mango and Feta
- Mushroom and Parmesan Arancini Balls (v)
- Vegan Sliders (vg)

PREMIUM

- Antipasto Tray
- Chilled Jumbo Shrimp Tower
- Sushi Display
- Elegant Cheese Display
- Hot and Cool Hors d'Oeuvres/Finger Foods (10 per guest)
- Mini French Pastries, Cheesecakes and Tarts Assortment
- Chocolate Dipped Strawberries
- Macarons Assortment, Chocolate Truffles, Chocolate Eclairs

54.95 per guest

Suggested Hot and Cool Hors d'Oeuvres/Finger Foods

- Mini Beef Wellington
- Moroccan Chicken Skewers
- Southern Fried Chicken
- Coconut Crusted Shrimp
- Angus Beef Sliders
- Tequila Lime, Ginger Jumbo Scallops, Mango and Feta
- Red Beet Salmon, Ouzo Cured
- Mushroom and Parmesan Arancini Balls (v)
- Vegan Sliders (vg)
- Caprese, Bocconcini, Grape Tomatoes, Balsamic (vg)



Completely customize your Hors d'Oeuvres/Finger Food options.

See next page for all our offerings!

Minimums:

Full service 30 guests. Delivery/Pick Up 15 guests.

Event culinary staff, servers, and rentals available.

Bar packages and live stations available.

Please inquire.

Need something off menu?

Please contact us to see if we can meet your request!



COCKTAIL RECEPTIONS AND PRIVATE PARTIES

FINGER FOODS / HORS D'OEUVRES PACKAGES

Get ready to ignite your taste buds with our sensational selection of finger foods and hors d'oeuvres!

From bite-sized delights bursting with flavour to elegantly crafted classics, each handpicked dish promises to be a culinary sensation.

Whether you're wowing clients at a corporate mixer or celebrating a private get together with family and friends, our bite-sized delights are sure to steal the show.

Elevate your event with a touch of gourmet flair treat your guests to an unforgettable culinary experience.

FINGER FOOD AND HORS D'OEUVRES PACKAGES

(suitable for full service, buffet style delivery or pick up)

STANDARD

Any 6

(each guest receives 6 different items)

Suitable for pre-dinners

20.95 per guest

CLASSIC

Any 8

(each guest receives 8 different items)

Suitable for receptions / parties up to 2 hours

27.95 per guest

PREMIUM

Any 10

(each guest receives 10 different items)

Suitable for receptions / parties over 2 hours

34.95 per guest

We offer package customizations.

Please reach out to us!

Our finger foods are priced at 3.50 per piece.

Want to see our recommendations?

Please contact us at orders@bigcitycatering.ca or call us at 416-939-0715 to speak to our catering specialists!

To get a full description of each item, please reach out to us!

HOT

MEAT

Pulled Pork Roll
Szechuan Beef Satay
Mini Beef Wellington
Angus Beef Sliders
Mini Lamb Kofta

CHICKEN

Butter Chicken in Phyllo Cups
Indian Spiced Chicken Tikka
Javanese Chicken Satay
Mini Chicken Wellington
Moroccan Chicken Skewers
Panko Crumbed Chicken Tenderloin
Southern Fried Chicken

SEAFOOD

Battered Fish Bites
Coconut Crusted Shrimp
Lemon Jumbo Scallop
Maryland Crab Cakes
Prawn Spring Rolls, Sweet Chili Plum
Tequila Lime Jumbo Prawn Skewers

VEGETARIAN + VEGAN

Crisp Vegetable Spring Rolls
Crustless Squash and Parmesan Quiches
Mushroom and Parmesan Arancini Balls
Shiitake Mushroom Dumplings
Spinach and Feta Phyllo Bake, Yogurt Dip
Vegan Sliders
Vegetarian Samosas, Tamarind Chutney



COOL

MEAT

Antipasto Skewer
Pastrami on Potato Rösti
Prosciutto and Fig, Honey Balsamic
Rare Roast Beef on Sourdough. Rocket Pesto
Steak and Blue Cheese Salad Bites

CHICKEN

Chicken and Mango Pastry Cups
Smoked Chicken, Waldorf
Tandoori Chicken, Mango Chutney
Thai Chicken Tulip

SEAFOOD

Chilled Shrimp Dumplings
Crab and Mango Lettuce Wrap
Lobster Knuckle Sandwich
Poached Shrimp, Dill Aioli
Red Beet Salmon, Ouzo Cured
Smoked Salmon on Blini Pillows

VEGETARIAN + VEGAN

Caprese, Bocconcini, Grape Tomatoes, Balsamic
Heirloom Tomato, Basil and Red Onion Bruschetta
House Made California Roll
Miso Ramen Deviled Eggs
Red Pepper and Goat Cheese Crostini
Vietnamese Rice Paper Roll, Maple Soy Dip

Need something off menu?

Please contact us to see if we can meet your request!

Custom pricing and menus available!

Minimums:

Full service 30 guests.
Delivery/Pick Up 15 guests.

Event culinary staff, servers, and rentals available.

Bar packages and live stations available.

Please inquire.

The coming pages have a delectable selection of Trays and Platters and Passed Desserts for your event!

TRAYS AND PLATTERS (COCKTAIL)

Indulge in a medley of flavours and textures, from savory charcuterie adorned with artisanal cheeses to vibrant crudites paired with zesty dips, with each platter being a masterpiece of culinary craftsmanship.

VEGETARIAN

FRESH CUT VEGETABLE CRUDITÉ

Carrot sticks, bell peppers, celery, radish, grape tomatoes, baby cucumbers, vegetable assortment, buttermilk ranch dip and house made dips

EGGPLANT + MARINATED VEGETABLES

Portobello, marinated tomatoes, grilled peppers, kalamata, pesto bocconcini, balsamic glaze

TOMATO BRUSCHETTA

Parmesan, feta, plum tomatoes, garlic, basil, arugula, virgin olive oil, balsamic glaze, sliced baguettes

MEZZE PLATTER

Hummus, tahini, babaganoush, falafel, samosa, spanakopita, cucumber, carrots, radish, celery, grape tomatoes, olives, feta, pickles, flat breads, pita chips

VEGGIE SANDWICH ASSORTMENT

Curated sandwich assortment (cut in halves) with one mixed salad and one composed salad, veggie sticks, olives, cornichons

All vegetarian platters:

Small Tray (serves 8-10) 59.95

Medium Tray (serves 12-15) 89.95

Large Tray (serves 16-20) 109.95

CHEESES

DOMESTIC CHEESE TRAY

Served with dried fruits, nuts, crackers, flat breads, fruit jam, sugared grapes, apples, berries

IMPORTED CHEESE TRAY

Served with dried fruits, nuts, crackers, flat breads, fruit jam, sugared grapes, apples, berries

FRUIT AND CHEESES

Sugared grapes, pineapple chunks, blue, brie, gouda, and camembert cheeses, baguettes

All cheese platters:

Small Tray (serves 8-10) 69.95

Medium Tray (serves 12-15) 99.95

Large Tray (serves 16-20) 119.95



MEATS

ANTIPASTO TRAY

Salami, prosciutto de parma, mortadella, capicola, provolone, fontina, mozzarella, pepperoncini, red peppers, and olives

CHARCUTERIE TRAY

Salami, prosciutto, mortadella, european cheeses, olives, pistachios and dried apricots. With fig jam, crostini, and crackers

PARTY SANDWICH PATTY

Wraps: shaved roast beef, egg salad, black forest ham, smoked turkey breast, smoked provolone, pesto and tomato, vegan tofu

MIDDLE EASTERN PLATTER

Lamb kebabs, shawarma chicken skewers, stuffed grape leaves, hummus, babaganoush, za'atar spiced labneh, tzatziki, pita chips

All meat platters:

Small Tray (serves 8-10) 69.95

Medium Tray (serves 12-15) 109.95

Large Tray (serves 16-20) 129.95

SEAFOOD

SUSHI DISPLAY

A fine selection of sushi, california rolls, spicy tuna, salmon, avocado, crab, pickled ginger, wasabi, soy dipping sauces

POKE PLATTER

Crab salad, wakame salad, macaroni salad, hawaiian slaw, sea salt edamame, hawaiian style ahi, spicy ahi, shoyu salmon, spicy salmon, vegan tofu avocado ahimi, citrus mixed greens

SEARED TERIYAKI SALMON PLATTER

Salmon platter presented with dijon and soy sauce, pickled ginger, wasabi and wakame salad

CANADIAN SMOKED SALMON

Pumpnickel, capers, pickled onions, lemon slices, sliced roma tomatoes, dill, herb cream cheese

JUMBO SHRIMP COCKTAIL

Jumbo shrimps presented with cocktail sauce and lemon wedges

All seafood platters:

Small Tray (serves 8-10) 79.95

Medium Tray (serves 12-15) 119.95

Large Tray (serves 16-20) 149.95

SWEETS

Options: Chocolate Covered Strawberries Platter, Sliced Seasonal Fruit and Berries Platter, Mini French Pastries and Tarts, Jumbo Cookie Platter, Brownies and Blondies Platter

All sweets platters:

Small Tray (serves 8-10) 49.95

Medium Tray (serves 12-15) 79.95

Large Tray (serves 16-20) 99.95

Easily place orders at orders@bigcitycatering.ca

Looking for daily catering? Contact orders@bigcitycatering.ca

COCKTAIL RECEPTION AND PRIVATE PARTIES PASSED DESSERT PACKAGES

Satisfy your cravings and sweeten your celebrations with our sensational Dessert Packages! From heavenly cakes to irresistible confections, each dessert is a mouthwatering masterpiece that promises to dazzle your taste buds and delight your guests. Elevate your event with a touch of sweetness. Order now and treat your guests to a delectable dessert experience!

PASSED DESSERT PACKAGES

(suitable for full service, buffet style delivery or pick up)

STANDARD

Desserts
any 3

each guest receives
3 different items

13.95 per guest

CLASSIC

Desserts
any 4

each guest receives
4 different items

19.95 per guest

PREMIUM

Desserts
any 5

each guest receives
5 different items

23.95 per guest



DESSERT SELECTIONS

Mini Cheesecakes

(Strawberry, Mango, Passion Fruit, Chocolate)

Mini Tarts

(Pumpkin, Pecan, Butter, Berries)

Panna Cota

(Strawberry, Mango, Lemon, Chocolate)

Crème Brûlée

(Vanilla, Chocolate, Irish Cream)

Tiramisu Cups

Chocolate Lava Cakes

Mousses

(Raspberry, Mango Passion Fruit, Chocolate)

Tres Leches

(Chocolate, Lemon, Vanilla, Baileys, Kahlua)

Rasmalai, Mango, Saffron, Vanilla, Tres Leches

Jumbo Cookies

(Ginger Snap, Shortbread, Pistachio and Chocolate, Red Velvet, Peach-Caramel Turtle, Ferrero Rocher Hazelnut, Rolled Date)

Shortcake English Trifles

(Strawberry, Raspberry, Peach, Mango)

Cobblers Selections

(Mango, Peach, Apple, Berry, Cherry)

Exotic Tropical Fruit Cups

(Kiwi, Mango, Pitaya, Golden Berries, Lychees)

Looking for a la Carte pricing?

Check out our menu page 'From the Pastry Department'.



SWEET TABLES PACKAGES

(suitable for late night reception dinners and all other special occasions)

CLASSIC

14.95

Crème Caramel, French, Grand Marnier, Matcha Dark and White Chocolate Mousses Chocolate Truffles Mixed Berry Brûlés Cherry Clafoutis Tarts, Petit French Pastries

DARK AND SWEET

13.95

Dark and White Chocolate Mousse Cakes Chocolate Dipped Strawberries Duo of Brownies and Blondies Dark and White Chocolate Marble Cheesecakes Dark and White Chocolate Chunk Cookies

PREMIUM

12.95

Selection of Cheesecakes European Tortes (Sacher, Linzer, Viennese) Selection of Mini French Pastries Mini Tart Assortment Panna Cota (Strawberry, Mango, Lemon, Chocolate) Seasonal Fruit and Berries Display

Minimums for all Dessert packages

Full service 30 guests. Delivery or pick up 15 guests.

Live Dessert Stations

Confectionary artisans create mouthwatering treats that dazzle the senses and delight the palate.

Beaver Trails | Crème Brûlée Station | Crepe Suzette Flambe | Cherries Jubilee | Chocolate Fountain

Pricing starts at 6.95 per guest. Minimum 30 guests for live dessert stations.

Need something off menu?

Please contact us to see if we can meet your request!

Event culinary staff, servers, and rentals available.
Bar packages and live stations available. Please inquire.

