

ROSE REISMAN **CATERING**

THE ART OF EATING WELL, DELIVERED TO YOU.



CORPORATE CATERING MENU



A MESSAGE FROM ROSE

My 20 years of experience in the food industry includes writing numerous cookbooks, restaurant consulting and spreading my passion for healthy living as a speaker on national TV, radio, and as a regular newspaper contributor across Canada.

OUR TEAM

Alongside a dedicated, energetic and professional management team with over 25 years of experience in catering, our chefs prepare my signature recipes from scratch with the same care and quality as if prepared in my very own kitchen.

President Rob Velenik has over 20 years of experience as the director of catering for Pusateri's Fine Foods. In addition, Marcia Dellepoort, a Cordon Bleu Chef, former sous chef at Pusateri's and 2015 winner of The Food Network's Chopped Canada, has joined our team as Executive Chef.

Together they have built on our always-innovative catering menu with the addition of new fresh and healthy seasonal salads, handcrafted sandwiches, hors d'oeuvres, complete nutritious meal packages, closing dinners, boxed lunches, snack offerings and weekly specials.

Treat your employees, clients, and family to our delectable meals and you'll taste the difference of our seasonal, fresh and creative cuisine. Eating well is intertwined with great flavours, textures and aromas. We firmly believe you are what you eat and that the food you serve reflects your values. Your guests will thank you for this culinary experience.





SMOKED SALMON, DILL CAPER & CREAM CHEESE

For 15 years, Rose Reisman Catering has been a name synonymous with fresh, mouthwatering flavours combined with innovative, nutritious and healthy menu selections.

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DIETARY LEGEND

Vegetarian Dairy Free Vegan Gluten-Free



Our 10,000 square foot commissary kitchen is a **Nut-Free & Tree Nut-Free** Facility

WE TAKE FOOD ALLERGIES SERIOUSLY

Let us know in advance if there are any dietary, allergy, or special menu requests for certain guests attending the event.

BREAKFAST

Rose Reisman offers an abundance of **nutritional** and **delicious** options to start your day off on the right foot

COUNTRY BAKERY BASKET

READY TO SERVE BREAKFAST

Minimum 8 People

COUNTRY BAKERY BASKET

Includes an Assortment of:

4.25pp (2 Pcs Per Person)

- Mini Muffins
- Croissants
- Sliced Breakfast Loaves
- Bagels
- Butter
- Light Cream Cheese
- Fruit Preserves

GOURMET BAKERY BASKET

Includes an Assortment of:

4.75pp (2 Pcs Per Person)

- Sweet and Savoury Danishes
- Croissants
- Scones
- Fruit Preserves

  Mini Muffins available upon request

All menu items, prices and taxes are subject to change without notice. Please note that some food & beverage menu items may require advanced ordering.

BREAKFAST

PARFAIT

À LA CARTE BREAKFAST

Minimum 8 People

Individual Frittatas G	3.95pp
Individual Burritos, or 2 Mini Burritos V Gluten-Free Available	5.95pp
Scrambled Eggs, Black Beans or Bacon, Cheddar Cheese and Salsa	
Buttermilk Waffles (2pp) V Gluten-Free Available	4.95pp
Ricotta and Berry Crepes (2pp) V	4.95pp
Blueberry Pancakes (2pp) V	4.95pp
Breakfast Sandwich V Gluten-Free Available	4.95pp
Egg, Bacon and Cheddar Cheese	
Egg Poppers (2pp) V G	3.95pp
Sundried Tomato and Goat Cheese Spinach and Caramelized Onions	
Individual Parfaits V	3.95pp
Yogurt, Fruit and Granola	
Shot Glass Parfaits	2.50pp
Ancient Grain Oatmeal with Dried Fruits Dairy Free/Vegan Available	3.95pp
Cold Muesli V	3.95pp
Dried and Fresh Fruit	
Smoked Salmon on a Cryfe's Bagel	8.95pp
Dill Caper and Cream Cheese	
Chia Pudding V G	4.95pp
Vanilla with Blueberries Chocolate with Strawberries	
Shot Glass Chia Pudding	2.50pp
Power Smoothie V G	4.95pp
Blend of Seasonal Fruits and Vegetables	

SIDES

Each 2.95pp

- 2 Hayter's Maple Breakfast Turkey Sausages** **D** **G**
- 2 Pork Sausages** **D**
- 1 Strip of Peameal Bacon** **D** **G**
- 3 Strips of Bacon** **D** **G**

SEASONAL FRESH FRUIT

\$3.95pp **REG** Feeds Up To 10 · **LG** Feeds Up To 20

Seasonal Fresh Fruit Platter V G	REG 40 · LG 75
Mini Kebobs (2pp) V G	REG 40 · LG 75
Seasonal Fruit Salad V G	3.95pp

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LUNCH



CAPRESE SANDWICH

SANDWICH PLATTERS

Sandwiches/Wraps are available À La Carte at **7.95pp** - Contact office for details


Signature Assortment

11pp

- Egg Salad** Light Herb Mayo
- Tuna Salad** Light Mayo
- Salmon Salad** Light Mayo
- Chicken Salad** Light Mayo





Mini Gourmet

11pp

- Turkey and Cheddar** Cucumber, Honey Dijon Mayo and Cranberry Relish
- Mini Reuben** Swiss Cheese, Corned Beef, Sauerkraut and Russian Dressing on Rye
- Roast Beef and Brie** Arugula and Light Horseradish Mayo
- Caprese Sandwich**  Roma Tomatoes, Bocconcini, Pesto, Greens and Balsamic


Hearty Wraps

14pp

- Veggie Club Wrap**  Sundried Tomato Pesto, Arugula, Avocado, and Monterey Jack
- Smoky Maple Glazed Tofu Wrap**  Crunchy Onion, Tomato, Fresh Arugula, Lemon Aioli
- Baja Chicken Wrap** Chipotle Mayo, Tomato, Fried Onions, Jack Cheddar and Avocado
- BBQ Pulled Pork Wrap**  Slaw, Arugula, BBQ Sauce and Caramelized Onions
- Smoked Salmon Wrap** Caper Dill Cream Cheese, Capers, Red Onion and Avocado
- Chipotle Cali Salmon Salad Wrap** Arugula, Mango, and Avocado
- Turkey BLT**  Bacon, Lettuce, Tomato and Chipotle Aioli



Protein Packed

14pp

- Montreal Style Roasted Turkey Breast** Grainy Mustard Aioli, Swiss Cheese, Sliced Pickle
- Chipotle Roast Beef** Monterey Jack Cheese, Lettuce and Light Chipotle Mayo
- BBQ Pulled Pork Wrap**  Slaw, Arugula, BBQ Sauce and Caramelized Onions
- Roast Turkey and White Cheddar Baguette** Cucumber, Green Leaf, Honey Dijon Mayo and Cranberry Relish
- Reuben** Swiss Cheese, Corned Beef, Sauerkraut and Russian Dressing on Rye





Delectable Mediterranean

14pp

- Rustic Mediterranean Grilled Chicken** Roasted Red Peppers, Goat Cheese, Pesto and Spinach
- Prosciutto and Provolone** Arugula, Olive Oil and Sundried Tomato Tapenade
- Caprese Sandwich**  Roma Tomatoes, Bocconcini, Pesto, Greens and Balsamic
- Balsamic Glazed Roasted Portobello Mushroom**  Bell Pepper, Sautéed Red Onion, Basil Vegan Mayo, Garden Greens
- Grilled Chicken Caesar Salad Wrap** Bacon Bits, Romaine, Herb Croutons and Dressing
- Roast Beef and Brie** Arugula and Light Horseradish Mayo

Refreshing Vegetarian

13pp

- Veggie Club Wrap**  Sundried Tomato Pesto, Arugula, Avocado, and Monterey Jack
- Caprese Sandwich**  Roma Tomatoes, Bocconcini, Pesto, Greens and Balsamic
- Smoky Maple Glazed Tofu Wrap**  Crunchy Onion, Tomato, Fresh Arugula, Lemon Aioli
- Balsamic Glazed Roasted Portobello Mushroom**  Bell Pepper, Sautéed Red Onion, Basil Vegan Mayo, Garden Greens

+ Add an Additional Salad for 2.00pp

All Platters Come With 2 Pieces per Person
Each Platter Includes a Choice of One Side Salad







All menu items, prices and taxes are subject to change without notice. Please note that some food & beverage menu items may require advanced ordering.

SALADS








CLASSIC LIGHT CAESAR

GRAINS/PASTA







À La Carte: **4.95pp**

- Moroccan Cous Cous Salad**  Chickpeas, Pearl Onions, Bell Pepper, Cranberry and Orange Cous Cous, Orange Za'atar Dressing
- Penne Pasta Salad**  Baby Spinach, Red Onion, Cherry Tomato and Pesto Charred Tomato Dressing
- Quinoa, Asparagus and Pea Salad**  Feta, Olives, Green Onions, Toasted Chickpeas, and Minted Lemon Vinaigrette
- Thai Noodle Salad**   Noodles, Carrots, Red Peppers and Hoisin Ginger Dressing
- Farro Salad**  With Mushroom, Chickpeas, Kale, Green Onions Tossed in a Lemon Vinaigrette

GREENS

- Mixed Green Salad**   Sunflower Seeds, Tear Drop Tomatoes, Red Peppers, Cucumber and Maple Cider Vinaigrette
- Classic Light Caesar**  Romaine Hearts, Herbed Focaccia Croutons, Grated Parmesan and Light Caesar Dressing
- California Cobb Salad**  Mixed Greens, Charred Corn, Tomatoes, Eggs, Asparagus, Blue Cheese, Avocado and Buttermilk Dressing
- Apple and Fennel Salad**  Tuscan Greens, Green Onion, Spiced Pepitas, White Balsamic Honey Vinaigrette
- Baby Spinach and Berry Salad**   Candied Pepitas, Goat's Cheese and Light Creamy Balsamic Vinaigrette

VEGETABLES

- Greek Salad**   Tomatoes, Bell Peppers, Sweet Onions, Olives, Cucumber and Feta Cheese
- Edamame and Charred Corn Salad**  Red Bell Peppers and Sesame Soy Dressing
- Three Bean, Avocado and Charred Corn Salad**   Chickpeas, Black Beans, Green Beans, Avocado and Lime Dressing
- Traditional Potato Salad**  Chopped Egg, Apple Cider Mayo Dressing

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Rose Reisman Catering offers
fresh and healthy entrées
and complete meals for your
corporate events.

COMPLETE NUTRITIOUS MEAL PACKAGE

Minimum of 8 People

Served buffet-style with Artisanal Breads and Butter. Substitute for Pita and Dip for an additional **1.95pp**

ASSOCIATE

16.95pp

CHOICE OF :

1 Entrée (5oz) & 2 Sides

EXECUTIVE

21.95pp

CHOICE OF :

1 Entrée (5oz) & 3 Sides + Your Choice of 1 Dessert: 2 Cookies or 1 Biscotti or 1 Square pp

+ Add One Additional Entrée (Fish, Seafood, Beef, Pork, Chicken, Vegetarian, or Vegan) for **9.95pp** or for pasta **7.95pp**

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ENTRÉES



TEX MEX FLANK STEAK

PASTA G Gluten-Free Options Available

À La Carte: **7.95pp**

Macaroni and Aged Cheddar Cheese V
Spaghetti and Meatballs
Homestyle Beef Lasagna

Pesto Sundried Tomato Bow Tie Pasta with Chicken
Seasonal Vegetable Lasagna V
Three Cheese Spinach Cannelloni V

FISH / SEAFOOD

À La Carte: **11.95pp**

Orange Miso Glazed Salmon D G
Green Thai Curry White Fish D G
White Fish Piccata D G
Teriyaki Glazed Salmon D G
Cornmeal Crusted Salmon G
Roasted Salmon with Olive and Sundried Tomato Pesto

Grilled Salmon with Mediterranean Sundried Tomato and Edamame Salsa G
Grilled Salmon D G with Spinach Basil Pesto and Toasted Flax Seed
Coconut Red Curry Shrimp D G with Green Onion, Bell Pepper and Lime

BEEF

À La Carte: **14.95pp**

Tex Mex Flank Steak Roasted Corn and Black Bean Salsa D G
Shepherd's Pie Yukon Gold Toppings G
Chimichurri Grilled Beef Herbed Pesto D G
Beef Kebobs with Grilled Vegetables D G

Jamaican Jerk Flank Steak D G with Grilled Pineapple and Peach Salsa
Sesame Beef Stir-Fry Beef, Vegetables and Mango D
Korean BBQ Sliced Beef G

CHICKEN & PORK

À La Carte: **10.95pp**

Pepita Parmesan Crusted Chicken Breast
Apricot Soy Chicken Breast D G
Teriyaki Glazed Chicken Breast D G
Grilled Chicken with Mango and Bell Pepper Salsa D G
Chicken Kebobs with Tzatziki Sauce G
Chicken Kofta with Tzatziki Sauce G Halal (Contains Feta)
Baked Chicken Parmesan
Stuffed Chicken Sundried Tomato Pesto, Fontina & Ricotta Cheese

Chicken Stir-Fry with Vegetables in a Hoisin Sauce D
Grilled Chicken with White Bean and Tomato Bruschetta G
Ricotta and Asparagus Stuffed Chicken Breast
Buttermilk Nacho Chicken with Corn and Jalapeño Salsa
Spicy Thai Marinated Chicken D G with Cucumber Salsa
BBQ Pulled Chicken with Caramelized Onions D G
BBQ Pulled Pork with Caramelized Onions D G

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SALADS




CLASSIC LIGHT CAESAR


GRAINS/PASTA

À La Carte: 4.95pp

Moroccan Cous Cous Salad  Chickpeas, Pearl Onions, Bell Pepper, Cranberry and Orange Cous Cous, Orange Za'atar Dressing

Penne Pasta Salad  Baby Spinach, Red Onion, Cherry Tomato and Pesto Charred Tomato Dressing

Quinoa, Asparagus and Pea Salad  Feta, Olives, Green Onions, Toasted Chickpeas, and Minted Lemon Vinaigrette


Thai Noodle Salad   Noodles, Carrots, Red Peppers and Hoisin Ginger Dressing

Farro Salad  With Mushroom, Chickpeas, Kale, Green Onions Tossed in a Lemon Vinaigrette

GREENS

Mixed Green Salad   Sunflower Seeds, Tear Drop Tomatoes, Red Peppers, Cucumber and Maple Cider Vinaigrette

Classic Light Caesar  Romaine Hearts, Herbed Focaccia Croutons, Grated Parmesan and Light Caesar Dressing

California Cobb Salad  Mixed Greens, Charred Corn, Tomatoes, Eggs, Asparagus, Blue Cheese, Avocado and Buttermilk Dressing

Apple and Fennel Salad  Tuscan Greens, Green Onion, Spiced Pepitas, White Balsamic Honey Vinaigrette

Baby Spinach and Berry Salad   Candied Pepitas, Goat's Cheese and Light Creamy Balsamic Vinaigrette

VEGETABLES

Greek Salad   Tomatoes, Bell Peppers, Sweet Onions, Olives, Cucumber and Feta Cheese

Edamame and Charred Corn Salad  Red Bell Peppers and Sesame Soy Dressing

Three Bean, Avocado and Charred Corn Salad   Chickpeas, Black Beans, Green Beans, Avocado and Lime Dressing

Traditional Potato Salad  Chopped Egg, Apple Cider Mayo Dressing

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SIDES





ROASTED VEGETABLE TOWER

VEGETABLES

À La Carte: **4.50pp**

Herb Roasted Baby Carrots  



Grilled Asparagus  
Shaved Parmesan and Basil Oil



Asian Stir Fried Vegetables  

Green Beans Provençal  
Olives and Tomatoes

Mediterranean Vegetable Medley  

Roasted Vegetable Tower  

Roasted Root Vegetable  
With Fresh Herbs and Orange Zest



Sautéed Wild Mushrooms  
Caramelized Onions

POTATOES, RICE & GRAINS

À La Carte: **3.50pp**

Yukon Gold Mashed Potatoes  
Caramelized Onions

Mini Roasted Potatoes  
Sea Salt and Olive Oil

“Smashed” Potatoes  
Asiago Cheese and Olive Oil

Twice Baked Potatoes  

Rose’s “Fried” Rice  
Edamame and Stir Fried Vegetables

Coconut Rice  
Toasted Coconut Toppings

Shanghai Noodles 

Roasted Garlic Mashed Potatoes 

Curry Roasted Red Skin Potato with Fresh Green Onion  

Smoked Paprika Roasted Sweet Potato Wedges  
Chipotle Aioli

Leek and 6 Grain Prairie Blend Pilaf  

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VEGETARIAN, VEGAN & GLUTEN-FREE



VEGETARIAN WELLINGTON

VEGAN & GLUTEN-FREE

À La Carte: 9.95pp

Vegan Quinoa Caprese Bake **V** **G**

Vegan Quinoa Tofu and Tomato Stuffed Bell Pepper **V** **G**

Topped with Vegan Mozzarella

Vegan "Butter" Chicken-less Tofu **V** **G**

Served with Brown Rice or Gluten-Free Naan

Vegan Chana Masala **V** **G**

Served with Brown Rice or Gluten-Free Naan

Black Bean and Veggie Burger **V** **G**

Served with Gluten-Free Burger Bun

BBQ Lentil Meatballs **V** **G**

Served with Smoked Paprika Sweet Potato Wedges

Zucchini and Bell Pepper Stuffed Portobello Mushroom **V** **G**

Topped with Lemon and Herb Crumb and Goat Cheese (vegan available)

Flax Seed and Panko Crusted Cauliflower Steak **V**

Served with Spicy Marinara Sauce

VEGETARIAN & GLUTEN-FREE

À La Carte: 9.95pp

Zucchini and Quinoa Fritter (contains egg) **V** **G**

Grilled Vegetable Penne Pasta **V** **G**

Baked with Tomato Sauce and topped with Mozzarella

Vegetarian Mushroom Sheppard's Pie **V** **G**

Vegetarian Wellington **V**

Choose One:

- Broccoli, Carrot and Parmesan Cheese
- Spinach, Leek and Mushroom

LOCAL FIRST

We have a wealth of fantastic food in Ontario, that we utilize when in season. We are eager to support our local farmers.

COMPLETE CUSTOMIZATION

Unquestionably, what sets us apart is our unparalleled passion for creating customized menus designed specifically for your event with exceptional service and meticulous attention to detail.

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PLATTERS

Appetizing platters to balance your business and office cocktail party menu.



New Skewers & Satays Platter G 110

50 Skewers/Satays | Serves 20-25 People

Chicken Kofta - G Halal (Contains Feta)

Chicken Satay - Teriyaki D G

Salmon Satay - Thai Glaze D G

Beef Satay - Korean BBQ Sauce D G

Portobello Mushroom Satay - Balsamic Glaze V G

Comes with Sauces:

Tzatziki (Contains Dairy) + **Sweet Chili Thai Sauce** V G

READY TO SERVE PLATTERS

REG Feeds Up To 10 · LG Feeds Up To 20

Taste of the Danforth

17pp

2 Grilled Chicken Kebobs and 1 Grilled Vegetable Kebob per person, Sundried Tomatoes, Olives, Tzatziki, Feta, Greek Salad, Pita. *Minimum of 8 People.*

Vegetable Platter V G

REG 35 · LG 65

Seasonal Raw Vegetables, accompanied with Two Dips

Grilled Mediterranean V D

REG 37 · LG 70

Grilled Artichoke, Marinated Olives, Sundried Tomatoes, Roasted Red Pepper and Hummus Served with Pita and Flat Bread

Caprese Platter V

REG 37 · LG 70

Sliced Buffalo Mozzarella, Tomato, Basil, Olive Oil, Balsamic Drizzle, and Fresh Baguette

Smoked Salmon Platter

REG 99 · LG 195

Bagels, Lavash, Light Chive Cream Cheese, Sliced Red Onions, Tomatoes, and Capers

Antipasto Platter D

REG 99 · LG 195

Cured Meats, Marinated Olives, Grilled Artichoke, Mixed Grilled Vegetables and Grilled Flat Bread

Artisan Cheese Platter

REG 85 · LG 165

Soft, Hard and Blue Cheeses, Artisan Crackers, Sliced Baguettes, Grapes, Dried Fruits and Seeds

Charcuterie Platter

REG 99 · LG 195

Variety of Canadian Cheeses, Cured Meats, Crackers, Grapes and Dried Fruit

Flatbread Pizzas

REG 40 · LG 75

Arugula, Blue Cheese, Zucchini and Peppers V

Caprese Pizza with Fresh Basil and Balsamic Glaze V

Chicken, Pesto, Goat's Cheese and Sundried Tomato

Buffalo Chicken Pizza with Creamy Ranch Dressing Drizzle

Pineapple, Pancetta and Mozzarella

Prosciutto and Olive Pizza with Spicy Marinara Sauce, Roasted Red Onion, Arugula

***Minimum 48 Hours Notice**

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SHOT GLASS DESSERTS

DESSERTS

SM Serves 6 · **MED** Serves 12 · **LG** Serves 18

Mini Cookies (2pp)	SM 12 · MED 24 · LG 36
Cookies, Brownies and Squares (2pp)	SM 26 · MED 50 · LG 73
Mini Cupcakes (2pp)	SM 36 · MED 72 · LG 99
Rose's Homemade Assorted Biscotti D	6pcs 12 · 12pcs 24 · 18pcs 36
Rose's Homemade Mini Chocolate Chip "Bit"scotti (2pp)	SM 15 · MED 30 · LG 45
Assorted Seasonal Tarts (2pp)	SM 36 · MED 72 · LG 99
Shot Glass Desserts (48 Hours Notice Required)	45 Per Dozen
Chocolate Covered Strawberries	24.95 Per Dozen
Cupcake in a Jar	5.95 Each
	REG Feeds Up To 10 · LG Feeds Up To 20
Fresh Fruit Platter D	REG 40 · LG 75
Mini Fruit Kebobs (2pp) D	REG 40 · LG 75

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TAKE A BREAK

Options for your morning or afternoon meeting.

Biscotti Jar - Glass Jar Filled with 2 Dozen Biscotti **69.95**
Refill 48.00

Mini "Bit"scotti Jar - Glass Jar Filled with 3 Dozen "Bit"scotti **65**
Refill 45.00

Individual Bags of Gourmet Popcorn **1.95** Each

Individual Fruit Salad Cups **3.95** Each

Cheese & Fruit Snack Pack **7.95** Each
Creamy Brie, Gouda, Cheddar, Crackers and Green Apple Wedges

Protein Pack **7.95** Each
Hard-Boiled Egg, Sliced Apples, Grapes, White Cheddar Cheese, Crackers and Multigrain Bread

BEVERAGES

COFFEE & TEA Box Serves 12-14 Cups

Freshly Brewed Coffee: Gourmet or Decaf **23.95** Per Box

Assorted Tazo® Teas **23.95** Per Box

SOFT DRINKS

Coke®, Diet Coke®, Canada Dry® Ginger Ale, Sprite® or Sprite® Zero **1.25** Each

SPARKLING & FLAT WATER

Spring Water **2** Each

San Pellegrino® **SM 2.25** Each · **LG 3.95** Each

San Pellegrino® Flavours: Lemon, Orange, Grapefruit, Pomegranate **2.25** Each

JUICES & ICED TEA

Apple Juice, Orange Juice, Nestea® or Nestea® Zero **1.75** Each

PASSION FOR YOUR PALATE

Delicious, nutritious food, freshly served with a creative flair that sets us apart from the competition. These qualities are essential to the success of today's corporate and social catering events. We set incredibly high standards at Rose Reisman Catering and it is not simply enough for us to meet client expectations, we have to exceed them.

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HORS D'OEUVRE

CLASSIC SELECTIONS

Minimum Order of 24 Pieces of Each

Each 3pp

Miniature Potato Cakes **V**

Maple-Onion Compote, Lemon Sour-Cream and Pumpkin Seeds

Herbed-Griddled Polenta Cakes **V G**

Tomato Confit, Basil Pesto and Chèvre

Mini Falafel Pockets **V**

Tahini, Israeli Salad and Mini Pita

Beef Satay **D** (Gluten-Free Available)

Peppered or Teriyaki

Miniature Grilled Cheese Sandwiches **V**

Choose One:

- Cheddar and House Chipotle Catsup
- Roasted Pears, Caramelized Onions and Brie

Soup Shots **G**

Choose One:

- Thai Butternut Squash **V**
- Roasted Cauliflower and Crumbled Crispy Prosciutto
(Rental of demi-tasse cup needed)

Vietnamese Vegetarian or Chicken Rice Paper Rolls **D G**

Chili Plum Sauce

Teriyaki Glazed Chicken Satay **D G**

Cucumber Cups **G**

Filled with a Choice of:

- Quinoa, Dried Cranberries and Citrus Zest **Vs**
- Crab Salad
- Tuna Tartare
- Salmon Tartare

Flatbread Pizza Triangles (2 Pcs Per Person)

Choose One:

- Wild Mushroom Arugula, Asiago, Mozzarella and Truffle Oil Drizzle **V**
- Prosciutto, Blue Cheese, Zucchini, Figs, and Balsamic Drizzle
- Chicken, Pesto, Goat's Cheese and Sundried Tomato

Zucchini and Feta Quinoa Fritter **Vs G**

Mac n Cheese Poppers **V**

Grilled Portobello Mushroom Satays **Vs G**

With a Balsamic Glaze

Mini Beef Kofta **G**



HERBED-GRIDDLED POLENTA CAKES

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HORS D'OEUVRE

PREMIUM SELECTIONS

Minimum Order of 24 Pieces of Each

Each 4pp

Herb Crusted Charred Filet of Beef

Crostini, Fig Jam and Brie Cheese

Black & White Sesame Crusted Tuna D G

Wonton Crisp, Wasabi Aioli and Mango Salsa

Mini Burgers

Choose One:

- Beef, Brie and Roast Garlic Aioli
- Chicken Chipotle Aioli and Crispy Onions
- Salmon and Wasabi Aioli

Bite Size Crab Cakes D

Dill Aioli

Mini Tacos (Gluten-Free Available)

Choose One:

- Tuna Tartare, Wasabi Aioli and sprouts D
- Shrimp, Mango Salsa and Guacamole D
- Five Spice and Hoison Pulled Chicken or Pork with Pickled Radish and Siracha Aioli

Asian Tuna Tartare D G

Miso Aioli and Crispy Wafer

Shrimp Kebobs D G

Thai Mango Dip

Lobster Mac n Cheese

In a Mini Chinese Take Out Box

Crisp Mini Polenta Cake G

With Warm Pulled Beef Bolognese and Freshly Shaved Parmesan

Fried Buttermilk Chicken and Waffles

With Chipotle Aioli and Corn Relish

Mini Turkey Monte Cristo

Braised Pulled "Moroccan" Lamb Shank Taco

(Gluten-Free Available)

With Pomegranate and Yoghurt Drizzle

Saffron Risotto Cake with Spanish Chorizo

With Bell Pepper Relish

Eggplant Caponata Bundle V G

With Balsamic Drizzle

Roasted Tomato Espresso V (Gluten-Free Available)

Served with Grilled Cheese Crouton



POTATO CAKES

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KITCHEN STANDARDS – ECO SURE TESTED

Our kitchen is inspected once per quarter to make sure we go above and beyond minimum food standards.

Why? Because it matters to our customers and it matters to us!

Orders are delivered on our signature disposable platters with disposable serving utensils, paper plates, napkins and plastic cutlery.

Hot items are delivered hot in foil or at room temperature **OR** hot with chaffing dishes (subject to an additional charge of 29.95)



BEEF, BRIE & ROAST GARLIC AIOLI

Although we strive for accuracy in both copy and illustrations, some items may not be shipped exactly as pictured or described. We reserve the right to correct any errors. Prices subject to change without notice.



GOING GREEN

We are proud to offer “green” friendly disposables for your convenience.

SUSTAINABILITY POLICY

Our food is created with fresh ingredients by experienced chefs who practice sustainable, ethical and social responsibility. We believe our philosophy helps support a healthy environment to serve the interests of everybody, both for now and well into the future.

Prices shown do not include applicable taxes. Minimum order \$85 before applicable taxes and delivery. Delivery charges apply.

To guarantee delivery of your order, please place order prior to 3:30 pm on the preceding business day. Minimum 24 hours notice required for cancellations, otherwise cancellations subject to full charge.

We accept Corporate Cheques, Visa®, Mastercard® and American Express®

DELIVERY SERVICE

Rose Reisman Catering has been providing professional delivery service in refrigerated vehicles for 15 years throughout the GTA.

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HERB CRUSTED CHARRED FILET OF BEEF

CREATING SPECIAL EVENTS
& MEMORABLE OCCASIONS
FOR 15 YEARS

CALL:

416 467 7758
FAX 416 424 4037

EMAIL:

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ROSE REISMAN **CATERING**

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MORE BY ROSE

Rose is the owner of **Rose Reisman Catering**, which focuses on healthy cuisine for over 400 corporate and social clients such as Scotiabank, the Four Seasons Canadian Opera Company and Shoppers Drug Mart.

She also owns Personal Gourmet, a convenient and flexible fresh and frozen individual meal plan. Rose recently launched Rose Events, her new luxe event catering service with a focus on creating unique menus and events to celebrate any occasion.



KIDS LUNCH PROGRAM

KIDS LUNCH PROGRAM

Real ingredients, real food, never processed, kid-friendly, healthy menu made for child's tastes with flexibility. Food is prepared from scratch in the Rose Reisman Catering state-of-the-art 10,000 square foot kitchen.

ROSE REISMAN **CATERING**

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Rose Reisman Catering delivers top quality foods for your daily corporate meetings or lunches. We offer a full array of delicious prepared meals including salads and sandwiches and appealing entrées.

PERSONAL **GOURMET**

PERSONAL GOURMET

Personal Gourmet is a meal delivery service providing healthy and fresh meals tailored to your personal diet preference and individual macronutrient needs.

ROSE EVENTS

ROSE EVENTS

From weddings to social events, holiday dinners to corporate gatherings, Rose Events will work with you beyond just the menu to ensure your event is executed to the highest standard to impress all in attendance.

EverydayPaleo By Rose Reisman

EVERYDAY PALEO

This is more than just a diet plan, eating Everyday Paleo is a sustainable way to increase gut health, lower inflammation and fuel your busy lifestyle.



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