

ROSE REISMAN **CATERING**

THE ART OF EATING WELL, DELIVERED TO YOU.



CORPORATE CATERING MENU



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



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
- Savory Danish (Spinach & Feta)
- Croissants
- Scones
- Fruit Preserves

  Mini Muffins available upon request

Add 1.40 for Gluten-Free

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BREAKFAST

PARFAIT

À LA CARTE BREAKFAST

Minimum 8 People

Baked Egg Frittatas G (2pcs per person)	4.95pp
Sundried Tomato and Goat Cheese Spinach and Caramelized Onions	
2 Mini Burritos V Gluten-Free Available +\$1.15	6.95pp
Scrambled Eggs, Black Beans or Bacon, Cheddar Cheese and Salsa	
Belgium Waffles (2pp) V	7.25pp
Maple Syrup & Berry Compote	
Pancakes (2pp) V Gluten-Free Available +\$1.15	5.95pp
With Syrup	
Traditional Sandwich V	6.95pp
Turkey and Spinach Bagel G	6.95pp
Plain Yogurt and Granola V (9oz)	6.95pp
Shot Glass Parfaits (3oz)	4.95pp
Hot Oatmeal with House Dried Fruit	4.50pp
Smoked Salmon on a Gryfe's Bagel	6.50pp
Dill Caper and Cream Cheese	
Tropical Chia Parfait V G (5oz)	7.95pp
Tropical Chia Parfait V G (3oz)	4.95pp
Coconut non-dairy yogurt, layered with chia seeds and red and white quinoa blended with banana and mango puree and topped with a passion fruit coulis and crunchy pepitos	
Smoothie V G Vegan Available	4.95pp
Strawberry Banana	

SIDES

Minimum 8 People

2 Hayter's Maple Breakfast Turkey Sausages D G	3.25pp
2 Pork Sausages D	2.75pp
1 Strip of Peameal Bacon D G	2.75pp
3 Strips of Bacon D G	3.95pp

SEASONAL FRESH FRUIT

Minimum 8 People

Seasonal Fresh Fruit Platter V G	4.50pp
Fruit Skewer V G	4.95pp
Fruit Salad V G	4.65pp

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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	Mini Gourmet	11pp
Egg Salad Wrap Herb Mayo		Turkey and Cheddar on Brioche Slider with Turkey, White Cheddar, Cucumber, Honey Dijon Mayo, Leaf Greens and Cranberry Relish	
Tuna Salad Wrap Mayo		Mini Reuben on Pretzel with Pastrami, Swiss Cheese, Sauerkraut and Honey Mustard	
Salmon Salad Wrap Mayo		Roast Brisket & Brie on Ciabatta with Roast Brisket, Arugula and Light Horseradish Mayo	
Chicken Salad Wrap Mayo		Caprese Sandwich ✔ on Brioche Slider with Roma Tomatoes, Bocconcini, Pesto, Greens and Balsamic Glaze	
Hearty Wraps			14pp
Veggie Club Wrap ✔	Sundried Tomato Pesto, Arugula, Avocado, Havarti, Cucumbers and Tomatoes		
Roasted Vegetables and Feta ✔	Roasted sweet peppers, marinated oven dried tomatoes, baby spinach, crumbled feta and sundried tomato pesto		
Baja Grilled Chicken Wrap	Grilled Chicken, Chipotle Mayo, Tomato, Fried Onions, Havarti and Avocado		
Smoked Salmon Wrap	Smoked Salmon, Dill Cream Cheese, Capers, Red Onions and Avocado		
Chipotle Cali Salmon Salad Wrap	Salmon Salad, Arugula, Mango and Avocado		
Turkey BLT D	Turkey, Bacon, Lettuce, Tomato and Chipotle Aioli		
Protein Packed			14pp
Chipotle Roast Brisket	Roast Brisket, Havarti, Lettuce and Light Chipotle Mayo		
BBQ Grilled Chicken D	Grilled Chicken, Slaw, Arugula. BBQ Sauce and Caramelized Onions		
Roasted Turkey & White Cheddar Baguette	Turkey, Cucumber, Green Leaf, Honey Dijon Mayo & Cranberry Relish		
Pastrami	Pastrami, Swiss Cheese, Sauerkraut and Honey Mustard		
Delectable Mediterranean			14pp
Rustic Mediterranean Grilled Chicken	Grilled Chicken, Roasted Red peppers, goat cheese, pesto and spinach		
Italian Cold Cuts	Arugula, Olive Oil and Sundried Tomato Tapenade		
Caprese Sandwich ✔	Roma Tomatoes, Bocconcini, Pesto, Greens and Balsamic		
Roasted Vegetables and Feta ✔	Bell Pepper, Sautéed Red Onion, Basil Vegan Mayo, Garden Greens		
Grilled Chicken Caesar Salad Wrap	Bacon Bits, Romaine, Herb Croutons and Dressing		
Roast Brisket and Brie	Roast Brisket, Arugula and Light Horseradish Mayo		
Refreshing Vegetarian			13pp
Veggie Club Wrap ✔	Sundried Tomato Pesto, Arugula, Avocado, Havarti, Cucumber, Tomatoes		
Caprese Sandwich ✔	Roma Tomatoes, Bocconcini, Pesto, Greens and Balsamic Glaze		
Cucumber & Willow Lake™ Cream Cheese ✔			
Roasted Vegetables and Feta ✔	Bell Pepper, Sautéed Red Onion, Basil Vegan Mayo, Garden Greens		

+ Add an Additional Salad for 2.50pp

All Platters Come With 2 Pieces per Person
Each Platter Includes a Choice of One Side Salad
Minimum of 8 per Platter

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BOX IT + HEALTHY LUNCH BOWLS



BOX IT

15.50pp

1 Sandwich + 1 Salad

CHOOSE 1 DESSERT:

2 Home-Style Cookies

1 Square or Whole Fruit

+Disposable Fork & Napkin

HEALTHY LUNCH BOWLS

1 Salad + 1 Protein

PROTEIN OPTIONS:

Tofu	15.95pp
Chicken (4oz)	15.95pp
Beef (4oz)	16.95pp
Fish (3oz)	17.95pp

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SALADS


CLASSIC LIGHT CAESAR



GRAINS/PASTA


All Salads Minimum of 8 People. À La Carte: **5.25pp**

Moroccan Cous Cous Salad  Chickpeas, Pearl Onions, Bell Pepper, Cranberry and Orange Cous Cous with Lemon Olive Oil

Penne Pasta Salad   GF Penne Pasta, Baby Spinach, Red Onions, Cherry Tomato, with Roasted Tomato Dressing

Quinoa Grain Salad  Organic Quinoa with fresh cucumber, roasted corn, scallions, sweet peppers and candied ginger served with a lemon and rice wine vinaigrette


Vermicelli Noodle Salad   Vermicelli with white cabbage, carrot, sugar snap, bok choy, celery, and cilantro. In a garlic and sesame oil dressing

Farro and Roasted Yam  "Super-grain" Farro, honey roasted yam, wilted baby spinach and dried cranberries dressed with fresh mint and rice wine vinegar



GREENS

Wild Greens   Sunflower Seeds, Tear Drop Tomatoes, Red Peppers, Cucumber and Maple Cider Vinaigrette



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

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

County Greens Salad  Tuscan Greens, Green Onion, Spiced Pepitas, White Balsamic Honey Vinaigrette (Walnuts on the side)


Baby Spinach and Berry Salad   Baby Spinach, Mixed Berries (Strawberry, Blackberry and Blueberries), Candied Pepitas, Goat's Cheese and Light Creamy Balsamic Vinaigrette

VEGETABLES

Athenian Salad   A Mediterranean blend of plum tomatoes, sweet peppers, sweet red onions, cucumber, Kalamata olives, tears of romaine hearts and crumbled feta. Drizzled with a citrus vinaigrette

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

Three Bean, Avocado and Charred Corn Salad   Chickpeas, Black Beans, Green Beans, Avocado and Lemon Citrus Vinaigrette

Mini Red Potato 'Salat'  A twist on an old-fashioned German favourite with mini red potato, pepper julienne and sweet peas in a creamy red wine caper 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

1 Entrée + 2 Sides

PROTEIN OPTIONS:

Vegetarian	20.95pp
Chicken (7oz)	21.75pp
Beef (7oz)	22.95pp
Fish (6oz)	23.95pp

EXECUTIVE

1 Entrée + 3 Sides + Dessert

PROTEIN OPTIONS:

Vegetarian	25.90pp
Chicken (7oz)	26.70pp
Beef (7oz)	27.90pp
Fish (6oz)	28.90pp

Assorted Mini Pastries, Squares and Cookies (1.5pp)




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ENTRÉES



TEX MEX FLANK STEAK



PASTA Gluten-Free Options Available +1.35



Macaroni and Aged Cheddar Cheese 	8.95pp
Homestyle Beef or Vegetable Lasagna 	Full Pan \$69.95. Serves 8-12 people
Pesto Sundried Tomato Bow Tie Pasta with Chicken	10.95pp
Baked Gluten-free Manicotti  Made with Tomato Sauce	8.95pp

FISH / SEAFOOD


À La Carte: 14.95pp

Miso Salmon   Grilled Salmon finished with Orange, white miso, pickled and fresh ginger glaze

Fennel Orange Salmon   Toasted fennel seeds, orange zest, lemon juice, honey, and olive oil

White Fish Piccata  



Teriyaki Salmon   Dip: Soya Ginger



Roasted Salmon with Olive and Sundried Tomato Pesto Honey and Harissa Salmon with Mediterranean Sundried Tomato and Edamame Salsa 

Rio Grande Salmon   with Green Onion, Bell Pepper and Lime

BEEF


À La Carte: 13.95pp

Tex Mex Flat Iron / Oyster Blade / Top Blade Steak / Top Blade Filet / Shoulder Top Blade Steak   Roasted Corn and Black Bean Salsa

Mesquite Beef   Seared and cooked to perfection, our AAA beef is seasoned with our chef's own mesquite glaze

Citrus Beef with Grilled Vegetables   In an herb mustard marinade, with a mandarin glaze

Jerk Sauce Flank Steak   with Grilled Pineapple and Mango Salsa



Beef Stir-Fried  Fired AAA beef strips with citrus chilli sauce, peppers, broccoli



Hakka Beef  Grilled flat iron beef, brushed with hoisin sauce, curry, soya sauce, and chili


CHICKEN & PORK

À La Carte: 12.95pp

Coriander Honey Chicken  

Teriyaki Chicken  

Grilled Chicken with Mango and Bell Pepper Salsa  

Chicken Kebobs with Tzatziki Sauce 

Baked Chicken Parmesan Sundried Tomato Pesto

Santa Fe Chicken

Stir-Fried Chicken with Vegetables in a Hoisin Sauce 

Ricotta and Asparagus Stuffed Chicken Breast

Honey Basil Chicken

Spicy Thai Marinated Chicken  

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SALADS


CLASSIC LIGHT CAESAR



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Quinoa Grain Salad  Organic Quinoa with fresh cucumber, roasted corn, scallions, sweet peppers and candied ginger served with a lemon and rice wine vinaigrette


Vermicelli Noodle Salad   Vermicelli with white cabbage, carrot, sugar snap, bok choy, celery, and cilantro. In a garlic and sesame oil dressing

Farro and Roasted Yam  "Super-grain" Farro, honey roasted yam, wilted baby spinach and dried cranberries dressed with fresh mint and rice wine vinegar



GREENS

Wild Greens   Sunflower Seeds, Tear Drop Tomatoes, Red Peppers, Cucumber and Maple Cider Vinaigrette



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

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SIDES



ROASTED VEGETABLE TOWER

VEGETABLES

À La Carte: **5.25pp** Minimum of 8pp

Carrot & Parsnip

Grilled Asparagus

Shaved Parmesan and Basil Oil

Steamed Asian Vegetables

Green Beans Provençal

Olives and Tomatoes

Mediterranean Vegetable Medley

Roasted Vegetable Tower

Medley of Seasonal Roasted Vegetables

With Fresh Herbs and Orange Zest

POTATOES, RICE & GRAINS

À La Carte: **5.25pp** Minimum of 8pp

Yukon Gold Mashed Potatoes

Caramelized Onions

Mini Roasted Potatoes

Sea Salt and Olive Oil

Crushed Potatoes

Asiago Cheese and Olive Oil

Rose's "Fried" Rice

Edamame and Stir Fried Vegetables

Coconut Rice

Toasted Coconut Toppings

Vermicelli Noodle Salad (Hot)

Roasted Garlic Mashed Potatoes

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: 10.95pp

Stuffed Acorn Squash

Cauliflower and chickpea tagine stuffed acorn squash studded with apricots and raisins

Vegan "Butter" Chicken-less Tofu

Served with Basmati Rice or GF Flatbread

Vegan Chana Masala

Served with Basmati Rice or GF Flatbread

Sweet Corn Tofu Bake

Creamed tofu pudding with roasted corn kernels and baby kale and topped with a roasted cherry tomato compote

BBQ Lentil Meatballs

Served with Smoked Paprika Sweet Potato Wedges

Portobello Cap

Roasted Portobello cap topped with basil marinated tomatoes, artichokes and shaved asiago cheese

Maple Tofu Stack

Maple and smoked paprika rubbed tofu steaks layered with candied sweet potato, caramelized onion and mascarpone cheese.

VEGETARIAN & GLUTEN-FREE

À La Carte: 9.95pp

Zucchini and Quinoa Fritter (contains egg)

GF Penne Alla Grecque

Orecchitte Alla Grecque

Baked with Tomato Sauce and topped with Mozzarella

Vegetarian Wellington

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.



Skewers & Satays Platter G **10.75pp**

3 Skewers Each

Minimum of 8 People

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

Dip: Sauce Tzatziki & Sauce Chili Sambal

READY TO SERVE PLATTERS

Taste of the Danforth

23.95

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

3.95pp

Seasonal Raw Vegetables, accompanied with Two Dips

Mezze Tray V D

7.25pp

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

Caprese Platter V

7.25pp

Sliced Buffalo Mozzarella, Tomato, Basil, Olive Oil, Balsamic Drizzle, and Herb Flatbread

Smoked Salmon

9.95pp

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

Antipasto D

10.75pp

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

Artisanal Cheese

10.75pp

Soft, Hard and Blue Cheeses, Artisan Crackers, Sliced Baguettes, Grapes, Dried Fruits and Seeds (GF Crackers +0.80)

Charcuterie

10.75pp

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

***Minimum 48 Hours Notice**

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SHOT GLASS DESSERTS

DESSERTS

Minimum of 8 People

Home-Style Cookies (Contains Nuts)	1.10pp
Cookies and Brownies Assorted	2.25pp
Mini Cupcake Collection	3.00pp
Butter Shortbread and Biscotti	1.65pp
Assorted Flavour Tarts	2.70pp
Macaroon Donuts	3.00pp
Chocolate Covered Strawberries	3.00pp
Fresh Fruit Platter D	4.50pp
Mini Fruit Kebobs D	4.95pp

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TAKE A BREAK

Options for your morning or afternoon meeting.

Individual Bags of Assorted Flavoured Popcorn 2.25 Each

Individual Fruit Salad Cups 4.65 Each

Cheese & Fruit Snack Pack 9.95 Each

Crackers, Fontina Wedge, Cheddar Wedge, Brie and Green Apple

Protein Pack 9.95 Each

Green Apple, White Cheddar, Crackers, Grapes, Morning Rounds and Halves of Hard Boil Eggs

BEVERAGES

COFFEE & TEA Box Serves 12-14 Cups

Freshly Brewed Coffee: Gourmet or Decaf 26.95 Per Box

Assorted Tazo® Teas 26.95 Per Box

SOFT DRINKS

Pepsi®, Diet Pepsi®, 7up®, Schweppes®, Sprite Zero® 1.80 Each

SPARKLING & FLAT WATER

Spring Water 1.80 Each

Perrier® 3.30 Each

Perrier® Flavours: Lemon 2.95 Each

San Pellegrino Assorted Flavours 2.95 Each

JUICES & ICED TEA

Oasis Juice® Flavours: Oasis Orange Juice, Oasis Apple Juice, Oasis Cranberry Apple Juice, Grapefruit Juice 2.25 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

Contact Rose Reisman Coordinator to order

Cantonese Arancini

With Chinese 5-spice and Ginger Risotto hand formed and filled with spiced duck confit

Served with Sweet and Spicy Orange Chili Dip

Korean Falafel

Korean flavoured and served open face. Topped with sriracha yogurt and pickled red onion

Miniature Grilled Cheese Sandwiches

Choose one:

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

Malay Beef Satay

Lemongrass, Ginger Marinated and Mango Glaze

Served with Tamarind Chutney

Herbed-Griddled Polenta Cakes

Tomato Confit, Basil Pesto, Chèvre

Soup Shots - Needs Heating

Choose One:

- Thai Butternut Squash
- Roasted Cauliflower and Crumbled Crispy Prosciutto (Served in a Rented Shot Glass or Disposable Demi Cup)

Vietnamese Vegetarian or Chicken Rice Paper Rolls

Chili Plum Sauce

Thai Chicken Satay

With Tamarind glaze

Served with Pineapple Chutney

Cucumber Cups

Filled with a Choice of:

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

Brie and Apple Flatbread

Rosemary flatbread topped with creamy triple crème brie and crumbled blue cheese, oven dried apple chip and truffle oil scented caramelized onion

Trifolatti Mushroom Flatbread

Shallot braised wild mushrooms scented with white truffle oil dolloped with Mornay sauce and threads of Parmigiano Reggiano

Beef Banh Mi Flatbread

AAA beef marinated in lemongrass and chili, dressed with pickled heirloom carrots, cucumber ribbons, trio of sesame seeds and sambal aioli

Truffled Ravioli

Mini medallions of egg pasta filled with truffled ricotta salata. Herb crusted and topped with roasted eggplant relish

Grilled Portobello Mushroom Satay

With Balsamic Glaze

Argentinean BBQ Beef Crostini

Chimichurri spiced BBQ beef steak thinly sliced

Topped with piquillo pepper marmalade and ricotta salata

Black & White Sesame Crusted Tuna

Wonton Crisp, Wasabi Aioli, Mango Salsa

Mini Quesadillas

Choose One:

- Pulled Pork, Gouda, Ancho Chili and Cherry Sauce
- Caramelized Apple, Brie

Mini Burgers

Choose One:

- Beef, Brie, Roast Garlic Aioli
- Turkey, spiced with house made Harissa

Bite Sized Crab Cake

Served with Chili Lime Mayo

Chicken Al Pastor

Mexican spiced pulled chicken topped with fresh salsa of pineapples, peppers, onions and cilantro with a touch of lime on a tiny brioche bun

Gold Coin Prawns

Ground pork and shrimp spiced with a mild chili sauce fried in a light sesame coating on a roasted crisp base

Potato Hotcake

Shredded Yukon gold potatoes, smoked Norwegian salmon ribbons, mustard and wasabi caviar

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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:

orders@rosereismancatering.com

ROSE REISMAN **CATERING**

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