

ROSE REISMAN **CATERING**

Home Meal Vacation  
Edition Menu  
Package 2021

## Order Guidelines

This Home Meal Menu Package was created to provide our clients with an opportunity to enjoy our quality meals in the comfort of their own home. To place your order please call us at 416- 467-7758 or send your order via email to [orders@rosereismancatering.com](mailto:orders@rosereismancatering.com).

### 1. **Weekday Orders**

All orders should be received no later than **3:00 PM** of the business day prior. Certain speciality items and requests may require additional notice. Orders placed after the order deadline may not be fulfilled.

### 2. **Weekend Orders and Weekend Order Modification**

All orders for Saturday and Sunday must be received by web order or e-mail no later than **3:00 PM** on the Thursday prior. Orders placed after the order deadline may not be fulfilled. Cancellation or modifications to weekend orders must be done by no later than the order deadline.

### 3. **Weekday Order Modification**

As per our service standards, we will do our utmost to accommodate any changes. Changes received after **2:00 pm** on the day prior to your weekday delivery will have to be approved by your customer service representative.

### 4. **Order Cancellations**

Cancellations must be received by phone or email during business hours, 9:00 am to 3:00 pm Monday to Friday, no later than **2:30 PM** on the day prior. Any items that require advanced notice, such as cakes cannot be canceled without approval by your customer service representative.

### 5. **Delivery Minimum**

A \$50.00 minimum per order, not including delivery charge, applies.

### 6. **Delivery Charge**

Delivery charge will vary depending on your location. Speak to our representatives to confirm the charge. Additional surcharges may apply for orders placed after order deadlines.

### 7. **Disposables**

If you require any disposable items: cutlery, napkins, etc. speak to our customer service representatives to confirm pricing.

### 8. **Allergies**

We take every precaution necessary to prevent cross contamination. Nonetheless, we do not accept liability or responsibility for any reaction caused by any items consumed. Allergen information for all items in this menu package are available online at [www.rosereismancatering.com](http://www.rosereismancatering.com)

### 9. **Pricing**

Prices shown in this package do not include disposables, delivery or applicable taxes.

### 10. **Standards for Delivery**

We will always do our utmost to perform deliveries at the time requested, but we may be earlier than requested.

### 11. **Touchless Delivery**

Our driver will call you upon arrival. He will then approach your door, place the food in front of the door and then ring the doorbell or knock on your door. Please do not open your door until you hear the doorbell or the knock. The driver will then move back 6 feet and wait for you to retrieve the food. Prior to making the delivery, the driver will also sanitize his hands and will wear personal protective equipment in the form of vinyl gloves and a face mask. Our driver will sanitize his hands and all high touch surfaces in the vehicle after each delivery.

### 12. **Alcohol Delivery**

Rose Reisman Catering is accountable for the responsible sale and delivery of alcohol as outlined by the AGCO. Therefore, we must ensure that the person receiving the alcohol is at least 19 years of age. We are unable to deliver alcohol without the sale of food.

## Bring Some Warmth Home!

At Rose Reisman Catering, we want you to bring the sun home to you! Although we cannot visit those sun kissed beaches of Costa Rica or enjoy mojitos in a cabana this winter, our kitchen is ready to bring the taste of vacation to your home!

Whether you're celebrating at home, treating loved ones to a delicious meal, tired of the same take out or dirty dishes, we've got some options for you.

For the home cook, we've got some great Cook @ Home Grill packs that feature all of the flavours you've grown to love.

Our meals can be beautifully paired with wine and beer options to offer a one-stop shop experience. Let us take care of dinner while you sit back, relax and enjoy!

## Signature Family Meal Collection

Our chefs have created themed meal packages to satisfy everyone's tastes. Packed in dual ovenable trays (microwave or conventional oven) and ready to heat.  
\$69.00 per package. Each package serves 4 guests

### Under The Mexican Sun

#### **Chicken Mole**

Charred onions, adobo chillies and Mexican dark chocolate

#### **Fiesta Rice**

Fire roasted tomatoes, toasted cumin and Cojita cheese

#### **Honey Corn Bread**

#### **Pastel di Leche**

Vanilla Milk Sponge with Dulce de Leche Pastry Cream

#### **Beer Pairing Suggestion: Whitewater Brewing Astrolabe, Session IPA 473ml**

A juicy session IPA with notes of tropical fruit such as mango and papaya. The malt profile is light with a maximum hop flavour. \$6.00

### South Beach Special

#### **Sticky Glazed Miami Beef Ribs**

Grilled and glazed with Baja chipotle and brown sugar glaze

#### **Creamed Corn and Spinach**

Southern classic with fire roasted corn

#### **Baguettes with Jalapeno Cajun Butter**

#### **White Chocolate Orange Mousse**

With alternating layers of fudgy mocha sponge

#### **Wine Pairing Suggestion: Burnt Ship Bay Cabernet Merlot, VQA Niagara Peninsula, 750ml**

This classic blend is loaded with ripe raspberry and cherry characteristics. A delicious fruit forward, nicely balanced wine with soft and well integrated black cherry, cassis and hint of licorice. \$25.00

**Cook @ Home Grills Packs**

Spring is here and it's time to dust off the BBQ. We've put together a collection of raw meats that are marinated and vacuum sealed, ready for the grill or the oven.

Each package serves 4 guests

**Chicken**

\$30.00 per package of 4

Santa Fe BBQ Chicken Breast  
Tandoori Chicken Breast  
Greek Spiced Kebobs

**Beef**

\$33.00 per package of 4

Mesquite Flat Iron Steaks  
Montreal Steak Spiced Steaks  
Korean Style Bulgogi Beef

**Salmon**

\$36.00 per package of 4

Lemon Pepper and Dill  
Sundried Tomato Pesto  
Tarragon mustard and Maple

## Home Celebration Cocktail Menu

Curated favourites beautifully presented in a single serve format on environmentally responsible pulp trays. Accompanied by individually wrapped cutlery and napkins. A great way to start before a dinner, or enjoy instead of dinner!

\$23.50 per person. Gluten-free substitution available for an additional \$2.00 per guest.

### **Antipasto Tray**

Dry cured Italian sausage, marinated bocconcini, Fontina ribbons, grilled zucchini and peppers, roasted artichokes, olives, oven-dried garlic marinated tomatoes, roasted red pepper aioli and taralli.

**Choose 4 Hors D'oeuvres from the selection below:**

### Cool Bites Selection

#### **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.

#### **Chili Chicken Flatbread**

Double baked herb flatbread with miso chili braised chicken, pickled onions, mustard greens and chili coated sesame sprinkle.

#### **Vietnamese Steak Sandwich**

Ginger and garlic grilled beef steak thinly sliced and glazed with smoky sweet BBQ sauce. Topped with sambal chili aioli, pickled heirloom carrot and nappa cabbage.

#### **Cucumber Cup**

Italian black nerone rice, roasted red and yellow peppers, red onions, toasted fennel seeds gremolata.

#### **Grilled Zucchini and Goat Cheese**

Grilled zucchini roll ups skewered and filled with goat cheese, candied pepitas, sumac and fresh basil

#### **Potato Hotcake**

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

#### **Prosciutto and Pear**

Rolls of thin sliced prosciutto di Parma, fresh pear and brie and peppered honey.

#### **Chicken Madras**

Sumac rubbed chicken spears with a chili mango relish.

#### **Malay Beef Skewers**

Lemongrass, ginger marinated and mango glazed. Served with tamarind chutney.

#### **Piri Piri Shrimp**

Roasted black tiger shrimp, piri piri glazed and served with Skhug sauce (green herb and chili puree).

### A La Carte Selections

Be creative and curate your own menus with our chef's favourites. Each of the items below is packed in a family size portion that will serve four guests.

#### Salad Selection

\$18.00 serves four guests

##### **Baby Kale and Fennel Salad**

Baby green kale, cucumber, chickpeas, cherry tomato, shaved fennel. Dressed with rice wine vinegar, olive oil, lemon juice.

##### **The County Greens**

Crisp romaine hearts and Treviso radicchio topped with slivered local apples, sundried cranberries, spiced walnuts and sweet red onion. Served with a red wine vinaigrette.

##### **Aztec Grain**

Organic quinoa with fresh cucumber, roasted corn, scallions, sweet peppers and candied ginger served with a lemon and rice wine vinaigrette.

##### **Corn and Sugar Snap Salad**

Charred sweet corn, crisp sugar snap pea, roasted red peppers and spicy arugula greens in a honey Dijon dressing.

##### **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.

### Protein Selection – Chicken

\$34.00 serves four guests

##### **Coriander Honey Chicken**

Honey, sesame oil, toasted coriander seed, ginger, and garlic. Glazed with plum sauce.

##### **Sticky Glazed Chicken**

Sweet and savory roasted chicken in an Asian inspired sticky BBQ sauce.

### Protein Selection – Beef

\$36.00 serves four guests

##### **Fire Roasted Beef**

Toasted aromatic spices, chipotle peppers, mustard and a touch of Quebec maple syrup.

##### **Mesquite Beef**

Grilled and cooked to perfection, our AAA beef is seasoned with our chef's own mesquite glaze.

### Protein Selection – Salmon

\$37.00 serves four guests

#### **Honey and Harissa Salmon**

Roasted filet of fish glazed with honey, fresh thyme, harissa spice and a squeeze of lemon.

#### **Rocky Mountain Salmon**

Filet of fish marinated with smoky honey mustard. Crusted with maple sugar.

### Vegetarian/Vegan Entrée Selection

\$30.00 serves four guests

#### **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.

### Sides Selection

\$19.00 serves four guests

#### **Individual Potato Gratin**

A classic at its best; nuggets of Yukon potato blended with Emmenthal cheese, crème fraiche and chives.

#### **Roasted Rosemary Potato**

Mini potatoes with fresh herbs and garlic, roasted to perfection.

#### **Coconut Rice**

Delicate basmati steamed and lightly scented with coconut milk. Garnished with multi-toned peppers, Napa cabbage and roasted red onions.

#### **Roasted Vegetable Quinoa**

A blend of organic quinoas and farro grain with herb roasted squash, sweet potato & red peppers, tossed with buttered garlic leeks.

#### **Steamed Medley of Vegetables**

Seasonal selection of local vegetables tossed with fresh herbs.

## Pastas

Stock up your freezer with our homemade pasta collection.

### Layered Pasta Selection (Gluten-free)

\$60.05 per pan (each pan serves 6-9 guests)

### **Baked Meat Lasagna**

Traditional meat lasagna layered with fresh hand-made **gluten-free** pasta, lean ground beef, mozzarella, creamy ricotta and parmesan cheeses and our own tomato marinara sauce.

### **Baked Vegetable Lasagna**

Traditional vegetable lasagna layered with fresh hand-made **gluten-free** pasta, roasted vegetables, mozzarella, ricotta and parmesan cheeses and our own tomato marinara sauce.

### The Tourist Class Pasta (Gluten-free)

\$36.00 per 4 serving

### **Baked Manicotti**

Hand-made **gluten-free pasta** filled with wilted baby spinach, mozzarella, and parmesan and ricotta cheeses accented with fresh herbs baked in a roasted garlic cream sauce.

## Family Style Grazing Platters

### **Antipasto Tray**

\$35.00 per tray

Dry cured Italian sausage, marinated bocconcini, Fontina ribbons, grilled zucchini and peppers, roasted artichokes, olives, oven-dried garlic marinated tomatoes, roasted red pepper aioli, taralli and grissini. (serves 4)

### **Mezze Tray**

\$35.00 per tray

Roasted cubed eggplant marinated with garlic, parsley and extra virgin olive oil, pickles, grilled halloumi, honeyed feta, rice stuffed grape leaves, hummus and soft pita. (serves 4)



## Pastry Ideas

### **Family Sized Desserts**

\$15.00

Served in a convenient casserole tray which can be heated for those desserts that apply

Serves 4 guests

#### **Pineapple Coconut Cake**

Coconut sponge layered with caramelized pineapple and homemade coconut crème

#### **White Chocolate Orange Mousse**

With alternating layers of fudgy mocha sponge

#### **Tiramisu**

Gluten-free lady fingers layered with mocha scented mascarpone

#### **Strawberry Gateau**

Vanilla sponge layered with whipped cream and French pastry cream

#### **Pastel di Leche**

Vanilla milk sponge with dulce de leche pastry cream

### **Home Baked Cookies**

\$12.00 per dozen

Oatmeal raisin, chocolate chunk, double-chocolate, white chocolate macadamia.

### **Assortment of our Homemade Squares**

\$15.00 per dozen

## Celebration Cake Selection (Minimum 48 Hours' Notice)

\$40.85 per cake

Your selection of our family sized 8" cakes.

### **Gateau de Printemps**

Light vanilla genoise filled with a swirl of fresh strawberries and fresh whipped cream infused with essence of lemon.

### **The Tanzanian**

Triple decker of dark truffle ganache and mocha sponge

## Alcoholic Beverages

Enjoy a selection of alcoholic beverages delivered right to your door.

### Red Wines

**Montepulciano D'abruzzo – Farnese, Italy** \$15.00  
Plump blackberry with a hint of cedar; fruit forward with pronounced black cherry and pepper.

\$25.00

**Burnt Ship Bay Cabernet Merlot, Estate Grown, VQA Niagara Peninsula**

This classic blend is loaded with ripe raspberry and cherry characteristics. A delicious fruit forward, nicely balanced wine with soft and well integrated black cherry, cassis and hint of licorice.

### White Wines

**Viognier (vyohn/yay) – Cono Sur, Chile** \$20.00  
Pale gold colour; tropical fruit aromas with melon, peach and orange blossom notes; dry, medium bodied, with great acidity and flavours of grapefruit, peach, green apple and pineapple; good length on the finish.

\$25.00

**Burnt Ship Bay Chardonnay, Estate Grown (no oak),  
VQA Niagara Peninsula**

This is a fruit forward and refreshing Chardonnay with nice depth. White floral notes and ripe apple notes dominate the nose. Fresh lime and Granny Smith apple greet you on the palate that extends into a long crisp finish.

\$25.00

**Burnt Ship Bay Pinot Grigio, Estate Grown,  
VQA Niagara Peninsula**

This Pinot Grigio is an absolute joy to drink! The pretty bouquet of peach, honey, banana and flowers give way to fresh apple, mineral and spice on the refreshing palate.

Alcoholic Beverages, cont'd

<b>Molson Canadian</b> Lager 355ml	\$ 5.00
<b>Mill Street Organic Original</b> Lager 355ml	\$ 5.00
<b>Whitewater Brewing Astrolabe</b> Session IPA 473ml A juicy session IPA with notes of tropical fruit such as mango and papaya. The malt profile is light with a maximum hop flavour.	\$ 6.00
<b>Whitewater Brewing Farmer's Daughter</b> Blonde Ale 473ml Refreshing easy to drink Blonde Ale with a light citrus flavour and slight bitterness.	\$ 6.00
<b>Heineken</b> Lager 330ml	\$ 6.00
<b>Stella Artois</b> Lager 330ml	\$ 6.00