



Corporate  
Crazy  
Catering

by Seventh Heaven



Welcome to  
Corporate Crazy Catering...  
where fresh ingredients  
meet creative ideas and  
valued clients get our  
dedicated service.



# Rise & Shine



Our breakfast packages have been designed to make things simple and worry free! Conveniently start with a package which suites your needs, then add any additional item to it.

## Hot Breakfast Packages

We strongly recommend chafing dish rentals as a great way to keep food hot so the experience is always enjoyable. Twenty (20) person minimum order.

### THE BREAKFAST SCRAMBLE

Freshly baked butter croissants and bagels. (1 per person) served with fresh white cheddar and chive scrambled eggs, breakfast potatoes and your choice of bacon or breakfast sausages. Accompanied by summer berry preserve, whipped organic honey butter and ketchup... **\$11.25**

### PANCAKE HOUSE

Any two (2) selections from our Baker's Corner of freshly baked items (1 per person) served with golden blueberry pancakes, breakfast potatoes and your choice of bacon or breakfast sausages. Accompanied by summer berry preserve, whipped organic honey butter and breakfast syrup... **\$12.95**

### FRENCH TOAST

Any two (2) selections from our Baker's Corner of freshly baked items (1 per person) served with cinnamon apple loaf French toast, breakfast potatoes, and your choice of bacon or breakfast sausage. Accompanied by summer berry preserve, whipped organic honey butter and breakfast syrup... **\$13.95**

## Additional Hot Breakfast Items

### SCRAMBLED EGGS

White cheddar and chive scrambled eggs (3 eggs per portion)... **\$3.25**

### BREAKFAST POTATOES

Sautéed homestyle new skin potatoes with onions and bell peppers... **\$2.50**

### PANCAKES

Golden blueberry pancakes served with summer berry preserve, whipped organic honey butter and breakfast syrup (2 cakes per person)... **\$4.95**

### FRENCH TOAST

Apple and cinnamon sliced bread loaf dipped in an orange-egg batter; pan-toasted and served with summer berry preserve, whipped organic honey butter and breakfast syrup (2 toasts per person)... **\$5.95**

### BREAKFAST SAUSAGES

Pan-seared maple sausage (3 pieces per portion)... **\$2.95**

### CRISP CANADIAN BACON

Crispy baked bacon strips (3 strips per portion)... **\$2.95**



## Baked Breakfast Packages

All of our Baker's Corner pastries are baked fresh in-house, the morning of your order. Ten (10) person minimum order.

### CONTINENTAL

Any three (3) selections from the Baker's Corner of freshly baked items served with a Rise and Shine fruit platter... **\$8.95**

### KICK START

Any three (3) selections from the Baker's Corner of freshly baked items served with individual yogurts and a Rise and Shine fruit platter... **\$10.95**

### A GOOD MORNING START

Choose any (1) one selection of our gourmet breakfast sandwiches (1 per person) served with individual yogurts and a Rise and Shine fruit platter... **\$12.95**

## Breakfast Sandwiches

### ENGLISH MUFFIN SANDWICHES

Smoked bacon, aged white cheddar and fried egg on an English muffin.

### BREAKFAST BAGEL SANDWICH

Pan-fried western omelette with sliced tomato and mild cheddar cheese on a fresh bagel.

### BREAKFAST BURRITO

Spinach, green onions, wild mushroom and white cheddar omelette in a flour tortilla.

**Need Coffee? Please refer to page 15 for our beverage service selection.**

## Baker's Corner

### BREAKFAST PASTRIES

An assortment of freshly baked sweet and savoury croissants, turnovers, danishes and pastry twists.

### BREAKFAST LOAVES

Variety of house-baked breakfast loaf slices served with whipped organic honey butter and summer berry preserve.

### MINI BREAKFAST PASTRIES

An assortment of freshly baked mini sweet and savoury croissants, turnovers, danishes and pastry twists (2 per portion).

### BAGELS AND SPREADS

Variety of fresh grain, plain and berry bagels served with cream cheese, peanut butter and whipped organic honey butter.

### SCONES

Chef's selection of house-made savoury and sweet scones with summer berry preserve and whipped organic honey butter.

### MARVELLOUS MUFFINS

Freshly baked assortment of grain, fruit and low-fat muffins served with summer berry preserve and whipped organic honey butter.

### JUST CROISSANTS

Assortment of freshly baked butter, almond, cheese and chocolate croissants.

## Additional Breakfast Selections

### NAKED QUICHE

Baked crustless broccoli cheddar quiche, topped with diced tomato-basil bruschetta... **\$3.95**

### FRITTATAS

Baked omelette-style pie with three varieties of vegetarian fillings: wild mushroom-spinach feta, tomato and herb, zucchini and white cheddar (one size, 12 portions)... **\$34.95**

### CANADIAN SMOKED SALMON PLATTER

Cracked pepper and lemon-infused olive oil dressed premium smoked salmon with lemon-caper cream cheese, garnished with Bermuda onions, capers, lemon wedges, English cucumber, tomato and assortment of herbed breads, crisps, and bagels... **\$9.50**

### WHOLE FRUIT BASKET

Fresh seasonal variety of whole fruit picked just for you... **\$1.95**

### RISE & SHINE FRUIT PLATTER

A premium selection of sliced seasonal fruit including cantaloupe, honeydew, golden pineapple, seedless grapes, mango, Sunkist oranges, ruby red grapefruit, kiwi and whole berries... **\$5.50**

### YOGURT KEFIR AND BERRY PARFAIT

Organic honey, healthy Kefir, yogurt and berries topped with toasted almond granola mix... **\$4.95**

### TOASTED GRANOLA MIX

Honey almond granola mix (500ml)... **\$5.95**

### GRANOLA BARS

Assortment of individually packaged premium granola bars... **\$1.95**

# Garden Grove

Complement your meal with a refreshing Market Garden Salad or Premium Garden Salad. Our leafy greens or healthy mixes are sure to please!

## Market Garden Salad Selections... \$4.50

Ten (10) person minimum order.

### GARDEN GREENS SALAD

Hand-picked baby lettuce leaves, topped with bell peppers, carrots, tomatoes, English cucumbers and radishes served with an aged balsamic vinaigrette.

### CLASSIC CAESAR SALAD

Crisp romaine, herbed croutons, shaved parmesan cheese and lemon wedges with our traditional-style Caesar dressing (no bacon).

### SUMMER FUN SALAD

Diced strawberries and candied almonds on a bed of mesclun greens served with a wildberry vinaigrette.

### VERACRUZ RICE SALAD

Olive oil and fresh herb rice salad with olives, peppers, onions, corn and capers.

### BROCCOLI SALAD

Tender broccoli flowerettes with sliced orange, cranberries and cashews with a red wine vinaigrette.

### PICNIC POTATO SALAD

Steamed Yukon gold potatoes with a creamy roasted-garlic dressing mixed with corn, carrot shreds, peas and scallions.

### ATHENIAN PASTA SALAD

Tender pennette pasta with fresh herbs, kalamata olives, sun-dried tomatoes, julienne peppers, onions and feta cheese.

### PRIMAVERA PASTA SALAD

Orecchiette pasta, six herbs, snap peas, green peas, green beans, zucchini in a creamy lemon-dill dressing.



## Premium Garden Salad Selections... \$5.50

### GO GREEK SALAD

Crisp lettuce leaves, tomatoes, cucumbers, feta cheese, red onions, bell peppers and kalamata olives with an oregano-citrus olive oil dressing.

### CHÈVRE SALAD

Mixed baby lettuce leaves with roasted red peppers and crumbled chèvre with a shallot sherry vinaigrette.

### ROCKET SALAD

Fresh rocket greens with shaved fennel, citrus segments and pecorino cheese with a toasted pine nut vinaigrette.

### SPINACH & PEAR SALAD

Baby spinach sprigs topped with balsamic-glazed grilled pears, candied walnuts and shaved pecorino with a white balsamic and Anjou pear vinaigrette.

### CAPRESE SALAD

Sliced fresh fior di latte cheese and vine-ripened tomatoes seasoned with Sicilian oregano, fresh basil and extra virgin olive oil.

### TORTELLINI PASTA SALAD

Cheese-filled tri-coloured tortellini pasta mixed with cherry tomatoes, spinach, olives, cranberries and fresh herbs.

### BEET & QUINOA SALAD

Bitter arugula greens with sliced beets, oranges and tender quinoa with soft herbs and extra virgin olive oil.

### POTATO NIÇOISE

Fresh snipped green beans, pickled artichokes, overnight tomatoes, poached fingerlings, potato rounds and assorted olives in a lemon and five herb vinaigrette.

## Soup

Please ask your sales representative for our fresh soup of the day (500ml portion)... **\$6.50**

- **Make it an Entrée Salad...**
  - **Market Garden Salad... \$8.50**
  - **Premium Garden Salad... \$9.50**
- **Personalize your Entrée Salad by adding chicken, salmon or steak!**



# Great Canadian Sandwiches & Wraps

We start with freshly baked bread, pair it with house-roasted meats, fresh vegetables, local cheeses and add an extra punch of flavour. We take the time and care to make your selections the best they can be!

**Our Premium cuts are carefully roasted in-house with no additives, preservatives or sulphites. All tenderly smoked and roasted to bring out the juiciest flavours.**

## Cold Lunch Combos

Chef's selection of gourmet sandwiches will include 20% vegetarian choices. Ten (10) person minimum order. Prices are per person.

### THE WORKING LUNCHEON

Your choice of any one (1) of our Market Garden Salads, any one (1) of our Premium Garden Salads, chef's selection of our gourmet sandwiches (one per person) and an assortment of our house-made sheet-cake triangles and freshly baked gourmet cookies...

CLASSIC \$16.95 / PREMIUM \$17.95

### THE QUICKIE SANDWICH & SALAD COMBO

Chef's selection of our gourmet sandwiches (one per person) and your choice of one (1) Market Garden Salad...

CLASSIC \$12.75 / PREMIUM \$13.75

### THE TRAINER

Your choice of any one (1) of our Market Garden Salads, chef's selection of our gourmet sandwiches (one per person) and an assortment of our house-made sheet-cake triangles and freshly baked gourmet cookies...

CLASSIC \$14.95 / PREMIUM \$15.95

### THE BOXED LUNCH

Your choice of any one (1) of our Market Garden Salads, chef's selection of our gourmet sandwiches (one per person), freshly baked cookie, a whole fresh fruit and a granola bar; all individually packaged in biodegradable boxes...

CLASSIC \$18.95 / PREMIUM \$19.95





## Classic Gourmet Sandwiches & Wraps

### ALBACORE TUNA WRAP

Premium white tuna salad seasoned with diced pickles, celery, lemon, sea salt and Tabasco, with crisp cucumber and baby lettuce leaves.

### POACHED SALMON WRAP

House-poached Atlantic salmon with fresh cucumber, white bean spinach spread and alfalfa sprouts.

### GRILLED VEGETABLE WRAP (VEGAN)

Balsamic, herb and olive oil marinated grilled vegetables, baby lettuce leaves and alfalfa sprouts.

### ROAST BEEF SANDWICH

Tender slow-roasted Canadian beef, with jalapeño havarti cheese, crunchy cucumber, tomato and rocket leaves dressed with a creamy horseradish-artichoke aioli.

### TURKEY SANDWICH

Whole roasted Ontario turkey with provolone cheese, tomatoes and baby lettuce leaves dressed with cranberry mayo.

### EGG SALAD SANDWICH

Baby lettuce leaves topped with classic egg salad, fresh watercress and sprouts.

**Plus two (2) additional featured sandwich and wrap selections. Ask your representative for details.**

## Premium Gourmet Sandwiches

### NY STEAK SANDWICH

Grilled striploin steak with sliced tomato, crisp lettuce and balsamic-glazed cipollini.

### CHICKEN SANDWICH

Grilled herbed marinated chicken breast with roasted red peppers, provolone cheese, tomatoes and baby lettuce leaves.

### CANADIAN SMOKED SALMON WRAP

Canadian smoked salmon, lemon-shallot-caper cream cheese, cucumber, baby lettuce leaves and organic pea shoots.

### OLD-FASHIONED SMOKED MEAT SANDWICH

Sliced old-fashioned smoked beef with aged white cheddar, kosher dill pickle and prepared mustard.

### BRIE SANDWICH

Sliced Canadian brie with apples, pears, mixed sprouts and roasted red pepper jam.

### VEAL SCHNITZEL SANDWICH

Lightly breaded veal escalope with spicy pickled eggplant, lemon parsley aioli and cheese.

**Plus two (2) additional featured sandwich selections.**



## Deli Platters

Ten (10) person minimum order. Prices are per person unless specified.

### SLICED PROTEIN PLATTER

A selection of chef-carved slow-roasted beef, roasted Ontario turkey and poached salmon with grilled vegetables, vine ripe tomato, lettuce leaves, pickled pepperoncini, baby dill pickles and marinated olives. Accompanied by mustard, mayonnaise and a selection of breads... **\$16.95**

### GRILLED PLATTER

A display of sliced chicken, steak and salmon presented with grilled vegetables, vine-ripe tomato, lettuce leaves, pickled pepperoncini, baby dill pickles and marinated olives accompanied by a selection of breads... **\$18.95**



# Hot Buffet Menus



All of the following delicious buffet packages have been designed as a complete, healthy, wholesome meal.

Entrée selections include fresh baked focaccia and garlic bread; your choice of any one (1) of our Feature Market Garden Salads; chef-prepared vegetables and starch accompanied by an assortment of our house-made sheet-cake triangles and freshly baked gourmet cookies. Ten (10) person minimum order. Prices are per person.

## Veal and Beef Entrée Selections

### VEAL PARMIGIANO

Pan-fried veal cutlet in tomato sauce with melted mozzarella and Parmigiano Reggiano cheese... **\$22.95**

### VEAL MARSALA

Pan-seared escalope of veal with mushrooms and marsala reduction (2 per person)... **\$23.95**

### TORONTO STRIP

Canadian AAA striploin medallion with red wine demi-glace... **\$30.95**

### MAMA'S MEAT LOAF

Meat, cheese and lots of love served with pan gravy... **\$19.95**

### ROAST BEEF

Slow-roasted Canadian AAA Beef served in a horseradish demi-glace... **\$27.95**

## Chicken Entrée Selections

### BAKED CHICKEN

Oven-baked lemon-walnut pesto coated chicken breast... **\$23.95**

### STUFFED CHICKEN

Pan-seared stuffed chicken breast with sautéed spinach and ricotta served with light lemon white wine sauce... **\$24.95**

### ARTICHOKE CHICKEN

Pan-seared breast of chicken with a light sun-dried tomato, artichoke and cognac beurre blanc... **\$23.95**

### CHICKEN SOUVLAKI

Lemon and herb grilled chicken souvlaki (2 per person) served with tzatziki sauce... **\$21.95**

### BARBEQUE CHICKEN

Slow roasted, grain-fed whole chicken pieces glazed with house-made barbeque sauce (2 pieces per person)... **\$20.95**

### GRILLED BASIL CHICKEN & SALSA

Lemon, basil and fresh cracked pepper marinated chicken breast, grilled and served with a roasted-tomato salsa... **\$23.95**

### CHICKEN PARMIGIANO

Pan-fried chicken cutlet with tomato sauce topped with melted mozzarella and Parmigiano Reggiano cheese... **\$22.95**

## Vegetarian Entrée Selections

### MUSHROOM AND BARLEY BAKED TOMATO (VEGAN<sup>§</sup>)

Oven baked hot house tomato stuffed with pearl barley, mixed mushroom, diced vegetables and soft herbs. Served on wilted spinach greens... **\$22.95**

### GRILLED PORTOBELLO (VEGAN<sup>§</sup>)

Stacked broiled portobello, bell peppers and eggplant on lentil salad... **\$22.95**

### STUFFED ZUCCHINI (LACTO<sup>†</sup> OVO<sup>‡</sup>)

Mixed quinoa, spinach, sun-dried tomato and parmesan cheese stuffed zucchini topped with fresh tomato sauce and basil pesto... **\$22.95**

§ VEGAN – no animal product or by-product

† LACTO – contains dairy

‡ OVO – contains egg and egg by-product

## Fish Entrée Selections

### GRILLED ATLANTIC SALMON

Lemon and basil marinated Atlantic salmon, grilled and served with a tropical salsa... **\$27.95**


### STUFFED SOLE

Spinach, rice, sun-dried tomato and goat cheese stuffed sole with a herb and crumb crust and a fresh lemon wedge... **\$26.95**

### PAN-SEARED ATLANTIC SALMON

Pan-seared Cajun-spiced Atlantic salmon with a roasted corn salsa... **\$27.95**





# Cold Buffet Menus

Our Cold Entrée selections include freshly baked focaccia and garlic bread, your choice of two (2) Market Garden Salads, accompanied by an assortment of our house-made sheet-cake triangles and freshly baked gourmet cookies.

CHILI LIME & TEQUILA CHICKEN  
Grilled sliced chicken breast, marinated in tequila, lime and chili, with a roasted pineapple salsa... **\$21.95**

LEMON & SUN-DRIED TOMATO PESTO CHICKEN  
Sliced baked chicken, marinated in sun-dried tomato and lemon, with a fennel and orange salad... **\$21.95**

SEARED SNAPPER & SALSA  
Sliced pan-seared snapper topped with a roasted corn and black bean salsa... **\$25.95**

VEAL MEDALLION  
Pan-seared medallion topped with mixed mushrooms, and a fresh herb salad... **\$27.95**

BEEF & BROCCOLI  
Pan-seared marinated beef medallions, with red wine vinaigrette-dressed broccoli floweret and feta salad... **\$26.95**

BEEF PICANHA  
Brazilian-spiced grilled beef served with a fresh tomato and herb vinaigrette... **\$26.95**

# Pastalicious Buffets



Our scrumptious pastalicious buffets are the perfect accent to your working luncheon, casual business meeting or late night dinner...

**Buffets come with garlic bread and focaccia, parmesan cheese, your choice of any one (1) of our Market Garden Salads, any one (1) of our Premium Garden Salads and an assortment of our house-made sheet-cake triangles and freshly baked gourmet cookies. Ten (10) person minimum order.**

## NONNA'S CASARECCE PASTA

Tender casarecce pasta tossed with sautéed diced squash, bell peppers and mushroom medley in a fresh-diced tomato sauce with parmigiano cheese... **\$20.95**

## FARFALLE CHICKEN CHIPOTLE PASTA

Bow tie pasta in a light cream and chipotle pepper sauce with sautéed scallions, sun-dried tomato, pancetta, fresh herbs and parmigiano cheese... **\$22.95**

## MEAT LASAGNA

Baked layers of fresh pasta and Bolognese sauce with Parmigiano Reggiano and mozzarella cheese... **\$20.95**

## TORTELLINI ALLA PRIMAVERA

Cheese-filled tortellini pasta in a fresh lemon white wine cream sauce with sautéed julienne summer vegetables, Parmigiano Reggiano and fresh herbs... **\$21.95**

## BUTTERNUT CRÊPE MANICOTTI

Chive-studded savoury crêpe stuffed with butternut squash, baby spinach and ricotta cheese, in a light sage and parmigiano cheese cream... **\$23.95**

## VEGETABLE LASAGNA

Baked layers of sautéed spinach, pressed ricotta, wild mushrooms and fresh tomato sauce with Parmigiano Reggiano and mozzarella cheese... **\$20.95**

### Additional Items & Enhancements

- **Substitute dessert for tropical fresh fruit platter... ADDITIONAL \$3.25**
- **Substitute dessert for pastries... ADDITIONAL \$2.00**



# Say Cheese!

Are you having a wine and cheese party? Choose one of our delightful and exceptionally appealing cheese platters for your upcoming occasion.



## CHEESE & FRUIT PLATTER

Beautiful display of assorted cubed domestic cheeses with select seasonal fruit, garnished with crackers and crispy flats... **\$5.95**

## ARTISAN CHEESE BOARD

Chef's selection of imported aged, creamy, blue and flavoured artisan cheeses with premium crackers, flats, crostini, berries, nuts and jams... **\$10.95**

## CANADIAN CHEESE BOARD

Assorted slices, chunks and slivers of the finest Canadian cheeses, paired with artisan flats, premium crackers, fresh berries, candied nuts and dried fruit... **\$6.95**

## CHEESE & CHOCOLATE PLATTER

Delicate pairings of dark, rare and milk chocolate with chocolate truffles, fruit and chef's selection of soft and aged dessert cheeses with gourmet crisps... **\$10.95**

## CHEESE & SALUMI PLATTER

Assorted selection of salami, bresaola, coppa and other premium cured meats, paired with a wide variety of soft, firm and aged artisan cheeses decorated with gourmet crackers, crostini, grissini and baguette slices... **\$14.95**

## GOURMET CROSTINI

Gourmet herbed crostini, crisps, crackers, grissini and flats... **\$1.95**

# Cocktail Reception

Looking for some appetizing treats or need to create a grazing station for your next get-together? All of our platters are exceptionally appealing and make great snacks for a mid-afternoon or early evening reception.

## Reception Platters

Ten (10) person minimum order. Prices are per person unless specified.

### ROOT VEGETABLE CHIPS

House-made crisp Ontario root vegetables, sea-salted, served with smoked pepper dip... **\$3.95**

### BRUSCHETTA DUO

Classic vine-ripened tomato, basil bruschetta; white bean and sun-dried tomato bruschetta, served with herbed crostini and crisps... **\$3.95**

### CRUDITÉS

Assorted twigs, spears, slices and flowerets of crisp seasonal vegetables served with creamy garlic and spicy hummus dips... **\$3.95**

### RECEPTION-STYLE SANDWICHES

Chef's selection of our gourmet sandwiches cut into bite sizes (2 pieces per person)... **\$4.95**

### MEDITERRANEAN SPREADS

Spiced hummus, minted feta baba-ghanoush and artichoke-olive tapenade served with grilled pita, crostini, flat breads and crisps... **\$4.95**

### SHRIMP COCKTAIL

Fresh herb and citrus marinated shrimp served with our signature cocktail sauce (3 per person)... **\$9.95**

### CANADIAN

#### SMOKED SALMON PLATTER

Cracked pepper and lemon-infused olive oil dressed premium smoked salmon with lemon-caper cream cheese, garnished with bermuda onions, lemon wedges, English cucumber, capers, tomato and assortment of herbed breads, crisps, and bagels... **\$10.50**

### MEXICAN CHIP & DIP

Fried tortilla with guacamole, sour cream and black bean tomato salsa... **\$4.95**

### GRILLED VEGETABLE PLATTER

Colourful assortment of grilled seasonal vegetables marinated lightly with olive oil, aged balsamic vinegar and fresh herbs... **\$4.95**

### ASSORTED OLIVES

Citrus, sage and chili seasoned kalamata, green, morroccan and gaeta olives... **\$2.95**

### ASSORTED SUSHI & MAKI

Assortment of freshly made sushi, maki and California rolls with wasabi, ginger, and soy (6 per person)... **\$10.95**

### VEGETARIAN ANTIPASTO

Grilled zucchini, marinated olives, pickled mushrooms, roasted red peppers, marinated beets and string beans served with herbed crostini, crackers and crisps... **\$6.95**

### CLASSIC ANTIPASTO

Assorted olives, marinated artichoke, mushrooms, roasted peppers, cured sausage, Italian cheeses and herbed breads and crisps... **\$8.95**



# Hors D'oeuvre

There is always an excuse to throw a little or gigantic soirée, so we have taken the time to collaborate a few easy, creative, fresh and affordable menus. We did the work for you. Enjoy!

## Say Soirée

### SOIRÉE #1

Any four (4) selections from our cold hors d'oeuvres with Cheese & Fruit platter, bruschetta duo platter and root vegetable chips (3 hors d'oeuvres per person, ½ portion per platter)... **40 person minimum \$17.95/person**

### SOIRÉE #2

Any four (4) selections from our cold hors d'oeuvres with Canadian Cheese Board and Mediterranean Spreads (4 hors d'oeuvres per person, ½ portion per platter)... **40 person minimum \$19.95/person**



## Cold Hors D'oeuvre Selection

### FIG TARTLET CANAPÉ

Lemon mascarpone and goat cheese mousse topped with fresh figs, teardrop tomato and kumquat marmalade.

### QUINOA CUP

Quinoa, soft herbs and red pepper stuffed cucumber cup.

### CAPRESE CANAPÉ

Skewered mini popcorn bocconcini, marinated in basil, oregano and extra virgin olive oil, with heirloom teardrop tomatoes and pancetta gravel.

### BRIE & WALNUT CANAPÉ

Creamed brie with port-poached raisins, grapes and candied walnut.

### GOAT CHEESE TRUFFLES

Assorted flavoured Québec goat cheese truffles.

### THAI MANGO SALAD ROLLS

Mango, watercress and glass noodles with mint, pea tips, basil and ginger topped with chili-lime soya syrup and toasted sesame seeds.

### ZUCCHINI QUINOA FRITTER

Zucchini and mixed quinoa fritter with a citrus mint crème fraîche.

### PROSCIUTTO & PEACH CANAPÉ

Aged prosciutto with cranberry chèvre, pea shoots and peach on a crostini with balsamic reduction.

### ROAST BEEF CANAPÉ

Slow-roasted beef with saffron goat cheese, fig jam and pickled tomato on herbed crostini.

### SUMMER SALMON CANAPÉ

Smoked salmon, mousse, roasted cauliflower, strawberries and pine nut granola, tartlet.

### CHICKEN & EGGPLANT FRITTER

Minced chicken and Sicilian eggplant with Parmigiano Reggiano aioli.

### CHICKEN CLUB SLIDER

Tequila, lime and chili-marinated grilled chicken with avocado, tomato, pancetta and crisp lettuce on a mini brioche bun.

### TAMARIND CHICKEN CANAPÉ

Tamarind and yogurt dressed chicken salad in a crisp wonton cup with arrabiata tomatoes and young coconut.

### SHRIMP NOBBY

Spicy shrimp with brunoise pineapple, mango coulis and cilantro sprouts.



## Hot Hors D'oeuvre By the Dozen

Requires rentals and/or service staff, please inquire. Minimum 3 dozen per item.

### ARANCINI

Golden herb crumb-crusted rice ball with sweet pea and mozzarella centre served with spicy tomato sauce... **\$30.00/dozen**

### PAELLA RICE BALL

Sausage, shrimp and chicken rice ball with smoked chipotle aioli... **\$33.00/dozen**

### SPRING ROLLS

Glass noodle and vegetable crisp spring rolls with sweet orange-onion plum dip... **\$30.00/dozen**

### BOMBAY SPRING ROLL

Curried chicken, potato and chickpeas in a crisp spring roll wrapper, served with tamarind chutney... **\$36.00/dozen**

### MINI SAMOSA

Mini vegetarian samosa with a fruit salsa... **\$36.00/dozen**

### TANDOORI CHICKEN BROCHETTE

Yogurt-masala chicken with toasted pistachios and shredded coconut, served with a mint yogurt raita... **\$36.00/dozen**

### PISTACHIO CHICKEN SATAY

Golden cornflake and pistachio-crusted chicken served with a raspberry port reduction... **\$38.00/dozen**

### KOREAN BARBEQUE BEEF BROCHETTE

Barbequed orange-ginger marinated beef skewer with kimchi aioli... **\$38.00/dozen**

### ANGUS BEEF SLIDER

Seared Angus beef slider, balsamic-glazed cipollini, St. André cheese, house-made brioche... **\$40.00/dozen**

### TURKEY SLIDER

Spiced turkey burger with rapini relish and sautéed pumpkin on house-made brioche bun... **\$40.00/dozen**

### VEGETABLE SLIDER

Grilled marinated vegetables, feta and crispy shallot rings... **\$40.00/dozen**

### COCONUT SHRIMP

Sweet coconut-crusted shrimp with a sweet plum sauce... **\$44.00/dozen**

### CRAB CAKE

Mini tower of Dungeness crab with sweet potato purée, mushroom duxelle, corn salsa and cilantro sprout... **\$42.00/dozen**





# Desserts

Think you've got it all... what about dessert? Every occasion needs a bit of sweet. That is why Corporate Crazy Catering has created a range of tantalizing offerings to satisfy even the most discerning dessert lover.

## Fruit Fantasy

We offer a selection of fruit in an abundance of different ways. Ten (10) person minimum order or as otherwise indicated.

### TOSSED FRUIT SALAD

Mixture of freshly diced seasonal fruit and berries... **\$3.95**

### TROPICAL FRESH FRUIT PLATTER

Seasonal and tropical fruit, including cantaloupe, seedless watermelon, golden pineapple, red and green seedless grapes, mango, papaya, kiwi and strawberries... **\$5.50**

### FRUIT SKEWER

Fresh cantaloupe, honeydew, watermelon, pineapple and strawberry on bamboo... **\$4.95**

### WHOLE FRUIT

A variety of fresh seasonally available apples, peaches, plums, nectarines, pears, bananas, oranges and grapefruit with additional seasonal fruit... **\$1.95**

### SLICED MELON PLATTER

A premium selection of sliced cantaloupe, honeydew and seedless watermelon, garnished with a selection of berries... **\$3.95**

### BERRIES BOWL

An assortment of mixed berries... **\$6.95**

## Mix & Mingle Dessert Platters

Mix and mingle desserts, plattered mini desserts great for accompanying lunch, dinner or an addition to fruit. Ten (10) person minimum order or as otherwise indicated.

### PETIT FOUR PASTRIES

Classic assortment of mini berry and custard filled butter tarts, mini cheesecakes, éclairs, profiteroles and French-styled pastries (2 per person)... **\$3.95**

### TORTES AND TARTS

Chef's selection of chocolate flavoured mini tortes and fresh fruit and custard butter tarts (2 per person)... **\$3.95**

### ASSORTED TRIANGLES

Mix of classic and modern triangular-cut cakes and brownies (2 per person)... **\$2.50**

### GOURMET COOKIES

An assortment of freshly baked tasty selections (2 per person)... **\$2.50**

### COFFEE CAKES

Assorted baked and sliced moist coffee cakes with fresh berries and grapes... **\$2.95**

## Additional Desserts

Individual dessert selection for the non-sharing type! Aimed to satisfy any palette. Ten (10) person minimum order per type of dessert.

### ASSORTED CUPCAKES

Your choice of chocolate, red velvet and vanilla cupcakes with a chocolate, vanilla and raspberry icing... **\$2.95**

### MINI CHEESECAKE

Creamy cheesecake with mixed berry compote... **\$2.95**

### VERRINES

Your choice of raspberry-mango tiramisu, strawberry shortcake or chocolate peanut butter verrines... **\$3.50**

### CREME BRULÉE

Your choice of mini individual cane sugar-torched custard. Vanilla, chocolate or banana bourbon... **\$3.50**

### BERRY CLAFOUTIS

Freshly baked berry cake with lemon mascarpone crème frosting... **\$3.95**



# Beverages

Whether it's a sweltering day, or the depths of the winter freeze, Corporate Crazy Catering has you covered for all your beverage needs. From premium herbal teas to truly 100% Colombian coffee, we have eliminated the hassle and made it convenient for you.

## Cold Beverages

Beverages are delivered chilled in a thermal bag. Beverage bins and ice can be supplied at an additional cost.

### JUICES

Individual bottles of apple, orange, ruby red grapefruit, cranberry and fruit punch... **\$1.95**

### COCA-COLA CANNED BEVERAGES

Assorted canned 355ml Coca-Cola soft drinks (Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale & Iced Tea)... **\$1.65**

### NATURAL SPRING WATER

Individual bottle... **\$1.85**

### NATURAL SPARKLING WATER

Individual bottle... **\$2.25**

## Hot Beverages

All accompaniments such as cups, stir sticks, sugars, milk and cream are provided with all coffee and tea service.

### COLOMBIAN COFFEE OR DECAFFEINATED COFFEE (10oz)

Premium Colombian or decaffeinated coffee

10 cup thermos . . . . .	<b>\$26.95</b>
36 cup thermos . . . . .	<b>\$89.95</b>
62 cup thermos . . . . .	<b>\$139.95</b>

### HERBAL AND ORANGE PEKOE TEA

Includes individual packets of premium assorted herbal teas

10 cup thermos . . . . .	<b>\$26.95</b>
36 cup thermos . . . . .	<b>\$89.95</b>
62 cup thermos . . . . .	<b>\$139.95</b>



All of our delicious meats are locally sourced, and contain no added sulphites and are free of artificial ingredients and preservatives. Slow-roasted turkey, hickory-smoked briskets or fresh herb- and pepper-roasted beef are all prepared in-house to ensure you receive only the finest and freshest of flavours.



# Delivery Zones



## Zone 1

North: Bloor Street  
 South: Lake Shore Boulevard  
 East: Parliament Avenue  
 West: Hwy 427  
 Delivery Minimum: \$250.00  
 Delivery Charge: \$20.00

## Zone 2

North: Eglinton Avenue  
 South: Lake Shore Boulevard  
 East: DVP  
 West: Hurontario St.  
 Delivery Minimum: \$300.00  
 Delivery Charge: \$30.00

## Zone 3

Any location outside Zone 2.  
 Within the following borders:  
 Hwy 407 and Main St.  
 Delivery Minimum: \$500.00  
 Delivery Charge: \$40.00

## Zone 4

Any location outside the above listed borders, such as the following regions: Scarborough, Maple, Brampton, Milton, Richmond Hill, King City, Woodbridge, Kleinburg, Aurora, and Markham.  
 Delivery Minimum: \$1000.00  
 Delivery Charge: \$60.00

All delivery charges are from Monday to Friday, 7am-6pm. For weekends and after hour deliveries, please enquire.  
 \* Please ask your sales representative for any areas outside the GTA. Custom pricing will apply.

# Policies

## ORDERING

**We appreciate your order as far in advance as possible.** We require that you provide 48 hours notice when placing orders for delivery. A minimum food order of \$150 for breakfast and \$200 for lunch or dinner is required for delivery. Fax orders to 416-340-9602 or e-mail [orders@crazycatering.ca](mailto:orders@crazycatering.ca). All orders are not confirmed until you have received a call from one of our catering consultants. If you do not hear from us within four business hours, please contact our order desk at 416-340-1442

## CANCELLATION POLICY

Cancellation must be received by your account representative via e-mail or in written form no later than 3 business days prior to delivery. All orders cancelled within 3 business days will result in a 100% charge to the client. Cancelled orders that are still chargeable under our policy will be delivered unless otherwise requested. This includes orders cancelled due to inclement weather, natural disasters or any unrelated issues that are not caused by Corporate Crazy Catering. Please e-mail cancellations to [orders@crazycatering.ca](mailto:orders@crazycatering.ca) or your account representative. All e-mails will be responded to as soon as possible.

## SET-UP

Please consult with your Account Executive for any special set-up assistance needs. For example: if you have ordered rentals for a buffet or require the set-up of a buffet, additional charges apply.

## HOUSE ACCOUNTS PRIVILEGES

There are a number of house account privileges based on monthly/quarterly orders. If you are a volume account, please ask our catering consultants for more details.

## SUSTAINABILITY

CCC is committed to green initiatives that include specific programs which reduce waste, electricity, gas and water. Our commitment to local products has and will continue to assist in reducing our carbon footprint.

## DELIVERY

Corporate Crazy Catering delivers to the downtown core daily and to surrounding GTA. Delivery times are not guaranteed; they are delivered within one (1) hour of scheduled delivery. If you require specific timed delivery, extra charges will apply. All orders are subject to a delivery charge. All deliveries made on china/platters are scheduled to be picked up the following business day. If you require same day pick-up, additional charges will apply.

## BILLING

We accept cash, cheque, Visa, MasterCard or Amex. Corporate accounts are available only upon completion of an account application and with CCC management approval.

## PAYMENT

All events must be paid in full prior to delivery, unless you have established account terms. On orders that are more than \$1000.00 a 25% deposit is required at time of booking. Payment in full is required prior to delivery.

## RENTALS

Your corporate drop-off order will be presented on disposable serving platters. If specified, we can provide attractive ceramic platters at an additional charge of \$15.00 per order. CCC can also provide chafing dishes, linens, fine china, glasses, silverware, tables, and chairs as requested.

## SERVICE PERSONNEL

Our professional staff, including event supervisors, chefs, waiters and bartenders, are available upon request. We suggest the addition of staff for all hot food orders and receptions of 25 guests or more. Three business days or more notice required for any service personnel.

## FULL-SERVICE EVENTS

We can help you build a custom menu for your event and will assist you with all of your event needs, including staff, décor; linens, equipment, tenting and floral arrangements. **Please visit our full-service catering division online at [seventhheaven.ca](http://seventhheaven.ca)**



*There are moments that deserve  
to be remembered, forever.*

A fairytale wedding, rousing holiday festivities, a breathtaking gala ball, a long-awaited product launch. These are precious events that deserve to be memorable. What will yours be? Let our award-winning event catering professionals help you make your event iconic.

LOVE HOW YOU LIVE.



Contact us at 416.340.7753

| [events@seventhheaven.ca](mailto:events@seventhheaven.ca)

| [www.seventhheaven.ca](http://www.seventhheaven.ca)



# Thank you!

Thank you for your interest in Corporate Crazy Catering (CCC). CCC was created specifically to meet the catering needs of our corporate clients. We recognize that businesses are looking for a reliable caterer that offers high quality local products, a variety of culturally diverse menu options and is timely in its services. Our menu features an array of creative items ranging from early morning breakfasts, classically inventive sandwiches, deliciously prepared hot luncheons and fresh, decadent desserts. As a client of CCC, you are assured to receive tailored and consistent service for all your food and beverage needs.

"Clients are our family, our support, our commitment. We look after our family first."

PHONE: 416.340.1442

FAX: 416.340.9602

EMAIL: [orders@crazycatering.ca](mailto:orders@crazycatering.ca)

WEB: [www.crazycatering.ca](http://www.crazycatering.ca)

# Contents

RISE & SHINE .....2  
Hot Breakfast Packages .....2  
Baked Breakfast Packages .....3  
Baker's Corner .....3  
GARDEN GROVE .....4  
Market Garden Salad Selections .....4  
Premium Garden Salad Selections .....5  
Soup .....5  
GREAT CANADIAN SANDWICHES & WRAPS ...6  
Cold Lunch Combos .....6  
Deli Platters .....7  
HOT BUFFET MENUS .....8  
Fish Entrée Selections .....8  
Chicken Entrée Selections .....8  
Vegetarian Entrée Selections .....9  
Veal and Beef Entrée Selections .....9  
COLD BUFFET MENUS .....10  
PASTALICIOUS BUFFETS .....11  
SAY CHEESE .....12  
COCKTAIL RECEPTIONS .....13  
Reception Platters .....13  
HORS D'OEUVRE .....14  
Say Soirée .....14  
Cold Hors D'oeuvre Selection .....14  
Hot Hors D'oeuvre by the Dozen .....15  
DESSERTS .....16  
Fruit Fantasy .....16  
Mix & Mingle Dessert Platters .....16  
Additional Desserts .....16  
BEVERAGES .....17  
Hot & Cold Beverages .....17  
DELIVERY ZONES .....19  
POLICIES .....20



## ORDERING

**We appreciate your order as far in advance as possible.**

We require that you provide 48 hours notice when placing orders for delivery. A minimum food order of \$200 for breakfast and \$250 for lunch or dinner is required for delivery.

Fax orders to 416-340-9602 or e-mail [orders@crazycatering.ca](mailto:orders@crazycatering.ca). All orders are not confirmed until you have received a call from one of our catering consultants. If you do not hear from us within four business hours, please contact our order desk at 416-340-1442.