

# ABOUT US

From city offices and venues to private residences, Presidential Gourmet is your neighborhood caterer.

With more than three decades of industry-leading success, Presidential Gourmet offers culinary experiences and innovative event designs for the adventurer with discerning taste and an appetite for the extraordinary. Since 1986, the pillars of our company have remained the same: a love for hospitality, flavourful food, and exceptional service for our clients.

Elevate your next lunch with our expertise to cater to all your needs. Located in Markham, we are just around the corner and ready to welcome your business. From city offices and venues to private residences, Presidential Gourmet is your neighborhood caterer.







#### Green Goddess Salad

Mixed greens, cucumbers, pea shoots, celery, and peas in a Green Goddess dressing

#### Crisp Romaine Salad

Garnished with lemon, parmesan, focaccia croutons, and bacon lardons in a roasted garlic vinaigrette

#### Greek Village Salad

Cucumbers, tomatoes, red onions, Kalamata olives, red peppers, feta cheese, and oregano in a red wine vinaigrette

#### Soba Noodle Salad

Julienne carrots, snap peas, peppers, and watercress in an orange-sesame dressing







## SANDWICH LUNCH

#### Minimum 12 guests

(1 sandwich, 1 salad, 1 chef's choice dessert) Optional - add another salad

#### Beef Tenderloin

AAA beef tenderloin with sautéed mushrooms, onions, peppers, Swiss cheese, and bourbon BBQ sauce

#### Grilled Chicken

With roasted red peppers, aged white cheddar, and guacamole

# Grilled Vegetable (Vegetarian, Vegan, & Gluten-Free)

With pesto, goat cheese, and frisée

Tuna Salad (Gluten-Free & Dairy-Free) With remoulade, fresh dill, spinach, and Dijon

#### Egg Salad

With celery, peppers, parsley, and mayonnaise

Breads may include: Gluten-Free

Rosemary Focaccia Sourdough Multigrain

416-466-7272
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# TEA SANDWICHES

#### 3 pieces per person

#### Turkey

With brie, cabbage cress, and cranberry aioli

#### Ham & Swiss Cheese

With seedling and Dijon aioli

#### Smoked Salmon

With cucumber, seedlings, and dill cream cheese

#### Tuna Salad

With radish cress and lemon Dijon aioli

#### Cucumber

With whipped dill cream cheese and watercress









# SLIDER SAMMIES

#### Minimum 12 guests

#### Smoked Turkey

With Havarti, arugula, and cranberry aioli

#### Roast Beef

With caramelized onions, roasted red peppers, and Ontario tomato jam

#### **BLT**

With crisp bacon, lettuce, and tomato

#### Falafel (Vegan & Vegetarian)

With avocado puree and pickled red onion wrapped in a pita bite

#### Grilled Vegetables

With pesto, goat cheese, and frisée



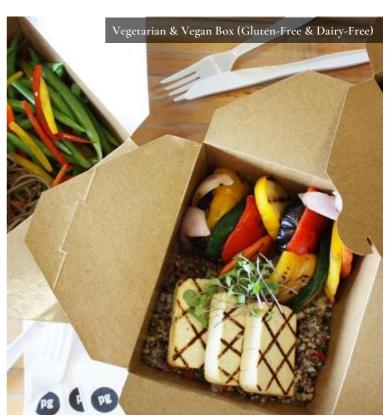


#### Japanese Box (Dairy-Free)

Teriyaki glazed baked salmon Soba noodle salad with julienne carrots, peppers, scallion, and edamame in ginger soy dressing Nappa cabbage slaw with carrot, onion, toasted sesame seeds, and miso sesame vinaigrette Chef's choice dessert

# Vegetarian & Vegan Box (Gluten-Free & Dairy-Free)

Chinese marinated and grilled tofu over guy Ian Nappa cabbage slaw with toasted sesame seeds and miso ginger vinaigrette Soba noodle salad with julienne carrots, peppers, and snow peas in sweet pepper dressing Chef's choice dessert



# **BOXED LUNCHES**

#### Minimum 12 guests

#### Beef Tenderloin Box

Lemon pepper spiced grilled beef tenderloin sliced over marinated mushrooms
Potato salad with diced peppers, scallions, and
Pommery mustard vinaigrette
Organic mixed greens with peppers, carrot, and cucumber in a balsamic vinaigrette
Chefs choice dessert

#### Southern Chicken Box

Southern-spiced barbeque chicken Creamy broccoli slaw with bacon, onion, and sharp cheddar Loaded baked potato salad Chef's choice dessert





#### Greek

Grilled pita

Grilled chicken Souvlaki, Tzatziki sauce served on the side

Roasted Cauliflower served with lemon caper vinaigrette

Greek-style roasted potatoes

Greek salad with cucumbers, tomatoes, red peppers, Kalamata olives, red onions, feta cheese in an oregano and red wine vinaigrette

#### South American

Gourmet bread basket with butter
Grilled Flank Steak with caramelized onion and
mushrooms with a chimichurri sauce
Root Vegetable Medley
Brown Butter Mashed Potato
Artisan Greens goats' cheese, dried Niagara cherries
and spiced walnuts in a lemon-shallot vinaigrette



## HOT BUFFET

Minimum 15 guests
All buffets are served with assorted mini desserts

#### Latin America

Gourmet Breadbasket with butter
Braised Beef Short Rib
Sautéed Rappini
Roasted Garlic Pomme Puree
Artisan greens, frisee, carrot ribbons, cucumber and tomato dressed in a Maple Balsamic
Vinaigrette

#### Chive Roti

Adobo Chicken in Soya, vinegar, ginger, and garlic Vegetable Fried Rice with carrots, onions, green peas, and toasted sesame oil Baby Bok Choy Stir-fry with Miso dressing A mixture of garden vegetables, cilantro, sesame seed tossed in a rice wine honey dressing garnished with crunchy noodles & sesame seeds



# INDIVIDUAL CHARCUTERIE BOXES

#### Minimum 12 guests

#### Sweet & Savoury

Artisan cheeses, cured meats, market fresh crudité, marinated olives with crackers, dried fruits, chocolate bonbons

#### Additions

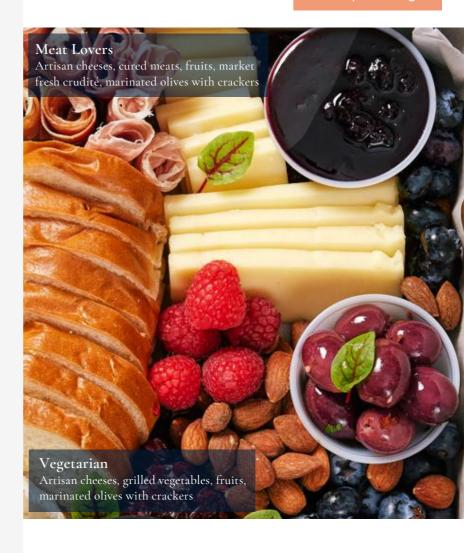
Mini Champagne Flower Bouquet/Arrangement

#### Grazing Platters/Boards

Available for a minimum 12 guests

# INDIVIDUAL CHARCUTERIE CUPS

Minimum 6 guests as a menu add-on





#### Meat

Cured meats and International cheeses with gourmet crackers, breadsticks, olives, berries, cornichons, and chocolate

#### Veggie

Grilled vegetables and International cheeses with gluten-free crackers, olives, berries, cornichons, chocolate



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# SWEET & SAVOURY SNACKS

Gourmet Cookies and Squares An assortment of chef's choice flavours

Gourmet Potato Chips An assortment of flavours







# SEASONAL FRUIT PLATTER

#### Minimum 12 guests

A selection of berries, grapes, melons, pineapple, kiwi, and mandarin oranges





# **BEVERAGES**

Treat the office to a morning cup of coffee or tea Grab an afternoon energy boost of pop or juice

#### Coffee & Tea

Regular and decaffeinated coffee with assorted teas, milk, cream, sugar, and sweetener

#### Soft Drinks

An assortment of individual pop, juice, and still/sparkling water



# COMPOSTABLES

Compostable dishware, cutlery, serving utensils, and beverage cups available upon request

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Inquire today for your lunch with Presidential Gourmet

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