



*PLEASE NOTE DISCOUNTS ARE OFFERED TO GROUPS OF 20+ PPL

PRICE PER PERSON

MEDITERRANEAN MEZZE

Falafel, hummus, tzatziki, babaganoush, grilled vegetables, artichoke, roasted garlic, tabbouleh, olives, pita, feta cheese

\$16.00

CHEESE BOARD

Local cheeses with accompaniments that may include pickles, candied nuts, house made jams, fresh fruit, crackers, flatbreads

\$15.50

CHARCUTERIE BOARD

Locally curated artisanal meats with accompaniments that may include pickles, candied nuts, house-made jams, fresh fruit, crackers, flatbreads

\$18.30

SMOKED SALMON & CREAM CHEESE

Variety of infused whipped cream cheese, smoked salmon, pickled onions, watermelon radish, capers, served with mini bagels

\$6.25

OYSTER TOWER

Variety of Canadian oysters, accompanied with fresh lemon, horseradish, pomegranate mignonette, balsamic cocktail sauce.

\$19.25

GRAZING TABLES

Share your spread with us on social media @kennedycateringcorp



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SHAREABLES

PRICE PER PIECE

CLASSIC BRUSCHETTA

Garlic olive oil crostini, topped with a mix of heirloom tomatoes, basil, garlic, onion and balsamic reduction

\$2.50

MINI LOBSTER ROLLS

Brown butter toasted mini rolls, creme fraiche, chives, celery and lemon zest

\$6.82

HEIRLOOM CAPRESE SKEWER

Freshly made buffalo mozzarella, basil pesto and white balsamic reduction

\$2.83

JERK CHICKEN LOLLIPOPS

Marinated and smoked jerk chicken drumettes, mango chutney, tamarind aioli and topped with toasted coconut.

\$3.82

FRIED WONTON TACOS

Stuffed with cast iron seared Ontario Prime beef, smoked enoki mushroom and radish slaw, truffle lime aioli and finished with a microgreen cilantro salad

\$4.50

BUTTERNUT SQUASH CROQUETTES

Roasted butternut squash with ricotta, herbs and spices. Fried to a golden brown and topped with fresh fig and champagne and pear salad.

\$2.40

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GREEK THEMED LUNCH

Sumac spiced chicken and vegetable skewers Lemon pepper and oregano potato wedges Handmade pita Greek salad Tzatziki sauce

PRICE PER PERSON

\$28.10

INDIAN THEMED LUNCH

Creamy butter chicken Spiced basmati rice Hand made naan Ginger carrot salad Cucumber salad with yogurt dressing

\$26.20

MEXICAN THEMED LUNCH

Fresh hand pressed tortillas Mexican rice Grilled chicken breast Refried beans, pico de gallo, sour cream Assorted toppings Upgrade to grilled flank steak +4.25 pp

\$27.28

ITALIAN THEMED LUNCH

Chicken Piccata Sun Dried tomato and spinach pasta Garlic bread knots Assorted grilled vegetables Lemon caper pan jus **Upgrade to veal piccata for +\$1.85pp

\$26.88

SUNDAY DINNER

24 Sous vide roast beef Saffron and chive mashed potato Caramelised onions and green beans Roasted garlic dinner rolls Blistered tomatoes, fresh horseradish and au jus

\$32.07

SOUPS & SALADS

CURRY CAULIFLOWER SOUP

\$5.51

ROASTED TOMATO AND GARLIC SOUP

\$5.31

THAI CHICKEN SOUP

\$5.83

CEASAR SALAD

\$5.31

HOUSE SALAD

\$5.31

MAINS