



ZUCHTER BERK
HOSPITALITY MANAGEMENT GROUP

Corporate Menu

60 Scarsdale Road, Toronto, ON M3B 2R7

T 416 386 1086 F 416 386 1297 W www.zbcaterers.com

 SOCIAL & CORPORATE CATERING - EVENT DESIGN - FOODSERVICE

BREAKFAST MENU PLATTER

All items are priced per person, minimum of 10 people per order.

The Breakfast Platter..... \$6.50

Traditional breakfast pastries including muffins, Danish, scones, coffee cake & assorted mini croissants.
Served with margarine & jam.

Traditional Gravlax & Smoked Salmon Platter..... \$9.95

Zuchter's own thinly sliced gravlax and smoked salmon presented with chopped eggs, onions, capers, and honey mustard sauce. Served with herbed bagel toasts and dark rye points.

Smoked Fish Platter..... \$11.95

Peppered Mackerel, Smoked Lake Trout, Wild Pacific Salmon, and Rainbow Trout fillets.
All arranged on bed of baby greens, and garnished with Bermuda onions, capers, and preserved lemons.
Served with roasted fennel and plum compote, horseradish mustard and a tropical salsa.

The Complete Gourmet Experience..... \$26.50

Fresh baked scones, assorted mini croissants and mini Danish
Gravlax platter with dark rye toast points, mustard sauce, honey and orange tarragon chutney
Sun dried tomato and caramelized red onion frittata
Breakfast filo vegetable cups (potato, mushroom, tomato and fresh herbs)
Fresh cantaloupe, honeydew, and watermelon marinated in mint and rosewater
Margarine and preserves
Fresh orange juice.

Tropical Fruit Platter..... \$4.95

A selection of the freshest fruits beautifully sliced and arranged.

ZB's GOURMET SALAD SELECTION

Leaf Salads

Small Bowl (serves 5-8 people)..... \$16.25
Large Bowl (serves 10-15 people)..... \$33.90

Chef's Garden Salad garnished with Tomato, Cucumber & Carrot Threads

Salad Lorraine garnished with Snow Peas, Red Peppers & Pine nuts

Mandarin Almond Salad

Traditional Caesar Salad with Herbed Croutons

Baby Greens, Red & Yellow Tomato Salad topped with Spiced Nuts in a
Honey Mustard Vinaigrette

Baby Spinach & Sprout Salad garnished with Sun Dried Tomato Tapenade & Balsamic Vinaigrette

Mixed Greens, Wild Mushrooms & Candied Almond Salad with a Roasted Garlic Herb Dressing

Baby Spinach, Apple, Fennel, Pear with Roasted Butternut Squash tossed in a Curried Honey Vinaigrette

Mixed Salads Basic

Small Bowl (serves 10-15 people)..... \$25.20
Large Bowl (serves 20-25 people)..... \$46.00

Home Style Coleslaw Vinaigrette

Pasta Primavera Salad in a Pesto Dressing

Mini Red Skinned Potato Salad with Caramelized Onions & Grainy Mustard Dressing

Roasted Yukon & Sweet Potato Salad with a Thyme & Honey Vinaigrette

Mini Red Potato & Green Bean Salad with Roasted Garlic Mustard Vinaigrette

Roasted Three Potato Salad with a Maple Honey Dressing

Chick Pea Salad

Mixed Salads Premium

Small Bowl (serves 10-15 people)..... \$27.50
Large Bowl (serves 20-25 people)..... \$48.50

Pearl Cous Cous Salad with Wilted Spinach and Roasted Roma Tomatoes in a Herbed Vinaigrette

Hearts of Palm, Roasted Red & Yellow Tomato Salad in Lavender Vinaigrette

Asian Greens with Black Bean Miso Vinaigrette

Nicoise Style Salad with Lemon Walnut Vinaigrette

Black Bean & Roasted Corn Salad

Panzanella Salad – The Traditional Italian Bread Salad

Szechwan Noodle Salad

Thai noodles tossed with Julienne vegetables, roasted peanuts, coriander, and a lemongrass Thai vinaigrette

Bow Tie Pasta Salad with Slow Roasted Roma Tomatoes & Wilted Spinach in a Herbed Vinaigrette

Grilled Italian Vegetable Salad

Marinated then grilled to perfection & tossed in a balsamic vinaigrette

LUNCH MENU PLATTER

All items are priced per person, minimum of 10 people per order.

The Sandwich Board..... \$10.95

A selection of the finest deli meats and fillings go into all of our sandwiches.

Varieties may include a selection of the following: egg salad, tuna salad, salmon salad, smoked turkey, corned beef, smoked meat, roast beef, salami and black forest turkey (1-1/3 per person)

The Gourmet Sandwich Experience..... \$12.95

The next step in the art of a sandwich.

These are all made with the finest ingredients possible.

The bread selection includes foccaccia, onion buns, black olive bread, French baguette, & multi grain.

Fillings may include a selection of the following variety: herbed chicken with pesto mayo, roasted garlic crusted rib roast with horseradish mayo, New Orleans Muffaletta, Teriyaki steak with wasabi aioli, Pacific smoked salmon with sprouts and honey mustard, grilled tuna with marinated tomato and balsamic mayo, marinated eggplant, Portobello mushroom steak with broccoli sprouts.(1-1/4 per person)

The Wrap Platter..... \$9.95

Assorted soft tortillas filled with a selection of the following fillings: grilled vegetables, Cajun chicken with a spicy chilli aioli, pesto beef with grainy mustard, tuna salad with sprouts, pacific smoked salmon salad with corn sprouts, apple and pine nut chicken salad, egg salad.

Mini Pita Sandwiches..... \$9.50

Mini whole wheat and white pita breads filled with egg, tuna, salmon and surimi salad.
(Per dozen - minimum 4 dozen per order)

Party Sandwiches..... \$9.95

Egg salad, tuna salad, salmon salad, and lox & cream cheese.
(Per dozen - minimum 4 dozen per order)

Open Faced Sandwiches..... \$9.95

Roast beef and red onion, smoked salmon and caper, grilled chicken and caramelized orange, marinated Portobello mushroom.

Thyme Infused Honey Glazed Chicken Platter..... \$13.95

Pan seared chicken breast presented on a bed of baby greens accompanied by a citrus, red and yellow tomato chutney.

Sliced Beef Platter..... \$15.50

Roasted garlic and horseradish crusted beef fillet cooked to medium rare chilled and presented on baby spinach and crisp fried onions. Served with a caramelized cebolita onion and roasted fennel compote & red wine aioli.

Maple Marinated Chilean Salmon Platter..... \$14.50

Marinated in maple and balsamic then cooked on cedar planks. Presented on baby greens and accompanied with roasted pear and walnut chutney, tropical fruit salsa.

Crudités & Dip Platter

Small Tray – serves 10-12 persons..... \$36.95

Large Tray – serves 15-20 persons..... \$59.95

Assortment of fresh cut vegetables accompanied with our house garlic and herb dip.

Mediterranean Platter

Small Tray – serves 10-12 persons..... \$35.00

Large Tray – serves 15-20 persons..... \$55.00

An assortment of dips accompanied by wonton and pita chips, mini pitas.

Sliced Deli Meat Platter..... \$12.25

Assorted deli meats sliced and presented with pickles, olives, assorted mustard and small rolls.

Assorted Sushi Platter..... \$18.00

Vegetarian, California, and smoked salmon rolls served with pickled ginger, wasabi & soy sauce (per dozen)

FROM THE SWEET DEPARTMENT

Assorted Cookie Tray..... \$14.00

A wonderful assortment of our house baked cookies. Per dozen.

Assorted Mini Pastry Tray..... \$28.00

A selection of mini cakes and pastries. Per dozen

Assorted Fruit Juices (each) \$1.95

Assorted Soft Drinks (each) \$1.75

Delivery (in the GTA) \$35.00



Scan this QR-Code

with your mobile to add

Zuchter Berk - Hospitality Management

Group to your address book!