

REBEL







ZUCHTER BERK
KOSHER

REBEL
PROMOTIONAL DINNER PACKAGE





ZUCHTER BERK
KOSHER

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ZUCHTER BERK

Zuchter Berk Meat and Dairy Creative Caterers Is Toronto's Premier Kosher Caterer. We Began As One Of Toronto's First Kosher Restaurants. Over The Years, We Have Grown To Be A Leading Synagogue Caterer With A Long History Of Service Par Excellence To The Jewish Community. We Also Excel In Off-Premise Kosher Catering, Working In Many Of Toronto's Finest Venues. Our Range Is Extraordinary – From Intimate Family Dinners To Simcha's Of All Sizes, Including Large Community Events Serving More Than 2,000 Guests.

60 Scarsdale Road # 113
Toronto ON, M3B 2M3

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REBEL

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REBEL

With a penchant for producing cutting edge, press worthy and off the cuff events, REBEL takes the event production craft to the next level. Through stunning, thought provoking production and décor, REBEL redefines the traditional standards of event management. With access to the most acclaimed vendors in catering, design, floral, talent and entertainment, we can customize any one of our spacious and luxurious venues to cater to the needs of our clients.

144 Bloor Street West, 7th Floor
Toronto ON, M5S 1M4

T (416) 869 9444 Ext 268
F (416) 869 0387

*Client to book directly with REBEL



PROMOTIONAL MENU PACKAGE:

This is a suggested menu. Our staff would be happy to create a personalized menu for you.

BASED ON 100 GUESTS

PRICE PER GUEST \$65.00*

Client may provide the alcohol with special occasion permit and soft bar beverages

PASSED HORS D'OEUVRES:

A SELECTION OF THE FOLLOWING
OPTIONS: (4 PIECES PER PERSON)

HOT

Mini Beef Slider Burger With
Chipotle Aioli on Sesame Egg Bun

Chicken Mango Spring Rolls
With Chili Dip

COLD

Tomato Basil Tartlet

Smoked Salmon Rosette on
Chive Blini

ON THE TABLE:

Deluxe Bread Display to include:
Freshly Baked Artisan Breads & Flatbreads Served With
homemade red pepper hummus

PLATED MENU:

APPETIZER COURSE

A Choice of one of the following options:

ZB CAESAR SALAD

Crisp Romaine lettuce with homemade creamy garlic dressing, and sweet chili croutons

OR

HEARTY SALAD

Mixed baby greens, roasted pear, grilled fennel, carrot curls and cherry tomatoes tossed with lemon herb vinaigrette

ENTREE COURSE

A Choice of one of the following options:

MUSHROOM CHICKEN SUPREME

Breast of Chicken Stuffed with Assorted Mushrooms Served with a Red Wine Mushroom Demi Glaze

OR

BASIL CHICKEN SUPREME

Roasted Breast of Chicken marinated with fresh basil and topped with a bell pepper chutney

OR

CHICKEN ROULADE

Stuffed with Arugula, Sun Dried Tomatoes and Olives served with a smoked tomato chicken jus

OR

EGGPLANT INVOLTINI

(Vegetarian Option)

Rolled grilled eggplant stuffed with blanched vegetable and slivered tofu, tri coloured quinoa and vegetable medley

ACCOMPANIED WITH:

Vanilla and parsnip Yukon potato mash and Chefs jump up vegetable medley

DESSERT COURSE

A Choice of one of the following options:

LEMON BRÛLÉE TART

With burnt sugar crisp and berry coulis

OR

STRAWBERRY AND APPLE CRISP

Served with vanilla crème anglais

AND

COFFEE AND TEA SERVICE

Freshly-Brewed Regular and Decaffeinated Coffee and Teas

RENTAL EQUIPMENT CHARGES:

Estimate Charge \$25.00 per guest

Bar equipment, kitchen equipment, service equipment, flatware, china and glassware, etc. Total based on final menu choices and guest count will be reflected on final summary billing.

STAFFING CHARGE:

Estimate Charge from \$25.00 - \$30.00 per guest

Professional formally trained service staff, bartenders, Chefs and supervisors for set-up, service, and breakdown. Actual hours worked will be reflected on final summary

*Mashgeach Charge ranges from \$400.00 and up

**13% HST additional

***15% landmark fee additional



AVAILABLE UPGRADE OPTIONS:

HORS D'OEUVRES

Added to the basic package Selection

Add the following options to the package at \$4.50/Guest
(Addition increases selection to 6 Pieces of Hors d'oeuvres per person)

SOUTH BEACH FISH CAKES

Served with mango and lime salsa

MINI BEEF AND SHIRAZ PIES

Served with peppercorn jus for dipping

RECEPTION STATIONS

BEEF CARVERY STATION

\$12.75/Guest

Hand carved pickled Corn Beef, Zuchter Berk's own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced Rye Breads, Mustards and Kosher Dills with Deli Style Coleslaw

HARVEST STATION

\$7.15 /Guest

A selection of crudités, Tuscan bean spread, lemon and red pepper hummus with tahina, eggplant babaganoush, Turkish salad, warm pita, & wonton chips

MASHED POTATO STATION

\$7.15 /Guest

Garlic Mashed Yukon Golds and Sweet Potato Mash served with Mushroom Ragout, Garlic Pesto sauce or Spicy Chilli Sauce with the following toppings;

Mushrooms, Onions chopped Chives, Parve Sour Cream presented in Martini Glasses

ASIAN STATION

\$9.75 /Guest

Noodles with Asian Vegetables and our home-made authentic Pad Thai Peanut sauce, cooked to order in front of your Guests and presented in small Asian takeout boxes with chopsticks (Chicken or Vegetarian)

ENTREE OPTIONS

A Choice of One of the following options:

BEEF MEDALLION

\$9.00 /Guest

Herb crusted beef medallion
with merlot sauce

PRIME RIB OF BEEF

\$9.50 /Guest

Served au jus with sautéed mushroom
and peppercorn jus

LATE NIGHT SWEET STATIONS

\$12.00/Guest

MINIATURE WHITE AND DARK CHOCOLATE CAKE LOLLYPOPS

Sprinkled with Assorted Pearls

3 TIERED STAND WITH ASSORTED CUPCAKES

Red Velvet, Vanilla, Carrot and Double Chocolate

MINI FRENCH PASTRIES

Chocolate Mousse, Lemon Bars, Daquoise, Napoleons

ASSORTED COOKIES AND BISCOTTI

COFFEE & TEA





Corporate Office
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