



Corporate
Crazy
Catering



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



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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 \$90 for breakfast and \$150 for lunch or dinner is required for delivery. Orders that are e-mailed or faxed are accepted, but are followed up by a phone call or a returned e-mail to confirm your order. If you haven't received confirmation of a faxed or e-mailed order, please call your sales representative immediately. Any order greater than \$500 will require a signed order form prior to delivery.

Fax orders to 416-340-9602 or e-mail orders to orders@crazycatering.ca



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. Orders larger than 40 guests include free chafing dish rentals. Twenty (20) person minimum order.

THE BREAKFAST SCRAMBLE

Any two (2) selections from our "Baker's Corner" of freshly baked items (1 per person) served with fresh white cheddar and chive scrambled eggs, breakfast potatoes, your choice of bacon or breakfast sausage and a rise and shine fruit platter. Accompanied by summer berry preserve, whipped organic honey butter, ketchup and Tabasco... **\$13.95**

THE 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, your choice of bacon or breakfast sausage and a rise and shine fruit platter. Accompanied by summer berry preserve, whipped organic honey butter and maple syrup... **\$14.95**

THE CRÊPE MORNING

Any two (2) selections from our "Baker's Corner" of freshly baked items (1 per person) served with citrus flavoured crêpes, breakfast potatoes, your choice of bacon or breakfast sausage and a rise and shine fruit platter. Accompanied by berries, chocolate hazelnut sauce, maple syrup, berry compote, sliced banana, whipped cream, summer berry preserve, cream cheese and whipped organic honey butter... **\$17.95**

MY TOAST FRANÇAIS

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, your choice of bacon or breakfast sausage and a rise and shine fruit platter. Accompanied by cream cheese, summer berry preserve, maple syrup and whipped organic honey butter... **\$15.95**

Additional Hot Breakfast Items

SCRAMBLED EGGS

White cheddar and chive scrambled eggs (3 eggs per portion)... **\$2.95**

BREAKFAST POTATOES

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

PANCAKES

Golden blueberry pancakes served with summer berry preserve, whipped organic honey butter and maple syrup (2 cakes per person)... **\$5.95**

FRENCH TOAST

Apple and cinnamon sliced bread loaf dipped in an orange-egg batter; pan toasted and served with summer berry preserve, maple syrup and whipped organic honey butter (2 toasts per person)... **\$6.95**

CRÊPES

Freshly made citrus flavoured crêpes served with sides of berries, chocolate hazelnut sauce, maple syrup, berry compote and sliced banana (3 crepes per person)... **\$8.95**

BREAKFAST SAUSAGES

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

CRISP 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 (1½ per person) 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 (1½ per person) served with individual yogurts and a rise and shine fruit platter... **\$10.95**

A GOOD MORNING START

Selections of our breakfast sandwiches (1 per person) served with individual yogurts and a rise and shine fruit platter... **\$11.95**

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

TEA BISCUITS

Chef selection of house-made savoury and sweet tea biscuits 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

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

Additional Breakfast Selections

FRITTATAS

Baked omelette style pie with variety of vegetarian fillings: wild mushroom-spinach, feta, tomato and herb, zucchini and white cheddar (one size 12 portions)

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

WHOLE FRUIT BASKET

Fresh whole fruits picked just for you. Seasonal variety of apples, peaches, plums, nectarines, pears, bananas, oranges and grapefruits... **\$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... **\$4.95**

YOGURT KEFIR AND BERRY PARFAIT

Organic honey, healthy Kefir, yogurt, berries and topped with toasted almond granola mix... **\$3.95**

TOASTED GRANOLA MIX

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

FLAVOURED CREAM CHEESES

Your choice of blueberry, garlic-herb and smoked salmon cream cheese 250ml... **\$5.95**

GRANOLA BARS

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

MOUSSE DIPS

Vanilla, white chocolate or chocolate mousse dip, great for fruit 500ml... **\$5.95**

Need Coffee?

Coffee, tea or beverage service?
Please refer to page 15 for our beverage service selection.



Garden Grove

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

Market Garden Salad Selections... \$4.25

Ten (10) person minimum order.

GARDEN GREENS SALAD

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

GO GREEK SALAD

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

MULTICULTURAL BEAN SALAD

Assortment of black, romano, garbanzo, kidney, green and yellow beans with scallions, bell pepper confetti and cilantro lime dressing

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 wild berry vinaigrette

CHICKPEA SALAD

Tender chickpeas mixed with diced red onions, bell peppers, celery and carrots with fresh herbs, sundried tomato, red wine vinaigrette and shaved Parmigiano cheese

PECAN SPINACH SALAD

Pickled shallots, double smoked bacon bits and blue cheese dressing on a bed of baby spinach leaves



Premium Garden Salad Selections... \$5.25



MINT BEAN SALAD

Snipped green beans and tender yellow wax beans with torn mint and white balsamic vinegar

CHÈVRE SALAD

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

FREGOLA PASTA SALAD

Fregola wheat pasta with overnight cherry tomatoes, assorted squash and mixed herbs with caramelized shallot vinaigrette

ATHENIAN PASTA SALAD

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

CALIFORNIA DREAM'N SALAD

Diced and sliced pears, apples, fresh berries, asparagus and pink grapefruit with mixed baby lettuce leaves and citrus mint vinaigrette

MEDITERRANEAN

BEET ROOT GRAIN SALAD

Brown, red and wild rice medley, quinoa, couscous, barley and diced roasted beets with fresh herbs and sherry vinaigrette

PRIMAVERA PASTA SALAD

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

ROCKET SALAD

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

POTATO NIÇOISE

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

TABOULEH COUSCOUS GRAIN SALAD

Diced English cucumber, plum tomato, red onion and mixed couscous grains with fresh herbs and spice

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

NEW WORLD POTATO SALAD

Mixed heirloom fingerling and new world baby potatoes, poached, chopped and tossed with fresh lemon and herb de Provence dressing

CAPRESE SALAD

Sliced fresh fiore di late cheese and vine ripened tomatoes seasoned with Sicilian oregano, fresh basil and extra virgin olive oil

Soup

Please ask your sales representative for our fresh soup of the day (500ml portion)... **\$5.95**

Additional Items & Enhancements

- **Make it an Entrée Salad...**
 - **Market Garden Salad... \$8.25**
 - **Premium Garden Salad... \$9.25**
- **Personalize your Entrée Salad by adding chicken, salmon or steak!**
 - **Market Garden Salad... \$13.25**
 - **Premium Garden Salad... \$14.25**



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!

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 SANDWICH & WRAP COMBO

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 \$14.95 / PREMIUM \$15.95

THE QUICKIE SANDWICH & DESSERT COMBO

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 \$9.75 / PREMIUM \$10.75

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 \$10.75 / PREMIUM \$11.75

THE TRAINER SANDWICH & WRAP COMBO

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 \$12.95 / PREMIUM \$13.95

THE BOXED LUNCH SANDWICH & WRAP COMBO

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 \$17.95 / PREMIUM \$18.95

Additional Items & Enhancements

- **Extra ½ sandwich or wrap per person...** ADDITIONAL \$3.95 / \$4.45
- **Substitute Market Garden Salad for Premium Market Salad...** ADDITIONAL \$1.00
- **Substitute dessert for tropical fresh fruit platter...** ADDITIONAL \$2.95
- **Substitute dessert for mini assorted pastries...** ADDITIONAL \$2.00





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

CANADIAN SMOKED SALMON WRAP

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

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 2 additional “featured” sandwich and wrap selections.
Ask your representative for details.

Premium Gourmet Sandwiches

CHICKEN SANDWICH

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

POACHED SALMON SANDWICH

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

OLD FASHIONED SMOKED MEAT SANDWICH

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

SHRIMP SALAD SANDWICH

Sweet baby shrimp salad with citrus chive mayo, guacamole and baby greens

BRIE SANDWICH (V)

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

VEAL SCHNITZEL SANDWICH

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

Plus 2 additional “featured” sandwich selections.

Deli Platters

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

DELI SALAD PLATTER

Selection of albacore tuna salad and classic egg salad presented with grilled vegetables, vine ripe tomato, lettuce leaves, pickled pepperoncini, baby dill pickles and marinated olives. Accompanied by a selection of breads... **\$12.95**

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... **\$14.95**

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... **\$16.95**

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 Market Garden Salads; chef prepared seasonal vegetables and potatoes or a mixed rice medley and an assortment of our house-made sheet cake triangles and freshly baked gourmet cookies. Ten (10) person minimum order. Prices are per person.

Chicken Entrée Selections

BAKED CHICKEN

Oven baked lemon-walnut pesto coated chicken breast... **4 oz \$16.95 / 7 oz \$18.95**

CHICKEN SCHNITZEL

Fried crisp breaded chicken breast with fresh lemon wedges... **\$16.95**

ARTICHOKE CHICKEN

Pan seared breast of chicken with a light sun dried tomato, artichoke and cognac beurre blanc... **4 oz \$16.95 / 7 oz \$18.95**

CHICKEN FRANGELICO

Pan roasted breast of chicken with a frangelico liqueur and roasted pine nut cream sauce... **4 oz \$17.95 / 7 oz \$19.95**

CHICKEN SOUVLAKI

Lemon and herb grilled chicken souvlaki (2 per person) served with tzatziki sauce... **\$16.95**

GRILLED BASIL CHICKEN & SALSA

Lemon, basil and fresh cracked pepper marinated chicken breast grilled and served with a roasted cherry tomato salsa...
4 oz \$16.95 / 7 oz \$18.95

STUFFED CHICKEN SALTIMBOCCA

Prosciutto and sage wrapped chicken breast with mushrooms, sweet peas and bocconcini cheese stuffing... **4 oz \$22.95 / 7 oz \$24.95**

CHICKEN MESQUITE

Fresh herb and mesquite spiced grilled chicken breast served with black bean corn relish... **4 oz \$16.95 / 7 oz \$18.95**

STUFFED CHICKEN BLU

Ham and emmental cheese stuffed chicken with light chardonnay beurre blanc...
4 oz \$20.95 / 7 oz \$22.95

BBQ CHICKEN

Slow roasted, grain-fed whole chicken pieces glazed with house-made BBQ sauce (2 pieces per person)... **\$15.95**

CHICKEN PARMIGIANO

Pan-fried chicken cutlet with tomato sauce topped with melted mozzarella and Parmigiano Reggiano cheese... **\$17.95**

CHICKEN SORENTINO

Pan seared chicken with eggplant, sliced fresh tomato, provolone cheese and a touch of tomato basil sauce... **\$17.95**



Fish Entrée Selections

GRILLED SALMON & SALSA

Lemon and basil marinated Atlantic salmon, grilled and served with a tropical salsa...

4 oz \$17.95 / 7 oz \$20.95

PAN SEARED SALMON & SALSA

Pan seared Cajun spiced Atlantic salmon with a roasted corn salsa... 4 oz \$17.95 / 7 oz \$20.95

MEMPHIS BBQ SALMON

Glazed Atlantic salmon with a Memphis style barbecue sauce... 4 oz \$17.95 / 7 oz \$20.95

POACHED SALMON

Poached Atlantic salmon and white wine chive sauce... 4 oz \$18.95 / 7 oz \$21.95

PANKO BAKED BASSA

Baked parm, panko and herb crusted bassa filet topped with inferno olives, overnight cherry tomatoes and caramelized shallots... \$17.95

BASSA VERDURA

Oven baked swiss chard wrapped bassa filet with a white wine herb butter... \$18.95

BAKED SOLE OREGANATA

Lemon, oregano and fresh herb seasoned bread crumb covered sole oven baked and served with fresh lemon... \$19.95

STUFFED SOLE

Oven roasted shrimp and spinach stuffed filet of sole with a white wine glaze... \$20.95

PAN SEARED HALIBUT

Fresh herb marinated halibut pan seared with a tomato caper sauce... \$24.95

PESTO HALIBUT

Arugula walnut pesto marinated halibut pan seared with pink grapefruit butter... \$24.95

CITRUS MISO

GLAZED BLACK COD

Orange marinated pan seared black cod with miso glaze and shiitake mushrooms... \$29.95

Veal and Beef Entrée Selections

VEAL PARMIGIANO

Pan-fried veal cutlet in tomato sauce with melted mozzarella and Parmigiano Reggiano cheese... \$17.95

VEAL SCHNITZEL

Breaded veal with fresh lemon wedges... \$16.95

VEAL MARSALA

Pan seared escallop of veal with mushrooms and marsala reduction (2 per person)... \$18.95

VEAL SORENTINO

Oven baked stacked veal escallop, tomato, eggplant and provolone cheese with tomato sauce, fresh herbs and a hint of demi... \$20.95

TORONTO STRIP

Canadian AAA strip loin medallion with red wine demi... \$24.95

SALISBURY STEAK

Ground sirloin patty with thyme caramelized onions and old school gravy... \$14.95

MAMA'S MEAT LOAF

Meat, cheese and lots of love served with pan gravy... \$14.95

BEEF KABOB & TZATZIKI

Chunks of marinated beef and vegetables grilled and served with a tzatziki sauce... \$20.95

ROAST BEEF

Slow roasted Canadian AAA Beef served in a horseradish demi glaze... \$22.95

BEEF TENDERLOIN

Canadian beef tender loin with wild mushroom demi... \$31.95

Vegetarian Entrée Selections

STUFFED PEPPER (VEGAN[§])

Rice and ratatouille vegetable stuffed peppers oven baked in a tomato basil sauce... \$17.95

SUNDRIED TOMATO BASIL POLENTA (VEGAN[§])

Sundried tomato and basil polenta with ratatouille vegetables... \$17.95

VEGETABLE SOUVLAKI (VEGAN[§])

Lightly seasoned fresh seasonal vegetables grilled... \$17.95

PORTOBELLO STEAK (LACTO[†])

Broiled portobello steak with artichoke, eggplant & roasted red pepper topped with provolone and sundried tomato cream... \$17.95

RISOTTO CAKE (OVO[‡])

Inferno olive and sundried tomato risotto cake topped with pan-fried diced vegetables... \$17.95

FRITTATA (LACTO-OVO^{†‡})

Asparagus and spaghetti frittata with roasted tear drop tomatoes compote... \$17.95

EGGPLANT PARMIGIANA (LACTO-OVO^{†‡})

Thin sliced pan seared eggplant layered with Sicilian oregano, fresh tomato sauce and mozzarella cheese... \$17.95

§ VEGAN – no animal product or by-product

† LACTO – contains dairy

‡ OVO – contains egg and egg by-product

Additional Items & Enhancements

- **Add a Market Garden / Premium Garden salad...**
ADDITIONAL \$2.00 / \$2.75
- **Substitute dessert for tropical fresh fruit platter...** ADDITIONAL \$2.95
- **Substitute Salad for a Premium Garden Salad...**
ADDITIONAL \$1.00
- **Substitute dessert for mini assorted pastries...**
ADDITIONAL \$2.00





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, mushrooms medley in a fresh-diced tomato sauce with parmigiano cheese... **\$16.95**

FARFALLE CHICKEN CHIPOTLE PASTA

Bow tie pasta in a light cream and chipotle pepper sauce with sautéed scallions, sundried tomato, pancetta, fresh herbs and parmigiano cheese... **\$17.95**

AGNOLOTTI

Half moon spinach and ricotta cheese stuffed pasta with in a light wild mushroom cream... **\$17.95**

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... **\$17.95**

RAVIOLI

Beef stuffed ravioli pasta in a tomato basil sauce baked with mozzarella and pecorino cheese... **\$17.95**

BUTTERNUT CRÊPE MANICOTTI

Chive studded savoury crêpe stuffed with butternut squash, baby spinach and ricotta cheese, in a light sage and parmigiano cheese cream... **\$18.95**

MEAT LASAGNA

Baked layers of fresh pasta and Bolognese sauce with parmigiano reggiano and mozzarella cheese... **\$15.95**

VEGETABLE LASAGNA

Baked layers of sautéed spinach, pressed ricotta, wild mushrooms and fresh tomato sauce with parmigiano reggiano and mozzarella cheese... **\$15.95**

Additional Items & Enhancements

- **Substitute dessert for tropical fresh fruit platter... ADDITIONAL \$2.95**
- **Substitute dessert for pastries... ADDITIONAL \$2.00**

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

Crisp root vegetables and sea salt served with a cayenne cream dip... **\$3.50**

BRUSCHETTA TRIO

Caramelized beet, orange and fennel bruschetta; Vine ripened tomato, basil and pecorino bruschetta; and white bean and sundried tomato bruschetta, served with herbed crostini and crisps... **\$3.95**

CRUDITÉS

Assorted twigs, spears, slices and flowerets of crisp vegetables served with tonnato and tzatziki dips... **\$3.95**

GRILLED VEGETABLE TOWERS

Stacked colourful grilled vegetables in an E.V. olive oil and balsamic marinate... **\$4.95**

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**

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, tomato and assortment of herbed breads, crisps, and bagels... **\$9.50**

GRILLED VEGETABLES

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

ASSORTED SUSHI & MAKI

Assortment of freshly made sushi, maki and California rolls with wasabi, ginger, and soy (6 per person)... **\$9.95**

ANTIPASTO DEL GIORNO

Assorted olives, marinated artichoke, mushrooms, roasted peppers, cured sausage, Italian cheeses and herbed breads and crisps... **\$6.95**



Say Cheese!

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



BAKED BRIE

Phyllo wrapped double cream brie topped with sun dried tomato pesto and caramelized onions. Served with roasted red pepper jam, assorted artisan flats and crostini (one size for 10-15 people)... **\$54.00**

CHEESE & FRUIT PLATTER

Beautiful display of assorted cubed domestic cheeses with select seasonal fruit, garnished with crackers and crispy flats... **\$5.50**

IMPORTED CHEESE BOARD

Chef's selection of imported aged, creamy, blue and flavoured artisan cheeses with premium crackers, flats, crostini, berries, nuts and jams... **\$14.95**

INTERNATIONAL CHEESE BOARD

Assorted slices, chunks and slivers of the finest international cheeses paired with artisan flats, premium crackers, fresh berries, candied nuts and dried fruit... **\$6.50**

Hors D'oeuvres



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! Your welcome...

Say Soirée

SOIRÉE #1

Hors d'oeuvre platters of smoked salmon canapés, quail egg canapés, fig tartlets and tamarind chicken canapés with cheese and fruit platter; bruschetta trio platter and root vegetable chips (4 hors d'oeuvres per person, ½ portion per platter)... **20 person minimum \$15.95 /person**

SOIRÉE #2

Hors d'oeuvre platters of beet tartlets, crab salad canapés, roast beef canapés and thai chicken salad rolls with international cheese platter; Mediterranean spreads and crudités (4 hors d'oeuvres per person, ½ portion per platter)... **20 person minimum \$17.95/person**

SOIRÉE #3

Hors d'oeuvre platters of brie and walnut canapés, Thai mango salad rolls, roast beef canapés and prosciutto canapé with a international cheese platter and an assorted sushi and maki roll platter (5 hors d'oeuvres per person, ½ portion per platter)... **20 person minimum \$19.95 /person**

Additional Hot Hors D'oeuvres By the Dozen

Requires rentals and/or service staff, please inquire. Minimum 2 dozen per item.

ARANCINI

Mini traditional Italian breaded rice ball with mozzarella and sweet pea centre served with a lemon basil aioli... **\$22/Dozen**

PETITE GRILLED CHEESE

Herbed butter and applewood smoked cheddar on French baguette served with roasted red pepper jam... **\$22/Dozen**

SPRING ROLLS

Crispy vegetable spring rolls with an orange onion marmalade... **\$22/Dozen**

CHICKEN & EGGPLANT FRITTER

Minced chicken and Sicilian eggplant quenelle fritter with a Parmigiano Reggiano aioli... **\$22/Dozen**

BOMBAY SPRING ROLL

Crisp spring roll with butter chicken and vegetables served with a tamarind dip... **\$28/Dozen**

KOREAN BBQ BEEF BROCHETTE

Barbequed orange-ginger marinated beef skewer with kimchi aioli... **\$28/Dozen**

TANDOORI CHICKEN BROCHETTE

Yogurt and masala marinated roasted chicken brochette with toasted pistachios and shredded coconut served with a mint yogurt raita... **\$26/Dozen**

LAMB MEAT BALL

Lemon-thyme lamb meat ball with eggplant olive and feta dip... **\$28/Dozen**

MEAT BALLS

Classic Italian meat ball with tomato basil dipping sauce... **\$24/Dozen**

BASSA CLUSTER

Fish cluster, pink pepper tartar... **\$26/Dozen**

SHRIMP POT STICKER

Shrimp and vegetable dumpling with black vinegar and ginger dipping sauce... **\$33/Dozen**

COCONUT SHRIMP

Sweet coconut crusted shrimp with a sweet plum sauce... **\$36/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.

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.

PETTIT FOUR PASTRIES

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

TORTES AND TARTS

Chef's selection of chocolate flavoured mini torts and custard and fresh fruit filled butter tartlets (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)... **\$2.00**

COFFEE CAKES

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

Fruit Fantasy

We offer a wide 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

A beautiful arrangement of seasonal and tropical fruit including cantaloupe, honeydew, seedless watermelon, golden pineapple, red and green seedless grapes, mango, papaya, kiwi and strawberries... **\$4.95**

SKEWER

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

WHOLE FRUIT

Assortment of fresh whole fruits picked just for you: a variety of apples, peaches, plums, nectarines, pears, bananas, oranges and grapefruit with additional seasonal fruit... **\$1.95**

CHOCOLATE DIPPED STRAWBERRIES

Available upon request... Seasonally priced

Individual Desserts

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

CHEESE CAKE

Creamy cheese cake with berry compote... **\$6.95**

TIRAMISU

Traditional espresso and liquor soaked cookies covered in a mascarpone cream and cocoa... **\$6.95**

CRÈME BRÛLÉE

Chef's selection of sugar-torched flavoured crème brûlée, such as white chocolate beet, chocolate cappuccino, mango caramel, banana bourbon, strawberry vanilla... **\$6.95**



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... **\$1.85**

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... **\$1.65**

NATURAL SPARKLING WATER

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

Hot Beverages

All accompaniments such as cups, stir ticks, sugars, milk and cream are provided.

COLOMBIAN COFFEE OR DECAFFEINATED COFFEE

Premium Colombian OR decaffeinated coffee

10 cup thermos **\$26.95**

36 cup thermos **\$89.95**

62 cup thermos **\$139.95**

HERBAL AND ORANGE PEKOE TEA

Includes individual packets of premium assorted herbal teas

10 cup thermos **\$26.95**

36 cup thermos **\$89.95**

62 cup thermos **\$139.95**



Delivery Zones



Zone 1

North: Bloor Street
 South: Lake Shore Boulevard
 East: Parliament Avenue
 West: HWY 427

Delivery Minimum: \$150.00

Delivery Charge: \$20.00

Zone 2

North: Eglinton Avenue
 South: Lake Shore Boulevard
 East: DVP
 West: Hurontario

Delivery Minimum: \$350.00

Delivery Charge: \$25.00

Zone 3

Any location outside Zone 2.
 Within the following borders:
 Hwy 407 and Main St.

Delivery Minimum: \$500.00

Delivery Charge: \$35.00

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: \$40.00

* 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 do our best to accommodate last-minute orders. Breakfast orders must be placed by 12:00 noon for the next business day; lunch orders must be placed by 3pm for the next business day. \$90.00 for breakfasts, \$150.00 for lunch are the minimum food order.

CANCELLATION POLICY

Cancellation must be received by your account representative via e-mail or in written form no later than 48 hours prior to delivery. All orders cancelled within 48 hours will result in a complete 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 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.

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, always on time and in a courteous and professional manner. 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 day. If you require same day pick-up, additional charges will apply.

BILLING

We accept cash, cheque, Visa or MasterCard. 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. 72 hours or more notice required for any service personnel.

SERVERY SUPPLIES

Please call and ask for our "make it convenient" server supplies price list, and get your supplies with your next catering order!

FULL SERVICE EVENTS

Your Account Executive 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 eventcatering.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 their 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
WEB: www.crazycatering.ca



For all your event
catering needs contact us at
416.340.7753 or eventcatering.ca