

COOKANDETC

CATERING MENUS

COCKTAIL DÎNATOIRE

COLD OPTIONS

PRICES ARE PER PIECE

Quebec sugar beets on a bed of whipped goat cheese
\$ 2.50

Watermelon feta skewers with mint
\$2.50

Prosciutto di Parma melone balls
\$ 3.00

Caprese skewers with bocconcini pomodoro e basilico
\$ 3.00

Mediterranean couscous spoons with cucumbers,
peppers and onions
\$ 3.00

Moroccan quinoa salad with tangerine vinaigrette and
marinated vegetables
\$ 3.00

Greek salad kabobs
\$ 3.00

Smoked salmon rolls stuffed with whipped goat cheese topped
with scallions
\$4.00

Salmon ceviche spoons marinated in Quebec honey with
sriracha coulis
\$ 4.50

Shrimp mousse served on garlic toast
\$4.50

Minimum amount of 30 pieces per selection

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COLD OPTIONS

Beef carpaccio, arugula, parmesan - glazed with blackberry jam and roasted honey walnuts

\$5.00

Crab Salad Buns

\$ 5.00

Jack's famous eastern lobster roll with a garlic aioli salsa

\$ 6.00

Tiger shrimp cocktail with Tabasco infused dipping sauce

\$ 6.50

ANTIPASTO SPREADS \$

(market pricing depending on chosen board)

Assorted Salumi's from around the world

ITALY

SPAIN

FRANCE

PORTUGAL

ETC

Assorted cheeses from around the world

ITALY

SPAIN

FRANCE

PORTUGAL

ETC

Variety of breads to choose from from our bakery

Rosemary bread

Prosciutto bread

Campaniola bread

Pagnotta bread

French baguette

Whole grain baguette

Raisin bread

Corn bread

Cheddar parmigiano bread

Sundried tomato basil bread

Naan bread

Home Greek gyro bread

Cereal bread

Onion bread

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MEAT OPTIONS

Stuffed olives

\$2.50

Grilled cheese with cheddar cheese and bacon

\$2.50

Mini Sicilian arancini

\$3.00

Nonna's famous San Marzano veal meatballs with basil

\$3.00

Barese style sausage peperonata skewers

\$3.00

Habanero baby wings with an infused

Jack Daniels mango sauce

\$3.00

Korean Fried Chicken Drumettes

\$3.00

Roast beef, brie and caramelized onion confit on a

toasted crostini

\$3.50

Fried beef battered skewers with balsamic

mayonnaise and jalapeño

\$3.50

Quebec's own mini tourtière with a homemade celery root

ketchup and pimentos

\$3.75

Louisiana pulled pork sliders with BBQ slaw

\$3.75

Mini Big Jack's on a sesame buttered bun

\$3.75

Shawarma lamb skewers topped with a homemade garlic sauce

\$ 4.50

Pork and Shrimp and/or vegetarian dumplings in a peanut

butter sauce served in a Chinese takeout box

\$5.00

Minimum amount of 30 pieces per selection

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MEAT OPTIONS

Porto infused chorizo sausage bites and manchego melt served
on a dill mini brioche
\$4.00

Mediterranean beef kabobs with roasted garlic hummus
\$4.00

General Tao skewers with roasted sesame and Thai basil
\$ 4.00

Mini beef Wellington with gruyere and porcini
\$4.00

Chicken parmigiana bites with basil à la Romana
\$4.00

Vol au vent bites stuffed with pulled chicken and topped with
onion confit
\$4.00

Montreal style smoked meat sliders on a pretzel bun with
homemade pickles and slaw
\$4.50

Mike's BBQ rub filet mignon sliders on a buttered
chimichurri bun
\$4.50

Szechuan beef tataki spoons glazed in a Yuzu cream sauce
\$4.50

Beef carpaccio with truffle oil and parmigiano shavings
topped with fresh arugula
\$4.75

Foie gras infused with Grand marnier and onion confit
\$5.75

Rosemary lamb skewers with lemon olive oil (MP)

Minimum amount of 30 pieces per selection

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Romana focaccia topped with a variety of choices
(30 -36 pcs each)

The aglio e oglio \$30

The pomodoro \$30

The margarita \$35

The primavera \$40

The fior di latte \$45

The Pancetta deluxe \$45

The Calabrese \$45

The prosciutto e arugula \$50

The Siciliana con carne \$50

The pescatore \$50

****Purchased by slab only and served on boards****

Bignolati's \$3 small / \$4 large

sausage and onions

sausage, onions, potatoes, and black olives

ricotta spinach

Philly cheesesteak

Smoked meat

Minimum amount of 30 pieces per selection

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COCKTAIL DÎNATOIRE VEGETARIAN / VEGAN OPTIONS

Grilled cheese with cheddar cheese \$2

Spanakopita - Feta, spinach, phyllo pastry \$2.50

Hot Brie Grilled Cheese with raspberry jam \$3.00

Aged parmesan bites drizzled with soft honey or jam of choice \$3.00

Cauliflower General TAO \$3.00

Mac"N"Cheese Cups \$3.00

Deep Fried Goat cheese, Pink Peppercorn Honey \$3.00

Stuffed mushroom caps (brie, roasted red pepper and breadcrumb) \$3.00

Mini vegetarian arrancini \$3.00

Eggplant parmigiano rotolo bites - \$3.50

Spicy veggie sliders with a herbed mayo \$3.50

Mini falafel sliders - Pickled turnips, slaw and tahini dressing - \$4.00

Gnocchi poutine served in Chinese takeout containers \$4.50

Minimum amount of 30 pieces per selection

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COCKTAIL DÎNATOIRE FISH & SEAFOOD OPTIONS

Cod Croquettes \$3.00

Calamari cones \$3.50

Octopus lentil salad spoons \$4.50

Shrimp Po Boy slider \$5.00

Oyster Rockefeller \$7.50

Mini poke bowls \$7.50

Assorted sushi - upon request

Minimum amount of 30 pieces per selection



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COCKTAIL DÎNATOIRE FOOD STATION IDEAS

Yogurt Bar (breakfast or brunch)

Smokes Salmon / Lox Station (Brunch or evening)

Oyster Bar with a shucker

Sushi & tartar Bar with a chef

Pasta Bar with a chef

Slider Bar

Taco bar

Nacho Bar

Funky grilled cheese bar with a chef

Hot Pretzel bar

Poutine Bar

Candy Bar with a chocolate fountain

*Prices vary depending on the number of people
and how many choices*

