

# CORPORATE MEETING MENUS

FEAST YOUR EYES CATERING & EVENT DESIGN ♦ 2011 CORPORATE MEETING MENUS



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# POWER YOUR NEXT MEETING WITH FEAST YOUR EYES!

## 2011 CORPORATE MEETING MENUS

We are THE professional corporate catering service with 30 years experience. Your business is OUR business; therefore the success of your meetings is extremely important to us. We offer delicious, straight-forward, cost effective menus for drop off catering for all your in house or off site meetings and sales presentations. We arrive on time with everything you need and our discreet and efficient delivery personnel quickly set up with virtually no interruption to your meeting.

We also provide gourmet executive boardroom fine dining for those occasions that warrant a more upscale menu with or without servers. Your account manager will be happy to suggest customized menus appropriate to your requirements.

### COMPLETE SPECIAL EVENT DESIGN AND PLANNING SERVICES PROVIDED FOR:

- ♦ Open house receptions - grand openings
- ♦ Annual general meetings - ribbon cutting ceremonies
- ♦ Galas & awards ceremonies - product launches
- ♦ Ground breaking ceremonies - fund raisers
- ♦ Corporate retirements - employee appreciation events
- ♦ Holiday feasts – company barbecues & picnics

CALL TODAY TO SPEAK WITH ONE OF OUR EXPERIENCED EVENT PROFESSIONALS FOR YOUR NEXT EVENT!



Call 905.454.0159 or fax 905.454.0206 to place your order or email us at: [orders@feastyoureyes.ca](mailto:orders@feastyoureyes.ca)

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## CORPORATE BREAKFAST MENUS

### THE EYE OPENER - 9.95/PERSON

- ♦ Baker's selection of fresh baked pastries served with whipped butter & preserves
- ♦ May include: gourmet muffins – Danish pastries – croissants – scones - bagels - coffee cakes and breakfast loaves
- ♦ Fresh seasonal sliced fruit or whole fruit basket
- ♦ Assorted chilled breakfast juices

### THE POWER BREAKFAST - 15.95/PERSON

- ♦ Fluffy scrambled eggs
- ♦ Grilled breakfast sausage links – crispy smoked bacon
- ♦ Seasoned home fried potatoes
- ♦ Sliced fresh fruit
- ♦ Fresh baked muffins or toasted English muffins
- ♦ Coffee, apple and orange juice

### CHEF'S OMELET STATION 17.95 /PERSON (MINIMUM 20 GUESTS)

(Also available: crepe station, Belgian waffle station or pancake station - please request menus)

- ♦ Personalized omelet with your choice of:
- ♦ Black Forest ham – mushrooms – onions - tomatoes – peppers – spinach
- ♦ Swiss and cheddar cheese

Served with: seasoned home fried potatoes, breakfast sausages, grilled toast wedges with butter and preserves, assorted mini breakfast pastries, coffee, apple and orange juice

- ♦ Cooking equipment, tables, linen and delivery extra.
- ♦ Chef 175.00 - Chef's assistant may be required for groups over 30

### OLA! GOOD MORNING- 12.95/PERSON

- ♦ Sausage, egg and cheddar wraps - grilled vegetable, egg and cheddar wraps served with salsa or spicy ketchup, Mexican home fried potatoes with peppers and sliced melon platter

## HOT & COLD BEVERAGES

### COFFEE: (EQUIPMENT PICK UP CHARGE MAY APPLY)

- ♦ Small (36 cups) 36.00
- ♦ Medium (50 cups) 50.00
- ♦ Large (100 cups) 100.00
- ♦ Tea 1.00 / person – minimum 20

### COLD DRINKS:

- ♦ Soft drinks, juice - 1.75 – Water - 2.25



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## SANDWICHES

### TURN YOUR SANDWICH PLATTER INTO A COMBO!

Select one sandwich platter below and choose any two options from our A LA CARTE menu.

TRADITIONAL HEARTY: 12.95 (COMBO) 13.50 (COMBO WITH WRAPS)  
5.95 (SANDWICHES ONLY) 6.50 (WRAPS ONLY)

Solid white albacore tuna salad with mixed peppers

- ♦ Egg salad with scallions
- ♦ Sockeye salmon salad with dill and capers
- ♦ Spicy Cajun chicken salad with cucumber
- ♦ Black Forest ham with Swiss cheese
- ♦ Roast beef with cheddar and horseradish aioli
- ♦ Smoked sliced breast of turkey with Pomery aioli
- ♦ Home made meat loaf with grainy Dijon and pickles
- ♦ Pastrami with pickles and mustard
- ♦ Vegetarian hummus with onion sprouts, tomatoes and baby lettuce

1 Sandwich per person – for 1-1/2 sandwiches add 2.50

SIGNATURE: 14.95 (COMBO) 15.50 (COMBO WITH WRAPS)  
8.95 (SANDWICHES ONLY) 9.50 (WRAPS ONLY)

Grilled balsamic chicken breast with fire roasted peppers, basil aioli and goat cheese

- ♦ Curry marinated chicken breast with pickled red onion and mango aioli
- ♦ Honey grilled flank steak with crispy onions and spicy tomato aioli
- ♦ House roasted hand carved turkey breast with cucumber and cranberry aioli
- ♦ Atlantic smoked salmon with lemon dill cream cheese and cucumber
- ♦ Black Forest ham with triple cream brie and honey Dijon sauce
- ♦ Chipotle chicken with avocado, aged cheddar and crème fraiche
- ♦ Grilled Portobello mushroom with fire roasted onions and provolone
- ♦ Grilled marinated vegetables (peppers, eggplant, mushroom, zucchini) with pesto

1 Sandwich per person – for 1-1/2 sandwiches add 3.50



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CANADIAN CLUB: 14.95 (COMBO) 8.95 (SANDWICHES ONLY)

An assortment of classic triple decker sandwiches with an olive or gherkin skewer on white and grain breads:

- ♦ Sliced chicken breast, bacon, tomato and mayo
- ♦ Black forest ham, turkey and Swiss cheese, pickled red onions and honey Dijon aioli
- ♦ Smoked turkey breast, roast beef, havarti with roasted peppers
- ♦ Pastrami, turkey, Swiss cheese, sauerkraut and grainy mustard

4 Pieces per person

BUILD YOUR OWN: 13.50 (COMBO) 7.50 (SANDWICHES ONLY)

#1 THE KAISER: Sliced meat and cheese platter (Black Forest ham, roast beef, smoked turkey breast, pastrami, cheddar and Swiss cheese), Fresh baked crusty buns, Condiments: leaf lettuce, sliced tomatoes, dills, butter, mustard and mayo

#2 THE PITA: Cajun chicken salad, egg salad with scallions, solid albacore tuna salad, sockeye salmon salad, chunky chickpea/feta hummus, white and whole wheat pita pockets, chopped lettuce, sprouts and tomatoes

3 pieces per person

HOT & HEARTY SANDWICHES: 14.95 (COMBO) 8.95 (SANDWICHES ONLY)

Select up to two varieties plus vegetarian if required:

- ♦ Parmesan/herb breaded boneless chicken with melted mozzarella, peppers, onions & tomato sauce
- ♦ Breaded veal cutlet with tomato sauce, mozzarella, peppers and onions
- ♦ Philly cheese steak with grilled onions and peppers
- ♦ Black Forest ham and cheddar wrap with Dijon aioli
- ♦ Tuna salad and melted cheddar wrap
- ♦ Panko breaded zucchini or eggplant with chili aioli
- ♦ Meatball sub with zesty tomato sauce and shredded mozzarella

1 sandwich per person

## INDIVIDUAL LUNCHES

Our popular individual working lunches are attractively packaged in a carry away disposable bowl or lidded octagon box and include a roll and butter plus a fresh baked jumbo gourmet cookie. Limit two types per order.

### BISTRO BOWLS- INDIVIDUAL LUNCH IN A BOWL: 13.50 EACH

- ♦ Grilled balsamic chicken over a bed of mixed seasonal greens with cucumber, tomatoes, matchstick carrots and basil goat cheese with white balsamic vinaigrette
- ♦ Honey soy flank steak over a bed of mixed greens with cucumber, sprouts and matchstick carrots with a sweet soy vinaigrette
- ♦ Teriyaki salmon over a bed of lo mein noodles with mixed vegetables in a honey and sweet chili vinaigrette
- ♦ Chilean chicken over a bed of mixed greens with cucumber, tomatoes, black beans and tortilla crisps with sweet tomato vinaigrette
- ♦ Chipotle shrimps over a bed of mixed greens and rice salad with a honey lime vinaigrette
- ♦ Grilled Portobello mushroom and vegetables over mixed greens with tomato and white balsamic vinaigrette (vegetarian)
- ♦ Chicken Caesar over chopped romaine, with shredded mozzarella and grated parmesan, lemon wedges, toasted herb croutons with creamy garlic dressing

### EXECUTIVE BOX LUNCH: 14.50 EACH

- ♦ Six assorted traditional triangle sandwiches, raw vegetables and dip, cheese cubes, fresh fruit and a pastry, garnished and presented in an attractive octagon container. (also available with signature sandwiches add 1.00)



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## A LA CARTE

### TOSSED SALADS: 3.50/PERSON

- ♦ Spinach salad with mushrooms, sliced egg, chopped tomato, grated mozzarella, bacon crisps and seasoned croutons with lemon poppy seed dressing
- ♦ Mandarin orange and romaine salad with toasted almonds, sprouts, julienne peppers with honey Dijon dressing
- ♦ Caesar salad with herb croutons, bacon crisps, parmesan, lemon wedges and creamy garlic dressing
- ♦ Greek salad with olives and feta with lemon herb dressing
- ♦ California sunshine salad with chopped lettuce, tomatoes, cucumbers, sprouts, toasted sunflower seeds with honey/grainy mustard dressing
- ♦ Chef's garden salad of mixed greens, tomatoes, cucumbers, shoestring carrots and sprouts with white balsamic vinaigrette
- ♦ Mango berry salad with baby field greens & toasted pecans with raspberry vinaigrette – add 1.00

### SIDE SALADS: 2.75/PERSON

- ♦ Creamy classic potato salad
- ♦ Country cole slaw with julienne peppers and creamy dressing
- ♦ Roasted red potato, red pepper and onion salad with mustard vinaigrette
- ♦ Tuscan penne salad with sun dried tomatoes and fresh basil
- ♦ Tri-colour fusilli pasta with julienne carrots, peppers, red onion, basil aioli
- ♦ Chick pea salad with fresh dill, roasted peppers and feta cheese
- ♦ Lebanese salad with couscous, fresh parsley, chopped tomato and onion
- ♦ Mexican bean salad with cherry tomatoes and chilies
- ♦ Canadian wild rice salad with apricots, cranberries and nuts in rice wine vinaigrette – add 1.00
- ♦ Grilled vegetable platter (eggplant, Portobello mushroom, zucchini, red and yellow peppers, asparagus) with feta cheese and balsamic drizzle – add 2.95
- ♦ Asian noodle salad with peppers, baby corn, bamboo shoots

*A la carte continued...*

*A la carte continued...*

**CHEF'S HOME MADE SOUP OF THE DAY: 3.95/PERSON**

- ♦ Hearty with meat (chicken noodle, beef barley, bean & bacon, etc.)
- ♦ Hearty vegetarian (minestrone, tomato rice, split pea, etc.)
- ♦ Creamed soups (broccoli, celery, squash, carrot, asparagus, etc.)

**LUNCH & PARTY PLATTERS: 2.95/PERSON**

- ♦ Raw vegetables with home made house dip
- ♦ Sliced fresh seasonal fruit platter – add .75
- ♦ Melon Wedges (cantaloupe, honeydew, watermelon)
- ♦ Kettle style potato chips with house made caramelized onion dip
- ♦ Red, yellow and blue corn nachos with medium spicy salsa
- ♦ Toasted pita wedges or crostini with choice of dip (Asiago & artichoke, spicy bean or hummus)
- ♦ Assorted domestic cheeses with a variety of crackers – add 1.50

**DESSERTS: 3.50/PERSON**

- ♦ Assorted pastry bars and squares
- ♦ Assorted jumbo gourmet cookies
- ♦ Fresh fruit skewers with honey yogurt dip
- ♦ Home made old fashioned creamy rice pudding, easy on the raisins! – add 1.00
- ♦ Frosted vanilla or chocolate cupcakes
- ♦ Individual frosted loaf cakes: carrot with cream cheese frosting, double chocolate, lemon poppy seed, apple streusel
- ♦ Warm apple or fruit crisp with whipped cream – add 1.00
- ♦ Assorted fruit and nut tartlets (cherry, butter, pecan, blueberry, lemon, etc.)
- ♦ Fruit and cream trifle
- ♦ Individual white and dark chocolate mousse cups
- ♦ Custom logo cakes, cookies and cupcakes available – please inquire



**"CHEAP AND CHEERFUL" MENUS**

**"GRAB'N GO" SANDWICH LUNCH: 8.95/PERSON**

Choice of ham and cheddar, roast beef, vegetarian or egg salad sandwich on a fresh baked Kaiser, with a banana, apple or orange, jumbo gourmet cookie and a bottle of water - served in a cool take out bag!

**BUFFET BASICS: 11.95/PERSON INCLUDES DAILY SALAD, ROLLS/ BUTTER AND COOKIES**

♦ **OLD FASHIONED MACARONI AND CHEDDAR BAKE**

Our delicious oven baked elbow macaroni casserole with diced fresh tomatoes, creamy cheddar cheese sauce and toasted crumb topping

♦ **SPAGHETTI WITH MEATBALLS**

Home made jumbo Italian meatballs simmered to perfection in our delicious fresh tomato and basil pasta sauce over spaghetti and served with grated parmesan, and chili peppers

♦ **OVEN ROASTED QUARTER CHICKEN**

Slow roasted glazed quarter chicken served with garlic mashed potatoes

♦ **NONNA'S ITALIAN ZITI AL FORNO**

Baked rigatoni pasta, lean ground beef, rich oregano tomato sauce and grated mozzarella cheese melted together with a crispy crumb topping – vegetarian version also available

♦ **STUFFED PEPPER AND ZUCCHINI BOATS**

Tender roasted yellow and red peppers stuffed with rice and meat filling, zucchini stuffed with potato/vegetable filling served with tomato sauce and toasted cheese and crumb topping

## HOT LUNCH BUFFETS

15.95 PER PERSON

Our chef's home made hot buffet menus include seasonal garden salad, daily hot vegetable, rolls with butter if appropriate and assorted jumbo cookies and pastry squares. If serving these menus for a supper buffet add 2.95 per person.

### ♦ IRISH BEEF STEW

Hearty beef, potato and vegetables simmered in our delectable beef gravy

### ♦ CLASSIC ITALIAN LASAGNA - (MULTIPLES OF 8 ONLY)

Robust 3 x 3" serving with beef, tomato and three cheese filling layered in tender pasta ribbons

### VEGETARIAN LASAGNA - (MULTIPLES OF 8 ONLY)

Tender sliced vegetables with mozzarella cheese in a creamy herb sauce layered in tender pasta ribbons

### ♦ TEX MEX CHILI CON CARNE OR VEGETARIAN BLACK BEAN CHILI

Our slow simmered south of the border chili with a hint of heat!

### ♦ TEXAS CHIPOTLE MEATLOAF

Hearty southern style home made meatloaf with chipotle barbeque glaze served with creamy buttered mashed potatoes and rich pan gravy

### ♦ SHEPHERD'S PIE

Our delicious seasoned meat and vegetables in rich gravy topped with a crispy baked mashed potato and cheese crust

### ♦ ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

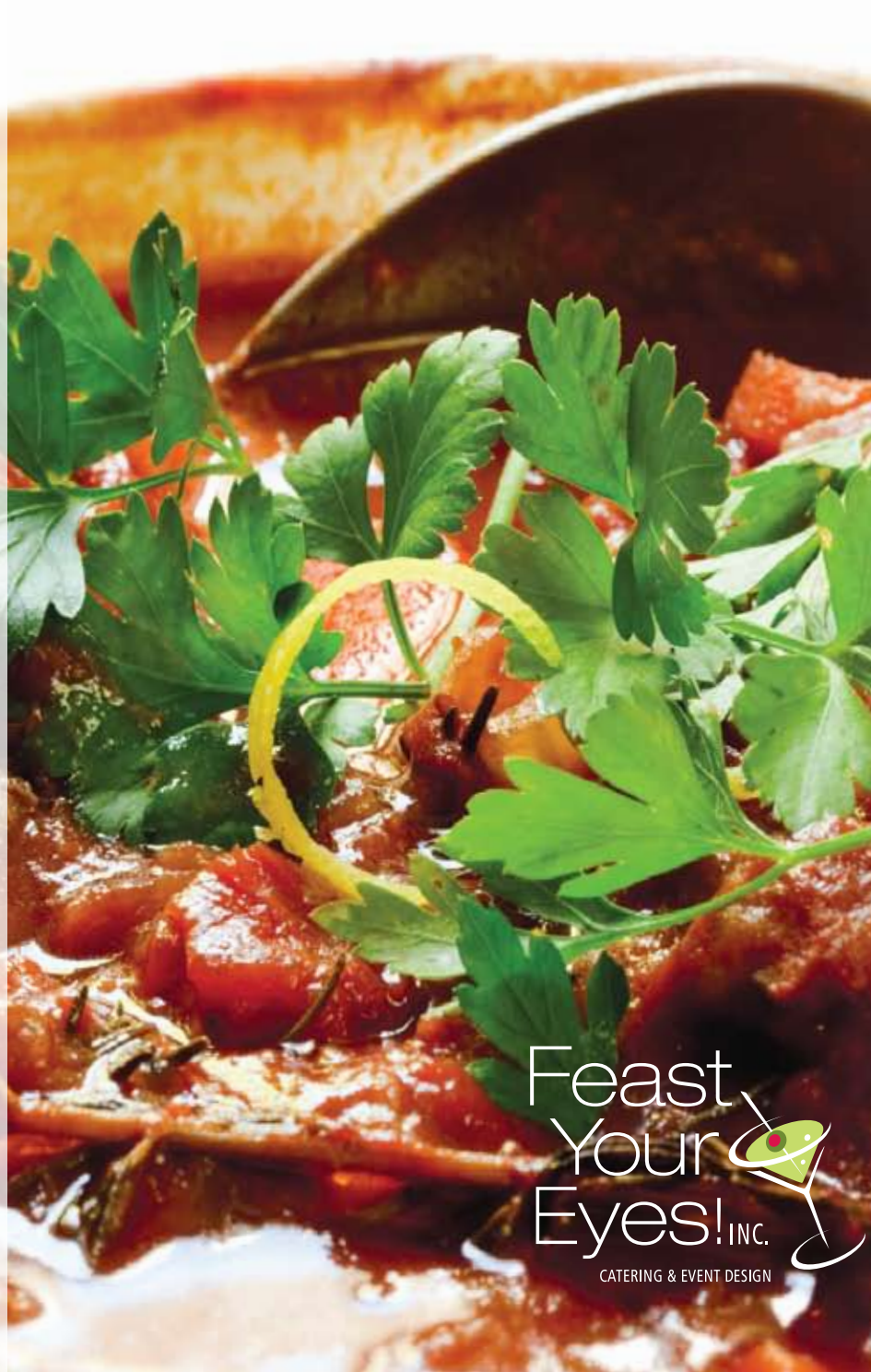
Butcher's specialty gourmet Italian sausages roasted with peppers and onions served with paprika roasted potatoes

### ♦ SALISBURY STEAK

Seasoned steak patty smothered in a mushroom and onion gravy served with redskin potato mash

### ♦ HONG KONG CHICKEN AND MUSHROOM FRIED RICE

Generous portions of chicken, mushrooms and vegetables stir fried with rice served with egg rolls and plum sauce



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### ♦ HONEY SOY GRILLED FLANK STEAK

Marinated to perfection and sliced across the grain, served with sweet potato mash

### ♦ BEEF, CHICKEN OR BLACK BEAN ENCHILADAS

South of the border stuffed and rolled tortillas topped with Mexican salsa, smothered with melted cheddar

### ♦ CARIBBEAN ISLAND JERK CHICKEN

Zesty slow roasted spiced chicken pieces served with rice and peas with mango salsa

### ♦ CHICKEN CACCIATORE

A classic Italian chicken stew slow simmered with tomatoes, peppers and tender onions served with seasoned chef's pasta of the day

### ♦ SHANGHAI PAD THAI

Asian vegetables with chicken, and shrimp in pad Thai sauce over rice noodles served with vegetarian spring rolls and plum sauce

### ♦ PARMESAN CHICKEN

Parmesan/herb breaded boneless breast of chicken served with rosemary and garlic roasted potato wedges

### ♦ MEAT OR CHEESE AND SPINACH CANNELLONI

Tender tubes of pasta filled with a zesty meat filling smothered in basil tomato sauce and topped with parmesan cheese

### ♦ PORK OR CHICKEN SOUVLAKI

Tender chunks of chicken or pork marinated in lemon juice, olive oil and Greek herbs, skewered and grilled, with warm pita bread and tzatziki sauce along with herbed rice pilaf

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## BARBECUE

### BASIC BARBECUE COMBO: 12.95/PERSON

Our basic barbecue combo menu consists of one barbecue item, choice of salad and dessert plus pop, water or juice. Barbecue menu is also available a la carte.

Chef, equipment and delivery extra

### BARBECUE ENTREES:

Grilled to perfection and served with fresh baked buns or rolls with appropriate condiments or sauces

- ♦ 6 oz. all beef hamburger (a la carte 4.95)
- ♦ Vegetarian burger (a la carte 5.95)
- ♦ Jumbo all beef ballpark frank (a la carte 3.95)
- ♦ Herb marinated chicken prime cuts with smoky barbecue sauce (a la carte 4.95 – each piece)
- ♦ Spicy or sweet Italian sausage (a la carte 4.95)
- ♦ Steak or boneless grilled chicken on a bun – add 1.95 (a la carte 8.95)
- ♦ 3 oz. chicken, pork or vegetable kabobs (a la carte 4.95 each)

### SALADS:

- ♦ Chef's garden salad (a la carte 3.50)
- ♦ Caesar salad (a la carte 3.50)
- ♦ Classic picnic potato salad (a la carte 2.75)
- ♦ Creamy macaroni salad (a la carte 2.75)
- ♦ Country coleslaw (a la carte 2.75)
- ♦ Raw vegetable platter with house herb dip (a la carte 2.75)

### DESSERTS:

- ♦ Sliced chilled watermelon wedges (a la carte 1.95)
- ♦ Assorted jumbo gourmet cookies (a la carte 1.75 each)
- ♦ Brownies (a la carte 2.50)



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## ORDERING INFORMATION

- ♦ 48 hours notice recommended
- ♦ 24 hours notice required for cancellation or reduction
- ♦ Minimum order – 8 guests
- ♦ Additional minimums may apply to weekend or holiday orders
- ♦ Special meals available - lactose free, gluten free, kosher, halal, etc. - additional cost
- ♦ Prices subject to change without notice

## DELIVERY

Our local corporate delivery drop off areas are Mississauga, Oakville, Brampton, Georgetown, and Etobicoke. Please request a quote for other areas.

- ♦ Local breakfast or lunch delivery 25.00 (additional cost may apply to early deliveries)
- ♦ Hot food delivery - 35.00 (includes pick up of equipment)
- ♦ Additional rates may apply on weekend or holiday deliveries
- ♦ H.S.T. is extra

## DINNERWARE & RENTAL OPTIONS

- ♦ FREE basic disposable dinnerware - upgrades are available
- ♦ FREE chafing dishes and sterno provided with hot food
- ♦ Also available: china plates and silverware, buffet linen and décor, buffet or guest tables, chairs and waiters. Please contact your Account Manager for details. Orders are presented on disposable (recyclable, returnable) platters.
- ♦ If you wish your order to be presented on china platters and serving bowls a 35.00 local delivery charge will apply which includes pick up the following day.

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