

# CORPORATE MEETING MENUS

FEAST YOUR EYES CATERING & EVENT DESIGN



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Your  
Eyes! INC.  
CATERING & EVENT DESIGN



# POWER YOUR NEXT MEETING WITH FEAST YOUR EYES!

## CORPORATE MEETING MENUS

We are the largest catering service in the area with over 30 years experience with corporate meetings and events.

### WE OFFER:

- ♦ Delicious cost-effective menus
- ♦ Efficient on-time delivery and set up
- ♦ Drop off or full service catering
- ♦ Executive gourmet boardroom dining
- ♦ At your location or off site

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

- ♦ Open house receptions ♦ Corporate grand openings
- ♦ Annual general meetings ♦ Ribbon cutting ceremonies
- ♦ Galas & award ceremonies ♦ Product launches
- ♦ Ground breaking ceremonies ♦ Fund raisers
- ♦ Corporate retirements ♦ Employee appreciation events
- ♦ Holiday feasts ♦ Company barbeques & picnics
- ♦ Private parties ♦ Weddings

CALL TODAY TO SPEAK WITH ONE OF OUR EXPERIENCED  
EVENT PROFESSIONALS FOR YOUR NEXT EVENT!  
905.454.0159



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 PACKAGES

**THE EYE OPENER\*:** 12.95/PERSON (Delivery starting 8am)  
(minimum 25)

- ♦ Baker's selection of fresh baked mini breakfast pastries served with whipped butter & preserves
- ♦ May include: gourmet muffins – Danish pastries – croissants – scones - bagels coffee cakes and breakfast loaves (2 per person)
- ♦ Fresh seasonal sliced fruit
- ♦ Assorted chilled breakfast juices
- ♦ Individual yogurt and granola parfait – Add 5.95 each

**THE POWER BREAKFAST\*:** 19.95/PERSON (Delivery starting 8am)  
(minimum 25 guests - NO EXCEPTIONS)

- ♦ Fluffy scrambled eggs
- ♦ Grilled breakfast sausage links
- ♦ Seasoned home fried potatoes
- ♦ Sliced fresh fruit
- ♦ Fresh baked muffins or toasted English muffins
- ♦ Apple and orange juice

**CHEF'S OMELET STATION\*:** 24.95 /PERSON (minimum 25 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, with butter and preserves, assorted mini breakfast pastries, apple and orange juice

- ♦ Cooking equipment, tables, linen, delivery and staffing extra.

\* no substitutions



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**OLA! GOOD MORNING:** 17.95/PERSON  
(minimum 20 guests - NO EXCEPTIONS)

- ♦ 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 WILL APPLY)

- ♦ Small (36 cups) with condiments 75.00
- ♦ Medium (50 cups) with condiments 100.00
- ♦ Large (100 cups) with condiments 175.00
- ♦ Tea 1.00 / person – minimum 36

**COLD DRINKS:**

- ♦ Soft drinks, juice - 1.75 – Water - 2.25
- ♦ Sparkling water - 2.75



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## SANDWICHES

### TURN YOUR SANDWICH PLATTER INTO A COMBO! (MINIMUM 12)

*A surcharge of 3.95 pp will apply if less than 12 guests. No less than 8 guests.*

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

### TRADITIONAL HEARTY SANDWICHES AND WRAPS:

16.95 (COMBO) 9.95 (SANDWICHES ONLY) 10.95 (WRAPS ONLY)

- ♦ Solid white albacore tuna salad with mixed peppers
- ♦ Egg salad with scallions
- ♦ Sockeye salmon salad with dill and capers
- ♦ Black Forest ham with Swiss cheese
- ♦ Roast beef with cheddar and horseradish aioli
- ♦ Smoked sliced breast of turkey with pomery aioli
- ♦ Vegetarian option available (extra charge will apply for vegan or gluten free option)

### SIGNATURE SANDWICHES AND WRAPS: 19.95 (COMBO)

12.95 (SANDWICHES ONLY) 14.95 (WRAPS ONLY)

- ♦ Grilled balsamic chicken breast with fire roasted peppers, basil aioli
- ♦ Prosciutto & brie with roasted pear and balsamic drizzle
- ♦ 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
- ♦ Vegetarian option available (extra charge will apply for vegan or gluten free option)



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### CANADIAN CLUB: 17.95 (COMBO) 10.95 (SANDWICHES ONLY)

Classic triple decker sandwiches on white and whole wheat bread with kettle chips:

- ♦ Black forest ham, turkey, bacon and Swiss cheese with honey dijon aioli
- ♦ Grilled chicken, bacon, tomatoes, lettuce and mayo

*4 Pieces per person*

### BUILD YOUR OWN: 17.95 (COMBO) 10.95 (SANDWICHES ONLY)

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, dill, butter, mustard and mayo

### TRIANGLE PARTY SANDWICHES: 18.95 (COMBO) 11.95 (SANDWICHES ONLY)

An assortment of sandwich triangles including:

Tuna salad with mixed peppers, egg salad with scallions, Cajun chicken salad, salmon salad, ham salad

*6 Pieces per person*

### HEARTY WARM SANDWICHES: 20.95 (COMBO) 14.95 (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  
– Add 6.95
- ♦ Philly cheese steak with grilled onions, peppers and mozzarella
- ♦ Black Forest ham and cheddar wrap with Dijon aioli
- ♦ Panko breaded zucchini or eggplant with chili aioli
- ♦ Meatball sub with zesty tomato sauce and shredded mozzarella
- ♦ Grilled turkey breast with spicy tomato aioli and provolone cheese

*1 sandwich per person*



## INDIVIDUAL LUNCHES

Our popular individual working lunches are attractively packaged in a carry away disposable bowl or lidded octagon box.

Minimum of 4 of each kind excluding vegetarian. No substitutions

### BISTRO BOWLS- INDIVIDUAL LUNCH IN A BOWL: 19.95 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— add 2.95
- ♦ Teriyaki salmon or shrimp over a bed of lo mein noodles with mixed vegetables in a honey and sweet chili vinaigrette— add 4.95
- ♦ 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

### INDIVIDUAL BOX LUNCH: 19.95 EACH

- ♦ Six assorted traditional triangle sandwiches, raw vegetables and dip, mandarin orange and chef's choice of dessert garnished and presented in an attractive octagon container
- ♦ (also available with signature sandwiches add 2.95 each)

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## A LA CARTE

### TOSSED SALADS: 3.95/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 crunch 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 3.95
- ♦ Mixed green Caprese salad with mini bocconcini, red onion and grape tomato with aged balsamic vinaigrette— add 3.95

### SIDE SALADS: 2.95/PERSON

- ♦ Fresh summer dill coleslaw OR purple slaw with raisins and feta
- ♦ Mediterranean orzo salad
- ♦ Roasted red potato, red pepper and onion salad with mustard vinaigrette
- ♦ Bruschetta pasta salad with fresh basil
- ♦ Tri-colour fusilli pasta with julienne carrots, peppers, red onion, basil aioli
- ♦ Lebanese salad with couscous, fresh parsley, chopped tomato and onion – add 3.95 per person
- ♦ Grilled vegetable platter with balsamic glaze (eggplant, zucchini, peppers, mushrooms, carrots) – add 3.95
- ♦ Quinoa & chick pea with tofu and peppers with herbed infused Moroccan sauce – add 2.95 ( vegetarian | gluten free | vegan | dairy free )
- ♦ Old fashioned creamy potato salad with dill and hard boiled eggs
- ♦ Grilled corn, edamame and red pepper salad



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 (butternut squash, potato leek, etc...)

**SNACK PLATTERS: 3.95/PERSON**

- ♦ Raw vegetables with home made house dip
- ♦ Sliced fresh seasonal fruit platter – add .75
- ♦ Kettle style potato chips with house made caramelized onion dip
- ♦ 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 2.00
- ♦ Pecan cranberry homemade granola bars – add 1.50

**DESSERTS: 3.95/PERSON**

- ♦ Assorted dessert platter w/pastries, squares and tarts (1 1/2 per person)
- ♦ Assorted jumbo gourmet cookies (1 1/2 per person)
- ♦ Fresh fruit skewers – add 3.95
- ♦ Frosted vanilla or chocolate cupcakes
- ♦ Frosted loaf cakes: carrot with cream cheese frosting, double chocolate, lemon poppy seed, apple strudel or mixed berry crumble
- ♦ Warm apple crisp – add 1.00 | add 1.00 more if adding whipped cream
- ♦ Warm banana sticky toffee pudding with caramel sauce
- ♦ Portuguese custard tarts (1 per person)
- ♦ Assorted fruit and nut tartlets (cherry, butter, pecan, blueberry, lemon, etc.)
- ♦ Italian cannoli 2 pp – add .75
- ♦ Assortment of house biscotti 2 pp
- ♦ Custom logo cakes, cookies, cupcakes, specialty desserts available – please inquire



**"CHEAP AND CHEERFUL" MENUS**

**"GRAB'N GO" SANDWICH LUNCH: 14.95/PERSON**

Choice of ham and cheddar, 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 mini shopping bag!

**BUFFET BASICS: 14.95/PERSON INCLUDES DAILY SALAD, ROLLS/ BUTTER AND COOKIES (MINIMUM 20)**

*A surcharge of 3.95 pp will apply if less than 20 guests. No less than 12 guests.*

**TEX MEX CHILI CON CARNE OR VEGETARIAN BLACK BEAN CHILI**

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

♦ **SPAGHETTI WITH MEATBALLS**

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

♦ **ROASTED GOURMET SAUSAGE**

Roasted gourmet sausage, potatoes, peppers and onion casserole

♦ **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

♦ **HOMESTYLE MEATLOAF**

Tender ground beef with spices and topped with beef gravy and served with garlic mash

♦ **SHEPHERD'S PIE**

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

♦ **LOUISIANA STYLE PULLED PORK**

Slow cooked, zesty Louisiana style pulled pork served over New Orleans rice pilaf



## HOT BUFFET LUNCHES – (MINIMUM 20)

A surcharge of 3.95 pp will apply if less than 20 guests. No less than 12 guests.

Our chef's house made hot buffet menu selections ALL include:

Daily vegetable or garden salad, rolls and butter, assortment of desserts

Dinner serving add 3.95 / PER PERSON – No substitutions

### HOT BUFFET MENU –17.95 PER PERSON

#### ♦ SMOKEY BARBECUE CHICKEN LEG SUPREME

Grilled chicken leg smothered in our smokey barbeque sauce w/ roasted garlic mash

#### ♦ CLASSIC MEAT OR VEGETARIAN LASAGNA - (MULTIPLES OF 8 ONLY)

Beef tomato and 3 cheese filling or Spinach ricotta

#### ♦ OLD FASHIONED MACARONI AND CHEDDAR BAKE

Oven baked elbow macaroni casserole w/ creamy cheese & toasted crumb topping

#### ♦ OVEN ROASTED QUARTER CHICKEN

Slow roasted glazed quarter chicken served with garlic mashed potatoes

#### ♦ THE ULTIMATE BEEF STEW WITH CARROTS, POTATOES AND PEAS

Classic "warm-you-up" comfort food

### HOT BUFFET MENU –21.95 PER PERSON

#### ♦ CHICKEN SOUVLAKI

Tender chicken marinated in greek vinaigrette with warm pitas bread, tzatziki & herbed rice pilaf

#### ♦ SWEET AND SOUR CHICKEN

Tender chunks of crispy chicken mixed with peppers, onions and sweet & sour sauce served with steamed rice and egg rolls with chili plum sauce

#### ♦ CHICKEN SCHNITZEL

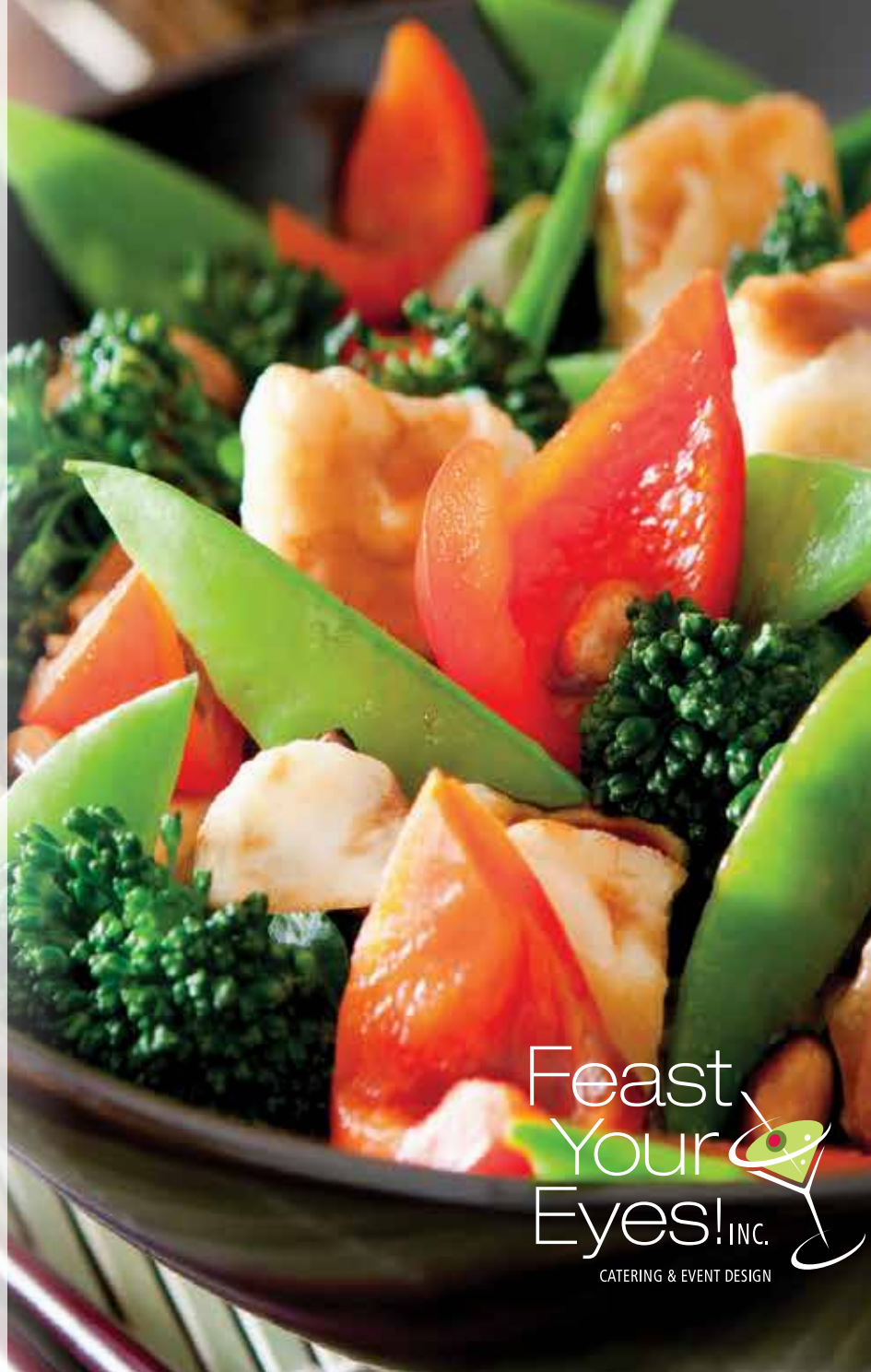
Breaded chicken cutlets with mushroom sauce and rosti potato cakes

#### ♦ CHICKEN OR BEEF FAJITAS – 3 PER PERSON

Tender strips of chicken or beef with our blend of fajitas spice, pepper & onions with tomatoes, lettuce, salsa, cheddar cheese, guacamole & dirty rice

#### ♦ CHICKEN STROGANOFF

Chicken strips slow cooked with creamy mushroom sauce with egg noodles



#### ♦ 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

#### ♦ CHICKEN CACCIATORE

A classic Italian stewed dish of prime cut chicken pieces simmered with tomatoes, peppers and tender onions served with Chef's choice of daily hot pasta

#### ♦ CHEESE AND SPINACH CANNELLONI

with choice of vegetarian or meat sauce

#### ♦ PARMESAN CHICKEN

Parmesan herb breaded boneless breast of chicken with classic tomato sauce on the side. Accompanied with rosemary garlic roasted potato wedges – add 2.00/pp with addition of cheese

### HOT BUFFET LUNCH MENUS – A LA CARTE

48 hrs notice required – Dinner serving add 3.95 / PER PERSON

#### ♦ ALL SEASON'S BARBEQUE MENU – 6 OZ SERVING 17.95/ PP

Oven roasted mesquite prime cut chicken pieces, smokey maple baked beans, roasted corn & edamame salad, fresh dill coleslaw, rolls & butter, gourmet cookies

#### ♦ OVEN BRAISED SMOKEY BEEF BRISKET – AU JUS 4 OZ PORTION \*

With roasted garlic mash, artisanal breads & whipped butter, parmesan oven roasted carrots, purple slaw, dessert platter

#### ♦ MAPLE TERIYAKI SALMON FILETS– 4 OZ SERVING – 25.95/ PP

With lo mein noodles & Asian vegetables, Asian style chopped salad with honey sweet vinigrette, baguette slices with butter, fruit salad

#### ♦ HONEY SOY GRILLED FLANK STEAK – 5 OZ SERVING \*

With sweet potato mash, fried red, green & yellow peppers w/ onions, dainty dinner rolls & butter, garden salad with house vinaigrette, dessert platter

#### ♦ HOISEN GINGER BEEF TENDERLOIN SKEWERS – 6 OZ SERVING \*

With parmesan roasted baby red potatoes, romaine arugula salad with oven roasted cherry tomatoes, yellow peppers & onion sprouts w/ Italian vinaigrette, grilled vegetable platter with balsamic glaze, artisanal bread board & whipped butter, custard pastries

\* MARKET PRICE WILL APPLY

## CORPORATE INDIVIDUAL PACKAGED MEALS

### INDIVIDUAL SALADS

Minimum 20 meals | \$3.95 pp surcharge will apply if less than 20 - no less than 10 per each kind

V = Vegan | Veg = Vegetarian | GF = Gluten Free | DF = Dairy Free

#### ♦ CHICKEN PRIMAVERA - \$20

Grilled balsamic chicken served with a hearty serving of pasta primavera

#### ♦ MEDITERRANEAN QUINOA SALAD V | GF- \$20

Served on bed of baby greens with lentils, peppers, red onion, olives + feta with lemon vinaigrette

#### ♦ GREEK COUS COUS SALAD VEG| GF-\$20

Seasoned cous cous served with chick peas, peppers, feta + red onion with lemon vinaigrette

#### ♦ NICOISE SALAD GF | DF-\$25

With tuna, green beans, tomatoes, potatoes, eggs + olives with a red wine herbed vinaigrette

#### ♦ COBB SALAD GF- \$25

Main dish salad with grilled chicken, bacon, eggs, tomatoes, blue cheese + red onions with tangy red wine vinaigrette

#### ♦ THAI SHRIMP SALAD DF| GF-\$25

Baby greens served with mandarin oranges, fresh fennel, toasted almonds with sesame thai vinaigrette

#### ♦ TERIYAKI SALMON W/ SOBA NOODLES DF-\$25

Served with soba noodles, green beans + medley of vegetables

#### ♦ HONEY SOY FLANK STEAK SALAD GF | DF-\$25

Served over bed of mixed greens, cucumbers, sprouts and matchstick carrots with sweet soy vinaigrette

#### ♦ TUSCAN CHICKEN SALAD GF-\$25

Chopped lettuce with grilled balsamic chicken, baby bocconcino, charred artichokes, asparagus, tomatoes + cucumber, dark balsamic vinaigrette

#### ♦ GREEK CHICKEN SALAD GF-\$25

Chopped romaine with grilled chicken souvlaki, feta, tomatoes, cucumbers, red onions, Kalamata olives with lemon vinaigrette

#### ♦ CHICKEN CAESAR SALAD-\$25

Served over bed of mixed seasonal greens with cucumber, tomato, matchstick carrots, goat cheese with white balsamic vinaigrette

#### ♦ GRILLED BALSAMIC CHICKEN SALAD GF-\$25

Served over bed of mixed seasonal greens with cucumber, tomato, matchstick carrots, goat cheese with white balsamic vinaigrette

### INDIVIDUAL WARM MEALS

♦ Butter Chicken | Rice| Chana Masala- GF \$25

♦ Sweet Chili Shrimp Skewer | Fried Rice | Seasonal Vegetables- GF | DF \$25

♦ Salmon Filet | Rice Pilaf | Green Beans GF | DF-- \$25

♦ Classic Beef Brisket | Roasted Garlic Mash | Seasonal Vegetables- GF-\$32

♦ Sweet & Sour Chicken | Fried Rice | Seasonal Vegetables-\$25

♦ Chicken Cacciatore | Penne Pasta- \$25

♦ Chicken Scallopine | Rice Pilaf | Steamed Vegetables- \$25

♦ Chicken Picata | Lemon Orzo | Seasonal Vegetables-\$25

♦ Smokey Barbecue Chicken Leg Supreme | Roasted Garlic Mash | Seasonal Vegetables-\$20

♦ Lemon Garlic Roasted Chicken Pieces with Orecchiette Creamy Pasta with Rose Sauce-\$20

♦ Breaded Chicken Parm | Penne Pasta with Tomato Basil Sauce-\$25

♦ Chicken Souvlaki | Rice pilaf |Grilled Peppers |Tzatziki-\$25

### ORDERING INFORMATION

♦ 48 hours notice required

♦ Cold breakfast minimum 25 people (not available Monday)

♦ Hot breakfast minimum 25 people

♦ Delivery from 8:00 am only

♦ Lunch minimum 12

♦ Dinner minimum 25

♦ Higher minimum orders may apply on weekends or holidays

♦ Special dietary meals available ( lactose, gluten free, vegan, halal ) Surcharge of \$25 per meal

♦ Disposable dinnerware 1.00/person

♦ Prices subject to change without notice

♦ Split orders will incur added charges



### DELIVERY

♦ \$45.00 delivery charge for all COLD LOCAL area drop off between 8:00 a.m. and 2:00 p.m.

♦ \$75.00 delivery charge for HOT local area drop off between 8:00 a.m. and 2:00 p.m.

Extra charges will apply to:

♦ Deliveries beyond our local delivery area

♦ Deliveries outside our normal delivery schedule

♦ Deliveries on weekends or holidays

♦ Failure to return all equipment will incur replacement charges

### DINNERWARE & RENTAL OPTIONS

♦ Can provide chafing dishes, sterno, coffee urns, etc., to keep food hot

♦ Buffet linen/decor for buffet or guest tables (with staffing)

♦ China service (with staffing)

♦ Tables, chairs, tent rental (with staffing)

♦ Please call us for details and pricing.



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