

CORPORATE MEETING MENUS

FEAST YOUR EYES CATERING & EVENT DESIGN



Feast
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

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CORPORATE BREAKFAST PACKAGES

THE EYE OPENER*: 12.95/PERSON (Delivery starting 8am)
(minimum 25 - NO EXCEPTIONS)

- ♦ 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

OLA! GOOD MORNING: 17.95/PERSON
(minimum 25 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 95.00
- ♦ Medium (50 cups) with condiments 125.00
- ♦ Large (100 cups) with condiments 250.00
- ♦ Tea 2.00 / person – minimum 36

COLD DRINKS:

- ♦ Soft drinks, juice - 1.95 – Water - 2.50
- ♦ Sparkling water - 2.95



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SANDWICHES

TURN YOUR SANDWICH PLATTER INTO A COMBO!
(MINIMUM 20 - NO EXCEPTIONS)

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

TRADITIONAL HEARTY SANDWICHES AND WRAPS:
17.95 (COMBO) 10.95 (SANDWICHES ONLY) 11.95 (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: 21.95 (COMBO)
14.95 (SANDWICHES ONLY) 16.95 (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: 19.95 (COMBO) 12.95 (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: 19.95 (COMBO) 12.95 (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: 20.95 (COMBO) 13.95 (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: 22.95 (COMBO) 16.95 (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 8.95
- ♦ Philly cheese steak with grilled onions, peppers and mozzarella – Add 4.95
- ♦ 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

**market value adjustments to be confirmed upon ordering*

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: 22.95 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 4.95
- ♦ Teriyaki salmon or shrimp over a bed of lo mein noodles with mixed vegetables in a honey and sweet chili vinaigrette– add 6.95
- ♦ 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: 21.95 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 3.95 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 4.95
- ♦ Mixed green Caprese salad with mini bocconcini, red onion and grape tomato with aged balsamic vinaigrette– add 4.95

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 4.95 per person
- ♦ Grilled vegetable platter with balsamic glaze (eggplant, zucchini, peppers, mushrooms, carrots) – add 4.95
- ♦ 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: 4.95/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 mini tarts (1 per person)
- ♦ Assorted jumbo gourmet cookies (1 per person)
- ♦ 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 2.95 | 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 1.5 pp
- ♦ Custom logo cakes, cookies, cupcakes, specialty desserts available – please inquire



"CHEAP AND CHEERFUL" MENUS

"GRAB'N GO" SANDWICH LUNCH: 15.95/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: 15.95/PERSON INCLUDES DAILY SALAD, ROLLS/ BUTTER AND COOKIES (MINIMUM 25)

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 25)

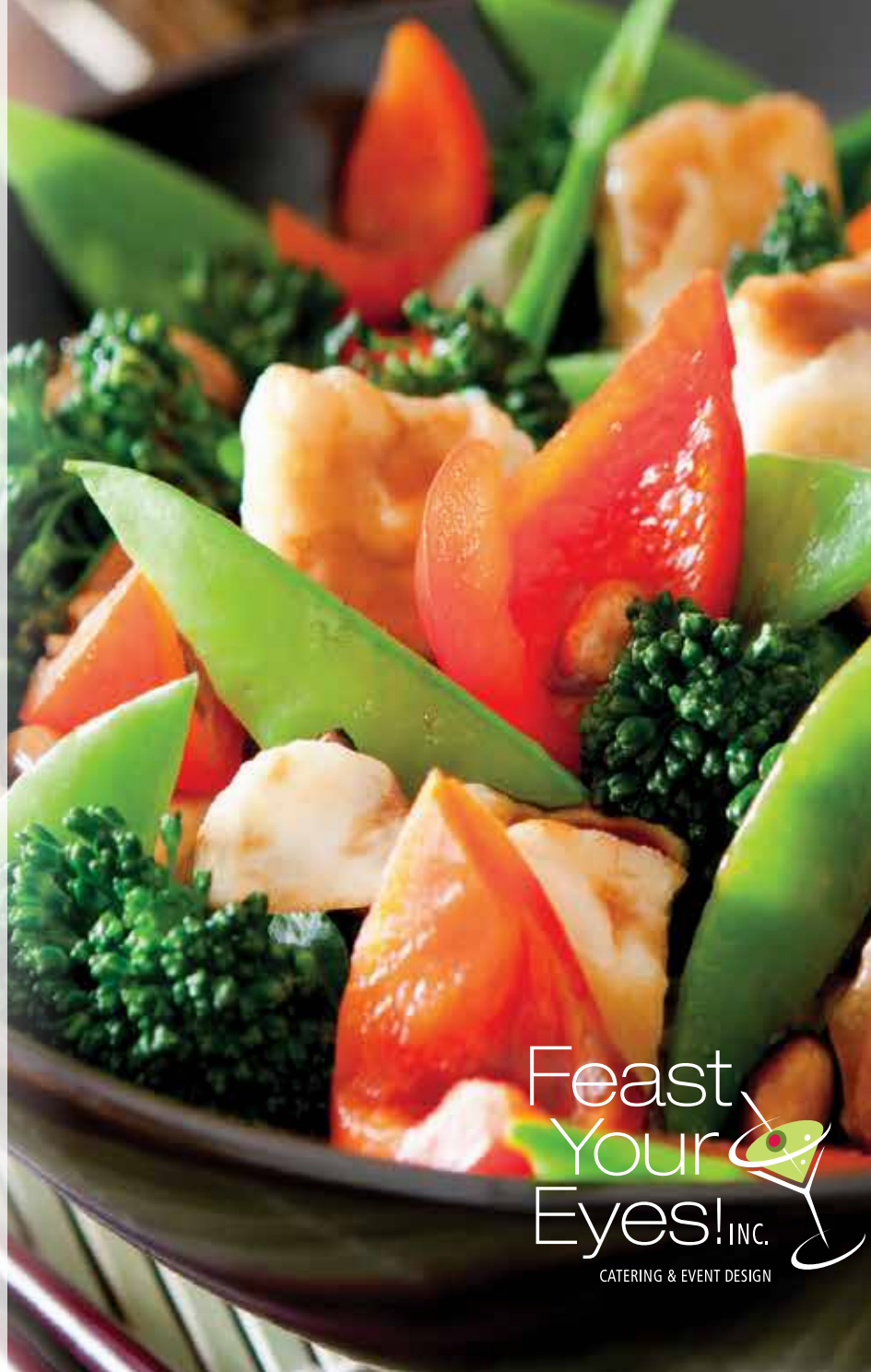
Our chef's house made hot buffet menu selections ALL include:
Daily vegetable OR garden salad, rolls and butter, gourmet cookie
Dinner serving add 3.95 / PER PERSON – No substitutions

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 –22.95 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 FAJITAS – 2 PER PERSON**
Tender strips of chicken 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



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- ♦ **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 – 2 PER PERSON**
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 3.95/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 18.95/ 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 – 26.95/ PP**
With lo mein noodles & Asian vegetables, Asian style chopped salad with honey sweet vinaigrette, 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 | \$4.95 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 20 COLD / 25 HOT

♦ 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 1.50/person

♦ Prices subject to change without notice

♦ Split orders will incur added charges

♦ Disposable containers (market value will apply)



DELIVERY

♦ \$50.00 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.

* DELIVERY CHARGES SUBJECT TO CHANGE

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