

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 40 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 to place your order or email us at: orders@feastyoureyes.ca

Feast
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CORPORATE BREAKFAST

DELIVERY STARTING 8AM











Delivery Option: Minimum 20 guests

Pickup Option: Minimum 10 guests













CONTINENTAL BREAKFAST: 16.95/PP

- ♦ Baker's selection of freshly baked mini breakfast pastries, whipped butter may include: gourmet muffins, Danish pastries, croissants, scones, bagels, coffee cakes, breakfast loaves (2pp) 
- ♦ Fresh seasonal sliced fruit   
- ♦ Individual yogurt & granola parfait - add 8.95 each  

THE POWER BREAKFAST: 23.95/PP

- ♦ Fluffy scrambled eggs  
- ♦ Grilled breakfast sausage links (3pp) 
- ♦ Home fries   
- ♦ Sliced fresh fruit   
- ♦ Freshly baked assorted muffins 







HEALTH FEAST: 31.95/PP

- ♦ Egg white frittata, spinach, peppers, onions  
- ♦ Sweet potato hash   
- ♦ Grilled turkey kielbasa 
- ♦ Keto muffins 
- ♦ Seasonal whole fruit   
- ♦ Overnight oats, berries - add 6.95  

BREAKFAST BOWLS: 16.95/EACH

Minimum 5 of each

Served at room temperature

- ♦ South Western   
Boiled egg, black beans, cherry tomatoes, sautéed spinach, quinoa
- ♦ Keto Bowl  
Sweet potato hash, hard boiled egg, turkey kielbasa, charred tomatoes, sautéed kale
- ♦ High protein 
Falafel waffle, chick peas, cucumber, red onion, babaganoush




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BREAKFAST A LA CARTE

DELIVERY STARTING 8AM

Delivery Option: Minimum 20 guests

Pickup Option: Minimum 10 guests

- ♦ French toast sticks, pure maple syrup - 2.95 
- ♦ Full-size butter croissant - 3.50 
- ♦ Pancake, pure maple syrup - 3.95 
- ♦ Cheddar & chive tater tots - 4.95 
- ♦ Nutella stuffed waffle - 5.95 
- ♦ Mini egg salad croissant - 6.95 
- ♦ Mediterranean quiche - 6.95 
- ♦ Melon fruit cup - 6.95   
- ♦ English muffin breakfast sandwich, sausage patty & egg patty - 6.95
- ♦ Black forest ham, Swiss, croissant bun - 10.95
- ♦ Smoked salmon mini bagel, cucumber, caper lemon cream cheese - 11.95



HOT & COLD BEVERAGES

COFFEE:

Equipment pickup charge will apply

- ♦ Small (36 cups), condiments - 95.00
- ♦ Medium (50 cups), condiments - 125.00
- ♦ Large (100 cups), condiments - 250.00
- ♦ Tea (minimum 36 cups), condiments - 2.00/pp
- ♦ Almond, soy, and oat milk available upon request- Extra Cost

COLD DRINKS:

- ♦ Regular, diet pop - 2.00
- ♦ Assorted breakfast juices - 2.50
- ♦ Bottled water - 2.50
- ♦ Sparkling water - 3.00
- ♦ Flavored sparkling water - 4.00
- ♦ Cold pressed wellness shots - 6.50
- ♦ Cold press juice - 8.00
- ♦ Kombucha - 8.00



Vegetarian |



Gluten Free |



Vegan |



Lactose Free |



Halal

ALA CARTE SANDWICHES




Delivery Option: Minimum 20 guests
Pick Up Option: Minimum 10 guests

CHEF'S SPECIAL OF THE DAY

Chef's selection of sandwiches, one salad, one desert - \$20/PP





TRADITIONAL HEARTY SANDWICHES AND WRAPS:

Minimum 5 per sandwich or wrap

- ♦ Vegetarian sandwich, hummus, cucumbers, tomato, onion sprouts, cheese - 9.95 
- ♦ Egg salad wrap, scallions - 9.95 
- ♦ Tuscan tuna wrap, lemon sun-dried tomato aioli - 11.95
- ♦ Black forest ham sandwich, Swiss cheese - 12.95
- ♦ Chicken salad wrap, grapes, tarragon mayo - 13.95 
- ♦ Smoked breast of turkey, cucumber, cranberry aioli - 13.95
- ♦ Roast beef sandwich, cheddar, zesty horseradish sauce - 14.95
Halal, Gluten Free, Lactose Free, options available (extra charge will apply)



SIGNATURE SANDWICHES AND WRAPS:

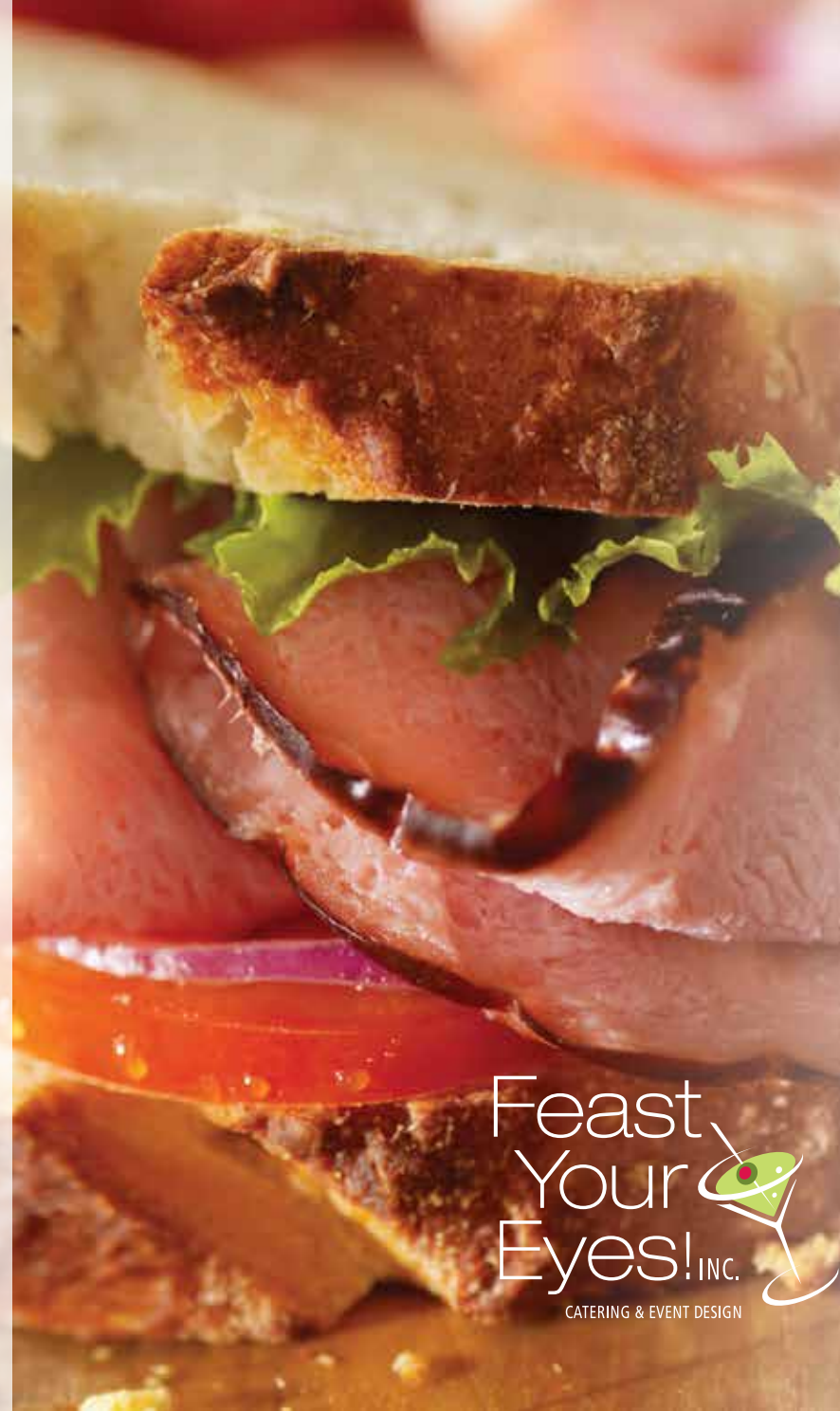
Minimum 5 per sandwich or wrap

- ♦ Classic grilled chicken BLT, lettuce, tomatoes - 16.95 
- ♦ Eggplant, roasted red peppers, goat cheese, arugula, balsamic glaze - 17.95 
- ♦ Tomatoes, buffalo mozzarella, nut free pesto, sea-salt - 17.95 
- ♦ Grilled balsamic chicken breast, fire roasted peppers, basil aioli - 17.95 
- ♦ Grilled honey flank steak, crispy onions, spicy tomato aioli - 19.95
- ♦ Triple decker club, black forest ham, turkey, bacon, Swiss cheese, honey dijon sauce - 20.95
- ♦ Hand cured Italian meat, provolone cheese, muffuletta, pesto mayo, panino - 20.95
- ♦ Classic porchetta, pesto verde, banana peppers, pickled onions - 22.95
Halal, Gluten Free, Lactose Free, available (extra charge will apply)

HEARTY WARM SANDWICHES AND WRAPS:

Minimum 5 per sandwich

- ♦ Falafel pita wrap, red cabbage, roasted carrots, lemon tahini dressing - 12.95 
- ♦ Meatball sub, zesty tomato sauce, shredded mozzarella - 14.95
- ♦ Parmesan-herb breaded boneless chicken, melted mozzarella, peppers, onions, tomato sauce - 15.95 
- ♦ Philly cheese steak, grilled onions, peppers, mozzarella - 18.95
- ♦ Beef birria burritos, dirty rice, salsa, cheddar, sour cream, peppers, onions - 18.95






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GRAB N'GO MEALS




Delivery Option: Minimum 20 guests
Pick Up Option: Minimum 10 guests

SANDWICH LUNCH BAG: 14.95/PP

Choice of:

- ♦ Black forest ham, Swiss cheese, dijon aioli 
- ♦ Smoked deli chicken, cheddar, pommery aioli 
- ♦ Chef selection vegetarian sandwich 

Includes:


- ♦ Bag of chips
- ♦ Bottle of water
- ♦ Biodegradable paper bag
- ♦ Individually sealed gourmet cookie - add 3.95
- ♦ Fresh Whole fruit - add 2.95   






EXECUTIVE LUNCH BOX

INDIVIDUAL BREAKFAST BOX: 24.95/PP

Choice of:



- ♦ Black forest ham, Swiss cheese, croissant bun
Replace ham with smoked turkey - add 3.00
- ♦ Smokey shredded tofu, herbed mashed avocado, spinach, croissant bun 

Includes:




- ♦ Breakfast juice
- ♦ Whole banana   
- ♦ Individually packaged cheddar cheese
- ♦ Biodegradable meal kit

INDIVIDUAL LUNCH BOX: 32.95

Choice of:

- ♦ Grilled honey flank steak, crispy onions, spicy tomato aioli
- ♦ Grilled balsamic chicken breast, fire roasted peppers, basil aioli 
- ♦ Eggplant, roasted red peppers wrap, goat cheese, arugula, balsamic glaze 

Includes:

- ♦ Chef's gourmet pasta salad
- ♦ Flavored sparkling water
- ♦ Gourmet cookie
- ♦ Fresh whole apple   
- ♦ Biodegradable meal kit

ALA CARTE LUNCH ADD-ONS

Delivery Option: Minimum 20 guests

Pick Up Option: Minimum 10 guests

CHEF'S HOME MADE SOUP OF THE DAY: 6.95/PP

- ♦Canadian split pea - Chicken noodle - Corn chowder
- ♦Cream of tomato basil - Minestrone - Butternut squash
- ♦Potato leek - Classic French onion - Cheese crostini- add 1.95
- ♦Beef Barley - Lasagna soup - add 1.95
- ♦Shrimp bisque - add 3.95

SIDE SALADS:

- ♦Pineapple slaw - 2.95
 - ♦Bruschetta pasta salad, fresh basil - 3.95
 - ♦Roasted red potato salad, red pepper, onion, mustard vinaigrette - 3.95
 - ♦Creamy potato salad, dill, hard boiled eggs - 3.95
 - ♦Grilled corn, edamame, red pepper salad - 3.95
 - ♦Mediterranean orzo salad - 4.95
 - ♦Quinoa, chick pea, tofu, peppers, herbed infused Moroccan sauce - 6.95
 - ♦Grilled vegetable platter, balsamic glaze - 7.95
- (eggplant, zucchini, peppers, mushrooms, carrots) | add asparagus 2.95

TOSSED SALADS:

- ♦Chef selection, mixed greens, tomatoes, cucumbers, matchstick carrots, sprouts, white balsamic vinaigrette - 4.95
- ♦California crunch salad, chopped lettuce, tomatoes, cucumbers, sprouts, toasted sunflower seeds, honey-grainy mustard vinaigrette - 5.95
- ♦Classic caesar salad, herb croutons, parmesan, lemon wedges, creamy garlic vinaigrette - 5.95 | add bacon crumble - 1.95
- ♦Kale caesar salad, herb croutons, parmesan, lemon wedges, creamy garlic vinaigrette - 6.95 | add bacon crumble - 1.95
- ♦Mandarin orange, romaine salad, sprouts, julienne peppers, honey dijon vinaigrette - 6.95 | toasted almonds - 1.95
- ♦Mango berry salad, baby field greens, toasted pecans, raspberry vinaigrette - 8.95
- ♦Greek salad, olives, feta, lemon herb vinaigrette - 8.95



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ALA CARTE LUNCH ADD-ONS

Delivery Option: Minimum 20 guests

Pick Up Option: Minimum 10 guests

AFTERNOON BITES :

- ♦Tricolor nachos, medium spicy salsa - 4.95 | add guacamole 2.50
- ♦Savory bistro pastries - leek & parmesan, spinach & feta, tomato & olives -5.95
- ♦Sliced fresh seasonal fruit platter - 5.95
- ♦Raw vegetables, house made dip -5.95
- ♦Toasted pita wedges, hummus 5.95
- ♦Assorted domestic cheeses, crackers - 6.95
- ♦Charred barbecue prawn, pico de gallo - 6.95
- ♦Meze platter, babaganoush, Moroccan hummus, tzatziki, kalamata olives, veggie sticks, flat bread bites - 13.95
- ♦Smoked salmon platter, dill caper cream cheese, shaved red onion, cucumbers, pumpernickel toast - 16.95

DESSERTS:

- ♦Portuguese custard tarts - 2.95
- ♦Assorted butter pecan tarts - 2.95
- ♦Italian cannoli - 2.95
- ♦Apple fritter - 2.95
- ♦Assorted jumbo gourmet cookies - 3.95
- ♦Classic Sfogliatella - 3.95 each
- ♦Assorted fluffy fried doughnuts (cocoa, cream, plain) - \$3.95 each
- ♦Assorted pastry squares - 3.95
- ♦Petite apple blossom - 3.95
- ♦Assorted Eclair's (chocolate, vanilla, coffee, mango passionfruit) - \$4.95 each
- ♦Gourmet dessert cups, lemon meringue, mango mouse, chocolate mouse - 7.95
- ♦French macaron - 36.00 | minimum 3 doz
- ♦Mini gourmet doughnuts - 42.00 | minimum 3 doz
- ♦Custom logo cakes, cookies, cupcakes, specialty desserts available



Vegetarian | Gluten Free | Vegan | Lactose Free | Halal

Call 905.454.0159 to place your order

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Web: www.feastyoureyes.ca

INDIVIDUAL LUNCHES

Delivery Option: Minimum 20 guests
Pick Up Option: Minimum 10 guests

BISTRO BOWLS

Minimum 5 of each kind excluding vegetarian

- ♦ **THE GREEK COUS COUS SALAD - 15.95**   
Falafel, seasonal vegetables, mixed greens, lentils, tomato, white balsamic vinaigrette
- ♦ **PANEER - 16.95**   
Chili paneer on a bed of quinoa, cherry tomatoes, sprouts, baby kale, spiced chickpea, lemon ginger vinaigrette
- ♦ **GREEK CHICKEN SALAD - \$17.95**  
Chopped romaine, grilled chicken souvlaki, feta, tomatoes, cucumbers, red onions, kalamata olives, lemon vinaigrette
- ♦ **GRILLED BALSAMIC CHICKEN -17.95**  
Grilled balsamic chicken, chickpeas, couscous salad, seasonal greens, cucumbers, tomatoes, matchstick carrots, basil goat cheese, white balsamic vinaigrette
- ♦ **TERIYAKI SALMON -21.95**  
Teriyaki salmon fillet, soba noodles, oriental vegetables, baby greens, sweet chili vinaigrette
- ♦ **MEXIAN FIESTA - 21.95**  
Chipolte shrimps, quinoa, greens, corn nibblets, black beans, cherry tomatoes, honey lime vinaigrette
- ♦ **HONEY FLANK STEAK -23.95**  
Honey soy flank steak, mixed seasonal greens, soba noodle, cucumber, sprouts, matchstick carrots sweet soy vinaigrette



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"COMFORT FEAST"

Delivery Option: Minimum 20 guests
Pick Up Option: Minimum 10 guests

- ♦ **SMOKEY BARBECUE CHICKEN LEG- 14.95** 
Grilled chicken leg smothered in our smokey barbecue sauce, vinaigrette potato salad, classic slaw, dinner roll, butter
- ♦ **HOMESTYLE MEAT LOAF - 14.95**
Hearty blend of premium ground beef, spices, savory beef gravy, garlic mashed potatoes, peas, dinner roll, butter
- ♦ **COCONUT CURRY STEW -14.95**   
Curry chickpea, lentils, carrots, kale stew, basmati rice, spiced roasted vegetables, naan bread
- ♦ **LOUISIANA STYLE PULLED PORK - 15.95**
Smokey pulled pork, kaiser bun, creamy slaw, vinaigrette potato salad
- ♦ **TEX MEX CHILI CON CARNE OR VEGETARIAN BLACK BEAN -17.95**
Our south of the border chili with a hint of heat, garden salad, dinner roll, butter
- ♦ **JERK CHICKEN SCOOPY DOO MAC & CHEESE - 20.95** 
Jerk Chicken, cavatappi pasta smothered in our velvety cheese blend topped with panko, Caribbean slaw, dinner roll, butter
- ♦ **NONNA'S ITALIAN ZITI AL FORNO - 19.95**
Baked rigatoni pasta, lean ground beef, rich oregano sauce, grated mozzarella cheese, crispy crumb topping, garlic bread, kale caesar salad (vegetarian version also available)

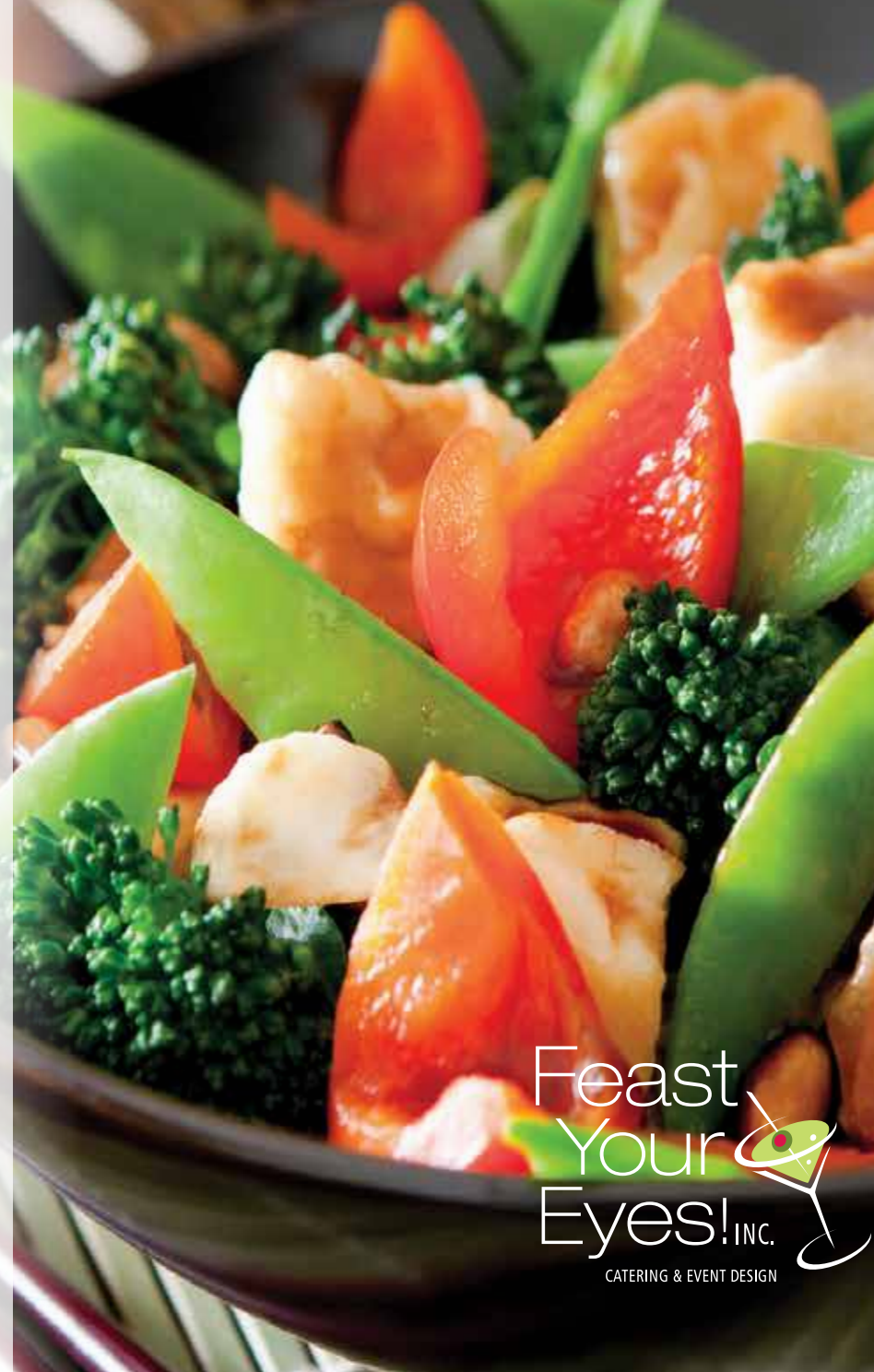
 Vegetarian |  Gluten Free |  Vegan |  Lactose Free |  Halal

HOT BUFFET LUNCH

Delivery Option: Minimum 20 guests
Pick Up Option: Minimum 10 guests

All meals listed below include:
Our daily chef salad, dinner rolls and butter
Additional items can be added A la Carte

- ◆ **OVEN ROASTED QUARTER CHICKEN - 17.95** 
Slow roasted quarter chicken pieces, rosemary garlic roasted potatoes
- ◆ **CLASSIC MEAT OR VEGETARIAN LASAGNA - 18.95**
Beef, tomato sauce, 3 cheese filling
Vegetarian spinach ricotta 
- ◆ **CHICKEN SCHNITZEL - 20.95** 
Breaded chicken cutlets, herb-buttered pappardelle
- ◆ **CHICKEN CACCIATORE - 23.95** 
A classic Italian stewed dish of prime cut chicken pieces, tomatoes, peppers, tender onions, rice pilaf
- ◆ **CHICKEN PICCATA - 23.95** 
Tender chicken breasts, buttery lemon-caper sauce, lemon orzo salad
- ◆ **CHICKEN SOUVLAKI - 24.95** 
Greek marinated chicken souvlaki (2 pp), warm pitas bread, tzatziki, herbed rice pilaf
- ◆ **CHICKEN FAJITAS - 2/PP - 25.95** 
Tender chicken strips with our blend of fajitas spice, pepper & onions medley, soft tortilla (2pp), dirty rice
Condiments: lettuce, salsa, cheddar cheese | Guacamole - add 1.75
- ◆ **PARMESAN CHICKEN - 26.95** 
Parmesan herb breaded boneless chicken breast, classic tomato sauce, mozzarella melt, penne pasta



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EXECUTIVE HOT BUFFET LUNCH

48 hrs notice required
Dinner serving add 3.95/PP

- ◆ **SHRIMP LO-MEIN - 25.95**
Flamed broiled shrimp skewers, tender noodles, crisp vegetables in a savory soy-infused sauce, chopped Asian salad, broccoli stir fry
- ◆ **PANKO CRUSTED BASA - 34.95**
Crusted basa fillet, butter caper sauce, herbed rice pilaf, steamed seasonal vegetables, California crunch salad, artisanal dinner rolls, butter balls
- ◆ **FLANK STEAK ROULADE - 37.95**
Succulent flank steak rolled & stuffed with a delectable herb blend, roasted baby potatoes & onion medley, seasonal vegetables, baby spinach salad, focaccia bread
- ◆ **OVEN BRAISED SMOKEY BEEF BRISKET - 39.95**
Smokey beef brisket au jus (4oz), sweet potato mash, roasted heirloom carrots chef salad, house vinaigrette, baguette wedges, butter
- ◆ **SALMON PINWHEEL - 43.95**
Spinach stuffed salmon pinwheel, saffron rice, French green beans, seasonal kale salad, French baguette, butter
- ◆ **BEEF & CHICKEN COMBO - 47.95** 
Slow roasted, wine braised beef short ribs (4oz), chicken skewer, roasted garlic mash, grilled vegetables, artisanal bread board, tomato & feta green salad

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Call 905.454.0159 to place your order
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Web: www.feastyoureyes.ca

INDIVIDUAL SEALED MEALS










Delivery Option: Minimum 25 guests
Pick Up Option: Minimum 10 guests

Minimum 20 meals
\$4.95/PP surcharge will apply if less than 20
No less than 5 per each kind

INDIVIDUAL SALAD MEALS

- ♦ **MEDITERRANEAN QUINOA SALAD - 20.95** 
Bed of mixed greens, lentils, peppers, red onion, olives, feta, lemon vinaigrette
- ♦ **GREEK COUS COUS SALAD - 20.95** 
Bed of mixed greens, seasoned cous cous, chick peas, peppers, feta, red onion, lemon vinaigrette
- ♦ **THAI SHRIMP SALAD - 25.95** 
Bed of mixed greens, mandarin oranges, fresh fennel, toasted almonds, sesame Thai vinaigrette
- ♦ **TERIYAKI SALMON - 25.95** 
Bed of mixed greens, Soba noodles, green beans, vegetable medley
- ♦ **HONEY SOY FLANK STEAK SALAD - 25.95** 
Bed of mixed greens, cucumbers, sprouts, matchstick carrots, sweet soy vinaigrette
- ♦ **GREEK CHICKEN SALAD - 25.95** 
Chopped romaine, grilled chicken souvlaki, feta, tomatoes, cucumbers, red onions, kalamata olives, lemon vinaigrette

INDIVIDUAL WARM MEALS

- ♦ **SMOKEY BARBECUE CHICKEN LEG SUPREME - 20.95** 
Roasted garlic mash, seasonal vegetables
- ♦ **BUTTER CHICKEN - 25.95** 
Basmati rice, spiced roasted vegetables
- ♦ **SWEET CHILI SHRIMP SKEWERS- 25.95** 
Fried rice, seasonal vegetables
- ♦ **SALMON FILET - 25.95** 
Rice pilaf, green beans
- ♦ **SWEET & SOUR CHICKEN - 25.95** 
rice, seasonal vegetables
- ♦ **CHICKEN PICATA - 25.95** 
Lemon orzo, seasonal vegetables
- ♦ **BREADED CHICKEN PARMESAN -25.95** 
Penne pasta, tomato basil sauce
- ♦ **CHICKEN SOULVAKI - 25.95** 
Rice pilaf, grilled peppers, tzatziki
- ♦ **CLASSIC BEEF BRISKET - 32.95** 
Roasted garlic mash, seasonal vegetables

ORDERING INFORMATION

MINIMUM 48 HOURS NOTICED REQUIRED

GENERAL INFORMATION

GUEST COUNT MINIMUM

Monday - Friday
Delivery, 20 guests | Pick up, 10 guests
If your guest count does not meet the minimum requirement, please inquire

♦ **Pickup location:**
23 Mc Murchy Ave. N, Brampton, Ontario

CUSTOM INQUIRES

- ♦ Custom menus available
- ♦ Higher minimum orders and pricing will apply for dinner, weekends and holidays
- ♦ Substitution of ingredients at the Chef's discretion
- ♦ Special dietary meals available (lactose, gluten free, vegan, halal)
- ♦ Surcharge of \$25 per meal
- ♦ Prices subject to change without notice based on market value

CANCELLATION POLICY

- ♦ 50% total order will be charged for cancellations 48 hours prior
- ♦ 100% total order will be charged for cancellation 24 hours prior
- ♦ 100% total order will be charged for cancellation 72 hour prior (holiday season)

DELIVERY & PICKUP

- ♦ Delivery available from Monday to Friday 8:00 am - 4:00pm
- ♦ Pickup of equipment next work day
- ♦ \$75 delivery charge for all **COLD LOCAL** area drop off between 8:00am - 2:00pm
- ♦ \$95 delivery charge for **HOT LOCAL** area drop off between 8:00am - 2:00 pm
- ♦ Please allow one (1) hour window for all deliveries

Extra charges will apply to:

- ♦ Same day pickup
- ♦ Deliveries beyond our local area
- ♦ Deliveries outside our normal delivery schedule
- ♦ Deliveries on weekends or holidays
- ♦ Failure to return all equipment will incur replacement charges
- ♦ Delivery charge is subject to change*

RENTAL OPTIONS

- ♦ Disposable dinnerware, serving utensils - \$2.50
- ♦ Rental Chafing Dish - \$30 each
- ♦ Event rentals and staffing available
*please inquire

After hour emergency contact: Paula, 416.938.4853



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