

Hors D'oeuvres and Appetizers

Fresh Vegetable Crudités & Dip

A colourful arrangement of crisp vegetables including: baby carrots, broccoli, cauliflower flowerets, zucchini spears, red and green peppers, celery fingers and cherry tomatoes. You have your choice of either our signature dilled dip or our herb and spice dip.

Small - 29.95 / Large - 39.95

Mediterranean Platter

An elegantly presented basket of fresh vegetable crudités including baby carrots, celery, broccoli and cauliflower flowerets and cherry tomatoes accompanied by our own traditional hummus, baba ganouj and tzatziki sauces and served with a selection of seasoned pitas and Armenian flatbreads.

49.95

Cheese & Vegetable Assortment

This platter is a combination of combination of cheddars; Swiss, Edam and havarti cubes garnished with fresh grapes and accompanied by an assortment of fresh vegetables crudités with our dilled dip. A great starter for any luncheon! This platter is served with crackers.

Small - 29.95 / Large - 49.95

Stuffed Pumpernickel Platter

A jumbo dark pumpernickel filled with our water chestnut and vegetable dip surrounded by an assortment of gourmet breads for dipping.

29.95

Gourmet Hors D'oeuvre Platter

0Smoked salmon and cream cheese canapés with tiny capers, stuffed chicken pinwheels en crouete with mandarin, rare roast beef canapés with cracked peppercorns and fresh strawberry garnish.

36 pcs - 49.95

Cocktail California Platter

A colourful selection of bite size California wraps filled with: teriyaki grilled three colour peppers, shallots, sprouts and grilled seasoned eggplant, mesquite grilled breast of chicken, smoked salmon and cream cheese with tiny capers, sweet purple onions and Asian spiced beef.

49.95

HOT SOUP

Add Our Fresh made Soup to any

Sandwich Platter - 3.50 pp

Tomato and Fresh Herb Bisque

Or Hearty Beef and Barley

The Corporate Gourmet

Corporate Catering & Consulting — www.thecorporategourmet.com

Complete Luncheon Packages

Package # 1

Sunset Salad
Jumbo Sandwich platter
Cookies and Squares
12 + 12.95

Package # 2

Fresh Vegetable Platter
California Sandwich
Platter
Fresh Fruit Platter
12+ - 13.95 PP

Jumbo Sandwich Platter

A great selection of Jumbo Kaisers & Onion Buns filled with Our Own Seasoned Roast Beef, Smoked Virginia Ham, Pure Turkey Breast, Seasoned Pastrami, Tuna Salad and Egg Salad. This platter is accompanied by an assortment of Pickles with all condiments served on the side.

10-15 - 8.95 pp/ 16+8.50pp

Sampler Platter



Our best Sandwich selection that is sure to please everyone at the meeting. We combine our Jumbo Sandwiches, Executive Sandwiches and our California Platter and

accompanied with our selection of pickles.

10-15 - 11.95pp / 16+ - 11.50pp

Executive Sandwich Platter

A selection of deluxe sandwiches served on Marbled Rye, Fresh Baked Croissants and Herbed Focaccia. Our Deluxe Fillings include Smoked Salmon & Cream Cheese, Crab Salad, Pure Turkey Breast with Cranberry Compote, Medium Rare Roast Beef and Seasoned Pastrami.

10-15 - 12.95 pp / 16+ 12.50pp

California Platter

Our popular Assortment of Tomato, Spinach and Pesto Tortillas filled with Smoked salmon, and Cream Cheese, Mesquite Grilled Chicken and Teriyaki Grilled Vegetables. To compliment our wraps, we serve a white and whole Wheat Pitas filled with Chicken Caesar, Medium Roast Beef with Tzatziki and fresh Crisp Vegetables tossed in and Italian Vinaigrette.

10 - 15 - 11.95pp / 16+ - 11.50pp

705-812-0002

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Salads

Sunset Salad

Our Most Popular Salad of Three Greens with Raddichio tossed with Sweet Purple Onions, Toasted Almonds and Sweet Mandarin Orange served with our Poppysseed Dressing.

2.95pp

Tri-colour Fusilli Pasta Salad

Our most popular Pasta Salad has an array of Crisp Fresh Vegetables With Fresh Herbs and tossed with our Light Vinaigrette.

2.95 pp

Classic Caesar Salad

With Fresh Grated Parmesan, REAL Bacon Bits and Seasoned Croutons.

3.95pp

Chef Salad

Served with an assortment of Individual Dressings on the side.

2.95pp

Desserts

Gourmet Cookies & Squares

A selection of Our Fresh Baked Cookies including English Toffee, Double Chocolate, Chocolate Macadamia, Peanut Butter, Chocolate Chip and Reeses Chip Cookies complimented by a selection of Bite Size Macaroon Madness, Triple Chocolate, Apple Crumble, Nanaimo & Lemonburst Bars. (we recommend 2-3 per person)

Small - 30 pcs - \$27.95 / Large - 60 Pcs - \$42.95

Fresh Fruit Platter



A selection of Sliced Seasonal Fresh Fruits all attractively arranged and ready to serve. Great as a Light Dessert or an Afternoon Snack.

Small 29.95/Large 49.95

All of our products are prepared by Graduate students from the Liaison College Chef Training program. We use only the freshest ingredients and prepare all of our products ala minute to insure you have the best products we can deliver.

www.thecorporategourmet.com

Cold Drinks - 1.75

A portion of your order will be donated to the charity of your choice. Our approved Charities are: RVH, Easter Seals, MADD Canada, Cancer Society, Heart and Stroke Foundation

Disposable Dishes - n/c

Suggested Buffet Dinner Menu

Winter Greens with Ginger Dressing
Roasted Sweet Potato Salad
Market Fresh Vegetable Crudite
with Herb and Garlic Dip

Roasted Hand Carved AAA Alberta Sirloin of Beef
Chilled West Coast Darné of Salmon with Tarragon Vermouth Sauce

Dauphinois Potatoes
Bouquet of Fresh Vegetables Sautéed with Butter and Fresh Thyme
Fresh Rustic Rolls and Butter

Deluxe Cheese Board Display with Fresh Fruit Garnish & Gourmet Crackers and Grissini Breadsticks

Chocolate Cheesecake
Fresh Brewed Coffee & Tea

Event Services

Complete Rental Service
Marquis Tent Rentals
Venue Décor Service
Disc Jockey & AV Rental
Uniformed Service Staff
Professional Chefs
Meal Preparation Service

The Corporate Gourmet uses only trained Culinary professionals from Liaison College.

Interested in Learning how to cook?

Visit www.lcbarrie.com for a full list of Culinary Classes

www.thecorporategourmet.com

Our Policies and Commitment to our clients and our community

The Corporate Gourmet specializes in cocktail events and full service catering. Our fully trained staff look after every detail of your event from inception to follow-up. All of our staff are fully trained graduate Chefs from Liaison College.

Our Mission is:

To surpass our clients expectations in all aspects of our service

Outstanding Service

Before, during, and after your event

Quality Assurance

By using only the freshest and finest quality ingredients in the preparation of our menus

Unwavering Commitment

To ensuring every detail of your event meets or exceeds your expectations

Our Commitment to our Community

The Corporate Gourmet is pleased to support our local charities. We pledge a portion of every dollar to the charity of your choice. Our local partners are

Royal Victoria Hospital
Canadian Cancer Society
Heart and Stroke Foundation
MADD Canada
Easter Seals

Our catering coordinators will ask you where you would like your donation to be allocated. Each month our partners will personally thank each client for their support. Our goal is to make our community as strong as possible

Delivery available!

Corporate Luncheons

Meetings

Gala Events Grand Openings

Product Launches

705-812-0002

The Corporate Gourmet
Corporate Catering & Consulting www.thecorporategourmet.com

The Corporate Gourmet

Corporate Catering



New Menu Items
and
New pricing!

No Charge

Local Delivery

on orders over 150.00

Valid Mon - Friday (9:00 - 5:00)

705-812-0002

Food, Service, Reliability

Serving Barrie and Area

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