



Catering Menu

Contact:

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We have more choices than the menu items here;
and can always accommodate your special needs
and requests; as well as your budget

Owner cares

Professional and full personal attention!

555 Richmond Street West, #102, Toronto, Ont., Canada M5V 3B1

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BREAKFAST



Section One: Room Temperature (min. 6)

Breakfast Delicate

Selected Delicate Breakfast Mini--savory & sweet mini Danishes, mini grains, and spinach/ham & cheese croissants, cheese sticks, breakfast loaves, etc., served with sweet butter and preserves. 2 pieces per person: \$5.50

Continental Breakfast

A selection of freshly baked large muffins, croissants, scones, Danishes and breakfast loaves, bagels served with sweet butter and preserves, cream cheese etc.

1 piece per person \$4.50

Bagel Basket

Assorted bagels with display of cream cheese, Havarti, Swiss cheese, old cheddar, tomato and cucumber slices and lettuce. \$4.95 per person

Smoked Salmon Display

Smoked salmon display with assorted bagels, sliced cucumbers, tomatoes, capers, shaved red onions, lemon and cream cheese. \$13.95 per person

Mini Lox

Assorted mini bagels filled with cream cheese, smoked salmon, capers, shaved red onions (optional). \$4.95 per unit

Fruit Tray

Fresh seasonal fruit and berries display \$4.95

Fresh Fruit Salad

Choice of minted, or citrus, or ginger & mint infused fresh seasonal fruit \$4.95

Fresh fruit kebob

(6 Inches) \$3.50

With honey yogurt dip \$3.95

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Yogurt, granola and berry parfait

Vanilla yogurt, homemade granola, and seasonal fresh berries \$5.25

Individual fruit yogurts \$2.50**Assorted Room Temperature Breakfast Mini Wraps**

Bacon-scrambled egg, smoked salmon -cream cheese, grilled veggie - sun dried tomato frittata. \$2.50 Per Piece (min. 8 pcs of each kind)

Section Two: Special Oriental Feature**Dim Sum**

Freshly steamed Har Gau (prawn dumpling), Siu Mai, Beef ball, B.B.Q pork bun, chicken bun, sesame bun, Sticky rice in Lotus Leaf. \$16.95 per dozen, min 3 dozens

Section Three: Hot Breakfasts (min. 6)**Farm fresh Ontario eggs**

Scrambled with rosti potatoes or O'Brien potatoes, your choice of bacon, ham or sausage. \$11.95

Rolled omelette

With your choice of Spinach, tomatoes, sun dried tomatoes, green onions, mushrooms, grilled vegetables, peppers, green onions, swiss cheese, cheddar, goat cheese, bacon, sausage, ham and smoked salmon served with rosti /or O'Brien potatoes.
\$11.95

Egg Benedict

Poached egg with your choice of sliced ham or turkey breast on English muffin with hollandaise sauce \$8.95

Egg Burrito

Scrambled eggs with your choice of cheese or vegetables served with salsa.
\$ 8.95 per person

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Add pea meal bacon \$ 2.50 per person

Cinnamon French Toast

Served with maple syrup
\$2.95 per person (1 slice pp)

Buttermilk pancakes

Served with maple syrup \$4.95 per person

Section Four: Breakfast Hors D’oeuvres

\$2.95 per pieces (min 1 dozen of each kind) –choices of

- Banana caramel French toast
- Raisins and dried fruit French toast puddings
- Roasted pears, thyme & brie tartlets
- Ricotta, raisin and confit orange crepe roulade
- Apple, cinnamon and mascarpone crepe roulade

SANDWICHES

- | | |
|--|-----------------------|
| With regular salad—leaves and/or starch salad: | add \$3.95 per person |
| With supreme salad : | add \$4.95 per person |
| With assorted jumbo cookies: | add \$2.95 per person |
| With assorted desserts: | add \$3.95 per person |

Section One: Saisons’ Gourmet: \$7.95 pp

Choice of an assortment of our gourmet and signature sandwiches & wraps Platter:
Made with assorted freshly baked sliced bread, wraps and buns
Sandwich filling to include: tuna salad, egg salad, salmon salad, smoked turkey, ham and cheese, grilled chicken breast, Roast beef, grilled vegetables.

Section Two: Saisons' Signature \$8.75

Saisons choice of Saisons Signature sandwiches and wraps listed below:

1. **CHIPOLTE**

Grilled, grain feed, lime peppercorn, marinated chicken breast on sourdough bread with roasted corn relish – shaved fennel - lime aioli and leaf lettuce.

2. **SMOKY \$**

Thinly sliced smoked chicken in sundried tomato wrap with granny smith apples – smoked mozzarella – olive oil radicchio, salsa Verde and baby greens.

3. **EAST MEET WEST**

Nobu style marinated seared Atlantic salmon on triangle buns with wasabi mayonnaise - daikon slaw – steamed edamame and tatsoi greens.

4. **TONNO-CAPPERI**

Olive oil light Italian tuna on toasted garlic rubbed ciabatta bun with Tuscan bean ragu – ripe tomatoes – hard boiled eggs - fresh basil and watercress.

5. **TRIPLE A**

Dry rub marinated, grilled flank steak on crusty bread with charred yellow onion – oven cured tomatoes- grainy mustard, horseradish spread and butter lettuce.

6. **DELI STYLE**

Montreal style turkey breast pastrami on pumpernickel bread with honey mustard mayo – strubs pickles - tomatoes and coleslaw.

7. **SALUMERIA**

Italian prosciutto on ciabatta baguette with pepperonata – vegetable pesto – fresh ricotta and arugula.

8. **CAPONATA**

Marinated artichoke – grilled eggplant – roasted pepper caponata – olive salad and goat cheese overnight pressed sandwich.

9. **NEW ORLEANS**

Blackened Cajun marinated chicken tenderloin whole wheat wrap with onion sprouts, lettuce, cheddar cheese, mustard remoulade spread.

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Section Three: Saisons' Low-Carb Rolly-Poly Sandwiches

\$60 per dozen (min. 1 dozen of each kind); Regular size--\$8.95 pp

- Asian fried shrimp with baguette cups
- Mexican grilled chicken with Pico de Gallo and lime aioli
- Triple A beef strip loin with seed mustard mayo, roasted Roma tomatoes and crispy lettuce
- Tuna Nicoise (Pan Bagnat)
- Grilled fresh Atlantic salmon steak , avocado and watercress with wasabi aioli
- Brie, asparagus, green apple and cranberry chutney
- Marinated artichoke, grilled eggplant, roasted pepper caponata, olive salad

Section Four: Saisons' Grilled Panini \$8.95 pp

1. Black forest Ham with Old Cheddar Cheese \$8.95
2. Pesto Grilled Chicken Breast with Asiago Cheese \$8.95
3. Tuna Artichoke White Bean spread & Bruschetta \$8.95
4. Prosciutto, Roasted Pepper & Mozzarella cheese \$8.95
5. Grilled Vegetable & Goat Cheese \$8.95
6. Swiss Melt Panino-Lightly breaded chicken breast filled with Swiss cheese and turkey breast topped with sliced tomatoes and honey mustard spread \$8.95
7. B.B.Q. Meatball on submarine bun \$8.95
8. Turkey Club –roasted turkey breast & bacon stripes on ciabatta \$8.95
9. Chicken parmesan on whole wheat Kaiser bun \$8.85

SALADS

Section One—Evergreen Leaves Salad \$4.50

Caesar Salad

Romaine, croutons, parmesan cheese and creamy Caesar dressing

Mixed Greens

Assorted baby greens garnished with cucumber cherry tomatoes and carrot julienne.

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Greek Salad

Diced tomatoes, cucumbers, green peppers, olives, red onion and feta cheese in oregano Greek dressing

California Garden Salad:

Brunoise of assorted vegetables marinated in basil vinaigrette

Broccoli Salad:

Broccoli florets, red peppers, onions, sesame seeds with balsamic vinaigrette

Beet Salad with Bermuda onions in vinaigrette

Carrot and Raisin salad in vinaigrette

Cole slaw creamy or in vinaigrette

Mango and cilantro salad with cucumber, onions in lemon vinaigrette

Mediterranean salad: tomatoes, artichoke hearts, feta cheese, oregano vinaigrette

Oriental steamed vegetable salad with Thai sesame dressing

Section Two: Starch Salad \$4.50

Pasta Salad

Tri-color fusilli and/or penne pasta with vegetable julienne & sundried tomato dressing

Potato Salad

Klondike roasted potatoes with scallions, celery, peppers and Dijon mayonnaise dressing

Moroccan Couscous Salad

Couscous with chick peas, raisins, tri colour peppers and citrus dressing

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Grain and Bean Salad

7 grains and black beans with vegetable confetti in lemon parsley dressing

Soba Noodle Salad

Soba noodle and stir fry vegetable with Asian dressing (sesame oil, soy sauce, Lime zest)

Israeli Couscous Salad: Israeli couscous with diced red, green and yellow peppers, green onions, in lemon vinaigrette

Nicoise Salad: Mini potatoes, tomatoes, green beans, Kalamata olives, onions, in Dijon mustard vinaigrette

German Potato Salad:

Mini potatoes, onions, celery, peppers in Dijon mustard vinaigrette

Pommery Potato Salad:

New potatoes, green onions, creamy whole grain mustard dressing

Bowtie Pasta Salad:

Bowtie pasta with snow peas, red peppers, sesame sees, balsamic vinaigrette

Pasta Primavera Salad:

Rotini with steamed vegetables in creamy basil dressing

Orzo Pasta Salad: Orzo pasta with spinach, roasted red peppers, grilled onions in roasted red pepper and goat cheese dressing

Greek Pasta Salad:

Roniti pasta, tomato, cucumber, Bermuda onions, Kalamata olives, feta cheese in oregano vinaigrette

Penne Pasta & Sun-Dried Tomatoes Salad

PENNE PASTA WITH SUN-DRIED TOMATOES, BLACK OLIVES, ONIONS, PEPPERS, HERB VINAIGRETTE

THAI NOODLE WITH FRESH JULIENNED VEGETABLES IN A TERIYAKI DRESSING

WHITE AND WILD RICE SALAD WITH DICED CELERY, CARROTS, GREEN ONIONS, PEPPERS IN FRESH HERB INFUSION

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Section Three: Salad Supreme --4.95 pp

Spinach Salad

Baby spinach, red onions, hard boiled eggs, orange segments and red pepper julienne.

Caprese Salad

Charred red, yellow cherry tomatoes, basil and baby bocconcini in lemon olive oil dressing

Tabbouleh Salad:

Fine chopped parsley, diced tomatoes, finely sliced green onions, chopped mint, diced cucumber cracked wheat etc

Baby Spinach salad with sliced mushrooms, bean sprouts, tomato wedges, eggs with creamy garlic dressing

Baby Spinach salad with mixed berries, raspberry vinaigrette

Baby Spinach salad with mandarin segments and toasted sliced almonds with citrus vinaigrette

Mixed greens with poached pears and blue cheese in tropical pear and guava dressing

Tuscan Salad: bed of organic greens topped with grilled vegetables & shaved gouda cheese, balsamic vinaigrette

Curried Israeli Couscous:

Israeli Couscous with grilled pineapple, raisins, dried apricots and pine nuts

Bermuda potato: diced potato, egg, green peas, celery, carrots, creamy dressing

Cheese Tortellini oven roasted tomatoes, tomato pesto dressing

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Boston Bibb salad with radicchio leaves, hearts of palm & roasted sliced almonds

Arugula watercress and asparagus salad with balsamic vinaigrette

Pecan & Pear Salad

Radicchio, Boston, Belgium endive, watercress w/honey grilled pears, crumbled goat cheese and sherry grape seed oil dressing

Chef's Continental Salad

Baby spinach and other greens topped with mix fresh summer berries served with raspberry vinaigrettes

Section Four:

Composed Salad

(Completed menu) \$19.95 pp min. 20 people

Curried chicken, celery, apple and pecan salad(h)

Yellow fin Tuna Nicoise salad (h)

Grilled flank Steak and Klondike rose potato salad (h)

Dilled poached Salmon and seven grain, rice salad (h)

Soba noodles and stir fry vegetable salad (h)

Roasted eggplant and tri colour pepper mille feuille(h)

Fresh seasonal fruit salad (h)

Vegetarian friendly set up with protein on one side and salad on the other

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Section Five: Entrée Salads

---minimum 6 portions each selection; some of these salad selections are only available if ordered the previous day

Oriental Beef Salad with julienne peppers, carrots and onions in Thai sesame dressing

Curried Chicken Salad with raisins and apples and celery in creamy curry dressing

Chicken Salad with snow peas in creamy dressing

Tuna Nicoise

Grilled tuna, French green beans, hardboiled egg, tri- color peppers, red onions, tomato potato, cucumber, olive, anchovy (optional) on a bed of mesclun lettuce with red wine vinaigrette

Mediterranean Salad

Iceberg lettuce, grilled chicken, cherry tomatoes, red and green peppers, red onions, olives, feta cheese, radishes, oregano vinaigrette

Cobb Salad

Mixed greens, grilled chicken, bacon pieces, avocado, baby corn, cherry tomatoes, cucumbers, sliced eggs, honey Dijon, balsamic vinaigrette or poppy seed dressing

Deli Salad

Mixed greens, scoops of tuna, egg and salmon, shredded carrots cherry tomatoes, cucumbers, red and green peppers, red onions

Steakhouse Salad

Romaine and iceberg lettuce, sliced grilled flank steak, grilled onions, oven roasted red peppers, cucumber, cherry tomatoes, balsamic vinaigrette or creamy garlic

Healthy Beans Salad

Baby spinach, black beans, kidney beans, fava beans, green beans, chick peas, cucumbers cherry tomatoes, red and green peppers, baby corn, poppy seed, honey Dijon, or balsamic vinaigrette dressings

Fiesta salad

Mixed baby greens, Cajun chicken, baby corn, cherry tomatoes, black beans, avocado, shredded cheddar, ranch or balsamic vinaigrette dressing

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Vegan Salad

mixed greens, grilled tofu, artichoke hearts, cucumber, cherry tomatoes, red and green peppers, grilled Portobello mushrooms, shredded carrots, shredded beets, broccoli florets, grilled asparagus, baby corn, balsamic vinaigrette, French or Italian dressing

Asian Salad

spinach, iceberg and romaine, grilled chicken breast, grilled shrimp, hearts of palm, carrots, celery, snow peas, toasted almonds, mandarin oranges, crispy noodles
Thai sesame dressing

Protein salad

mixed greens, grilled salmon, grilled chicken, grilled flank steak strips, sliced eggs, shredded cheddar, cherry tomatoes, cucumbers, roasted red peppers, baby corn, shredded carrots, balsamic vinaigrette, poppy seed, French or Italian dressing

Grilled Chicken Caesar

Romaine lettuce, grilled chicken breast or grilled shrimp, garlic croutons, reggiano cheese, cherry tomatoes, Caesar dressing

Smoked salmon treat

Boston Bibb with spinach, smoked salmon, sliced eggs, Bermuda onions, capers, sundried tomatoes, poppy seed, white balsamic vinaigrette

Niçoise salad

Mixed greens, pepper crusted tuna or grilled salmon, green beans, olives, cherry tomatoes, Bermuda onions, mini red skinned potatoes, Dijon vinaigrette

ROOM TEMPERATURE PLATTERS

Served with bread and appropriate condiments, min. 6

. **Asian and Provencal Grilled Chicken Breast** \$16.95 per person
Marinated, skinless, served with mustard, mayonnaise, chipotle and tapenade aioli.

Assorted chicken platter: choice of rosemary, teriyaki, lemon pepper, BBQ, thyme

Hoisin and Montreal Grilled Flank Steak \$18.95 per person
Marinated, sliced, and served with mustard, mayonnaise, and chipotle and horseradish aioli.

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Maple Glazed Salmon

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Served with fruit salsa and lemon scallion aioli.

Seafood platter: assortment of shrimp, grilled salmon, lobster tails, marinated scallops & smoked mackerel

Smoked salmon platter: with dill cream cheese balls, capers, Bermuda onions, chopped eggs and lemon

Shrimp platter: jumbo shrimp served with lemon and cocktail sauce 6pcs per person

Antipasto platter: prosciutto, kolbassa, salami, bocconcini, grilled vegetables, olives and artichokes 14.95

Deli Platter.

\$15.95 per person

Roast beef, black forest ham, grilled chicken, turkey, smoked meat and salami served with mayonnaise, mustard, horseradish and pickles.

Cheese Platter.

\$ 5.95 per person

A selection of domestic cheeses with crackers garnished with dry and fresh seasonal fruit

A selection of import and domestic cheeses with crackers garnished with seasonal fresh & dried fruit

\$6.95 per person

Vegetable & Dip

\$4.95 per person

Seasonal fresh cut vegetable—carrot, celery, broccoli, tri-colour peppers, etc. with home make dipping sauce

Relish Tray: pickles, pearl onion, olives and marinated vegetables

Grilled vegetables: an assortment of grilled vegetables with herbed goat cheese

Assorted pates: a selection of pates garnished with pickles and olives. Served with crackers & pumpernickel bread

PARTY PLATTERS

Tea Sandwiches.

Assorted egg, tuna, smoked salmon, cucumber, cream cheese; finger, spiral and square.
\$ 19.50 per dozen (min. 3 dozen)

Mini wraps.

To include chicken, roast beef, smoked salmon, ham and cheese, grilled vegetables, egg salad, tuna salad.
\$27.00 per dozen (min. 3 dozen)

Vietnamese Salad Rolls

Grilled chicken, rice noodles and sprouts.
Shrimp, rice noodles and pea shoots.
Carrots, snow peas, peppers, scallions, rice noodle.
\$ 33.00 per dozen (min. 2 dozen)

Satay Platter

Asian beef, herb chicken, cherry tomato baby bocconcini, maple glazed salmon skewers served with chipolite, tapenade, lemon scallion aioli.
\$ 33.00 per dozen (min. 2 dozen of each kind)

HOT BUFFET

Fish Entrée

Poached Cod fillet

topped with spinach, Swiss cheese, parmesan al forno with cream veloute.

Pan seared maple glazed Atlantic salmon

New Orleans fish cake with homemade tartar sauce

Grilled tilapia fillet with salsa verde

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Grilled or poached salmon with choice of sauce: mustard seed, hollandaise or roasted red pepper, served with choice of vegetables and starch

Shrimp stuffed filet of sole

with lemon butter sauce served with choice of vegetables and starch

Shrimp in garlic butter sauce served with rice pilaf

Shrimp and scallop brochette served with rice pilaf

Salmon kebobs served with rice pilaf

Grilled sword fish with roasted red pepper or mustard seed sauce served with choice of vegetables and starch

Tilapia oven baked with tomatoes and onions served with lemon roast potatoes or rice

Seafood casserole with shrimps, scallops and salmon

Shrimp stir fry with rice or oriental noodles

Beef Entrée

Emince of Beef tenderloin in green peppercorn and mushroom sauce

Sautéed beef in roasted shallot, red wine, thyme sauce

Medallion of beef Nicoise with olive, tri-colour peppers and dried tomatoes

Beef stroganoff with buttered egg noodles or rice

Beef bourguignon with buttered bowties pasta or rice pilaf

Hungarian goulash with rice pilaf

Beef kebobs with lemon roast potatoes or rice pilaf

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Beef teriyaki with mushrooms served with oriental noodles or vegetable fried rice

Sliced roast beef with gravy choice of starch and vegetables

Chicken Entrée

-----**Choice of sauce:**

1. pesto cream,
2. mushroom wine,
3. mushroom cream,
4. mustard seed,
5. port wine or
6. roasted red pepper

Stuffed chicken breast choice of stuffing:

1. spinach, asparagus and goat cheese or
2. wild mushroom or
3. broccoli and cheese
4. Leek-sundried tomato, and goat cheese

Grilled chicken medallions with citrus cranberry sauce

Chicken scaloppini al limone or Marsala sauce.

Chicken souvlaki (kebob) with Greek salad and pita wedge

Our famous chicken pot pie

Grilled or seared breast of chicken: choice of sauce, vegetables starch

Chicken parmesan with penne in tomato sauce

Chicken breast in Spanish sauce (with sautéed peppers and onions in tomato salsa) served with Mexican rice or rice pilaf

Curried chicken served with basmati rice

Indian butter chicken served with basmati rice or jasmine rice

Chicken casserole

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Vegetarian Entrée

Chick peas-tofu-vegetable green curry
Grilled sundried tomato polenta tower
Roasted peppers, sundried tomatoes, navy bean ragout
Ratatouille Provençal
Spinach and ricotta crepes

Choice of starch sides:

1. Roast mini potatoes,
2. scallop potatoes,
3. mashed potatoes,
4. lemon roast potatoes,
5. roasted yams, rice pilaf,
6. white and wild rice,
7. penne in tomato sauce,
8. rotini with fresh herbs and butter
9. Grains & wild rice pilaf

Choice of vegetables:

1. green beans amandine,
2. broccoli florets,
3. cauliflower florets,
4. vegetable medley,
5. glazed carrots or ratatouille

Pasta Entrée

Tortellini or **Manicotti** with your choice of tomato sauce, white sauce or rose Al forno:
beef/or turkey Bolognese
grilled Vegetables
three Cheeses

Penne Grilled Chicken

Penne with herbs, sundried tomatoes, grilled sliced chicken, sautéed tri-colour peppers, basil puree, and your choice of sauce.

Penne with meat balls in tomato sauce

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Farfalle Alfredo

Farfalle with bacon bits in parmesan cream sauce.

Rigatoni Italian Sausage

Rigatoni with sweet Italian sausage, crimini mushrooms, roasted garlic, oregano and your choice of sauce.

Tri-Colour Fusilli Veal Ragout

Tri-colour fusilli with slow braised veal, tomatoes, white wine, thyme, and demi-glaze

Pasta Carnival

Tri colour Fusilli; Whole Wheat Penne; with Basil Chicken, roasted pepper, zucchini, sun dried tomatoes, roasted garlic, in light oven-dried plum tomato sauce.

Orchieti Sicilian (Vegetarian)

Orchiete with grilled vegetables, sundried tomatoes, olives, roasted garlic olive oil or your choice of sauce

Pasta Carnival Marinara

With shrimp, scallops, calamari, capers, garlic, basil and marinara sauce

Pasta primavera in cream, tomato or rose sauce**Beef Lasagna**

5 layers of pasta with slow cooked beef, basil-tomato sauce, and mozzarella

Four Cheeses Lasagna

5 layers of pasta with tomato sauce, mozzarella, parmesan, asiago, and fontina cheeses.

Roasted Vegetables Lasagna

5 layers of pasta with oven roasted seasonal vegetables, Italian herbs, tomato sauce, ricotta cheese and mozzarella

Oyster mushroom and Swiss chard lasagna with oven roasted tomatoes and béchamel

Rotini pasta with artichokes, sun dried tomatoes and asparagus in tomato, cream or rose sauce

Cheese tortellini in tomato or Alfredo

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Pizza Heart



\$24.95 per slab

Four Cheeses

Tomatoes, four cheese blend, fresh basil.

Pepperoni

Tomato sauce, pepperoni, mozzarella cheese

Vegetarian

Tomato sauce, market fresh vegetables, oregano, mozzarella cheese

Pesto grilled chicken

Pesto-grilled chicken, red onions, chilli flakes, mozzarella cheese

Mediterranean

Grilled eggplant, roasted red peppers, mozzarella and goat cheese

Calabrese

Tomato sauce, Italian sausages, mushrooms, mozzarella cheese

Meet lovers

Tomato sauce, Italian sausage, bacon, ham, pepperoni, tri-colour peppers, mozzarella cheese

Hawaiian

Tomato sauce, ham, green peppers, pineapple, mozzarella cheese

Seafood

Tomato sauce, shrimps, scallops, capers, mozzarella cheese

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Asian Influence

\$17.95

A variety of homemade Asian hot meals served with steamed rice/or noodles;

Sweet and Sour Chicken

Beef Broccoli

Black Bean Beef

Chicken/Beef /Vegetable Stir Fry

Beef/Chicken Teriyaki

Balti butter chicken

DESSERTS

Assorted handmade mini pastries/French Petit Four

Mini cheese cake, tarts, mini squares

\$ 4.95 per person

Assorted Jumbo Cookies

\$ 2.95 per person

Portuguese Custard Tart

\$3.95 per person

Individual Size Tarts 2"

\$3.95 per person

Assorted Biscotti Jumbo

\$2.95 per person

Special occasion cakes available on request

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Beverage



Pot of coffee/tea
Hot chocolate
Pop /water/small juice
V8 , Perrier A
Tropicana , other large juice

\$16.95 per pot
\$2.65 per person
\$1.95
\$1.65/\$2.65
\$2.95/\$2.65

HORS D'OEUVRES

\$3.00 per piece

Cold Hors D' Oeuvres

- Gravlox salmon tartar on corn bread
- Sesame crusted yellow fin tuna with wasabi aioli and pea shoots on Asian spoon
- Beef carpaccio with truffle oil, parmesan shavings on sliced baguette
- Smoked chicken and Asian pear in Belgium endives spears
- Confit onions, thyme, goat cheese tartlets
- Assorted sushi and maki rolls
- Assorted bruschetta—make your own bruschetta
- Shrimps, Peppers and Tarragon in Phyllo cups
- Crabmeat and Curried Mayonnaise in Cherry Tomatoes
- Marinated Scallops with Dill, Lime Juice on Cucumber
- Smoked Salmon Rosettes on Rye with Cream Cheese
- Brie and Chives Mille feuille
- Cheese Truffles

Hot Hors Oeuvres

- Black lava salt crusted scallops on taro chips with daikon relish.
- Dry aged tenderloin mini burger with old cheddar, caramelized onions and pomery aioli.
- Coconut shrimp with lemon grass, Thai basil sauce
- Nobu style marinated grilled shrimp on bamboo knot
- Carved aged gruyere grilled cheese.
- Tamarind marinated grilled lamb kebobs on cinnamon stick.
- Honey garlic chicken in wonton cone
- Wild mushroom ragout and leek tartlets
- Scallop and Bacon Kabobs
- Breaded Scallops or Shrimps
- Smoked Salmon Quiche
- Swedish Meatballs
- Chicken Wings Teriyaki
- Croque Monsieur
- Creole Sausage Rolls
- Mini Quiche
- Chicken., Beef or Pork Satay
- Leek and Stilton Tartlets
- Spinach Ricotta in Crepes

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