

PRESIDENTIAL GOURMET COCKTAIL EVENTS



presidentialgourmet
FINE CATERING

416-466-7272
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www.presidentialgourmet.ca

ABOUT US

From city offices and venues to private residences, Presidential Gourmet is your neighborhood caterer.

With more than three decades of industry-leading success, Presidential Gourmet offers culinary experiences and innovative event designs for the adventurer with discerning taste and an appetite for the extraordinary. Since 1986, the pillars of our company have remained the same: a love for hospitality, flavourful food, and exceptional service for our clients.

Elevate your next event with our expertise to cater to all your needs. Located in Markham, we are just around the corner and ready to welcome your business. From city offices and venues to private residences, Presidential Gourmet is your neighborhood caterer.



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Mediterranean Cup



PASSED HORS D'OEUVRES

Cold Vegetarian

Mediterranean Cups

Cucumber cups filled with Mediterranean olive and tomato salad, feta cheese, mint
Vegetarian, Gluten-Free

Caprese Skewers

Mini Caprese skewer of grape tomato, Kalamata olive, and basil marinated mini bocconcini
Vegetarian

Avocado Toast

Toasted pan au lait, melted aged cheddar, micro sprouts, fresh tomato, pickled onion
Vegetarian

Truffled Mushroom Crêpe

Mini crêpes filled with truffled mushrooms and tied with chives
Vegetarian

Vietnamese Salad Roll



Cold Vegan

Portobello Poke

Taro chip, wasabi pea purée, tamari
Vegan, Gluten-Free

Vietnamese Salad Roll

Mango, pepper and red onion with cilantro in a rice paper wrap with rice wine dipping sauce
Vegetarian, Vegan, Gluten-Free, Dairy-Free, Garlic-Free

Compressed Watermelon Margarita

Candied ginger, lime gelée, lime zest, lemon balm
Vegetarian, Vegan, Gluten-Free, Dairy-Free, Garlic-Free

Beet Chip Taco

Preserved lemon tofu mousse, avocado, cashew relish
Vegan, Gluten-Free

Vegan Caprese Skewer

Basil marinated tofu, oven dried heirloom tomato, fresh basil, skewered
Vegan, Gluten-Free

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Chicken Tikka Cone**Cold Poultry****Chicken Tikka Cone**

Chicken Tikka salad served in waffle cone topped with a cucumber relish

Cherry Duck Blini

Sliced smoked duck breast with cherry compote on mini blini, Cabbage cress

Thai Chicken Summer Roll

Sweet and spicy Thai chicken with roasted pineapple and julienne vegetables in a rice paper wrap, with sweet chili plum sauce
Gluten-Free

Foie Gras Torchon

Gingerbread, torchon of foie gras, sea salt and ice wine gelée

Tandoori Chicken Naan

Cucumber cumin slaw, raita, fresh mint

Sake Steak Tartare**Cold Beef****Sake Steak Tartare**

Steak tartare with ginger, kewpie, and scallions on a Japanese rice cake

Bulgogi Beef Wonton Chip

Korean bulgogi beef, kimchi slaw garnished with scallion, sesame seeds, lime kimchi emulsion on wonton chip

Steak and Tomato Crostini

Herb and garlic marinated steak; house made tomato chutney

Beef Rolls

Grilled beef rolls in rice paper with chillies, sprouts, cucumbers, and a Tamari-sesame dip
Gluten-Free, Dairy-Free, Garlic-Free

Black Currant Tea-Crusted Venison Tataki

Blackberry-lavender foam on ficelle
Gluten-Free, Garlic-Free

Steak & Blue Cheese Marshmallow

Herb marinated beef topped with hand made toasted blue cheese marshmallow, blue cheese crumbles

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Gravlax Latke



Cold Seafood

Ahi Tuna Tartare

Wasabi, avocado, sesame seeds, on a taro chip
Gluten-Free

Sashimi Cucumber Salad

Diced rare Ahi tuna with sesame mango salad
cucumber cup, wasabi cream, togarashi
Garlic-Free

Gravlax Latke

Cured Salmon, scallion potato latke, preserved
lemon, chive crème fraiche
Gluten-Free, Garlic-Free

Tuna Taco

Crispy Mini taco filled with spicy tuna tartare,
Asian slaw and pickled ginger
Dairy-Free

Crab Salad Wonton

Crab salad, spicy Kewpie mayo and togarashi,
crispy wonton

Lobster Roll

Mini pain au lait loaf, stuffed with East Coast
lobster salad

Shrimp & Chorizo Paella



Hot Seafood

Scallop Spoon

Seared scallop, remoulade, fresh dill
Gluten-Free

Cajun Crab Cake

with sautéed corn, red onion and roasted red
Remoulade and preserved lemon

Shrimp & Chorizo Paella

Paella saffron rice cake topped with chorizo and shrimp
with charred tomato sauce and green onions

Tex Mex Shrimp

Lime-pickled shrimp on blue polenta coin with
pineapple-avocado and pepper salsa
Gluten-Free, Dairy-Free

Indian Salmon Kebabs

Indian-spiced wild salmon kebabs with mint yogurt dip

Hot Vegan

Sweet Potato Tempura Wonton Taco

Sushi rice, avocado, scallions, sesame and pickled ginger aioli

Vegetarian, Vegan, Dairy-Free, Garlic-Free

Spinach Pakora

Cauliflower, spinach and onion fritters with tamarind chutney

Vegetarian, Vegan, Gluten-Free, Dairy-Free, Garlic-Free

Crispy Cauliflower

Pomegranate seeds, toum, Harissa, pine nuts, and mint

Vegan, Dairy-Free

Samosas

House made vegetable samosa filled with curried chickpea, potato, carrots, peas and sriracha served with mango chutney

Vegetarian, Vegan, Gluten-Free, Dairy-Free

Crispy Spring Roll

Veggie spring roll served with sesame plum sauce

Vegetarian, Vegan, Dairy-Free, Garlic-Free

Samosa



Classic Aged Cheddar Grilled Cheese



Hot Vegetarian

Prairie Pierogis

cheese and onion pierogi, served with sour cream and chives

Mac & Cheese

Mac and cheese served in a Chinese take-out box with crispy, herbed panko Parmesan crumbs
Vegetarian Garlic-Free

Caprese Grilled Cheese

Ricotta, mozzarella, confit cherry tomato, and basil, on a mini pan au lait

Classic Aged Cheddar Grilled Cheese

Gourmet grilled cheese with aged white cheddar on sliced mini brioche loaf. Charred tomato ketchup

Vegetarian, Garlic-Free

Breaded Eggplant Parmesan

With spicy tomato coulis, lemon ricotta, and micro basil

Vegetarian

Truffled Mushroom Swiss Grilled Cheese

Truffled wild mushrooms, caramelized onion, and Swiss cheese on a mini pan au lait

Chicken & Waffle

**Hot Poultry****Huli Huli Chicken**

Served on a Wonton taco with tropical relish

Chicken Waffle

Crispy Cajun chicken, hot sauce, and creamy coleslaw on a mini waffle, topped with maple chili syrup

PG MacChicken Slider

Crispy chicken breast, Shredded lettuce, with MacChicken sauce

Pulled Tandoori Chicken Taco

Soft mini taco, pulled tandoori chicken, pickled apples and green onion, mango chutney

Turkey Slider

Turkey slider with white cheddar, stuffing, cranberry sauce, crispy onions, gravy

Crispy Jerk Chicken Slider

Mango slaw, coconut cilantro aioli, Caribbean raisin bun

Chicken Souvlaki Pita

With cucumber, feta, red onion, and tzatziki sauce

Bacon Baklava

**Hot Pork****Hawaiian Candied Pork Belly Slider**

Smoked cucumber, pickled onion, Kona coffee aioli, Hawaiian pineapple bun

Pork Belly Steam Bun

Chinese-inspired steamed bun with braised pork belly & hoisin sauce

Bacon Baklava

Peppercorn bacon, blue cheese, and pistachio

Mini Tortas Cubanas

Thinly sliced pork tenderloin, smoked Virginia ham, crispy bacon, mustard, house made dill pickles, Manchego cheese

Provolone-Prosciutto Grilled Cheese

Gourmet grilled cheese with Provolone and prosciutto on sliced mini brioche with bruschetta tapenade
Garlic-Free

Pulled Pork Po' Boy

Pulled pork on grilled mini pain au lait loaf with cider slaw and scallions

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Montreal Deli Sandwich**Montreal Deli Sandwich**

Montreal smoked meat on rye bread with hot mustard, Russian dressing, Swiss cheese and sauerkraut, skewered with gherkin for garnish

Jamaican Short-Rib Patty

Mini Jamaican patty stuffed with Jamaican-spiced braised beef short ribs, mango chutney

Braised Lamb Shortbread

Braised Spring lamb on sweet pea shortbread, aged Pecorino cheese

Smokey Pulled Brisket Beef Chili

Slow cooked brisket chili served with crispy tortillas, cheddar, chives, sour cream

BBQ Beef Skewers

AAA Canadian Beef, marinated in Rye & Maple BBQ sauce. Medium-rare

Lamb Slider

Lamb slider stuffed with feta cheese, mint and oregano on a mini pita, tzatziki

Beef Slider**Hot Beef****Classic Beef Slider**

- Turkey Sliders with Brie and cranberry aioli
- Miniature beef burgers with caramelized onions and cheddar
- Beef slider with chevre-mushroom duxelles
- McChicken Slider
- Vegetarian burger with roasted corn and black bean tomato salsa

Beef Brisket Slider

Texas Dry rub Beef Brisket, BBQ glaze, white cheddar, caramelized onions and sweet peppers on a mini brioche roll

Lamb Chop

Oven roasted French lamb chop with blueberry compote, citrus pistachio gremolata

Sunday Dinner

Mini-Yorkshire puddings, stuffed with rare roast beef, caramelized onions, and horseradish cream

Argentine Beef Asado Mini Sandwich

With chimichurri, roasted sweet pepper aioli and wilted kale on a square mini ciabatta bun

Nova Scotia Lamb Donair

Rolled in a mini pita with traditional sweet Donair sauce, lettuce, red onion, tomato

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CHILD FRIENDLY PASSED HORS D'OEUVRES

Macaroni and Cheese Bites

With charred tomato ketchup

Grilled Cheese

Cut into triangles, with charred tomato ketchup

Mini All-Beef Hot Dogs

Served with mustard

French Fries

Served in a cone with ketchup

Mini All-Beef Pogos

Served with mustard

Cheeseburger Sliders

Mini Bagel Pizza with Cheese



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Mini Quiche



DROP-OFF HORS D'OEUVRES

Cold Options

Wild Mushroom and Swiss Quiche

Mini quiche with truffle wild mushrooms, sweet onion, thyme, white wine, and Emmenthal cheese
Vegetarian

Beef Bulgogi Dumplings

Filled with ground beef and hearty vegetables

Chicken & Lemongrass Dumplings

Filled with ground chicken, ginger, lemongrass, green onions, and cilantro

Focaccia Flatbread (approx. 3" x 4" slice)

Rosemary, Olive Oil, Parmesan

Grilled Vegetable Sliders

Layered seasonal vegetables – zucchini, grilled peppers, mushrooms, sundried tomatoes, and fresh herbs with a roasted red pepper coulis

Spanakopita

Filled with spinach and feta cheese

Slider Sammies



SLIDER SAMMIES

Two, 4 – bite mini brioche slider buns with assorted fillings:

- Grilled vegetables, pesto, and goat cheese with frisée
- Smoked turkey, Havarti, and arugula with cranberry aioli
- Roast beef, caramelized onions, roasted red peppers, Ontario tomato jam
- BLT – crisp bacon, lettuce, and tomato
- Vegan falafel with avocado puree, pickled red onion wrapped in a pita bite

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TEA SANDWICHES

Served on a variety of fresh breads

- Turkey with Brie, cabbage cress and cranberry aioli
- Ham and Swiss cheese, with seedling and Dijon aioli
- Smoked salmon with cucumber, seedlings, and dill cream cheese
- Tuna salad with radish cress and lemon Dijon aioli
- Cucumber with whipped dill cream cheese and watercress
- Apple, aged white cheddar, and almond butter

DELUXE GRAZING STATION

Chef's special house-made dip

Market fresh vegetable sticks; carrots, celery, broccoli, cauliflower, cucumbers, sweet peppers, cherry tomatoes (items may be adjusted and substituted based on seasonal availability)

Seasonally selected International cheeses

PG Signature garnishes

Seasonally selected cured meats

Garnished with gherkins and marinated olives, grainy mustards

Served with crackers and assorted artisanal bread

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FOOD STATIONS

Vegetarian

Caprese Station

Heirloom tomatoes, fresh Fior de Latte cheese seasoned with olive oil, sea salt and fresh cracked pepper, served with long focaccia crostini

Vegetarian, Garlic-Free

Wild Mushroom Station

Wild mushroom ragout, served on Parmesan and truffle risotto, garnished with chives

Vegetarian, Gluten-Free

Thai Mango Salad Station

Julienne mango, peppers, Nappa cabbage, red onion, and crisp sweet potato noodles, Anaheim chili- lime vinaigrette, and crispy marinated tofu

Butternut Squash "Roast"

Muskoka cranberries, Ontario Hazelnuts, sage, maple sugar, wild and Wehani rice

Gluten Free, Vegan

Caprese Station



"Smokey Forest"



"Smokey Forest"

Chèvre bonbon, porcini soil, Ontario hazelnut powder, lavender smoke, apricot gel, baby arugula

Vegetarian, Gluten-Free

PG Signature Smokey Mac & Cheese Bar

Old fashioned macaroni and cheese, made with white cheddar and smoked Gouda baked with crunchy panko breadcrumbs and Parmesan cheese

Vegetarian

Garnishes:

Charred tomato ketchup

Fresh green peas

Crispy onions

Green onions

Truffle oil

Add lobster chunks

Crumbled bacon

Souvenir of Canada "KD" Mac + Cheese

We have switched out the powdered cheese, for something more luxurious

Raclette Grill

Broiled Raclette cheese on salt baked potatoes and cornichons, presented in porcelain mini frying pans

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FOOD STATIONS

Vegan

Ontario Vegetable Strudel Medallion 4"

Delicate golden pastry, filled with roasted Ontario market vegetables and aromatic red lentil pâté, garnished with Ontario tomato chili sauce

Vegan, Dairy-Free

Buddha Bowl

Fresh kale and arugula, ancient grain pilaf, shredded carrot, scallions, shredded red cabbage, avocado, tamari ginger lime vinaigrette, smoked paprika chickpeas

Vegan, Gluten-Free, Dairy-Free

Wild Mushroom Strudel

King oyster, portobello, shiitake mushroom wrapped in vegan puff pastry, garlic pomme puree, J.Lohr red wine jus

Golden Chickpea Curry

Vegetarian curry served on cumin scented rice, garnished with crisp poppadum and fresh cilantro

Vegan, Gluten-Free, Dairy-Free

Ontario Vegetable Strudel Medallion



Lamb

Herbes de Provence Lamb

Roasted, sliced leg of lamb with red wine demi-glace, sliced steamed fingerling potatoes with parsley

Braised Lamb Shank

Guinness-braised lamb shank, minted green pea puree, boiled white pots with butter and parsley, heirloom carrot gremolata

Merguez Sausage Poutine

Yukon gold frîtes, Lamb jus, truffle pecorino, and fresh oregano

Lamb Kofta

Tabbouleh with freekeh, sliced cucumber salad, and toum

Wild Mushroom Strudel



Huli Huli Chicken



Mount Forest Chicken



FOOD STATIONS

Poultry

Bao Steam Bun Station

- Bulgogi beef with red cabbage and scallions
- Chicken katsu with Japanese curry sauce
- Ginger chicken thigh with hoisin glazed mushrooms
- Vegetable spring roll inspired with crisp wonton bits
- Five spices crispy tofu bao with avocado mayo and kimchi

Chicken & Waffles

Buttermilk fried chicken with southern classic coleslaw, on a malted waffle
chili maple syrup and whipped butter

Huli Huli Chicken Bowl

Pineapple teriyaki grilled chicken, Hawaiian fried rice (with or without bacon), miso ginger sauce, garnished with green onion and sesame seeds

Italian Pasta Station

Choose two:

- Whole wheat penne primavera vegetables in tomato sauce
- Tri colour fusilli, grilled chicken, and grilled vegetables in fresh pesto
- Orecchiette with rapini, garlic, anchovy, and dried goat's cheese
- Farfalle primavera in a pesto cream sauce
- Rigatoni in a smoked tomato-Bolognese sauce
- Amatriciana: Casacareccia pasta, Speck, with bacon, onions, and chili in tomato sauce
- Crispy potato Gnocchi with sweet peas and truffle cream
- Italian misto salad in red-wine vinaigrette

Jerk Chicken Plate

Marinated jerk chicken with coconut taro mash, jerk coleslaw, and crispy plantain

Gluten-Free, Dairy-Free

Mount Forest Chicken

Mushroom and spinach stuffed chicken with herb jus on maple-yam mash, garnished with chestnuts and seedlings

Gluten-Free

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Oven-Roasted Turkey Plate



Cold Smoked Arctic Char



FOOD STATIONS

Poultry

Oven- Roasted Turkey Plate 2oz

Roasted boneless turkey with pan jus, sage and apple bread pudding with buttery green beans, cranberry compote and seedlings

Indian Station

- Butter Chicken - boneless chicken pieces simmered in creamy tomato curry sauce
- Biryani Rice - with cumin and cardamom scented basmati rice with sweet peas
- Tomato, cucumber, and red onion salad tossed with mint, coriander and lime juice
- Garlic chili butter brushed Naan bread with Cucumber mint yogurt raita

Greek Station

Grilled oregano and lemon chicken
Lemon roast potatoes
Greek Salad or Dolmades
Grilled pita and tzatziki sauce

Korean Fried Chicken

Ramen waffle, Kimchi slaw, spicy maple syrup

Seafood

Miso Black Cod Plate

Miso black cod with ginger jus, soba noodle salad with julienne peppers, snow peas and watercress, garnished with sesame seeds, scallions, and cilantro

Cold Smoked Arctic Char

Purple ninja radish, quinoa puff, grapefruit pearls, squash, roasted beet puree, micro herb
Gluten-Free, Dairy-Free

Classic Shrimp Cocktail

Chilled jumbo shrimp (3) served in a Cosmo glass with pea tendrils and tequila cocktail sauce

Saffron Paella

saffron and red rice paella, topped with a grilled lime shrimp, and Mussels, bell peppers, sweet peas and chorizo

Poké Station

Choice of tuna or salmon poke with scallions, red pepper and avocado, purple "Forbidden" rice
Spiced wonton crisps, choice of volcano sauce or miso ginger sauce
Vegetarian option of grilled pineapple and avocado
poke with red pepper and scallions

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FOOD STATIONS

Beef

Beef Wellington

Classic beef wellington, garlic pomme puree, king oyster mushrooms, J.Lohr red wine jus

Classic Braised Beef Short Ribs

Slow roasted beef short ribs with red wine jus on roasted garlic mashed potato, pea shoots

Chimichurri Flank Steak

Warm Peruvian blue potato salad, caramelized onions and thyme chutney, roasted tomatoes

Truffle Beef Bourguignon

Red wine braised beef with truffled mushrooms and pearl onions

Served with mashed Yukon gold potatoes

Classic Poutine

Fries with cheese curds and piping hot beef gravy

Classic Braised Beef Short Ribs



Beef Wellington



Beef Carving Station

Canadian AAA Beef strip loin carved at the station

Red wine jus, crispy onions, horseradish aioli and mustards

Garlic mashed potatoes or rosemary roasted potatoes (choose one)

Glazed carrots or French beans (choose one)

Freshly baked rolls

Asian Noodle or Rice Station

Sesame beef or, chilli shrimp and julienne vegetables (please choose one)

Served with Shanghai lo mein noodles and satay sauce, or vegetable Fried rice (please choose one)

Toppings: green onion, bean sprouts, chili sauce, sesame seeds

Dairy-Free

Slider Station

- Turkey Sliders with Brie and cranberry aioli
 - Miniature beef burgers with caramelized onions and cheddar
 - Beef slider with chevre-mushroom duxelles
 - McChicken Slider
 - Vegetarian burger with roasted corn and black bean tomato salsa
- Served in a paper boat

FOOD STATIONS

Beef

Taco Stand

1 oz of filling per taco

Grilled 4" soft white flour tortillas (2 per person) topped with (choose 2 varieties):

- Pulled mole chicken
- Cochinita pibil (pork)
- Carne Asada (grilled steak),
- Chorizo (pork)
- Baja style, breaded fish taco
- Shrimp tacos
- Spiced black beans with sautéed peppers and onions
- Huitlacoche: corn mushroom, grilled corn, peppers, onion

Guests may choose from the following toppings: Guacamole, salsa verde, tomato salsa, lime crema, shredded cheddar, cilantro and hot chilli sauce

Masa (corn) flour tortillas available

Taco Stand



Gourmet Flat Bread Pizza



Gourmet Flat Bread Pizza

- The Canadian – Bacon, mushrooms, pepperoni, sundried tomatoes, tomato sauce, cheese
- Mediterranean- Feta, olives, sun dried tomatoes, caramelized onions, pesto, cheese
- Margherita – fresh mozzarella, tomato sauce, basil
- Hog Town – pulled pork, roasted red peppers, BBQ sauce, mozzarella cheese
- Caprese - Buffalo mozzarella, vine ripened tomatoes, tomato sauce and fresh basil
- Grilled Chicken Pesto - roasted peppers and herbed Chèvre
- Atunno - Gorgonzola, caramelized onions, fig and spiced walnuts

New York Hot Dog Stand

2 hotdogs per person

Mini Nathan's all-beef hotdogs

served with guests' choice of sauerkraut, caramelized onions, ketchup, mustard and mayonnaise, relish

Add Chili

Add cheddar

Braised Beef Poutine

Crispy Yukon gold frites topped with braised Alberta beef

cheese curds and rich beef demiglace, fresh chives

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DESSERT DISPLAY

Spiced Apple Cake

Maple buttercream, rum maple syrup

Earl Grey Cake

Sponge cake, vanilla buttercream, blueberry compote, fresh blueberries

Canadian Maple Tart

Candied pecan, pie shell

Lemon Tart

Lemon curd, buttery shell, Italian meringue

Chocolate Raspberry Tart

Chocolate tart shell, dark chocolate ganache, and raspberry filling topped with fresh raspberry
Vegan

Dulce De Leche Cheesecake

Vanilla cheesecake, Vanilla Shortbread, topped with Dulce De Leche

Mixed Berry Cheesecake

Vanilla cheesecake, Vanilla Shortbread, topped with fresh mixed berries and berry compote

Chocolate Bonbons

Coconut, Espresso Bean, Mint, Passion Fruit

Mini Choux

Assorted Flavors

Mini Macarons

Assorted Flavors



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DESSERT STATIONS

S'mores Station

Marshmallow trees made of willow sticks, planted in sand

Guests can roast their own marshmallow over a hardwood fire and an attendant will assist with making classic S'mores with graham crackers and dark chocolate

Ontario Mini Fruit Pie Bar

Our pies are handmade with light and crisp vegetarian crust and cut

- Halton County Apple crumble pie
- Muskoka Blueberry
- Strawberry rhubarb

Add ice cream



Ice Cream Sandwich Bar

Chocolate Chip Cookies
Chocolate Ice Cream
Vanilla Ice Cream
Oreo Crumbs & Sprinkles for rolling

Mason Jar Brownie Sundae Bar

Chocolate and Blondie brownie bites presented in a mini mason jar with guest's choice of toppings:

- Chocolate sauce
- Caramel Sauce
- Stewed Strawberries
- Whipped cream
- Peanuts
- Sprinkles
- Cherries
- Skor bits

Liquid Nitrogen Ice Cream

Vanilla and Chocolate or gelato
Chocolate sauce, caramel sauce, strawberry sauce (choose 2)
Cookie crumble, stem on maraschino cherries, crushed pistachios
Or Liquid Nitrogen Mousse Poppers
Or Cereal Poppers

Tasty Churro Station

Dulce de leche, strawberry or chocolate
Add Ice Cream (3oz scoop)
Add Shot of Mayan Hot Chocolate





SMOOTHIE BAR

Grab an energy boost with our interactive smoothie bar

All smoothies are made with probiotic yogurt & fresh juice

Guest Choice of the following:

Strawberry Banana Orange, Pineapple, Mango Spinach, Mango, Apple

COFFEE AND TEA

Treat the party to a coffee and tea station

Regular and decaffeinated coffee

Assorted teas

Milk, cream, sugar, sweetener, honey



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