

TASTE

Culinary Inc.



TASTE CULINARY WEDDING PACKAGES

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WHO IS TASTE?



KATHY WOODGATE

Our Founder and Event Goddess has been a driving force in Toronto's event management industry since 2003. Kathy uses her impeccable social skills and a clear communication style to manage every aspect of event design and management.

ERIN GREEN

Our Chef de Cuisine and Food Goddess' degree in Culinary Arts from the world-renowned Culinary Institute of America (CIA) combined with many years of culinary experience makes her an integral part of the catering industry in Toronto.



KATHY & ERIN

The Goddesses founded TASTE Culinary Inc in 2010 with a vision and a goal to curate and deliver a personalized culinary experience *every time*. Their wealth of food industry knowledge and hands-on experience along with their passion for food and entertaining has been rewarded by a remarkable client list. They are available to you 24/7 to handle every detail whether you're hosting an intimate dinner with friends and family, a corporate affair, cocktail party, or any celebration.

WEDDING SERVICES

THE PERFECT WEDDING STARTS WITH THE PERFECT MENU



"MY WIFE AND I HIRED TASTE TO CATER OUR IN-HOME WEDDING RECEPTION. FROM CONSULTATION TO EXECUTION, WE FOUND TASTE TO BE PROFESSIONAL IN ALL WAYS WHILE MAINTAINING A WARMTH THAT MADE US FEEL LIKE WE WERE THEIR ONLY CLIENTS."

WHAT MAKES TASTE DIFFERENT?

- We approach all our events with the two most important things in mind – our clients and our food quality.
- Our culinary team works with you to design a custom menu using the freshest seasonal ingredients while making sure all budgetary needs are met. **Our goal is to create an unforgettable event that is distinctly yours!**
- Our expertise and meticulous attention to detail combined with our unwavering commitment to quality in food, presentation and service will take you and your guests on an unforgettable & amazing culinary journey!



SILVER MENU PACKAGE

*\$85 + HST Per Guest Includes
3 Passed Hors d'Oeuvres & 3 Course French Style Dinner Service*

PASSED HORS D'OEUVRES

select three

*Mini Samosa, Coconut Coriander Chutney
Buttermilk Fried Chicken Waffle, Balsamic Glaze
Beef Slider, Aged Cheddar, Pickle, Smoked Tomato Jam, Crispy Onion
Mini Meatball Brioche, Herb Tomato Sauce, Pecorino
Mini Caprese Pizza, Bocconcini, Roasted Cherry Tomato, Garlic & Onion Confit, Fresh Basil*

DINNER SERVICE

Freshly Baked Artisanal Dinner Rolls, Whipped Butter

FIRST COURSE

select salad or soup

Green Goddess Salad

Baby Arugula, Asparagus, Snap Pea, Green Pea, Edamame, Honey Lemon Vinaigrette

Truffle Wild Mushroom Soup

Vegetable Stock, Onion, Garlic, Celery, Carrot, Parsnip, Oregano, Turmeric, Dill, Salt, Pepper

MAIN COURSE

select two protein

*Herb Crusted Dijon Chicken Breast
Seared Flank Steak, Cabernet Wild Mushroom Jus
Roasted Salmon, Fennel, Citrus & Chiles*

served with

*Olive Oil Roasted Baby Potatoes, Lemon, Fresh Mint
Green Beans, Caramelized Shallots, Lemon & Parmesan*

vegetarian/vegan/gluten free

Grilled Portobello Mushroom Steak, Balsamic Reduction

MINI DESSERT DUO

*Mini Lemon Tart, Fresh Blueberry Salsa & Candied Lemon
Salted Caramel Brownie*

****Menu Upgrades & Add Ons Available****

ADDITIONAL FEES WILL APPLY

GOLD MENU PACKAGE

*\$100 + HST Per Guest Includes
4 Passed Hors d'Oeuvres & 3 Course French Style Dinner Service*

PASSED HORS D'OEUVRES

select four

*Sriracha Mac and Cheese Bomb
Spicy Tuna Roll, Crunchy Tempura Bits, Wasabi Mayo
Buttermilk Fried Chicken Waffle, Balsamic Glaze
Beef Slider, Aged Cheddar, Pickle, Smoked Tomato Jam, Crispy Onion
Mini Meatball Brioche, Herb Tomato Sauce, Pecorino
Mini Caprese Pizza, Bocconcini, Roasted Cherry Tomato, Garlic & Onion Confit, Fresh Basil
Risotto Cake, Steamed Asparagus, Truffle Oil, Shaved Parmesan*

DINNER SERVICE

Freshly Baked Artisanal Dinner Rolls, Whipped Butter

FIRST COURSE

select one

Green Goddess Salad

Baby Arugula, Asparagus, Snap Pea, Green Pea, Edamame, Honey Lemon Vinaigrette

Epic Kale Caesar Salad

*Chopped Kale, Shaved Brussels Sprouts, Bacon, Garlic Croutons, Roasted Pumpkin Seed,
Garlic & Asiago Vinaigrette*

or

Truffle Wild Mushroom Soup

*Mushrooms, Vegetable Stock, Onion, Garlic, Celery, Carrot, Parsnip, Oregano,
Turmeric, Dill, Salt, Pepper*

Mint Green Pea Soup

Onion, Fresh Mint, Coconut Milk, Parmesan Crostini Chip

****Menu Upgrades & Add Ons Available****

ADDITIONAL FEES WILL APPLY

GOLD MENU PACKAGE

*\$100 + HST Per Guest Includes
4 Passed Hors d'Oeuvres & 3 Course French Style Dinner Service*

MAIN COURSE

select two protein

*Herb Crusted Beef Tenderloin, Rosemary Butter
Baked Chicken Breast, Roasted Garlic, Caramelized Onion, White Wine Jus
Roasted Salmon, Fennel, Citrus & Chiles
Ricotta Ravioli with Truffle Brown Butter and Shaved Asiago
Grilled Portobello Mushroom Steak, Balsamic Reduction*

served with choice of one starch and one vegetable side

*Garlic Potato, Parsnip, Cauliflower Puree
Olive Oil Roasted Baby Potatoes, Lemon, Fresh Mint
Green Beans, Caramelized Shallots, Lemon & Parmesan
Grilled Asparagus, Lemon Dill Butter*

vegetarian/vegan/gluten free

Grilled Portobello Mushroom Steak, Balsamic Reduction

DESSERT

*Lemon Tart, Whipped Cream & Candied Lemon
Chocolate Tart, Salted Caramel Crunch, Fresh Raspberry*

****Menu Upgrades & Add Ons Available***
ADDITIONAL FEES WILL APPLY*

PLATINUM MENU PACKAGE

*\$175 + HST Per Guest Includes
5 Passed Hors d'Oeuvres & Grazing Table
4 Course French Style Dinner Service
Late Snack*

PASSED HORS D'OEUVRES

select six

*Risotto Cake, Steamed Asparagus, Truffle Oil, Shaved Parmesan
Chili Garlic Sriracha Jumbo Shrimp, Grilled Pineapple Mango Salsa
Ginger Soy Tuna Poke, Sweet Rice, Avocado, Broccoli Sprouts, Black Sesame
Mini Caprese Pizza, Bocconcini, Roasted Cherry Tomato, Garlic & Onion Confit, Fresh Basil
Flatbread, Spicy Salami, Fried Brussels, Balsamic Reduction
Mini Crab Cake, Lemon Aioli
Smoked Salmon Latke, Crème Fraiche, Fresh Dill
Rosemary Lamb Lollipop, Fresh Mint*

STATIONARY HORS D'OEUVRES

GRAZING TABLE

*Creamy Brie ~ Herb & Garlic Boursin ~ Aged Cheddar ~ Balsamic Fig Jam
Hot Salami ~ Italian Ham ~ Champagne Salami ~ Grainy Mustard
Marinated Olives ~ Garlic Pickles ~ Caramelized Onion & Garlic Jam
French Baguette ~ Asiago Bread Sticks ~ Crackers
Sea Salt Kettle Chips ~ Sweet & Salty Popcorn
Grapes ~ Fresh Ontario Berries*

****Menu Upgrades & Add Ons Available****
ADDITIONAL FEES WILL APPLY

PLATINUM MENU PACKAGE

*\$175 + HST Per Guest Includes
5 Passed Hors d'Oeuvres & Grazing Table
4 Course French Style Dinner Service
Late Snack*

DINNER SERVICE

Freshly Baked Artisanal Dinner Rolls, Whipped Butter

FIRST COURSE - SOUP

select one

Truffle Wild Mushroom Soup

*Mushrooms, Vegetable Stock, Onion, Garlic, Celery, Carrot, Parsnip, Oregano,
Turmeric, Dill, Salt, Pepper*

Mint Green Pea Soup

Onion, Fresh Mint, Coconut Milk, Parmesan Crostini Chip

Champagne Lobster Bisque

*Lobster, Vegetable Stock, Onion, Garlic, Celery, Carrot, Champagne, Brandy,
Tarragon, Coriander Seed,*

SECOND COURSE - SALAD

select one

Bosc & Fig

*Hearts of Romaine, Baby Arugula, Roast Pear, Grilled Fig, Gorgonzola, Toasted
Pumpkin Seed, Champagne & Honey Vinaigrette*

Beet Love

Baby Arugula, Roasted Beet, Goat's Cheese, Pomegranate Vinaigrette

The Citrus

Baby Arugula, Pea Shoot, Radish, Orange & Pink Grapefruit Rounds, Avocado Vinaigrette

Menu Upgrades & Add Ons Available

ADDITIONAL FEES WILL APPLY

PLATINUM MENU PACKAGE

*\$175 + HST Per Guest Includes
5 Passed Hors d'Oeuvres & Grazing Table
4 Course French Style Dinner Service
Late Snack*

MAIN COURSE

select three protein

*Horseradish Crusted Beef Tenderloin, Rosemary Butter
Braised Beef Short Rib a la Bourguignon
Lobster Surf & Turf*

*Baked Chicken Supreme, Champagne Mushroom, Caramelized Onion, White Wine Jus
Roasted Salmon, Fennel, Citrus & Chiles*

*Jumbo Prawn & Scallop, Coconut Milk Curry, Chickpea Flower Chip
Cabernet Braised Rosemary Garlic Lamb Shank*

*Porcini Pappardelle, Porcini Mushrooms, Fresh Pappardelle, Shaved Pecorino
Ricotta Ravioli with Truffle Brown Butter and Shaved Asiago*

served with choice of one starch and one vegetable side

*Boursin Mashed Potato
Wild Mushroom Risotto
Garlic Potato, Parsnip, Cauliflower Puree
Green Beans, Caramelized Shallots, Lemon & Parmesan
Grilled Asparagus, Lemon Dill Butter
Roasted Rainbow Carrot, Parmesan Truffle Vinaigrette*

*vegetarian/vegan/gluten free
Grilled Portobello Mushroom Steak, Balsamic Reduction*

DESSERT

select two options

*Blueberry Cheesecake Jars
Classic Vanilla Crème Brûlée
Dark Chocolate & Wild Orange Pot de Crème*

Menu Upgrades & Add Ons Available
ADDITIONAL FEES WILL APPLY

PLATINUM MENU PACKAGE

*\$175 + HST Per Guest Includes
5 Passed Hors d'Oeuvres & Grazing Table
4 Course French Style Dinner Service
Late Snack*

LATE SNACK

select one

CHAMPAGNE LOBSTER POUTINE BAR

Roasted Herb Potato Wedges & Hollandaise Gravy

with selection of toppings

Cheese Curds ~ Bacon Bits ~ Crispy Onion ~ Pickled Jalapeno ~ Classic Sriracha

SWEET & SALTY BELGIUM WAFFLE BAR

Belgium Waffle

with selection of toppings

Blueberry Compote ~ Ontario Berries ~ Whipped Butter ~ Whipped Cream ~ Maple Syrup

Fried Chicken ~ Bacon ~ Balsamic Glaze

GRILLED CHEESE BAR

Lobster, White Cheddar, Pancetta or Fontina, Prosciutto, Fresh Fig

served with

Sweet Potato Fries and Chipotle Aioli

MINI BURGER BAR

Sirloin Beef or Moroccan Portobello

*Grainy Mustard ~ Smokey Ketchup ~ Garlic Aioli ~ Sweet Jalapeno Jam
Sliced Pickle ~ Plum Tomatoes ~ Aged White Cheddar ~ Double Smoked Bacon*

served with

Spicy Potato Wedges with Sriracha Mayo

Menu Upgrades & Add Ons Available

ADDITIONAL FEES WILL APPLY

SILVER & GOLD PACKAGE ADD-ONS

GRAZING BOARD (+\$20.00/PERSON)

*Local and Imported Cheese, Balsamic Fig Jam, Smoked Meats,
Marinated Green & Black Olives, Garlic Pickle, Fresh Bread, Asiago Bread Sticks,
Baked Pita Crisps, Grapes, Ontario Berries*

MEDITERRANEAN BOARD (+\$25.00/PERSON)

*Fresh Crudit , Baked Pita Chips, Garlic Naan, Hummus, Traditional Chickpea,
Sweet Beet & Edamame, Grilled Moroccan Chicken Skewer
Chili Lime Jumbo Shrimp, Grilled Corn Salsa, Ginger Soy Beef Skewer, Marinated Olives*

BITES IN A BOX (+\$12.00/PERSON)

served hot or room temperature in mini take-out box with bamboo fork

*Champagne Mushroom Orzo
Truffle Mac 'n' Cheese topped with Parmesan Crunch
Porcini Pappardelle, Grana Padano, Fresh Herbs, Lemon Zest
Rice Noodle, Pork Belly, Charred Broccolini, Bean Sprouts, Yuzu Sauce
General Tao Chicken Vermicelli, Pickled Carrot, Pineapple Salsa
Szechuan Noodle, Baby Corn, Napa Cabbage Chili Ginger Sauce
Grilled Shrimp, Chicken & Chorizo Paella*

ASK US ABOUT

Menu Upgrades and Add-ons

Bridal Suite Catering

Bridal Showers

Brunch Wedding Menu

Tasting Station Menu

COVID-19 SERVICE GUIDELINES

We are closely following developments on COVID-19 and are acting responsibly by following all practices issued to stay healthy and minimize the spread of the virus. We are committed to being extremely diligent by following and reinforcing proper health, sanitization, and procedures during the production and delivery of our services. We continue to adjust our current delivery and service practices to adhere to the guidelines provided by health and government agencies. We are prepared to work very closely with you and your team with an agreed safety-first action plan.

YOUR safety is our number one priority.



CONTACT US!



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tasteculinary.ca



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instagram.com/tastegram2010

TASTE AND THEIR STAFF DESERVE 10 STARS. OUR FRIENDS AND FAMILY RAVED ABOUT THE QUALITY OF THE FOOD. THE WHOLE PROCESS WAS SEAMLESS FROM START (PRE EVENT MEETING) TO FINISH. I WILL USE AGAIN AND HIGHLY RECOMMEND THEM.



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