Established in 1988, The Country Kitchen will provide you with twenty five years of five-star quality and service to any corporate event. Whether large or small, it would be our pleasure to demonstrate our capabilities and show you just how The Country Kitchen stands above the competition in delivering exceptional food quality and service as we proudly stand behind our commitment to nothing short of excellence.

Over the years The Country Kitchen has undergone many dramatic and exciting changes which have allowed us to better serve all our valued clients more quickly and efficiently. Our extremely high standard of quality and service have been integrated with the Ministry Food and Safety Programs, HACCP principles, state of the art kitchen equipment and quality assurance programs.

Offering ‘next-day service’ with a 24-hour e-mail and emergency response line and prompt delivery, The Country Kitchen is more than happy and ready to cater your next corporate breakfast, luncheon, refreshment, dinner, grand opening, product launch, seminar, conference, employee/client appreciation, retirement reception or summer barbeque. Also, providing full home services for all occasions. We eagerly look forward to providing you the very best we have to offer.

The Country Kitchen’s award winning team believes, are committed and determined to provide you with the most freshest and wholesome ingredients used in all our menu items. Our unmatched attention to detail, quality and service will truly make your corporate event a successful and memorable one, you will not be disappointed.

From simple delivery, to set-up, service staff, linen, china, flatware and floral arrangements for that extra special touch, The Country Kitchen offers everything you need for your next corporate meeting or event. Let us handle all the details, contact one of our Catering Associates today by telephone, e-mail or drop in to visit with us at your convenience we would be pleased to answer any questions. Let us start working on your next corporate meeting or event today!
## Corporate Breakfast Menu

<table>
<thead>
<tr>
<th>Muffins</th>
<th>Danish pastry</th>
</tr>
</thead>
<tbody>
<tr>
<td>Croissants</td>
<td>Bagels</td>
</tr>
<tr>
<td>Fruit Loaf</td>
<td>Tea Biscuits</td>
</tr>
<tr>
<td>Savory Loaf</td>
<td>Cereal</td>
</tr>
<tr>
<td>Instant Oatmeal</td>
<td>Fruit Yogurt &amp; Granola</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Individual Frittata</th>
<th>Home Fries</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs</td>
<td>Breakfast Sausage, Pork or Turkey</td>
</tr>
<tr>
<td>Baked Egg in a Ham Crisp Cup</td>
<td>Breakfast Sausage with 3 cheese Quiche</td>
</tr>
<tr>
<td>French Toast made with Raisin Brioche</td>
<td>Pancakes</td>
</tr>
<tr>
<td>Peameal Bacon</td>
<td>Low Sodium Bacon</td>
</tr>
<tr>
<td>Hot Rich Oatmeal</td>
<td>Waffles</td>
</tr>
</tbody>
</table>

### Individual Breakfast Sandwiches

- **Western Breakfast Bagel**  
  Peppers, onions & ham
- **Breakfast English muffin**  
  Sausage & egg
- **Breakfast Crepe**  
  Bacon & egg

### Executive Platters

- Smoked Salmon
- Shrimp Cocktail
- Cheese & Crackers
- Italian Sushi

### Condiments / Garnishes

Whipped Cream Cheese, Cheese Slices, Tomato Slices, Buttercups, Assorted Jams and Peanut Butter
A variety of Garnishes for Hot Items, determined by Selection

### Seasonal Fruit

Your choice of: whole pieces, fruit platter, fruit salad, or fruit kebabs

### Beverage Selection

- **Canadian Coffee**  
  Served with milkers, creamers, sugar and sweetener
- **Tea Varieties**  
  Served with milkers, creamers, sugar, sweeteners, honey & lemon
- **Espresso / Cappuccino / Latte Bar**  
  Includes cinnamon, coco and nutmeg
- **Hot Chocolate and/or Apple Cider**  
  Individual or Bulk Servings
- **Juice**  
  Orange, Apple and Cranberry
- **Milk**  
  Skim, 1%, 2% and or Homo
- **Soft Drinks**  
  Coke, Diet Coke, Ginger Ale and Ice Tea
- **Water**  
  500 ml bottled water, 350 ml Perrier, 1 ltr Natural and Sparkling
Sandwiches & Wraps

Olive Panini  lettuce, tuna, red onion, celery & raisins with sweet and creamy red onion spread
Herb Baguette  lettuce, Roast Beef, Swiss cheese & creamy horseradish spread
Whole Wheat & Rye Bread  with egg salad filling, havarti cheese & sprouts
Mill Baguette  chicken salad, pesto mayo & fresh mozzarella
Grilled Zucchini and Artichokes spread
Pastrami  Smoked Salmon
Tilapia on Marble Pumpernickel  garnished with crushed olive and honey Dijon tapenade
Italian Wrap  romaine lettuce, assorted Italian deli meats, Italian herb dressing and provolone cheese
Club Wrap  romaine lettuce, oven-roasted chicken breast, bacon, tomato, smoked provolone cheese & creamy dressing
Vegetarian Wrap  roasted peppers, pea sprouts, oven-dried tomatoes & grilled zucchini with spinach, feta cheese and hummus spread
Teriyaki Salmon Wrap  romaine lettuce, Chilean salmon and cucumber salsa
Muesli Baguette  butter, Dijon mustard, onion sprouts, smoked turkey, cheddar cheese and golden baby peppers
Marinated Tuna on a Herb Baguette  garnished with avocado, tomato and mixed greens – wasabi spread
Sundried Tomato Ciabatta  Prosciutto, Cappicolo, Mortadella, Salami, provolone cheese & sprouts
Sourdough Baguette  butter, Montreal Smoked Meat, Honey Dijon mustard, cheddar cheese, golden baby peppers
Smoked Salmon on Flat Bread  seasonal leaves, avocado, creamy dressing and mango & caper salsa

Open Face Sandwiches

Grilled Chicken  smoked provolone, bacon & tomatoes
Chicken Salad  gouda cheese, sweet peppers, orange segments, celery, raisins & red onion spread
Vegetarian Goat cheese, Portobello mushrooms, roasted peppers, grilled zucchini and artichokes
Smoked Salmon  served on flat bread with a creamy dill spread
Ham & Cheese  Smoked ham, brie, honey Dijon & candied pineapple
Marinated Tuna with sprouts & red onion mango salsa
Smoked Turkey  aged cheddar & cream spread
Roast Beef  roasted peppers, olives, emmental cheese and horseradish spread
Pastrami  classically garnished with Dijon mustard & sauerkraut
Chilean Salmon  cream cheese spread and cucumber caper salsa

Platters

Cheese & Crackers  Borgonzola, Brie, Havarti, Ementhal, Provolone, Old Cheddar, Friuliano, Smoked Provolone and Asiago, with assorted crackers & Fresh Fruit
Pate & Crackers  various country-style pates & seafood mousseline with crostini & assorted crackers
Baked Brie  World Cheese Champion “Gold Medal Brie” wrapped in puff pastry with fruit coulis
Crudités & Dip  raw seasonal vegetables with creamy dipping sauce
Pumpernickel Loaf  pumpernickel hollowed out, filled with spinach dip & bread pieces
Sliced Deli Meats  Prosciutto, Salami, Smoked Turkey, Capicollo, Black Forest Ham, Pastrami, Roast Beef & Mortadella
Garnish Platter  lettuce, jardiniere, Kalamata olives, green stuffed olives, cucumber, baby onion sprouts, lettuce, tomatoes, pickles, mayonnaise, Dijon & yellow mustard and TCK Chipotle BBQ sauce
Grilled Vegetable Platter  marinated zucchini, eggplant, peppers, tomatoes, mushrooms & cherry bocconcini
Sliced Deli Cheeses  Friuliano, Cheddar, Havarti, Emmental, Mozzarella, Smoked Provolone & Provolone
Fresh Shellfish Platter  cocktail shrimp, mussels & oysters on half shell with cocktail sauce, marie rose sauce, fresh lemon pieces & sea salt
Poached Salmon  1 side of Chilean salmon, poached & garnished with asparagus salad and cucumber scales
Smoked Salmon Platter  smoked Norwegian salmon with traditional garnish
Sushi & Sashimi Platter  Vegetarian-Nigiri Maki, Maki Mono/Handrolls & Sashimi

Individual Hand Pressed Pizza

Note: Minimum orders of six per variety, Individually wrapped and boxed
Classic  Peppers, Mushroom & Onions – Mozzarella cheese and marinara sauce
Four Cheese  including feta, bacon, Spanish onions, tomatoes and butter garlic sauce
Grilled Steak & Wild Mushroom Medley  fresh spinach and Borgonzola cheese
Meat Trio  Ham, Sausage and Pepperoni – Mozzarella & Smoked Provolone Cheese and traditional marinara sauce
Grilled Zucchini & Artichoke  red onions, oven dried tomatoes, mozzarella and spicy Havarti cheese
Spicy Chipotle Shrimp  Grilled pineapple, feta cheese, roasted peppers and TCK’s BBQ sauce
Mediterranean  Basil Pesto, Sweet Onion, Black Olives and Goat’s Cheese
Quiche
Note: minimum order of six per variety
Smoked Salmon & Fresh Herbs
Wild Mushroom & Borgonzola cheese
Ham & Emmental Cheese
Roasted Vegetables & Spicy Havarti
Broccoli & Aged Cheddar
Tuna & Roasted Peppers

Soups
All of our soups contain vegetable stock base, made with the freshest ingredients and prepared from scratch in house – NO powders used!

Carrot & Fennel
Infused with a small amount of cream and garnished with watercress
Curried Zucchini
Indian curry, Yukon potatoes and garnished with yogurt and mint
Cauliflower
Leeks, cream - garnished with smoked salmon
Butternut Squash
Cream, cinnamon and a hint of spice

Leaf Salad

The Country Kitchen’s Caesar
Classic Caesar dressing, seasoned croutons & Parmigianino cheese. Add crispy pancetta, roasted chicken, grilled shrimp or beef strips

Rustic Italian
Arugula, radicchio, Belgian endive, frise and romaine. Fresh garden vegetables and served with Balsamic vinaigrette

Baby Lettuces
Arugula, radicchio, Belgian endive, frise and romaine

Baby Spinach
Pecans, strawberries and served with a red onion dressing

Borgonzola
Romaine lettuce, pears, candied pecans and Dijon dressing

Greek
Romaine lettuce, tomato, cucumber, peppers, olives, feta cheese Served with a lemon herb dressing

Lemon Poppyseed
Boston lettuce, apples, pears, Swiss cheese Served with a lemon poppy seed dressing

Arugula
Garnished with Goat cheese, orange segments, kalmata olives, candied walnuts and served with a honey Dijon dressing

Capricciosa
Boston lettuce, Crispy Pancetta, sugar snaps, broccoli, cauliflower, peppers, chick peas & asparagus. Served in a Basil & Garlic vinaigrette
Corporate Dessert Menu

Fruit Selections

Seasonal Fruit
Hand selected market fresh seasonal fruit.

Fruit Salad
Diced seasonal fruit marinated in sweet spiced syrup

Whole Fruit Basket
Hand selected, market fresh seasonal fruit

Sunburst Salad
Mango, blackberries, strawberries, raspberries with sweet spiced syrup – upon availability

Cheese Board/Platter
Crackers and fresh fruit garnishes and an assortment of flatbreads, crostini and crackers.

Fruit Kebabs
Market fresh seasonal fruits, on a skewer with dipping sauce

Individual Dessert / Tray Selections

3”-4” Desserts
Black & White Mousse, Cappuccino-D’Acquoise, Chocolate-Raspberry, Tiramisu, Chocolate Mousse

Petite Fours
Cheesecake, Dacquoise, Eclairs, Profiteroles, Lemon Buttercream Squares & Mocha Buttercream Squares

Truffles
Raspberry, Grand Marnier, Vanilla, Chocolate, Coconut & Hazelnut

Italian Biscotti
Lemon Poppy-seed, Chocolate, Dried Fruit, Frutta

Sheet Cookies
Chocolate Chip, Day & Night, Oatmeal Raisin, Triple Crown, Shortbread & White Chocolate

Tarts
Key-Lime Euro, Lemon Meringue, Chocolate Mouse, Chocolate Pecan, Sour Cherry Almond & Chocolate Peanut-Butter

Miniature Cakes

Black & White Cakelet
Layers of rich devil's food chocolate cake and vanilla bean mousse, glazed with dark chocolate ganache

Carmelita Cakelet
Layers of chocolate sponge and caramel mousse topped with toasted almond meringue, with creamy caramel.

Hazelnut Cakelet
Alternating layers of chocolate and hazelnut sponge cake and hazelnut buttercream, glazed with dark chocolate ganache

Mocha Cakelet
Alternating layers of classic white sponge cake, mocha and chocolate butter cream

Lemon - Raspberry Cakelet
Layers of classic white sponge cake and tangy, lemon butter cream

Devil’s Raspberry Cakelet
Sinfully rich Devil’s Food chocolate cake and alternating layers of chocolate and Raspberry buttercream; finished with raspberry buttercream and chocolate drizzle