



FARM TO FORK
BERETTA*
KITCHEN
CATERING

Thank you for your interest in Beretta Kitchen catering services. We are delighted about the opportunity to work with you while you are visiting Toronto.

We pride ourselves in fueling athletes across the country. The Beretta Kitchen has a selection of healthy, guilt free and ready to eat lunch and dinner options to fuel you through whatever your day may bring. All meals are prepared from scratch with wholesome ingredients and Beretta proteins raised without the use of antibiotics, added hormones or steroids. We use complex carbohydrates for fiber, fresh vegetables for antioxidants, vitamins and minerals, and both traditional and non-traditional protein sources to appeal to carnivores and vegetarians alike, to keep you feeling fuller longer.

Inspired by our passion for farm to fork food and all the different types of high performers we meet daily, we bring you farm to fork fuel: proof that health doesn't have to be sacrificed for convenience. Start performing your best today!



SNACKS

In-Flight snacks:

Beretta Original Candied Bacon Kettle Popcorn, Beretta Original Beef Jerky, Beretta Honey Garlic Ginger Beef Jerky, Beretta Sweet Chili Habanero Beef Jerky, Beretta Mild Beef Sticks, Beretta Spicy Beef Sticks, Beretta Organic Beef Salami Sticks, Beretta Protein Pucks
(Outsourced snacks available upon request)

Fruit platter

Fresh Cut Fruit - to include: mixed berries and melon

Cheese Platter (selection of 4) Selection of Canadian and International Artisanal Cheese

Sandwiches, deli

- BLT with bacon
- Beretta Beef Salami with Provolone
- Tuna Salad
- Egg Salad
- Chicken Salad

Organic PB&J Sandwiches

Strawberry and Wild Blueberry Krofter's Jam; Whole Wheat English Muffin, Whole Wheat Bread

Sandwiches, Premium

- Pickle Brined Beretta Buffalo Chicken Sandwich on Sourdough with Carrot and Celery Slaw
- Roast Chicken Sandwiches with Tarragon Aioli on City Sourdough
- Herb Roasted Turkey Breast, , Beretta Bacon, Aged Cheddar, Tomato, Lettuce and House Aioli
- Shaved Roast Beef with Horseradish Aioli, Caramelized Onions and Roasted Red Pepper
- Turkey Club with Beef Bacon
- Reuben on Sourdough with cornichons



APPETIZERS

HOT:



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- Mini Grilled Cheese Sandwiches on Brioche with Spicy Tomato Chutney
 - Shaved Beef with Horseradish Cream on a Mini Yorkshire Pudding
 - Smoked Salmon with Capers, Shallots, and Lemon Cream Cheese on a Mini Yorkshire Pudding
 - Grilled Beef or Chicken or Vegetable Quesadillas
 - Quinoa Falafel
 - Mini Smoked Ricotta and Caramelized Onion and Bacon Tarts
 - Soy and Sake Glazed Chicken Meatballs
 - Mini Crab Cakes with Lemon Aioli
 - Grilled Tequila Lime Shrimp with Chimichurri
 - Herb Marinated Chicken Borscht Skewer with Tzatziki
 - Mushroom Arancini with Beretta Tomato Sauce
 - Grilled Vegetable Skewer – Zucchini, Mushroom, Eggplant, Peppers
 - Pulled Beretta BBQ Pork Slider with Creamy Coleslaw, and Lettuce
 - Chickpea Quinoa Slider with Roasted Red Pepper
 - Pork and/or Shrimp Dumplings with Hoisin Lime Dip
 - Cheese Burger Roll with Mac Sauce
 - Pulled BBQ Chicken Roll with Sauteed Vegetables

COLD:

- Rice Paper Mango Rice Paper Roll with Pickled Daikon, Carrots, Red Pepper, Cilantro, Hoisin Lime Dip
- Poach Shrimp Rice Paper Roll with Pickled Daikon, Carrots, Red Pepper, Cilantro, Hoisin Lime Dip
- Teriyaki Chicken Rice Paper Roll with Pickled Daikon, Carrots, Red Pepper, Cilantro, Hoisin Lime Dip
- Cucumber Avocado Sushi Roll with Gluten Free Soy Sauce, and Pickled Ginger
- California Sushi Roll with Gluten Free Soy Sauce, and Pickled Ginger
- Tuna Sushi Roll with Gluten Free Soy Sauce, and Pickled Ginger
- Sockeye Salmon Sushi Roll with Gluten Free Soy Sauce, and Pickled Ginger



SALAD



Salads: Side salad or Entrée size with Chicken or Steak or Salmon

- Arugula Salad, Shaved Pickled Fennel, Orange Segments, Avocado Oil Vinaigrette
- Winter Salad Mix, Arugula, Cherry Tomatoes, Crumbled Goat Cheese, Cranberries, Red Onions
- Mixed Greens, Heirloom Beet, Orange Segment, Kale and Goat Cheese
- Tuscan Kale, Pink Lady Apple and Herbed Lentil Salad
- Chopped Salad with Charred Corn, Heirloom Tomatoes, Aged Cheddar, Grated Beets, Crispy Bacon, Boiled Eggs, Romaine Lettuce and Ranch Dressing
- Arugula Salad with Pecorino Cheese, Toasted Pine Nuts, Blistered Cherry Tomatoes with Lemon Vinaigrette
- Mixed Greens and Julienne Seasonal Vegetables with Goat Cheese, Hemp Hearts and Lemon Tarragon Vinaigrette
- Kale Caesar Salad with Beretta Bacon, Sunflower Seeds, Parmesan, Cherry Tomatoes and Classic Caesar Dressing
- Shaved Brussel Sprout and Kale Salad with Parmesan, Asiago and Lemon Dijon Vinaigrette



PROTEINS

Beef: 12 ounces per portion

- Slow Roasted Horseradish and Dijon Mustard Prime rib
- Grilled Striploin with Caramelized Onion Jus
- Herb Marinated Bavette served with Jus
- Beef Tenderloin (served with Jus)
- Tuscan Style Beef Striploin
- Grilled Balsamic and Garlic Steak
- Mini Beef Wellington
- Braised Beef with Herbs and Garlic
- Red Wine Braised Beef Short Ribs
- Grilled Striploin with Caramelized Onion Jus
- Grilled Ribeye Steak with Demi Glace and Chimichurri on the side
- Latin Spice Grilled Bavette with Tomato Chutney

Chicken: 8-10 ounces

- Chicken Cacciatore with
- Smoked Chicken Supreme
- Prosciutto wrapped Chicken Breast
- Sautéed Chicken Breast in a Tarragon White Wine Cream Sauce
- Sage and Thyme Crusted Chicken Supreme
- Chicken supreme with truffle oil and sage
- Buttermilk Soaked Crispy Chicken served with Buffalo Sauce
- Chicken Piccata with Lemon Caper Sauce



PASTA & SIDES



Pasta: Entrée

- Agnolotti with Tomato Basil Sauce
- Ravioli with Arugula Pesto (nut free)
- Spinach Cannelloni with Rose Sauce
- Linguine with Arugula Pesto
- Gnocchi with Sage Brown Butter Sauce
- Ravioli with Arugula Pesto
- Ravioli with Marinara Sauce

Side Dishes:

- Garlic Greens Beans
- Mashed Potato
- Glazed Carrots
- Roast Brussel Sprouts
- Grilled Asparagus
- Steamed Broccoli
- Mushrooms and Peas
- Aged Cheddar Mashed Potatoes
- Herb Smashed Fingerling Potatoes
- Parsnip and Yukon Gold Mashed Potatoes
- Roasted Root Vegetables: Parsnip, Celeriac, Purple Yam, and Sweet Potato with Heirloom Carrots
- Sautéed Mushrooms and Caramelized Onions
- Herbed Quinoa and Brown Rice
- Sautéed Kale with Garlic and Chili Pepper
- Roast Fingerling Potatoes
- Roasted Peppers, Zucchini, Eggplant and Fennel in a Spicy Tomato Sauce



DESSERT



House-made Cookies

Chocolate Chip, Double Chocolate Chip, Chewy Ginger Snaps, Oatmeal Raisin, Oatmeal Chocolate Chip, and Gluten Free

Assorted House-made Squares

House-made Brownies

Assorted Muffins