

COLE'S CATERING SERVICES

CELEBRATIONS OF LIFE

2021/2022





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COLE'S CATERING SERVICES

(905) 213-2425

INFO@COLESCATERINGSERVICES.CA



APPETIZERS

Station

6 APPETIZERS

ARRANGED
BEAUTIFULLY ON AN
APPETIZER TABLE
FOR YOUR GUESTS TO
HELP THEMSELVES



PASSED APPETIZERS

Beef

MINI BEEF WELLINGTONS

Crispy puff pastry filled with filet mignon

BEEF SLIDERS

Topped with cheddar and garlic aioli

ITALIAN MEATBALLS

With honey garlic sauce

Pork

BACON-WRAPPED SMOKIES

With sticky bbq sauce

ANTIPASTO SKEWERS

A variety of meats, cheeses & olives

PROSCIUTTO WRAPPED CANTALOUPE

With mint and a balsamic pipette



PASSED APPETIZERS

Chicken

MINI BBQ SKEWERS

With sticky bourbon sauce

TAQUITO SHOOTER

Served with layered Mexican dip

MINI CHICKEN & WAFFLES

With maple syrup drizzle

Seafood

SMOKED SALMON WAFERS

With cream cheese and fresh dill

GRILLED SALMON BITES

With citrus drizzle

SHRIMP COCKTAIL

With seafood sauce



PASSED APPETIZERS

Vegetarian

BRUSCHETTA

Served on a crostini with feta and balsamic glaze

BRIE AND FIG BOMB

Phyllo pastry filled with brie, topped with fig compote


MINI SPRING ROLLS

Served with sweet chilli sauce

CAPRESE SALAD

Served with a balsamic pipette

3-CHEESE STUFFED MUSHROOMS

Topped with fresh garlic and crispy  bread crumbs

PLATTERS

ASSORTED CHEESE PLATTER

An assortment of cheeses and crackers

VEGETABLE PLATTER

Fresh seasonal vegetables with assorted dips

ASSORTED DIP PLATTER

Hummus, spinach dip, baba ghanoush, warm pita & rustic bread

DELI MEAT PLATTER

An assortment of fresh deli meats

SEAFOOD PLATTER

Shrimp, smoked salmon, crab, lemons, capers, cream cheese with rustic bread & crackers

FRESH FRUIT PLATTER

An assortment of fresh seasonal fruit

ASSORTED GOURMET COOKIE PLATTER

All your favourite cookie flavours in one tray

DESSERT PLATTER

Assorted squares, cupcakes, pastries & more

EACH PLATTER SERVES 15 GUESTS

MINIMUM ORDER: 6 TRAYS





Platters

SANDWICHES


- HAM & CHEESE
- ROAST BEEF WITH MUSTARD
- EGG SALAD
- TUNA SALAD
- MEDITERRANEAN  

MINI WRAPS

- TURKEY
- CHICKEN
- HAM & CHEESE
- MEDITERRANEAN  

EACH PLATTER SERVES 15 GUESTS

Minimum Order: 6 Trays

*Gluten Free Options Available 

Custom Packages

Are you looking to celebrate your loved one in a special way? We offer fully customized menus. Inquire for more details.





FAQ'S

ARE THERE ANY ADDITIONAL COSTS OR FEES?

A 15% service fee is charged to cover your event's administrative, coordination, and operational services. We also charge a \$300 fee for the rental of a public health-approved kitchen to prepare your food. Gratuity is at the client's discretion. If you wish to distribute tips post-event, please contact your coordinator to make arrangements.

ARE STAFF AND RENTALS INCLUDED?

All our packages include uniformed servers and all china and cutlery needed for your chosen menu. All additional rentals, including wine glasses, are an additional cost.

HOW LONG DOES THE APPETIZER PACKAGE LAST?

Our passed appetizers package is 2 hours. If you would like to extend your time, please inquire with your coordinator about price options.

DO YOU CATER TO DIETARY RESTRICTIONS?

We accommodate dietary restrictions with the utmost care to ensure that all guests have a uniquely delicious dining experience. We provide custom, made from scratch meals for vegan, vegetarian, gluten-free, dairy-free and halal. Allergies can be accommodated with advance notice.

WHEN IS THE FINAL GUEST COUNT REQUIRED?

We request all final numbers 14 business days prior to your event date. Your event coordinator will be in touch to schedule a meeting 14-30 days before your event to review guest count, itinerary, seating plan and a final review of all details.

ARE THERE EXTRA FEES FOR TRAVEL OUTSIDE THE DURHAM REGION?

Travel fees apply to areas outside of Durham Region depending on your exact location. Details will be provided by your event coordinator.





FAQ'S

CAN WE CUSTOMIZE OUR MENU?

Yes. We would be happy to make changes to existing menus or create a menu from scratch to suit your unique preferences, theme or background.

DO YOU HAVE A KIDS MENU?

Absolutely! Please inquire for our kids menu for guests 10 years of age and under.

WHEN IS MY DEPOSIT DUE?

We require a 20% deposit and a signed contract to confirm your booking. As soon as you have decided to proceed with Cole's Catering, you should take these steps to secure your desired date as dates book up quickly and availability is limited.



WHAT FORM OF PAYMENT DO YOU ACCEPT?

The deposit can be made by cash, Interac e-transfer, or credit card. There is a 4% Admin Fee for credit card payments. The final balance must be paid a minimum of 30 business days prior to the event.

HOW MANY PASSED APPETIZERS ARE PROVIDED PER PERSON?

Each guest will receive at least one of each item, with lots of extras to spare for those who like a second helping.

ADDITIONAL QUESTIONS?

Contact us at
info@colescateringservices.ca
OR 905.213.2425



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info@colescateringservices.ca

www.colescateringservices.ca



@COLES2CATER