

COLE'S CATERING SERVICES

SPECIAL OCCASIONS





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 VEGETARIAN

 VEGAN

 GLUTEN FREE

 SELECT ITEMS

COLE'S CATERING SERVICES

(905) 213-2425

INFO@COLESCATERINGSERVICES.CA



Celebrate

LIFE WITH US!

Thank you for considering Cole's Catering, we're glad you're here!

Whether you're looking to celebrate an engagement, a birthday or an anniversary, our special occasions packages are perfect for all of life's special moments.

At Cole's, we put the same dedication, passion, and creativity into every event to ensure that every occasion is a memorable and successful experience.

Our team is here to assist you along the way as you plan your special event.

We look forward to celebrating with you.

Karin & Claudia Cole
Owners, Cole's Catering Services



COCKTAIL PARTY PACKAGE

CHOOSE
6 APPETIZERS
OR
4 APPETIZERS

Customize

ANY PACKAGE BY ADDING PLATTERS
OR STATIONS
(SEE PG. 6-8)



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
HORSERADISH
- 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 



FOOD *Stations*

PERFECT FOR ANY OCCASION!

CUSTOMIZE YOUR
PACKAGE!



INQUIRE WITH
OUR TEAM FOR
PRICE OPTIONS.

FOOD STATIONS

TACO STATION

Served with tequila lime steak & chicken, grilled onions & peppers, assorted hard & soft shell tacos, nachos & all your favourite toppings.

CHARCUTERIE STATION

A delicious assortment of cured meats, cheeses, nuts, crudites, fruits & more.

SOUL FOOD STATION

An assortment of all your favourites including mini hamburgers, crispy chicken wings and pizza.

BAKED POTATO BAR

Yukon Gold baked potatoes served with sour cream, cheddar cheese, bacon bits, green onions and chilli toppings.

PASTA STATION

Create your favourite flavour combination with an assortment of pasta, toppings, sauces and cheeses.

SLIDERS STATION

Assorted gourmet beef sliders with all your favourite toppings, served with french fries.

SANDWICH STATION

A variety of deli meats, cheeses and bread for the ultimate create-your-own sandwich bar.

FRESH FRUIT STATION

A variety of fresh and delicious assorted fruits served with yogurt & caramel dips.

DESSERT STATION

An assortment of cookies, brownies and dessert squares





Buffet

PACKAGE

3 Hot & 3 Cold

Choose 3 items from our Hot Buffet Menu and 3 Items from our Cold Buffet Menu

Interested in adding an additional item to your menu? Contact us for more information



HOT BUFFET ENTRÉES

Chicken

CHICKEN PARMESAN

With Cole's tomato sauce and fresh mozzarella

CHICKEN BREAST

Topped with creamy white wine sauce
OR creamy mushroom sauce

¾ CHICKEN PIECES

Oven-roasted in a lemon and herb marinade

Beef

LASAGNA

Made with Cole's special cheese sauce
- a crowd favourite

STEAK KEBABS

With assorted bell peppers & onions

ENCHILADAS

Made with tender shredded beef, melted cheese and smothered in red sauce



HOT BUFFET ENTRÉES

Pork

PORK MEDALLIONS

With a fresh rosemary and lemon sauce

BREADED PORK SCHNITZEL

Thin, crispy cutlets of pork tenderloin

BACON JALAPENO MAC & CHEESE

The cheesiest macaroni and cheese you'll ever eat with bacon bits and jalapeno peppers

Vegetarian

EGGPLANT PARMESAN

With Cole's tomato sauce and fresh mozzarella

COUSCOUS & BUTTERNUT CASSEROLE

With roasted peppers, red onions and fresh garlic

LASAGNA

With Cole's special cheese sauce and assorted vegetables - A crowd favourite!



HOT BUFFET SIDES

Starches

STUFFED PASTA SHELLS

Stuffed with 3-cheeses, topped with Cole's pasta sauce and mozzarella cheese

THREE CHEESE PENNE

Smothered in Cole's Pasta sauce and three cheese blend

SCALLOPED POTATOES

Creamy, cheesy, layered potatoes - a crowd favourite!

GARLIC MASHED POTATOES

Buttery, creamy whipped potatoes

Vegetables

ROASTED SEASONAL VEGETABLES

Fresh seasonal vegetables roasted with our special spice blend

GREEN BEANS

Served with crispy bacon bits and garlic butter

ZUCCHINI ROUNDS

Baked zucchini with Cole's pasta sauce topped with melted cheddar cheese

COLD *Buffet*

GARDEN SALAD

Mixed greens with fresh tomatoes, cucumbers and red onion served with an Italian dressing

BROCCOLI SALAD

Fresh, crunchy broccoli with bacon bits, dried cranberries and walnuts served with creamy mayo and shredded cheddar

POTATO SALAD

Old fashioned potato salad with celery, hard-boiled eggs and mayo

CAESAR SALAD

Romaine lettuce with crispy bacon, oven-roasted croutons and freshly grated Parmesan cheese with a Caesar dressing

CHICKPEA SALAD

Made with bell peppers, cucumber, topped with feta cheese and dressed with red wine vinaigrette

FRESH FRUIT DISPLAY

Seasonal fruit arrangement

VEGETABLE DIP PLATTER

An assortment of fresh vegetables with various dipping sauces

COOKIE PLATTER

Freshly baked assorted cookies

FOR YOUR *Sweet Tooth*

DECADENT NEW YORK CHEESECAKE

With Cole's blueberry lavender sauce

APPLE CAKE

Prepared South African Style. Ask us
for details!

CHOCOLATE LAVA CAKE

Oozing with chocolate goodness,
sprinkled with icing sugar

TRIPLE CHOCOLATE CAKE

RED VELVET CAKE

VANILLA CAKE

With raspberry filling

CARAMEL PEPPERMINT CRISP

A delicious creamy caramel dessert
with peppermint crisp flakes

CHOCOLATE BROWNIES

Fully loaded with caramel sauce,
pecans and chocolate pieces

ASSORTED FRESH FRUIT



**ADD DESSERT
TO ANY PACKAGE
FOR AN ADDITIONAL
COST-PER-PERSON**



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?

Staff and rentals are not included in our Special Occasions packages. If you'd like to add rentals or staff, we are happy to add these services for 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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www.colescateringservices.ca



@COLES2CATER