

Corbin Catering & Foods



Corbin Catering & Foods is pleased to provide you a convenient way to entertain within your corporate or private settings.

Our ready-to-serve **Catering Menu** offerings are delicious, beautifully presented, prepared fresh daily and available for both contactless pick-up and delivery.

To place your order, simply do so online or email us at:
order@corbincateringandfoods.com

If you have additional inquiries or questions, please call us at:
(416) 699-2433



Ready-Made Platters & Boxes are perfectly suited to either private or corporate events, and can be served cold or at room temperature.
Each offering serves 8-10 guests.



Traditional Cheese & Charcuterie

white cheddar, brie & gruyere cheese, assorted salami, fruit, olives, fig preserve, crisps and nuts

\$100

Classic Cheese Board

assorted domestic cheese with fresh seasonal fruit and crisps

\$70 | vegetarian

Premium Cheese & Charcuterie

white cheddar, brie, gruyere & blue cheese, salami & cacciatore, fruit, olives, fig preserve, crisps and nuts

\$120

Antipasto Board

grilled balsamic vegetables & feta cheese, mixed olives, marinated artichokes, humus and crisps

\$110 | vegetarian

Sliced Cured Salmon

with dill cream cheese, capers, onion and crisps
Select from: traditional smoked salmon or gravlax

\$120

Share Station

vegetable crudité, crispy tortilla chips, crisps & pretzels with- ranch-style dip and chickpea humus

\$80 | vegetarian



Ready-Made Platters & Boxes continued...

Each offering serves 8-10 guests.



Shrimp Cocktail

whole poached tail-on 21/25 shrimp with fresh lemon and classic cocktail & remoulade dipping sauces

\$120 (48 pcs) | gluten-free | dairy-free

Sliced Fresh Fruit

assorted melon, pineapple, oranges, berries and grapes

\$65 | vegan

Pizzette Platter

Selection of mini pizzas- “classic tomato, cheese & basil”, “brussel sprouts with bacon & cheese” and “tomato, olives, sopressata & cheese”

\$65

Little India

mini vegetable samosas & chickpea fritters with papadum, tamarind sauce and coconut chutney

\$85 | vegetarian

China Town Sampler

mini vegetable spring rolls, pork pot stickers & Chinese 5-spice chicken wings with sweet garlic-chili sauce

\$96 | dairy-free

Chips & Salsa

Tri-colour corn tortilla chips, homemade pico de gallo and guacamole

\$95 | gluten-free | vegan



Luncheon Totes & Buddha Bowls

These offerings are perfectly suited for either private or corporate gatherings. Everything is prepared with traditional fillings, toppings and popular combinations that satisfy the most discerning of palates. (Minimum order of 10)

Luncheon Totes | \$20 each

Individually tagged & bagged sandwich or wrap combinations served with choice of sandwich or wrap, salad greens, fresh fruit salad and a home baked cookie.

- **Tuna & Pecan-** Albacore tuna, mayonnaise, lemon, celery, onion, tomato, lettuce & pecans | contains nuts
- **CT Egg Salad-** mayonnaise, mustard, celery, onions and sunflower seeds | vegetarian
- **Smoked Ham & Gruyere Cheese-** mustard and lettuce
- **Classic Roast Beef-** horseradish mayonnaise, lettuce, tomato and blue cheese
- **Tomato & Avocado-** mayonnaise, cheddar cheese and lettuce | vegetarian
- **Blackened Chicken-** Caesar dressing, lettuce, tomato, boiled egg and bacon
- **Italian Deli-** pepper aioli, salami, ham, lettuce, tomato, grilled peppers & onion and provolone cheese

Bread Varieties- select from the following to compliment your gourmet sandwich or wrap- *kaiser roll, multigrain bread or tortilla wrap* (Gluten Free Bread available for an additional \$3)

Salad Selections- select from the following to compliment your order

- **Mixed Greens** with tomato, shaved vegetables & red wine vinaigrette | vegan | dairy-free | gluten-free
- **Traditional Caesar Salad** with croutons and Parmesan cheese | vegetarian
- **Baby Spinach Greens** with berries, feta cheese, onion and balsamic dressing | vegetarian | gluten-free



Buddha Bowls | \$18 each

These beautifully presented bowls, inspired by Corbin Catering & Foods, pack a punch of flavour with a variety of textures, seasonings and likes.

All Bowls are individually packaged and are ideal for lunches on the go, at the desk or boardroom table.

- **Nicoise** | dairy-free
mixed greens, Albacore tuna, tomato, onion, fennel, green beans, olives, boiled egg, steamed potato, basil and red wine vinaigrette
- **Classic Cobb** | gluten-free
chopped romaine, grilled chicken, bacon, tomato, avocado, blue cheese, boiled egg and creamy tarragon dressing
- **Teriyaki Chicken** | dairy-free
sushi rice, marinated soba noodles, chopped lettuce, radish, julienne vegetables, cilantro and sesame & ginger dressing
- **Sweet Home** | vegan | dairy-free | gluten-free
chopped lettuce, roasted sweet potato, steamed broccoli, pickled onion, roasted chickpeas, avocado, chopped tomato and maple-tahini dressing

Desserts & Beverages

Compliment your catering order with ice-cold beverages or delectable desserts or fresh fruit.

Fresh Fruit Skewers | \$5 each

Chocolate Chip Cookies | \$4 each

Oatmeal Cookies | \$4 each

Traditional Brownie | \$4 each

Lemon Bars | \$4 each

Date Square | \$4 each

Canned Soda | \$2 each

coke, diet coke, sprite or ginger ale

Bottled Old Fashioned Soda | \$4 each

cherry cola, root beer or ginger ale

Bottled Mineral Water | \$3 each

sparkling or flat

Canned Iced Tea | \$3 each



Placing your order

We request 48-hours advance notice when placing an order. We will happily accommodate last minute orders if possible. All orders are subject to a \$200 minimum before tax and delivery.

Payment & Cancellation

We request payment in full when placing your orders. We gladly accept all major credit cards, cash, e-transfer or cheque. Orders that are not cancelled within 24 hours of event time and date will be subject to a 100% charge.

Presentation

Our menu items will be presented on ready-to-serve, compostable or reusable platters. White ceramic platters or containers are available upon request when placing your order.

Staffing & Rentals

Servers, bartenders, kitchen staff or chefs are available for your event, along with a full selection of event rentals; we are happy to accommodate your needs.

Prices are subject to change and some menu items/options may be substituted with similar items due to seasonal availability. We will do our best to notify you of any changes or replacements.

Prices shown do not include HST.

Delivery or Pick-Up

Food can be delivered to your event site seven days a week. Orders within Toronto city limits are subject to a \$25 delivery fee. Delivery fee outside of city limits start at \$25 and are adjusted according to distance required.

Food Allergies and Dietary Restrictions

We are pleased to accommodate allergies or special dietary requests, including but not limited to, vegetarian, vegan, gluten free, Kosher-style and Halal (additional charges may apply).

Please note that we are not a Nut-Free facility

Disposables

Disposable dinner plates, side plates, bowls, cutlery and napkins are available for \$2 per guest, please ask for them to be included when placing your order.

Full Service Catering

If you are interested in full service catering with customized menus, event staffing, rentals, bar set up and décor, please contact us at: info@corbincateringandfoods.com