

10tation

event catering



CORPORATE EVENTS | INTIMATE AFFAIRS | BIG BASHES | WEDDINGS

VOL. I



– SERVICES –

OUR MISSION

To be Toronto and surrounding areas' leader in off-premise catering and event planning while being distinctive, highly innovative and successful in everything we do... for You.





— 10TATION EVENT CATERING INC. —

#THATSUS

Established in the spring of 2000, 10tation Event Catering produces some of the most polished and stylish events for clients, friends and high-profile organizations. We have to date, facilitated over 10,000 events from our state-of-the art facility and proudly serve a collection of Canada's most discerning brands.

Our team of specialists have the expertise to assist in the selling, planning and execution of corporate events, intimate affairs, big bashes, weddings and gala events with a solid understanding of the special accommodations required of corporate and social catering.

Founded on the premise of client-based thinking, the team at 10tation Event Catering believes that successful partnerships result from our staff listening to client's needs, and delivering boutique-style customer service with a hands-on approach and contagious passion for what they do.





CORPORATE EVENTS

At 10tation event catering Inc. we are experts at making any size corporate function a warm and highly individualized event. We understand your desire to impress a client or enhance a presentation; to reward hard working employees; or to sustain an important business meeting. Whether it's a cocktail reception, board dinner, boxed lunch, grand opening, business meeting, or recognition party, we combine exquisite foods with a solid understanding of the special accommodations required for business entertaining.

INTIMATE AFFAIRS

Every event is as unique and special to us as it is to you. Together, we can create just the right menu for that special occasion. From delicious food to skilled service staff and impeccable organization, we will deliver the help you need to take your event to the next level. Our stylish presentation and exquisite food are sure to charm your guests and when the event is over, the only trace we leave behind are satisfied smiles.



BIG BASHES

Since 2000, we've produced some of the most stylish and glamorous events for celebs, big brands and high-profile individuals and organizations. From festivals to galas, concerts to product launches, our team of specialists can assist in the selling, planning and execution of large events and sponsorships — from location selection and event design, to parking, amenities, logistics and more.



WEDDINGS

We recognize the need to assist the bride and groom in creating beautiful stylish weddings, with delicious cuisine, and attentive staff. Our team can help with not only the menu for your wedding, but also with the venue selection, décor, professional staff, rentals and all furniture. We strive to make this very special day a seamless and memorable success.



BREAKFAST

Prices shown are per person.

Accompanied by seasonal fresh fruit

CONTINENTAL _____ **\$9.75**

Assorted muffins, scones, croissants and turnovers
10tation signature breakfast cakes

BREAKFAST SCONES _____ **\$10.95**

Please choose two scone flavours:

- Dill cream cheese and smoked salmon
- Peameal bacon and mustard
- Cream cheese and preserves

Seasonal fresh berries

Vanilla yogurt

ALL-CANADIAN _____ **\$13.95**

Sliced baguette with butter, scrambled eggs, home fries
with ketchup, crispy bacon *OR* breakfast sausages

BREAKFAST SANDWICHES _____ **\$12.95**

Peameal Bacon, fried egg and cheddar on English
muffin, accompanied by home fries

OMELETTES _____ **\$13.95**

Sliced baguette with butter

Please choose two omelette flavours:

- Cheese and mushroom omelette
- Spinach and feta omelette
- Aged cheddar and ham omelette
- Western: ham, peppers, onions omelette

10tation hash browns

CRÉPES _____ **\$11.95**

Freshly made citrus crepes, maple syrup, chocolate
sauce, berry compote, apple compote

BREAKFAST BURRITOS _____ **\$12.95**

Grilled breakfast burrito with scrambled eggs, bacon
and cheddar *OR*

Grilled breakfast burrito with scrambled egg, veggies
and cheddar



BREAKFAST: À LA CARTE

*Order one dozen per selection.
Prices shown are per piece.*

PARFAIT _____ **\$5.95**
Organic yogurt, housemade granola, compote

HOUSEMADE GRANOLA BAR _____ **\$2.95**

SAVOURY LEMON SCONE _____ **\$5.25**
Cured salmon, crème fraîche

MINI QUICHE _____ **\$2.50**

DANNON® ACTIVIA® YOGURT _____ **\$2**

INDIVIDUAL FRITTATA _____ **\$5.95**
Choice of mushroom, spinach and cheddar;
asparagus and parmigiano reggiano

+ bacon _____ **\$1**
Available with egg whites only, upon request

BLUEBERRY PANCAKE _____ **\$4.95**
Maple syrup

Beverages

JUICE OR SOFT DRINKS _____ **\$2.50**
per person

**PREMIUM COLUMBIAN
FAIR TRADE COFFEE** _____ **\$26.95**
10-cup thermos

SAN BENEDETTO OR EVIAN _____ **\$4.50**
per person

Tableware

**BIODEGRADABLE DISPOSABLE
SERVING PIECES** _____ **\$1.75**
per person
Includes plates, cups, cutlery, napkins and serving
utensils

CHAFING DISHES
Complimentary with all our hot menus where applicable



LUNCH: SANDWICHES AND WRAPS

An assortment of focaccia, croissant and baker's delight sandwiches and wraps from our collection of timeless favourites and specialties.

Accompanied by pickles and assorted root chips.

WITH COOKIES _____ **\$11.95**
per person

WITH ONE SALAD AND COOKIES OR SQUARES _____ **\$15.95**
per person

WITH TWO SALADS AND COOKIES OR SQUARES _____ **\$18.95**
per person

Salad Options:

GARDEN

tomato, cucumber, dill, red onion

CAPRESE

Fior di latte bocconcini, seasonal red and yellow tomatoes

VILLAGE GREEK

Cucumber, cherry tomatoes, red onion, kalamata olives, feta, oregano-infused olive oil

COBB

Iceberg lettuce, tomato, avocado, boiled eggs, cheddar, dijon vinaigrette

WHOLE WHEAT PENNE

Sundried tomatoes, roasted corn fresh parsley, citrus vinaigrette

THREE BEAN

Cherry tomatoes, roasted corn, fresh parsley, citrus vinaigrette

VIETNAMESE JASMINE RICE

Cilantro, basil, snow peas, edamame and crisp radishes dressed with tamarind and coconut

SAFFRON ISRAELI COUSCOUS

Tomatoes, cucumber, kale, cranberry with lemon olive oil

SUMAC ROASTED VEGETABLES

Roasted heirloom beet yogurt

QUINOA

Artichokes, broccoli, parsley, orange blossom dressing



LUNCH: SUPERFOOD SALADS

QUINOA

Red and white quinoa salad with cucumber, yellow bell peppers, blanched broccoli, tomato, fresh garlic, lemon and olive oil vinaigrette

POWER QUINOA

Red quinoa, snow peas, English peas, baby spinach and pickled red onion

ROASTED HEIRLOOM BEET

Arugula, goat cheese & pumpkin seeds

SWEET POTATO

Green bean, goji berries, walnuts, maple mustard dressing

Salad Selections

Minimum order six (6) people per selection.

Prices are per person.

GARDEN

Tomatoes, cucumber, dill and red onion

CAPRESE

Fior di latte bocconcini, seasonal red and yellow tomatoes

VILLAGE GREEK

Cucumber, cherry tomatoes, red onion, Kalamata olives, feta and oregano-infused olive oil

COBB

Iceberg lettuce, tomato, avocado, boiled eggs, cheddar and Dijon vinaigrette

WHOLE WHEAT PENNE PASTA

Sundried tomatoes, roasted corn, fresh parsley & citrus

THREE BEAN

Cherry tomatoes, roasted corn, fresh parsley & citrus vinaigrette

SIDE SALAD	_____	\$5.95
SALAD AS A MAIN	_____	\$9.95
+ GRILLED CHICKEN	_____	\$6.95
+ GRILLED SALMON	_____	\$7.95



LUNCH: BUFFET, HOT

Accompanied by house focaccia, flatbread, breadsticks and butter

BBQ CHICKEN _____ **\$22.95**

per person

- Spiced corn bread with maple butter
- Orzo with caramelized onion, grilled corn, capers, sun dried tomato pan seared peppers with cilantro pesto and parmesan
- Whole pieces of BBQ'd chicken basted in our BBQ sauce (bone in)
- Steamed seasonal vegetables
- Rosemary roasted potatoes
- Assorted homemade pastries

SCHNITZEL _____ **\$22.95**

per person

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Spinach salad with orange segments, toasted pine nuts in balsamic vinaigrette
- Saffron scented rice salad with green peas and leeks
- Crispy breast of chicken with lemon wedges and salsa verde
- Assorted homemade pastries

STUFFED CHICKEN _____ **\$23.95**

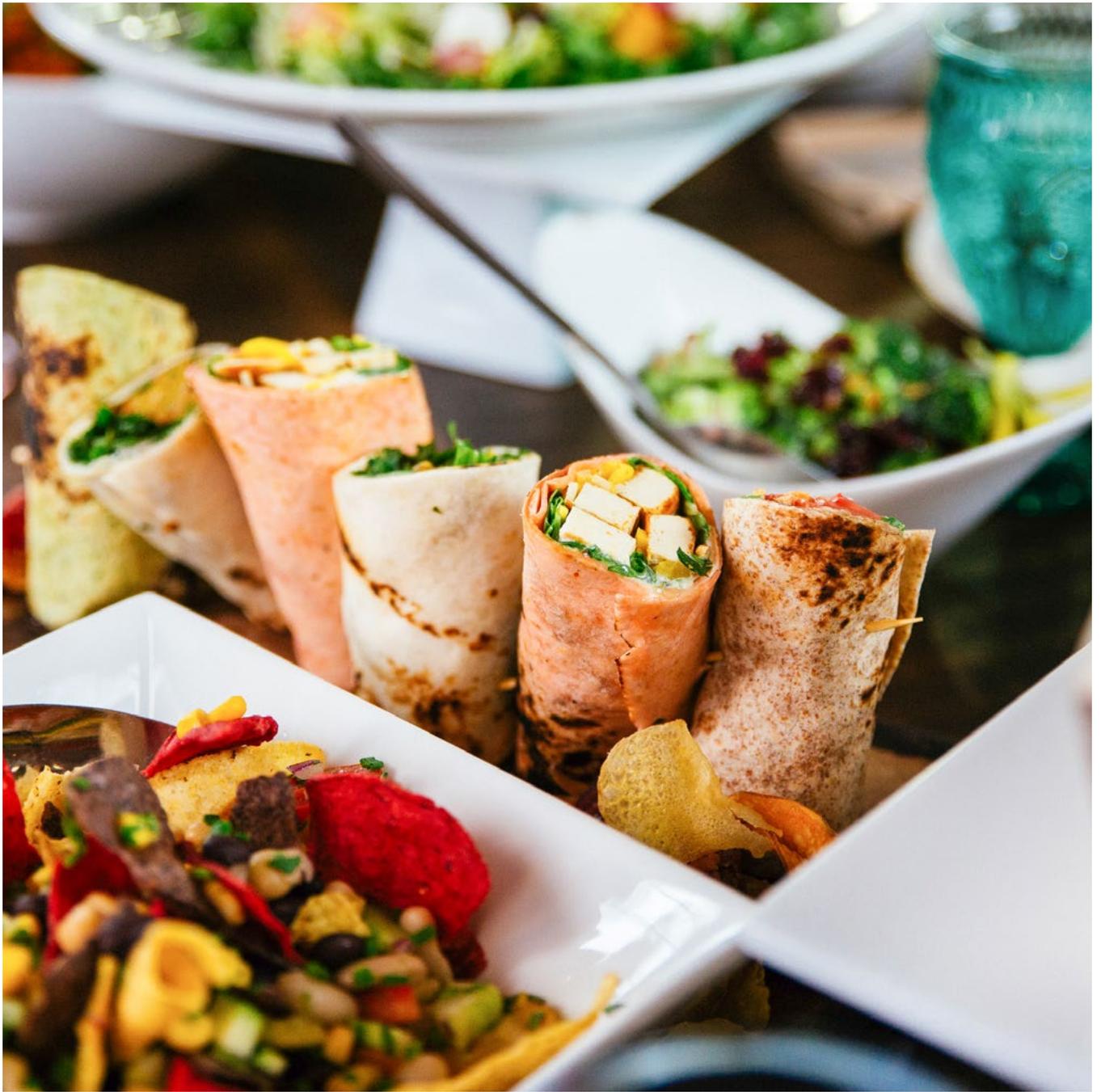
per person

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Baby spinach salad with shaved fennel, red onion and tarragon dressing
- Breast of chicken stuffed with spinach, caramelized onion, and fontina cheese in a light jus
- Chef's vegetable medley
- Rosemary roasted potatoes
- Assorted homemade pastries

MAPLE GLAZED SALMON _____ **\$22.95**

per person

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Saskatchewan wild rice with Muskoka cranberries
- Roasted beet salad with baby greens
- Maple glazed salmon filets
- Assorted homemade pastries



LUNCH: BUFFET, HOT (continued)

Accompanied by house focaccia, flatbread, breadsticks and butter

CHICKEN GENOVESE _____ **\$22.95**
per person

- Homemade focaccia, 10tation flatbread and breadsticks with sweet butter
- Garden salad - tomato, cucumber, dill, red onion
- Tomato and mozzarella towers with olive oil and fresh basil
- Cheese tortellini pasta salad tossed with fresh pesto and cherry tomatoes
- Sliced grilled chicken breast in a Genovese pesto marinade
- Assorted homemade pastries

TACO BAR _____ **\$23.95**

- Grilled chicken *OR* pulled pork *OR* a combination of both
- Iceberg lettuce
- Chopped tomatoes
- Shredded cheddar and Monterey jack cheese
- Crispy taco shells and soft tortillas (2 per guest)
- Salsa, sour cream, chipotle hot sauce, and guacamole
- Tortilla chips
- Aztec black bean salad
- Assorted homemade pastries

CHICKEN SOFIA _____ **\$23.95**
per person

- Assorted mini pizzettes
- Supreme of chicken with mushroom pernod sauce
- Roasted garlic spun potatoes
- Chef's steamed vegetables
- Assorted pastries and cookies
- **Vegetarian Option:** Portobello stuffed with pearl barley, cauliflower and fresh herbs



LUNCH: BOXES

\$19.95 per person

SANDWICH *OR* WRAP

Accompanied by new potato salad, lentil & French bean salad, homemade cookie

THAI NOODLE SALAD

Chicken breast, carrots, bell peppers, sugar snap peas, scallions, rice noodles and ginger soy dressing, accompanied by coleslaw, whole fruit, homemade cookie

STEAMER

Salmon filet, lemon, caper and parsley aioli accompanied by steamed seasonal vegetables, potato salad, homemade cookie

TUNA NIÇOISE

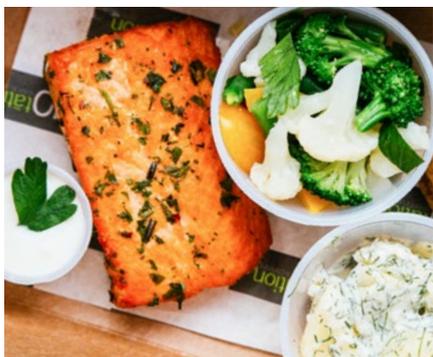
Green, white Albacore tuna, olives, tomato, egg, green beans, red wine dressing

MOROCCAN TANDOORI

Baked tandoori salmon with spiced lime yogurt accompanied by quinoa with chickpeas and lentils, homemade cookie

CHIMICHURRI BEEF SKEWERS

Chimichurri beef skewers with fresh salsa, accompanied by faro salad, vegetarian empanada, whole Fruit





LUNCH: POWER BOWLS

\$17.95 per person

Room Temperature – Sent fully assembled in individual salad bowl container

- + Add 4oz. grilled chicken breast to any power bowl for an additional \$4.95/guest
- + Add 4oz. grilled salmon to any power bowl for an additional \$5.95/guest
- + Add 4oz. AAA beef striploin to any power bowl for an additional \$6.95/guest

MEDITERRANEAN BOWL

Chickpea, romaine, arugula, cucumber, cherry tomato, pickled onions, goat cheese and parsley pistou vinaigrette

MIDDLE EASTERN BOWL

Tabbouleh, sumac, grilled eggplant, hummus, pomegranate, olives, feta, fresh mint, falafel and tahini vinaigrette

PERUVIAN BOWL

Quinoa, sweet potato, black beans, tomato, avocado, red onions, corn, baby kale, lime vinaigrette

YUCATAN BOWL

Brown rice, tortilla chips, cabbage slaw, corn, salsa fresca, avocado crema, queso fresco, chipotle vinaigrette

TURN THE BEETS AROUND

Roasted beets, quinoa, kale, sweet potato, radishes, toasted sunflower seeds and apple ginger vinaigrette

NICOISE BOWL

Baby potatoes, green beans, olives, tomato, red onions, boiled eggs, tuna, Provençal dressing



DESSERT

All our desserts are prepared in-house and change seasonally.

Prices shown per person.

**ASSORTMENT OF
HOMEMADE SQUARES** _____ **\$3.30**

TARTS _____ **\$3.50**

COOKIES _____ **\$3.25**

PARFAITS _____ **\$3.50**

**VEGAN OR GLUTEN FREE
BAKED GOODS AVAILABLE** _____ **\$5**

BAKED DONUTS

Chocolate dipped, lemon, strawberry with assorted toppings and glazes

MINI _____ **\$1.95**

REGULAR _____ **\$3.95**

CUPCAKES

Vanilla, chocolate, chocolate mint, key lime, lemon chiffon, red velvet

NOTE: Order must be placed at least 48 hours in advance

MINI _____ **\$2.25**

REGULAR _____ **\$3.95**

SLAB CAKES

Custom cakes and slabs available upon request, please inquire for details.





RECEPTION PLATTERS

MINI BAMBOO SKEWERS

Served room temperature

Minimum order of two (2) dozen per selection

Prices shown are per dozen

- Coriander and honey chicken _____ **\$42**
- Asian sesame beef with ginger and chili _____ **\$42**
- Sesame crusted tuna with wasabi lime aioli _____ **\$54**
- Grilled Mexican shrimp _____ **\$54**

Hors D'Oeuvres

Minimum order of two (2) dozen per selection

Prices shown are per piece

FRIED CHICKEN SLIDER _____ **\$5.75**

Avocado and Piquillo pepper sliders

MINI 2-INCH PIZETTES _____ **\$2.75**

Margherita, potato, rapini and pancetta

SPRING ROLLS _____ **\$2.75**

Short rib, braised duck, pulled pork, vegetarian

THAI ROLLS

Sweet chili sauce

- Lobster; shrimp; peking duck _____ **\$3**
- Tofu; vegetable; chicken; mango _____ **\$2.50**

BRAISED DUCK TACOS _____ **\$2.50**

SOUTHERN CHICKEN SALAD _____ **\$2.50**

In a corn muffin

MINI 2-INCH BAGELS _____ **\$2.75**

Smoked salmon, capers, red onion, cream cheese

SWEET PEA PANCAKES _____ **\$2.50**

Dungeness crab, crème fraîche, pickled red shallot

CANTALOUPE LOLLIPOPS _____ **\$2.50**

With Niagara prosciutto



RECEPTION PLATTERS (continued)

TEA SANDWICHES _____ **\$2.75**

per piece

An assortment including: egg salad; tuna salad; salmon salad; cream cheese with cucumber; cream cheese with sundried tomato

DOMESTIC CHEESE GARNISHED WITH FRUIT _____ **\$6.95**

per person / six person minimum

Brie wedge, blue cheese, orange cheddar cubes, gouda accompanied by dried fruit, seasonal fresh berries, flatbreads, crackers.

ARTISAN CHEESE BOARD _____ **\$14.95**

per person / six person minimum

A selection of Quebec and international artisan cheeses served with poached pears, quince jelly, truffle-scented honey. Accompanied by flatbreads, bread sticks & assorted gourmet crackers.

SLOW-ROASTED PORCHETTA _____ **\$15**

per person / six person minimum

Mini Calabrese buns, caramelized onions, roasted peppers, chili aioli

NOTE: Order must be placed at least 48 hours in advance.

MARKET CRUDITÉS _____ **\$5.75**

per person / six person minimum

Broccoli, cauliflower, heirloom carrots, cucumber, green beans, bell peppers, sugar snap peas, asparagus and fennel accompanied by seasonal hummus and ranch dip

ANTIPASTO PLATTER _____ **\$15**

per person / six person minimum

Roasted red peppers, olive, artichoke heart, prosciutto, salami, soppressata, cured sausage, selection of domestic and Italian cheese, assortment of breads, flatbread

ALBERTA BEEF PLATTER _____ **\$20**

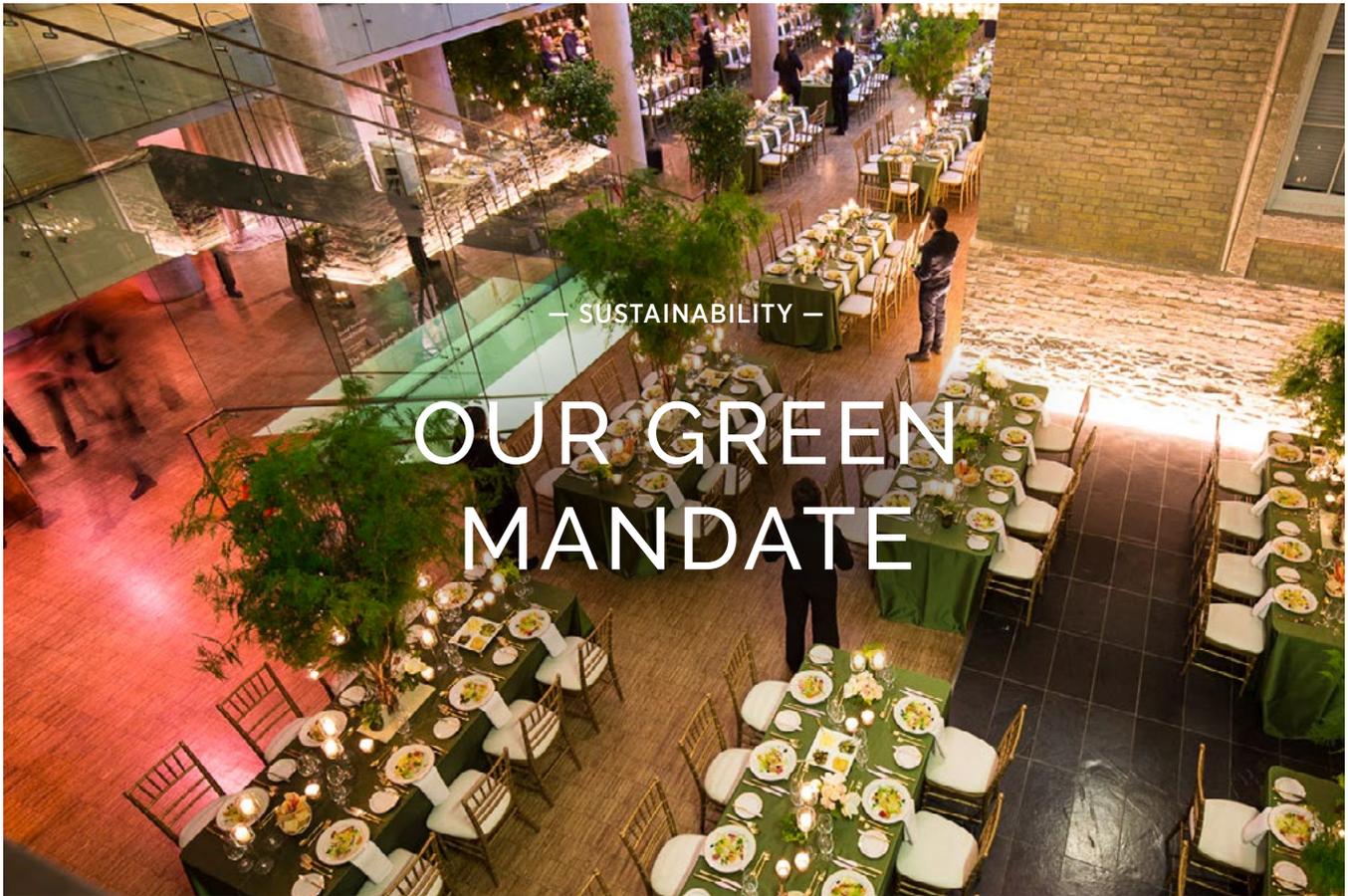
per person / six person minimum

Sliced AAA Alberta beef striploin, cooked medium, pommery mustard, Dijon mustard, horseradish cream, black truffle aioli, caramelized onions, oven roasted tomatoes, arugula, 10tation root chips, mini egg buns, Calabrese buns

MIDDLE EASTERN _____ **\$17.95**

per person / six person minimum

Chickpea fritters, tabbouleh, pickled turnip, hummus, baba ghanoush, spiced olives, pita



— SUSTAINABILITY —

OUR GREEN MANDATE



CARBON OFFSETS

10tation Event Catering has purchased carbon offsets from Carbonzero to neutralize carbon produced by our delivery fleet and power use.

Carbon Reduction Energy conservation programs are in place, further reducing carbon emissions. State of the art energy efficient ventilation system was installed by Captivaire in our kitchens as well as quick recovery, low energy use hot water tanks.



OUR KITCHEN

Our whole facility is lit by Compact Fluorescent Lighting (CFL). Although initially more expensive, CFL's use 1/3 the electricity and last up to 10

times as long as incandescent. A single 18-watt CFL used in place of a 75-watt incandescent will save about 570 kWh over its lifetime.

Reduces Air and Water Pollution: Replacing a single incandescent bulb with a CFL will keep a half-ton of CO² out of the atmosphere over the life of the bulb. Cleaning products are all biodegradable and ammonia and phosphate free.



WASTE

All waste is separated into 5 different compartments. This is very costly however we believe in our contribution to our planet.

Streams include: cardboard, food compost, tin and glass, vegetable oil, and waste.

We have also made an effort to reduce waste of plastic disposables. With extensive research we have found the best products based on use as well as quick biodegrade. Our current options include palm utensils, corn husk utensils and palm plates which are biodegradable. This is an ongoing effort that has us always searching out new products. All deliveries are on re-usable equipment unless otherwise requested by the client.



WIND POWERED WEBSITE

Our web host service provider is completely wind powered. Our provider has purchased certified Renewable Energy Credits representing

130% of the electricity used to both power and cool every last one of their servers.

Get Green Enterprise Toronto Membership GET believes that Toronto can become a sustainable world-class city by supporting its local, green businesses. Through market research, consumer awareness campaigns and building the capacity of locally-owned businesses, GET is the necessary catalyst to make this vision a reality.



LOCAL FOODS

Local foods, wines, and beer are used extensively as a preference over imported products which further reduces carbon emissions, provides

better tasting foods, and keeps our local economy healthier.

10tation Event Catering has worked very hard with our suppliers to be an authorized Ocean Wise vendor.

We are proud of this accomplishment. The Vancouver Aquarium's Ocean Wise program works directly with restaurants, markets, foodservices and suppliers to ensure they have the most current scientific information regarding sustainable seafood and to help them make ocean-friendly buying decisions. The options are highlighted on their menus and display cases with the Ocean Wise symbol, making it easier for consumers to make ocean-friendly seafood choices.



OUR SUPPLIERS

Purchasing preference is given to suppliers practicing good environmental standards.



FOOD SAFETY

The aim of 10tation Event Catering is to meet its obligation to provide the highest level of food safety and quality available for all its products, ensuring that all current Canadian legislation is met through the operating procedures and systems in place.

At 10tation Event Catering we recognize the fact that we are totally dependent on our customers and to this end, our customer's requirements are always at the forefront of our minds, both for the supply of product and for the administrative support. We intend to meet our responsibilities in providing safe, legal, competitively priced products, fit for their purpose and with a service level that exceeds our customer's expectations at all times.



#ThatsUs

10TATION EVENT CATERING INC.

232 Norseman St.

Toronto | ON | M8Z 2R4

T 416.243.5144

10tation.com

Let's be social

@10tation_event_catering 10tationevents

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