

BOARDROOM

COCKTAIL RECEPTION

SIT DOWN DINNERS

During the week we work hard. We should make time eat well too

Breakfast

Coffee or tea	\$2.25
Fresh juice	\$3
Homemade breakfast pastries	\$2.25
Bagel with cream cheese and home smoked salmon	\$3.5
Lattice tarts with berries and custard	\$2.75
Apple turnovers and sugar waffles	\$2.75
Assorted tea sandwiches	\$4.5
Fruitsalad	\$2.95
Strawberries and cream	\$3
Prepared specialty breakfast **	
Omelet Station, toast and bread	\$11.95
Waffle Station	\$14

Lunch Buffet \$14:

1.5 Sandwich p/p. 2 choices of salad, dessert and a drink

Assorted homemade breads, muffins and pita's with:

Pineapple and honey roasted chicken salad
Ham, Salami and medium gouda
Tuna, cucumber and brie
Roasted pepper, black olive and cucumber

Pasta Salad with a creamy fresh fruit and vegetable garnish

Romaine lettuce with cucumber, vine tomato, red pepper and black olives with a honey balsamic dressing

Nicoise salad

Homemade puff pastry apple and cinnamon turnovers

For your annual work appreciation, wedding or other stand-up and mingle events

Canapés priced per dz

Hot:

Mediterranean Pissaladiere	\$ 18
Vegetarian mini puff pastry pizza	
Tandoori chicken skewer with herb dressing	\$ 20
Four cheese croquettes	\$ 18
Guinness beef stew croquettes	\$ 22
Queens bites, puff baskets with filling, gratin	
Smoked salmon	\$ 26
Chicken mushroom	\$ 24
Leek & mushroom	\$ 24
Sliders	
Pork and beef	\$24
Southern chicken chipotle	\$24
Breaded fish and tartare	\$24

Cold:

Shrimp and snowpea with cocktail sauce	\$ 24
Croustillant with smoked salmon	\$ 26
Croustillant with parsley ham and dijon	\$ 20
Salami and grape skewer	\$ 18
Cheese and grape skewer	\$ 18
Fresh salmon tartare in an endive leaf	\$ 22

Crostinis:

Smoked salmon and cream cheese	\$ 26
Pancetta with pesto and sweet onion	\$ 22
Beef Bearnaise	\$ 26
Roasted pepper and herbed goat's cheese	\$ 22

Stationary platters:

Nicoise salad	\$ 3.95
Canadian cheese, crackers and grapes	\$ 2.95
Imported cheese, crackers and strawberries	\$ 4.95
Assorted breads with hummous	\$ 1.50
Charcuterie with breads	\$ 3.25
Crudite's with veggie dip	\$ 2.50
Sumac pita with Guacamole	\$ 2.25
Shrimp platter with cocktail sauce	\$ 3.25

I'd love to sit down with you and design a personalized menu with.

Prix-Fixe \$35

Home smoked salmon with
a caramelized onion tart

Chicken supreme "Archiduc"

Roasted with a brandy mushroom cream sauce and
roasted peppers and spinach

Salmon "Wellington"



Planning to have a party?
Let us do the hard work.

GOED FOOD makes more
time for fun and that is

always better

GOED



ETEN

188 ossington Avenue
M6J 2Z7 Toronto

www.goedeten.ca 416 533 3213

Catering

Requirements

Contact:

By phone: 416 533 3213

Email: events@goedeten.ca

Twitter: @goedetenyyz

Staffing:

All staffing is based on a 4 hr minimum and must be booked 10 days in advance. For out of the city events a transportation cost will be required.

Chef or Maitre d'Hotel	\$35/hr
Bartender	\$28/hr
Commis de cuisine	\$24/hr
Server	\$24/hr
Cleaner	\$20/hr

Decoration:

Decorations specialists are available by appointment

Booking, delivery and payment:

Larger parties need ten days to get ready for.
Corporate events can be booked a day in advance. Book by lunch to get next morning delivery

A 40% deposit is required at the time of booking for large events

Delivery cost is \$30/hr.

Payment is requested within 7 days unless agreed upon

Rentals:

Rentals can be organized but are billed to you and delivered directly by the rental company.

Our preferred rental companies are:

Alligator Rental, Exclusive Affairs or Chairman Mills