



presidential gourmet
CATERING



Cocktail & Dinner Events

416.466.7272
info@presidentialgourmet.ca
www.presidentialgourmet.ca

COCKTAIL PARTY

Six pieces per person. Minimum 20 guests. All pricing is per person; excludes tax, rentals and staff. Alternative selections and menu customization available.

OPTION 1

Mediterranean Cups

Cucumber cups filled with Mediterranean olive and tomato salad



Saffron Arancini

Mozzarella truffle tomato bisque

Moroccan Bundle

Phyllo bundle stuffed with eggplant relish, pine nuts and raisins



Vietnamese Salad Roll

Julienne mango, pepper and red onion with cilantro in a rice paper wrap with rice wine dipping sauce

Gin 'N' Juice Salmon Cone

Orange and gin salmon tartare in a waffle cone



Chicken Waffle

Cornflake crispy chicken, purple cabbage on a mini herb waffle with grainy mustard aioli and seedlings

Classic Beef Slider

With aged cheddar, caramelized onions and horseradish aioli

Cheddar-Apple Grilled Chesse

White cheddar and apple on sliced mini brioche loaf served with charred tomato ketchup

Passed Mini Desserts

Mini brownie with caramel drizzle; Lemon meringue tarts; Mini chocolate ganache tarts with fresh raspberries

\$20

OPTION 2

Caesar Wraps

Crisp Romaine, Parmesan cheese, focaccia croutons, tomato in a rice paper wrap with horseradish vinaigrette dip



Truffled Beef Pancake

Beef tenderloin on a truffled pancake, horseradish aioli, crispy onions

Tuna Taco

Mini spinach taco filled with spicy tuna tartare, Asian slaw and pickled ginger

Scallop Spoon

Seared scallop garnished with a remoulade and fresh dill



Crispy Prosciutto

Compressed melon, balsamic caviar micro basil

Heirloom Beet Chevre Bonbon

Roasted beet coins, spicy goat cheese bonbon, spiced pecan and chervil on a nutcracker triangle



Mushroom Polenta Cup

Truffle and wild mushrooms with thyme in a polenta cup, roasted cherry tomato and Parmesan cheese



Cajun Crab Cake

Cajun spiced crab cake with sautéed corn, red onion and roasted red pepper garnished with remoulade and preserved lemon

Passed Mini Desserts

Mini brownie with caramel drizzle; Lemon meringue tarts; Mini chocolate ganache tarts with fresh raspberries

\$24

OPTION 3

Brie & Fig Bundles

Creamy Brie and port-poached fig wrapped in golden phyllo



Truffled Mushroom Crêpe

Mini crêpes filled with truffled mushrooms and tied with chives

Ahi Tuna

Sesame crusted rare tuna on buckwheat blini with horseradish crème fraiche, daikon and lime zest

Lamb Chop

Oven roasted French lamb chop with red pepper jelly and Pommery lemon aioli

Pulled Pork Po' Boy

Pulled pork on grilled mini pain au lait loaf with cider slaw and scallions

BBQ Duck Crepe

BBQ duck, scallion and lemon zest crêpe, sesame ginger sauce, toasted sesame seeds

Caviar Blini

Canadian Sturgeon caviar, buckwheat blini with lemon crème fraiche



Lobster Roll

Mini pain au lait loaf, stuffed with East Coast lobster salad

Passed Mini Desserts

Mini brownie with caramel drizzle; Lemon meringue tarts; Mini chocolate ganache tarts with fresh raspberries

\$28

PASSED MINI PLATES

Minimum 20 guests. All pricing is per person.

Braised Beef Short Ribs

Parsnip potato purée with braised beef short rib and pinot noir jus, garnished with onion cress

Mac & Cheese

Old fashioned macaroni and cheese, made with white cheddar, Oka and smoked gouda, baked with crunchy panko bread crumbs and Parmesan cheese



Sumac Crusted Salmon

Orange citrus nage. Warm, Moroccan bulghur salad

Classic Thai Shrimp & Mango Salad

Julienne mango, peppers, Nappa cabbage, red onion, crisp sweet potato noodles, crispy marinated tofu, spicy pepper - lime vinaigrette

Mushroom Risotto

Mushroom risotto with Parmesan truffled wild mushroom ragoût and Parmesan slivers

Vegetarian Strudel

Roasted seasonal vegetables layered with cumin and coriander spiced lentils wrapped in phyllo with tomato chutney accompanied by sherry vinaigrette dressed nordic greens and confit grape tomato



Rainbow Trout Plate

Pan roasted local rainbow trout with seasonal vegetable barley risotto, basil oil and fine herbs



Agrolotti

Butternut squash ravioli with red pepper coulis, basil puree drizzle, sautéed mushrooms and sweet peas, garnished with shredded parmesan and chili flakes

\$6 - \$9

FOOD STATIONS

Minimum 20 guests. All pricing is per person; excludes tax, rentals and staff. Alternative selections and menu customization available.

Go Greek Station

Grilled oregano and lemon chicken skewer, lemon-oregano roasted Greek potatoes, Dolmades, grilled pita and tzatziki sauce

 \$10

Porchetta Sandwich Station

Traditional Italian slow-roasted pork with sautéed onions, peppers and arugula in a panino bun

 \$8

Steam Bun Station

(Please select 2)

Duck confit with cherries; Pulled pork with roasted apple; or Teriyaki tofu and vegetables. Served with scallions, cherry soy hoisin sauce and hot chili sauce

 \$8

Butter Chicken

Tandoori-spiced boneless chicken pieces simmered in creamy tomato curry sauce. Served over spiced rice

 \$8

Jerk Chicken Plate

Marinated jerk chicken with traditional rice and peas, fried plantain and scallions

 \$8

Beef Carving Station

Canadian AAA Beef strip loin carved at the station with red wine jus, crispy onions, horseradish aioli and mustards. Served with garlic mashed potatoes or rosemary roasted potatoes (choose one), glazed carrots or French beans (choose one) and freshly baked rolls.

 \$14

Steak Frites

(fryer required)

Grilled Angus beef strip loin rubbed with Dijon & herbs and carved at the station, with thyme tossed russet frites and Café de Paris butter and beef jus

 \$15

Interactive Wok Station

(Chef required)

Ginger beef, Thai chili chicken and crispy tofu with vegetables. Served with saffron basmati rice, stir-fry sauce, green onions, cilantro, toasted sesame seeds and chili hot sauce

 \$10

Asian Noodle Station

Sesame beef, chilli shrimp and julienne vegetables. Served with Shanghai lo mein noodles and satay sauce, rice wine soy glaze, stir-fry sauce, green onions, cilantro, toasted sesame seeds and chilli hot sauce

 \$8

Taco Stand

Grilled 5" soft tacos topped with: pulled Cajun chicken, herb marinated flank steak, spiced black beans with sautéed peppers and onions. Toppings to include: guacamole, salsa verde, tomato salsa, sour cream, shredded cheddar, cilantro and hot chilli sauce

 \$8

Southern Station

Panko crusted buttermilk chicken, served with creamy white cheddar and smoked paprika macaroni, sautéed collard greens and malted waffle

 \$12



vegetarian



vegan



gluten-free



dairy-free



garlic-free



Seated Dinner

SEATED DINNERS

Minimum 20 guests. All pricing is per person; excludes tax, rentals and staff. Alternative selections and menu customization available.

OPTION 1

Passed Hors d'Oeuvres

Caprese Skewers

Mini Caprese skewer of grape tomato, Kalamata olive, and basil marinated mini bocconcini



Chicken Tikka Cone

Chicken Tikka salad served in waffle cone topped with a fresh cucumber relish



Crispy Spring Roll

Veggie spring roll served with sesame plum sauce



Plated Dinner Menu

Baskets of warm, fresh breads, rolls, flatbreads and breadsticks

First Course

Mixed Greens

Salad with radicchio, diced cucumber, red pepper, red onion and frisée balsamic vinaigrette

Main Course

(pre-selected in advance)

Fig-Glazed Suprême of Chicken

With roasted garlic herb jus, Duchesse potato, heirloom carrots, green and yellow beans

or

Grilled Yellow Zucchini & Vine Ripened Tomato Tower

With basil pesto served with red Quinoa salad on cucumber Carpaccio with marinated long stem artichokes, sliced Kalamata olives, pea tendrils and balsamic reduction

Dessert

Apple Crisp

With cinnamon foam and dulce de leche ice cream

Freshly Brewed Coffee & Tea

\$45



vegetarian



vegan



gluten-free



diary-free



garlic-free

OPTION 2

Passed Hors d'Oeuvres

Mini Quiche

Mini quiche with spinach, peppers, sweet onion and Emmenthal cheese red pepper jelly and scallion



Parmesan & Apple Profiteroles

Profiteroles filled with roasted apple compote and aged white cheddar



Butter Chicken Slider

Tandoori spiced ground chicken topped with creamy tomato curry

Plated Dinner Menu

Baskets of warm, fresh hearth breads, rolls, flatbreads and breadsticks

First Course

Green Goddess Salad

Mixed greens, cucumbers, pea shoots, celery, peas, Green Goddess dressing

Main Course

(pre-selected in advance)

Coriander Lime Salmon

Atlantic salmon with a coriander lime sauce on a bed of saffron rice and shredded vegetables

or

Curried Lentil Strudel in Phyllo Pastry

With asparagus, arugula and frisée salad with lemon shallot vinaigrette and seasonal vegetables



Dessert

Glazed Chocolate Cake

Whipped chocolate ganache, chocolate shavings

Freshly Brewed Coffee & Tea

\$55

OPTION 3

Passed Hors d'Oeuvres

Sashimi Cucumber Salad

Diced rare Ahi tuna with sesame and mango salad in a cucumber cup wasabi cream and togarashi



Red Wine Shallot Chèvre Tart

Red wine roasted Shallots with Goat's cheese in flaky pastry tart shell



Mango Chicken Gyoza

Spicy Parmesan chili mango chicken Gyoza with scallions rice & wine lemongrass dip

Plated Dinner Menu

Baskets of warm, fresh breads, rolls, flatbreads and breadsticks

First Course

Orange & Fennel Salad

Red pepper brunoise, scallions and orange segments over arugula dressed with citrus

Main Course

(pre-selected in advance)

Grilled Beef Tenderloin

With butternut squash ravioli, roasted garlic jus, sautéed chili-garlic broccolini, and crispy red onions

or

Vietnamese Yellow Curry

With tofu and root vegetables over Basmati rice pilaf



Dessert

Lavender Panna Cotta

fresh raspberries, thyme and nut biscotti

Freshly Brewed Coffee & Tea

\$65



vegetarian



vegan



gluten-free



dairy-free



garlic-free



Dinner Buffets

DINNER BUFFETS

Minimum 20 guests. All pricing is per person; excludes tax, rentals and staff. Alternative selections and menu customization available.

OPTION 1

Assorted bakery breads

Salads

Baby spinach salad with roasted pears, spiced pecans and blue Benedictine cheese

Crisp Romaine lettuce garnished with lemon, Parmesan, focaccia croûtons and bacon lardons on the side

Main

Pan seared chicken breast with roasted garlic jus

Sides

Grilled fennel, sautéed leeks and cherry tomatoes

Herb roasted potatoes

Dessert

Seasonal Fresh Fruit & Berries Platter

\$35

OPTION 2

Assorted bakery breads

Salads

Boston lettuce and blonde frisée salad with red wine poached pear, fine herbs and crumbled blue cheese with honey lemon vinaigrette

Pasta Salad with Grilled Vegetables, Sundried Tomatoes & Black Olives in Pesto Vinaigrette

Mains

Chicken Picatta with Lemon Mushroom Sauce

Grilled Salmon with Tropical Fruit Salsa

Sides

Basmati & Wild Rice with Confetti Vegetables

Fresh Steamed Seasonal Vegetables Steamed & Tossed in Olive Oil

Desserts

Seasonal Fresh Fruit & Berries Platter

Assorted Cookies & Squares

\$45

OPTION 3

Assorted bakery breads

Salads

Baby spinach salad with cucumbers, cherry tomatoes, radish, pumpkin seeds, sun dried cranberries and lemon herb vinaigrette

Greek salad with roma tomatoes, olives, red onion, peppers and feta cheese

Mains

Grilled beef strip loin with brandy demi-glaze

Grilled salmon filled with sundried tomatoes and herb butter

Sides

Boiled mini potatoes tossed with olive oil and chopped parsley

Seasonal Vegetables

Desserts

Assorted Pastries, Cookies & Squares

Seasonal Fresh Fruit & Berries Platter

\$55

ABOUT US

With a portfolio of hundreds of outstanding relationships built on a history of unparalleled food and outstanding service, the Presidential Gourmet kitchen is dedicated to producing food based on a firm environmental philosophy using sustainable methods and products. We spark imagination, whet appetites and exceed expectations while making local choices.

Our delicious menus and attention to detail have made Presidential Gourmet an industry leader in bespoke events for over three decades.

WE LOVE FOOD

Savoury or sweet, mild to spicy, food is an amazing and important part of our lives! Presidential Gourmet is constantly looking to discover that next food trend and introduce you to new tastes and experiences through our innovative menus. We have crafted menus that range from simple and stylish to boutique and bespoke, all with the intent to share our love of food with you.

WE CREATE MEMORIES

Milestone events provide a perfect reason to come together and celebrate. We are proud of the lasting memories we have been able to create through innovative menus and intuitive event design. Your event is important, and we will help you create an experience that you and your guests will remember forever.

WE ARE DIVERSE

Events without discrimination. As a pioneer in our industry (we are the first catering company in Canada to be certified by the Canadian Gay and Lesbian Chamber of Commerce) we believe in respect, inclusion, equality and diversity. This applies to our employees, suppliers and you!

WE ARE RESPONSIBLE

Events leave a footprint – we try to reduce it. PG menus strive to contain a minimum of 30% local and/or organic produce in the winter months, and up to 70% in the summer months; all sourced from local Ontario suppliers. By choosing to have a greener and more sustainable event you are helping us to make a responsible impact.



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