



CORPORATE MENU

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Add a fruit platter to continental, hot and deluxe breakfast and make it a combo for additional \$4.95

CONTINENTAL BREAKFAST	\$7.95	LOCAL BERRY PARFAIT	\$5.95
Assorted Pastries which may include but not limited to croissants, scones, danishes, breakfast loaf, muffins Served with Butter & Jam		with Vanilla Yogurt and Granola	
		SEASONAL SLICED FRUIT	\$5.95
PANCAKES	\$4.95	with Berries and Creme Fraiche	
Served with Maple Syrup and Whipped Butter – 2pc per order		→ NEW → BROCCOLI & CHEDDAR QUICHE	\$7.95
MINI FRITTATA SQUARES	\$5.95		
Roasted Peppers, Goat Cheese, and Spinach - 2pc per order		* NEW * GOAT CHEESE QUICHE	\$7.95
		(caramelized onion, roasted pepper)	
BREAKFAST SANDWICH	\$7.95		
Eggs, Spinach, Ham, Aged Cheddar, choice of Multigrain Clabatta Buns*		FRUIT CUPS	\$5.95
		with coconut whip	
COMPLETE BREAKFAST	18.95		
Continental Baked Goods, Scrambled Eggs, Home Fries, Turkey Sausage, Fresh		** NEW ** FRIED CALABRESE TOAST	\$7.95
Bacon		with Mascarpone Cream, Fig Preserve, Coconut, Maple Syrup, and Local Berri	les
BREAKFAST DELUXE	\$16.95	BREAKFAST BURRITO	\$12.95
Assortment of House Made Scones, Danish Pastries, Breakfast Breads, Mini Frittatas Yogurt Parfaits or Fruit Cups		Filled with Hash Brown, Bacon, Eggs, Salsa, Sautéed Peppers-Onions, and Tur Sausage, Cheese	rkey
		VEGETARIAN BREAKFAST BURRITO	\$12.95
		Filled with Local Eggs, Hash Brown, Salsa, Vegan Bacon, Sauteed Peppers-On	ions,

Cheese



Add protein of grilled chicken for additional \$7.95

POTATO SALAD

with Grainy Mustard Dressing, Sautéed Peppers-Onion, Torn Parsley

GARDEN SALAD	\$6.95	TRI-COLOR FUSILLI PASTA \$6.95
with Choice of Dressing (Maple Honey, Balsamic, Chipotle Lime, Green Godde	2SS)	with Parmesan Cheese, Arugula, Grilled Peppers, Zucchini, Red Onion, and Pesto Dressing
CAESAR SALAD	\$6.95	DDOCCOLI CDUNCII
with Organic Lemon, Cheese Croutons, Parmesan Shavings, House Garlic Dres	essing	BROCCOLI CRUNCH \$6.95
		with Roasted Almonds, Cranberries, Shaved Carrots, Dried Apples, Apple Cider
		Dressing, and Scallions
GREEK SALAD	\$6.95	
with Crisp Romaine, Garden Vegetables, Feta Cheese, Kalamata Olives, Crean Dressing	NEW A VIETNAMECE MANCO CALAD	♦ NEW ♦ VIETNAMESE MANGO SALAD \$7.95
5123115		Red peppers, carrots, ripe mangoes, cilantro, fish sauce

\$6.95



Make a meal combo platter - choice of soup/ salad and a dessert for additional \$7.55

CHEF COS SELECTIONS

Any selection will be made on a freshly baked breads, buns, wraps

SHAVED ROAST BEEF Horseradish Aioli, Swiss Cheese, Caramelized Onions, Beefsteak Tomatoes Lettuce	\$9.95 S, Leaf
TURKEY Havarti Cheese, Cranberry Spread, Marsala Poached Red Onions, Field Cuc Leaf Lettuce	00.00
VIRGINIA HAM Aged Cheddar, Beefsteak Tomato, Dijon Aloli, Caramelized Onion	\$9.95
ITALIAN Prosciutto & Soppressata, Pesto Aioli, Beefsteak Tomato, Roasted Pepper Onions, Leaf Lettuce, and Provolone Cheese	
CHOPPED EGG SANDWICH With Crispy Bir Moise Vegetables	\$9.95
ALBACORE TUNA With Crisp Vegetables	\$9.95
FALAFEL WRAP ** With Cucumbers, Beefsteak Tomatoes, Hummus, Fork Cilantro, Tzatziki, Le	***************************************

VEGAN GRILLED VEGETABLE WRAP 🔭

with Olive Tapenade, Balsamic Onions, Vegan Cheese, and Leaf Lettuce

NATURAL ROAST SELECTIONS

Any selection will be made on a freshly baked breads, buns, wraps

ANGUS BEEF S10.95 Gruyere Cheese, Ontario Tomato, Horseradish Aioli, Leaf Lettuce ROASTED FREE-RANGE CHICKEN BREAST S10.95 Aged Cheddar, Oven Roasted Peppers, Caramelized Vidalia Onions, Chipotle Aioli ROASTED CHIPOTLE CHICKEN SALAD S10.95

Aged Cheddar, Fire Roasted Peppers, Caramelized Vidalia Onions, Beefsteak Tomatoes, Leaf Lettuce



All entrées come with a choice of salad & chef dessert

CHICKEN PARMESAN	\$21.95
with Penne Pasta in a Tomato Basil Sauce, Artisan Bun	
ROTISSERIE CHICKEN	\$18.95
with Seasonal Vegetables, Potato Wedges, Gravy	
CHICKEN SUPREME	\$24.95
(stuffed with Roasted Peppers, Shallots, Spinach, Fontina Cheese) with Vegetables, Yukon Potatoes	Seasonal
JERK CHICKEN	\$21.95
with rice & black-eyed peas, colesiaw, Jamaican patty	
CHICKEN SOUVLAKI	\$21.95
with Greek Rice, Hummus, Tzatziki, Pita	
CANELLONI	\$16.95
Meat or Spinach and Cheese with Tomato Basil Sauce, Artisan Bun	
GRILLED SALMON	\$24.95
With Mango and Roasted Pepper Salsa, Steamed Vegetables, Rice	
MEXICAN BURRITO	\$21.95
with Rice, Refried Beans, Guacamole, Salsa, Sour Cream, Mixed Cheese a of Beef or Chicken	and Choice
*NEW * LEMON CHICKEN	\$18.95
with Stir-Fry Vegetables and Fried Rice	
ITALIAN CHICKEN PICCATA	\$21.95
with Roasted Potatoes, Seasonal Vegetables, Artisan Bun	
*NEW * GINGER FRIED BEEF	S18.95

with stir-fry vegetables and Fried Rice

→ NEW → VEGETARIAN OPTIONS	
ORECCHIETTE	\$18.95
with creamy sauce, peas, pistachios	
MUSHROOM RAVIOLI	\$18.95
with rose sauce, sauteed spinach, mushrooms and baby tomatoes	
CREAMY MUSHROOM GNOCCHI	\$18.95
With alfredo sauce, sauteed onions, mushrooms, and parmesan	
EGGPLANT PARMESAN	\$18.95
with Penne Pasta in Tomato Basil Sauce, Artisan Bun	
CHICKPEA CURRY 🏲	\$18.95
With Rice Pilaf, Naan bread, Cucumber-Onion Salad	
FIRE ROASTED PEPPERS *	\$18.95
Stuffed with basmati rice, grilled vegetables, topped with San Marzano s roasted potatoes, seasonal vegetables	auce,
SWEET POTATO WELLINGTON	\$21.95
with seasonal vegetables, Moroccan style seasoning, and lentils	



HINCH BOX

MEDITERRANEAN

PROTEIN

LUNCH BUX	
* NEW * SANDWICH CRUNCH BOX	\$15.95
Sandwich or wrap, crudité with dip, bag of chip, beverage	
CHEF COS LUNCH	\$18.95
Sandwich or wrap, choice of salad, dessert, beverage	
NATURAL ROAST LUNCH	\$21.95
Sandwich or wrap, choice of salad, dessert, beverage	
SNACK BOX	
ANTIPASTO	\$12.95
Prosciutto, Soppressata, provolone cheese, olive tapenade, grapes, crisps	
MEXICAN	\$12.95

WELLNESS BOX

HALAL CHIPOTLE CHICKEN	\$18.95
Roasted chicken breast, basmati rice, corn and black bean salsa, Pico de guacamole, torn cilantro	Gallo,
TERIYAKI SALMON	\$18.95
Edamame beans, basmati rice, fried wonton, steamed vegetables, sweet dressing, scallions	t soy
MEXICAN BOWL	\$18.95
Spanish rice, chorizo, grilled peppers, jalapeno Havarti cheese, tortilla ch guacamole	ips,
** NEW ** TOFU SATAY BOWL **	\$18.95
Rice noodles, steamed broccoll, carrots, cabbage, crispy wonton, scallion tofu, satay sauce	is, seared

Basmati rice, house-made falafel, crispy chickpeas, guacamole, tomatoes, field cucumber, pickled red onion, tzatziki

FALAFEL BOWL - COLD Y \$18.95

Hard boiled eggs, trail mix, cheese, crisps, creamy peanut butter

Chorizo, grilled peppers, jalapeño havarti cheese,ortilla chips, guacamole

Hummus, olives, grape tomatoes, cucumbers, feta cheese, pita crisps

\$12.95

\$12.95



APPETIZER PLATTERS

CRUDITÉS PLATTER

Small (Serves up to 10 people) \$49.50 Medium (serves 20) \$99.00 Large (Serves 30) \$148.50

CHEESE PLATTER

Small (Serves up to 10 people) \$99.95 Medium (serves 20) \$119.90 Large (Serves 30) \$299.85

MEAT CHARCUTERIE BOARD

Small (Serves up to 10 people) \$169.50 Medium (serves 20) \$339.00 Large (Serves 30) \$508.50

ANTIPASTO CHARCUTERIE BOARD \$189.95

Small (Serves up to 10 people) \$189.95 Medium (serves 20) \$379.90 Large (Serves 30) \$569.85

DIPS AND SALSA

TORTILLA CHIPS

with Guacamole and Salsa

CHIPOTLE CHICKEN DIP

With Tortilla Chips

PITA BITES

With Tahini, Hummus and Baba Ghanoush

\$5.95

\$6.95

\$7.95



\$26.00

\$26.00

\$26.00

VEGETARIAN SAMOSA	\$4.95	MARGHERITA FLAT BREAD
with dipping sauce		
VEGETARIAN SPRING ROLL with dipping sauce	\$5.95	MEDITERRANEAN FLAT BREAD
EMPANADAS Choice of beef/chicken/mushroom	\$7.95	MIXED VEGGIE FLAT BREAD
CHICKEN FINGERS with dipping sauce	\$7.95	
SATAV	\$8.95	

Choice of beef or chicken skewers with dipping sauce



ASSORTED SEASONAL FRUIT

Small (Serves up to 10 people) \$49.95 Medium (serves 20) \$89.95 Large (Serves 30) \$129.95

ASSORTED COOKIES

Small (Serves up to 10 people) \$40.00 Medium (serves 20) \$75.00 Large (Serves 30) \$110.00

ASSORTED CUPCAKES

Small (Serves up to 10 people) \$40.00 Medium (serves 20) \$75.00 Large (Serves 30) \$110.00

Drinks

ASSORTED DESSERTS

Small (Serves up to 10 people) \$45.00 Medium (serves 20) \$80.00 Large (Serves 30) \$120.00

MINI ITALIAN PASTRIES

Small (Serves up to 10 people) \$49.95 Medium (serves 20) \$89.95 Large (Serves 30) \$129.95

GRAB-AND-GO BITES

\$5.95

A choice of: Energy Bites, Kettle Chips , Pretzels, Trail Mix , Cookies , Flavoured Popcorn, Brownies/Squares

Hot and Cold Beverages Available - Exclusive Pepsi Products