



SOCIAL MENU



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ICCM MENU

Menu #1

34.95

Garden salad

Frisée, radicchio, arugula, honey Dijon vinaigrette, toasted croutons,

Or

Leaf's of Romaine

House made Vinaigrette, Reggiano cheese, balsamic reduction, ficelle crisp

Entree

Grilled Chicken Supreme

Roasted potatoes, seasonal Vegetables, Cabernet au jus

Dessert

lemon sorbet, French vanilla ice cream, chocolate tartufo

After dinner sweets

Selection of assorted pastries & fresh cut fruit

Taxes and gratuities not included



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Menu #2

\$54.95

Garden Salad

Frisée, radicchio, arugula, honey Dijon vinaigrette, toasted croutons,

Or

Leaf's of Romaine

House made Vinaigrette, Reggiano cheese, balsamic reduction, ficelle crisp

Or

Portobello Insalata

Frisée, radicchio, arugula, balsamic dressing, goat cheese, roasted local Ontario peppers,

Second Course

Penne with tomato basil sauce

Entree

Grilled Chicken Supreme & Sirloin Steak

Roasted potatoes, seasonal Vegetables, peppercorn sauce

Dessert

Tiramisu or carrot cake or vanilla cheesecake mousse

After dinner sweets

Selection of assorted pastries & fresh cut fruit

Taxes and gratuities not included



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Buffet Option #1 **\$29.95**

Garden salad with balsamic vinaigrette
Penne with tomato basil sauce
Yukon roasted potatoes
Seasonal vegetables
Grilled chicken supreme with mushroom au jus
Assorted sweets and cookies

Buffet #2 **\$34.95**

Garden salad
Penne with tomato basil sauce
Tortellini alla Panna
Grilled chicken supremes
Slow roasted angus beef
Roasted Yukon potatoes
Seasonal Vegetables
Assorted fresh cut fruit

Vegetarian and custom menus available upon request.

Taxes and gratuities not included



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Cash bar or Consumption

Domestic beer \$5.50

Imported \$6.50

Red or white wine \$7.50 (bottle \$32)

Cocktail \$7.50

Sparkling Water \$5.00

Pop \$1.50

Corona, Heineken, Coors light, Keith's, Red & White Wine, Vodka, Rum, Rye, Gin, Sambuca

Bar Set up Fee

\$350 based on a 4-hour event

\$50 for each additional hour

Includes- Bartender, Disposable Beverageware,

Lemon, Lime, Ice and Clean up

bringing own wine \$15 corkage fee per bottle

Serving staff

4-hour event \$250 (per staff member)

\$50 per staff member for each additional hour

(Includes set up/service/clean up)

Buffet - 1 server per 25 people

Sit down- 1 server per 20 people

Minimum 2 servers per event

Rentals

Tableware and linens available from ICCM

Disposables \$1.50 per person