



SOCIAL MENU



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ICCM MENU

Menu #1

Garden salad

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

Or

Leaves 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



ICCM MENU

Menu #2

Garden Salad

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

Or

Leaves 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



ICCM MENU

Buffet Option #1

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

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.