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- 14. Chicken and Vegetable Stir Fry
- 15. Sesame Chicken Breast Strips
- 16. Maple Chicken with Grilled Fruit
- 17. Chicken Paprikash
- 18. Chicken Pad Thai
- 19. Deboned Stuffed Chicken Thighs wrapped in Bacon with Tamarinde Sauce
- 20. Stuffed Turkey Roulade with Cranberries and Peaches
- 21. Turkey Scaloppini with Lemon/Herb/Pesto/White Wine Sauce

Veal/Beef

- 1. Veal Scaloppini with Mushrooms/Lemon/Marsala/Burgundy/Red Wine/ Old Polish Hunter Sauces
- 2. Veal Cordon Bleu
- 3. Veal Parmigiana
- 4. Veal Rolls Cracovia
- 5. Vienna Schnitzel
- 6. Roast Beef with Gravy
- 7. Beef Rolls Hunter Style
- 8. Beef Stroganoff
- 9. Hungarian Goulash
- 10. Roast New York Strips of Beef with Vegetables
- 11. Gingered Beef Satay with Thai Peanut Sauce
- 12. Sweet and Sour Beef with Greens

Pork

- 1. Pork Roast Loin Gypsy Style
- 2. Roulade with Pistachios Herbed Onion Sauce
- 3. Pork Roll Hunter Style
- 4. Roast Pork stuffed with Spinach and Mushroom
- 5. Roast Pork with Apples Orange Chutney
- 6. Polish Schnitzel
- 7. Tenderloin wrapped in Bacon in Rose Pepper Sauce
- 8. Belvedere Coutelette
- 9. Shish Kebob
- 10. Balaton Pork Paprikash
- 11. Roast Sausages with Peppers
- 12. Salisbury Steak
- 13. Cabbage Rolls
- 14. Old Polish Bigos (sauerkout and meat stew)
- 15. Stuffed Roasted Sweet Red Peppers
- 16. Pork Loin Roast stuffed with Prunes and Apricots

- 1. Pouched Atlantic Salmon Fillet with Lemon Dill Sauce
- 2. Broiled Atlantic Salmon Steak
- 3. Alaskan Pollock with Pepper Sauce
- 4. Fillet of Sole with Vegetables/Mushroom Garlic Sauce
- 5. Rainbow Trout Saute' with Garlic Butter
- 6. Black Tiger Shrimps with Garlic Butter

PASTA & PEROGIES

Pastas

- 1. Tortellini-Meat or Cheese
- 2. Ravioli-Meat or Cheese
- 3. Lasagna Meat and Cheese or Veg
- 4. Spaghetti Bolognese
- 5. Potato Gnocchi
- 6. Penne Primavera
- 7. Penne a la Vodka
- 8. Fettuccine Carbonara
- 9. Cannelloni-Ricotta Cheese or Meat
- 10. Rigatoni

Choice of sauces:

Arrabiata, Alfredo, White Wine, Bechamel, Pesto, Mushroom, Tomato, Rose, Primavera

Perogies

- 1. Cheddar Cheese and Potato
- 2. Cottage Cheese and Potato
- 3. Meat
- 4. Sauerkraut and Mushroom-Served with fried Onion
- 5. Blueberry
- 6. Strawberry
 - Served with creamy Vanilla sauce.

HOT ENTREES (Lunch & Dinner)

Poultry Veal/Beef Pork Fish/Seafood

- 1. Chicken Breast stuffed with:
 - Ricotta Cheese and Spinach
 - Ricotta Cheese, Sun Dried Tomatoes Kalamata Olives.
 - Mushrooms and Green Pea
 - Blue Cheese and Cranberry
 - Broccoli and Cheddar
 - Ham and Swiss.
- with sauces:
Basil Pesto
Sweet Red Peppers Pesto Alfredo
White wine Marsala
Brown Mushroom Lemon
- 2. Chicken Breast with stuffing same as above wrapped in Bacon
- 3. Chicken Scaloppini in White Wine/Mushrooms/Marsala/Basil Pesto Sauce
- 4. Chicken Parmigiana
- 5. Breast of Chicken Hawaii
- 6. Chicken Sweet and Sour
- 7. Chicken Cacciatore
- 8. Grilled Chicken Breast Teriyaki/Honey Garlic/Lemon Sauce
- 9. Mediterranean Chicken Kebobs
- 10. Chicken Kebob with Dry Apricots
- 11. Mango Chicken Pockets
- 12. Chicken Devouaille
- 13. Chicken Cordon Bleu

SALAD SELECTION

- 1. Country Mixed Green Lettuce
- 2. Classic Ceasar – Home Made Croutons
- 3. Greek Salad
- 4. Caprese (Tomato and Bocconcini with fresh Basil)
- 5. Country Hawaii (Pineapple, Corn, Raisins, Celery, Nappa).
- 6. Country Club (Julienne of Smoked Ham and Cheese)
- 7. Coleslaw Creamy or Vinaigrette.
- 8. Five Beans Salad with Herbs Vinaigrette
- 9. Salad Nicoise with Tuna, Olives, Eggs
- 10. Celery Root Salad with Edam Cheese (seasonal)
- 11. Carrot and Celery with Raisins (seasonal)
- 12. California Mixed Greens
- 13. Belgium Endive with Walnuts Orange
- 14. Roast Mediterranean Vegetable Salad
- 15. Spinach Salad with Shallot and Mango Dressing
- 16. German Potato Salad
- 17. Spiced Thai Noodle Salad with Ginger
- 18. Marinated Mushroom and Vegetable Salad
- 19. Italian Pasta Salad
- 20. Crab Meat Salad
- 21. Lobster Delight Salad
- 22. Seafood Salad
- 23. Shrimp Cocktail Salad
- 24. Red Beet Salad
- 25. Spring Mix Salad
- 26. Asparagus with Leak and Apple Salad
- 27. Vegetable Salad
- 28. Signature Pretty with Strawberry's, Avocados, Roasted Almonds

Choice of Dressings:

House Light Vinaigrette, Italian, French, Ranch, Thousand Island, Raspbery, Balsamic, Dill Cucumber, California.

POPULAR HOT DINNER MENU CHOICES

Selection of the most Popular Hot Dinner Menu Orders

- 1. Pick up your choice of two meat dishes from Hot Entrees list
- 2. Add Roasted Parisienne Potatoes New Roasted Potatoes, Rice with Vegetables or Pasta
- 3. Complete your selection by adding two from the following salads:
 - Spinach Mix with Country Kitchen Dressing
 - Fresh Made Coleslaw (Creamy or Vinaigrette) Dressing
 - Greek Salad
 - Caesar Salad
 - Red Cabbage Salad (seasonal)
 - Celery Roots and Carrots Salad (seasonal)
 - Country Kitchen Signature Pretty Salad (with Strawberry's / Mango, Cranberries / Avocados, Roasted Almonds / Pecan Nuts).
 - Steamed Vegetable with creamy Garlic Sauce

Price for this set menu is \$16.00 to \$20.00 depending on all five items chosen.

PARTY TRAYS

Simple Alternative for Classic Entertainment Party Trays served Hot.

- 1. Asparagus Roll-Ups with Ham, Bacon and Cheese
- 2. Cocktail Sausages with Dry Plum wrapped in Bacon
- 3. Stuffed Mushroom Cups

Party Trays served cold.

- 1. Mini Puffs with Cocktail Shrimps
- 2. Crispy Shells stuffed with Blue Cheese Mousse
- 3. Smoked Salmon with Dill Rolls
- 4. Grilled Chicken Breast on Mini Toast and Leek Apple Salad
- 5. Asparagus tips wrapped in Prosciutto
- 6. Caprese Sticks
- 7. Butter Tarts with Assorted Paste
- 8. Gouda Cheese and Fruit Sticks
- 9. Melon with Prosciutto and Bacconchini
- 10. International Cheese with Grapes and Crackers
- 11. Oven Roasted Meats and Smoked Deli Cuts
- 12. Assorted Cocktail Sticks
- 13. Grilled Vegetables with Garlic Olive Oil
- 14. Mini Pumpernickel Assorted Sandwiches
- 15. Italian Deli Meats and Marinated Vegetables.
- 16. Classic Combo (Veggies, Meats and Cheese)

Large Platter 16"\$75.00 Serves 18 to 24 persons
Small Platter 12"\$35.00 Serves 8 to 12 persons

All of the above listed.

- 17. Bruschetta with Grated Parmesan
- 18. Plum Tomatoes stuffed with Crab Salad
- 19. Veggies and Dip
- 20. Fresh Fruits

Large Platter 16"\$50.00
Small Platter 12"\$25.00

HOT HORS D'OEUVRES

The following Menu is only an example of most popular items, however we are not limited with creative invention to suit our customer needs.

- 1. Chicken Teriyaki Brochette
- 2. Chicken Satay with Peanut Dip
- 3. Chicken Apricot Sticks
- 4. Chicken Fajitas
- 5. Chicken Drumettes
- 6. Chicken Wings
- 7. Chicken Breast Strips
- 8. Chicken with Lemon and Garlic
- 9. Mediterranean Chicken
- 10. Sweet and Sour Chicken Kebobs
- 11. Oriental Chicken Delights
- 12. Beef Teriyaki Bruchette

COLD HORS D'OEUVRES

V = Vegetarian

- 1. Bruschetta V
- 2. Canape of Blue Cheese Mousse V
- 3. Old Cheddar Cheese Sticks with Grapes V
- 4. Phyllo-Spanakopita V
- 5. Cherry Tomatoes with Cheese/Vegetable Salad V
- 6. Plum Tomatoes filled with Crab Salad V
- 7. Cheese and Walnut Cubes V
- 8. Crusty Mini-Cups filled with Assorted Salad V
- 9. Devilled Eggs V
- 10. Eggs with Tartar Sauce V
- 11. California Wraps
- 12. Sausage Rolls
- 13. Old Style Polish Pate
- 14. Green Asparagus wrapped in Prosciutto
- 15. Melon with Prosciutto and Bocconchini
- 16. Cocktail Sticks with Pepperoni
- 17. Grilled Tenderloin on Leek-Salad and Toast
- 18. Grilled Pork Tenderloin Canape' with Dijon Mustard Cream
- 19. Ham and Swiss Butter Tarts V
- 20. Stuffed Wine Leafs V
- 21. Avocado Stuffed with Mango and Walnut V
- 22. Ham Pockets
- 23. Ham Rolls with Horseradish Cream
- 24. Double Smoked Pork Loin Snacks
- 25. Jellied Malaga-Pork Loin
- 26. Jellied Turkey Roast
- 27. Stuffed Mini Pitas
- 28. Smoked Beef/Pork Carpaccio
- 29. Spicy Shrimps on Skewers with Cocktail Sauce
- 30. Smoked Salmon Canape' with Cream Cheese and Chives
- 31. Tiger Shrimps with Cocktail Sauce
- 32. Smoked Mussels on Volkorn Bread
- 33. Anchovies Roulette on Pumpernickel Bread
- 34. Smoked Salmon Rolls
- 35. Smoked Salmon Carpaccio
- 36. Jellied Salmon/Trout
- 37. Bismarck Herring with Cream Sauce
- 38. Bismarck Herring with Onion in Olive Oil
- 39. Scandinavian Herring in Sweet Mustard/Creamy Dill Sauce
- 40. Leaning Tower (Buffalo Boccocchini, Avocado, Tomato, Fresh Basil on a stick) V
- 41. Smoked Salmon with Black Caviar Eggs
- 42. Smoked Ham Rolls stuffed with Cheese and Horseradish Cream

VEGETABLES

- 1. Roast Potatoes
- 2. Parisienne Potatoes
- 3. Potatoes Croquettes
- 4. Mashed Potatoes with Garlic and Chives
- 5. Bavarian Farmers Potatoes
- 6. Country Mediterranean Roast Potatoes
- 7. Scalloped Potatoes with Bechamel
- 8. Stir Fry Vegetables
- 9. Grilled Vegetables in Light Olive and Vinaigrette Dressing
- 10. Steamed California Mixed Vegetables
- 11. Plain Rice with Peppers
- 12. Singapore Fried Rice
- 13. Vegetable Fried Rice
- 14. Rice with Wild Mushroom Medley
- 15. White Rice with Almonds
- 16. Baby Carrots and Green Pea
- 17. Asparagus
- 18. Green Bean and Mushrooms
- 19. Saute Peppers
- 20. Portobello Mushrooms in Garlic Butter
- 21. Broccoli and Cauliflower
- 22. Baby Carrots, Cauliflower, Green Beans – Butter Sauce

DESSERTS

- 1. Assorted Home Style Pastries:

Squares
Cakes
Tarts

Small: \$1.50
Large: \$2.75

- 2. Assorted Cakes such as:

Tiramisu,
Frutti di Bosco,
Chocolate Mousse,
Black Forest Cheese Cake etc.

All available upon request and priced accordingly.

- Method of Payment: Cash, Debit, Visa, Master Card

- No Personal Cheques unless certified by Bank
- Prices are subject to applicable taxes
- Prices and Menu are subject to change without notice.
- Plates, Cutleries, Napkins \$1.00 p.p.
- Assorted Pop and Water \$1.00 p.p.
- Deposit required on all orders from new customers.
- Minimum order of 12 people
- 48 Hour notice required.

DIRECTIONS

Driving Directions
We are located in the City of Mississauga, Ontario, Canada at 1520 Trinity Drive, Unit #1.
It is 1400 Meters (0.87 Miles) North of HWY 401 exit Dixie Road North just on the South East corner of Dixie Road and Trinity Drive (Entrance from Trinity Drive).

Opening Hours: Monday – Friday 9:00 a.m. to 3:00 p.m. for Breakfast and Lunch. Saturdays and Sundays – SPECIAL OCCASION PARTY BY RESERVATIONS ONLY.

Open 7 days a week for Catering orders various Private and Corporate Parties and Events. Example: Birthdays, Baptism, Communions, Weddings, Anniversaries, Bridal/Baby Showers etc.

For reservation catering orders to book a party or for daily restaurant specials...please call (905) 670-5362

Free Delivery in Greater Toronto Area (some restrictions apply)