



COUSIN'S CATERING MENU

"Whether you're hosting a small, intimate gathering, large party or corporate function, the chefs at Cousin's Catering are here to help. Delivered to your door, picked up instore, with full waitstaff service, or full event planning, our delicious food and attentive catering staff will ensure that your event is a complete success."

HOLIDAY SEASON TURKEY DINNER

15lb free range Turkey, Traditional Stuffing, 2 Side Dishes, Gravy, Cranberry Sauce and Dessert.

Serves 6 to 8 people. Simply Heat and Serve.

Also available is our "Per Person Dinner" (Minimum Order of 4 People) Simply Heat and Serve

Both options are pick up only in Mississauga or Nobleton.

For more details or to place your order pleae visit www.cousinsmarket.com or Contact our catering department catering@cousinsmarket.com 905-278-8899

BREAKFAST

Minimum 48 hours notice

Breakfast Basket – Freshly baked imported French croissants, bagels, mini danishes and muffins accompanied by cream cheese, butter and jam.

Small (Serves up to 8)	\$50
Medium (Serves up to 15)	\$70
Large (Serves up to 25)	\$100

Bagel Basket – Assorted bagels with butter, cream cheese and jam on the side.

Small (Serves up to 8)	\$30
Medium (Serves up to 15)	\$45
Large (Serves up to 25)	\$60

Muffin Basket – A variety of freshly baked muffins.

Small (Serves up to 12)	\$40
Medium (Serves up to 16)	\$50
Large (Serves up to 20)	\$70

FRESH FRUIT PLATTERS

Sliced Fruit Platter – Fresh slices of pineapple, kiwi, cantaloupe and honeydew melon garnished with strawberries and blueberries

Small (Serves 12-18)	\$50
Medium (Serves 19-25)	\$60
Large (Serves 26-30)	\$70

Cubed Fruit Platter – Golden pineapple, watermelon, cantaloupe and honeydew melon, strawberries and seedless grapes

Small (Serves 12-18)	\$50
Medium (Serves 19-25)	\$60
Large (Serves 26-30)	\$70

Fruit Bowl – A medley of melons and seasonal berries.

Small (Serves 8-15)	\$50
Medium (Serves 16-30)	\$80

Fruit Skewers – Cubed pineapple, cantaloupe, honeydew melon, watermelon and kiwi with blueberries, strawberries and seedless grapes

\$4.99 each (Minimum order 12 skewers)

BEVERAGES

Coffee or Tea – Freshly brewed coffee (decaffeinated also available) or tea (an assortment of traditional and herbal teas). Includes cups, stir sticks and condiments.

12-15 cups Disposable Urn	\$35
50 cup Returnable Urn	\$90
80 cup Returnable Urn	\$120

A wide selection of soft drinks, juices, bottled water and disposable tableware is also available.

2 3

Minimum 48 hours notice

SANDWICHES

Rustic Baguette Platter

French-style baguettes with sliced meats and cheeses, topped with crisp lettuce and sweet tomatoes. Includes: Canadian emmental, black forest ham, roast beef, oven cooked turkey breast and Montreal smoked beef. Italian Option: Mortadella, sweet genoa, hot calabrese sopressata and dry cured prosciutto with provolone cheese

Small (serves 6-12)	\$60
Medium (serves 9-18)	\$80
Large (serves 12-24)	\$100

Tea Sandwich Platter

Crustless, bite size sandwiches with an assortment of tuna, egg, chicken, ham and curried chicken salads garnished with asparagus and smoked salmon pinwheels.

\$20 per dozen (Minimum order of 3 dozen)

Wrap Sandwich Platter

A colourful assortment of tortillas filled with chicken Caesar, oven roasted turkey and havarti, grilled vegetables and goat cheese, roast beef and cheddar, ham and Swiss, tuna, egg and salmon salad

Small (serves 5-10)	\$60	
Medium (serves 8-16)	\$80	
Large (serves 12-24)	\$120	

Traditional Sandwich Platter

Cocktail style sandwiches with shaved black forest ham, roast beef, pastrami, oven roasted turkey, salmon, egg and tuna salads served on rye, pumpernickel, white and whole wheat breads

Small (32 pieces)	\$50
Medium (48 pieces)	\$70
Large (64 pieces)	\$90

Grilled Panini Sandwiches

Your choice of:

Grilled Chicken – organic mesclun greens, fire roasted bell peppers and basil pesto aioli

Grilled Salmon Focaccia – organic baby spinach, shaved red onion, lemon zest, fronds of dill and garlic aioli

Roast Beef – balsamic carmelized onions, baby arugula, grainy mustard and horseradish aioli

Rapini & Asiago – garlic and olive oil sautéed rapini, hint of crushed chilies and asiago cheese

Greek Salad – grilled focaccia bun with sliced English cucumber, tomato, red onion, black olives and feta cheese

\$11 each (minimum order of 6)



Pinwheel Platter

A colourful assortment of dainty tortilla pinwheels. Includes; oven roasted turkey & havarti, black forest ham & Canadian Emmental, tuna, salmon & egg salad

Small (40 pieces)	\$60
Medium (64 pieces)	\$80
Large (96 pieces)	\$120

Gluten-Free Sandwich

McLean Meats (gluten free, nitrate free) including black forest ham, roast beef, turkey with Swiss cheese served on gluten-free bread

\$12 each

Individual sandwich

SALADS

Spring mix, Tuscan Italian, garden, Mediterranean, Cousin's Market spring mix, Greek, Caesar, arugula, sesame kale, chickpea, Mediterranean fusilli, Greek penne, summer potato, sweet potato medley, gourmet coleslaw, edamame, quinoa

Small (serves 6-10)	\$50
Medium (serves 11-16)	\$60
Large (serves 17-24)	\$70



Minimum 48 hours notice

APPETIZERS, ANTIPASTO & CRUDITÉS

Custom Boards – Available upon request for those special occasions. Personally curated by our chefs to suit your needs. Cheese, charcuterie, fruit, crudités, dips, antipasti or dessert boards are available.

Priced accordingly

Pinwheel Platter – A colourful assortment of dainty tortilla pinwheels. Includes; oven roasted turkey & havarti, black forest ham & Canadian Emmental, tuna, salmon & egg salad

Small (40 pieces)	\$60
Medium (64 pieces)	\$80
Large (96 pieces)	\$120

Vegetable and Dip Platter – Orange, yellow, & red bell peppers, carrots, celery and cucumber accompanied by hummus dip.

Small (serves 12-18)	\$50
Medium (serves 19-25)	\$70
Large (serves 26-30)	\$80

Pumpernickel Spinach Dip

Platter - A classic spinach dip served with pumpernickel bread and sliced baguette.

Serves up to 20 \$40

Cubed Cheese Platter – Canadian emmental, havarti, mild gouda, medium and marble cheddar with a choice of crackers or grapes.

Option - Sliced for sandwiches

Small (serves 12-18)	\$60
Medium (serves 19-25)	\$80
Large (serves 26-30)	\$100

Cheese and Cracker Appetizer

Platter - Bite-size cut cheese including Canadian emmental, havarti, mild gouda, medium and marble cheddar with assorted crackers.

Small (serves 12-18)	\$80
Medium (serves 19-25)	\$100
Large (serves 26-30)	\$120

Mediterranean Dip Platter – Your choice of roasted red pepper hummus, baba ghanouj, traditional hummus or tzatziki. Accompanied by an assortment of pita and flat breads *Small includes 2 dips, large includes 3 dips.

Small (serves 8-12)	\$50
Large (serves 25-30)	\$80

Vietnamese Vegetarian Spring Rolls with sweet chili sauce

Small (24 pieces)	\$50
Large (48 pieces)	\$100

Minimum 48 hours notice

APPETIZERS, ANTIPASTO & CRUDITÉS

Grilled Vegetable Platter – A seasonal arrangement of fireroasted vegetables, including a colourful trio of sweet bell peppers, green & yellow zucchini, eggplant, red onion, charred beets and button mushrooms

Small (serves 8-12)	\$60
Medium (serves 15-20)	\$80
Large (serves 20-25)	\$100

Antipasto Platter – Includes pimento stuffed Manzanilla, dry cured black olives, roasted red peppers, sun-dried tomatoes, marinated artichokes, grilled eggplant and zucchini, bocconcini garnished with prosciutto

Small (serves 8-12)	\$60
Medium (serves 15-20)	\$80
Large (serves 20-25)	\$100

Meat & Cheese Antipasto

Platter – Includes imported olives, marinated artichokes, rosemary ham, dry cured prosciutto, spicy Calabrese sopressato, mild genoa, rolatto di coppa formaggio, bocconcini, provolone and bellavitano cheese

Small (serves 8-12)	\$80
Medium (serves 15-20)	\$100
Large (serves 20-25)	\$120

Deli Platter – Roast beef, black forest ham, oven roasted turkey, Hungarian salami.

Italian option: Genoa salami, dry cured prosciutto, rosemary ham and mild or hot capicolo

Small (serves 12-18)	\$60
Medium (serves 19-25)	\$80
Large (serves 26-30)	\$100

Pickle Platter – Sweet & savoury pickles, pimento stuffed manzanillo olives, gherkins, cocktail onions and sweet pickled vegetable medley

Medium (serves 20-30) \$80

Smoked Salmon Platter – Includes our gravlax, Vodka or Applewood smoked salmon accompanied by shaved red onions, lemon wedges, capers and fresh dill. Choice of New York Style bagels & cream cheese or house-made remoulade & grilled flat breads.

\$20 per person (Minimum order 6)

Shrimp Cocktail Platter – House poached, sustainable 16 – 20 count shrimps accompanied by our house beet cocktail sauce

Small (30 pieces)	\$60
Medium (45 pieces)	\$90
arge (60 pieces)	\$120



SUSHI

Sushi & Maki Roll Platter – Sushi, shrimp, tuna and smoked eel nigiri, seafood & vegetarian maki rolls. Options: white rice or white & brown rice

an maki rolls. Options: white rice white rice, white & brown rice or vegetarian only.

\$35 32 pieces \$35

26 pieces	\$35	32 pieces	\$35
50 pieces	\$60	64 pieces	\$60
80 pieces	\$90	96 pieces	\$90

Maki Roll Platter - An assortment of

seafood and vegetarian maki rolls. Options:



HORS D'OEUVRES

Minimum 2 dozen per selection & 48 hours notice

HOT SELECTIONS

\$15 per dozen

- Cocktail Vegetable Spring Rolls with choice of dipping sauces
- Mini Vegetable Pakoras with Tamarind Sauce
- ▶ Cousin's Sicilian Cauliflower
- Mini cheese Arancini with our signature house-made tomato basil sauce or Arrabiata dipping sauce

\$25 per dozen

- Herb & Feta Stuffed Mushroom Caps
- ▶ Sweet & Sour Cocktail Meatballs
- Mini Vegetable Samosas with Mango Chutney
- Spinach & Feta Spanikopita

\$30 per dozen

- Shanghai Beef Satay
- Chicken Saltimbocca with Remesco dipping sauce
- ▶ Mini Pecorino & Panchetta Flan

\$36 per dozen

- ▶ Beef, Chicken or Pulled Pork Sliders
- Panko Crusted Chicken Strips
 Handmade & accompanied by choice
 of plum sauce or sweet chili sauce

COLD SELECTIONS

\$30 per dozen

- Beef Carpaccio Crostini: A shaved, rare peppered beef tenderloin with a curl of Reggiano, shaved shitake mushroom and micro basil garnish.
 Dressed with Cousin's garlic infused oil, sea salt & cracked pepper
- Prosciutto Melone Skewers
- Smoked Salmon & Cucumber canapé
- Caprese Lollypops: Basil bocconcini & tomato bites dressed with Cousin's Sicilian olive oil, sea salt & cracked pepper
- ► Compressed Watermelon & Feta Skewers with mint garnish

ENTRÉES

Minimum 48 hours notice

VEAL

Veal Parmigiana

Half Pan (8 pieces) \$50 Full Pan (16 pieces) \$100

Veal Osso Bucco

Half Pan (6 pieces) \$90

Veal Marsala with Oyster Mushrooms

Half Pan (8 pieces) \$80

TURKEY

Stuffed Free Range Turkey Breast Cranberry, Apricot, Sage & Bread Stuffing

Served sliced

 Half Pan (12 slices)
 \$55

 Full Pan (24 slices)
 \$110

CHICKEN

Rotisserie Chicken

Hormone & Antibiotic Free includes mild or spicy BBQ sauce.

 Half Pan (serves 8 - 12)
 \$40

 Full Pan (serves 16-24)
 \$80

Pollo al Mattone

Grilled Flat Chicken (available in: Lemon Rosemary, Italian Herb, Pesto, Montreal Herb, Teriyaki)

 Half Pan (serves 4)
 \$30

 Full Pan (serves 12)
 \$90

CHICKEN

Grilled Chicken Breast

Individual portions of grilled chicken, also available in Chipotle.

Per Serving \$8.00

Breaded Chicken Schnitzel

 Half Pan (8 pieces)
 \$50

 Full Pan (16 pieces)
 \$100

Chicken Parmigiana

Half Pan (8 pieces) \$60 Full Pan (16 pieces) \$120

Pollo Limone

An Italian herb, lemon zest and breadcrumb crusted, boneless chicken breast in a lemon white wine sauce.

Half Pan (8 pieces)` \$80

Sun-Dried Tomato & Asiago Stuffed Chicken Breast with Pesto Served sliced

 Half Pan (12 slices)
 \$60

 Full Pan (24 slices)
 \$120

Pollo Con Fungi

Grilled boneless chicken breast fillet in a mushroom pan sauce.

Half Pan (serves 5 -10) \$60





ENTRÉES

Minimum 48 hours notice

BEEF

Angus Pot Roast au Jus

Half Pan (serves 6-10) \$90 Full Pan (serves 12-20) \$180

AAA Top Sirloin Roast (8oz)

Hormone & Antibiotic Free

\$11 per person

AAA Prime Rib au Jus (8oz)

Hormone & Antibiotic Free

\$18 per person

PORK

Sicilian Style Sausage & Peppers

Hormone & antibiotic free. Choice of mild or spicy house made Sicilian style sausage with fennel seed accompanied by sautéed peppers and onions

 Half Pan (serves 6-10)
 \$40

 Full Pan (serves 12-20)
 \$80

Boneless Porchetta

An Italian, herb rubbed pork loin wrapped with pork belly

 Half Loin (serves 20-30)
 \$70

 Full Loin (serves 50-60)
 \$140

FISH

Grilled Salmon

Individual portions of grilled salmon, also available in Teriyaki.

Per Serving \$10.00

Pan Seared Salmon

Individual portions in a lime, saffron, and shallot butter sauce

Per Serving \$13.00*

*Minimum order of 6

LAMB

Frenched Lamb Chops

Local, oven roasted garlic and rosemary rib chops

3 per person \$25

SMALL BITES

Beef, Chicken or Pulled Pork Sliders

\$36 per dozen

Panko Crusted Chicken Strips

Handmade & accompanied by choice of plum sauce or sweet chili sauce

\$36 per dozen



SIDE DISHES

Minimum 48 hours notice

Herb Roasted Mini Potatoes

 Half Pan (serves 15-20)
 \$30

 Full Pan (serves 30-40)
 \$60

Oven Roasted Rosemary Fingerling Potatoes

Made with Cousin's Sicilian olive oil

Half Pan (serves 15-20) \$35 Full Pan (serves 30-40) \$65

Garlic Smashed Potatoes

Red skin potatoes, sun-dried tomatoes, fire roasted peppers, scallion & Cousin's Sicilian olive oil

 Half Pan (serves 15-20)
 \$40

 Full Pan (serves 30-40)
 \$65

Traditional Mashed Potatoes

 Half Pan (serves 15-20)
 \$40

 Full Pan (serves 30-40)
 \$80

Scalloped Potatoes

Classic layers of sliced Yukon gold potatoes in a velvety sauce of cream, butter & parmesan cheese

 Half Pan (serves 8-10)
 \$45

 Full Pan (serves 15-20)
 \$90

Roasted Root Vegetables

Butternut squash, sweet potatoes, carrots, parsnip, shallot, garlic & Cousin's Sicilian olive oil.

 Half Pan (serves 15-20)
 \$40

 Full Pan (serves 30-40)
 \$80

Rice Pilaf

Basmati rice, in a mirepoix of onion, carrot & celery with flat leaf parsley prepared in vegetable stock

Half Pan (serves 15-20) \$30 Full Pan (serves 30-40) \$60

Cousin's Rice

Saffron stained rice prepared in chicken stock with carrots, corn, peas and Spanish onion

 Half Pan (serves 15-20)
 \$30

 Full Pan (serves 30-40)
 \$60

Mediterranean Quinoa

Brunoise of red pepper, Spanish onion, carrots, scallion & rosemary

 Half Pan (serves 15-20)
 \$50

 Full Pan (serves 30-40)
 \$80

SIDE DISHES

Minimum 48 hours notice

PASTA

Minimum 48 hours notice

Orange & Honey Roasted Heirloom Carrots

Finished with maldon sea salt *Optional with spicy Thai red chillies

Half Pan (serves 10-15)	\$45
Full Pan (serves 15-25)	\$90

Mediterranean Charred Vegetables

Thick cut sweet bell peppers, zucchini, eggplant, red onion and cremini mushrooms dressed with Cousin's Sicilian olive oil, oregano, garlic, sea salt and fresh cracked pepper

Half Pan (serves 10-15)	\$45
Full Pan (serves 15-25)	\$90

Steamed Vegetables

Cauliflower, broccoli, carrots, peppers, & green beans

Half Pan (serves 10-15)	\$40
Full Pan (serves 30-40)	\$80

Sauteed Green Beans

Blanched & dressed in butter, sea salt & cracked pepper

Half Pan (serves 15-20)	\$40
Full Pan (serves 30-40)	\$80

Sicilian Style Sauteed Rapini

With roasted cloves of garlic, sundried tomatoes, pepperonchino & Cousin's Sicilian olive oil

Half Pan (serves 8-14)	\$40
Full Pan (serves 20-30)	\$80

Roasted Brussel Sprouts with Peppered Guanciale

Half Pan (serves 15-20)	\$40
Full Pan (serves 30-40)	\$80

Grilled Artisanal Bread Basket

Assorted grilled breads, rolls and tarallli brushed with Cousin's Sicilian olive oil and garlic.

Serves 15-30 \$50

Rustic Garlic Bread

Grilled, crusty Italian bread brushed with Cousin's Sicilian olive oil infused with fresh garlic

Available by half dozen \$8

Meat Lasagna

Layers of fresh-made pasta in our house bolognese sauce, local artisanal mozzarella & parmesan cheese

Half Pan (serves 6-9)	\$50
Full Pan (serves12-24)	\$80

Free Range Turkey Lasagna

A twist on our signature dish, embracing the goodness of free range turkey.

Half Pan (serves 6-9)	\$60
Full Pan (serves 12-24)	\$90

Vegetarian Lasagna

Layers of spinach & ricotta, artisanal mozzarella, our tomato basil sauce & parmesan cheese

Half Pan (serves 6-9)	\$50
Full Pan (serves 12-24)	\$80

Rigatoni al Forno

Sicilian style with Bolognese & peas

Half Pan (serves 8-10)	\$45
Full Pan (serves 16-20)	\$70

Spinach & Ricotta Manicotti

In Tomato Basil Sauce

Minimum order 12 \$2.50 per piece

Pasta Primavera*

Diced tomato, zucchini, bell peppers, eggplant, garlic and parmesan cheese. Dressed with Cousin's Sicilian olive oil

Half Pan (serves 8-10)	\$45
Full Pan (serves 16-20)	\$70

^{*} Also available in Gluten Free. Add \$10 for half pan and \$20 for full pan or \$9 per individual portion

Cassarece with Tomato Basil*

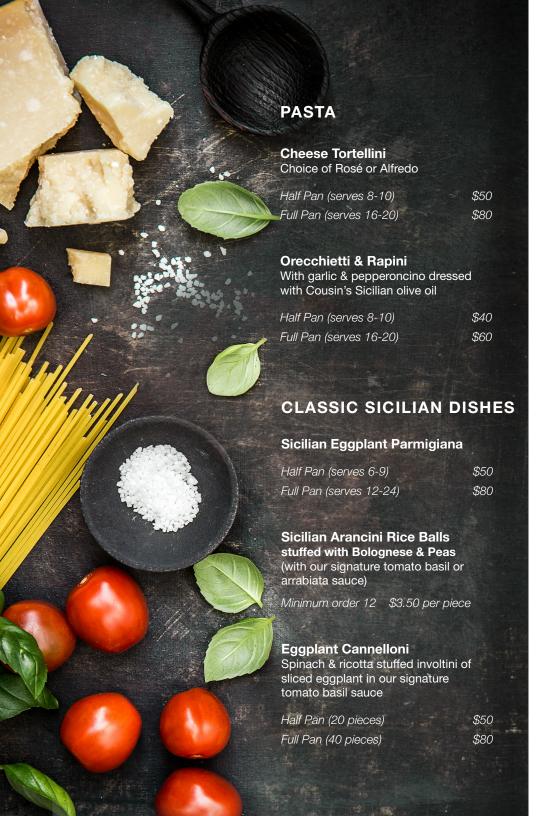
Rosé or Alfredo Sauce substitutions: add \$10 for half pan, \$20 for full pan

Half Pan (serves 8-10)	\$40
Full Pan (serves 16-20)	\$60

^{*} Also available in Gluten Free. Add \$10 for half pan and \$20 for full pan or available in individual portions, \$9 per person

Classic Mac 'N Cheese Made with aged cheddar

Half Pan (serves 8-10)	\$50
Full Pan (serves 16-20)	\$80



STONE OVEN PIZZA

Minimum 48 hours notice

Mushroom & Pesto Pizza

A medley of mushrooms, basil pesto, artisanal mozzarella, caramelized onions and fresh parslev

Party size (24 pieces)

\$35

\$35

Potato Pie Pizza

Sliced potatoes, artisanal mozzarella, red onion, parmesan cheese, garlic, olive oil & oregano. Anchovies optional

Party size (24 pieces)

Meat Lover Pizza

\$35

Margarita Pizza

Sliced tomato, fresh mozzarella, fresh basil drizzled with Cousin's Sicilian olive oil

Party size (24 pieces)

mozzarella topped with pepperoni,

Cousin's Sicilian style sausage (choice of hot or sweet), bacon and ground beef

Cousin's tomato pizza sauce and artisanal

Party size (24 pieces)

Calabrese Pizza

Hot capicola, dry-cured hot Calabrese sausage, Cousin's pizza sauce, artisanal mozzarella, parmesan cheese, artichokes. olives & oregano

Party size (24 pieces)

\$35

Rapini Pizza

Sautéed broccoli rabe, artisanal mozzarella, fire-roasted sweet bell peppers, parmesan cheese, chili flakes, garlic and Cousin's Sicilian olive oil

Party size (24 pieces)

\$35

Chicken Florentine Pizza

Chicken breast, house-made béchamel sauce, spinach, artisanal mozzarella, fire-roasted peppers, shallots and parmesan cheese

Party size (24 pieces)

\$35

Minimum 48 hours notice

FRESH FRUIT PLATTERS

Sliced Fruit Platter – Fresh slices of pineapple, kiwi, cantaloupe and honeydew melon garnished with strawberries and blueberries

Small (serves 12-18)	\$45	
Medium (serves 19-25)	\$55	
Large (serves 26-30)	\$65	

Cubed Fruit Platter – Golden pineapple, watermelon, cantaloupe and honeydew melon, strawberries and seedless grapes

Small (serves 12-18)	\$45
Medium (serves 19-25)	\$55
Large (serves 26-30)	\$65

Fruit Skewers – Cubed pineapple, cantaloupe, honeydew melon, watermelon and kiwi with blueberries, strawberries and seedless grapes

\$4.99 each (Minimum order 12 skewers)

Chocolate Dipped Strawberries

2 dozen (minimum order)

\$30 per dozen*
*subject to market prices

SWEETS / DESSERT

Cookie Platter – A variety of freshly baked cookies.

Small (serves 10-20)	\$30	
Medium (serves 15-30)	\$40	
Large (serves 20-40)	\$50	

Biscotti Platter - An assortment of Italian style cookies

Small (serves 10 - 20)	\$40
Medium (serves 15-30)	\$60
Large (serves 20-40)	\$80

Mini Sweets Platter – An assortment of mini sweets.

Small (serves 15-25)	\$35
Medium (serves 25-35)	\$50
Large (serves 35-50)	\$60

Assorted Pastry Platter – Assorted individual creamfilled pastries & cheese cakes

Small (serves 10-15)	\$50	
Medium (serves 18-25)	\$70	
Large (serves 26 - 30)	\$80	

Tarts & Squares Platter – An assortment of Portuguese custard tarts, assorted minitarts, bars & squares

Small (Serves 10-15)	\$40
Medium (serves 18-25)	\$65
Large (serves 26 - 30)	\$75

Sicilian Cannoli Platter – Classic ricotta filling with chocolate

Small (serves 4-6)	\$20
Medium (serves 6-12)	\$35
Large (serves 12-18)	\$45





"Whether you're hosting a small intimate gathering, large party or corporate function, the chefs at Cousin's Catering are here to help.

We also provide full waitstaff service, event planning and rentals if required."

> Call our Catering Coordinator to place your order: 905-278-8899 / catering@cousinsmarket.com or visit www.cousinsmarket.com







All catering orders require a minimum 48 hours notice* Custom orders may require further advance notice, priced accordingly*. Delivery available, delivery charges will apply* Offsite catering and rentals services available* Any changes to menu, quantities or cancellations require a minimum 24 hours notice* Changes or cancellations to custom menus may require further notice based on volumes, complexity or special ordering* Cancellations without adequate notice may be subject to a minimum 50% service charge* All catering orders must be paid in full prior to the time of pick-up or delivery* Pricing subject to change* Comparable substitutes to ingredients or garnishes may occur due to seasonal availability* Photographs are representational; some items may not be exactly as shown* Applicable taxes not included in prices shown in brochure*