

MEZA GROUP

CATERING • FOOD WITH PASSION • EVENTS



CATERING MENU - PLATED

All packages include bread and butter and coffee and tea

PACKAGE A - \$75

4 Hors D'Ouevres Selections | First Course | Main Course | Dessert

PACKAGE B - \$85

4 Hors D'Ouevres Selections | First Course | 2 Main Course Selections | Dessert

PACKAGE C - \$100

4 Hors D'Ouevres Selections | First Course | Second Course | 2 Main Course Selections | Dessert

HORS D'OEUVRES

\$3.95 each

ARTICHOKE HEART FRITTERS

with garlic and saffron aioli (NF)(LF)(V)

BEEF SATAYS TENDERLOIN

marinated in dijon herbs and chimichurri

BEEF SLIDERS

topped with tomato chutney, swiss cheese and arugula in a pretzel bun

CHICKEN POT STICKERS

served with lime, ginger and coriander

COCKTAIL SHRIMP

served with cocktail dip

CRISPY CHICKEN TACOS

pulled chicken in a mole sauce with guacamole, pickled red onions and jalapenos

GOAT CHEESE & ROASTED FIG TART

in puff pastry

LEBANESE CHICKEN SKEWER

yogurt and garlic chicken satay cooked on charcoal with tzatziki

MANGO RICE PAPER WRAPS

with zucchini, carrot, cucumber served with thai dipping sauce (GF)(NF)(LF)(VG)

MINI FILET MIGNON BEEF WELLINGTON

beef tenderloin with mushroom and wine

SUSHI ROLLS

Avocado rolls, yam tempura rolls, shiitake mushroom rolls, California rolls, green dragon rolls, spicy salmon roll

TUNA TATAKI

served with sesame seed aioli, chives and pickled jalapeno (GF)(NF)



FIRST COURSE

SALAD

CAPRESE SALAD (NF) (GF) (V)

With fresh tomato, fresh mozzarella, freeze dried tomato, labneh, genovese pesto and parmesan crisp

CAESAR SALAD (NF) (V)

With crispy romaine hearts tossed with our homemade croutons, topped with parmigiano-reggiano and our creamy caesar dressing

FIG AND PECAN SALAD (GF) (V)

With arugula, pecans, aged balsamic, goat cheese, strawberries and honey dijon vinaigrette

RAINBOW CRUNCH SALAD (NF) (DF) (GF) (VG)

With carrots, cucumbers, zucchini, roma tomatoes, jicama, red peppers, watermelon radish, pea sprouts, crispy taro, sesame seeds, poppy seeds, crispy onions, basil, tossed with miso dressing.

SEASONAL HOMEMADE SOUP



SECOND COURSE

LOBSTER RAVIOLI (NF)

With saffron beurre blanc, peas, zucchini and pea shoots

SHRIMP COCKTAIL (NF) (GF) (DF)

With housemade cocktail sauce

SHORT RIB RAVIOLI (NF)

With cherry tomatoes and chives in a rose sauce

CEVICHE (NF) (GF) (DF)

With white fish, red onions, ginger, lime, amarijlo, cilantro, coconut milk and crispy corn

SEASONAL RISOTTO (NF)

MAIN COURSE

CHICKEN SUPREME (NF) (GF)

Choice of:

Bruschetta with tomatoes, basil, parmesan, mozzarella and garnish of pickle onion with green pepper.

Spinach and mozzarella

Mushroom and Cheese

PAN SEARED SALMON (NF) (GF)

with a citrus beurre blanc

ROASTED BRANZINO FILET (NF) (GF)

with garlic and lemon

SURF AND TURF (NF) (GF)

pan seared striploin with prawns or branzino

BRAISED SHORT RIB (NF) (GF)

with red wine demi

All mains come with Chef's choice of seasonal vegetables and potatoes

DESSERTS

MOLTEN LAVA CAKE (NF) (V)

with powdered sugar, mint and fresh berries

DECONSTRUCTED LEMON MERINGUE PIE (NF) (V)

CREME BRULEE (NF) (GF) (V)

NY CHEESECAKE (NF) (V)

with berry coulis

CLASSIC TIRAMISU (NF) (V)

STRAWBERRY SHORTCAKE (NF) (V)

STICKY TOFFEE PUDDING (NF) (V)

MANGO LASSI TRES LECHES (NF) (V)



CATERING MENU - BUFFET

All packages include coffee and tea and fruit

CLASSIC - \$38

1 Protein | 3 Sides | Dessert

DELUXE - \$48

2 Proteins | 4 Sides | Dessert

PREMIUM - \$58

2 Protein + Seafood | 4 Sides | Dessert

GREEK MENU

PROTEIN

DANFOTH CHICKEN LEG

with lemon, oregano and garlic (NF) (GF) (LF)

CHICKEN SOUVLAKI

with lemon, oregano and garlic (NF) (GF) (LF)

BEEF SOUVLAKI

with lemon, oregano and garlic (NF) (GF) (LF)

TILAPIA

with tomato, cucumber, red onion and parsley sauce (NF) (GF) (LF)

FALAFEL

with grilled vegetables (NF) (GF) (LF) (VG)

TOFU, SWEET POTATO AND PORTABELLO

MUSHROOM SKEWER

(NF) (GF) (LF) (VG)

SIDES

LEMON POTATOES

(NF) (GF) (LF) (VG)

TOMATO POTATOES

(NF) (GF) (LF) (VG)

GREEK STYLE RICE

(NF) (GF) (LF) (VG)

GREEK SALAD

with tomatoes, peppers, olives, lettuce with greek dressing & feta cheese (NF) (GF) (V)

VILLAGE SALAD

with tomatoes, cucumbers, red onion, peppers, feta cheese, oregano, olive oil and lemon juice

(NF) (GF) (V)

GRILLED PITA

with hummus and olives (NF) (GF) (LF) (V)

MIDDLE EASTERN

PROTEIN

LEBANESE CHICKEN MARINATED

with garlic & yougurt (NF) (GF) (LF)

MOROCCAN STYLE CHICKEN

roasted chicken thighs cooked in Moroccan spices with tomatos, onions, apricots and olives (NF) (GF) (LF)

BEEF KAFTA MARINATED

with garlic, cumin, and parsley (NF) (GF) (LF)

BEEF SKEWER

(NF) (GF) (LF)

TILAPIA

with parsley and white wine sauce (NF) (GF) (LF)

STUFFED PEPPERS

with rice, lentils, quinoa, spinach, butternut squash (NF) (GF) (LF) (VG)

MOROCCAN EGGPLANT COOKED IN

MOROCCAN SPICES

with tomatoes, onions, apricots and olives (NF) (GF) (LF) (VG)

SIDES

ROASTED POTATOES

(NF) (GF) (LF) (VG)

LENTIL RICE

with crispy onions (NF) (GF) (LF) (VG)

SAFFRON RICE

with charred tomatoes (NF) (GF) (LF) (VG)

LENTIL TABBOULEH

with bulgur, parsley, cucumber, tomato, red onions, lemon juice, olive oil (NF) (DF) (VG)

QUINOA SALAD

with white and red quinoa, cucumbers, tomatoes, red onions, chopped parsley, lemon zest, olive oil (NF) (GF) (LF) (VG)

GRILLED PITA

with baba-ghanoush and beet hummus (NF) (LF) (VG)

ITALIAN EASTERN MENU

PROTEIN

CHICKEN BRUSCHETTA

with tomatoes, basil, parmesan, mozzarella (NF)(GF)

CHICKEN PARMESAN

with marinara sauce and fresh basil (NF)

CHICKEN PICCATA CHICKEN BREAST

with capers, and lemons (NF) (GF) (LF)

MEATBALLS

with onions, mushrooms and breadcrumbs

(NF) (GF) (LF) (VG)

BEEF LASAGNA

with onion, garlic, carrots, salt, oil & ground beef, mozzarella cheese (NF)

STEAK MARSALA

with mushrooms (NF) (GF) (LF)

TILAPIA PICCATA

with capers, and lemons (NF) (GF) (LF)

EGGPLANT PARMESAN (NF) (V)

SIDES

SPAGHETTI AIOLI

with sundried tomato and basil pesto and drizzled with garlic oil (NF) (LF) (V)

PENNE A LA VODKA

with grilled vegetables (NF) (V)

PASTA PRIMAVERA

with marinara sauce (NF) (GF) (LF) (V)

RISOTTO

with peas and tomatoes (NF) (GF) (V)

GARDEN SALAD

with cucumbers, tomatoes, peppers, carrots, pea sprouts, sunflower seeds, mixed greens and mandarin dijon dressing (NF) (GF) (LF) (VG)

CAESAR SALAD

with romaine, croutons, mozzarella cheese, creamy caesar dressing (NF) (V)

GARLIC BREAD (NF) (V)

MEXICAN - LATIN MENU

PROTEIN

CHICKEN TIGHS

with Mexican adobo and spices (NF) (GF) (LF)

CHICKEN TINGA

free range chicken breast braised in a tomato chipotle pepper sauce (NF) (GF) (LF)

BEEF BIRRIA (PULLED BEEF BRISKET)

with garlic, onion, birria sauce (NF) (GF) (LF)

ROPA VIEJA

slow cooked brisket with tomato, onion, garlic, peppers and bay leaf (NF) (GF) (LF)

PORK SHOULDER

in tomatillo sauce (NF) (GF) (LF)

TILAPIA

with mexican salsa (NF) (GF) (LF)

MUSHROOM TINGA (NF) (GF) (LF) (VG)

STUFFED PEPPERS

with rice, lentils, quinoa, spinach, butternut squash (NF) (GF) (LF) (VG)

SIDES

TOMATO POTATOES (NF) (GF) (LF) (VG)

MEXICAN RICE

with rice mixed with corn Rice and Black Beans (NF) (GF) (LF) (VG)

MEXICAN LAYERED SALAD

with corn, beans, lettuce, cherry tomatoes, pickled onion and sour cream on the site (NF) (LF) (GF) (VG)

CHARRED VEGETABLES

with tomatoes, onions and peppers (NF) (LF) (GF) (VG)

BLACK BEAN STEW

(NF) (LF) (GF) (VG)

BUILD YOU OWN TACOS:

warm tortillas, guacamole, pico de gallo, sour cream, tomatillo, sauce (mild), chipotle sauce (medium), kachimba (hot sauce) (NF) (GF) (V)

MEXICAN FIESTA PLATTER

with tortilla chips, guacamole, pico de gallo and sour cream (NF) (GF) (V)

INDIAN MENU

PROTEIN

BUTTER CHICKEN

with plain yogurt, cream, garlic, ginger, masala, coriander, sugar, cumin (NF) (GF)

CHICKEN TIKKA

(NF) (GF) (LF)

BEEF CURRY

(NF) (GF) (LF)

CHANA MASALA

Chickpeas, coriander, turmeric, cayenne pepper, masala, potatoes, cauliflower florets, lemon juice (NF) (GF) (LF) (VG)

BUTTER TOFU

with coconut cream, garlic, ginger, masala, coriander, sugar, cumin (NF) (GF) (LF) (VG)

SIDES

ALOO GOBI

with potatoes and cauliflower (NF) (GF) (LF) (VG)

VEGETARIAN SAMOSA

with mango chutney (NF) (GF) (V)

POTATO AND SPINACH PAKORA

with green goddess dressing Basmati Rice (NF) (GF) (LF) (VG)

SAFFRON RICE

with crispy onions (NF) (GF) (LF) (VG)

INDIAN CHOPPED SALAD

with mint, tomatoes, cucumbers, carrot with mandarin dijon dressing (NF) (GF) (LF) (VG)

CHICKPEA SALAD

chickpeas, cucumbers, tomatoes, parsley, oregano, lemon juice and olive oil (NF) (GF) (LF) (VG) (V)

GARLIC NAAN

(NF) (LF) (V)

BBQ MENU

PROTEIN

APPLEWOOD SMOKE CHICKEN

(NF) (GF) (LF)

AUSTIN SMOKED BRISKET

(NF) (GF) (LF)

BBQ PULLED PORK

(NF) (GF) (LF)

VEGAN SAUSAGES

with peppers and onions (NF) (GF) (LF) (VG)

SIDES

CLASSIC POTATO SALAD

(NF) (GF) (LF) (VG)

SWEET AND YUKON GOLD POTATO SALAD

with chipotle and green onions (NF) (GF) (LF) (VG)

MAC AND CHEESE TOPPED

with panko breadcrumbs (NF) (GF) (V)

PESTO PASTA SALAD

with feta cheese, sundried tomatoes, edamame, artichokes, pesto, sesame seed dressing (NF) (V)

GARDEN SALAD

cucumbers, tomatoes, peppers, carrots, pea sprouts, sunflower seeds, mixed greens and mandarin dijon dressing (NF) (GF) (LF) (VG)

CORN BREAD

(NF) (GF) (V)

DESSERTS

MOLTEN LAVA CAKE

with powdered sugar, mint and fresh berries
(NF) (V)

DECONSTRUCTED LEMON MERINGUE PIE

(NF) (V)

CREME BRULEE

(NF) (GF) (V)

NY CHEESECAKE

with berry coulis
(NF) (V)

CLASSIC TIRAMISU

(NF) (V)

STRAWBERRY SHORTCAKE

(NF) (V)

STICKY TOFFEE PUDDING

(NF) (V)

MANGO LASSI TRES LECHES

(NF) (V)



CATERING MENU - COCKTAIL RECEPTION

CLASSIC - \$25

3 Hors D'Oeuvres Selections | Stationary Platter | 1 Interactive Station

DELUXE - \$35

4 Hors D'Oeuvres Selections | Stationary Platter | 2 Interactive Station

PREMIUM - \$45

5 Hors D'Oeuvres Selections | Stationary Platter | 3 Interactive Station

HORS D'OEUVRES

\$3.95 each

ARTICHOKE HEART FRITTERS

with garlic and saffron aioli (NF)(LF)(V)

BEEF SATAYS TENDERLOIN

marinated in dijon herbs and chimichurri

BEEF SLIDERS

topped with tomato chutney, swiss cheese and arugula in a pretzel bun

CHICKEN POT STICKERS

served with lime, ginger and coriander

COCKTAIL SHRIMP

served with cocktail dip

CRISPY CHICKEN TACOS

pulled chicken in a mole sauce with guacamole, pickled red onions and jalapenos

GOAT CHEESE & ROASTED FIG TART

in puff pastry

LEBANESE CHICKEN SKEWER

yogurt and garlic chicken satay cooked on charcoal with tzatziki

MANGO RICE PAPER WRAPS

with zucchini, carrot, cucumber served with thai dipping sauce (GF)(NF)(LF)(VG)

MINI FILET MIGNON BEEF WELLINGTON

beef tenderloin with mushroom and wine

SUSHI ROLLS

Avocado rolls, yam tempura rolls, shiitake mushroom rolls, California rolls, green dragon rolls, spicy salmon roll

TUNA TATAKI

served with sesame seed aioli, chives and pickled jalapeno (GF)(NF)



PLATTERS

SM 5-12ppl / MD 15-25ppl / LG 30-40ppl

MEDITERRANEAN PLATTER

SM \$75 | MD \$102 | LG \$152

Falafel, babaganoush, beet hummus, marinated olives, pepperonccinis, grilled pitas, lebanese chicken and tabbouleh

MEXICAN FIESTA PLATTER

SM \$50 | MD \$61 | LG \$87

Guacamole, Pico De Gallo, Refried Beans, Sour Cream, Chipotle sauce, Hot Sauce, homemade tortilla chip

GRILLED PITA PLATTER

SM \$53 | MD \$67 | LG \$101

Marinated olives, Hummus, Tzatziki, Babaganoush and pickled Pepperoncinis

FLAVOURS OF SPAIN

SM \$75 | MD \$102 | LG \$152

Patatas Bravas, seasoned Parisian potatoes, chorizo, cantimpalo, salami, Jamon serrano, fire roasted red peppers, baguette

GOURMET CHEESE PLATTER

SM \$105 | MD \$138 | LG \$181

Local and international assorted of cheese including aged cheddar, swiss, provolone, smoked gouda, blue cheese and variety of nuts and dried fruits

SUSHI BOAT

SM \$166 | MD \$318 | LG \$384

Avocado rolls, yam tempura rolls, shiitake mushroom rolls, California rolls, green dragon rolls, spicy salmon roll

CHARCUTERIE

SM \$77 | MD \$108 | SLG 161

genoa salami, cantimpalo, cornichos, prosciutto, dijon, pommery mustard, capicola, pickled onion, baguettes

CRUDITES PLATTER

SM \$33 | MD \$65 | LG \$108

Seasonal vegetables with milk ranch and hummus

CROSTINI & GRISSINI

SM \$51 | MD \$65 | LG \$101

Mushroom deluxe, eggplant caponata, bruschetta and marinated green and black olives

FLAVOURS OF ITALY (NF)

SM \$81 | MD \$117 | LG \$174

Prosciutto, Capicola, Salami, Parmesan Cheese, Olives, Grilled Vegetables with Balsamic drizzle, served with Baguette



INTERACTIVE FOOD STATION

\$15.00 each

PASTA STATION (NF)(HALAL)

Penne or Farfalle with Your Choice of Rose, Tomato Basil, or Cream Sauce, with Grilled Chicken, Cherry Tomato, Blanched Asparagus, Zucchini, Peppers, Onions and Mushrooms, Fresh Bread

TAQUERIA" TACO STATION (NF)(HALAL)

Our Delicious Steak Tacos and Chicken Tinga Tacos with Pico De Gallo, Crème Fraiche, Tomatillo Toppings Served in Warm Tortillas

CARVERY STATION (NF)(HALAL)

Strip Loin of Beef, Carved on Site, Served on Fresh Brioche with Horseradish, Dijon, and Grainy Mustards

POUTINE STATION (NF)

Our Delicious fries with Cheese Curds, Gravy and Bacon Bits

BURRITO STATION

Steak, Chicken or Vegetarian Burritos Refried Beans, Fresh Salsa, Sour Cream, Onions, Rice, Mexican Toasted Corn Salad

GRILLED CHEESE STATION (NF)(HALAL) (V)

Assorted Cheeses and Fresh Breads for Grilling, with Sauces for Dipping

BELGIAN WAFFLE STATION (NF)(HALAL)(V)

Belgian Waffles with Fresh Whipped Cream, Berries, Nutella, Banana, Whipped Butter, Maple Syrup and Jams

BEEF BRISKET (NF)(HALAL)

18-hour slow-cooked Beef Brisket served on fresh buns A Hip of Beef carved on sight accompanied by horseradish, Dijon and grainy mustards, fresh buns. Minimum 200 people

SALAD STATION (NF)(HALAL)(VG)(GF)

Make your own salad bar with a selection of ingredients and dressings.

DESSERT STATION (NF)(HALAL)

Selections from our Mini Tarts, Cheesecakes, Mini Cupcakes, Caramel Crème Puffs, Mini Crème Brulee and More mason jar desserts with Fruit platters

CHOCOLATE FOUNTAIN STATION

toppings: milk chocolate, bananas, strawberries, pineapple, marshmallows

MASH-TINI STATION (NF)

3 types of mashed potatoes: sweet, purple and yukon gold potatoes. Served with your choice of toppings; bacon bits, homemade gravy, caramelized onions, sauteed leeks, and cheddar cheese

PIZZA STATION

Assorted Italian Themed Pizzas: Napolitan Pizza, Pesto and Chicken, and Funghi and arugula

SUSHI STATION + \$3 (NF)

Assorted suhi, maki and sashimi with wasabi paste, pickled ginger and soy sauce

CEVICHE STATION + \$4

seasoned white fish and shrimp with tomatoes, cilantro, fresh lime juice, V8, jalapeños, onions, Valentina sauce. Served in martini glasses and garnished with plantain chips and avocado puree

OYSTER STATION + \$4

with horseradish, tabasco, fresh lemon, champagne mignonette

BRUNCH

\$40.00

HOT BREAKFAST

Scramble eggs (2pp), European home fries with sautéed peppers, smoked turkey sausage, bacon and toast with butter (GF)(NF)(LF)(VG)

CONTINENTAL BREAKFAST

An assortment of our freshly baked breakfast pastries, including mini croissants, danishes, mini bagels, mini muffins, banana bread (V)

SCONES

Including vanilla, cheese & chives, mixed berries with butter, orange marmalade, berry marmalade and whipped cream (NF)(V)

PARFAITS

Honey-sweetened yogurt, with homemade crunchy granola and fresh berries, served individually (V) (GF)

FRUIT SKEWERS

sweet individual fruit skewers with honey, berries and yogurt dip (GF)(NF)(LF)(VG)

PASTA

Penne a la Vodka
Seasonal Vegetables
Roasted Potatoes
Lemon Chicken
Cheese & charcuterie Platter

OMELET STATION WITH TOPPINGS

bacon, ham, cheese, cherry tomatoes, zucchini, peppers, onions, mushrooms and spinach

WAFFLE STATION WITH TOPPINGS

fresh whipped cream, mixed berries, bananas, maple syrup and Nutella



BAR MENU

7 HOURS - (MINIMUM # PEOPLE)

CLASSIC BAR PACKAGE - 7 HOURS / \$40

- Domestic beers draft & cans: Alexander Keith's IPA, Creemore Lager & Steam Whistle Pilsner, 1904 Brickworks Cider, Strongbow Cider
- Casal Thaulero, Italy, Pinot Grigio
- Casal Thaulero, Italy, blended Cab/Merlot,
- Beefeater London Dry Gin, Absolut Vodka, Bacardi White Rum, Forty Creek Whiskey, Grants scotch, El Jimador Tequila, Jameson

PREMIUM BAR PACKAGE - 7 HOURS / \$50

- Domestic and premium beers
- Josh Cellar Cabernet Suabinhon
- Kim Crawford Sauvignon blanc
- Tito's vodka, Tanqueray Gin, Crown royal, Goslings dark rum, Johnny Walker Red Scotch, 1800 Reposado Tequila
+ Feature cocktails

BAR PACKAGE FOR PARTY (BOOM BOOM) - 7 HOURS / \$55

- Domestic beers draft & cans maybe (Alexander Keith's IPA, Creemore Lager & Steam Whistle Pilsner, 1 904 Brickworks Cider, Strongbow Cider)
- Casal Thaulero, Italy, Pinot Grigio
- Casal Thaulero, Italy, blended Cab/Merlot,
- Beefeater London Dry Gin, Absolut Vodka, Bacardi White Rum, Forty Creek Whiskey, Grants scotch, El Jimador Tequila, Jameson

SOFT BAR PACKAGES (NON-ALCOHOLIC) 7 HOURS UNLIMITED/ \$ 10 PP

CASH BAR

BEER - DRAFT \$ 7 - TALL BOYS \$8
Amsterdam blonde, Alexander Keith's IPA, Creemore Lager, Steam Whistle Pilsner, Coor Light, Stella Artois, Guinness, Corona

TALL BOYS CIDER \$8

1904 Brickworks Cider, Strongbow Cider

COOLERS \$8

Cottage Spring, White Claw

RED WINE

- Casal Thaulero, Italy, blended Cab/Merlot Glass (5oz) \$7 | Bottle (750ml) \$30
- Josh Cellar Cabernet Sauvignon Glass (5oz) \$12 | Bottle (750ml) \$50

WHITE WINE

Casal Thaulero, Italy, Pinot Grigio Glass (5oz) \$7 | Bottle (750ml) \$30
Kim Crawford Sauvignon Blanc | Glass (5oz) \$12 | Bottle (750ml) \$50

SPARKLING

Astoria Prosecco | Glass (5oz) \$8 | Bottle (750ml) \$38

STANDARD \$6 (10Z POUR)

Beefeater London Dry Gin, Absolut Vodka, Bacardi White Rum, Forty Creek Whiskey, Grants scotch, El Jimador Tequila, Jameson

PREMIUM \$7 (10Z POUR)

Titos vodka, Tanqueray Gin, Crown royal, Goslings' dark rum, Johnny Walker Red Scotch, 1800 Reposado Tequila

COCKTAILS (20Z) PRICE

- Mimosa	\$7
- Caesar	\$8
- Margarita	\$10
- Aperol Spritz	\$10
- Old Fashion	\$10
- Negroni	\$10
- Martini	\$10
- Dark, Stormy	\$10

NON - ALCOHOLIC \$3

Non-alcoholic beer (Becks or Heineken), Pop, Juice, Sparklin water

647. 342. 8686 | info@mezagroup.ca
[@mezagroup.catering](https://www.mezagroup.catering)
www.mezagroup.ca

009 - 411 Richmond Street East.
Toronto, ON. M5A 2S5

