

Catering Menu

SEPTEMBER + OCTOBER 2019



PAINTBOX CATERING

PAINTBOXCATERING.CA

HELLO@PAINTBOXCATERING.CA

(647) 748.0555 EXT: 3

WHAT WE DO

FULL SERVICE CATERING

EVENT PRODUCTION

VENUE RENTAL

SOCIAL IMPACT

PAINTBOX CATERING MENU

- 03 **SEPTEMBER + OCTOBER** FEATURE MENU
- 04 THANKSGIVING MENU
- 05 BREAKFAST
- 07 GOURMET SANDWICH PLATTER
- 08 LIGHT LUNCH
- 09 HOT BUFFET
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Let's Connect !

HELLO@PAINTBOXCATERING.CA

V=VEGETARIAN
VG=VEGAN
GF=GLUTEN FREE
DF=DAIRY FREE

Event Space

Our event venue **REGENT SOCIAL** is located in downtown Toronto East. A modern, beautiful & bright space perfect to host your event for up to 150 guests.

PARTIAL VENUE ROOM RENTAL
STARTING @ \$125/HR

FULL VENUE ROOM RENTAL
STARTING @ \$175/HR

Bookings

hello@regentsocial.ca

September

FEATURE MENU

SANDWICH \$12

PAN BAGNAT

Roast Chicken, Olive Tapenade, Goat Cheese, Greens

SALAD \$7

CLASSIC TABBOULEH

Parsley, Mint, Lemon, a Hint of Bulgur, Extra Virgin Olive Oil **VG**

HOT BUFFET \$24

VEGAN KALE CAESAR

Chickpea Croutons, Coconut "Bacon", Vegan Parm **VG GF**

ROAST SALMON FILET

Cherry Tomato Vinaigrette **GF**

OR

GRILLED HALF ITALIAN EGGPLANT

Garlic Lemon Herb Greek Yogurt, Toasted Walnuts **V GF**

BROWN RICE SALAD

Edamame, Tofu, Nori, Miso Dressing **VG GF**

October

FEATURE MENU

SANDWICH \$12

CAPRESE

Heirloom Tomato, Bocconcini, Fresh Basil, Basil Pesto, Brioche Bun **V NUT FREE**

SALAD \$7

ARUGULA & RADICCHIO SALAD

Shaved Parmigian, Grapefruit Vinaigrette **V GF**

HOT BUFFET \$24

SPICY GREEN PAPAYA SALAD

Sweet Peppers, Cilantro, Toasted Peanuts, Lime **VG GF**

RED CURRY CHICKEN

Eggplant, Cauliflower, Green Beans, Beansprouts, Peppers **GF**

OR

RED CURRY TOFU

Eggplant, Cauliflower, Green Beans, Beansprouts, Peppers **VG GF**

COCONUT JASMINE RICE **VG GF**

Thanksgiving Dinner Menu

AVAILABLE TO ORDER BETWEEN
September 30th - October 13th

\$29/guest
MINIMUM ORDER 10

CARVED ROAST TURKEY

Dark & Light Meat **GF**

APPLE ONION SAGE STUFFING **V**

CREAMY MASHED POTATOES **V GF**

ROASTED FALL SQUASH **VG GF**

GARLIC GREEN BEANS **VG GF**

PAINTBOX CRANBERRY SAUCE **VG GF**

HOMESTYLE GRAVY

Add-On Options:

VEGAN BAKED SQUASH \$8

w/ Chestnuts, Apples & Leeks **GF**

MAPLE DIJON GLAZED BRUSSELS SPROUTS \$3.50

w/ Bacon

Breakfast Spreads

MINIMUM ORDER 10

CLASSIC CONTINENTAL \$10.50

Assorted Fresh Baked Breakfast Pastries:
(Croissants, Scones, Muffins, 1 Gluten Free Option)
Breakfast Fruit Platter

+ADD

Classic Coffee **+3**
Seasonal Paintbox Preserves
& Ontario Stirling Creamery Butter **+0.50**

BREAKFAST PLOUGHMAN \$16

Togarashi Bacon, Grilled Ham Steak,
Broccoli Cheddar Strata, Avocado,
Sliced Tomato, Fresh Breakfast Rolls

BAGEL OR SCONE PLATTER \$6

Vegetarian

Whipped Herb Cream Cheese
Seasonal Paintbox Preserves
Ontario Stirling Creamery Butter

+ADD

Cheddar Cheese & Togarashi Bacon **+4**
Smoked Salmon, Fried Capers & Pickles **+6**

MUFFINS \$4

Seriously Delicious Assorted Muffins **V**

BREAKFAST FRUIT PLATTER \$6

Selection of Melon, Pineapple, Seasonal Fruit
& Mixed Berries **VG**

Breakfast

MINIMUM ORDER 15

A HOT START \$19

CHOICE OF : Scrambled Eggs **or** Herb Onion Frittata
CHOICE OF : Togarashi Bacon **or** Country Sausage

Home Fries
Assorted Breakfast Pastries
Seasonal Paintbox Preserves
Ontario Stirling Creamery Butter
Breakfast Fruit Platter

HEALTHY START \$20

Vegetarian

CHOICE OF : Scrambled Eggs **or** Herb Onion Frittata

Black Bean & Sweet Potato Hash
Avocado & Tomato Salad
Seasonal Chia Pudding
Artisanal Whole Grain Bread
Seasonal Paintbox Preserves
Ontario Stirling Creamery Butter

A Little Something Extra

MINI ASSORTED QUICHE \$26/Dozen

MINI QUINOA FRITTATA \$26/Dozen

SMOKED SALMON BREAKFAST BAGEL \$9

Smoked Salmon, Dill Cream Cheese, Avocado,
Cucumber & Red Onion

YOGURT PARFAIT \$6

Greek Yogurt, Fresh Fruit, House-made
Chia Seed-Coconut-Almond Granola **V**

+ADD

Gluten Free Granola **+1**

CHOCOLATE CHIA SEED PUDDING \$6

Soy Milk, Cocoa Powder, Toasted Coconut,
Fresh Fruit **VG GF**

OVERNIGHT OATS \$6

Yogurt, Milk, Maple Syrup, Almonds, Berries **V**

HOT BREAKFAST SANDWICHES

BREAKFAST SANDWICH \$5.50

Farm Fresh Egg, Classic English Muffin, Cheddar
Cheese, Tomato, Chipotle Aioli

EGG WHITE SCRAMBLE SANDWICH \$5.50

Egg White Scramble, Sautéed Spinach & Mush-
rooms, Chipotle Aioli **V**

VEGAN BREAKFAST SANDWICH \$6

Vegan Breakfast Sausage Patty, Chipotle Aioli,
Tomato, Spinach **VG**

+ADD

Togarashi Bacon **+1**

Gluten Free Option **+1**

BREAKFAST BEVVIES

CLASSIC COFFEE & ASSORTED TEA \$3

COLD BREW COFFEE \$6

ASSORTED JUICE/POP/BOTTLED WATER \$3

ONTARIO SPARKLING WATER \$3

LOOP: COLD PRESSED JUICE \$6

Gourmet Sandwiches

MINIMUM ORDER 10

PESTO CHICKEN

Roasted Red Pepper, Sundried Tomato Aioli, Sprouts **NUT FREE**

CURRIED CHICKEN BREAST

Apples, Raisins, Greens, Red Onion **DF**

SLOW ROASTED BEEF

Pickles, Horseradish Aioli, Tomato, Greens, Swiss Cheese

SIRLOIN STEAK

Smoky Dijon Aioli, Oka Cheese, Sprouts, Tomato

VEGETARIAN CUBANO

Grilled Zucchini, Monterey Jack Cheese, Jalapeño Aioli, Pickles **V**

FALAFEL WRAP

Chickpea Falafel, Cabbage Slaw, Cucumber, Tahini Mayonnaise & Tomato **DF**

ASSORTED SANDWICHES + COOKIE \$15

ASSORTED SANDWICHES + 1 SALAD \$16

ASSORTED SANDWICHES + 1 SALAD + SWEETS \$18

+ADD

Box Lunch **+2**

Assorted Juice/Pop/Bottled Water **+3**

Gluten Free Bread **+2**

Halal **+2**

Smorgasbord

Light Lunch

MINIMUM ORDER 10

\$18/P

TANDOORI CHICKEN

Mango Chutney **GF**

LEMON PARSLEY CHICKEN BREAST

Garlic Sauce **GF**

ZA'ATAR CHICKEN BREAST

Tahini Sauce **GF**

12 HOUR SOUS VIDE SIRLOIN STEAK

Montréal Steak Spice, Seasonal BBQ Sauce

MUSTARD HERB CRUSTED ROAST BEEF

Horseradish Aioli **GF**

GRILLED PESTO SALMON

Lemon Aioli **GF NUT FREE**

CHILI GARLIC SHRIMP SKEWER

Herb Aioli **GF**

*All items served room temperature
Ideal for Meetings & Community Events*

MEATLESS \$15/P

CHILI SOY CRISPY TOFU

Sweet Chili Sauce **VG**

GRILLED CAULIFLOWER STEAK

Tomato Chutney **VG GF**

GRILLED MERGUEZ STYLE SEITAN SAUSAGE

Coconut Yogurt **VG DF**

Light Lunch Includes

1 Leaf, Grain or Hearty Salad

+ADD

Cookies **+3**

Bread **+2**

Assorted Juice/Pop/Bottled Water **+3**

Hot Buffet

MINIMUM ORDER 10

HOT BUFFET \$30/P

1 Main + 2 Sides

1 Leaf, Grain Or Hearty Salad

Assorted House-Made Tarts & Squares

HOT BUFFET \$26/P

1 Main + 1 Side

1 Leaf, Grain Or Hearty Salad

Assorted House-Made Tarts & Squares

01 Choose Your Hot Buffet Main:

MEATLESS

STUFFED PORTOBELLO

Zucchini, Herbed Goat Cheese **V**

MOROCCAN LENTIL & SQUASH TAGINE

Turmeric, Toasted Almond & Pumpkin Seed **VG GF**

EGGPLANT PARMIGIANO

Mozzarella Cheese, House Tomato Sauce **V**

PERSIAN VEGETABLE STEW

Dried Lime, Chili, Spinach **VG GF**

GRILLED VEGETABLE & LENTIL STRUDEL

Roasted Red Pepper Sauce **V**

FLOCK TIME

CHICKEN BREAST PARMIGIANO

Basil, Mozzarella Cheese, House-Made
Garlic Tomato Sauce

ROAST CHICKEN ARRABBIATA

Garlic, Tomato, Dried Red Chili **GF**

72 HOUR MARINATED JERK

Tender Chicken Legs with Chili,
Allspice, Thyme **GF**

ROSEMARY THYME GRILLED CHICKEN

Olive Parsley Tapenade, Grilled Lemon **GF**

ATHENIAN CHICKEN KEBAB

Oregano, Garlic, Lemon, Yogurt Tzatziki **GF**

01 Choose Your Hot Buffet Main:

HOME ON THE RANGE

THAI BEEF CURRY

Sirloin Steak, House Made Curry, Bamboo Shoots, Peppers, Onions **GF**

HEARTY BEEF CHILI

Sour Cream, Green Onion **GF**

ARGENTINEAN GRILLED SIRLOIN STEAK

12 Hour Sous Vide with Chimichurri **GF**

BEEF SHAWARMA

Marinated & Shaved, Garlic Tahini Sauce, Pita

PASTA

VEGAN PRIMAVERA

Olives, Artichokes, Tomato, Spinach, Basil Pesto **NUT FREE**

CLASSIC BEEF LASAGNA

Like Mama Used to Make

VEGETARIAN LASAGNA

Zucchini, Eggplant, 3 Cheese Blend **V**

UNDER THE SEA

GRILLED ATLANTIC SALMON

Hoisin Sesame Glaze

SOUTHERN STYLE BLACKENED TILAPIA

12 Herbs & Spices, Lemon **GF**

GRILLED SHRIMP SPIDUCCI SKEWERS

Pineapple, Red Onion & Soy Cilantro Glaze

02 Choose Your Hot Buffet Side(s):

HONEY GLAZED ROOT VEGETABLE MEDLEY *VG GF*

SAUTÉED FOREST MUSHROOMS & WHITE BEANS *VG GF*

RATATOUILLE (FRENCH STYLE VEGETABLE) *VG GF*

SAUTÉED SEASONAL VEGETABLES *VG GF*

SEASONAL GARLIC GREENS *VG GF*

BRAISED LEMON GARLIC POTATOES *VG GF*

GARLIC CONFIT ONTARIO POTATO MASH

PENNE AL OLIO *VG*

HERB BUTTER QUINOA RICE PILAF *GF*

STEAMED JASMINE RICE *VG GF*

CARIBBEAN SPICED RICE & BLACK-EYED PEAS *VG GF*

TURMERIC COUSCOUS, DRIED FRUIT, NUTS *VG GF*

03 Choose Your Hot Buffet Salad:

PAINTBOX GARDEN SALAD *VG GF*

SPINACH & CITRUS *VG GF*

KALE CAESAR

SAUTÉED MUSHROOM & ARUGULA *GF*

FREGOLA *VG*

NEW POTATO SALAD *GF*

KALE & QUINOA *VG GF*

LENTIL TABBOULEH *VG GF*

+ADD

Composed Salad Bowl **+3**

Vegetable Salad **+3**

For The Love of Salad

MINIMUM ORDER 10

LEAF SALAD \$7

PAINTBOX GARDEN SALAD

Crisp Vegetables, Marinated Cranberries, Toasted Seeds, House Vinaigrette **VG GF**

SPINACH & CITRUS

Grapefruit, Sweet and Spicy Nuts, Grapefruit Vinaigrette **VG GF**

VEGAN KALE CAESAR

Chickpea Croutons, Coconut "Bacon", Vegan Parm **VG GF**

SAUTEED MUSHROOM & ARUGULA

Parmigiano, Balsamic Dressing **GF**

HEARTY SALAD \$7

FREGOLA

Grilled Vegetables, Fresh Parsley, Red Wine Vinaigrette **VG**

NEW POTATO SALAD

Green Onion, Creamy Dijon Dressing **GF**

GRAIN SALAD \$7

KALE & QUINOA

Roasted Root Vegetables, Almond, Cranberry, House Vinaigrette **VG GF**

LENTIL TABBOULEH

Tomato, Parsley, Mint, Coriander, Green Onion, Lemon Garlic Dressing **VG GF**

VEGETABLE SALAD \$9

SUPER VEGGIES

Steamed Broccoli, Cauliflower, Green Beans, Sweet Potato, Toasted Sesame Seeds, Cilantro Vinaigrette **VG GF**

GREEK VILLAGE

Tomato, Cucumber, Red Onion, Black Olive, Potato, Peppers, Feta Cheese **V GF**

KETO COBB

Spinach, Kale, Avocado, Hard-Boiled Egg, Cheddar, Bacon, Spiced Cashew **GF**

Grazing Platters

MINIMUM ORDER 15

CANADIAN CHEESE BOARD \$11.50

Vegetarian

SELECTION OF CANADIAN CHEESES INCLUDING:

Brie (Vaughan, ON)

Smoked Cheddar (Concord, ON)

Mild Cheddar (Montreal, QC)

Oka (Oka, QC)

Goat Chèvre (Orangeville, ON)

Served with Spiced Candied Nuts, Fresh & Dried Fruit, Paintbox Preserves, Crisps & Breads

CHARCUTERIE \$14

Artisanal Cured Meats, Paintbox Pickled Vegetables, Grainy Mustard, Crisp Baguette

THE DANFORTH \$13

Marinated Calamari, Grilled Peppers, Olives, Spinach & Feta Spanakopita, Sundried Tomato Hummus, Pita Chips

MEZZA \$13

Vegetarian

Smoky Maple Brussels Sprouts, Pickled Heirloom Carrots, Tarragon Roasted Beets, Marinated Bocconcini Cheese, Olives, Spinach & Artichoke Dip, Cranberry & White Bean Dip, Whole Grain Bread & Crisps

GERRARD ST. EAST \$13

Chickpea Chana Salad, Onion Bhaji, Tandoori Chicken Skewer, Spiced Curry Eggplant Dip, Mango Chutney, Papadum & Naan

ANTIPASTO \$11

Roasted Artichoke, Grilled Zucchini, Grilled Sweet & Spicy Sausage, Sweet & Spicy Cauliflower, Roasted Cherry Tomato, Bruschetta,

Nibbles & Noshes

Savoury Snacks

MINIMUM ORDER 15

PAINTBOX TEA TIME \$10

(4 PCS / PERSON)

MINI BLT CROISSANT

with Dijonnaise

SHRIMP SALAD PROFITEROLE

with Horseradish & Celery

CURRIED CARROT & ARUGULA

CARAMELIZED ONION & AGED CHEDDAR CHEESE

with Apple, Dill Aioli

CUCUMBER

with Mint Cream Cheese

CRUDITÉS & DIP \$7

Crisp Vegetables with Chipotle Lime Crema Dip **V**

+ADD ASSORTED DIPS

Hummus **+2** | Baba Ghanoush **+2** | Tzatziki **+1**

Individually Packaged **+2**

FRESH TORTILLA CHIPS & SALSA \$4 **VG GF**

Fresh Made Corn Tortilla Chips with
Paintbox Secret Spice Blend,
Mild Tomato Salsa

+ADD

Chunky Guacamole **+1.25**

ARTISANAL CHIP BAR \$3.50

Thick Crisp Potato Chips in Cowgirl Ranch,
Paintbox BBQ, Salt & Vinegar **V GF**

POPCORN \$3.50

Paintbox Secret Spiced Popcorn **V GF**

PRETZEL STICKS \$3.50

With Honey Mustard Dip & Ranch Dip **V**

VEGETARIAN SALAD ROLLS \$5

Fresh Rice Paper Wrap with Kimchi,
Crisp Veg, Sprouts, Herbs & Thai Chili Sauce **VG GF**

GRILLED FLATBREAD \$4.50

Sweet Potato, Brie, Arugula, Balsamic,
Toasted Almond **V**

TRAIL MIX \$5.00

Assorted Nuts, Pretzels, Dried Fruit,
Chocolate & Candy **V**

Nibbles & Noshes

Sweet Snacks

MINIMUM ORDER 15

CHEF'S SELECTION OF:

FRUIT & NUT BARS \$4

CANDY BAR CLASSIC \$5 | PREMIUM \$10

Assorted Candies, Gummies & Chocolates

ENERGY BALL \$3

Chocolate, Coconut, Dates,

Almond, Spices **VG GF**

BANANA BREAD \$3

ASSORTED HOUSE MADE COFFEE CAKES \$3 v

BUTTERMILK SCONE STACK \$4

Nutella, Strawberries **v**

ASSORTED HOUSE MADE SWEETS \$6

ASSORTED SHORTBREAD & BISCOTTI \$3 v

FRESH FRUIT SKEWERS \$3.75

FRESH FRUIT PLATTER \$7

Seasonal Fruits, Berries

WHOLE FRESH FRUIT MARKET PRICE

ASSORTED COOKIES \$3

Hors~ d'oeuvres

MINIMUM ORDER 15

Cold \$3 - \$5

PLANTAIN CHIP

Guacamole, Chipotle, Onion Jam, Feta **GF V**

BEEF SHAWARMA SKEWER

With Pomegranate Glaze **GF**

MOROCCAN SPICED EGGPLANT TART VG

GOAT CHEESE & WALNUT-STUFFED DATE

Wrapped in Crispy Prosciutto **GF**

LEEK, BLACK OLIVE & GOAT CHEESE TARTLET V

SMOKED BRISKET SLIDER

Swiss Cheese, Mustard, Pickle, Coleslaw

LITTLE GREEK SALAD

In a Cucumber Cup **V GF**

POACHED SHRIMP SKEWER

In Daishi Broth, Furikake, Sweet Soy Glaze

PINCHO SKEWER

Grilled Sweet Sausage, Olive, Pepper,
Tomato & Marinated Bocconcini Cheese

VEGETARIAN PINCHO SKEWER

Grilled Zucchini, Olive, Pepper, Tomato
& Marinated Bocconcini Cheese **V GF**

LAO SALAD ROLL

With Spicy Chili Sauce **VG GF**

GRILLED CHIMICHURRI SHRIMP

Lemon Saffron Aioli **GF**

CHICKEN BREAST SKEWER

Choice of Za'atar, BBQ or Pesto **GF**

CHÈVRE TRUFFLE

Candied Fruit, Walnut Crust **V**

LEBANESE BITE

Sweet Potato Chickpea Falafel
with Herb Tomato Tabbouleh **VG GF**

SMOKED SALMON POTATO LATKE

With Chive Sour Cream **GF**

SWEET \$6

SELECTION OF SEASONAL SWEETS

Hors~ d'oeuvres

MINIMUM ORDER 15

Hot \$3 - \$5

SESAME DUCK CONFIT SPRING ROLL

Pickled Napa Cabbage, Sweet & Sour Dipping Sauce

SCALLION PANCAKE WITH BBQ DUCK

With Hoisin Sauce

VEGAN CRAB CAKE

Hearts of Palm & Celery Root **VG**

VEGAN BURGER

Pineapple Salsa, Chipotle Aioli **VG**

KOREAN GOJUCHANG & MAPLE GLAZED FRIED CHICKEN

With Asian Slaw & Waffle Basket

PETITE BEEF BURGER

With Brie, Truffled Aioli

TRUFFLED GRILLED CHEESE

With Ontario Cheese, Preserved Truffles **V**

POLENTA FRIES

With Truffle Chive Aioli **GF V**

MINI SUNDAY DINNER

Roast Beef in a Mini Yorkshire Pudding,
Horseradish Aioli

GRILLED JERK CHICKEN DRUMETTES

With Scallion Sour Cream **GF**

GRILLED CHIMICHURRI STEAK SLIDER

With Regent Park Garlic Sauce
& Sautéed Onions

MUSHROOM MOZZARELLA ARANCINI

With Marinara Sauce **V**

CAULIFLOWER & SPINACH PAKORA

With Mango Chutney **V GF**

SALMON SKEWER

Choice of Za'atar, Maple Dijon or Pesto **GF**

FRIED MAC'N'CHEESE

With Spicy Ketchup **V**

Food Stations

MINIMUM ORDER 25/STATION

BUTCHER BLOCK

Carved to Order with Chef's Selection of Sauces

CHOOSE YOUR PROTEIN (1)

N.Y. STRIPLOIN	\$15
RACK OF LAMB	\$16
ROAST TURKEY	\$13
PORCHETTA	\$13

CHOOSE YOUR STARCH (1)

Garlic Mashed Potato | 5 Grain Pilaf |
Roasted Herb Potatoes | Buttery Biscuits

CHOOSE YOUR VEGETABLE (1)

Grilled Asparagus | Seasonal Gratin | Roasted
Squash | Grilled Zucchini | Eggplant

SLIDERS + FRIES \$11

(2 SLIDERS/GUEST)

SERVED WITH WAFFLE FRIES

VEGAN SLIDER

House-Made Burger, Vegan Chipotle Aioli,
Pickled Jalapeño

BEEF SLIDER

Brie Cheese, Truffled Aioli

SOUTHERN FRIED CHICKEN SLIDER

Crispy Slaw, Tomato

CURRIED AWAY \$11

PICK (2)

Potato Chickpea Curry
Spinach Cauliflower Aloo Gobi with Paneer
Butter Chicken

Served With Rice Pilaf, Raita, Cashew, Cilantro,
Chutney & Naan Bread

+ADD

Food Stations

MINIMUM ORDER 25/STATION

UNO MAS, POR FAVOR \$11

(2 TACOS/GUEST)

Served with Soft Flour Tortillas, Sautéed Onions & Peppers, Jalapeño, Shredded Lettuce, Green Onion, Shredded Cheese, Sour Cream & Salsa

CHOOSE YOUR PROTEIN (2)

GRILLED CHICKEN

WHITE FISH

PULLED PORK

BEEF

3 BEAN CHILI **VG**

POPCORN CAULIFLOWER **VG**

+ADD \$3/EACH

Corn Chips | Corn Tortillas | Guacamole |

Grilled Corn | Salsa Verde

MAMMA MIA \$10

CHOOSE YOUR PASTA (2)

ROTINI ARRABBIATA

Seasonal Vegetables and Parmigiano

PENNE CARBONARA

Pancetta, Onion & Parsley

GNOCCHI DI PESTO

Cream, Sautéed Mushrooms

ORECCHIETTE

Bolognese

EAST SIDE \$10

Served With Stir Fried Lo Mein Noodles, Crispy Vegetables, Sesame Seeds, Scallions & Fresh Bean Sprouts

CHOOSE YOUR PROTEIN (1)

SHRIMP

CHICKEN

TOFU

FAQ

HOW MUCH NOTICE DO YOU REQUIRE FOR AN ORDER?

While we will always try to accommodate your request, we would ask for a minimum of 2 business days notice or more for large orders.

DO YOU HAVE A MINIMUM ORDER REQUIREMENT? HOW MUCH IS DELIVERY?

A minimum spend of \$150 prior to delivery and taxes is required for delivery. Minimum orders per menu item are also required as listed in our catering package. Delivery fees will depend on location and size of the order and can be confirmed by your event specialist.

CAN YOU ACCOMMODATE ALLERGIES AND DIETARY RESTRICTIONS?

Our creative chefs can accommodate most allergies and dietary restrictions including halal, gluten free, vegetarian and vegan but it is important to note that we are not an allergen free facility. Additional costs may apply for special menu requests.

DO YOU PROVIDE DISPOSABLE PLATES, CUTLERY, ETC?

Disposable items can be provided upon request. Additional costs may apply depending on group size and items required.

WHAT IF I REQUIRE STAFFING AND RENTALS FOR MY EVENT?

We can take care of that for you! Your event specialists will know exactly what is needed to execute a flawless day and will work with our trusted vendors to coordinate all the details.

CAN I REQUEST A CUSTOMIZED MENU?

Absolutely! Just let us know what you're looking for and our chefs will create a personalized unique menu just for you. Minimum orders will apply.

HOW IS THE FOOD DELIVERED?

In our continued effort to reduce waste and minimize our environmental footprint, all food for basic drop offs will be delivered on reusable platters and bowls. We kindly ask that you keep all Paintbox items together for our drivers to pick up within 24-36 hours of your event; replacement fees will apply to items that are not accounted for. If you need your order to be delivered on disposable trays, an environmental fee will apply based on your guest count (please refer to your catering quote and contract for exact pricing).

WHAT FORMS OF PAYMENT DO YOU ACCEPT?

We accept Visa, Mastercard, AMEX, company cheques, certified cheques and e-transfers.

Questions?

(647) 748.0555 x3
hello@paintboxcatering.ca