

the **COOK'S**
companion

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catering to your lifestyle



cooking classes, catering, menu planners

Winter 2008/2009



Stress Free Entertaining

The Cook's Companion specializes in small intimate events. Whether it is helping the hostess out in the kitchen with menu planning, preparing the meal for the hostess to serve herself or creating the entire meal complete with service, our aim is to have you as a guest at your own party. So sit back, choose your menu (or have us create a custom one for you) and let us do the work for you.

These are just some of the sample menus we can create to make your next party a stress free and enjoyable event for you and your guests!

Please call me with any questions you may have and to book your party today.

Sincerely

Nadine

Nadine Hughes
Owner - The Cook's Companion
905-849-9007
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www.thecookscompanion.ca

Buffet Dinners

Choose from a selection of seasonal dishes for your next occasion.

Soups

Onion & Fennel Bisque
Roasted Tomato Soup with Aged Cheddar Croutons
Chicken Dumpling Soup

Salads

Baby Arugula with Shaved Pecorino & Curry Honey Dressing
Winter Green Salad with Green Apple Dressing
Baby Spinach Salad with Dried Cranberries & Goat Cheese
Heirloom Tomato Salad with Lemon Oil & Fresh Herbs

Sides

Yukon Gold & Gruyere Tart
Boursin Potato Gratin
Gingered Squash & Potato Mash
Cauliflower Garlic "Mash Potato"
Roasted New Red Potato with Sherry Vinaigrette
Roasted Brussels Sprouts with Autumn Fruits
Roasted Root Vegetables
Sautéed Baby Carrots & Frenched Green Beans
Fragrant Herb Couscous

Mains

Roasted Beef Tenderloin with Garlic Florentine Sauce
Roasted Lamb Shanks with Caramelized Onions & Shallots
Mediterranean Roasted Leg of Lamb with Oregano & Feta
Tangy Lemon Chicken
Pork Tenderloin with Maple Cranberry Port Reduction

Desserts

Individual Pavlovas with Fresh Berries
Balsamic Blueberries & Peaches with Vanilla Ice Cream
Black Forest Brownies
Chocolate, Date & Almond Torte
Blackberry & Pear Cobbler

Choice of 1 main, 3 soups/salads/sides, 1 dessert - \$40pp inclusive
Choice of 2 main, 4 soups/salads/sides, 1 dessert - \$55pp inclusive

Platters

These delicious platters are designed as self serve platters that can be an accompaniment to your main dinner or as part of an appetizer station. Each platter serves approximately 20 people

Smoked Trout & Organic Smoked Salmon

Served with capers, grilled lemons, whipped cream cheese & artisan breads and crackers
\$175

Seafood Antipasto

A selection of fresh, grilled, roasted and marinated seafood (shrimps, mussels, oysters squid)
served with lemon garlic aioli
\$200

Formal Dinners

Just a sample of some of our wonderful menus that can be created personally for your next event.
We are happy to create a customized menu upon request. Price to be determined by menu selection.

Appetizers

Baked Mushrooms stuffed with Ricotta
Cheddar Dill Puffs
Parmesan stuffed Dates wrapped in Bacon
Smoked Ocean Trout and Chive Tarts

First Courses:

Wild Mushroom and Madeira Soup
Beet Carpaccio with Goat Cheese and Arugula
Smoked Salmon Tartare with Caper Mustard Sauce
Duck Confit and Pear Salad

Entrees:

Balsamic Onion Stuffed Pork Loin
Chargrilled Lamb Cutlets with Oregano and Hot Feta Dressing
Roasted Salmon with Sake Wasabi Sauce
Cornish Hens with Sweet Vermouth Garlic Glaze

Dessert:

Chocolate, Date and Almond Torte
Mini Pavlova with Tropical Fruit
Chocolate Truffle Tart with Passionfruit Sauce
Strawberries Pazzo

Policies & Procedures:

- A 50% non-refundable deposit is required to secure event date
- Balance owing is due upon event date
- Any changes to menu must be made at least one week prior to the event
- There is no delivery charge for drop offs requiring no set up within Halton/GTA area.
- There is a \$50 charge for any deliveries requiring food set up within the Halton/GTA area. This includes a one hour set up fee.
- There is a \$50 delivery charge for drop offs requiring no set up outside of the Halton/GTA area.
- There is a \$100 charge for any deliveries requiring food set up outside of the Halton/GTA area. This includes delivery and one hour set up fee.

Payment:

Payment may be made securely online via paypal at www.thecookscompanion.ca or by cash or by cheque payable to:

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