

PER SE

Catering & Events



You start filming
We start cooking!

Our goal is to cater to the television and film industry, using the best quality food.

Hearty and nutritious, within your budget. We will understand the different needs of your crew and will cater to any specific allergies. Our food will be delivered in a timely manner, as we understand how valuable time is for you.

We create menus (5 to 12 items, buffet style – 7 items is recommended) which rotate frequently.

YOUR BENEFITS

- You will have a custom tailored program to meet your specific business needs .
- You will have a fully certified chef to ensure any dietary restrictions are met.
- You will have a dedicated team to ensure the highest of quality and customer service excellence.

Sample Menus

Menu #1

- Grilled Jerk Chicken Thighs
- Vegetarian - Chickpea Curry
- Rice and Peas
- Sole Escabeche
- Fried Sweet Plantains
- Sautéed Green Beans
- Sweet Roasted Bell Peppers and Vidalia Onions
- Creamy Coleslaw
- Mixed Greens with assorted Dressings

Menu #2

- Slow Smoked Pulled Pork with assorted Buns
- Chicken Wings with assorted Dipping Sauces
- Baked Mac & Cheese
- Sweet Potato Wedges
- Cuban Black Beans
- Steamed Corn with Poblano Butter
- Broccoli with Garlic Confit
- Coleslaw

Sample Menus

Menu #3

- Korean Short Ribs
- Dill and Lemon Crusted Panko Sole with Tarta Sauce
- Steamed Jasmine Rice with Coconut and Coriander
- Farfalle with Pesto Cream
- Green Beans Almandine
- Roasted Peppers and Vidalia Onions with Balsamic Glaze
- Salad Bar
- Assorted Seasonal Fruit

Menu #4

- Whole roasted Piri Piri Chicken
- Orange and Ginger Glazed Salmon
- Parisian Potatoes
- Rice Pilaf
- Grilled Vegetables
- Aged Cheddar Pierogies with Caramelized Onions
- Penne Alfredo
- Salad Bar

Sample Menus

Menu #5

- Chicken Souvlaki
- Pork Souvlaki
- Greek Potatoes
- Lemon Rice
- Spinach and Cheese Ravioli with Tomatoes and Basil Sauce
- Seasonal Steamed Vegetables
- Pita Bread with Hummus and Tzatziki
- Greek Salad

Menu #6

- Beef Brisket
- Baked Sole with Artichokes, Kalamata Olives and Cherry Tomatoes
- Smashed Red Skin Potatoes
- Roasted Root Vegetables
- Eggplant Parmesan
- Sweet Green Peas
- Sautéed Rapini

Sample Menus

Menu #7

- Butter Chicken
- Coconut Curried Beef
- Chickpea Masala
- Aloo Gobhi
- Basmati Rice
- Carrots and Peas with Mint Butter
- Naan and Raita
- Fresh Fruit

Menu #8

- Sweet Chili Chicken
- Beef and Broccoli
- Vegetable Lo Mein
- Steamed Jasmine Rice
- Ginger and Garlic Bok Choy
- Vegetarian Spring Rolls
- Stir fried Sesame Tofu
- Assorted Desserts
- Salad Bar

Sample Menus

Menu #9

- Grilled Strip Loin with Peppercorn Sauce
- Garlic Shrimp
- Leek and Butter Mashed Potatoes
- Glazed Carrots
- Creamed Spinach
- Penne alla Vodka
- Tri-Colour Roasted Peppers
- Salad Bar

Menu #10

- Lasagne Bolognese
- Chicken Parmesan
- Crispy Garlic Potatoes
- Cauliflower Gratin
- Butternut Squash Agnolotti with Sage Butter
- Sautéed Broccoli with Sundried Tomatoes and Garlic
- Grilled Yellow and Green Zucchini
- Caesar Salad
- Tomatoes and Cucumber Salad

MENU MOBILE

• **SHORT RIB SANDWICH**

Slow-cooked Short Ribs, topped with Pickled Red Onions, Arugula & home made Chipotle.

• **PORK SAUSAGE SANDWICH**

Cheese Melt on a flat top, over home made Sausage, with Fennel Seed, Orange Zest, Arugula and Maple.

• **GRILLED SHRIMP TACO**

Tiger Shrimp on top of fresh Corn Tortillas, smothered with fresh Guacamole, under a Pico De Gallo Salsa (diced fresh vine Tomatoes, Sweet Corn, Red Onions & Cilantro)

• **JERK CHICKEN SANDWICH**

Marinated for 3 days with original Caribbean spices, and served with Roasted Sweet Potato coins and a home made Mint and Yogurt Sauce.

• **PER SE POUTINE**

Demi-Glazed (Gravy) with Brisket and Cheese blend, all served on a bed of fresh home made Kettle Chips

• **RAW SUGAR CANE LEMONADE**

Made with real Panela (whole cane sugar) served in a 16oz cup with a lime and ice!

OUR PROMISE TO YOU

Total Satisfaction

-Your Per Se In Motion representatives will always be proactive, attentive and responsive to your needs.

-Your deliveries will be accurate and on time.

-Your invoices will be easy to understand, without any hidden costs.

-We promise superior service and we stand by our promise.

If you are currently involved in a project or are starting a new one, we will tailor our services to your business.

(647) 342-8686
www.persecatering.com



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