Hors D'oeuvres by the Dozen

Minimum 2 Dozen Applies

Veg Spring Rolls $38.00
with Sweet Chilli or Plum Sauce

Mini Samosa $38.00 Veg
Samosa with tamarind sauce

Spanakopita $32.00
Cheese and Spinach in Flaky pastry

Mini Crab Cakes $40.00
with remoulade sauce

Grilled Satay $48.00
Chicken, Beef or shrimp with dipping sauce

Herbed Shrimps $48.00
with marinara sauce

Gourmet Baby Burgers
$60.00
Beef burger, tomatoes, pickles, ketchup & mustard

Gourmet Deli Sliders
$48.00
with all the trimmings

Fresh Rice Paper Rolls
$48.00
with sweet chilli sauce

Finger Sandwiches
$42.00 Tuna, egg salad, deli, salads (minimum 5 dozen)

Smoked Salmon Roses
$38.00
on Pumpernickel or rye

Cherry Tomato and Mini Buffalo Mozzarella Sticks
$38.00

Roma Bruschetta $38.00
with crisp Baguette toast

Afternoon Snacks and Desserts

Minimum 8 orders.
All prices per person/per portion

Gourmet Cookies $3.99
2 Gourmet cookies per person (Choc Chip, Macadamia, Oatmeal raisin)

Cookies and Brownies
$4.99
A gourmet cookie and a double fudge brownie per person

Dessert Platter $5.99
Assortment of Bars, Nanaimo bars, squares, carrot cake, Triple berry Crumble, Tarts, Brownies

French Pastries and Cakes
$5.99
Mini eclairs, Cannoli's, Tiramisu, Black forest, choc cones, fruit tart, Black forest etc.

Gourmet Biscotti Each
$3.99
A selection of Gourmet Biscotti

Fruit Kebob Each $4.99

Fruit and Dessert Combo
$5.99
(minimum 10 orders)

Cakes For All Occasions
Please call to discuss. 48 hours prior notice required.

Granola /Chewy Bars/Rice Crispies (homemade) $2.99

Potato chips
$3.99

Pretzel Snacks
$3.99

Toasted Almonds Bag
$3.99

Beverages

Soft Drinks $1.99
All major brands- cans of 330 ml including Diet

Iced Tea $2.49
330 ml

Water Bottles
$1.99

Juices $3.00
Apple, Cranberry, Orange, 300ml Simply

Milk 2% 237 ml $3.99

Tropicana OJ and Apple
335 ml $4.49

Red Bull Energy Drink
250ml $4.49

Perrier and San Pellegrino
330 ml $3.99

Coffee 10 cups $28.00

Green Tea 10 cups $28.00

Holiday Take Out Specials

Minimum of 8 people.

Easter, Thanksgiving & Christmas

8 People $256.00
16 People $512.00

It includes pre-sliced roasted turkey served with baby carrots, peaches and cream corn, mashed potatoes, savoury dressing, cranberry sauce, gravy and a mouth-watering dessert. Pick up only, 48 hours prior booking required.

All menu items include applicable disposable plates, cutlery & serving utensils at no extra charge.

Please call 905-212-9556 or contact us if you don't find a link for seasonal offerings on the home page and we can custom build a menu for you.

Equipment rentals and Staffing-Please inquire. Please Contact us for a whole line of Party Appetizers, Starters and Snacks. Delivery Charges apply based on your Delivery Area $200 minimum order before taxes or Delivery is required. Please allow 30-45 minutes Delivery window.

Catering for Toronto, Mississauga, Brampton, Oakville and all of the GTA

Be Spoilt For Choice

PUFFIN Catering offers you an assortment of meal selections giving you a sumptuous spread of local as well as international cuisines. Choose from something as simple as breakfast catering for your early office meeting or BBQ catering for a fun lunch or dinner event anywhere in Toronto, Mississauga, Brampton, Oakville and beyond.

Our wealth of experience has helped us to create an imaginative menu with a fresh and a healthy approach that will appeal not just to your taste buds but also your waist line.

We also offer a variety of fresh fruits and decadent desserts for those who have a sweet tooth.

At Puffin Catering, you have the choice of our standard catering menu as well as a tailor made designed menu just for you, simply because we know that each event is unique and adds to a memorable experience.

Menu Designed Exclusively For You

Catering menus can and will be custom tailored to each of your requirements to reflect the nature and mood of the event, as well as the demographic of the attending guests.

Be it catering to a corporate breakfast, a BBQ work lunch in the summertime, a private gathering or a gala dinner event with a guest count measured in thousands, our chefs will recommend, consult and create a menu that will cover all palate preferences.

Feel free to browse our standard catering menu below which offers everything from breakfast, lunch and dinner catering but also great international, buffet and BBQ options and ending with our fabulous dessert

Puffin | CATERING
artful arrangements

905-212-9556 | puffincatering24@gmail.com
1635 Sismet Rd. Unit # 1-5, Mississauga, ON L4W 1W5

Breakfast

Minimum 8 orders.
All prices per person / per portion

Breakfast Bagel Platter $7.49
Assortment of Bagels with cream cheese, sliced Havarti, Swiss, cheddar, jam, peanut butter.

Mini Muffin Tray $4.99 Assorted Fresh muffins served with margarine on side.Two muffin per person

Breakfast Pastry Tray $7.49
Basket of Fresh Mini muffins, Mini Danish and Mini croissants – 2 pastries per person

Bagel and Lox Platter $7.99
Assortment of Bagels with thinly sliced smoked salmon, cream cheese, red onion, lemon slices-1 open face sandwich per person

Pecan Waffles with $7.99
Five Spice Honey Syrup
2 mini waffles with candied pecan and Honey spiced syrup and butter on side

Eggs your way

Scrambled $13.99
Served with Bacon ,Sausage, Home Fries and assorted breads and condiments

Eggs Frittata $14.99
Individual portion size egg frittata with fresh Vegetables, mushrooms, spinach and cheese with Bacon, Sausage, Home Fries and assorted breads and condiments. (Chicken Bacon and Turkey sausage available) $2.00 extra

Breakfast Pizza $9.99
Mini Individual Pizza-Eggs, Bacon, breakfast sausage, grilled veggies, mozzarella cheese, Tomato sauce

Breakfast Burritos $9.99
Grilled Flour Tortillas Scrambled eggs, Chorizo sausage, Monterey Jack Cheese, Salsa, avocado

Deep Dish Quiche $13.99
Served in Pans of 6 –comes with home fries and Fruit bowl
Lorraine-Ham and Swiss cheese
Cheddar and Broccoli
Mushroom onion and brie
Spinach and onions

Hot Breakfast Omelette $6.99
Sandwiches
Croissant
Bagel
English Muffin

French Toast $6.99
Regular or whole wheat 2 pieces with syrup and butter

Tea sandwiches $9.99
4x 1/4th sandwich with Cucumber, Tomato or egg salad

Tortilla Pinwheels $11.99
6 pin wheels with smoked salmon and cream cheese

BLT with Avocado $11.99

Tropical Fruit Bowl $5.49

Yoghurt Parfait $5.99 Granola
Layered with Berries, honey, yoghurt

Variety Low Fat Yoghurt $2.49

Hot Cereal $4.99
with skimmed milk, dried fruits

Pancakes $6.99
Regular or whole wheat 3 pancakes with syrup and butter.

Scrambled Tofu $13.99 Health smart-with whole wheat bread

Hot Coffee $28.00
sold in portions of 10 – includes cups, milk cream sugar etc.

Juices $3.00
Orange, Apple, Cranberry
Simply

Fruit Smoothies $6.99
Seasonal assorted 12 oz.

Puffin Platters

Minimum 8 orders.
All prices per person / per portion

Falafel Platter $12.99 Vegetarian
Falafel balls, pita, Kalamata olives, marinated cabbage, hummus and tahini

Grilled Vegetable Platter $8.99
Mixed grilled vegetables served with pita & hummus

Cheese Platter $8.99
Assorted cheeses garnished with seasonal fruit and assorted crackers

Vegetable Crudité $4.99
Assortment of fresh vegetables & home-made dips

Sliced Fruit Platter $5.99
Assortment of seasonal fruits

Seafood Nicosia Platter $14.99
Add Shrimp $+3.00
Fresh herb grilled salmon, marinated Redskin potatoes, green beans, Kalamata olives, fresh tomatoes & boiled eggs

Caprese $8.49
Ripe tomatoes, fresh mozzarella, Kalamata olives & drizzled with pesto

Deli Meat Platter $11.99
Assorted deli meats & cheeses, grilled chicken, pickles & peppers. Served with mustard with bread on the side

Mediterranean Platter $9.99
Selection of our signature hummus ,baba ghanouj, tabbouleh salad served with fresh Pitas and olives

Nacho Fiesta $8.99
Crispy corn tortilla chips served with chunky salsa, sour cream ,chopped scallions ,jalapeno peppers, shredded cheese

Shrimp Cocktail Platter $9.99
Poached shrimps served with chilled horseradish tomato dip and lemon

Charcutiere Platter $16.99
A display of artisan styled cured meats including prosciutto, soppressata, Serrano, smoked sausages etc. pickled veg and sliced French baguette

Breads and Spreads $6.99
Crostini's, flatbread and chips with homemade dips & spreads

Smoked Salmon Platter $12.99
Atlantic smoked salmon, cream cheese, tomatoes, capers, olives, red onion & cucumber. Served with bagels

Sandwiches

Minimum 8 orders.
All prices per person / per portion

Puffins Assorted Sandwiches $10.49
Our Famous Sandwiches made on Kaisers, Subs, Whole Grain breads, Wraps with Deli Meat Assortments, Tuna, egg salad, Salmon, Chicken and Grilled Veggies. (One Serving = One Sandwich)

Wraps

Wraps $10.49
An Assortment of Pita and Tortilla Wraps filled with Deli Meats filled with Deli Meats, Cheeses, Fresh Vegetables and assorted Spreads

Buffalo Chicken Wraps $11.49
Tandoori Chicken Wraps $11.49
Lettuce Wrap $11.49

Grilled Panini Sandwiches $11.49

(served Warm) on Triangle Ciabatta Buns

Cuban $12.49
Smoked Ham, Roast Pork, Swiss Cheese, Pickles and Mustard

Chicken $12.49
Roasted Chicken, shaved onions, Assortment Avocado

Roast Beef $12.49
Parmesan, Arugula, Horseradish Aioli and caramelized onions

Caprese $12.49
Ripened Tomatoes, Fresh Bocconcini Arugula pesto

Veggie-Portobello $12.49
Grilled Portobello, Roasted red pepper, Balsamic glaze, Mozzarella and Pesto
Boxed Lunches (minimum 10)

Boxed Lunches (minimum 10)
Assorted Deli $18.99
Includes Assorted Deli Sandwich, Whole fruit, Bottle water, Cookie

Gourmet Executive $20.99
Includes Gourmet Executive Sandwich, Whole fruit, Bottle water, Cookie

Hot Sandwiches

(minimum 10 orders)
comes with Kaiser, sautéed peppers, cheese and onions
Breaded Veal Cutlet $14.99
Traditional Roast Beef $14.99
Breaded Chicken Breast $14.99
Breaded Eggplant and Zucchini $14.99
Pork Schnitzel $14.99

Other Sandwiches

Burritos or Quesadillas $13.99
Add On Chips, Salsa & Guacamole $+4.99
Roasted Veggies and beans
Spiced Chicken
Ancho Pork
Flame Grilled Chicken
Steak
Chile lime Fish

Executive Sandwiches $13.99
A selection of our Gourmet sandwiches made on freshly baked breads, focaccia, buns, Rye, pumpernickel, marble etc. Includes Asiago Roast Beef, Beef and Brie, California turkey club, BBQ, buffalo chicken, Mediterranean and Veggie.

Soups

Minimum 10 orders.
Served in a Chaffer

Roasted Butternut Squash and Apple $5.99

Pulled Chicken Noodle $5.99

Southwest Roasted Corn $5.99

Mushroom Bisque$5.99

Cream of Broccoli$5.99

Tomato Bisque$5.99

Thai Coconut Chicken Curry $5.99

Minestrone$5.99

Split Pea and Ham$5.99

Italian Wedding $6.99

Market Vegetables with Barley –Vegan$5.99

Turkey Chilli$5.99

Chicken Wonton $5.99

Hot and Sour Soup with Chicken $5.99

Seafood Chowder $6.99

Beef and Barley $5.99

Salad Bar

Minimum 8 orders.
All prices per person / per portion

Mixed Greens $5.25
mixed greens tomatoes, peppers, cucumbers & sprouts

Kale & Greens $5.25
kale, mixed greens, tomatoes, peppers, cucumbers & sprouts

Bean &Veggie $5.25
Mixed Beans, Spinach, Tomatoes, peppers & broccoli

Pesto Capellini $5.25
Homemade pesto, capellini noodles, roasted red peppers & feta cheese

Tabbouleh Salad $5.25
Chopped parsley, tomatoes, cucumbers, onions & bulgur

Barley & Veg $5.25
Roasted rapini, peppers, yams, radicchio & barley

Lentils & Greens $5.25
Black lentils, yams, broccoli, Swiss chard & dried cranberries

Pasta & Veg $5.25
Penne pasta & charred vegetables

Beijing Surprise $5.25
Capellini noodles, sautéed veggies, light curry & sesame dressing

Baby Spinach $6.25
baby spinach, pecans, boiled eggs, craisins, strawberries

Caesar Salad $6.25
romaine lettuce, Parmesan cheese & croutons

Homemade Potato Salad $5.25
red skinned potatoes, charred corn, grainy mustard & dill

Couscous $5.25
Couscous, chick peas, chopped veg, raisins & spices

Beets Salad $5.25
Roasted beets & fresh pineapples

Spiced Chick Pea $5.25
Curried chick peas with spinach & carrots

Greek Salad $6.25
Mixed greens,Kalamata olives, feta cheese, tomatoes and onions

Coleslaw$5.25
Mixed cabbage, carrots, parsley

Quinoa Salad $6.99
Quinoa, edamame, spinach, tomatoes, corn & beans

Edamame Slaw $5.25
Shelled edamame, soft wheat barley, red cabbage slaw, water chestnuts and toasted sesame seeds in a light ginger sesame dressing

Marinated Cucumber and Fennel Salad $6.99
Crisp cucumber, slivered red onions, and roasted red peppers, seasoned with fennel, dill and celery seeds, and dressed in a homemade red wine vinegar, honey and Dijon vinaigrette.

Broccoli and Cherry Tomato Salad$5.25
Broccoli and cherry Tomato salad-Broccoli florets, halved cherry tomatoes, slivered red onions and sunflower seeds

Italian Tomato Salad $6.99
Roma tomato, boccinccini cheese, pepper, red onion tossed in red wine and basil vinaigrette

Thai Mango Salad $7.99
Green Mango, Red onions, Coriander, Greens

Individual Grilled Chicken Salad $16.99
Grilled chicken in BBQ Southwest, Dijon & Herb or Cajun spice marinade. Your choice of house, Caesar, spinach or pasta salad

Individual Grilled Salmon Salad $18.99
Grilled salmon in either teriyaki glaze or lemon and herb marinade on top of your choice of either House salad, Caesar salad, Spinach salad, or Pasta salad.

Hot Entrees

Veg Options Available)
Minimum 8 orders. All prices per person/ per portion

Italian Chicken $22.99
Grilled chicken breast with a light mushroom cream sauce. Served with dinner rolls, rice pilaf and your choice of mixed green salad or Caesar salad

Chicken Souvlaki $22.99
Marinated chicken with peppers, red onions barbequed on skewers. Served with Greek salad, flatbread, hummus & Tzatziki sauce. Choice of rice or roasted potatoes.

Stuffed Chicken $24.99
Grilled chicken breast stuffed with spinach, roasted red peppers and feta cheese in a fresh herb and red pepper sauce. Served With: Dinner rolls and butter, along with your choice of grain/potato option and vegetable dish.

BBQ Quarter Chicken $19.99
(leg and Breast) with Herb roasted Potatoes and Mixed green or Caesar salad

Butter Chicken $22.99
Boneless Grilled Chicken pieces smothered in rich creamy Tomato sauce served with Naan, Basmati Pillau rice, Indian Salad,Veg Samosa

Penne Primavera $22.99
Penne pasta with grilled chicken or Italian sausage and mixed vegetables in a light tomato herb sauce. Can also be served vegetarian. Comes with garlic bread and your choice of mixed green salad or Caesar salad.

Chicken or Beef Stir Fry $22.99
with bok choy, mushrooms, peppers, snow peas, zucchini and carrots in a soy hoisin sauce. Stir-fry can be served on a bed of rice or on chow Mein noodles and Veg Spring Rolls

Mexican Combo $22.99
Chicken Fajitas, Soft Tortillas, Nacho chips, Salsa, sour Cream ,Shredded Cheese, Jalapeno peppers, Lettuce, Guacamole and Tex Mex Salad

Pasta

Minimum 10 orders.
All prices per person/per portion

Pasta $20.99

Lasagne Meat
Lasagne vegetable
Cannelloni Cheese
Penne Pommodoro
Chicken, Mushroom & spinach
Farfalle

Rigatoni and Italian sausage
Chicken Mushroom and Goats cheese Penne
Tortellini Cheese or Meat
Ravioli Cheese or Meat
All above come with Caesar salad and Garlic Bread

Build Your Own Meals

Minimum 8 orders. All prices per person/ per portion

Classic Chicken Schnitzel $23.99
with sautéed onions. Your choice of a starch option and a vegetable dish

Sliced Roast Beef $25.99
Tender Slice of Roast Beef Brisket. Served With: Gravy plus your choice of one grain and one green side.

Beef Kebab $25.99
Tender beef and vegetables kebabs marinated and barbecued on skewers. Served With: Your choice of grain option and vegetable dish.

Salmon Kebab $25.99
Fresh salmon with mixed vegetables grilled on skewers. Served With: Your choice of grain option and vegetable dish.

Grilled Salmon Fillet $25.99
with Teriyaki sesame glaze or lemon herb rub Served With: Your choice of grain option and vegetable dish.

Oven Roasted Tilapia $24.99
With lemon herb sauce. Served With: Your choice of grain option and vegetable dish.

Honey Mustard Pork Loin $22.99
With honey mustard marinade. Served With: Your choice of grain option and vegetable dish.

Meal Options

Grain /Potato Options
Truffle Mashed Potatoes
Sweet Potato Wedges
Roasted Potatoes
Quinoa Pilaf
Basmati Rice Pilaf
Pesto Capelini Pasta
Rice Pilaf

Veggie Dish Option
Sautéed Mushrooms
Grilled Asparagus
Green Beans & Crispy Shallots
Roasted Cauliflower & Almonds
Chopped Kale Salad
Mixed Green Salad
Caesar Salad
Coleslaw