

PRCC
PLATED MEALS INC.
Kosher Plated Meal Program

The PR CC Plated Meals Inc. Kosher Plated Meal Program consists of a pre-plated, sealed, gourmet kosher meal served on real china plates accompanied by stainless steel flatware. Other kosher suppliers' pre-platted kosher meal are generally served with disposable plastic plates and cutlery. Kosher dietary laws do not allow for the use of the foodservice operators' regular dishware and flatware. As an added convenience, the PR CC Plated Meals Inc. program does not require the return of the plates and cutlery.

PR CC Plated Meals Inc. Kosher Plated Meal Program is designed to allow you to offer kosher guests the same standard of quality of gourmet food as non-kosher guests. Wherever possible we attempt to match the menu that is being served to the other guests. It also avoids the embarrassment of plastic plates and cutlery. Not only do guests requiring a kosher meal feel more comfortable that they are serving their guests a high quality product.

ORDERING

Orders must be placed a minimum of 48 hours in advance of the event. Orders may be placed by email or Online.

Email: Email orders to Gloria Contreras at gloria@prcreativecaterers.com at our Plated Meal Order Desk.

Online: For your convenience, you can place your order online at www.prcreativecaterers.com

Inquiries: If you have any questions, please feel free to email Gloria Contreras at gloria@prcreativecaterers.com

PAYMENT

Payment is required prior to delivery.
Prepayment may be made by Credit Card.
We only accept Visa and MasterCard.

DELIVERY

45.00 For deliveries within the immediate Toronto area

PRCC
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CONTINENTAL BREAKFAST

A Selection of Mini Breakfast Breads
Danish and Croissant

Pareve Cream Cheese
Chefs Choice Fruit Preserve

Fruit Juice

Fresh Sliced Fruit

Tea

26.00 Per Person

EXECUTIVE CONTINENTAL BREAKFAST

A Selection of Mini Breakfast Breads
Danish & Croissant

Pareve Cream Cheese
Smoked Salmon
With Lemon and Capers

Fruit Juice

Fresh Sliced Fruit

Tea

36.00 Per Person

HOT BREAKFAST MENU 1

A Selection of Mini Breakfast Breads
Danish and Croissant

Pareve Cream Cheese, Chefs Choice Fruit Preserve
Scrambled Eggs

With Hash Browns and Grilled Tomatoes

Mini Ketchup Bottle

Fruit Juice

Fresh Sliced Fruit

Tea

45.00 Per Person

HOT BREAKFAST MENU 2

A Selection of Mini Breakfast Breads
Danish and Croissant

Pareve Cream Cheese, Chefs Choice Fruit Preserve
French Toast

With Maple Syrup

Fruit Juice

Fresh Sliced Fruit

Tea

45.00 Per Person

All Food presented on China Plates with Stainless Steel Cutlery
All Prices EXCLUSIVE of taxes and delivery

CASUAL LUNCH MENU 1

1ST COURSE

Ontario Green Salad with Mandarins, Cucumber,
Carrot Ribbons and Enoki Mushrooms
Served with a Honey Balsamic Dressing

MAIN COURSE

Asian Flavoured Tofu Wrap **NEW**

OR

Egg Salad Wrap **NEW**

OR

Tuna Wrap **NEW**

DESSERT

Assorted Cookies **NEW**

Casual Lunch with Tofu Wrap OR Egg Wrap

50.00 Per Person

Casual Lunch with Tuna Wrap

55.00 Per Person

CASUAL LUNCH MENU 2

1ST COURSE

Caesar Salad
Romaine Lettuce with Croutons & Oven Dried Tomato
Served with a Caesar Dressing

MAIN COURSE

Grilled Chicken Breast Pesto Wrap **NEW**

OR

Beef Brisket Wrap **NEW**

DESSERT

Assorted Cookies **NEW**

Casual Lunch with Chicken Wrap

60.00 Per Person

Casual Lunch with Beef Brisket Wrap

65.00 Per person

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CASUAL LUNCH SALAD MENU 1

Crackers with Black Olive Tapenade

MAIN COURSE

Herb Grilled Chicken Breast
Ontario Green Salad with Mandarins,
Cucumbers, Carrot Ribbons and Enoki Mushrooms
Served with a Honey Balsamic Dressing

DESSERT

Fresh Sliced Fruit
65.00 Per Person

CASUAL LUNCH SALAD MENU 2

Crackers with Black Olive Tapenade

MAIN COURSE

Pan Seared Salmon
Ontario Green Salad with Mandarins,
Cucumbers, Carrot Ribbons and Enoki Mushrooms
Served with a Honey Balsamic Dressing

DESSERT

Fresh Sliced Fruit
60.00 Per Person

AM & PM BREAK MENU

Crudités with Dip

Tri Coloured Peppers, Carrots, Celery
and Cherry Tomatoes with a Dip
15.00 Per Person

Fresh Sliced Fruit

12.00 Per Person

Assorted Cookies (3 pc) NEW

8.00 Per Person

Assorted Mini Pastries (3 pc)

12.00 Per Person

Whole Fruit (2 pc)

8.00 Per Person

Granola Bars (2 pc)

8.00 Per Person

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VEGETARIAN LUNCH/DINNER MENU

Crackers with Black Olive Tapenade

1ST COURSE

Ontario Green Salad with Mandarins, Cucumber,
Carrot Ribbons and Enoki Mushrooms
Served with a Honey Balsamic Dressing

MAIN COURSE

Asian Flavoured Tofu Stir-fry
Sitting on a Bed of Vegetable Fried Rice

DESSERT

Chefs Choice

Tea

75.00 Per Person

PASTA LUNCH/DINNER MENU **NEW**

Crackers with Black Olive Tapenade

1ST COURSE

Ontario Green Salad with Mandarins, Cucumber,
Carrot Ribbons and Enoki Mushrooms
Served with a Honey Balsamic Dressing

MAIN COURSE

Vegetarian Ravioli with a Tomato Sauce

DESSERT

Chefs Choice

Tea

75.00 Per Person

HORS D'OEUVRES AND ADDITIONAL COURSE OPTIONS

CHEF'S CHOICE HORS D'OEUVRES

4 Pieces 16.00 per person

6 Pieces 24.00 per person

SINGLE SERVING WINE BOTTLE

Chardonay 13.00 each

Cabernet Sauvignon 13.00 each

ADD A COURSE TO YOUR MEAL

Smoked Salmon 4 oz. with Fennel

Chilled Summer Soup

Ravioli with Tomato Sauce

Prices Available Upon Request

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SALMON LUNCH/DINNER MENU

Crackers with Black Olive Tapenade

1ST COURSE

Ontario Green Salad with Mandarins, Cucumber,
Carrot Ribbons and Enoki Mushrooms
Served with a Honey Balsamic Dressing

MAIN COURSE

Pan Seared Salmon
Accompanied with Seasonal Vegetables
and Roasted Potatoes

DESSERT

Chefs Choice

Tea

80.00 Per Person

CHICKEN LUNCH/DINNER MENU

Crackers with Black Olive Tapenade

1ST COURSE

Ontario Green Salad with Mandarins, Cucumber,
Carrot Ribbons and Enoki Mushrooms
Served with a Honey Balsamic Dressing

MAIN COURSE

Herbed Grilled Chicken Breast
Accompanied with Seasonal Vegetables
and Roasted Potatoes

DESSERT

Chefs Choice

Tea

85.00 Per Person

SINGLE SERVING WINE BOTTLE

Chardonay 13.00 each

Cabernet Sauvignon 13.00 each

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CORNISH HEN LUNCH/DINNER MENU

Crackers with Black Olive Tapenade

1ST COURSE

Ontario Green Salad with Mandarins, Cucumber,
Carrot Ribbons and Enoki Mushrooms
Served with a Honey Balsamic Dressing

MAIN COURSE

Half Cornish Hen (10 oz.)
Accompanied with Seasonal Vegetables
and Roasted Potatoes

DESSERT

Chefs Choice

Tea

85.00 Per Person

BEEF LUNCH/DINNER MENU

Crackers with Black Olive Tapenade

1ST COURSE

Ontario Green Salad with Mandarins, Cucumber,
Carrot Ribbons and Enoki Mushrooms
Served with a Honey Balsamic Dressing

MAIN COURSE

Filet of Beef
Accompanied with Seasonal Vegetables
and Roasted Potatoes

DESSERT

Chefs Choice

Tea

95.00 Per Person

SINGLE SERVING WINE BOTTLE

Chardonay 13.00 each

Cabernet Sauvignon 13.00 each

Kids Menu Available Upon Request

COCKTAIL RECEPTION MENU

HORS D'OEUVRES

Vegetarian Spring Rolls

Asian Vegetables Sautéed with Ginger and Garlic,
 Wrapped in a Spring Roll and Deep Fried,
 Served with a Sweet Chili Sauce

Thai Rice Paper Rolls

Seasoned Asian Vegetables with Hoisin Glaze,
 Wrapped in Thai Rice Paper,
 Served with a Sweet Chili Sauce

Rosette of Smoked Salmon

Smoked Salmon Roses with Tofutti Sour Cream
 and Micro Green, Served on a Pita Chip

Ahi Tuna Crisp

Seared Ahi Tuna with Citrus Aioli on a Tortilla Crisp

CHEF'S CHOICE HORS D'OEUVRES

Chef will select your Hors d'oeuvres

Your Hors D'oeuvres will be listed on your
 Kosher Meal Order Form

6 per person	24.00 per person
8 per person	32.00 per person
10 per person	40.00 per person

STATION PLATES

Asian Chicken Salad

Asian Chicken Chopped Salad with Carrots,
 Cucumbers and Peppers with an Asian Vinaigrette
 Garnished with Toasted Sesame Seeds

Cajun Spiced Tuna

Seared and Sliced Cajun Spiced Ahi Tuna
 with Ancho and Green Serrano Chilies,
 Served on a bed of Israel Couscous
 with Roasted Vegetables.
 Garnished with Wonton Chip

Jerk Chicken Skewers

Jerk Chicken Skewers (2)
 Served on a bed of Israeli Couscous
 with Roasted Vegetables

Rib eye Medallion

Thinly Sliced Rib eye Medallion
 With a Roasted Heirloom Tomato Salsa,
 Served on a bed of Orzo Pasta Mixed
 with Ratatouille Vegetables,
 Tossed in Homemade Tomato Sauce

40.00 Per Plate

Vegetarian Option Available Upon Request



KOSHER PLATED MEALS INSTRUCTIONS

Dear Valued Venues,

In order to ensure that the food we prepare stays kosher when served to your guests, we ask that you follow these instructions carefully.

All food prepared in our kitchen is strictly kosher, wrapped and sealed by our Mashgiach (kosher supervisor). The main course is sealed with foil which allows the plate to be put in a preheated (350 degrees F) convection oven (with the foil still in place) and warmed up.

Please note that the foil and wrappings should stay exactly the way they are until they've been placed in front of the client, unless instructed by the client to do otherwise. This ensures that the food is kept kosher.

If the foil or other packaging is broken or tampered, the food is no longer kosher.

Once the meals are consumed, the dishes and cutlery cannot be returned to PR CC Plated Meals Inc. Since the dishes/cutlery are used in a non-kosher environment, we cannot let the dishes re-enter our kosher facilities.

Should you have any further questions please do not hesitate to contact us directly.

Thank you for your attention to this matter.

Sincerely,

PR CC Plated Meals Inc.

July 2019

HEATING INSTRUCTIONS

Preheat Convection Oven (350 degrees F)

Main Course (Fish, Pasta & Vegetarian)

Please warm the food at 350 degrees F for 25 minutes.

Main Course (Chicken & Beef)

Please warm the food at 350 degrees F for 30 minutes.

Hot Breakfast (Scrambled Eggs)

Please warm the food at 350 degrees F for 20 minutes.

Hot Breakfast (French Toast)

Please warm the food at 350 degrees F for 15 minutes.

Children's Main Course

Please warm the food at 350 degrees F for 20 minutes.

****Oven temperatures vary please adjust accordingly****

These recommended times are based on the food being cold from the fridge and heated in a convection oven, if using a different type of oven (e.g. Combi oven) please adjust the time.