

PR Plated Meals Inc. Kosher Plated Meal Program

The PR 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 Plated Meals Inc. program does not require the return of the plates and cutlery.

PR 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.



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

ORDERING

Orders must be placed a minimum of 24 hours in advance of the event. Orders may be placed by email (preferred), Online, telephone or fax.

- Email:** Send email orders to Gloria Contreras at gloria@prcreativecaterers.com at our Plated Meal Order Desk.
- Fax:** Fax orders to (416) 352-7487 to the attention of Gloria at our Plated Meal Order Desk. If you do not receive a confirmation within 24 hours, please call the Plated Meal Order Desk at (416) 787-9889 ext. 225 to confirm your order was received.
- Online:** For your convenience, you can now place and pay for your order online at www.prcreativecaterers.com
- Telephone:** Call us at (416) 787-9889 and ask for Gloria at our Plated Meal Order Desk.

PAYMENT

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

DELIVERY

45.00 For deliveries within the immediate Toronto area

PR Plated Meals Inc. Kosher Plated Meal Program

CONTINENTAL BREAKFAST

A Selection of Mini Breakfast Breads
Danish and Croissant

Pareve Cream Cheese
Chefs Choice Fruit Preserve

Fruit Juice

Fresh Sliced Fruit

Tea

22.50 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

32.50 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

39.00 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

39.00 Per Person

PR Plated Meals Inc. Kosher Plated Meal Program

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

Choice of 2 Wraps
Smoked Chicken with a Chilli Mayo Wrap
Grilled Vegetable Wrap

Tuna & Apple Wrap
Chopped Egg & Green Olive Wrap

DESSERT

Chefs Choice
50.00 Per Person

CASUAL LUNCH MENU 2

1ST COURSE

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

MAIN COURSE

Beef Brisket Sandwich
With Pickled and Spiced Olives
Mini Mustard Bottle

OR

Sliced Chicken Breast Sandwich
With Cranberry Sauce
Mini Mustard Bottle

DESSERT

Chef's Choice
50.00 Per Person

PR Plated Meals Inc. Kosher Plated Meal Program

CASUAL LUNCH SALAD MENU 1 NEW

Assorted Flat Breads 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 NEW

Assorted Flat Breads 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 NEW

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

Fresh Sliced Fruit

12.00 Per Person

Assorted Biscotti & Cookies (4 pc)

8.00 Per Person

Assorted Mini Pastries (4 pc) NEW

12.00 Per Person

Whole Fruit (2 pc) NEW

Banana, Orange or Apple
8.00 Per Person

Granola Bars (2 pc) NEW

8.00 Per Person

PR Plated Meals Inc. Kosher Plated Meal Program

SALMON LUNCH/DINNER MENU

Assorted Flat Breads 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

75.00 Per Person

CHICKEN LUNCH/DINNER MENU

Assorted Flat Breads 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

80.00 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

Alfasi Chardonay 10.00
Cabernet Sauvignon 10.00

ADD A COURSE TO YOU MEAL

Smoked Salmon 4 oz. with Fennel
Chilled Summer Soup
Vegetable Ravioli with Tomato Sauce

Prices Available Upon Request

PR Plated Meals Inc. Kosher Plated Meal Program

BEEF LUNCH/DINNER MENU

Assorted Flat Breads 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

85.00 Per Person

CORNISH HEN LUNCH/DINNER MENU **NEW***

Assorted Flat Breads 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

80.00 Per Person

***Limited Time**

SINGLE SERVING WINE BOTTLE

Alfasi Chardonay 10.00

Cabernet Sauvignon 10.00

PR Plated Meals Inc. Kosher Plated Meal Program

VEGETARIAN LUNCH/DINNER MENU

Assorted Flat Breads 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

KIDS LUNCH/DINNER MENU

1ST COURSE

Caesar Salad

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

MAIN COURSE

Chicken Fingers
Accompanied by Potato Wedges
Mini Ketchup Bottle

DESSERT

Chefs Choice

50.00 Per Child

SINGLE SERVING WINE BOTTLE

Alfasi Chardonay 10.00

Cabernet Sauvignon 10.00

PR Plated Meals Inc. Kosher Plated Meal Program

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

PR Plated Meals Inc. Kosher Plated Meal Program

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 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 Plated Meals Inc.

HEATING INSTRUCTIONS

Preheat Convection Oven (350 degrees F)

Main Course (Fish & 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.