

**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.



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](http://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

**PRCC**  
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

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

**CASUAL LUNCH MENU 1**

**1<sup>ST</sup> 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**

**1<sup>ST</sup> 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

**PRCC**  
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

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

**PRCC**  
PLATED MEALS INC.  
**Kosher Plated Meal Program**

**SALMON LUNCH/DINNER MENU**

Assorted Flat Breads with Black Olive Tapenade

**1<sup>ST</sup> 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

**1<sup>ST</sup> 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***

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

**PRCC**  
PLATED MEALS INC.  
**Kosher Plated Meal Program**

**BEEF LUNCH/DINNER MENU**

Assorted Flat Breads with Black Olive Tapenade

**1<sup>ST</sup> 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

**1<sup>ST</sup> 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

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

**PRCC**  
PLATED MEALS INC.  
**Kosher Plated Meal Program**

**VEGETARIAN LUNCH/DINNER MENU**

Assorted Flat Breads with Black Olive Tapenade

**1<sup>ST</sup> 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**

**1<sup>ST</sup> 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

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

**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

<b>6 per person</b>	<b>24.00 per person</b>
<b>8 per person</b>	<b>32.00 per person</b>
<b>10 per person</b>	<b>40.00 per person</b>

**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**





## 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.**

## 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.**