

QUINN'S[☘]

STEAKHOUSE

CATERING MENU



96 RICHMOND ST. WEST, TORONTO, ONT, CANADA M5H 3K6

WWW.QUINNSSTEAKHOUSE.COM

416.367.8466



PAUL PISA

EXECUTIVE CHEF



METICULOUS AND UNCOMPROMISING ARE THE CULINARY WATCHWORDS GUIDING THE PROFESSIONAL LIFE OF PAUL PISA, EXECUTIVE CHEF AT THE QUINN HOSPITALITY GROUP. THESE ATTRIBUTES SPEAK TO A PASSION FOR EXCELLENCE CAREFULLY NURTURED FROM HIS EARLY APPRENTICESHIPS AND RISE AT MANY OF TORONTO'S ACCLAIMED RESTAURANTS. PAUL PISA IS RECOGNIZED AS ONE OF THE CITY'S MOST RESPECTED EXECUTIVE CHEFS.

DRAWING FROM A CAREER WORKING AT THE CUTTING EDGE OF THE CULINARY ARTS, CHEF PAUL EXPERTLY GUIDES A HAND-PICKED TEAM OF TOP CHEFS AS THEY MAKE THEIR INDELIBLE IMPRINT ON A CUISINE UNMATCHED FOR ITS INVENTIVE FLAIR, FRESHNESS AND DELIGHTFUL SPECTRUM OF AWE-INSPIRING TASTES.

ALTHOUGH WINNING ACCOLADES FOR HIS GIFTED INTERPRETATIONS OF A VARIETY OF STYLES — FROM HAUTE CUISINE TO RUSTIC PUB FARE, TREND-SETTING GOURMET TO THE FUSION ARTS — CHEF PAUL REMAINS GROUNDED IN A PERSONAL COMMITMENT TO FEATURING THE MOST NUTRITIOUS AND HEALTHY DISHES HIS KITCHENS CAN PREPARE.

WHATEVER YOUR PALATE, CHEF PAUL AND HIS TEAM ARE SURE TO SURPRISE AND ENTHRALL WITH A CUISINE OF UNEQUALLED QUALITY AND TASTE.



QUINN'S

STEAKHOUSE

PLEASE SEE THE QUINN'S STEAKHOUSE CATERING MENU TO REVIEW. PLEASE NOTE THE MENU OPTIONS WILL BE DELIVERED AND SERVED IN A BANQUET SHARING-STYLE SERVICE FOR YOUR DINNER MEETINGS OR EVENTS.

ALSO, THEY CAN BE ORDERED 24 HOURS IN ADVANCE OF THE DAY OF THE MEETING, BUT THE FOOD ITEMS MUST BE ORDERED NO LATER THEN 3:00PM TO ENSURE YOUR CATERING SERVICE WILL BE SET FOR SUCCESS.

MINIMUM ORDERS OF 6 OR MORE ARE REQUIRED FOR THIS CATERING MEETING DINNER SERVICE.

PLEASE SPEAK WITH THE QUINN'S STEAKHOUSE MANAGER REGARDING EQUIPMENT, DELIVERY TIME, SERVICE STAFF, IF REQUIRED, AND SPECIAL DIETARY AND FOOD ALLERGY REQUEST.

IN THE MEANTIME, IF THERE IS ANYTHING WE CAN DO TO BE OF IMMEDIATE ASSISTANCE, PLEASE LET US KNOW DIRECTLY, AND WE WILL BE MORE THAN TO OBLIGE.

THANK YOU FOR YOUR CONSIDERATION AND WE LOOK FORWARD TO THE OPPORTUNITY TO EXCEED YOUR EXPECTATIONS.



STARTERS



SOUP

MADE FROM SCRATCH!

CHEF'S DAILY CREATION

SALADS

FOR THE HEALTHY AT HEART!

SERVING SHARING BOWL SIZES
REGULAR (6 - 12 PPL) | LARGE (15 - 25 PPL)

HOUSE SALAD

MIX OF BABY GREENS, RED ONIONS, TOMATOES, SWEET PEPPERS AND ENGLISH CUCUMBERS WITH YOUR CHOICE OF SALAD DRESSINGS

\$25.99 REGULAR | \$35.99 LARGE

CAESAR SALAD

CRISP ROMAINE HEARTS, GARLIC AND HERB CROUTONS, GRANA PADANO CHEESE WITH A CREAMY CAESAR DRESSING ON THE SIDE

\$25.99 REGULAR | \$35.99 LARGE

GREEK SALAD

CRISP ROMAINE HEARTS, SWEET PEPPERS, TOMATOES, ENGLISH CUCUMBERS, RED ONIONS, FETA CHEESE AND BLACK OLIVES SERVED WITH A GREEK DRESSING ON THE SIDE

\$29.99 REGULAR | \$39.99 LARGE

BABY KALE SALAD

BABY KALE GREENS WITH CHICKPEAS, GRAPE TOMATOES, SWEET PEPPERS AND SUNFLOWER SEEDS WITH A RASPBERRY VINAIGRETTE DRESSING.

\$26.99 REGULAR | \$36.99 LARGE

PASTA SALAD

TRI-COLOUR ROTINI PASTA, SWEET PEPPERS, CHERRY TOMATOES AND BLACK OLIVES IN A VINAIGRETTE DRESSING.

\$29.99 REGULAR | \$39.99 LARGE

POTATO SALAD

OUR SIGNATURE CLASSIC DELI STYLE.

\$29.99 REGULAR | \$49.99 LARGE

CANADIAN GOAT CHEESE & TOASTED WALNUT SPINACH

FRESH STRAWBERRIES, GOAT CHEESE, TOASTED WALNUTS, BABY SPINACH WITH A RASPBERRY VINAIGRETTE DRESSING

\$29.99 REGULAR | \$39.99 LARGE

APPLE & BLUE CHEESE

MIXED BABY GREENS, BLUE CHEESE, DRIED CRANBERRIES, APPLES, CHERRY TOMATOES AND WALNUTS, SERVED WITH A MUSTARD VINAIGRETTE DRESSING

\$29.99 REGULAR | \$39.99 LARGE

ORIENTAL CHICKEN

GRILLED CHICKEN BREAST, CRISP CHOW MEIN NOODLES, CASHEWS, MANDARIN ORANGES AND BEAN SPROUTS TOSSED WITH MIXED GREENS AND SERVED WITH AN ORIENTAL SESAME DRESSING

\$29.99 REGULAR | \$39.99 LARGE

COUSCOUS

ISRAELI COUSCOUS, DRIED CRANBERRIES, DRIED FIGS, PUMPKIN SEEDS, CHICKPEAS, ARUGULA AND PARSLEY TOPPED WITH LIME-CUMIN.

Add: MARINATED CHICKEN BREAST \$7.00

\$32.99 REGULAR | \$44.99 LARGE

SOUTHWEST QUINOA SALAD

QUINOA, CILANTRO, MIXED BEANS, CORN, TOMATOES AND SPINACH

\$26.99 REGULAR | \$36.99 LARGE

ASIAN NOODLE

CRISP CHOW MEIN NOODLES, CASHEWS, MANDARIN ORANGES AND BEAN SPROUTS TOSSED WITH MIXED GREENS AND SERVED WITH AN ORIENTAL SESAME DRESSING.

Add: GRILLED CHICKEN BREAST \$7.00 STEAK \$12.00 OR SHRIMP \$15.00

\$29.99 REGULAR | \$39.99 LARGE





PROTEIN SALAD BOWLS

FRESH & HEALTHY!

A FRESH & HEALTHY OPTION OF GRILLED CHICKEN, SALMON, SHRIMP OR FLAT IRON STEAK WITH YOUR CHOICE OF MIXED GREENS, CAESAR OR SPINACH SALAD.

(SERVED IN INDIVIDUAL SALAD BOWLS)

GRILLED CHICKEN

WITH A MEDITERRANEAN HERB-MARINATED CHICKEN BREAST.

\$14.99

GRILLED SALMON

TERIYAKI-GLAZED OR LEMON PEPPER.

\$16.99

BLACK TIGER SHRIMP

CAJUN SPICE OR LEMON PEPPER SHRIMP.

\$17.99

FLAT IRON STEAK

STEAK FLAVOURED WITH OUR IN-HOUSE RUB.

\$18.99

TOMATO BUFFALO MOZZARELLA

VINE-RIPE TOMATOES, BUFFALO MOZZARELLA CHEESE, ARUGULA, SERVED WITH AN AGED BALSAMIC VINAIGRETTE DRESSING.

\$14.99

TUNA NICOISE

BEAN SALAD, ARUGULA, EGGS, TAGGIASCHE OLIVES & TOMATO.

\$15.99

COBB

FRESH CHICKEN BREAST, BLUE CHEESE, BACON, AVOCADO, TOMATO AND HARD-BOILED EGGS SERVED ON CRISP MIXED GREENS WITH BLUE CHEESE DRESSING.

\$16.99

SIGNATURE PLATTERS

TUNA TATAKI

TENDER PIECES OF SUSHI-GRADE TUNA WITH GARI GINGER, PICKLED CUCUMBER, WASABI PEAS AND HERB SALAD. CHOPSTICKS INCLUDED.
\$69.99 REGULAR (SERVES 6 PPL.) | \$139.99 LARGE (SERVES 12 PPL.)

CHEESE & FRUIT

A SELECTION OF OLD CHEDDAR, CAMEMBERT, SWISS, JALAPEÑO HAVARTI, FONTINA AND TOSCANA CHEESE. SERVED WITH SWEET STRAWBERRIES, GRAPES AND ASSORTED CRACKERS.

\$44.99 REGULAR | \$64.99 LARGE

CHARCUTERIE, CHEESE & ANTIPASTO

A TASTY VARIETY OF CURED MEATS, ASSORTED CHEESES, GRILLED EGGPLANT & PEPPERS WITH MARINATED MUSHROOMS, ARTICHOKE, PICKLES & OLIVES, & SERVED WITH AN ASSORTMENT OF FRESHLY BAKED ARTISAN BREADS.

\$39.99 REGULAR | \$54.99 LARGE

CRUDITÉS & DIP

FRESH GARDEN VEGETABLES SERVED WITH OUR IN-HOUSE CREAMY HERB RANCH DIP.

\$34.99 REGULAR | \$54.99 LARGE

SHRIMP PLATTER

LARGE TIGER SHRIMP POACHED, CHILLED AND SERVED WITH REMOULADE OR COCKTAIL SAUCE.

\$24.99 PER DOZEN (MIN. 3 DOZEN PER ORDER)

MEDITERRANEAN PITA

HUMMUS AND FRESH SALSA, SERVED WITH CRISPY PITA CHIPS.

\$26.99 REGULAR | \$36.99 LARGE

PRIME RIB SLIDER

OUR SIGNATURE THINLY SLICED PRIME RIB WITH SHOESTRING ONIONS, HORSERADISH MAYO AND SERVED ON A CIABATTA BUN.

\$32.99 PER DOZEN

DELI SLIDERS

ASSORTMENT OF OUR FAMOUS CORNED BEEF, SMOKED TURKEY AND MONTREAL SMOKED MEAT IN BITE-SIZE SLIDERS AND SERVED WITH GOURMET MUSTARDS ON THE SIDE.

\$29.99 PER DOZEN

GRILLED VEGETABLES

ASPARAGUS, PEPPERS, PORTOBELLO MUSHROOMS AND EGG PLANT WITH OLIVE TAPENADE AND GOAT CHEESE.

\$34.99 REGULAR | \$44.99 LARGE





CARVERY BUFFET MENU



OUR SPECIALITY!

\$39.99 PER PERSON

QUINN'S STEAKHOUSE CATERING CARVERY BUFFET MENU IS PRICED PER PERSON AND A MINIMUM OF 20 PEOPLE IS REQUIRED. OUR CATERING BUFFET MUST BE PRE-ORDERED 48 HOURS IN ADVANCE. WE HAVE 2 GREAT OPTIONS AVAILABLE FOR OUR POPULAR BUFFET MENU BELOW.

ONE OF OUR CATERING TEAM'S MANY SPECIALITIES IS CUSTOMIZING MENUS FOR YOUR DIFFERENT MEETING AND EVENT REQUIREMENTS. IN ADDITION, OUR GOAL IS TO LOOK AFTER VEGETARIAN, NUT-FREE, VEGAN AND SEAFOOD ALLERGY REQUESTS FOR YOUR FELLOW COLLEAGUES, SENIOR MANAGEMENT AND SPECIAL GUESTS. WE LOOK FORWARD TO THE OPPORTUNITY TO EXCEED YOUR EXPECTATIONS.

OPTION 1

DROP-OFF SERVICE OF BUFFET MENU ITEMS WHERE YOUR IN-HOUSE CATERING TEAM LOOKS AFTER THE SET-UP, SERVICE AND CLEAN-UP AT THE MEETING OR EVENT. (PLEASE NOTE DELIVERY AND RENTAL CHARGES WILL APPLY FOR YOUR CATERING REQUIREMENTS.)

OPTION 2

FULL-SERVICE CATERING WITH OUR EXPERIENCED CARVING CHEF AND SERVICE TEAM THAT WILL ARRIVE WELL IN ADVANCE TO SET UP, CARVE AND SERVE YOUR GUESTS AT THE BUFFET FOR YOUR MEETING OR EVENT TO ENSURE SUCCESS AND A MEMORABLE OCCASION. (PLEASE NOTE EXTRA CHARGES WILL APPLY FOR OUR CHEF, SERVICE STAFF, DELIVERY AND RENTAL CHARGES FOR YOUR CATERING REQUIREMENTS.)

SALADS

(PLEASE SELECT 2 SALADS BELOW)

CREATE YOUR OWN SALAD

CALIFORNIA GREENS, ROMAINE LETTUCE, SUN-DRIED CRANBERRIES, SWEET PEPPERS, GRAPE TOMATOES, SUNFLOWER SEEDS, TOASTED WALNUTS, CUCUMBERS, MIXED SWEET PEPPERS CHICKPEAS WITH YOUR SELECTION OF A HONEY-BALSAMIC VINAIGRETTE OR RANCH DRESSING ON THE SIDE.

CAESAR SALAD

CRISP ROMAINE HEARTS, GARLIC AND HERB CROUTONS, AND GRANA PADANO CHEESE WITH A CREAMY CAESAR DRESSING ON THE SIDE.

GREEK SALAD

CRISP ROMAINE HEARTS, SWEET PEPPERS, TOMATOES, CUCUMBERS, RED ONIONS, FETA CHEESE AND BLACK OLIVES SERVED WITH A GREEK DRESSING ON THE SIDE.

ENTRÉES

(PLEASE SELECT 1 PROTEIN BELOW)

ROASTED STRIPLOIN OF BEEF

OUR SIGNATURE HAND-CUT “AAA” ALBERTA BEEF, AGED A MINIMUM OF 28 DAYS AND SLOW ROASTED, LIGHTLY SPICED WITH AU JUS, HORSERADISH AND A VARIETY OF GOURMET MUSTARDS AND SAUCES ON THE SIDE.

MONTREAL SMOKED MEAT OR PASTRAMI

OUR FAMOUS IN-HOUSE-CURED MEATS, SERVED WITH A VARIETY OF GOURMET MUSTARDS AND PICKLES ON THE SIDE.

(PLUS SELECT 1 MORE ENTRÉE BELOW TO
COMPLETE YOUR BUFFET MENU)

GRILLED FRESH ATLANTIC SALMON

WITH FRESH LEMON CAPER BUTTER.

GRILLED CHICKEN BREAST

WITH OUR POPULAR IN-HOUSE-MADE MUSHROOM SAUCE ON THE SIDE.

SIDES

(INCLUDED IN THE BUFFET MENU)

ROASTED POTATOES

FRESH SEASONAL VEGETABLES

FRESHLY BAKED BREAD WITH WHIPPED BUTTER

DESSERTS

(PLEASE SELECT 2 DESSERTS BELOW)

SIGNATURE DESSERTS

FLOURLESS CHOCOLATE TORTE WITH CHOCOLATE FUDGE SAUCE AND
NEW YORK CHEESECAKE WITH FRESH BERRY COMPOTE.

FRESH FRUIT PLATTER

ENJOY THE FULL FLAVOURS OF OUR MARKET-FRESH MIXED MELONS,
PINEAPPLES, GRAPES, SWEET STRAWBERRIES AND
FRESH BERRIES.

ASSORTED SQUARES

A DELICIOUS ASSORTMENT OF HOME-BAKED TREATS INCLUDING NANAIMO
BARS, CHOCOLATE BROWNIES, BUTTER PECAN SQUARES, RASPBERRY
LINZER SQUARES AND LEMON COCONUT SQUARES.



ENTRÉES

FRESH & GRILLED TO PERFECTION



7 OZ ONTARIO FLAT IRON STEAK
\$16.99

CLARE ISLAND ORGANIC SALMON
\$14.99

8 OZ NEW YORK STRIPLOIN STEAK
OUR FAMOUS HAND-CUT AAA ALBERTA BEEF AGED
A MINIMUM OF 28 DAYS.
\$21.99

SIX BLACK TIGER SHRIMP
WITH GARLIC, CHILLIES, OLIVE OIL AND SEA SALT.
\$14.99

7 OZ FILET MIGNON STEAK
OUR FAMOUS HAND-CUT AAA ALBERTA BEEF AGED
A MINIMUM OF 28 DAYS
\$27.99

GRILLED CHICKEN SUPREME
\$14.99

BBQ CHICKEN & BABY BACK RIBS
OUR POPULAR GRILLED CHICKEN BREAST AND HALF
RACK OF BABY BACK RIBS WITH OUR SIGNATURE
IN-HOUSE BBQ SAUCE.
\$18.99

8 OZ PRIME RIB
OUR FAMOUS SLOW-ROASTED, HAND-CARVED AAA
ALBERTA BEEF AGED A MINIMUM OF 28 DAYS WITH
AU JUS AND HORSERADISH ON THE SIDE.
\$25.99

GAELIC STEAK
OUR FAMOUS GRILLED RIB STEAK, ROCKET, WHITE
BEANS, CASHEL BLUE CHEESE AND LEPRECHAUN'S
FINGER POTATOES.
\$22.99

BBQ BABY BACK PORK RIBS
OUR SIGNATURE FULL RACK OF PORK RIBS WITH
OUR SIGNATURE IN-HOUSE BBQ SAUCE.
\$20.99

TOPPERS & SAUCES

CREATE THAT PERFECT FLAVOUR!

TOPPERS

BROWN BUTTER-FRIED MUSHROOMS
\$3.99

BUTTERMILK SHOESTRING ONIONS
\$3.99

4 GARLIC-BROILED BLACK TIGER SHRIMP
\$7.99

SAUCES

BLUE CRAB AND BÉARNAISE SAUCE
\$3.99

BUSHMILLS PEPPERCORN SAUCE
\$3.99

CAFÉ DE PARIS BUTTER
\$3.99

CHIPOTLE BUTTER
\$3.99

CASHEL BLUE CHEESE
\$6.99



SIDES



CREATE YOUR CUSTOMIZED DINNER!

**SALT-BAKED RUSSET POTATO WITH BUTTER
AND SOUR CREAM ON THE SIDE
\$4.99**

**MASHED POTATOES
\$4.99**

**6 OZ NOVA SCOTIA LOBSTER TAIL
\$17.99**

**GRILLED ASPARAGUS
\$6.99**

**GARLIC-FRIED BROCCOLINI RABE
\$6.99**

**SEASONAL MIXED VEGETABLES
\$5.99**

**FRESH HAND-CUT FRIES WITH A LEMON OR
CHIPOTLE AIOLI DIPPING SAUCE
\$4.99**

**BROWN BUTTER-FRIED MUSHROOMS
\$4.99**

SAUCES & CONDIMENTS

VARIETY IS THE SPICE OF LIFE!

PLEASE SEE OUR LIST OF SAUCES AND CONDIMENTS BELOW TO
CREATE THAT PERFECT FLAVOUR! SAUCES AND CONDIMENTS WILL
BE PROVIDED ON THE SIDE FOR ALL MEALS.

IN-HOUSE SIGNATURE BBQ SAUCE

BÉARNAISE SAUCE

GRAINY MUSTARD

LEMON AIOLI

SRIRACHA

HORSERADISH

HONEY MUSTARD & REGULAR MUSTARD

HORSERADISH MAYO

DIJON MUSTARD

CRANBERRY MAYO

CHIMICHURRI SAUCE

CHIPOTLE MAYO

ROASTED TOMATO SALSA

HOT SAUCE

KETCHUP



SIGNATURE DISHES

COCONUT CHICKEN CURRY

SERVED WITH SPICED RICE, MANGO
CHUTNEY AND NAAN BREAD ON THE SIDE.
(VEGETARIAN OPTION AVAILABLE)

\$15.99

CANADIAN LOBSTER MACARONI & CHEESE

FONTINA & DUBLINER CHEDDAR CHEESES IN
A DRY VERMOUTH CREAM SAUCE.

\$21.99

ROASTED GOAT CHEESE-STUFFED PORTOBELLO MUSHROOM

PENNE PASTA, TUSCAN SEMI-DRYED
TOMATOES AND ARUGULA-WALNUT PESTO.
(VEGETARIAN)

\$20.99

TUSCAN CHICKEN PRIMAVERA

TENDER PIECES OF CHICKEN WITH A
MEDLEY OF FRESHLY STEAMED SEASONAL
VEGETABLES TOSSED WITH PENNE PASTA IN
OUR IN-HOUSE-MADE TOMATO SAUCE.

\$19.99

QUINN'S PRIME RIB BURGER

OUR FAMOUS HANDMADE, HALF POUND AAA
ALBERTA PRIME RIB WITH BERKSHIRE BACON
AND TOPPED WITH DUBLINER CHEDDAR

CHEESE.

\$17.99

BUTTERNUT SQUASH RAVIOLI

SQUASH-STUFFED RAVIOLI, HONEY
MUSHROOMS WITH SAGE BUTTER.

\$19.99

STEAK FRITES

7OZ. FIRE GRILLED FLAT IRON STEAK
WITH YOUR CHOICE OF CAFÉ DE PARIS OR
CHIPOTLE BUTTER WITH FRESH-CUT FRITES
AND LEMON AIOLI.

\$21.99

TRADITIONAL IRISH BEEF STEW

TENDER BEEF, POTATOES, ROOT
VEGETABLES & FRESH HERBS BRAISED IN
GUINNESS. SERVED WITH BREAD ROLL &
BUTTER.

\$16.99

STEAK PASTA

PENNE WITH SEARED FLAT IRON STEAK
SLICES, MUSHROOMS, ASPARAGUS, ARUGULA
WITH A WHITE WINE DEMI GLACE SAUCE.

\$19.99

CHICKEN & BABY BACK RIBS

GRILLED CHICKEN BREAST AND HALF
RACK OF BABY BACK RIBS WITH OUR OWN
SIGNATURE BBQ SAUCE, GARLIC MASHED
POTATOES AND A SIDE OF COLESLAW.
SERVED WITH BREAD ROLL AND BUTTER.

\$28.99

TURKEY BURGER

HALF POUND ONTARIO TURKEY WITH SWISS
CHEESE AND CHIPOTLE MAYONNAISE.

\$17.99

🍃 SAVORY PIES 🍃

OUR SPECIALITY!

(MUST BE ORDERED 24 HOURS IN ADVANCED)

BEEF 'N' GUINNESS POT PIE

A FLAVOURFUL COMBINATION OF TENDER DICED BEEF, ONIONS AND MUSHROOMS MIXED IN A GUINNESS GRAVY, SERVED IN A POT AND TOPPED WITH FLAKY PASTRY.

\$13.99

CHICKEN POT PIE

TENDER, DICED PIECES OF CHICKEN, FRESH GARDEN VEGETABLES, SERVED IN A RICH CREAMY SAUCE IN A POT AND TOPPED WITH FLAKY PASTRY.

\$13.99

SHEPHERD'S PIE

GROUND BEEF SIMMERED WITH FRESH SEASONAL VEGETABLES AND TOPPED WITH CREAMED POTATOES.

\$13.99



❧ DESSERTS ❧

SWEET TREATS!



INDIVIDUAL

BREAD & BUTTER PUDDING

WITH BUSHMILLS AND VANILLA CREAM SAUCE

\$5.99

VANILLA BEAN CRÈME BRÛLÉE

\$6.99

24 CARROT CAKE

WITH CREAM CHEESE ICING

\$5.99

FLOURLESS CHOCOLATE TORTE

WITH CHOCOLATE FUDGE SAUCE

\$6.99

DEEP APPLE PIE

WITH FRESHLY WHIPPED CREAM

\$5.99

NEW YORK CHEESECAKE

WITH FRESH BERRY COMPOTE

\$6.99

CHOCOLATE PECAN TART

\$6.99

BUMBLEBERRY CRUMBLE PIE

WITH FRESHLY WHIPPED CREAM

\$6.99

KEY LIME PIE

FRESHLY SQUEEZED KEY LIMES, GRAHAM CRACKER
CRUST AND WHIPPED CREAM

\$6.99

FRUIT CUP

ENJOY THE FULL FLAVOURS OF OUR MARKET-FRESH
SLICED MIXED MELONS, PINEAPPLES, GRAPES,
SWEET STRAWBERRIES, FRESH BERRIES & OTHER
SEASONAL FRUITS

\$5.99

DESSERT PLATTERS

CHEESE & FRUIT

A SELECTION OF OLD CHEDDAR, CAMEMBERT, SWISS, JALAPEÑO HAVARTI AND FONTINA & TOSCANA CHEESE. SERVED WITH SWEET STRAWBERRIES, GRAPES & ASSORTED CRACKERS

\$44.99 REGULAR | \$64.99 LARGE

CHOCOLATE-DIPPED STRAWBERRIES

FRESH STRAWBERRIES DIPPED IN BELGIAN CHOCOLATE

\$24.99 DOZEN

FRESH FRUIT

ENJOY THE FULL FLAVOURS OF OUR MARKET-FRESH MIXED MELONS, PINEAPPLES, GRAPES, SWEET STRAWBERRIES, FRESH BERRIES AND OTHER SEASONAL FRUITS

\$37.99 REGULAR | \$59.99 LARGE

ASSORTED SQUARES

A DELICIOUS ASSORTMENT OF HOME-BAKED TREATS INCLUDING NANAIMO BARS, CHOCOLATE BROWNIES, BUTTER PECAN SQUARES, RASPBERRY LINZER SQUARES AND LEMON COCONUT SQUARES

\$1.99 EACH

MINI CHEESECAKES

BITE SIZE WITH FRESH FRUIT TOPPINGS

\$2.99 EACH

GOURMET CUPCAKES

AN ASSORTMENT OF BITE-SIZE CUPCAKES BAKED FRESH AND HAND-FROSTED

\$1.99 EACH

GOURMET SWEET STATION

A SELECTION OF SWISS BITE-SIZE PASTRIES THAT INCLUDE MACARONS, PETIT FOURS & CHOCOLATE TRUFFLES & CHOCOLATE-DIPPED STRAWBERRIES

\$12.99 | MIN. 25 PPL



BEVERAGES

SOFT DRINKS

COKE, DIET COKE, COKE ZERO, FANTA, SPRITE, GINGER ALE, NESTLE ICED TEA AND
ROOT BEER

\$1.49

JUICES

ORANGE, APPLE, FRUIT PUNCH, V8 AND CRANBERRY

\$1.79

SPARKLING WATER

ESKA OR PERRIER

\$2.29

COFFEE OR TEA SERVICE

SERVED IN DISPOSABLE THERMAL BOXES WITH CUPS, CREAM, MILKETTES, SUGAR,
SWEETENERS & STIR STICKS.

REGULAR \$24.99
(SERVES 6-12 CUPS)

LARGE \$32.99
(SERVES 15-25 CUPS)





BBQ BABY BACK PORK RIBS



GAELIC STEAK



CLARE ISLAND SALMON



COCONUT CHICKEN CURRY



APPLE & BLUE CHEESE SALAD



ONTARIO FLAT IRON STEAK FRITES



CANADIAN GOAT CHEESE & TOASTED WALNUT SPINACH SALAD



VANILLA BEAN CRÈME BRÛLÉE

QUINN'S STEAKHOUSE

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SLÁINTE!

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