

Shopsy's[®]

DELI • RESTAURANT • CATERING

Ripley's AQUARIUM OF DU CANADA

Catering Menus



A Classic Since 1921!

Shopsy's Catering

Shopsy's has delighted corporations, tourist, celebrities, families and loyal customers for many years, offering great value for money, quality, freshness and friendly service that have been the hallmark of this Toronto institution and local favourite since 1921.

**Please note that some menu food items are available Gluten Free upon request.
Additional fees may apply.**

♥ = Healthy Option ▲ = Vegetarian Dish



Shopsy's Catering Cocktail Reception Menus

Menu 1 – \$20 per person (min. 50 ppl.)

- Garden vegetables with aioli dip ♥ ▲
- Mini chicken quesadillas
- Assorted mini quiches ▲
- Mini sausage rolls
- Crispy pita chips with hummus and salsa
- Vegetarian mini spring rolls served with plum sauce
- Corned beef or smoked meat sliders
- Mini beef samosas



Shopsy's Catering Cocktail Reception Menus

Menu 2 – \$25 per person (min. 50 ppl.)

- Garden vegetables with aioli dip ♥ ▲
- Beef satays with peanut sauce
- Smoked salmon and cream cheese canapés
- Grilled chicken and mango chutney canapés
- Smokey bbq pulled pork sliders
- BBQ meatballs
- Marinated grilled vegetable canapés ♥
- Shrimp cocktail with house cocktail sauce
- Southern style chicken wings served with a Spicy BBQ sauce & blue cheese sauce.



Shopsy's Catering Buffet Menus

PLANET JELLIES MENU

\$20.00 PER ADULT - \$8.00 PER CHILD (min. 50 ppl.)

Entrées

Grilled Chicken Breast (Halal)

Marinated grilled chicken breast topped with wild mushroom sauce, served with rice pilaf

Meat & Vegetarian Lasagnas ▲

Two of our classic lasagnas topped with our freshly made tomato sauce and mozzarella and Parmesan cheeses

Pasta Primavera ▲

A medley of fresh-steamed seasonal vegetables tossed with penne noodles in a homemade tomato sauce served with house or Caesar salad

Shopsy's World Famous Hot Dogs

All-Beef Jumbo Hot Dogs

House Salad – Cucumbers, sweet peppers, grape tomatoes, chick peas. ♥

Dressings: honey balsamic vinaigrette, ranch, blue cheese, herb vinaigrette

Caesar Salad – Romaine hearts, crisp pancetta, sourdough crouton and Grana Padano cheese

Desserts

Assorted Squares – A delicious assortment of baked treats including Nanaimo bars, chocolate brownies, butter pecan crunch squares & chocolate chip cookies.



Shopsy's Catering Buffet Menus

RAY BAY MENU

\$35.00 PER PERSON (min. 50 ppl.)

Appetizers

Soup

Vegetable

Baby Greens ♥

Cucumbers, sweet peppers, grape tomatoes, chickpeas

House-made Dressings: balsamic vinaigrette, ranch, light Italian

Caesar Salad

Romaine hearts, crisp pancetta, sourdough croutons and Grana Padano cheese

Entrées

Our Famous Roast Brisket of Beef, Au Jus

Served with mustard and horseradish

Coconut Chicken Curry

Served with spiced rice and mango chutney

Penne Pasta With Goat Cheese

Grilled vegetables, sun-dried tomatoes, house-made fresh tomato basil sauce ▲

Roasted Potatoes

Fresh Seasonal Vegetables

Freshly Baked Assorted Rolls With Butter

Desserts

New York Cheesecake

Fresh berry coulis

Flourless Chocolate Cake



Shopsy's Catering Buffet Menus

RAINBOW REEF MENU

\$40.00 PER PERSON (min. 50 ppl.)

Appetizers

Soup

Seasonal day soup ▲

Salads ♥

Spinach Salad – House-smoked bacon, sliced egg and poppy seed dressing.

6 Bean Salad – with crunchy fresh vegetables & balsamic vinaigrette.

Caesar Salad - Crisp romaine lettuce, garlic and herb croutons topped with parmesan and a classic Caesar dressing.

Entrées

Roasted Striploin – Slow roasted AAA striploin with our house rub, au jus & horseradish sauces.

Turkey - Our famous in-house hand-carved roasted turkey breast served with our homemade gravy and cranberry sauce.

Panko Crusted Atlantic Salmon – Pan-seared panko crusted Atlantic salmon

Pasta Primavera - A medley of fresh-steamed seasonal vegetables tossed with penne noodles in a homemade tomato sauce.

Roasted Parisian potatoes

Fresh seasonal vegetables

Assorted fresh dinner rolls with butter

Desserts

Apple Crumble Pie

New York Cheesecake





TROPICAL PARADISE

\$40.00 PER PERSON INCLUSIVE | 3 Piece Steel band (min. 50 ppl.)



Fish & Chip Station

Kilkenny Battered Haddock, served with Fresh-cut Fries, Coleslaw & homemade Tarter Sauce

Desserts

Coconut Cream Pie

Key Lime Pie

Freshly Baked Cookies

Includes: iced tea, sodas, regular & decaffeinated coffee & tea

Seasonal Fresh Fruit Display with
a Pina Colada Dip ♥ ■

Pasta Salad with Grilled Vegetables, Sundried
Tomatoes, tossed in a Balsamic Herb Dressing
and topped with Feta Cheese ■

Hawaiian Potato Salad ■

Carvery Station

Honey Maple Glazed Ham ■

Assorted Rolls with Sweet Butter and Condiments
Rice Pilaf

Fresh Pan Roasted Potatoes with Vidalia Onions,
Bacon, and Peppers ■

Vegetarian Lasagne topped with freshly made
tomato sauce, Mozzarella & Parmesan Cheese ▲



Shopsy's Catering Food Stations

Shopsy's Famous Selections of Sandwiches & Wraps Station

The King of Sandwiches Since 1921

Deli & Dairy Sandwiches

\$16 per person (min. 50 ppl.)

Our famous deli & dairy selection of freshly baked breads and artisan buns, served with dill pickles and gourmet mustard.

Montreal Smoked Meat
 Corned Beef
 Roasted Rib-Eye
 Smoked Turkey

Tuna Salad
 Salmon Salad
 Chicken Salad

Deluxe Wraps ♥

\$17 per person (min. 50 ppl.)

A healthy alternative! An assortment of our signature fillings with fresh garden vegetables in white, whole wheat, spinach or sun-dried tomato wrap.

- Mediterranean with red peppers, feta cheese with balsamic vinaigrette. ▲
- Roasted rib-eye with cheddar cheese and a horseradish mayonnaise.
- Canadian Club with fresh-roasted turkey breast, crispy bacon with mayonnaise.
- BBQ chicken with red pepper-and-chipotle mayo.
- Black Forest ham topped with Swiss cheese and our homemade grainy Dijon mustard.

Shopsy's French Baguette

\$18 per person (min. 50 ppl.)

All of our sandwiches are served on a fresh french baguette with garden vegetables and gourmet sauces.

- Roasted rib-eye with cheddar cheese and horseradish mayonnaise.
- Canadian Club with freshly roasted turkey breast, crispy bacon and mayonnaise.
- BBQ chicken with red pepper-and-chipotle mayonnaise.
- Deli ham topped with Swiss cheese and our homemade grainy Dijon mustard.
- Grilled portobello mushrooms with fire-roasted red marinated peppers and pesto.



Sliders Station

\$16 per person (min. 50 ppl.)

Pulled Pork - Slow cooked in our
homemade BBQ sauce

Corned Beef or Smoked Meat Sliders -
Served with gourmet mustards.

Beef Burgers - Served with buttermilk
shoestring onions & garlic aioli. ♥

Grilled Vegetables - With pesto sauce.

Mixed Antipasto, Cheese, Fruit & Crudités Station

\$20 per person (min. 50 ppl.)

A tasty variety of Shopsy's all-beef
salami, assorted cheeses, grilled eggplant,
grilled peppers, marinated mushrooms,
artichokes, pickles & olives served with an
assortment of freshly baked breads & rolls.

A selection of Old Cheddar, Camembert,
Mozzarella, Swiss, Havarti and Caraway
Cheese. Served with sweet strawberries,
grapes and assorted crackers. Along with
assorted garden vegetables served with our
own creamy herb ranch dip.



Dessert Station

\$8 Per Person (min. 50 ppl.)

Mini Cheesecakes

Served with fresh fruit toppings.

Assorted Squares

A delicious assortment of home-baked treats including Nanaimo bars, chocolate brownies & butter pecan crunch squares.

Shopsy's Famous Homemade Cookies

Freshly baked oatmeal, chocolate chip, double chocolate or white chocolate macadamia.

Shopsy's Customized Cakes ■ *from \$120 per cake*

*Note: Customized cakes of all sizes can be pre-ordered to accommodate any occasions.
Speak with one of our event coordinators for more details.*



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Nat Espinola Head Chef

Chef Nat Espinola has been with Shopsy's Deli, Restaurant and Catering for over 26 years.

Through the decades, he has been a driving force in the famous brand's reputation for quality, consistency and innovation – a 92-year-old history of excellence he has pledged to maintain as the company continues its expansion.

For years, Chef Nat helmed Shopsy's massive 500-seat flagship restaurant at Yonge and Front Streets. All the while, this extraordinarily versatile chef continued to run and expand on the company's long history as the country's premier caterer. He has been instrumental in executing scores of highly successful catered fund-raising events – which include charitable organizations such as UNICEF, Herbie House, the Toronto Blue Jays, the Toronto Argos and Variety the Children's Charity... to name but a few.

Chef Nat has been profiled in "Chefs Showcase" Magazine twice with his recipes for Potato Latkes and Mushroom Barley Soup, and continues to astound with many new and traditional deli delights at Shopsy's newest location in the Sheraton Centre on Richmond Street. Although a master in cutting-edge culinary arts, Chef Nat recognizes the strong historical significance of the Shopsy's legacy. As a result – and much to the delight of the brand's legion of fans – he has gone back to Shopsy's roots, ensuring that his kitchens perform the painstaking task of specialized in-house brining and careful smoking of all of Shopsy's famed deli meats.

Chef Nat Espinola and Shopsy's – not only inseparable, but more importantly, an assurance that this Canadian institution lives on, producing some of the finest restaurant and catered dishes for well into the next century.



Customizing Menus

The Personal Touch

Today's special events require a lot of thought and planning to create menus that are tailored towards your special guests, senior management, colleagues, family and friends. With food allergies and dietary requirements a concern for many these days, Shopsy's Catering can ease the stress by customizing and delivering the perfect menu for your next event. We are hands on, so you are hands free. Our Event Team will guide you through this process every step of the way to ensure that your event is a successful and a memorable occasion.

Delicious cuisine, uncompromising in its approach to freshness, creative flair and above all, taste, are qualities essential to the success of today's corporate and social special events. Without question, what sets us apart from the competition is our unparalleled passion for creating customized menus designed specifically for your event. Our acclaimed and seasoned Head Chef, Nat Espinola, and his team have developed one of the most versatile collections of culinary choices in the GTA.

The feedback we hear, time and again, from corporate event coordinators, catering service managers and meeting planners is how professional and effortless the overall process becomes when hosting a special event with us. It is our job is to make this often-challenging task as seamless as possible – reflecting your planning skills and decisions in the best possible light to your colleagues, senior management and special guests.

Allow our very best to create that perfect fusion of cuisine, setting, and service.

We look forward to the opportunity to exceed your expectations.

[\[Click here to download our Full Catering Menu\]](#)



Food for Thought

On every level, whether it be the food, the service or the quality of our staff, we set ourselves incredibly high standards. It's not enough for us to meet clients' expectations, we have to exceed them. It keeps us ahead of the field and we have to be... there's a lot of competition out there and it's never wise to underestimate it.

The food we deliver is fresh, creatively prepared and beautifully presented – that's a given. But, it also has to be the sort of food our customers really want to eat. Whether it's snacks from our 'Grab and Go' or 'Fine Dining' menus, it's vital that our options reflect employees' work patterns and cater for their specific tastes. And of course, menus should be exciting and innovative, acknowledging global influences and changing trends.

We firmly believe that the values that made us the best small company will be the same ones that make us the best big company... caring passionately about our food, our people and our clients.



For the Healthy at Heart

Good food, great-tasting food, healthy food. To us, they're the same thing. We know our customers want to eat more healthily and we provide every opportunity for them to do that.

The Beauty of Seasonal Food ♥

Working with Ontario food that's in season is better in every way: it offers freshness, good nutritional quality, great taste and better value for money. We have a great wealth of fantastic produce on our doorsteps so we're all for celebrating and enjoying it. If we don't, some of our best Canadian produce will simply disappear. The Ontario countryside and its farmers and growers need our support and at Shopsy's we're more than happy to provide it.



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Service with a Smile

Good service.

It's all about striking the right balance: understanding your customers, gauging their mood and giving them the level of service they expect. You have to be sensitive to the kind of day they're having, keeping your antenna finely tuned to create a great guest experience.



Sustainability Policy

Shopsy's Catering uses only biodegradable disposable products as part of our environmental policy.

Our cups and take-out containers are all biodegradable, whilst we recycle and reuse our serving trays, minimizing the waste.

In addition, our produce is farmed from local sources, our fish is bought from sustainable sources, and we offer Fair Trade produce and a menu free of genetically modified ingredients if so desired.

Our food is handmade by passionate artisans who practise sustainable, ethical and social responsibility.

While our efforts represent merely the tip of the iceberg when it comes to preserving our planet for future generations, we strongly believe that the measures we've taken to support a healthy environment serve the interests of everybody, both now and for many years to come.



Ocean Wise Dining with Shopsy's

Shopsy's is dedicated to providing our guests with the freshest and best of all choices. We want to ensure we are serving you quality meals while leaving the environment in the best possible place for ongoing rejuvenation. In addition to using local produce as much as possible, we have also seen the importance in supporting sustainable seafood through the Ocean Wise Program.

What is Ocean Wise?

Ocean Wise is a Vancouver Aquarium conservation program created to educate and empower consumers about the issues surrounding sustainable seafood.

Ocean Wise works directly with restaurants and markets, ensuring that they have the most current scientific information regarding seafood and helps them make ocean-friendly buying decisions.

The options are highlighted on their menus and display cases, making it easier for consumers to make environmentally friendly seafood choices. The Ocean Wise logo next to a menu item is an assurance that the item is a good choice for keeping ocean life healthy and abundant for generations to come.

What makes a seafood item Ocean Wise?

Sustainable seafood is, quite simply, seafood caught in a way that ensures the health of the oceans for generations to come.

Ocean Wise choices are species that are:

1. Abundant and resilient to fishing pressure
2. Managed as part of a comprehensive plan based on current research
3. Harvested in ways that limit bycatch of other, possibly endangered species
4. Harvested in ways that limit damage to ocean habitats.

For more information please visit: www.oceanwisecanada.org

Gluten Free

Shopsy's has been fulfilling our guests' needs for gluten-free options for many years now. While we continue to search for new and exciting menu items to tantalize tastebuds while adhering to dietary needs, we are pleased to offer gluten-free pizza, wraps and healthy, nutritional salads.

[Please note that our menu food items with this symbol **■** are available Gluten Free upon request. Additional fee(s) may apply.]



Beverage Information

One of Our Many Specialities!

At Shopsy's Catering, food isn't our only passion, and we know more than most that great drinks make for great events.

Our veteran mixologists will ensure that your event gets the special attention it deserves, while our sommeliers have compiled an extensive international wine list that allows you to create that perfect pairing of food & beverage.

Allow our Event Team to utilize our experienced Beverage Managers to provide the best suggestions of wines, cocktails, beers, liquor, soft drinks, juices, coffees, teas & non-alcoholic beverages for your up-coming event.

After all, this is our specialty.
Slainte!



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Special Occasion Permit

For special events that require alcoholic beverages, we can liaise with the LCBO to provide a special occasion permit to ensure the success of your event. However, because they are issued by the government, these permits can take time to arrange so please contact us well in advance and provide us with as much detail as possible if you plan to serve alcohol at your event.

What is a Special Occasion Permit?

Special Occasion Permits are for the sale and/or service of beverage alcohol at special occasions such as weddings, charity fundraisers, receptions etc. Special Occasion Permits are issued through select LCBO stores throughout the province.

For detailed information, please visit [AGCO: Special Occasion Permits](#).

A Special Occasion Permit is needed if you plan on serving or selling beverage alcohol at any location which is not a licensed establishment, or a private place or residence. The event must qualify for a Special Occasion Permit under the criteria set out in the application form - which you can obtain at any LCBO store. The completed application must be taken to the designated permit-issuing LCBO store in the municipality where the event is to take place. Store staff can tell you where that is, or you can call the LCBO at 1-800-668-5226 or in Toronto at 416-365-5900.



Testimonial

“Shopsy’s has always adhered to all of Steam Whistle’s environmental policies. They are always keen to adopt our new environmental initiatives and work with us to continue to minimize our environmental footprint in our venue.”

Tim McLaughlin, Brand Manager

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Thank You!

We would like to take this opportunity to thank you for considering Shopsy's Catering for your upcoming event.

Since 1921, The King of Sandwiches has catered to corporations, tourists, celebrities, families and loyal customers for many years with a selection of mouth-watering delights made fresh daily.

In the meantime, if there is anything we can do to be of immediate assistance, please let me know directly, and we will be more than happy to oblige.

Once again, thank you for your consideration and we look forward to hearing from you at your convenience.

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A Classic Since 1921!



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