

HOT MEALS. ZERO DOWNTIME. AND A CREW THAT STAYS FUELED.

CATERING

Catalogue

**ALL-DAY
CATERING**



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Delivering Delicious

Crimson Food Services is a catering management agency representing multi-ethnic Chefs and Food Trucks across the Greater Toronto Area.



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ASIAN BUFFET

MAIN

Ginger Shrimp Stir-Fry

Shrimp sautéed with garlic, ginger, and seasonal vegetables in a light savoury sauce

Sesame-Glazed Beef

Crispy beef strips coated in a smooth sesame glaze, finished with toasted sesame seeds

Teriyaki Grilled Chicken

Grilled chicken brushed with a classic teriyaki glaze, delivering a subtle smoky-sweet finish

Crispy Ginger Fish

Golden fried white fish finished with a light ginger soy glaze and fresh scallions

Sweet & Sour Pork

Crispy pork with pineapple, peppers, and onions in a vibrant sweet and tangy glaze

Sweet Chilli Crispy Tofu

Golden tofu tossed in a light sweet chili glaze with subtle garlic and ginger notes

SIDES

Steamed Jasmine Rice
Fried Rice
Vegetable Spring Rolls
Chow Mein Noodles
Garlic Green Beans

DESSERT

Mango Pudding
Lemon Sponge Cake
Fresh Fruit
Coconut Sticky Rice



ITALIAN BUFFET



MAIN

Rigatoni w/ Beef Bolognese

Hearty rigatoni coated in a slow simmered beef and tomato sauce, finished with parmesan

Herb-Grilled Chicken w/ Lemon

Grilled chicken breast marinated in olive oil, garlic, and herbs, finished with a fresh lemon squeeze

Creamy Seafood Alfredo Pasta

Fettuccine tossed in a velvety parmesan cream sauce with sautéed shrimp and tender salmon, finished with garlic and fresh herbs

Mushroom Cream Pasta

Pasta tossed with sautéed mushrooms in a rich garlic cream sauce, finished with parmesan

Chicken Parmesan

Breaded chicken breast topped with rich tomato sauce and melted mozzarella

Italian Sausage & Peppers

Savoury Italian sausage sautéed with bell peppers and onions in a light tomato and herb sauce

SIDES

Garlic & Herb Focaccia
Spring Garden Salad
Garlic Roasted Potatoes
Grilled Zucchini & Eggplant

DESSERT

Tiramisu
Lemon Squares
Assorted Italian Pastries

MEDITERRANEAN BUFFET

MAIN

Chicken Souvlaki Skewers

Marinated chicken skewers grilled to perfection, infused with garlic, lemon, and herbs

Beef Kofta with Tzatziki

Seasoned ground beef skewers grilled and served with a cool, creamy tzatziki sauce

Grilled Lemon Dill Fish

Lightly seasoned white fish grilled and finished with fresh lemon, dill, and olive oil

Lemon Oregano Chicken

Juicy chicken thighs roasted with lemon, oregano, and garlic until golden and tender

Falafel with Minted Couscous

Crispy chickpea falafel served with light, fluffy couscous tossed with fresh mint and herbs

Garlic Shrimp w/Lemon & Herbs

Sautéed shrimp with garlic, olive oil, lemon, and fresh herbs

SIDES

Hummus & Warm Pita

Greek Village Salad

Lemon Roasted Potatoes

Turmeric Rice

DESSERT

Baklava

Orange Semolina Cake

Pistachio





MAIN

Smoked BBQ Pork Ribs

Tender pork ribs slow cooked and tossed in a rich, smoky barbecue sauce

Cajun-Spiced Shrimp

Sautéed shrimp seasoned with bold Cajun spices, finished with garlic and herbs

Buttermilk Fried Chicken

Crispy, golden fried chicken marinated in seasoned buttermilk

Grilled BBQ Steak

Steak grilled to perfection and brushed with a smoky barbecue glaze

Smoked BBQ Jackfruit

Tender jackfruit slow cooked in smoky barbecue sauce for a plant-based take on pulled pork

Creamy Mac & Cheese

Baked macaroni in a rich, creamy cheese sauce with a golden top

SIDES

Creole Vegetable Jambalaya

Buttered Corn

Garden Salad

Buttermilk Mash Potatoes

DESSERT

Red Velvet Cake

Pecan Pie

Fresh Fruit



CANADIAN BUFFET



Roast Turkey

Classic roasted turkey served with a smooth, savoury gravy.

SIDES

Dinner Rolls with Butter
Sauteed Vegetables
Creamy Coleslaw
Buttermilk Mash Potatoes
Quinoa

DESSERT

Apple Crumble
Vanilla Bean Cheesecake
Butter Tarts

MAIN

Blackened Salmon

Fresh Atlantic salmon seasoned with a bold spice blend

Herb-Roasted Chicken

Oven roasted chicken infused with garlic, rosemary, and thyme

BBQ Pork Ribs

Slow cooked pork ribs glazed in a rich, smoky barbecue sauce

Grilled Steak with Herb Butter

Grilled steak topped with a garlic herb butter for added richness.

Roasted Vegetable & Quinoa

Seasonal roasted vegetables served over quinoa with a light herb dressing



CARIBBEAN BUFFET

MAIN

Coconut Lime Steamed Fish

Tender fish steamed in a light coconut broth with lime, peppers, onions, and Caribbean herbs

Jerk Chicken (Bone-In)

Chicken marinated in traditional jerk seasoning and grilled for a smoky, spicy, and flavourful finish

Jerk Pork Shoulder

Slow roasted pork shoulder seasoned with bold jerk spices, tender and deeply flavourful

Oxtail w/ Butter Beans

Slow-braised oxtail simmered in a rich, savoury gravy with tender butter beans

Curry Chicken

Tender chicken simmered in a rich, fragrant curry sauce with potatoes

Jerk Salmon w/ Mango Salsa

Grilled salmon brushed with jerk seasoning for a smoky, slightly spicy finish

Curry Chickpeas & Potatoes

Chickpeas and potatoes simmered in a mild curry sauce with Caribbean spices

SIDES

Rice & Peas

Garden Salad

Steamed Vegetables

Coconut White Rice

Fried Plantains

DESSERT

Pineapple Upside-Down Cake

Jamaican Black Rum

Fresh Fruit Platter



MEXICAN BUFFET

MAIN

Build-Your-Own Taco Bar

Includes seasoned proteins, tortillas, shredded lettuce, cheese, salsa, and sauce

Citrus-Grilled Chicken

Chicken marinated in citrus, garlic, and spices, grilled for a bright and flavourful finish

Beef & Bean Chili

Hearty chili with ground beef, beans, tomatoes, and warm spices

Vegetable & Bean Burrito Bowl

Rice, beans, and roasted vegetables with fresh toppings and a light lime dressing

Chipotle Pulled Pork

Slow cooked pork in a smoky chipotle sauce, tender and full of bold flavour

Steak Fajitas w/ Peppers & Onions

Sliced grilled steak sautéed with bell peppers and onions, seasoned with classic Mexican spices

SIDES

Mexican Rice
Street Corn
Garden Salad
Black Beans

DESSERT

Cinnamon Sugar Churros
Chocolate Flan
Fruit Platter

