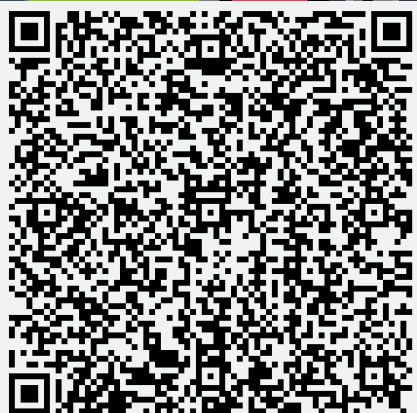


HOT MEALS. ZERO DOWNTIME. AND A CREW THAT STAYS FUELED.

CRAFT

Catalogue

**ALL-DAY
CATERING**



FoodTruckChefs.ca

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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Rise & Shine

Fluffy veggie omelette bites with sautéed peppers and herbs, served alongside crispy bacon, golden French toast, and warm maple syrup



First Call Fuel

Peameal bacon, a freshly fried egg, and sharp cheddar stacked on a toasted English muffin with a hint of bomba aioli, served with a crispy hash brown



The Fresh Start Parfait

Creamy Greek yogurt, granola, fresh seasonal berries, and a drizzle of golden honey, finished with toasted coconut flakes for added texture

Breakfast Bowl

The Avocado & Egg Plate features toasted whole grain bread with mashed avocado, a poached egg, chili flakes, and feta, served with fresh greens and cherry tomatoes



The Soft Start

Buttery croissant layered with a fresh egg, melted cheese, and your choice of turkey or chicken for a light yet satisfying bite

The Power Wrap

Fluffy scrambled eggs, savoury breakfast sausage, sweet roasted peppers, and melted Monterey Jack cheese wrapped in a warm, soft flour tortilla



BREAKFAST

BREAKFAST



Morning Kickoff

Soft scrambled eggs with sautéed spinach and crumbled feta, paired with crispy bacon and golden home fries

Slow Fuel Oats

Overnight oats soaked in planet based milk with chia seeds, lightly sweetened and topped with fresh fruit



Chia Energy Bowl

Velvety chia seed pudding made with coconut milk, topped with mango, berries, and a hint of natural sweetness

The Green Start

Thick cut toasted bread topped with creamy avocado spread, finished with fresh tomato, feta crumble, and a touch of chili flakes

The Luxe Start

Smoked salmon layered over a toasted bagel with cream cheese, capers, and fresh herbs



The Early Bites

Mini breakfast sliders featuring soft buns filled with egg, cheese, and savoury protein

The Refresh Box

A balanced selection of fresh cut seasonal fruit paired with nuts, cheese, or yogurt



Morning Kickoff

Soft scrambled eggs with sautéed spinach and crumbled feta, paired with crispy bacon and golden home fries

The Energy Blend

Freshly blended smoothies made with real fruit and nutrient-rich ingredients available in rotating flavours like berry, mango

The Power Burrito

A hearty breakfast burrito packed with scrambled eggs, seasoned potatoes, melted cheese, and your choice of protein



POWER BOWLS

Salmon Superfood Bowl

Quinoa topped with grilled salmon, avocado, cucumber, edamame, and a light citrus dressing

Chipotle Steak Bowl

Cilantro lime rice with grilled steak, black beans, corn, peppers, and a smoky chipotle drizzle

Protein Power Bowl

Steamed rice topped with sliced avocado, boiled eggs, fresh tomatoes, crisp lettuce, and shredded cheese, finished with a light herb dressing

Sweet Potato & Chickpea Bowl

Roasted sweet potatoes and seasoned chickpeas served over quinoa or rice, with fresh avocado, cherry tomatoes, and spinach, finished with a light tahini dressing

Mediterranean Bowl

A hearty mix of quinoa, grilled chicken or chickpeas, cherry tomatoes, cucumbers, olives, and feta, drizzled with lemon herb vinaigrette and served with hummus and warm pita



SALADS



The Green Power Salad

Fresh baby greens topped with avocado, cherry tomatoes, cucumbers, quinoa, and feta, finished with a light lemon herb vinaigrette

The Protein Boost Salad

Grilled chicken breast served over crisp romaine with roasted sweet potatoes, avocado, and mixed seeds, tossed in a honey mustard dressing

The Garden Egg Salad

Fresh greens topped with sliced boiled eggs, avocado, tomatoes, and cucumbers, finished with a light herb vinaigrette

The Berry Protein Salad

Fresh spring mix with sliced prosciutto, sweet strawberries, creamy goat cheese, and candied pecans, finished with a rich balsamic glaze

The Mediterranean Salad

Grilled chicken or falafel with quinoa, cucumbers, tomatoes, olives, red onion, and feta, dressed in lemon olive oil

The Plant Power Salad

Chickpeas, quinoa, avocado, kale, and spinach tossed in a creamy tahini dressing

SANDWICHES

The Green Croissant

Buttery, flaky croissant layered with creamy avocado, ripe tomato slices, fresh arugula, and a light herb



Turkey Club Classic

Roasted turkey layered with crispy bacon, fresh lettuce, tomato, and mayo on toasted bread

Chicken Avocado Stack

Grilled chicken breast with avocado, crisp lettuce, tomato, and a light aioli on toasted bread



The Classic Club

A balanced combination of ham and turkey layered with crisp lettuce, tomato, and creamy mayo on perfectly toasted bread

Steakhouse Sandwich

Tender slices of grilled steak topped with caramelized onions, melted cheese, and a rich house sauce on a warm toasted bun



Caprese Sandwich

Fresh mozzarella, ripe tomato, and fragrant basil layered on artisan bread, finished with a drizzle of balsamic glaze

Avocado BLT

Crispy bacon layered with fresh lettuce, tomato, and creamy avocado on toasted bread



PASTAS

Classic Bolognese

Spaghetti tossed in a slow simmered meat sauce made with rich tomatoes, herbs, and ground beef, finished with a touch of parmesan

Vodka Cream Penne

Penne pasta coated in a velvety tomato vodka cream sauce, balanced with herbs and finished with freshly grated parmesan

Shrimp Scampi Linguine

Succulent shrimp sautéed in garlic butter with lemon and herbs, tossed with linguine

Creamy Chicken Penne

Grilled chicken served over fettuccine in a creamy Alfredo sauce, finished with parmesan

Pesto Primavera

Penne tossed with fresh seasonal vegetables in a vibrant basil pesto sauce, finished with parmesan

Mushroom Cream Penne

Sautéed mushrooms folded into penne pasta in a rich garlic cream sauce, finished with herbs



STREET EATS



Jerk Chicken Burger

Grilled jerk seasoned chicken breast with pineapple slaw, lettuce, and a sweet spicy island sauce on a toasted bun

Loaded Veggie Burger

Seasoned plant based patty with avocado, roasted red peppers, lettuce, tomato, and dairy-free aioli on a toasted bun

Street-Style Tacos

Soft tortillas filled with your choice of seasoned chicken, beef, or vegetables, topped with fresh salsa, lettuce, and a drizzle of sauce

Classic Smash Burger

Smashed beef patty with melted aged cheddar, crisp lettuce, tomato, house pickles, and our signature sauce on a toasted brioche bun

All-Beef Hot Dog

Grilled all beef frank topped with caramelized onions, tangy mustard, and relish, served in a warm bakery-style bun

Spicy Crispy Chicken Burger

Golden fried chicken breast tossed in a spicy glaze, topped with crunchy slaw and creamy garlic aioli on a soft brioche bun



STREET EATS

Pepperoni Pizza

Hand stretched dough topped with rich tomato sauce, premium mozzarella, and crispy pepperoni with a golden crust

Margherita Cheese Pizza

Fresh mozzarella, basil, and tomato sauce on hand stretched dough finished with a drizzle of extra virgin olive oil

Grilled Chicken Wrap

Tender grilled chicken with crisp lettuce, tomatoes, and shredded cheese, wrapped in a soft flour tortilla with a light garlic sauce

Veggie Wrap

Grilled vegetables with lettuce, tomato, and a light dressing wrapped in a soft tortilla

Chicken Quesadilla

Grilled tortilla filled with seasoned chicken and melted cheese, served warm and crisp

Chicken Tenders & Fries

Golden fried chicken tenders served with crispy seasoned fries and a selection of dipping sauces

Jerk Chicken Poutine

Crispy golden fries topped with tender jerk chicken, rich gravy, and melted cheese curds for a bold Caribbean twist on a classic favourite

BBQ Pulled Pork Burger

Slow cooked pulled pork in smoky barbecue sauce, served on a soft bun with coleslaw



SAVOURY PLATES



Grilled Beef Kabob

Tender marinated beef skewers grilled to perfection, served with rice or roasted potatoes and fresh vegetables

Garlic Shrimp Kabobs

Grilled shrimp skewers infused with lemon, garlic, and herbs, served with rice and seasonal vegetables

Chicken Teriyaki

Grilled chicken brushed with house teriyaki sauce, served alongside jasmine rice and a medley of stir-fried vegetables

Sesame Ginger Beef

Tender beef tossed in a fragrant sesame ginger sauce, served with steamed jasmine rice and seasoned green beans

Grilled Salmon

Fresh salmon grilled and finished with lemon herbs, served with roasted potatoes and sautéed vegetables

Jerk Chicken

Juicy jerk chicken served with rice & peas and steamed vegetables, finished with a light island gravy

Curry Chicken

Slow simmered chicken in a bold, aromatic curry sauce with potatoes, served with rice and vegetables

