

SENSES CATERING SERVICES SPECIALIZES IN SWEET TABLES

We also feature an array of hot and cold dishes created to please any palette. Caribbean flavours that tease and stimulate your taste buds, the bold sweet, sour, and spicy flavours of Asia and the diversity of N. American cuisine.

Services offered include appetizers, brunches and lunches, full course meals, and sweet table options



From sweet table options to full course meals—whatever the occasion Senses will leave you with tasteful memories.

FOR INQUIRIES PLEASE CALL 416 856-5727 or email info@5sensescatering.ca

SENSES

TASTEBUD ALERT

Catering Services



416 856-5727(Margret)

MENU

Appetizers

Freshly baked breads
Garlic bread
Brushetta
Baguette brushed with garlic olive oil
Sandwich platters
Chicken wings 12, 24, 50 pcs
Coconut shrimp
Shrimp cake (Thai)
Baguette

Meat

Curry goat (Jamaican)
Curry chicken (Jamaican)
Oxtail (Jamaican)
Baked chicken or BBQ
BBQ pork ribs
Sweet'n sour Chinese chicken: lemon or orange
Chicken Satay (Thai style kabob)
Chicken wings (fried or baked)
Thai curry chicken (red, green, yellow)
Jerk chicken (Jamaican)

Seafood & Fish

Chinese(Taiwanese) Style tilapia
Thai seafood curry
Thai curry shrimp (red, green, yellow)
Garlic shrimp
Jerk Shrimp
Roasted snapper stuffed with callaloo
Salmon

Salads

Garden
Chinese vegetable
Thai noodle
Caesar
Thai Mango salad
Mixed lettuce
Tomato artichoke feta
Pear, wine, brie, spring mix
Baked potato with herbs
Bermuda potato salad

Bean salad
Macaroni salad
Quinoa
Wheatberry
Greek Salad
Apple waldorf (with grilled chicken available)
Tuna niciose

Vegetarian/Sides

Grilled vegetables
Couscous
Mediterranean salad
*Thai curry
*Chinese spinach
*Stir fry vegetables
*Chinese noodles
Cucumber salad
*Oven roasted potatoes
*Rice & peas
*Fried rice (vegetable or shrimp)
Coleslaw
Pasta salad
Festival
Senses signature cornbread
Tomato cucumber salad
*Jasmine or basmati rice
*Fried plantain

*hot dishes

Pasta

Meat lasagne
Rasta Pasta
Spaghetti & meat sauce
Spaghetti & vegetable sauce
Baked mac'n cheese

SWEET TABLE

Apple Strudel
Black cake
Banana bread
Banana Cake
Biscotti
Black Forest Cake
Breakfast Breads
Brownies
Carrot cake
Cake pops
Carmel Crunch Cake
Cheese Cake
Chiffon cheesecake

Chiffon cake
Chocolate covered strawberries
Chocolate mousse cake
Chocolate Decadent Cake
Chocolate dream mousse
Chocolate/vanilla Cake
Chocolate Roses:
Chocolate truffles
Choux Paste: swans, éclairs, zeppole, cream puffs
Coconut cake
Cookies: spritz/shortbread, chocolate chip, double chocolate, macaroons, Jamie Oliver, fig
Cupcakes
Dulche de leche
Fruit Flan
Fruit Platter
German Style carrot cake
Italian Rum Cake
Island Rum Cake
Jamaican style Bread Pudding
Lady finger dessert with Chantilly cream
Lemon Cake
Lintzer Torte
Muffins : corn, mixed berry, bran, chocolate chip, mandarin, orange, spice, carrot, cappuccino
Opera Torte
Pastry & turnovers: apple, blueberry, cherry, lemon
Pound cake : plain, maple, lemon, orange, marble
Red Velvet Cake
Rum Balls
Scones/tea biscuits : variety of flavours from sweet to savoury
Sponge cake : hazelnut, vanilla, chocolate, coffee
Strawberry Shortcake
Sweet Potato Pudding
Tarts: cherry, lemon, blueberry, cream cheese
Trifle
Tiramisu Cake
Tiramisu
Yogurt Mousse cake
Whisky Cake