



ON THE MOVE

A CATERING COMPANY

EAT WELL.

The Catering Catalogue

Volume 2

P: 905.615.9957

F: 905.615.9914

www.otm.ca



ON THE MOVE

A CATERING COMPANY

EAT WELL.

THE LIST OF CLIENTS AND FRIENDS...

...we have been pleased to serve in recent past. Please visit www.otm.ca for our complete list, and testimonials we've received.

Agilent Technologies Canada Inc.	Metroland Printing and Publishing Ltd.
Bayer Inc.	McMillan Binch LLP
Bell Canada & Bell ExpressVu	MDS International Inc.
Belimo Aircontrols	Molson Credit Union
Bombardier Aerospace	Moneris Solutions Inc.
Boutique Jacob Inc.	National Sports
Business Development Bank of Canada	Netsuite Inc.
Burgundy Asset Management Inc.	Novonordisk
Cadillac Fairview Corporation Limited	Oxford Properties
Canada Post	Parmalat Canada Inc.
Canadian Idol, 2003	Peel Regional Police
Carlson Marketing Group	Pepsi Cola Canada Ltd.
Chrysler Financial	Procter & Gamble
City of Mississauga	Regus Business Centre
Cineplex Odeon Cinemas	Ricoh Image Communication Canada
Corus Radio - 102.1 The Edge	Sears Canada
Credit Valley Hospital	Sheena's Place
CTC Computer Training	Sotos Associates
Delta Hotels	Stewart Title Guaranty Company
EDS Canada Inc.	St. Stephen's Community House
Enbridge Technologies Inc.	Sugino Associates
Elementary Teachers of Toronto	TD Canada Trust
Ernst & Young LLP	Thomas I. Hull Insurance Ltd.
Fireball, 2004-2005	Toronto Community Living
First Data Loan Company, Canada	Toronto Sport and Social Club
General Mills Inc.	The Gemini Awards, 2002
Gorrie Integrated Marketing Solutions	The Genie Awards, 2003
High Seass! Entertainment Inc.	The Hospital for Sick Children
Holt Renfrew	The Loyalty Group
House of Blues Concerts Canada Inc.	The Royal Bank
ING Bank of Canada	The Toronto Blue Jays
itravel2000	The Toronto Board of Trade
Ingram Micro Inc.	The Toronto Sport and Social Club
Kellogg Canada Inc.	The University of Toronto
KIA Canada Inc.	The Venetian Ball, 2002
Korex Don Valley ULC	Transglobe Property Management Inc.
MacLaren McCann Inc.	Xerox Canada Corporation



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE TABLE OF CONTENTS

The Introduction	2
The Biographies	3
The Locations	4
The Event Planning Services	5
The Rentals	6
The Breakfast Menus	7
The Sandwich Menus	9
The Buffet Menus	11
The Appetizer Menu	15
The Fine Dining & Wedding Menus	17
The Food & Beverage Station Menus	21
The Standing Room Only Menus	24
The Barbecue Menus	26
The Dessert Menus	28
The Take Home Tray Menus	30
The Platter Menus	32
The Client List	Inside Front Cover
The Fine Print	Inside Back Cover

Note The menus and prices herein are only a good place to start. Custom menus are welcome and created for you. Substitutions are welcome. Negotiation is an option.

Keep in mind, any event is *Your* event, not ours.



ON THE MOVE
A CATERING COMPANY

EAT WELL.

DEAR CLIENTS AND FRIENDS,

On The Move—A Catering Company was created because thankfully, life is full of celebration. From corporate events & holiday receptions, outdoor events, weddings and private affairs, the human spirit is alive and well.

With this and nothing else in mind, **On The Move—A Catering Company** has put together an inspiring collection of food, drink, event, décor and gift ideas for you.

Our approach to living is simple:

Experience creates memory, memory invites tradition and the formation of relationships that will last for years to come.

Planning an event of any kind can be as easy as finding a location, sending invitations, decorating and feeding the masses. What separates one function from another is the rigorous attention to detail, because you want those who attend—to leave—knowing both the purpose and the objective of the experience they just had.

We start by consulting your emotions and your senses. We then explore, educate and engage your audience, granting you the **attention, personal service and respect, you and yours deserve**, before, during and after an event.

Every now and again, a company comes along who—with a simple gesture—pops the bubble surrounding a particular industry. While we are, and always will be “*On The Move*”, we assure you that our approach will serve to satisfy, and reassure your target audience that you—if no one else—are attentive to their needs.

HAVE A WONDERFUL DAY. EAT WELL.

Don Sagarese & Lino Di Cecca, Proprietors



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE BIOGRAPHIES

Don Sagarese, President, Partner

One-half of the team that created **On The Move—A Catering Company**, Don has spent his career working with and for, some of Canada's best known companies as marketing counsel and brand manager. His attention to detail is only surpassed by his commitment and passion for finding a unique solution to your event and catering needs. His tolerance for imperfection is low. With academic degrees in criminology, mass communications and most recently in public relations, Don brings a wealth of practical and theoretical experience "to the table" to compliment Lino's culinary delights.

Lino Di Cecca, Executive Chef, Partner

From Cafés to corporate events, Lino has a lifelong commitment to preparing and presenting the most creative culinary delights for friends, family and valued clients.

As the previous owner and operator of Lettieri's Café in Toronto's prestigious Yorkville District, Lino has set a benchmark to provide delicious food at fair prices. Likewise, with previous experience as head chef and proprietor of La Pista, nestled atop the mountain in Stratton, Vermont, Lino recognizes that food service and presentation involves both taste and impeccable timing. His desire to feed any and all who attend, ensures that no one at your event leaves unsatisfied.

The Staff

Each of our valued staff members are chosen with care...and caution.

On The Move—A Catering Company recognizes that all of your hard work, and ours will be forgotten if represented by less than capable, qualified and passionate individuals. In addition to our core team, staff members are contracted on a per-event basis to confirm that their standards and benchmarks are as high as yours, ensuring that we provide you, with the best gustatory *and* service experience possible.

Visit www.otm.ca for a complete biographical listing of our associates

905.615.9957

www.otm.ca

5200 DIXIE ROAD, SUITE 6. MISSISSAUGA, ON L4W 1E4



ON THE MOVE

A CATERING COMPANY

EAT WELL.

THE LOCATIONS

THE CAFÉ

5200 Dixie Road. Mississauga, ON P: 905.615.9957

Dating from 1802, the term café came from the French meaning 'coffee' or 'coffeehouse' and the Italian 'caffè', also meaning 'coffee'. In 1839 "cafeteria" was coined in American English from Mexican Spanish to indicate a coffee-store. The *Café* has been reinvented many times over the centuries. **On The Move—A Catering Company** realizes that we are not re-inventing the wheel. We're simply putting a new spin on it.

But, we're not certain that you'll fully appreciate the time we've put into it. We're not certain that you'll fully appreciate the ease of parking; the convenient ground level access, the warm and inviting décor, prepared meals, great Menu, offices, boardrooms and the "damn near cleanest kitchen you ever saw."

We are certain however, of this: We will never serve you a product, and never offer you a service, that is not what we believe is the best, at a fair price. We are concerned only with catering to your needs, and ensuring that you will Have a Wonderful Day & Eat Well.

Planning a Lunch Date or Corporate Event? A Bridal Shower? A Group or Family Outing? **Our Café and Boardroom is available for lunch and for rent, with 40 seats and full food and beverage packages available.**

THE CAFÉ & SPORTS BAR AT THE GOLF DOME

5750 Datsun Road. Mississauga, ON P: 905.795.9437

Located right off of Highway #401 & Dixie, only 20 minutes from downtown Toronto and five minutes from the airport, The Golf Dome is a full-flight, heated, indoor driving range. Featuring 41 stalls, it is a fully-licensed facility, with retail golf products for sale and instructional golf clinics for personal or group use.

Planning a lunch date or Corporate Event? A Sports Banquet? A Stag Party? A Group or Family outing?

The Café & Sports Bar at The Golf Dome is available for lunch and dinner, and for rent, with 95 seats, 4 televisions and full food and beverage packages available.



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE EVENT PLANNING SERVICES

Planning an event or catering experience is about understanding *your* state of mind. Your needs combined with the expectations of your target audience will lead to the most appropriate presentation of your mission, mandate and value proposition.

However, coordinating an entire event can be overwhelming, expensive and extremely time consuming.

At **On The Move—A Catering Company**, our goal is to ensure that all aspects of your catering and event needs are addressed. In co-operation with some of our valued Clients, Friends and Associates, we are proud to offer a complete range of event-planning products and services including:

Venue Selection
Event Design and Décor
Printed and Electronic Invitations
Menu Creation & Selection
Staff
Flatware, Tableware and Glassware Rentals
Tents and Outdoor Games & Facilities
Gifts, Gift Baskets & Florals and Specialty items
Event Equipment Rentals
Audio-Visual Equipment Rentals
Entertainers & Musicians
Disc Jockey Services
Transportation
Photography & Videography
Security

Trust us, this list goes on and on, and we ask you **The Question:** Is planning an event the best use of your time? **The Answer:** No. It's ours. All you must do is ask.

Note This complete line of products and services can be facilitated without booking our catering services. Our Staff and Associates are pleased to plan your event at any stage and for any length of time. Special rates apply.



ON THE MOVE

A CATERING COMPANY

EAT WELL.

THE RENTALS

This is a brief list of some of the most used and most basic "rental" items. Of course, there are hundreds of others. This list is to help get you started. While we don't own the equipment listed, we have teamed up with some of the best providers of "event rental items" and look forward to providing those items to you.

The Tables

60" round, seats 8	13.00 ea
72" round, seats 10	25.00 ea
Cruiser, 42" high	20.00 ea
Buffet, 8ft.	15.00 ea

The Chairs

White Plastic Bistro	3.95 ea
White Wooden Folding	6.95 ea

The Linens

90" round white	16.00 ea
120" round white	20.00 ea
72" x 144" white	18.00 ea

The Dinnerware

10" Dinner Plate	.50 ea
8" Salad Plate	.50 ea
6" Dessert Plate	.50 ea
Cup and Saucer	1.00 ea
Pasta Dish	.55 ea
Espresso Cup & Saucer	1.25 ea
Cream and Sugar Service	5.00 ea

The Flatware

Dinner Knife	.55 ea
Dinner Fork	.55 ea
Salad Fork	.55 ea
Dessert Fork	.55 ea
Soup Spoon	.55 ea
Teaspoon	.55 ea

The Glassware

8 oz Wine glass	.60 ea
10 oz Wine/Water glass	.60 ea
12 oz Pilsner Glass	.60 ea
Champagne Flute	.65 ea
Martini Glass, large	2.50 ea
Shot Glass	1.00 ea

The Caterware

Chaffing/Warming Dishes	38.00 ea
Butane Burner	30.00 ea
Heat Lamp	60.00 ea
Electric Warming Oven	250.00 ea
Propane Warming Oven	225.00 ea
Propane Grill/BBQ, 6ft	360.00 ea
Cutting Board	20.00 ea
Refrigerator	225.00 ea
100 cup coffee urn	25.00 ea

The Frame Tents, White

10' x 10'	400.00 ea
20' x 20'	685.00 ea
30' x 30'	1,400.00 ea

The Miscellaneous Items

Salt and Pepper Service	3.50 ea
Breadbaskets, small	5.00 ea
Plastic Ice Tubs	10.00 ea



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE BREAKFAST MENU

*Minimum order of 10 guests applies.

The Excite Yourself

A selection of international bite sized pastries and cookies. If it doesn't excite you...we'll pick up the tab.... Really

\$ 4.95 per person

The Ego

An array of large size baked goods including chocolate, cheese and cherry croissant, cream cheese, apple and mixed fruit Danish and bran, carrot and blueberry muffins

\$ 4.25 per person \$ 3.95 per person for miniature sizes of above items

The Very Creamy Indeed

Assorted bagels, cream cheese and jams. Served with smoked salmon upon request

\$ 3.95 per person \$ 5.25 per person with salmon

The Tutti-Frutti

A selection of seasonal mixed fruit, served sliced, diced, on a tray, whole or in a bowl, with fresh coconut to sprinkle

\$ 4.95 per person \$ 8.95 per person with granola added

The Highway Diner

Scrambled eggs, sausage or bacon, toast and jam, coffee, O.J. and a waitress named Ethel

\$ 8.95 per person



ON THE MOVE

A CATERING COMPANY

EAT WELL.

The Barrel Breakfast

Scrambled eggs, back bacon, or sausage. A delectable array of large size baked goods including chocolate, cheese and cherry croissant, cream cheese, apple and mixed fruit Danish and bran, carrot and blueberry muffins. Fresh orange and apple juice, toast and jam

\$ 15.75 per person

Th' "On The Moving" Continental

Fresh croissant "sandwiches" served with a pepper and red onion omelette, topped with tomato, sprouts and mayonnaise and served with fresh fruit and cheese platter

\$ 11.45 per person

THE BREAKFAST APPETIZERS

The Blueberry Hills

Mini-Blueberry pancakes, served with a dollop of fresh whipped cream and blueberries

Fresh baked honey-ham, sliced thin and rolled in whole-wheat flatbread with slices of banana and a dash of honey, sliced for bite-sized morsels

The Egg-Roll

Eggs, baked frittata style, and then rolled in spinach and tomato flatbread with an assortment of seasonal diced vegetables sliced for bite-sized morsels

The Corny

Mini corn muffins topped with Brie cheese and fresh strawberries

The Mini-Bun

Mini fresh baked buns filled with an egg omelette, peppers, onions, and mushrooms

\$ 27.95 per dozen

THE BEVERAGES Mixed juice and bottled water billed at **\$ 1.50 per person**
Coffee & Tea service billed at **\$ 2.25 per person** in addition to urn rental



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE SANDWICH MENU

Visit **www.otm.ca** for our complete line of Sandwiches, Soups and Salads or visit The Café to enjoy this selection grilled.

The Panino

An assortment of traditional Italian cold-cuts served on a variety of breads and garnished with mozzarella and havarti cheeses, fresh grown basil, tomato, lettuce and seasoning

The Roast Beef

Thin sliced roast beef served on a rye bread and garnished with grilled Vidalia onions, bell peppers and pepper-jack cheese and our own honey mustard

The Turkey Club

Thin sliced roasted turkey and oven-baked honey ham, piled on a traditional sandwich roll garnished with bacon, cheddar cheese, lettuce, sprouts, tomatoes and mayonnaise

The Veggie-Delight

Grilled eggplant, zucchini and peppers sautéed in balsamic dressing served on focaccia bread and garnished with tomatoes and arugula

The Caprese

Fresh tomato, buffalo mozzarella, fresh spinach and extra-virgin olive oil on focaccia breads

The Meat Ball

Extra lean ground beef meatballs, sautéed with sweet onions and baked in a traditional Italian basil-red sauce, served atop ciabatta bread

The Grilled Chicken

Tender grilled chicken served with avocado spread, salsa, onions and lemon zest

\$ 6.25 per unit

The Lunch "Combo" Pricing

Sandwich & Salad **\$ 9.45 per person**

Sandwich, Salad & Beverage **\$ 11.95 per person**

Sandwich, Salad, Beverage & Cookie **\$ 12.75 per person**



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE WRAPS AND BURRITOS

The Veggie-Delight Wrap

Grilled eggplant, zucchini and peppers sautéed in balsamic dressing served on flavoured wraps and garnished with tomatoes and arugula

The Grilled Chicken Wrap

Grilled 4 o.z. Chicken breast served in flavoured wraps and garnished with fruit, tomato, cheese, lettuce and seasoning

The Malaise Wrap

Malaysian curried chicken mixed with fresh yogurt, chutney curry and cilantro

The Veggie-Burrito

Flatbreads filled with turtle beans, mozzarella cheese, lettuce, cucumber, olives and salsa

\$ 6.25 per unit

THE SOUPS

Homemade **Minestrone** soup complete with a mix of vegetables and potatoes

Homemade **Chicken Noodle** soup with short noodle, vegetables and grilled chicken

Chicken Corn Chowder with carrots, rice, potatoes, celery and corn

\$ 3.95 per person

THE SALADS

Choose from: A **Mixed Green** Salad, **Caesar** Salad, **Spinach** Salad, **Green Bean** salad, Mixed **Rainbow Coleslaw**, or **Pasta** Salad for your lunchtime combinations.

\$ 4.95 per person

The Lunch “Combo” Pricing

Wrap and Salad **\$ 9.45 per person**. Wrap, Salad & Beverage **\$ 11.95 per person**. Wrap, Salad, Beverage & Cookie **\$ 12.75 per person**

THE LUNCH BAG LUNCH Serving 25-2500 people lunch when they are “On The Move”? Call and ask about our Lunch Bag Lunch solutions and prices.



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE BUFFET MENUS

*Served with Bread and Butter. Beverages are extra. Minimum order of 10 guests applies.

The Hot and Sweet

Oven baked jerk chicken quarters, served with spicy bean rice, carrots and broccoli in a butter dill sauce, a mixed green salad (mesculin mix) with our honey balsamic vinaigrette

\$ 19.95 per person

The Pork & Beans

On The Move marinated pork chops, served with an apple-cranberry salsa, fusilli pasta in a cream sauce prepared with porcini mushrooms and sun-dried tomatoes and a cold string beans salad with a cool and fresh dressing

\$ 19.95 per person

Th'Oh Home on the Range

Grilled free-range chicken, prepared in our own sweet onion and pepper marinade with roasted potatoes, and mixed rainbow coleslaw

\$ 19.95 per person

The "Chick"-in-Us

Curried chicken prepared with green onions and peppers, served alongside traditional couscous and mixed vegetables, finished with a cauliflower lemon salad with tomatoes, fresh parsley and oregano and extra-virgin olive oil

\$ 23.95 per person

Th'In Your Prime

Prime rib au jus, served with fresh horseradish, baked potatoes, steamed green and yellow beans and a mixed green salad (mesculin mix) with our own honey balsamic vinaigrette

\$ 34.95 per person



ON THE MOVE

A CATERING COMPANY

EAT WELL.

The "Filet" Up

Fresh salmon filet, prepared and baked in our own special orange citrus marinade, served with a Chinese egg noodle dish, complete with seasonal vegetables flavoured in Asian oils and spices, soy and ginger and served with a black bean salad

\$ 31.95 per person

This Little Figgly Went To Market

Straight from the butcher, this seasoned pork roast is prepared with an assortment of dried fruits, fresh figs and a cran-maple marinade. We'll served it with a "nutty-rice" with raisins and apricots, and spinach prepared in garlic and extra virgin olive oil

\$ 20.95 per person

The Orient Express

A Chinese Egg Noodle stir-fry prepared with seasonal vegetables flavoured in Asian oils and spices, soy and ginger, we'll add seasoned grilled chicken and serve this delicious dish with a mango-salad with cilantro, seasoning and spice and a tofu and mixed bean salad

\$ 18.95 per person

Where's the Beef

A tangy beef stew, served with spicy rice, a cool apple salad and a mixed green salad with diced seasonal vegetables and garden fresh dressing

\$ 15.95 per person

The Way Mama Makes

Chicken Parmigiana in a traditional Italian basil-red sauce, accompanied by fusilli tossed with a roasted red pepper and pesto sauce, and spinach caprese salad with gorgonzola cheese, walnut poppy-seed dressing and seasonal diced vegetables.

\$ 26.95 per person



ON THE MOVE
A CATERING COMPANY

EAT WELL.

The “Country” Club

Oven-baked roast beef, sliced to specification and accompanied by gravy and creamed horseradish, served with oven-roasted potatoes, and a mixed green salad with seasonal diced vegetables.

\$ 26.95 per person

The Pork Main

Pork tenderloin stuffed with fresh mangos and red onions sliced to specification and served a top a bed of chow mien noodles, prepared with Asian oils and spices and filled with a selection of vegetables topped with 2 lengths of Chinese broccoli

\$ 25.95 per person

The Pesce n’ Chips

Fresh sole, battered and fried served with fresh cut round On The Move “Chips”, tartar sauce, Caesar salad with homemade croutons, dressing and coarsely grated parmesan

\$ 14.95 per person

The Way Mom Makes

Rotisserie turkey breast baked with seasoning rub accompanied with traditional stuffing, cranberry sauce & gravy, garlic-butter-mashed potatoes and peaches and cream corn

\$ 20.95 per person

The Garden

Rotisserie chicken quarters in an olive-herb marinade served with seasoned rice “Tosca”, cold pasta and vegetable salads

\$ 16.95 per person



ON THE MOVE
A CATERING COMPANY

EAT WELL.

Th'Ombre

Chicken and beef fajitas nicely seasoned and cooked in a tequila marinade accompanied by a seasoned Mexican rice, a mixed green salad with seasonal diced vegetables and lemon dressing accompanied with salsa, guacamole, onions, lettuce, sour cream, hot sauce and cheddar cheese

\$ 17.95 per person

The Comfort Food

Home-style meat loaf baked with red onions and bell peppers, seasoning and served with seasonal grilled or steamed vegetables and a garden fresh, mixed green salad with seasonal diced vegetables

\$ 16.95 per person

The Salt Lick

Chicken saltimbocca (seared chicken breast) topped with fontina cheese and prosciutto and baked in a marsala sauce, served with Caesar salad and seasonal grilled vegetables

\$ 22.95 per person

THE BEVERAGES Mixed juice and bottled water billed at **\$ 1.50 per person**

Coffee & Tea service billed at **\$ 2.25 per person** in addition to urn rental



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE APPETIZER MENU

Visit www.otm.ca for a more complete line of our “finger favourites”

THE VEGETARIAN OPTIONS

The Parmesan Shortbread

A small bite of Parmesan cheese shortbread with roasted garlic and oven-dried tomatoes

The Goat Cheese

Goat cheese balls flavoured with paprika and chives and coated in sesame and poppy seeds

The Mini Pizzette

Mini Pizza with caramelized onions and Roquefort cheese

The Caprese

Cherry tomatoes and bocconcini cheese balls on small skewers

The Cornmeal

Mini Cornmeal Muffin with whipped Mascarpone and maple glazed walnuts

The Mushroom Bruschetta

Brunoise of sautéed mushrooms and herbs placed atop herbed croustade

THE SEAFOOD OPTIONS

The Crab Cakes

Crab cakes with red pepper aioli and chives

The Smoked Salmon Spiral

Fresh salmon, spun and filled with horseradish cream, and dill on potato rosti

The Sushi Roll

Fresh tuna, crab, cucumber and California rolls served with wasabi, soy and pickled ginger

The Tuna Carpaccio

Seared Tuna Carpaccio On Crispy Flan With Pickled Ginger



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE CARNIVOROUS OPTIONS

The Beef Carpaccio

Thin sliced, marinated beef tenderloin served on toasted breads garnished with Parmesan cheese and Truffle oil

The Roasted Duck

Asian roasted duck & vegetables in a rice paper roll

The Chicken and Avocado Tartlet

Succulent diced and grilled chicken, flavoured with cilantro and lime zest blended with an avocado and red pepper brunoise

The Roast Beef Rolls

Roast Beef Rolls with horseradish cream cheese and asparagus

The Brie Crostini

Whipped Brie Crostino with roasted grapes and crispy bacon

The Turkey

Mini Cornmeal Muffin with smoked turkey and honey mustard glaze

The Prosciutto

Kiwi & Prosciutto Involtino with Mascarpone cheese

The Satay

Including grilled chicken, pork or beef served with dipping sauces

The Chicken Caesar

Smoked Chicken Caesar salad in miniature Frico basket

\$ 27.95 per dozen

Note On average, when followed by a meal, 4 pieces per person is customary.
Prices are based on volume and not variety.



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE WEDDING & FINE DINING MENUS

*All menus served with bread and butter, coffee and tea

The “Love Me Tender”...Loin

First

A fresh spinach-caprese salad with seasonal diced vegetables and a balsamic-blue cheese and poppy seed dressing

Second

Beef tenderloin, seasoned and oven-baked to perfection accompanied by maple-sweetened sweet potatoes and asparagus spears, finished with a peppercorn jus

Dessert

Traditional Tiramisu cake served a top a chocolate decorated plate and garnished with fresh seasonal berries and chocolate drizzle

\$ 39.95 per person

La Dinner Con Mama

First

A traditional Italian appetizer plate containing pickled calamari, cantaloupe, olives and a selection of sweet salamis and Italian cheeses

Second

Fusilli pasta served in a typical and traditional Italian basil-red sauce and made with a variety of seasonal diced vegetables for the perfect Primavera sauce!

Third

Chicken and/or Eggplant Parmigiana served with grilled fennel and a mixed green salad with our own honey-balsamic vinaigrette

Dessert

2 perfect cannoli, one chocolate, one vanilla and a deep roast coffee. Buon Appetito!

\$ 29.95 per person



ON THE MOVE
A CATERING COMPANY

EAT WELL.

The Butter-Have-It

First

Chilled jumbo tiger shrimp served a top arugula and sprinkled with a zesty citrus cocktail sauce

Second

Ricotta cheese filled agnolotti with a lightly curried butternut squash, Parmesan cream sauce

Third

Chicken Breast, stuffed with havarti cheese, prosciutto, and asparagus accompanied by pan-fried fennel and red peppers

Dessert

Peach halves oven-baked and filled with a maple-walnut purée and garnished with icing sugar

\$ 36.95 per person

The “Other-Country” Club

First

Caesar salad garnished with a homemade dressing complete with freshly toasted breads and lean, baked, bacon bits

Second

A wild rice in a sun-dried tomato and porcini mushroom sauce with fresh grated cheeses

Third

Oven-baked roast beef, sliced to specification and accompanied by gravy and creamed horse-radish, served with oven-roasted potatoes, green beans in a garlic-butter sauté and whole steamed carrots

Dessert

Crème Brulé prepared in the most delectable way with a hint of espresso and brandy

\$ 33.95 per person



ON THE MOVE
A CATERING COMPANY

EAT WELL.

Th' Ear We Come

First

A mixed green (mesculin mix) salad with seasonal diced vegetables and our own honey-balsamic vinaigrette

Second

Orecchiette (ear shaped) pasta served in a very hearty and traditional Italian "Bolognese" or Meat sauce (substitute mushroom and mixed vegetable sauce for vegetarian option)

Dessert

Fresh, seasonal diced fruit covered in a delectable French chocolate mousse

\$ 22.95 per person

Th'is Little Piggy Went to Market

First

Traditional Maryland crab cakes served a top napa slaw with a cream-coconut sauce

Second

Pork roast cooked slowly in a cranberry, raisin and maple syrup "sauce" served with our chef's own nutty brown rice and our homemade cranberry salsa

Dessert

Fresh made crêpe wrapped around a nocciola spread and containing fresh seasonal diced fruit

\$ 28.95 per person



ON THE MOVE
A CATERING COMPANY

EAT WELL.

The Get Stuffed
First

Mandarin oranges and mesclun greens, shaved carrots and almonds with a honey balsamic dressing

Second

Cajun style crab cake prepared with red peppers and fresh peaches and cream corn

Third

Oven baked chicken supreme stuffed with fresh herbs and finished with a red pepper champagne; served with asparagus and sautéed peppers and rapini orzo salad

Dessert

Double Chocolate Fudge Cake with Mango and raspberry coulis

\$ 41.50 per person

The Go Wild
First

Arugula and mandarin oranges and mesclun greens served with a citrus vinaigrette

Second

Ricotta cheese filled agnolotti with a lightly curried butternut squash, Parmesan cream sauce

Third

Seared halibut served with a wild rice risotto with porcini mushrooms and mango chutney

Dessert

Peach halves oven-baked and filled with a maple-walnut puree, garnished with icing sugar.

\$ 49.50 per person

THE BEVERAGES Mixed soda and bottled water billed at **\$ 1.50 per person**
Alcoholic beverages priced and “matched” with menu items



ON THE MOVE

A CATERING COMPANY

EAT WELL.

THE FOOD STATION MENUS

Food stations are interesting ways to involve your Clients and Friends in your next event.

Our staff will provide all required items in these self-contained “stations”. We require almost no power, you can put them anywhere, anytime and serve as many as you like. Chefs will explain dishes, carve the roast, toss the pasta and pour the coffee right before your very eyes. These decorated stations below are a good place to start.

Visit www.otm.ca for other ideas, to make contact, or custom requests.

The Appetizer Station

*Based on 4 pieces per person

From our appetizer list enclosed, you'll choose from a selection of our finger favourites. These delectable items will be presented on mixed trays from an elegantly decorated and elevated table so your guests will remember that variety truly is the spice of life!

\$ 9.00 per person

The Pasta Station

Our favourite pasta in the world will be prepared for you in two ways. We'll take fresh made Orrechiete which looks like a small “ear” and we'll serve it from several butane powered tabletop pans. We'll boil it on site then toss it, mix it and stir it into one of two (2) sauces: a traditional and very delicious “meat” red-sauce. The second a “butternut squash (vegetarian) cream-based sauce. We'll decorate this station like a traditional Italian kitchen full of garlic, peppers, tomatoes and all of the ingredients that make pasta the truest of Italian treats!

\$ 12.95 per person

The Carving Bar

A carving station, complete with our very own and very special seasoned Roast beef prepared in our own On The Move marinade and served on fresh baked variety of breads. This station will have a chef carving the roast and making panini as per client request or carving it to eat on its own. Very cool, very filling and very delicious! We'll bring horseradish and a variety of mustards to compliment the savoury beef. We'll also bring salads!

\$ 13.95 per person



ON THE MOVE

A CATERING COMPANY

EAT WELL.

The Sushi Station

Fresh tuna, crab, cucumber and California rolls served with wasabi, soy and pickled ginger served by authentic and extremely qualified Sushi-chefs. In keeping with tradition, fully trained and qualified Japanese chefs will prepare and present their delights surrounded by the décor that represents their country and the food being served.

\$ 15.75 per person

The Pan Fried Shrimp

Pan-fried shrimp, marinated in sesame oil and spices, then pan-fried in dozens of oils and spices for maximum flavour. In addition to the pans of oils and spices used to prepare this dish, we'll pile the shrimp as high as possible and set it atop mounds of ice. In addition, we will make use of fresh coconuts, greenery and shrimp capture devices associated with this dish presenting a unique and dynamic theme. Your guests will be hooked!

\$ 13.95 per person

The Stir Fry Station

For the vegetarians in the room we are pleased to present our own, special "On The Move Fry" This dish will start with freshly prepared Chinese yellow egg noodles, then we'll pile on sautéed and steamed onions, bok choy, peppers, mushrooms, sprouts, water chestnuts, baby corn and any other seasonal vegetables we can yank from the ground! We'll also bring several "sauces" including soy and hot sauce for the variety of guests' tastes!

\$ 12.95 per person. Add Chicken: \$ 14.95 per person

The Dessert Station

On The Move—A Catering Company will select a variety of international bite-sized pastries. If it doesn't excite you...we'll pick up the tab...Really. This un-manned station will be complete with brownies, Italian cannoli, Portuguese tarts, tiramisu, cookies and biscotti and other international dessert-delights. We'll decorate it with some of the most basic baking utensils and ingredients to enable you all to well....Excite yourselves.

\$ 9.95 per person



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE BEVERAGE STATIONS

The Coffee Bar

To appreciate an espresso bar, you've either got great taste or another addiction you weren't sure about. Either way it's a great treat for guests at your next event. This station includes Cappuccino, Caffe Latte, Mochachino, Hot Chocolate, cocoa and cinnamon and most certainly, the Barista to serve them all up. This unit is self contained and ready for action.

\$ 6.95 per person

The Martini Bar

From old blue eyes himself to Franklin D. Roosevelt to, of course, Bond (James Bond), the Martini has been a power drink for the rich and famous. Today we all enjoy a stiff one once in a while so get out of those wet clothes and into a dry Martini. This station typically has two featured Martinis, you, or we can decide. We stock it with all the ingredients, provide the table or bar, ice, mix and the staff to shake it.

\$ 17.00 per person

The Wine Bar

A licensed, private or corporate event should serve those beverages that will allow your guests to relax and unwind in the company of friends. A good bar should have clean glassware, fresh ice, a free pour and a nice respectable selection. Our "Wine Bar" comes complete with:

1 imported red wine

1 imported white wine

1 domestic beer & 1 imported beer

Assorted soda and bottled water and juices, and all condiments required

\$ 20.00 per person. Add "Bar Rail Liquor" \$ 35.00 per person

Note Prices subject to change and do not include, staff, rentals delivery and taxes
Minimum orders applicable. Custom requests or alterations accepted
Those stations with alcohol require liquor license obtained by client



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE STANDING ROOM ONLY MENUS

Some events simply do not require seating, and sometimes, canapés are just not enough. These “mini-meals” are the perfect solution when your event is “Standing Room Only”
Minimum orders apply.

The Baby Lamb Chops N’ Frites

Individual “French” style chops, grilled and served with a mustard-mint dipping sauce and sweet potatoe fries, served by our staff in small aluminium “garden pails”, 4” in diameter

\$ 9.95 per person

The Baby Burgers

*2 units per serving

Small all beef burgers, grilled and topped with a puree of onions, mushrooms and honey mustard, served on fresh baked mini buns

\$ 5.95 per person

The Salmon Burgers

*2 units per serving

Fresh salmon, seasoned and made into small “burgers” grilled and served on a bun topped with seafood sauce and mixed vegetable purée. Served in large dried seashells

\$ 5.95 per person

The Stir Fry Box

*Served in an Asian box with wooden chopsticks

For the vegetarians in the room we are pleased to present freshly prepared Chinese yellow egg noodles, then, we’ll pile on sautéed and steamed onions, bok choy, peppers, mushrooms, sprouts, water chestnuts, baby corn and any other seasonal vegetables we can yank from the ground!

\$ 7.95 per person



ON THE MOVE
A CATERING COMPANY

EAT WELL.

The Pernod Shells

Served from a large dried seashell, we'll take fresh linguine pasta and prepare it in a Pernod-cream sauce filled with fresh scallops, seasoning and spice

\$ 7.95 per person

The Grilled Cheese

We'll take "toast bread" butter it up and fry it on two tabletop fry pans and burners. Your guests will enjoy Cheddar, Swiss and Mozzarella cheeses, with diced tomatoes, onions and black olives. Of course, there will be ketchup, and not the cheap stuff either. Served on a small, round white plate

\$ 7.95 per person

The Mini Gelato

Served in a "cosmo" martini glass, these mini fruit shaped gelato ice cream look like the flavours they represent—a walnut, pear, strawberry and peach in each delicate glass

\$ 6.95 per person

The Wisotto

Wasabi risotto made with Chinese red wine, a selection of cheeses and Shitake mushrooms, served on a small white square plate

\$ 6.95 per person

The Jambalaya

A truly Cajun dish, this "meal" is served in a small bowl and prepared with wild rice, shrimp, chicken, asparagus, mushrooms and a variety of other southern veggies, seasoning and spices.

\$ 7.95 per person

Note Visit www.otm.ca for more options to choose from.



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE BARBECUE MENU

Outdoor events are the events that your guests will enjoy the most. Fresh air, the sights, sounds and smell of the grill evoke memories of days gone by and fun in the sun. In addition to the menus below, we offer complete "event planning" which can include: park rental, permits, tenting and games and rides for adults and children.

The Buckaroo

Our own, quarter-pound made to measure beef burgers and jumbo all beef hot dogs, served with creamy homemade potato salad, grilled corn on the cob, pasta salad and wedges of fresh juicy watermelon

\$ 13.99 per person

The Busy Bee

Grilled chicken quarters marinated in our own honey-garlic sauce served with Italian sausage on a bun accompanied by an array of mustards and sauces and served with potato salad, grilled corn, mixed green salad and wedges of fresh juicy watermelon

\$ 16.95 per person

The Up & Down

Salmon steaks marinated in a balsamic citrus jus or; Southern style blackened catfish with turkey or pork sausage served with grilled zucchini and eggplant, creamy coleslaw, black bean salad, cucumber and tomato salad, garlic bread and wedges of fresh juicy watermelon

\$ 24.95 per person

The Medium Rare

Rib eye steak served with Shrimp skewers served with baked potatoes and all the fixins', Mandarin orange salad and mixed green (mesculin mix) salad with garden fresh diced vegetables, grilled corn on the cob, Italian pasta salad, creamy coleslaw and wedges of fresh juicy watermelon and fresh baked pies

\$ 41.50 per person



ON THE MOVE

A CATERING COMPANY

EAT WELL.

The Big Apple

New York Strip loin served with jumbo shrimp, caprese salad, grilled corn on the cob, mixed green salad with fresh diced vegetables, baked potatoes and all the fixin's, grilled vegetable salad, creamy coleslaw and wedges of fresh juicy watermelon

\$ 47.50 per person

The Mary Had A Little...

...Lamb...chops and scallops, caprese salad, grilled corn on the cob, mixed green salad with garden fresh diced vegetables, baked potatoes and all the fixin's, grilled vegetable salad, creamy coleslaw and wedges of fresh juicy watermelon

\$ 49.95 per person

The Ribs & Slaw

Your choice of beef and/or pork ribs served with a variety of dipping sauces served with creamy coleslaw, baked potatoes and all the fixin's, mixed green salad with garden fresh diced vegetables, cucumber and tomato salad, Italian pasta salad

\$ 36.99 per person

Note Add Lobster tails to any menu—price based on market value

Prices do not include Staff, equipment rentals or barbecue—priced according to size and delivery location

Note Tenting for outdoor events and contingency dates strongly recommended



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE DESSERT MENUS

Sometimes, enough, just isn't enough. We know you want dessert, and we know where to find it. Now, so do you. Have a look. Other options are available.

Note 48 hours notice required for these items. Minimum order of 20 guests applies to ice cream items

The Orange Plus

Whole oranges hollowed out and filled with a fresh made, creamy orange ice cream

\$ 4.99 per person

The Middle Eastern Tart

Fresh shortbread tartlets filled with an almond and vanilla cream and topped with wedges of peeled melon and honeydew

\$ 6.95 per person

The Tiramisu

Traditional Tiramisu caked served a top a chocolate drizzle and garnished with fresh seasonal berries

\$ 5.25 per person

The Canol

2 perfect cannoli, one chocolate, one vanilla and a deep roast coffee. Buon Appetito!

\$ 4.95 per person

The Café Brûlé

Crème Brûlé prepared in the most delectable way with a hint of espresso and brandy

\$ 3.99 per person



ON THE MOVE
A CATERING COMPANY

EAT WELL.

Th'Eat A Peach

Peach halves oven-baked and filled with a maple-walnut puree, garnished with icing sugar

\$ 6.55 per person

The Crêpe Linette

Fresh made crêpes wrapped around a nocciola spread and fresh seasonal diced fruit and topped with a spoon of fresh whipping cream

\$ 4.95 per person

The Sweet Tooth

A mix of chocolate chip, double chocolate fudge, white chocolate macadamia nut and raisin bran cookies

\$ 14.25 per dozen

The Pie

Fresh baked bumble berry, apple and blueberry pies

\$ 4.25 per person

The Tartufo

Chocolate tartufo ice cream sliced and plated alongside seasonal berries

\$ 4.25 per person

The Caramel Meringue

Layers of crunchy caramel Meringue each separated by cappuccino flavoured cream, presented on a decorated plate

\$ 7.50 per person



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE TAKE HOME TRAY MENUS

Entertaining at home can be a pleasure, or a pain. You decide. Let us help you put your meal ideas together. Typically, these trays are “picked-up” earlier in the day with heating instructions attached. Custom orders are welcome.

The Parmigiana

Chicken, Eggplant or Veal Parmigiana made the most traditional way

\$ 6.85 per piece

The Roast Beast

Oven-baked roast beef, sliced and accompanied by gravy and creamed horseradish

\$ 6.85 per person

The Piggly Wiggly

Pork roast cooked slowly in a cranberry, raisin and maple syrup “sauce”

\$ 6.85 per person

The Marsala

Chicken or Veal prepared in our Marsala wine and lemon reduction recipe

\$ 6.85 per piece

The Go Stuff It

Chicken breast, stuffed with havarti cheese, prosciutto, and asparagus and topped with a mushroom gravy

\$ 7.25 per piece

The Chicken & Mushroom

Grilled chicken breast served in our own wild mushroom gravy

\$ 6.25 per piece

The Filet-Up

Fresh Atlantic salmon filet, prepared and baked in our own special orange citrus marinade

\$ 6.85 per piece

The Ring Our Bell

Red bell peppers stuffed with assorted veggies, capers, rice and seasoning

\$ 6.25 per piece



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE TAKE HOME TRAY MENUS

The Butternut

Ricotta cheese agnoletti with a lightly curried butternut-squash, Parmesan cream sauce

\$ 8.00 per person

L'Asagna

Layers and layers of fresh pasta filled with assorted cheeses, salamis and a traditional basil red tomato sauce. Vegetarian options available.

\$ 8.00 per person

The Penne

Penne pasta presented in a very traditional Italian beef and basil tomato sauce

\$ 6.25 per person

The Wild Rice

A wild rice in a sun-dried tomato and porcini mushroom sauces with fresh grated cheeses

\$ 3.75 per person

The Potatoes

Oven-roasted potatoes prepared in olive oil, rosemary and seasoning

\$ 2.75 per person

The Grilled Veggies

Grilled Eggplant, zucchini, peppers and onions prepared in olive oil and seasoning

\$ 4.25 per person

The Salads

A **Mixed Green** salad with diced vegetables and our own honey-balsamic vinaigrette

Caesar Salad with romaine lettuce, lemon, Parmesan cheeses and homemade croutons

Mixed **Rainbow Coleslaw** with sweet raisins and seasoning

A **Spinach Salad** with bocconcini cheese, tomatoes, and a walnut poppy-seed dressing

A **Green Bean** salad, sautéed with extra virgin olive oil, garlic, salt and pepper

\$ 4.95 per person

Note Other options are available. Prices exclude delivery and taxes.



ON THE MOVE
A CATERING COMPANY

EAT WELL.

THE PLATTER MENUS

When you don't need a meal, and a bag of chips just ain't enough, these platters below, priced per person, are a great solution to your needs.

The Heart Saver

Garden fresh broccoli, cauliflower, cherry tomatoes, peppers, carrots, celery and cucumber served with a dill dipping sauce

\$ 2.75 per person

Th'Ohh Canada

Brie, cheddar and Swiss cheeses with seasonal fruit and a variety of crackers and flat-bread

\$ 4.95 per person

The Meat and Greet

Assorted salamis, sweet peppers, and cheeses with a variety of Italian baked breads

\$ 4.95 per person

The Sunday Afternoon

Grilled peppers, eggplant, zucchini, fennel, mushrooms, olives, asiago and provolone cheeses, prosciutto, mortadella and salami served with a variety of fresh baked breads

\$ 5.75 per person

The Very Chic

Baba ganouche, hummus, curried vegetables accompanied by pickled cucumbers and kalamata olives with a variety of Middle-Eastern breads

\$ 4.25 per person

The Chiquita Banana

An assortment of seasonal fruit, sliced, diced and skewered...poor things

\$ 4.95 per person

Note Other "Fun time" Platters to consider include: Pizza, Chicken Wings & Fingers
Alternative options and requests welcome.



ON THE MOVE

A CATERING COMPANY

EAT WELL.

THE FINE PRINT

THE PROPOSALS

Detailed budgets are provided upon request and sent via fax, email, mail or courier. Depending on event schedules, proposals are provided within one week from request. Proposals are valid for 2 weeks from the date delivered.

THE STAFF

Dependent upon the nature of the event, staff is contracted at a rate of \$25.00-\$37.00 per hour plus gratuities if applicable. Staff is contracted for a minimum of 4 hours. Additional hours and travel time will be billed as extra for events outside the GTA.

THE DELIVERIES

Deliveries for events within the GTA are dependent upon size, scope and nature of the event. Rates start at \$25.00. Outside vendor delivery rates apply.

THE PRICING

On The Move—A Catering Company reserves the right to alter pricing as a result of fluctuations in market demand, product availability or timing.

THE PAYMENT OPTIONS

On The Move—A Catering Company is pleased to accept payment for goods and services rendered in the following ways: Corporate or Personal cheques, Debit, Visa, Mastercard and American Express.

All invoices are due upon receipt. Corporate clients are extended 14-30 day terms when and where required.

Deposits paid for future events are non-refundable.

THE INTELLECTUAL PROPERTY

All thoughts, ideas and menus found herein, or realized through outside media are the intellectual property of, and fall under the sole ownership of

On The Move—A Catering Company. Any reproduction of these ideas, written words, images, menus etc., will result in formal legal action.

On The Move—A Catering Company is proudly represented by Sotos Associates, Lawyers and Trademark Agents.

905.615.9957

www.otm.ca

5200 DIXIE ROAD, SUITE 6. MISSISSAUGA, ON L4W 1E4



ON THE MOVE

A CATERING COMPANY

EAT WELL.

ON THE MOVE

A FLORAL & GIFT COMPANY

THE CHIARA ALZHEIMER FUND

BECAUSE YOU JUST NEVER KNOW.

These and other services including branded clothing and bottled retail products available at our **Café, Retail, and Venue Spaces** located at:

On The Move - A Catering Company

5200 Dixie Road, Suite #6

Mississauga, ON L4W 1E4

&

On The Move - Café & Sports Bar at

The Golf Dome

5750 Datsun Road

Mississauga, ON L4W 1H2

P: 905.615.9957

F: 905.615.9914

www.otm.ca