

2027



CATERING

Menu





FOOD. EXPERIENCE. HOSPITALITY.

Multi-cuisine catering, interactive live stations, roaming experiences, grazing tables, corporate catering, self-serve packages, desserts, beverages and late-night service.



WELCOME TO SERVED CO.

Welcome to Served Co., where exceptional food, interactive experiences, and seamless hospitality come together.

Serving events across the Greater Toronto Area and beyond, Served Co. has grown from our Indian culinary roots into a full-service, multi-cuisine catering company capable of executing events for up to 5,000 guests. From intimate celebrations and luxury weddings to large-scale corporate functions and festivals, our team has the experience and infrastructure to bring ambitious events to life.

Our strength is our people. A dedicated team of experienced chefs, cooks, event staff, drivers, servers and bartenders works behind the scenes and on-site to ensure every detail – from preparation and transportation to presentation and service – is executed seamlessly.

Known for our interactive live stations and mobile appetizer experiences, Served Co. also offers multi-cuisine catering, grazing tables, order-by-tray catering, dessert stations, specialty beverages, bar rentals, professional staffing and custom catering boxes.

OUR SCALE

From 50 guests to 5,000, we do not just cater events - we create experiences.

SERVING STYLES

Choose the service style that best suits your event, guest experience, and budget. Served Co. can tailor the setup to your event, from fully interactive live stations to convenient individually packaged meals.

LIVE *Stations*

- Certified chefs and professional servers to prepare, assemble, and serve each item fresh on-site Traditional Served Co. cart or stall rental
- Disposable, biodegradable plates, napkins, cutlery, and serving essentials
- Unlimited servings for guests during the contracted service period
- Pricing based on a per-person rate



SELF-SERVE *Stations*

- Traditional Served Co. stall rental
- Disposable, biodegradable plates, napkins, and cutlery
- Food prepared and presented for convenient guest self-service Portions calculated according to the confirmed guest count Pricing based on a flat rate per station

INDIVIDUAL *Boxes*

- Custom, individually packaged meal or snack boxes
Thoughtful presentation tailored to your event or brand
Disposable utensils and wet wipes
- Optional custom labels, stickers, menus, or branded packaging



GRAZING *Stations*

- Beautifully styled grazing displays designed to complement your event aesthetic, with a curated selection of your chosen appetizers, bites, desserts, or specialty items.
- Food artfully arranged across platters, risers, boards, and serving pieces for an elevated presentation
Disposable, biodegradable plates, napkins, and cutlery
- Setup and styling completed by the Served Co. team prior to service
- Portions prepared according to the confirmed guest count
- Optional customized signage, florals, decor, and themed styling available Pricing based on menu selection, guest count, and display requirements



SUSTAINABILITY

At Served Co., great food and memorable experiences go hand in hand with responsible choices. We are committed to incorporating more sustainable practices throughout our restaurant and catering operations while continuing to deliver the quality and presentation our clients expect. We prioritize biodegradable and eco-conscious packaging, plates, utensils, and serving materials wherever possible, helping reduce unnecessary single-use waste across events of all sizes. Behind the scenes, we focus on mindful food preparation, efficient operations, responsible sourcing, and reducing food waste.

Where possible, we also work with local suppliers and producers, supporting our community while reducing the environmental impact associated with sourcing and transportation.



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RE/MAX

Corporate Lunch & Dinner Packages

Simple, crowd-pleasing menus designed for office lunches, meetings, conferences, staff appreciation events and corporate dinners. Available for delivery, self-serve buffet or staffed service.

PACKAGE	PRICE	INCLUDES
Classic Indian Lunch	\$22-\$28 / person	1 vegetarian entree; 1 chicken entree; dal or channa; basmati rice; naan; salad; raita
Premium Indian Lunch	\$28-\$35 / person	2 vegetarian entrees; 2 non-vegetarian entrees; dal; basmati or pulao rice; naan; salad; raita; dessert
Hakka Lunch	\$22-\$28 / person	Veg or chicken noodles; veg or chicken fried rice; chili paneer; chili chicken or Manchurian; spring rolls
Mediterranean Lunch	\$24-\$30 / person	Chicken shawarma; falafel; seasoned rice; roasted potatoes; Greek salad; hummus; pita; garlic sauce
Mexican Lunch	\$24-\$30 / person	Chicken & vegetarian taco fillings; Mexican rice; black beans; tortilla chips; salsa; guacamole; sour cream; fresh toppings
Italian Lunch & Dinner	\$25-\$32 / person	Choice of pasta; chicken entree; roasted vegetables; Caesar or garden salad; garlic bread
Corporate Dinner	\$35-\$45 / person	2 appetizers; 2 vegetarian entrees; 2 non-vegetarian entrees; rice; naan; salad; raita; dessert
Individual Corporate Boxes	From \$18 / person	Individually packaged entree, side and dessert with utensils and wet wipe. Custom branding and dietary labels available.

DIETARY OPTIONS

Vegetarian, vegan, halal and allergy-conscious options available. Custom menus can be created based on your team size, budget and dietary requirements.

BUILD YOUR OWN *Wedding Week*

Choose a completely different concept for every event:

CUISINE MIX

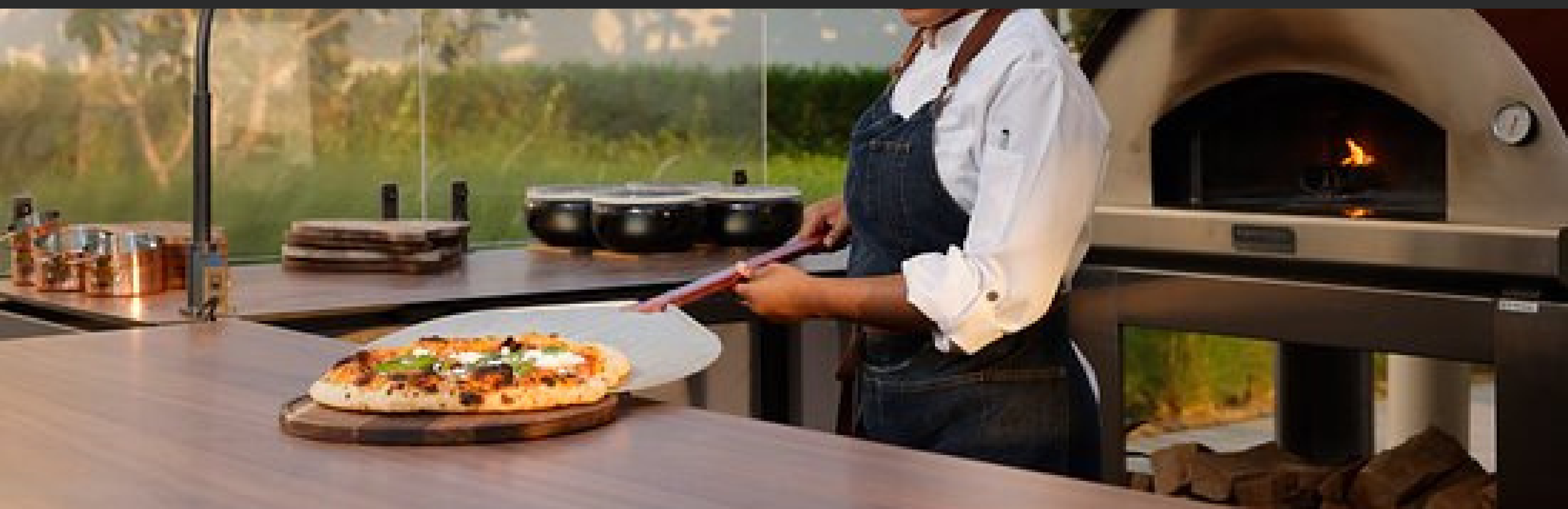
Indian • Punjabi • Indian Street Food • Hakka • Mexican • Italian • Pizza • Mediterranean • Shawarma • BBQ • Poutine • Brunch • Grazing • Desserts • Late-Night Eats & More

THE SERVED CO WEDDING WEEK

3 Events - build three unique menus and experiences

5 Events - a different culinary concept for every celebration

Full Wedding Week - customized catering from the first event through the reception and late-night service





Served Co. Roaming Experiences

Bring the food directly to your guests with mobile, wearable and butler-passed presentations designed for cocktail hours, arrivals, receptions, corporate launches and luxury events.

EXPERIENCE	WHAT GUESTS RECEIVE
Pani Puri Butler	Pre-filled puris with 2-3 pani flavours in mini bottles or pourers
Chaat on the Go	Mini papdi chaat, aloo tikki chaat or dahi puri cups
Mini Taco Bar	Chicken, paneer or birria-style mini tacos with sauces
Street Corn / Elote	Mini corn ribs or cups with crema, tajin and cheese
Slider Station	Mini butter chicken, crispy chicken, paneer or veggie sliders
Bao Bun Butler	Mini chicken, paneer or mushroom bao
Momo Walk	Steamed or fried momos with chili and creamy dipping sauces
Kebab Butler	Chicken tikka, seekh kebab and paneer tikka skewers
Tandoori Bites	Bite-size chicken or paneer with mint chutney pipettes
Grazing Butler	Individual vegetarian or meat grazing cones
Dessert Butler	Mini tiramisu, cheesecake bites, chocolate strawberries and fusion sweets
Mocktail Butler	Mini mojitos, mango spritz, lychee coolers and lemonade

PRESENTATION FORMATS

Neck trays, shoulder trays, cigar-box style trays, mini market crates, floral trays, acrylic illuminated trays, champagne skirts and wearable display walls can be used to create distinct roaming presentations.

BREAKFAST AND BRUNCH

Stations

Pancake & Waffle Bar

Fresh mini pancakes or Belgian waffles; strawberries; bananas; berries; Nutella; maple syrup; whipped cream; chocolate drizzle

Made-to-Order Omelette Station

Fresh eggs; peppers; onions; mushrooms; spinach; cheese; jalapenos; chicken sausage; fresh herbs

Avocado Toast Bar

Fresh avocado; sourdough; feta; cherry tomatoes; chili flakes; everything seasoning; pickled onions; microgreens; optional eggs

Parisian Breakfast Station

Fresh croissants; pain au chocolat; mini pastries; fresh fruit; preserves; butter; yogurt parfaits

Acai & Smoothie Bowl Bar

Acai or smoothie bowls; granola; coconut; berries; banana; chia seeds; honey

Bagel Bar

Assorted bagels; cream cheese; avocado; cucumber; tomato; capers; smoked salmon upgrade available

Classic Breakfast Grill

Eggs made to order; breakfast potatoes; chicken or turkey sausage; toast; pancakes; fresh fruit

Chicken & Waffles Station

Crispy chicken; fresh waffles; maple syrup; hot honey; house sauces; fresh fruit garnish

Breakfast Wrap Station

Eggs; potatoes; cheese; peppers; onions; chicken sausage; paneer; salsa; avocado

Loaded Hash Brown Bar

Crispy potatoes or hash browns; cheese; sour cream; green onions; jalapenos; salsa; avocado; chicken toppings

Indian Breakfast Station

Channa Bhatura; Aloo Puri; Stuffed Parathas; Channa; Yogurt; Pickles; Chutneys

Indian-Fusion Brunch

Masala omelettes; paneer breakfast wraps; masala potatoes; mini parathas; chutneys; fresh fruit

Chai & Coffee Bar

Fresh Masala Chai; Karak Chai; Coffee; Iced Coffee; flavoured syrups; milk alternatives

Fresh Beverage Bar

Mango Shake; Fresh Lemonade; Lassi; Smoothies; Fresh Juices; Mocktails

Sweet Brunch Station

Mini donuts; French toast bites; waffles; fresh berries; Nutella; caramel; chocolate; whipped cream



LUNCH AND DINNER *Stations*

South Indian Station

- Live Dosa - Masala Mysore • Mini Dosa Bar • Sambaar • Chutneys • Idilis

Mexican Street Station

- Live Taco Bar - chicken, steak, paneer, veggie, birria-style • Live Quesadilla Grill • Burrito Bowl Bar
- Loaded Nacho Station • Mexican Style Corn • Fruit Chumoy Cups • Churros • Horchata

BBQ or Tandoor Station

- Live Chicken Tikka • Malai Chicken Tikka • Tandoori Chicken • Hariyali Chicken • Seekh Kebabs
- Lamb Chops • Tandoori Shrimp • Tandoori Fish • Achari Paneer Tikka • Malai Paneer • Tandoori Mushroom • Tandoori Broccoli • Live Naan & Tandoori Roti

Biryani Station

- Hyderabadi Chicken Dum Biryani • Lamb Biryani • Goat Biryani • Paneer Biryani • Vegetable Biryani • Raita, mirchi ka salan, pickled onions and chutneys

Shawarma Station

- Chicken Shawarma • Beef Shawarma • Mixed Shawarma • Falafel • Hummus • Pickled Turnips • Tahini • Fattoush • Fries • Garlic Sauce

Hakka Station Station

- Hakka Noodles • Schezwan Noodles • Fried Rice • Chilli Chicken • Chilli Paneer • Manchurian
- Kung Pao Chicken • Stir-fried vegetables

Mediterranean Station

- Chicken Souvlaki • Lamb Kebabs • Kofta • Grilled Halloumi • Falafel • Lemon Potatoes • Pita
- Hummus • Tzatziki • Greek Salad

Italian Station

- Pasta Toss Station - penne, rigatoni or fettuccine with rose, Alfredo, pesto and pomodoro • Live Pizza Station - customizable toppings • Bread and Butter Bar • Salad Bar • Tirimisu • Cannolis

Burger Station

- Smash Burgers • Crispy Chicken • Tandoori Chicken Burgers • Butter Chicken Sliders • Paneer Sliders
- Aloo Tikki Burgers • Loaded Fries • Poutine • Shahi Poutine



CLASSIC INDIAN CURRIES

Buffet Station

Vegetarian

- Shahi Paneer
- Paneer Butter Masala
- Kadai Paneer
- Palak Paneer
- Matar Paneer
- Paneer Lababdar
- Malai Kofta
- Navratan Korma
- Mixed Vegetable Jalfrezi
- Channa Masala
- Amritsari Chole
- Rajma Masala
- Dal Makhani
- Dal Tadka
- Yellow Dal Fry • Aloo Gobi
- Jeera Aloo
- Bhindi Masala

Chicken

- Butter Chicken
- Chicken Tikka Masala
- Kadai Chicken
- Chicken Korma
- Chicken Curry
- Dhaba-Style Chicken Curry
- Saag Chicken
- Achari Chicken
- Chicken Lababdar

Lamb & Goat

- Goat Curry
- Punjabi Goat Masala
- Lamb Rogan Josh
- Lamb Korma
- Lamb Vindaloo
- Lamb Saag
- Kadai Lamb

Rice & Breads

- Steamed Basmati Rice
- Jeera Rice
- Peas Pulao
- Vegetable Pulao
- Saffron Rice
- Plain Naan
- Butter Naan
- Garlic Naan
- Tandoori Roti
- Laccha Paratha



GRAZING TABLES *Classic*

Classic Grazing Table

Perfect for cocktail hours, bridal showers, wedding mornings, welcome events and intimate celebrations.

- Artisan cheeses & crackers
- Fresh and dried fruits
- Seasonal vegetables & dips
- Hummus and spreads
- Olives, nuts & accompaniments
- Croissants & assorted pastries
- Tea sandwiches & pinwheels
- Fresh breads
- Mini desserts & sweet bites
- Custom signage & styled presentation

GRAZING TABLES *Fusion*

Fusion Grazing Table

A heavier, more substantial grazing experience combining global flavours with an elevated presentation.

- Mini chicken, paneer or veggie sliders
- Tandoori chicken & paneer bites
- Mini samosas & spring rolls
- Chicken tikka or paneer wraps
- Hakka noodle cups
- Mini tacos
- Flatbreads & pizza bites
- Shawarma bites & pita
- Tikki chaat cups
- Dahi puri
- Pasta or Mediterranean salad cups
- Gourmet sandwiches & croissants
- Fresh fruit & crudites
- Dips, chutneys & sauces
- Assorted mini desserts



DESSERT *Stations*

Jalebi Station

Fresh jalebi prepared and served warm.

Kulfi Falooda Station

Kulfi, falooda noodles, rose syrup, basil seeds & toppings.

Gulab Jamun Sundae Station

Warm gulab jamun with ice cream & toppings.

Waffle Station

Fresh waffles with fruit, Nutella, sauces & toppings.

Mini Pancake Station

Made-to-order mini pancakes with customizable toppings.

Churro Station

Warm churros with cinnamon sugar & dipping sauces.

Crepe Station

Fresh crepes with toppings.

Mini Donut Station

Fresh mini fresh donuts with toppings.



DRINK AND BEVERAGE *Stations*

From refreshing welcome drinks to interactive beverage bars, Served Co. offers non-alcoholic beverage experiences designed to complement your menu and event aesthetic.

Sugarcane Juice Station

Freshly squeezed sugarcane juice.

Chai & Coffee Station

Masala chai and iced chai or coffee.

Lemonade Station

Mango Lemonade, Strawberry Lemonade, Peach Lemonade, Shikanjvi, Masala Soda.

Lassi Station

Mango lassi, Sweet Lassi, Salty Lassi

Fresh Juice Station

Freshly squeezed fruit and vegetable juice.

Smoothie Station

Blended fruit smoothie station.

Milkshake Station

Rabdi Kulfi Milkshake, Mango Shake, Paan Rose Shake, Banarsi Paan Shake, Chocolate Milkshake, Strawberry Milkshake.

BAR RENTALS & STAFFING

Already providing your own alcohol? Served Co. can help complete the experience with bar rentals, professional bartenders, glassware, mixers, garnishes, ice, bar tools and customized beverage menus, depending on your event requirements.



LATE NIGHT *Stations*

Served Co. late-night stations bring fresh, fun and crave-worthy favourites directly to your guests. Perfect for wedding receptions, Jago nights, after-parties and celebrations that go well past dinner.

- **Loaded Poutine Bar** - crispy fries, cheese curds, gravy & customizable toppings
- **Live Pizza Station** - fresh personal pizzas with assorted toppings
- **Shawarma Station** - chicken, paneer or veggie shawarmas with fresh toppings & sauces
- **Slider Bar** - chicken, beef, paneer or veggie mini burgers
- **Taco Station** - fresh tacos with choice of proteins, toppings, salsa & sauces
- **Loaded Nacho Bar** - tortilla chips, queso, salsa, guacamole, jalapenos & toppings
- **Wings & Fries Station** - crispy wings tossed in your choice of sauces
- **Masala Fries Bar** - crispy fries with Indian-inspired seasonings, sauces & toppings
- **Grilled Cheese Station** - fresh grilled sandwiches with classic and fusion fillings
- **Hakka Noodle Station** - fresh noodles tossed live with vegetables and choice of protein
- **Momo Station** - steamed or fried momos with signature sauces
- **BBQ Grill Station** - kebabs, chicken, paneer, corn and grilled favourites
- **Indian Street Food Station** - pav bhaji, vada pav, samosas, chaat & more
- **Maggi / Noodle Bar** - made-to-order comfort noodles with customizable toppings
- **Ramen Station** - ramen with toppings and live station.



SELF-SERVE *Stations*

Perfect for corporate lunches, intimate weddings, pre-wedding events, birthdays, religious functions and celebrations at home. Choose your menu and we will prepare everything for convenient buffet-style service, with optional chafing dishes, serving equipment and setup.

How to Make a Package:

- Let us know the guest count
- Select a menu
- Select plateware/utensils and chaffing dishes (if required)

ORDER BY *Tray*

Order by the Tray

APPETIZER TRAYS

Samosas • Pakoras • Paneer Tikka • Chicken Tikka • Malai Tikka • Seekh Kebabs • Fish Pakora • Chilli Chicken • Chilli Paneer

CURRY TRAYS

Shahi Paneer • Kadai Paneer • Palak Paneer • Malai Kofta • Channa • Dal Makhani • Butter Chicken • Chicken Tikka Masala • Chicken Curry • Goat Curry • Lamb Curry

RICE & BIRYANI TRAYS

Basmati Rice • Jeera Rice • Vegetable Pulao • Chicken Biryani • Goat Biryani • Lamb Biryani • Vegetable Biryani

HAKKA TRAYS

Hakka Noodles • Schezwan Noodles • Fried Rice • Chilli Chicken • Chilli Paneer • Manchurian

SIDES & BREADS

Naan • Garlic Naan • Raita • Salad • Chutneys • Pickled Onions

DESSERT TRAYS

Gulab Jamun • Rasmalai • Gajrela • Kheer • Mango Mousse • Chocolate Mousse

ADD-ON SERVICE OPTIONS

CUSTOMIZE YOUR SERVICE

Delivery • Buffet Setup • Chafing Dishes • Serving Utensils • Disposable Dinnerware • Premium Dinnerware • Buffet Attendants • Cleanup Service

THREE WAYS TO BOOK

Served Co

ORDER BY TRAY

Simplest / Food Only

SELF-SERVE PACKAGES

Complete Menu + Optional Buffet Setup

LIVE AND FULL SERVICE PACKAGES

Chefs, servers, live stations, roaming stations, custom presentation



LET US CREATE THE EXPERIENCE.

WEDDINGS • CORPORATE • SOCIAL EVENTS • FESTIVALS

2027 CATERING & EXPERIENCES

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