



SISTERS WITH SPICE

Catering Services

About Us:

Crafting Delicious and Visually Appealing Dishes for Any Occasion – That's Our Specialty!

Our Services:

- Wedding
- Dinner Party
- Corporate Event



Contact Us



647-859-0553



www.sisterswithspice.ca



133 Manville Rd #17, Toronto, Ontario M1L 4J7

APPETIZERS

Additional charges may apply request a quote

COLD APPETIZERS

- Watermelon Feta Skewers
- Caprese Skewers
- Prosciutto Melon Skewers
- Sesame Shrimp Cucumber Boats
- Smoked Salmon Cream Cheese Bites
- Goat Cheese Stuffed Mini Peppers with Balsamic Honey Drizzle
- Curried Pasta Salad with Currents

HOT APPETIZERS

- Ackee & Saltfish Plantain Cups ; additional
- Crispy Caribbean Style Cauliflower with Pineapple Chutney
- Pepper Shrimp
- Creole Chicken Satay
- Cod or Vegan Callaloo Fritters With Tamarind Chutney
- Jerk Pork Sliders with Coleslaw
- Fried Chicken & Waffle Bites with Apple Rum Syrup
- Hot Honey Glazed Meatballs
- Fried Plantains
- Jerk Chicken Wings
- Brown Butter Cornbread With Whipped butter

ENTREES

Additional charges may apply request a quote

MEATS

- Chargrilled Jerk Chicken Quarters
- Chargrilled Bbq Chicken Quarters
- Fried Chicken Quarters
- Curry Chicken with Potatoes & Carrots
- Curry Goat Stew with Yellow Potatoes and Carrots ; additional \$2.00
- Lamb Chops with Chili Sauce ; additional \$2.00
- Rasta Pasta with Grilled Jerk Chicken Breast ; additional \$1.00
- Braised Oxtail with Butter Beans & Carrots ; additional \$2.00

VEGETARIAN/ GLUTEN FREE/ VEGAN

- Crispy Eggplant Cutlet with Vegan Cheese & Spicy Red Sauce
- Curry Tofu Simmer with Kale
- Brown Stew Tofu Stir Fry
- Brown Stew Butter Beans with Sweet Potatoes
- Curry Chickpea with Sweet Potatoes and Kale
- Butternut Squash Ravioli with Basil Pesto and Vegan Parmesan

FISH & SEAFOOD

- Honey Glazed Salmon ; additional \$2.00
- Herb Crusted Salmon ; additional \$2.00
- Brown Stew Snapper ;additional \$2.00
- Escovitch Snapper ; additional \$2.00
- Escovitch King Fish ; additional \$2.00
- Coconut Curry Shrimp ; additional \$2.00
- Rasta Pasta with Shrimp ; additional \$1.00
- Curry Lobster & Shrimp Boil ; \$3.00
- Ackee & Saltfish ; additional \$ 1.00

SIDES/DESSERTS

Additional charges may apply request a quote

SIDES

- Seasoned Rice & Peas Steamed in Coconut Milk
- Turmeric and Herb Yellow Rice
- Vegetable Fried Rice
- Caribbean Style Root Vegetables
- Buttered Steamed Vegetables
- Garlic Roasted Potatoes
- Plantains
- Three Cheese Macaroni Pie
- Sautéed Cabbage
- Dalpuri Roti
- Stir Fry Vegetable Noodles
- Festivals
- Steamed Callaloo ; additional \$1.00

SOUPS

- Beef & Carrot ; additional \$1.00
- Chicken & Pumpkin
- Fish Tea
- Curry Squash with Callaloo
- Vegetable Soup with Potatoes

DESSERTS

- Assorted Cake Slices
- Apple Pie with Rum Butter Sauce
- Assorted Dessert Squares
- Freshly Baked Cookies
- Vanilla Coconut Panacotta with Fresh Fruit

LUNCH MENU

Request a quote for customizable sandwich platters

OPTION 1:

Sandwich/Wrap ,Salad and Soup

OPTION 2:

Sandwich/ Wrap,Fruit and Chips (Plantain or Kettle Chips)

OPTION 3:

Mini Grazing Lunch Box ;includes assortment of snacks,fresh fruit and dessert

Choice of (1) Sandwich/ Wrap and (1) Salad

SANDWICHES & WRAPS

- Hot Honey Grilled Chicken, Napa Cabbage with Garlic Aioli
- Jerk Chicken Caesar Wrap
- Curried Chicken Salad Wrap with Currents and Almonds
- Roasted Vegetable Wrap With Hummus and Goat Cheese
- California Rainbow Wrap with Honey Lemon Vinaigrette
- Tuna Melt on Brioche Bun
- Oven Roasted Jerk Turkey with Swiss Cheese
- Roasted Chickpea Wrap with Cranberry Almond Dressing

SALADS

- Caesar Salad
- Garden Salad
- Rainbow Quinoa Salad with Honey Balsamic Dressing
- Roasted Corn & Pepper Salad
- Deluxe Chickpea Salad
- Curried Pasta Salad with Currents and Almonds
- Kale & Roasted Chickpea Salad with Lemon Vinaigrette
- Arugula Cranberry Salad With Shave Parmesan
- Red Cabbage & Carrot Slaw with Tahini Dressing
- Tri Colour Pasta Salad

SOUPS

- Beef & Carrot
- Chicken Noodle Soup
- Curry Squash with Callaloo
- Vegetable Soup

BRUNCH MENU

Request a quote for the ultimate brunch experience

BRUNCH

- Fried Chicken Quarters
- Belgium Waffles with Whipped Cream & Rum Butter Sauce
- Crispy Bacon (Chicken , Turkey or Pork)
- Maple Pork Sausages
- Swiss Cheese and Bacon Stuffed Biscuits
- Scrambled Eggs
- Egg & Cheese on English Muffin
- Omlette
- Jerk Pork Sliders with Coleslaw - additional \$2.00
- Mini Blueberry or Chocolate Chip Pancakes
- Strawberry & Cream Cheese Stuffed French Toast
- Plain French Toast
- Homefries
- Freshly Squeezed Juices ; Watermelon, Orange, Grapefruit etc (Seasonal)
- Homefries
- Fresh Fruit
- Fruit & Yogurt Parfait
- Coffee & Tea

COCKTAILS /MOCKTAILS

Priced per person; customizable at your request

- | | |
|-------------------------|---|
| • Bellini | - |
| • Mimosa | - |
| • Mai Tai | - |
| • Sea Breeze | - |
| • Cotton Candy Cocktail | - |
| • Cosmopolitan | - |

Sample MENU

STARTER

A SELECTION OF ARTISAN BREADS SERVED
WITH WHIPPED BUTTER
CURRY SQUASH SOUP

MAIN

JERK CHICKEN QUARTERS
CREOLE FISH FILLETS WITH LEMON
MACARONI & CHEESE PIE
RICE & PEAS

DESSERT

FRUIT SLICES
CHOCOLATE TIRAMISU