

Collage

Curated Culinary Experiences

DROP-OFF SAMPLE MENUS 2026



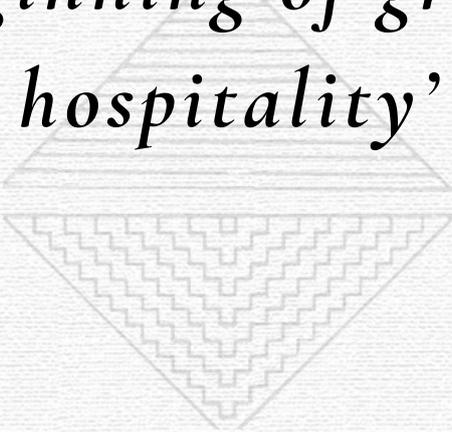
THE COLLAGE STORY

Collage Culinary is a Toronto-based provider of fine catering services for memorable weddings, corporate and special events.

Collage's Michelin-trained founder, **Jeremy Dennis** has spent nearly half of his career as an *Executive Chef*, mostly in boutique restaurants where he joined pre-open, giving him the unique task of shaping memorable brands and building well-known and unforgettable Canadian menus.

Beyond his passion for designing and creating great cuisine, he has a deep obsession with curating brand and concept designs, coupled with a strong, guiding philosophy:

*‘Great food is the
beginning of great
hospitality’*



EXPERIENCE

Having worked in the hospitality industry for almost two decades, **Chef Jeremy Dennis** has held a variety of unique roles that have shaped his culinary expertise.

PROFESSIONAL

- Parquet: Executive Head Chef: 2022-2024
- Collective Arts: Corporate Head Chef: 2021
- Montgomery's: Sous Chef: 2019
- Burdock: Head Chef: 2013-2017
- Woodlot: Pasta Chef, Bread Baker 2011-2013

EDUCATIONAL

- Faviken: Intern: 2018
- Chambre Separee: Intern: 2018
- Kadeau: Intern: 2018
- Amass: Intern: 2018
- L'Enclume: Intern: 2018
- Hart Bageri: Intern: 2018

HOW TO USE THIS BOOKLET

Think of the sample menus in this booklet as starting points, not fixed packages. Use them to identify what you love then we'll refine and tailor everything to you, accommodating your dietary specifications, building the right flow for your schedule, and aligning the menu to the mood and meaning of your big day.





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DROP-OFF SAMPLE MENU
BOXES



COLLAGE CULINARY 2026

Drop-off Boxes

Three ready-to-serve box formats for effortless hosting.

BOXES

Grazing Box

Selection of Crackers, Oat Crisps, etc.
World Class Mixed Cheese and Charcuterie
Preserves, appropriate fruit, etc.

Antipasti Box

Seasonal Pickles
Wild Mushroom Escabeche
Grilled and marinated nightshades, etc.

Pincho Box

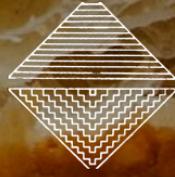
Gilda

pickled pepper, green olive, white anchovy

Bocconcini skewer

gooseberry, basil





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DROP-OFF SAMPLE MENU
BUFFET DINNER

LEGEND

G (Gluten Free)

D (Dairy Free)

V (Vegan)

V+ (Can be Vegan)

Veg (Vegetarian)

Halal-friendly menus available by request. Please let us know in your inquiry.

COLLAGE CULINARY 2026

Buffet Dinner

A streamlined drop-off buffet dinner built to travel well and serve cleanly.

SALADS

Black Kale ++  

almond/currant vinaigrette, parmesan, preserved lemon, sourdough breadcrumbs

VEGETABLES

Grilled Rapini 

maple vinaigrette, finger chili, pickled onions

STARCHES

Roast Fingerlings 
zhug, creme fraiche

PROTEINS

Grilled and Glazed Hen of the Woods 

maple, chive

Smoked Chicken  

Dachiote glaze, lime, cilantro





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BEVERAGES

COLLAGE CULINARY 2026

Beverages

Coffee, tea, soft bar, and curated alcoholic beverage packages.

COFFEE & TEA SERVICE

Premium Brewed Coffee & Tea

full service with milk, cream, alternative milks,
assorted sweeteners

SOFT BAR

Canned Pop

Coca-Cola, Coke Zero, ginger ale, Sprite, tonic, club
soda

Bottled Juice

orange, grapefruit

ADD-ON OPTIONS

selection of Greenhouse juice blends and
kombuchas

BAR PACKAGE

Curated Selection

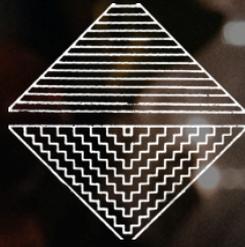
local and specialty beers, wines, ciders
alongside bar-rail cocktails

ADD-ON

Cocktail Bar

full cocktail experience offering classics plus
2 signature cocktails





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