



Collage

Curated Culinary Experiences

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 responsibility 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

LEGEND

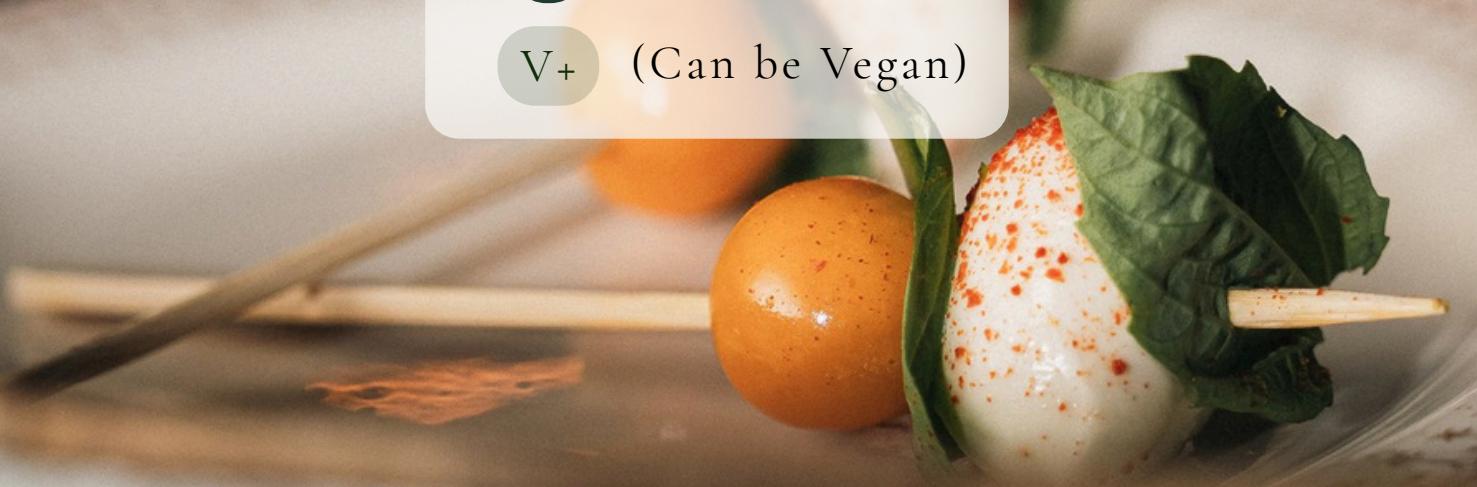
G (Gluten Free)

D (Dairy Free)

Veg (Vegetarian)

V (Vegan)

V+ (Can be Vegan)





BREAKFAST MENU

Breakfast Menu

Continental and Hot Breakfast options to start the day thoughtfully.

CONTINENTAL BREAKFAST

Montreal Style Bagels

cream cheese, butter and pickled cucumbers

Pastry selection

Real Butter Croissant, Pear Danish with Marscapone, Charred Scallion and Aged-Cheddar Scones, Roast Banana and Maple-Pecan Muffins

Steel Cut Oats

G

miso caramel, almond cream

Breakfast bowl

Veg

coconut cream, hazelnut and honey granola, clove and ginger poached pear, warm spice

HOT BREAKFAST

Mixed Focaccia

Veg

sesame/honey, caramelized onion/gruyere, rosemary/parmesan

Potato Frittata (tortilla)

Veg

G

sweet onions, oaxaca cheese, salsa macha

Steel Cut Oats

V

miso caramel, almond cream

Legit Fruit Salad

V

assorted seasonal selection, fresh herbs



A photograph of a grazing table setup. In the foreground, a large platter is filled with various items, including what appears to be a piece of meat being served. Behind the platter, a tiered cake is visible, and a tall, thin candle is lit. The background shows a window with a view of a city at night, and the overall lighting is warm and intimate.

GRAZING TABLE

COLLAGE CULINARY 2026

Grazing Table

Elegant spreads for arrivals, mingling,
and celebrations.

GRAZING FULL SERVICE

Sourdough Bread, Crackers, Oat Crisps, etc.

Nice butter, flakey salt

Coco blanco hummus, chilli crunch

World Class Mixed Cheese and Charcuterie

Preserves, appropriate fruit, etc

ADD-ONS

Crudité

seasonal veg, treated with love,
with famous ranch dip

Pinchos

Gilda (pickled pepper, green olive, white anchovy)
Bococini skewer (gooseberry, basil)

Anti Pasta

Seasonal pickles, wild mushroom escabeche, grilled
and marinated nightshades



CANAPÉS



COLLAGE CULINARY 2026

Canapés

Elegant passed bites featuring vegetable forward, seafood, and protein options.

VEGETABLE FORWARD

Burrata Skewer Veg V+

grilled peach, sumac

Empanada Veg

sweet potato, oaxaca cheese, salsa macha

Charred Jalapeno Beignets Veg D

wildflower honey

Brioche Veg V+

wild mushroom mouse, feta, tarragon

Gyoza Panzerotti Veg

marinara, Stracciatella, herbs

Arancini Veg

parmesan, poricini

Samosa V+

yellow curry, triple-roast potatoes (mashed),
charred spanish onions



COLLAGE CULINARY 2026
CANAPÉS

SEAFOOD

Tuna Cru G

sesame snap, charred scallion aioli, nori
crunch

Octopus Skewer G D

grilled octopus, mole-glaze, corn nuts

Shrimp Tostado G D

salsa macha, guacamole, sweet peppers,
salted lime

Brioche +++

snow crab, confit tomato, cream cheese

PROTEIN

Popcorn Chicken Skewer

27 spice, famous ranch

Lamb Kofta Skewer G D

blackened pepper sauce, herbs

Smoked Boneless Short Rib G D

demi-glaze, maple, chive

Spring Roll D

smoked pork belly, grilled corn

Empanada

chopped short ribs, ancho glaze, sweet onions



STATIONS



COLLAGE CULINARY 2026

Stations

Interactive culinary experiences with
cold stations, raw bars, and hot
stations.

COLD STATIONS - RAW BAR

Oyster Selection

aged cider mignonette, citrus, hot sauce selection

Seafood Tower

selection of poached and raw seasonal seafood,
styled to fit the menu.

HOT STATION - TACOS

Ontario Corn Tortillas

from Maizal

Campechano

brisket, smoked then braised

Grilled Wild Mushrooms

Accompaniments

salsa roja, salsa verde, crème fraîche, queso
fresco, chimichurri, lime



HOT STATION - SANDWICHES

Papo Secos

crusty Portuguese rolls with 2 of 3:

24hr Roast Pork Shoulder D

sliced to order, mustard, ale, korean chilli

Smoked Chicken Ala Shawarma D

warm spices, pomegranate glaze

Smoked Japanese Eggplant V

miso/maple glaze

Accompaniments

salsa verde (Italian style), fried onions, preserved lemon aioli, assorted pickles

HOT STATION - DINNER ADD-ONS

Orzo Salad Veg V+

chimichurri, onion confit, olive

Caesar Salad

hand torn croutons, parm, boquerone



A blurred background image of a buffet service. In the foreground, several rectangular food trays are stacked, some with clear lids. One tray in the center is open, showing a stack of white plates. In the background, a person in a striped shirt is visible, and more food trays are stacked on shelves.

BUFFET SERVICE

COLLAGE CULINARY 2026

Buffet Service

Classic buffet or family style service with salads, vegetables, starches, and proteins.

SALADS

Caesar Salad

hand torn croutons, parm, boquerone

Kimchi "Caesar" Veg V+

hand torn croutons, capers, parm

Radicchio V

fennel, orange, dill, miso/champagne vinaigrette

Wedge Salad Veg

iceberg, famous ranch, young spicy vegetables

Black Kale ++ Veg V+

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

VEGETABLES

Grilled Rapini V

maple vinaigrette, finger chili, pickled onions

Chinese Broccoli Veg

preserved lemon vinaigrette, dark soy sauce

Pan Fried Bok Choy V

garlic, black pepper sauce

Grilled Nightshade Escabeche V

aged cider vinegar, bitter olive oil, fresh herbs

Grilled Corn (Seasonal) Veg

morita chili butter, crème fraîche, corn nuts



STARCHES

Orzo Salad Veg V+

chimichurri, onion confit, olive

Roast Fingerlings Veg

zhug, crème fraîche

Triple Roast Potatoes Veg G D

paprika, lemon

PROTEINS

Grilled & Glazed Hen of the Woods V

maple, chive

Confit Trout G D

olive oil, orange, sage

Roast Black Cod D

miso, yuzu, scallion oil

Smoked Chicken G

achiote glaze, lime, cilantro

Overnight Pork Shoulder D

mustard, ale, korean chilli

Braised Boneless Beef Rib D

maple/miso glaze, charred onions

Duck Confit +++ D

orange/maple gastrique, thyme

Prime Rib Roast +++ G

sauce au poivre, pickled onions





DESSERT

Dessert

Sweet finales from canapés to petite fours and family style desserts.

SWEET CANAPÉS

Miso-Caramel Glazed Brownie

cocoa nibs, chilli

Deep Fried Cheesecake

goat's cheese, preserved rhubarb, graham cracker

Tart Tatin

confit apple, caramel, crème fraîche

Nada

puff pastry, nice custard

PETITE FOURS

Chocolate Truffles

handcrafted selection

Buckwheat Financier

delicate almond cake

Pistachio Nougat

honey-sweetened confection

Blackcurrant Pastilles

fruit jellies



COLLAGE CULINARY 2026
DESSERT

FAMILY STYLE DESSERTS

New York Cheesecake

macerated cherries, mint

Buckwheat Financier

sherry cream, rhubarb

Tiramisu

good marsala wine



PIZZA

LATE NIGHT SNACKS

PIZZA

COLLAGE CULINARY 2026

Late Night Snacks

Comfort food favorites to keep the party going.

LATE NIGHT FAVORITES

Fried Chicken

27 spice, famous ranch

Macaroni & Four Cheese

garlic, Valentina's

Veg

Quesadilla

Veg

shiitake mushrooms, oaxaca cheese,
fried onions, salsa verde

Loaded Totopos

Veg

arena cheese, queso fresco, pickled
onions, chimichurri

Butter Crust Pan Pizza

Veg

good mozzarella, marinara sauce



A long, rectangular table is set for a seated dinner in a rustic wooden barrel room. The table is covered with a white cloth and is set with plates, glasses, and cutlery. The room is filled with wooden barrels stacked high on both sides. String lights hang from the ceiling, and a window is visible in the background. The overall atmosphere is warm and intimate.

SEATED DINNER

COLLAGE CULINARY 2026

Seated Dinner

Elegant plated dinner progression for formal occasions.

CANAPÉS

Tuna Tartar

echarred scallion aioli, crispy rice, sesame crunch

Empanada

roast sweet potato, oaxaca cheese, chilli crunch

FIRST COURSE

Radicchio Blanco Salad

blood orange marmalade, fennel

SECOND COURSE

CHOICE OF:

Linguine

comté emulsion, caramelized garlic

Fettuccine

sauce américaine, wyse bay mussels, confit fennel

Hand Roll Cavatelli

preserved chanterelles, gremolata



COLLAGE CULINARY 2026
SEATED DINNER

MAIN COURSE
CHOICE OF:

Smoked Prime Rib Roast

potato raclette, glazed brussels sprout, sauce
au poivre

Chicken Adobo

wild mushrooms, Ontario corn polenta

Cast-Iron Branzino

spelt farrotto, gremolata, parmesan

Confit Trout

new potato salad, grilled green beans

Maitake "Steak"

wild rice salad, preserved beetroot

DESSERT

CHOICE OF:

New York Cheesecake

preserved blueberries

Dark Chocolate Cake

hazelnut, malt, miso caramel





LUNCH

COLLAGE CULINARY 2026

Lunch

Sandwiches and salads for midday gatherings.

SANDWICHES & ROLLS

Charcuterie Special

crusty roll, smoked pork loin, genoa salami, smoked provolone

Mortadella

crusty roll, pistachio/ricotta cream, fresh herbs

Spicy Ham

crusty roll, provolone, crispy fried onions, shredded iceberg, jalapeño confit, fermented chilli aioli

Grilled Chicken Ala Shawarma

flatbread, hummus, pickled turnips

Smoked Brisket

crusty roll, maple-dijon, pickled cabbage

Grilled Tuna Salad

flatbread, sesame/nori crunch, celery, preserved lemon aioli

Grilled Eggplant

Veg V+

crusty roll, preserved mushroom cream, grilled eggplant, havarti

COLLAGE CULINARY 2026
LUNCH

SALADS

Caesar Salad

hand torn croutons, parm, boquerone

Kimchi "Caesar" Veg V+

hand torn croutons, capers, parm

Radicchio V

fennel, orange, dill, miso/champagne
vinaigrette

Wedge Salad Veg

iceberg, famous ranch, young spicy
vegetables

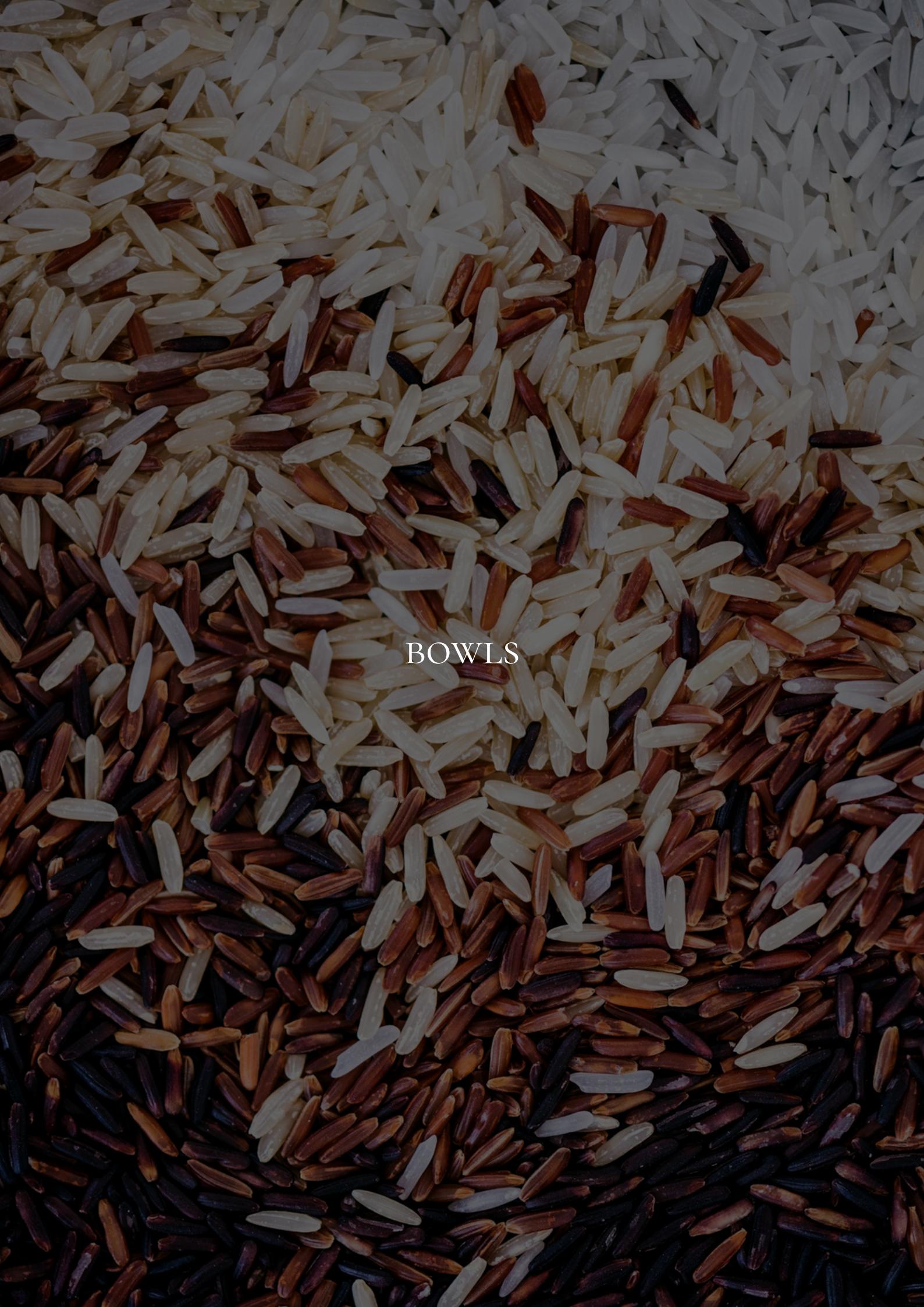
Black Kale ++ Veg V+

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

Orzo Salad Veg V+

confit onion, chimichurri, queso fresco, nice
olives



A close-up, high-angle photograph of a large pile of rice grains. The grains are a mix of colors, including white, light brown, dark brown, and purple. They are densely packed and have a slightly curved, elongated shape. The lighting is soft, highlighting the natural textures and colors of the rice.

BOWLS

COLLAGE CULINARY 2026

Bowls

Nourishing bowls with optional protein add-ons.

BOWLS

Mediterranean Veg V+

orzo, onion confit, nice olives, feta, cherry tomatoes, cucumber, chimichurri (+grilled chicken)

Kale Caesar

boquerone, parmesan, preserved lemon, sourdough breadcrumbs (+grilled chicken)

Mexico Style Veg D

cumin tempered rice, black beans, salsa roja, chilli-lime vinaigrette (+steak/chicken/tofu)

Cast Iron Cauliflower

chickpeas, spinach, cumin seed vinaigrette (+grilled tofu)

Wild Mushrooms G V

brown rice, preserved mushrooms, sesame/nori crunch (+tofu/chicken)

Beets, Greens & Apples ++ Veg V+

wild rice, toasted walnuts, blue cheese dressing (+chicken/tofu/steak)

Grilled Peaches (Seasonal) Veg V+

spelt berry, burrata, preserved lemon vinaigrette (+grilled chicken)



A woman with blonde hair, wearing a dark green corduroy jacket, is pouring white wine from a bottle labeled 'LA ROCQUE' into a glass. She is standing at a table with a man and another woman. The man on the right is holding a glass of red wine. The woman on the left is wearing a white top and has her hair in braids. The scene is set in a dimly lit room with a large window in the background.

ENTERTAINING

COLLAGE CULINARY 2026

Entertaining

Ready-to-serve boxes perfect for drop-off catering or easy entertaining.

GRAZING BOX

Open the lid, and entertain!

Selection of crackers, oat crisps, world-class mixed cheese and charcuterie, preserves, appropriate fruit

ANTIPASTI BOX

Open the lid, and entertain!

Seasonal pickles, wild mushroom escabeche, grilled and marinated nightshades

PINCHO BOX

Apps assembled on skewers

Gilda (pickled pepper, green olive, white anchovy), bocconcini skewer (gooseberry, basil), and more

DESSERT BOX: PETITE FOUR

Open the lid, and entertain!

Chocolate truffles, buckwheat financier, pistachio nougat, blackcurrant pastilles



A close-up photograph of a dish of ravioli, served in a white bowl. The ravioli are filled with a yellow-orange filling, possibly butternut squash or pumpkin, and are topped with grated cheese, green peas, and a sprig of fresh herbs. The dish is set against a dark, semi-transparent background that features the word "DINNER" in white, serif capital letters.

DINNER

Dinner

Full dinner service with salads, vegetables, starches, and proteins for drop catering.

SALADS

Caesar Salad

hand torn croutons, parm, boquerone

Kimchi "Caesar"

Veg

V+

hand torn croutons, capers, parm

Radicchio

V

fennel, orange, dill, miso/champagne vinaigrette

Wedge Salad

Veg

iceberg, famous ranch, young spicy vegetables

Black Kale ++

Veg

V+

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

VEGETABLES

Grilled Rapini

V

Veg

V+

maple vinaigrette, finger chili, pickled onions

Chinese Broccoli

Veg

preserved lemon vinaigrette, dark soy sauce

Pan Fried Bok Choy

V

G

D

garlic, black pepper sauce

Grilled Nightshade Escabeche

V

aged cider vinegar, bitter olive oil, fresh herbs

Grilled Corn (Seasonal)

Veg

G

morita chili butter, crème fraîche, corn nuts



STARCHES

Orzo Salad Veg V+

chimichurri, onion confit, olive

Roast Fingerlings Veg

zhug, crème fraîche

Triple Roast Potatoes V

paprika, lemon

PROTEINS

Grilled & Glazed Hen of the Woods V

maple, chive

Confit Trout G D

olive oil, orange, sage

Roast Black Cod D

miso, yuzu, scallion oil

Smoked Chicken G D

achiote glaze, lime, cilantro

Overnight Pork Shoulder D

mustard, ale, korean chilli

Braised Boneless Beef Rib D

maple/miso glaze, charred onions

Duck Confit +++ G D

orange/maple gastrique, thyme

Prime Rib Roast +++ G

sauce au poivre, pickled onions





BEVERAGES

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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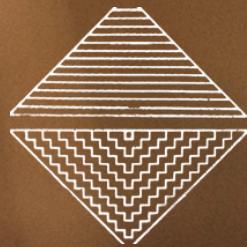
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Cocktail Bar

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CULINARY

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