

# Collage

Curated Culinary Experiences

CORPORATE SAMPLE MENUS 2026



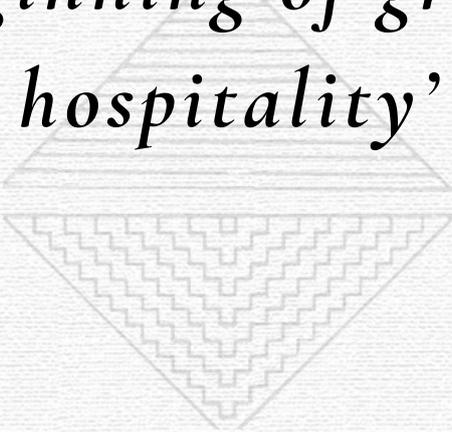
## THE COLLAGE STORY

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

## CORPORATE EXPERIENCE

From boardroom breakfasts to offsites and product launches, Collage Culinary delivers corporate catering built around your schedule, your space, and your standards. Start by selecting a sample menu below, we'll follow up with a tailored proposal and clear next steps based on your event date, guest count, and service preference (drop-off or full-service).

### **Bespoke by design.**

Whatever your vision, we build a menu that matches your taste, your influences, your pacing, and the kind of "wow", those in attendance won't soon forget.

If you prefer drop-off, full-service, or something in between we'll recommend the right format based on your venue, timing, and guest flow. That way service runs smoothly and the food lands exactly as intended.

## 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.



# Collage

CULINARY

CORPORATE SAMPLE MENU  
CONTINENTAL BREAKFAST  
HOT BREAKFAST

## 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

# Breakfast Menu

Continental and Hot Breakfast options to start the day thoughtfully.

## CONTINENTAL BREAKFAST

### Montreal Style Bagels

cream cheese, butter and pickled cucumbers

### Pastries & Morning Bakes

real butter croissant, pear danish with marscapone, charred scallion & aged-cheddar scones, roast banana & maple-pecan muffins

### Steel Cut Oats

miso caramel, almond cream

### Breakfast bowl

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

## HOT BREAKFAST

### Mixed Focaccia

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

### Potato Frittata (tortilla)

sweet onions, oaxaca cheese, salsa macha

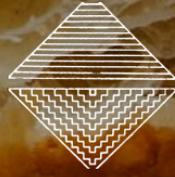
### Steel Cut Oats

miso caramel, almond cream

### Legit Fruit Salad

assorted seasonal selection, fresh herbs





# Collage

CULINARY

CORPORATE SAMPLE MENU

LUNCH

## LEGEND

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COLLAGE CULINARY 2026

# Lunch

Meeting-friendly sandwiches, salads, and bowls. Clean, easy, and reliable.

## SANDWICHES & ROLLS

### Spicy Ham

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

### Grilled Tuna Salad

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

## SALADS

### Caesar Salad

hand-torn croutons, parm, boccarone

### Wedge Salad Veg V+

iceberg, famous ranch, young spicy vegetables

## BOWLS

### Mediterranean Veg V+

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

### Wild Mushrooms G V

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

### Beets, Greens & Apples ++ Veg V+

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



# Collage

CULINARY

CORPORATE SAMPLE MENU  
EVENING ENTERTAINING



## LEGEND

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COLLAGE CULINARY 2026  
CORPORATE SAMPLE MENU

# Evening Entertaining

A curated selection of grazing, passed canapés.

## GRAZING TABLE

**Sourdough Bread, Crackers, Oat Crisps**  
and assorted accompaniments

**Nice Butter**  
flaky salt

**Coco blanco hummus**  
chilli crunch

**World Class Mixed Cheese & Charcuterie**  
preserves, seasonal fruit

## PASSED CANAPÉS

**Burrata Skewer** Veg  
grilled peach, sumac

**Empanada** Veg  
Sweet potato, oaxaca cheese, salsa macha

**Tuna Cru** G  
sesame snap, charred scallion aioli,  
nori crunch

**Popcorn Chicken Skewer**  
27 spice, famous ranch

**Spring Roll** D  
smoked pork belly, grilled corn





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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

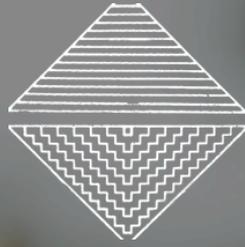
local and specialty beers, wines, ciders  
alongside bar-rail cocktails

#### ADD-ON

### Cocktail Bar

full cocktail experience offering classics plus  
2 signature cocktails





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## CONTACT US

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