

Collage

Curated Culinary Experiences

CORPORATE SAMPLE MENUS 2026



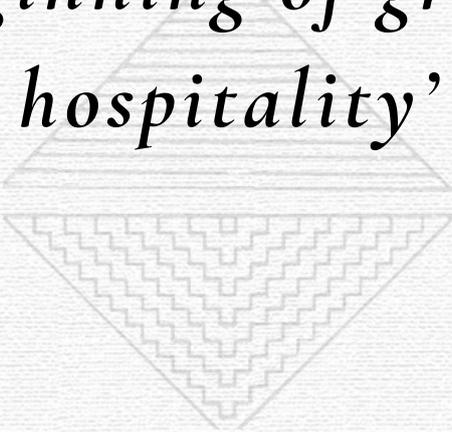
THE COLLAGE STORY

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.



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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

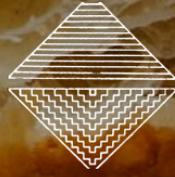
Steel Cut Oats

miso caramel, almond cream

Legit Fruit Salad

assorted seasonal selection, fresh herbs





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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)



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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

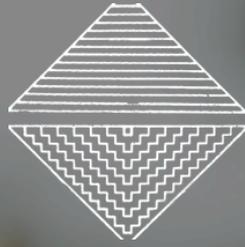
local and specialty beers, wines, ciders
alongside bar-rail cocktails

ADD-ON

Cocktail Bar

full cocktail experience offering classics plus
2 signature cocktails





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CONTACT US

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