

# Collage

Curated Culinary Experiences

WEDDING SAMPLE MENUS 2026



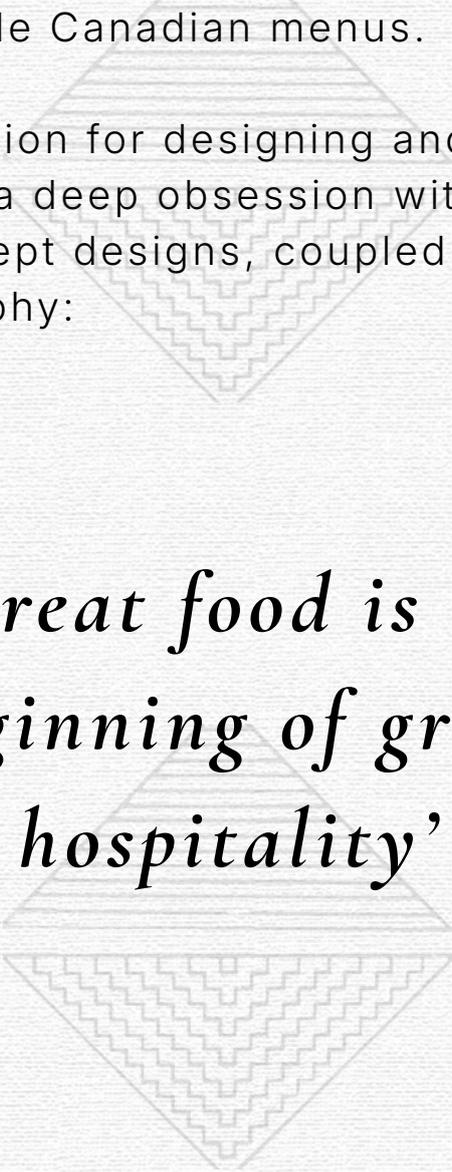
## THE COLLAGE STORY

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

## WEDDING EXPERIENCE

Your wedding isn't a template and neither is our approach. Collage Culinary designs bespoke wedding experiences that reflect your story, your guests, and the atmosphere you want to create. This booklet is an invitation into our process: thoughtful menus, refined execution, and the flexibility to make it all feel effortless on your special day.

### **Bespoke by design.**

Planning an elegant black-tie reception? An intimate family dinner, or a modern celebration that breaks tradition? Whatever your vision, we build a menu that matches your taste, your cultural influences, your pacing, and the kind of "wow" your guests won't soon forget.

### **Versatility across the GTA.**

Ballrooms, private estates, outdoor tents, lofts, galleries, vineyards, we love adapting seamlessly to venues and locations across the Greater Toronto Area. We're used to the realities of different spaces, timelines, vendor teams, and service requirements, and we plan accordingly so the experience feels cohesive wherever you celebrate.

## 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.



## 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

WEDDING SAMPLE MENU  
COCKTAIL RECEPTION

## LEGEND

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COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

# Cocktail Reception

A curated selection of grazing, passed canapés, and optional chef-attended bites.

## 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 V+  
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





# Collage

CULINARY

WEDDING SAMPLE MENU  
HOT STATIONS & HOT SANDWICHES



## LEGEND

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COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

# Hot Sandwiches

A cocktail-forward menu with grazing and passed canapés, plus chef-attended hot stations.

## GRAZING TABLE

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

**Nice Butter**  
flaky salt

**Coco blanco hummus**  
chilli crunch

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

## PASSED CANAPÉS

**Burrata Skewer** Veg V+  
grilled peach, sumac

**Empanada** Veg V+  
sweet potato, oaxaca cheese, salsa macha

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

**Lamb Kofta Skewer** G D  
blackened pepper sauce, herbs

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

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



COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

## HOT STATION

HOT SANDWICHES

### **Papo Secos (Crusty Portuguese Rolls)**

with choice of 2:

### **24 Roast Pork Shoulder (sliced to order)**

mustard, ale, korean chilli

### **Smoked Japanese Eggplant**

miso/maple glaze with:  
salsa verde (italian style)  
fried onions  
preserved lemon aioli  
assorted pickles

## SALADS

### **Orzo Salad**

chimichurri, onion confit, olive

### **Caesar Salad**

hand-torn croutons, parm, bocconcini

## DESSERT

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



COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

# Hot Stations

Cocktail reception followed by a **hot-station/buffet dinner** and dessert.

FULL SERVICE OR DROP-OFF

## 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

**Brioche**    
wild mushroom mousse, feta, tarragon

**Gyoza Panzerotti**   
marinara, Stracciatella, herbs

**Octopus Skewer**    
grilled octopus, mole-glaze, corn nuts

**Lamb Kofta Skewer**    
blackened pepper sauce, herbs

**Empanada**  
chopped short ribs, ancho glaze, sweet onions



COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

## HOT STATIONS DINNER

### Taco's:

Ontario Corn Tortillas from Maizal   
with

### Campenchano

briskett, smoked then braised and

### Grilled Wild Mushrooms

with

Salsa Roja, Salsa Verde, Creme Fraiche, Queso  
Fresco, Chimmichurri, Lime.

## SALADS

### Orzo Salad

chimichurri, onion confit, olive

### Caesar Salad

hand-torn croutons, parm, boccarone

## DESSERT

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





# Collage

CULINARY

WEDDING SAMPLE MENU  
DINNER CELEBRATION  
CLASSIC BUFFET



## LEGEND

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COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

# Classic Buffet

Cocktail reception followed by raw bar,  
**classic buffet dinner**, dessert and late night  
snacks.

FULL SERVICE

## 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

**Brioche**    
wild mushroom mousse, feta, tarragon

**Gyoza Panzerotti**   
marinara, Stracciatella, herbs

**Octopus Skewer**    
grilled octopus, mole-glaze, corn nuts

**Lamb Kofta Skewer**    
blackened pepper sauce, herbs

**Empanada**  
chopped short ribs, ancho glaze, sweet onions



COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

## RAW BAR

### Oyster Selection

aged cider mignonette, citrus, hot sauce selection

## CLASSIC BUFFET SERVICE

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

### Prime Rib Roast +++

sauce au poivre, pickled onions

## DESSERT

### Petite Four

Chocolate Truffles

Buckwheat Financier

Pistachio Nougat

Blackcurrent Pastilles



COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

## LATE NIGHT SNACKS

### Fried Chicken

27 spice, famous ranch

### Quesadilla Veg

shitake mushrooms, oaxaca cheese, fried  
onions, salsa verde

### Loaded Totopos Veg

arena cheese, queso fresco, pickled onions,  
chimichurri



COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

# Dinner Celebration

Cocktail reception to start, followed by a **family style** dinner, dessert and late night snacks.

FULL SERVICE

## 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

ADD ON PINCHOS

**Gilda**  
pickled pepper, green olive, white anchovy

**Bococini skewer**  
gooseberry, basil

## PASSED CANAPÉS

**Samosa**   
yellow curry, triple-roast potatoes (mashed),  
charred Spanish onions

**Shrimp Tostado**    
salsa macha, guacamole, sweet peppers,  
salted lime



COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

## PASSED CANAPÉS CONT'D

### Popcorn Chicken Skewer

27 spice, famous ranch

### Lamb Kofta Skewer

blackened pepper sauce, herbs

### Smoked Boneless Short Rib

demi-glaze, maple, chive

## 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.

## FAMILY STYLE

SALAD

### Wedge Salad

iceberg, famous ranch, young spicy  
vegetables

VEGETABLES

### Chinese Broccoli

preserved lemon vinaigrette, dark soy sauce

STARCHES

### Triple Roast Potatoes

paprika, lemon



COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

## FAMILY STYLE CONT'D

PROTEINS

**Roast Black Cod** D

miso, yuzu, scallion oil

**Duck Confit +++** G G

orange/maple gastrique, thyme

## DESSERT

FAMILY STYLE

**Tiramisu**

good marsala wine

## LATE NIGHT SNACKS

**Fried Chicken**

27 spice, famous ranch

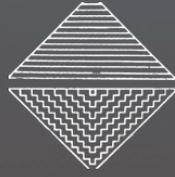
**Macaroni and Four Cheese** Veg

garlic, valentina's

**Butter Crust Pan Pizza** Veg

good mozzarella, marinara sauce





# Collage

CULINARY

WEDDING SAMPLE MENU

FULL EXPERIENCE



COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

# Full Experience

Cocktail reception followed by raw bar,  
seated **plated dinner**, dessert and late night  
snacks.

FULL SERVICE

## 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

ADD ON PINCHOS

**Gilda**  
pickled pepper, green olive, white anchovy

**Bococini skewer**  
gooseberry, basil, etc

## PASSED CANAPÉS

**Samosa**   
yellow curry, triple-roast potatoes (mashed),  
charred Spanish onions

**Shrimp Tostado**    
salsa macha, guacamole, sweet peppers,  
salted lime



COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

## PASSED CANAPÉS CONT'D

### 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

## 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.

## PLATED DINNER

SEATED DINNER MENU

FIRST COURSE

### Hand Roll Cavatteli Veg

preserves chanterelles, gremolata

SECOND COURSE

### Chinese Broccoli

preserved lemon vinaigrette, dark soy sauce

MAIN

### Chicken Adobo G

wild mushrooms, ontario corn polenta



COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

## DESSERT

**New York Cheesecake**  
preserved blueberries

## LATE NIGHT SNACKS

**Fried Chicken**  
27 spice, famous ranch

**Macaroni and Four Cheese** Veg  
garlic, valentina's

**Butter Crust Pan Pizza** Veg  
good mozzarella, marinara sauce





# Collage

CULINARY

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



COLLAGE CULINARY 2026

# Beverages

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

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## BAR PACKAGE

### Curated Selection

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

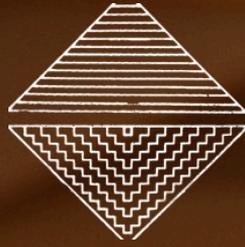
### ADD-ON

#### Cocktail Bar

full cocktail experience offering classics plus  
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# Collage

CULINARY

## CONTACT US

[connect@collageculinary.com](mailto:connect@collageculinary.com)

[www.collageculinary.com](http://www.collageculinary.com)

[f](#) [@](#) collageculinary

