

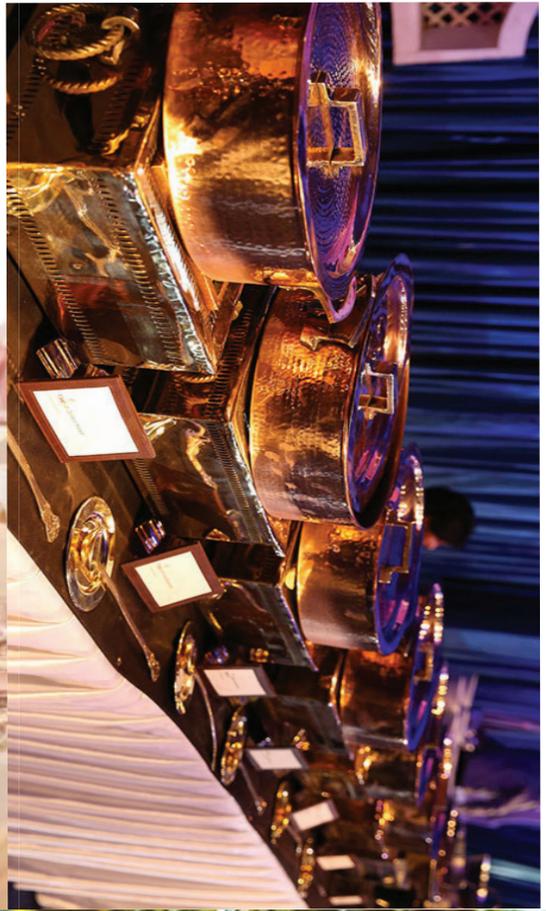


OUR STORY

At JamlCan, we believe that one's love for life is inseparable from one's enjoyment of food. We hope to inspire this same feeling in every guest we cook for. Founded in 2013, JamlCan is a full-service catering and event planning company that offers interactive and personalized culinary experiences.

From intimate private cooking classes and multi-course tasting menus to large-scale corporate affairs and weddings, JamlCan's mission is to serve the finest food and create engaging atmospheres in which moments are shared and relationships flourish.

JamlCan's growing team of chefs, planners, and service staff are eager to take on events of all sizes, from romantic two person dinners to 600 person galas. In partnership with industry professionals, the JamlCan team works collaboratively to ensure the unique requirements of every event are executed with care and attention. Jamaican offers a full service event planning and catering experience. From custom menu development to venue placement, décor recommendations to mixology and sommelier services.





JAMICAN

The quality you can taste

KHIMAR MORGAN

KHIMAR MORGAN, CHEF AND EXECUTIVE CHEIF, FOUNDER **JamICan**

Khimar attended George Brown College where he completed an advance diploma in Community Work & York University where he completed his undergraduate degrees in Social Work, Accounting & Finance followed by his masters in Neurological Psychology, where he graduated with honours. All his life Khimar's had a passion for cooking and then started to cook for family at annual functions and various other private and public occasions. Driven by this passion, Khimar founded JamICan in 2013. With an initial focus on private chef teaching services, where he teaches youths to cook. In the past 2 years, the company has quickly grown into an Incorporation, employing many by means of casual contracts (event staff). While satisfying thousands of clients. With a current focus on full-service event management and catering, Khimar's passion for offering top quality interactive and personalized culinary experiences is at the core of JamIcan's values.

Our Philosophy

Quality and taste are top priorities for our chefs. Menus are constantly evolving as we play on the tastes of the seasons, drawing inspiration from global trends and the collaborative input of our clients. Let us be the silent partner that bears the burden of making sure the pieces fit flawlessly together, while you remain the star of your story, enjoying every moment. Our team of experienced event planners are ready to coordinate every detail of your event, whether it be a wedding, corporate event or private party.

From custom menu development to venue placement, décor recommendations to mixology and sommelier services... we aim to create an atmosphere of genuine hospitality so our clients and their guests can truly experience every moment. It's no secret that the success of an event depends on many details simultaneously working together. Along with industry partners, the JamIcan event planning and catering teams work collaboratively to ensure the unique requirements of every event are executed with care and attention.

WEDDING OFFERINGS

JamICan IS now being RECOGNIZED AS A TOP TORONTO WEDDING CATERER AND PLANNING TEAM. WHETHER YOUR WEDDING IS LARGE OR SMALL, FORMAL OR CASUAL, INDOOR OR OUTDOOR, WITHIN THE GTA OR ABROAD - THE JAMICAN TEAM WILL DELIVER AN UNFORGETTABLE EXPERIENCE ON SUCH A SPECIAL DAY.

JamIcan's stellar team of event planners are available to help with planning and event design, whether you're looking for day-of coordination, month of, or a full-service wedding planning package. From cocktail-style weddings to multi-course tasting menus, JamIcan's mission is to serve the finest food while creating engaging atmospheres in which the most special of moments are shared. JamIcan maintains strong relationships with venues across Toronto and are proud to partner with many of the top venues in our city. Reach out to one of our wedding planners to get the guidance you need to pick the perfect venue for your needs and preferences. From the venue, to the food, to the flowers, to the rentals, JamIcan's wedding planners can help manage every detail of your special day. It will go off without a hitch and you and your guests will remember a flawless event for a lifetime.





**OUR WEDDING PLANNERS PROVIDE A
VARIETY OF SERVICES THAT INCLUDE,
BUT ARE NOT LIMITED TO:**

EVENT RENTALS

FURNITURE RENTALS

CHAIR & LINEN RENTALS

TABLESCAPE DESIGN

FLOORPLAN DESIGN

EVENT SCHEDULING & MANAGEMENT

EVENT LOGISTICS

**SPECIAL PARTY RENTALS (FOOD TRUCKS,
HOT DOG CART, BOUNCY CASTLE)**

EVENT ENTERTAINMENT

LIGHTING & SOUND PRODUCTION

WINE & COCKTAIL PAIRINGS

CUSTOM MENU PLANNING





CORPORATE EVENTS

CORPORATE EVENTS

Our dedication to professionalism, quality, flexibility and client satisfaction is at the core of our success and thus the success of our client experiences. Corporate catering menus are custom-created to ensure each of our clients is presented with a distinct, personalized and high-end experience made with only the freshest and highest quality ingredients. Specific dietary needs are identified during the planning process to ensure every unique detail of your event exceeds satisfaction. Jamlcan's talented and experienced corporate event planners are readily available to answer questions and provide strategic guidance throughout the coordination process.

Jam!Can OFFERS THE PERFECT SOLUTIONS FOR YOUR NEXT CORPORATE PARTY, CELEBRATION, OR TEAM-BUILDING SESSION. EVENT IDEAS INCLUDE, BUT ARE NOT LIMITED TO:

**FESTIVE HOLIDAY PARTIES
ANNIVERSARY & MILESTONE
CELEBRATIONS**

CLIENT HOSTING LUNCHES, DINNERS &

COCKTAIL RECEPTIONS

NETWORKING EVENTS

PRODUCT LAUNCHES

OFFICE/STORE OPENINGS

PRODUCT SAMPLING & POP-UPS

SUMMER BBQ'S

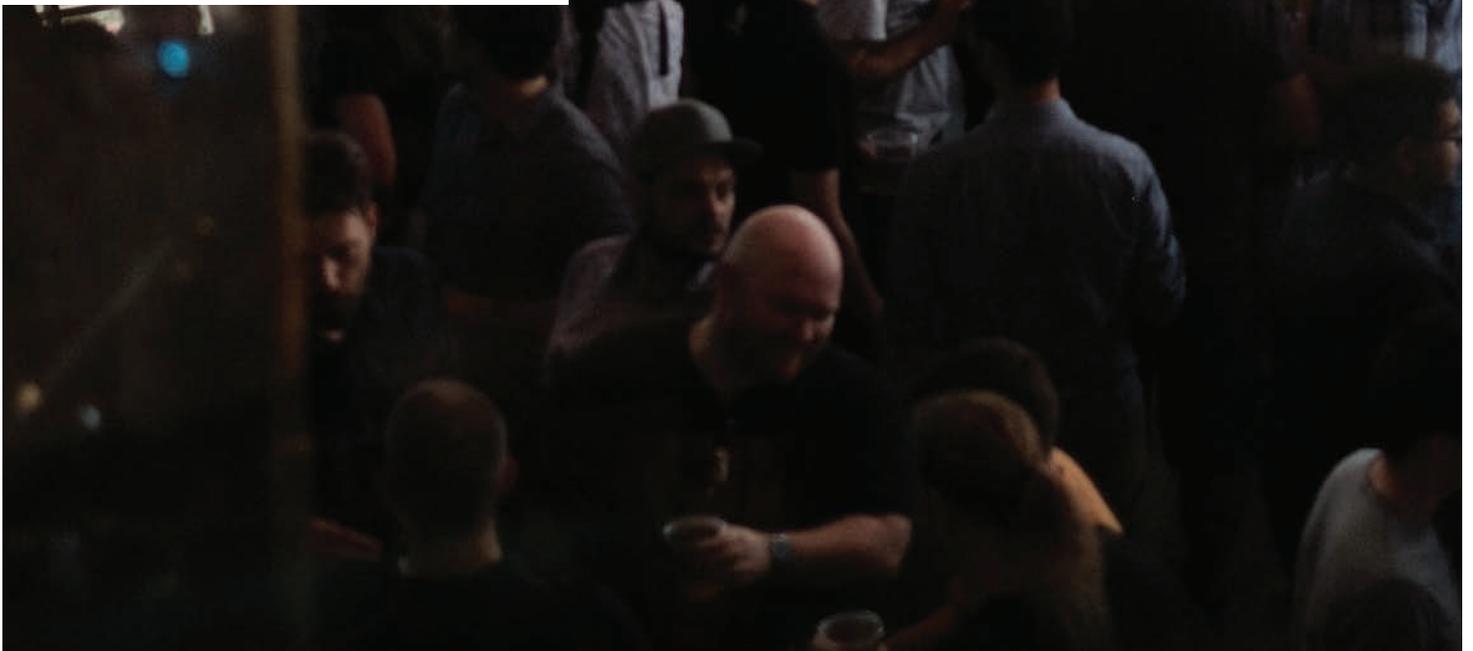
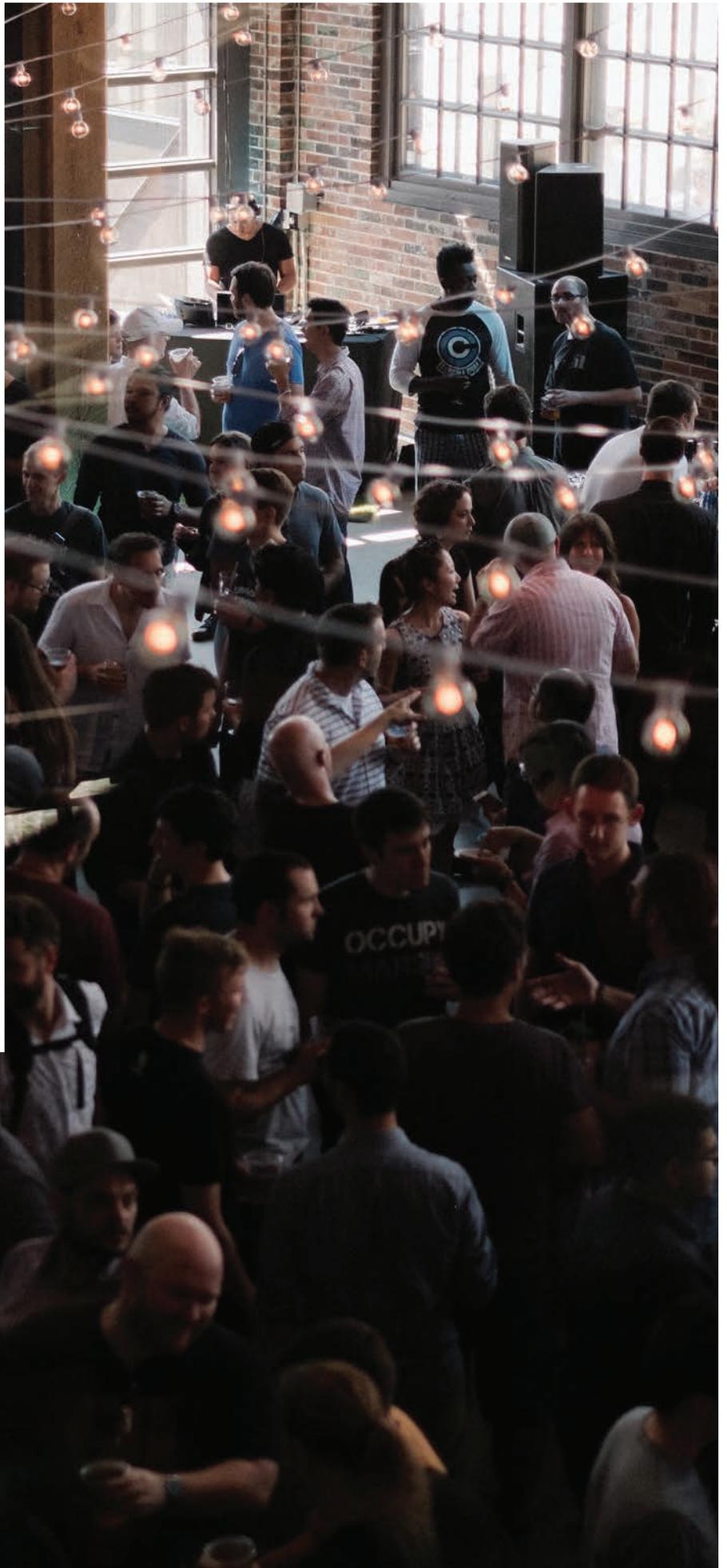
FUNDRAISERS & CHARITY GALAS

CONFERENCES & PANEL DISCUSSIONS

CORPORATE COOKING CLASSES

INTERACTIVE FOOD STATIONS

**THEMED PARTIES (HEROES & VILLAINS,
CARNIVAL, OKTOBERFEST, CASINO
ROYALE, HALLOWEEN, ETC)**





PRIVATE CATERING

THE Jamlcan TEAM IS A TOP CHOICE FOR PRIVATE EVENT CATERING IN TORONTO.

Enjoy restaurant caliber food, service and company without leaving the comfort of your home. Our clients collaborate with our chefs to create a customized gourmet menu, and work with our event planners to coordinate tablescapes design, rentals, décor, floral and staffing requirements to ensure a flawless and memorable experience.

Our Executive Chefs, CEO and our Board of Directors, pays close attention to the synergy between food and social connection. From intimate private cooking classes and multi-course tasting menus, cocktail parties and charity events, Jamlcan`s mission is to serve the finest food and create engaging atmospheres in which moments are shared and relationships flourish.

Jamlcan has a reputation for planning and catering Toronto private parties. While quality and taste are top priorities for the Jamlcan team, we believe that the success of an event depends on many details simultaneously working together. Our event planners are experienced and available to coordinate every detail of your special event.

**EVENT IDEAS INCLUDE,
BUT ARE NOT LIMITED TO:**

ENGAGEMENT PARTIES

BRIDAL SHOWER

BABY SHOWER

BAR/BAT MITZVAH

BIRTHDAY CELEBRATIONS

COTTAGE PARTIES

INTIMATE PRIVATE DINNERS

HOLIDAY PARTIES

ANNIVERSARY CELEBRATIONS

PRIVATE COOKING LESSONS

TASTING MENUS

FOOD & WINE PAIRINGS

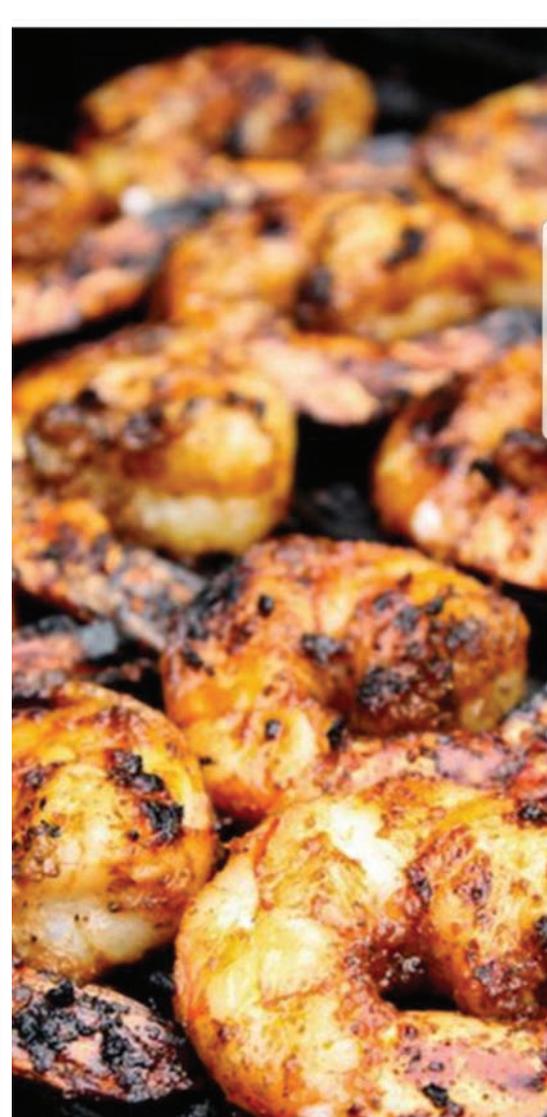


FLORAL & DÉCOR

One of our favourite things to do for clients is to arrange gorgeous event flowers! For us, it's about making sure that every single aspect of your event is perfect - and flowers done right create a gorgeous

ambiance. Specializing in florals ranging from accents, table centrepieces, full scale floral runners, bridal bouquets, baskets, wreaths and much more! Our events team also has extensive experience in event design including customized table settings, personalized stationary, calligraphy signage and anything else you can dream of to blow your guests away! Collaborate with our amazing event planners on creating the perfect setting for your special event.





STAFFING

At Jamlcan, we believe in a collaborative, team-focused approach to execution, planning, innovation and support. We feel our size allows us to communicate freely and openly, encouraging collaboration. We feel that this attribute, in combination with our dedication to a personalized and customized approach to our client relationships adds tremendous value to the client experience and overall success of the event. Since the creation of Jamlcan, we have developed a strong team of Event Managers, Bartenders and Wait Staff, all of whom are Smart Serve and Food Handler certified. Our whole team is committed to providing excellent service and has vast knowledge of our food.

When working with the Jamlcan team, you can count on our hands on, collaborative approach from planners, to chefs to event staff and designers to ensure that the unique requirements of any event are executed with care and attention, every step of the way.



BASIC PACKAGE

HOT AND COLD HORS DOUVRES

Fried Plantain
Cracker and cheese
Freshly cut fruits
Jerk Wings
Cod fish fritters
Cod fish fritters
Jamaican Spiced Potatoe wedges
Freshly cut vegetables with homemade dressing

BREAKFAST

Codfish Fritters
Scrambled Eggs
Regular Omelette
Fried Plantain
Blueberry Muffins
Ackee and Codfish
Fresly Cut Fruits
Bread Platter

SALADS

Tossed Salad
Bean Salad
JamIcan Signature Salad

SOUPS

JamIcan Signature Chicken Noodle Soup
Pumpkin Beef Corn Soup
JamIcan Signature Vegetable Soup

ENTREE MEATS & SEAFOOD

Jamaican Stewed Chicken
Fried Chicken
Jerk Chicken
Pot Roasted Beef
BBQ Chicken

ENTREE SIDES

Rice and Peas
Rice and Gungo
Plain Rice
Spanish Rice

VEGETERIAN MEALS

Assorted Curried Vegetables
Wild Rice with Curried Coconut Shrimp
Curried Chickpeas Carrots and Potatoes

DRINKS

Orange Juice
Pineapple Juice
Alcoholic and Non-Alcoholics
Beverages and other homemade Natural
Fruit and Vegetable Juices



Premium Package

Hot & Cold Hors d'oeuvres

Jerk shrimp
Peppered Shrimp
Freshly Cut Fruits
Grilled Vegetable Kebob
Baked Crispy cauliflower
Garlic lemon Butter Lobster Tail
Rum-Spiked Grilled Pineapple with Toasted coconut
Freshly cut vegetables with homemade dressing
JamIcan Jerked Salmon Tostadas with grilled
Pineapple Peach Coconut Salsa
Crispy Jerk Salmon with JamIcan Signature Mango
Basil Vinaigrette

Breakfast

Scrambled Eggs
Ackee and Codfish
Freshly Cut Fruits
Honey Glazed Bacon
The "Perfect" Omelette
Assortment of Muffins
Assorted Bread Basket
Callaloo and Cheddar Quiches
Baked Beans with Chicken sausages

Salads

Jerk chicken Salad
Jerk shrimp Salad
JamIcan Signature Mega Premium Salad

Soups

Conch Soup
Jamaican Fish Soup
Pumpkin Beef Soup
Jamaican Manish Water
Jami Ican Signature Vegetable Soup
JamIcan Gignature Chicken Noodle Soup

Entrees Meats & Seafood

Steamed Fish
Curried Goat
Roasted Fish
Curried Shrimp
Tandoori Oxtail
Escovitched Fish
Ackee & Codfish
Jamaican Stewed Oxtail
Honey Glazed BBQ Chicken
Honey & Garlic Salmon Maple Syrup Salmon

Entree sides

Rice & Peas
Plain Rice
Roasted potatoes
Garlic Baked potatoes
Roasted Asparagus
Caramelized Carrots
Bacon and Cheese infused Baked Potatoes
Caramelized Branzino
Smoked sweet potato puree, creamed wild
leeks, roasted cherry tomatoes,
Argentinian chimichurri, pea sprouts

Vegetarian Meals

Polenta Served with homemade salsa
Wild rice in coconut reduction with
curried shrimp
Jerk Sweet Potato and Black Bean Curry
JamIcan Signature Spicy Sweet Potato
curry
Callaloo Fried rice



Drinks

Sorrel Drink

Carrot Juice

Pineapple Juice

June Plum Juice (seasonal)

Bottled Alcoholic and Non-Alcoholic

Beverages

and other homemade Natural Fruit and

Vegetable Juices

Snacks

Crackers and Cheese

Fruit Medley

Vegetable Medley

Homemade chocolate chip cookies

Baked Sweet Potato Chip





DELUXE PACKAGE

Hot & Cold Hors d'oeuvres

BBQ Wings
Mini Sliders
Jerk shrimp
Freshly Cut Fruits
Rainbow Sandwiches
Tiger Coconut Shrimp
Smoked Salmon & Cucumber
Baked Crispy cauliflower
XCold Cut Mini sandwiches
Freshly cut vegetables with homemade dressing
JamICan Jerked Salmon Tostadas with grilled
Pineapple Peach Coconut salsa

Breakfast

Yougurt
French Omelette
Oatmeal Packet
Bread Basket
Stewed Sausages with Sauted Vegetables
Ham and Cheese Omelette
Steamed Cabbage with Codfish
sherry reduction

Salads

Garden Salad
Green Salad JamICan Signature
"Gimi a bite" Salad
JamICan Signature Premium Salad

Soups

Chicken Soup
Corn Chicken soup
JamICan Signature Vegetable Soup
JamICan Signature Chicken Noodle Soup

Entrees Meats & Seafood

Stewed Oxtail
Escovitched Fish
Jamaican Stewed Chicken
Jerk chicken
Jerk Fish
Curried Goat
Curried Shrimp

ENTREE SIDES

Vegetable Rice
Jamaican Seasoned Riced
Wild Rice
Roasted Cheese Infused Potatoes
Steam String beans and Carrots

Vegetarian Dishes

Assorted Curried Vegetables
Wild Rice with Curried Coconut Shrimp
Curried Chickpeas Carrots and Potatoes

Drinks Hot and Cold

Coffee
Hot chocolate
Tea
Carrot
Pineapple
Bottled Alcoholic and Non-Alcoholics
Beverages and other homemade
Natural Fruit and Vegetable Juices

