

CATERING MENU



THEMED LUNCH

ASIAN-STYLE LUNCH \$23.50 PP

SELECT ONE:

- Sweet and Sour Chicken (Halal) Stir Fry
- Orange Ginger Pork Stir Fry
- Teriyaki Steak Stir Fry
- Vegetable Stir Fry

ALL CHOICES COME WITH:

- Vegetable spring rolls with plum sauce
- Asian mixed green salad
- Vegetable Stir Fried Rice
- Pineapple Coconut Squares
- Coffee, Tea, and Iced Water

MEXICAN STYLE LUNCH \$23.50 PP

SELECT ONE:

- CHICKEN FAJITAS: Seasoned Chicken sautéed peppers and onion with soft shell tacos
- BEEF FAJITAS: Seasoned Beef sautéed peppers and onion with soft shell tacos
- VEGAN PLANT-BASED TACOS: Seasoned Plant-Based Beef sautéed peppers and onion with soft shell tacos

ALL CHOICES COME WITH:

- Mexican Style Rice Black Bean Salad
- Chocolate Pastries
- Lime Sour Cream
- Chunky Guacamole
- Pico De Gallo
- Coffee, Tea, and Iced Water

AFRO/ CARIBBEAN STYLE LUNCH \$23.50 PP

SELECT ONE:

- Rastafarian Ital Stew (Vegetarian)
- Caribbean Jerk Chicken "Skewers"
- Escovitch Basa
- Curry Beef

ALL CHOICES COME WITH:

- Salad: Coleslaw, Kachumbari
- Side Dish: Jollof Rice, Chapati
- Dessert: Rum Cake
- Coffee, Tea and Iced Water

INDIAN/ PAKISTANI CUISINE \$23.50 PP

SELECT ONE:

- Butter Chicken
- Karahi Chicken
- Chana Masala (Vegetarian)
- Chicken Biryani with Raita Sauce
- Dal Makhani with Basmati Rice (Vegetarian)

ALL CHOICES COME WITH:

- Aloo Chaat/ Samosa
- Garlic Naan
- Kachumber Salad, Assorted Chutneys
- A Selection of Indian Sweets
- Coffee, Tea, and Iced Water

MEDITERRANEAN STYLE LUNCH \$23.50 PP

SELECT ONE:

- Chicken Souvlaki with Tzatziki Sauce
- Pork Souvlaki with Tzatziki Sauce
- Falafel with Pita with Tzatziki Sauce

ALL CHOICES COME WITH:

- Green Salad
- Fatoush Salad
- Antipasto Platter
- Mediterranean yellow rice / Potatoes

CHOOSE EITHER/ HALF & HALF:

- Baklava
- Fresh Fruit Salad
- Coffee, Tea, and Iced Water

THE FRESH START

CLASSIC BREAKFAST \$15.29 PP

Farm-fresh scrambled eggs, crispy double-smoked bacon, home fries, mini croissants, and fresh fruit platter. Freshly brewed coffee, assorted teas, chilled orange juice, and iced water.

EXPRESS CONTINENTAL BREAKFAST \$11.99 PP

Assortment of morning mini muffins and mini pastries, chef choice bagels (Everything bagel, Sesame bagel, Plain bagel, Multi-grain bagel, Cinnamon bagel) served with variety of jams, butter and cream cheese. Freshly brewed coffee, assorted teas, chilled orange juice and iced water.

PANCAKE BREAKFAST \$14.75 PP

Fresh Buttermilk pancakes and syrup served with double smoked crispy bacon and fresh seasonal fruit compote. Freshly brewed coffee, assorted teas, chilled orange juice and iced water.

BREAKFAST FLAN \$10.49 PP

Breakfast flan of your choice (feta & spinach, potato & cheddar, sausage & cheddar). Served with fresh fruit cup and iced water.

BREAKFAST BURRITO \$13.49 PP

Breakfast burrito with your choice of filling (fluffy scrambled eggs, hashbrown, bacon, cheddar cheese, green onion, salsa & sour cream) with salsa. Freshly brewed coffee, assorted teas, chilled orange juice and iced water.

HEALTHWISE BREAKFAST BAR \$16.79 PP

Create your own Parfait bar with low fat yogurt, granola (contains nuts), dried fruits, fresh berries, seeds and/or nuts. Selection of fruit and fiber sliced loaves. Freshly brewed coffee, assorted teas, chilled orange juice and iced water

DRIVE-THRU CLASSIC BREAKFAST MUFFIN \$10.59 PP

Choose your classic muffin: egg, cheddar & ham; bacon & egg, feta & UTM spinach; egg, Cheddar & sausage; smoked salmon, dill & goat cheese; black forest ham, bell peppers & sweet onion. Served with a fresh fruit cup or hashbrown and iced water.

ENGLISH MUFFIN/BISCUIT/WRAP/PITA/ FRIED BANNOCK (CHOOSE ONE BREAD & 3 FILLINGS) \$12.49 PP

Sandwich toasted with your choice of filling: feta & UTM spinach; Indigenous style, maple glazed Gravlox; Sumac butter; wild dill; fried egg; vegan cheese; bell pepper. Served with home fries. Freshly brewed coffee, assorted teas, chilled orange juice and iced water.

BAGEL AND LOX \$15.95 PP

An assortment of fresh bagels served with cream cheese, smoked salmon, capers and red onions. Freshly brewed coffee, assorted teas, chilled orange juice and iced water.



THE FRESH START



VEGAN & CRUELTY FREE BAKERY ITEMS \$2.99 PP

Choose between Vegan Muffin and Vegan Cookies (\$2.99 each)

SAVORY EGG BITES \$12.49 PP

Your choice of Savory egg bites (Bacon , cheddar and green onion; or Red pepper, feta and spinach) (2 per person) and home fries. Freshly brewed coffee, assorted teas, chilled orange juice and iced water.

FULL BREAKFAST BOX \$13.49 PP

Farm fresh scrambled eggs, crisp bacon, farmer's sausage and signature home fried potatoes. Served with artisan breads, butter & preserves, chilled assorted juice, bottled water, coffee & tea.

PLANT FORWARD TOFU WRAP \$12.49 PP

Scrambled organic tofu, house-made salsa, cumin scented black beans & avocado. Served with fresh fruit cup or hash brown and iced water.

QUINOA POWER BREAKFAST BOWL \$9.59 PP

Tri colour quinoa tossed with cinnamon and oatmilk, pressed banana and maple syrup topped with an assortment of seasonal berries and a house-roasted nut blend with fresh UTM honey.

AVOCADO FOCCACIA \$8.00 PP

House baked focaccia, sliced avocado, heirloom tomato, Bermuda onion. Iced water. Add egg for \$3.

SWEET BANNOCK BITES \$6.99 PP

Fried Bannock, cinnamon sugar, local maple syrup, garnished with seasonal fresh berries.

OVERNIGHT OATS \$4.99 EA

- Pina colada
- PB & J
- Banana bread
- Carrot cake
- Strawberry protein
- Spiced pear

CHIA PUDDING CUP \$4.99 EA

- Blueberry
- Chocolate banana
- Apple & oats
- Coconut

THE FRESH START



VEGAN & CRUELTY FREE BAKERY ITEMS \$0.00 PP

Choose between Vegan Muffin and Vegan Cookies (\$2.99 each)

SAVORY EGG BITES \$12.49 PP

Your choice of Savory egg bites (Bacon , cheddar and green onion; or Red pepper, feta and spinach) (2 per person) and home fries. Freshly brewed coffee, assorted teas, chilled orange juice and iced water.

FULL BREAKFAST BOX \$13.49 PP

Farm fresh scrambled eggs, crisp bacon, farmer's sausage and signature home fried potatoes. Served with artisan breads, butter & preserves, chilled assorted juice, bottled water, coffee & tea.

PLANT FORWARD TOFU WRAP \$12.49 PP

Scrambled organic tofu, house-made salsa, cumin scented black beans & avocado. Served with fresh fruit cup or hash brown and iced water.

QUINOA POWER BREAKFAST BOWL \$9.59 PP

Tri colour quinoa tossed with cinnamon and oatmilk, pressed banana and maple syrup topped with an assortment of seasonal berries and a house-roasted nut blend with fresh UTM honey.

AVOCADO FOCCACIA \$8.00 PP

House baked focaccia, sliced avocado, heirloom tomato, Bermuda onion. Iced water. Add egg for \$3.

SWEET BANNOCK BITES \$6.99 PP

Fried Bannock, cinnamon sugar, local maple syrup, garnished with seasonal fresh berries.

CHIA PUDDING CUP \$4.99 EA

- Blueberry
- Chocolate banana
- Apple & oats
- Coconut

ARTISAN SANDWICH BOARD

In House Deli Created Sandwich Selections presented on a variety of fresh Artisan breads and buns. Minimum of 5 per flavour.
(Replace regular bread/wrap with gluten free bread/wrap (\$1.50) or regular cheese with dairy free cheese(\$0.50)- per sandwich)



ROASTED CHICKEN CLUB \$10.00 PP

Roasted chicken breast, crisp bacon, provolone cheese, fresh lettuce & tomato, roasted garlic mayonnaise. Served on a ciabatta bun.

ROASTED CHICKEN, HAVARTI & PEPPERS (HALAL) \$10.00 PP

Roasted chicken breast (Halal), Havarti cheese, roasted red peppers with chipotle aioli. Served on multigrain bread.

GRILLED SEASONAL VEGETABLES (VEGAN) \$10.00 PP

Grilled seasonal vegetables with vegan pesto mayo and vegan cheese in a wrap.

ROAST BEEF, MUSHROOM & BRIE \$10.00 PP

In-house roasted beef sirloin, sautéed mushrooms, brie cheese & horseradish mayo. Served on a sourdough bun.

TURKEY BLT SANDWICH \$10.00 PP

In-house roast turkey with grainy mustard. Served on a ciabatta bun.

CHARRED MAPLE CHIPOTLE TOFU CIABATTA (VEGETARIAN) \$10.00 PP

Maple chipotle-glazed tofu, shaved red onion, roasted red pepper, shredded lettuce. Served on a rosemary ciabatta.

BALSAMIC GLAZED & ROASTED MARKET VEGGIE HOAGIE SANDWICH (VEGETARIAN) \$10.00 PP

Roasted market vegetables, balsamic glaze, Swiss cheese, baby spinach, lettuce & pesto. Served on a hoagie roll.

INDIGENOUS INSPIRED SMOKED SALMON, ARUGULA & FRESH TOMATOES WRAP \$10.00 PP

Salmon Gravlox, watercress, wild leek, cranberry aioli in a wrap.

SMOKED TURKEY SANDWICH \$10.00 PP

Smoked turkey with Monterey Jack cheese. Served on focaccia bread.

ROAST BEEF SANDWICH \$10.00 PP

In-house roast beef, horseradish mayo, lettuce, and tomato. Served on ciabatta or focaccia bread.

ARTISAN SANDWICH BOARD

In House Deli Created Sandwich Selections presented on a variety of fresh Artisan breads and buns. Minimum of 5 per flavour. (Replace regular bread/wrap with gluten free bread/wrap (\$1.50) or regular cheese with dairy free cheese(\$0.50)- per sandwich)

ROASTED CHICKEN SANDWICH (HALAL) \$10.00 PP

Roasted chicken breast (Halal) with portobello mushroom and tomato jam. Served on a ciabatta or focaccia bread.

EGG SALAD SANDWICH \$9.00 PP

TUNA SALAD SANDWICH/ WRAP \$9.00 PP

GOURMET WRAPS \$10 PP

Your platter will have a selection of seasonal and local fillings such as:

- **Vegetarian Gourmet Wrap-** Grilled vegetables, Hummus, Swiss Cheese, Spring Mix.
- **Gourmet Wrap-** Grilled Chicken (Halal), Chipotle Mayo, Tomato, Provolone Cheese, Spring Mix.
- **Gourmet Wrap-** Roast Beef, Horseradish Mayo, Roast Red Peppers, Spring Mix.
- **Gourmet Wrap-** Turkey, Cranberry Aioli, Swiss Cheese, Tomato, Spring Mix.
- **Vegan Gourmet Wrap-** Grilled Vegetables, Pesto, Spring Mix and Arugula.

WE PROCURE OUR TURKEY, BEEF, & PORK FROM LOCAL FARMS & ROAST THEM IN-HOUSE DAILY



SALADS

SOUTHWEST FIESTA SALAD (VEGETARIAN) \$6.00 PP

Iceberg lettuce, corn, black beans, tomato, shredded cheese served with a light cilantro cumin vinaigrette.

QUINOA AND KALE SALAD (VEGAN) \$6.00 PP

Turmeric and orange-infused quinoa, tomato, onion, cucumber, parsley, fresh mint, and white balsamic vinaigrette.

SPINACH AND ARUGULA (VEGETARIAN) \$6.00 PP

Roasted pear, grape tomatoes, and honey mustard dressing.

GOURMET MIXED GREEN (VEGAN) \$6.00 PP

Red onions, grape tomatoes, strawberries and white balsamic vinaigrette.

CLASSIC SALADS \$5.00 PP

- Classic Caesar Salad (Parmesan, Croutons, Caesar Dressing. Served without bacon. If required, request bacon on the side)
- Tossed Green Chef Salad
- Classic Greek Salad
- Creamy German Potato Salad
- Mediterranean Quinoa Salad
- Classic Coleslaw Vinaigrette
- Asian Noodle Salad
- Curried Couscous
- Sundried Tomato Pasta Salad
- Classic Mesclun Greens

PROTEIN ADD-ONS: 3 oz. portion

- Atlantic Salmon \$7.00 per portion
- Herbed Roasted Chicken Breast \$6.00 per portion
- Fajita Beef \$6.00 per portion
- Spiced Oven-Roasted Chickpeas \$4.50 per portion



PIZZA AND FLATBREADS

WE MAKE

OUR FLATBREADS

ON-SITE FROM

DOUGH BALLS

AND FRESH SAUCE



FLATBREAD (6" x 12", CUT INTO 2 HALVES)

PESTO CHICKEN FLATBREAD (HALAL) \$9.50 EA

Grilled chicken (Halal), goat cheese, sundried tomato, pesto sauce

MEDITERRANEAN FLATBREAD (VEGETARIAN) \$9.50 EA

Feta cheese, marinara sauce, kalamata olives, grilled red onions & baby arugula.

TANDOORI CHICKEN FLATBREAD (HALAL) \$9.50 EA

Tandoori marinated chicken thighs (Halal), red onion slivers, pickled carrot, sugar snap peas & seasonal greens.

ITALIANO FLATBREAD \$9.50 EA

Capicola, bocconcini cheese, grilled zucchini, roma tomato.

VEGAN FLATBREAD \$9.50 EA

Chef's Choice Toppings (Flatbread dough may contain Milk or Egg)

(ADD A UTM MIXED SALAD ON THE SIDE FOR JUST \$4 PER PERSON.)

16" PIZZA (CUT INTO 12 SLICES)

CLASSIC PIZZAS \$22.00 EA

- Cheese Pizza
- Pepperoni Pizza

DELUXE PIZZA FLAVORS \$24.00 EA

BBQ Chicken (Halal), Meat Lovers, Grilled Vegetable, Mediterranean, Butter Chicken (Halal), Tandoori Chicken, Smoked Salmon, Spicy Sausage, Roasted Garlic Chicken (Halal), Pepperoni Pizza (Halal), Garden Vegetable, Gluten-Free (Chefs Choice Toppings), Vegan (Chefs Choice Toppings).

(ADD A UTM MIXED SALAD ON THE SIDE FOR JUST \$4 PER PERSON.)



ENTREES



PENNE PASTA \$20.49 PP

Penne pasta with chicken (Halal) or vegetables in a sun-dried tomato cream sauce. Served with garlic bread, Caesar salad (Parmesan, Croutons, Caesar Dressing). Served without bacon. If required, request bacon on the side), rolls, and butter. Served with your choice of 2 sides, fresh-baked cookies or dessert squares, coffee, tea, and iced water.

GLUTEN-FREE PASTA \$22.59PP

Gluten-free pasta mixed with chicken and julienne vegetables in a light tomato sauce. Served with a mixed green salad with house vinaigrette. Sliced seasonal fresh fruit. Served with your choice of 2 sides, fresh-baked cookies, or dessert squares, coffee, tea, and iced water.

THREE SISTERS BISONPIE \$24.59 PP

Hearty bison chili layered with charred hominy corn, mixed beans, and a squash potato crust. Served with your choice of 2 sides, fresh-baked cookies, or dessert squares, coffee, tea, and iced water.

STUFFED PORTOBELLO MUSHROOMS \$24.59 PP

Portobello mushrooms stuffed with quinoa, sundried tomatoes, and bell peppers. Served with your choice of 2 sides, fresh-baked cookies, or dessert squares, coffee, tea, and iced water.

ITALIAN BAKED MEAT LASAGNA \$24.59 PP

Layered with lasagna noodles, seasoned beef, mozzarella, and parmesan cheese in a light tomato sauce. Served with garlic bread, your choice of 2 sides, fresh-baked cookies, or dessert squares, coffee, tea, and iced water. Please place your order in increments of 9.

ITALIAN BAKED VEGETARIAN LASAGNA \$24.59 PP

Layered lasagna noodles with mozzarella and parmesan cheeses in a light tomato sauce. Served with garlic bread, your choice of 2 sides, fresh-baked cookies, or dessert squares, coffee, tea, and iced water. Please place your order in increments of 9.

NATURE'S GARDEN RATATOUILLE \$24.59

All the best mother nature has provided. Green and yellow squash, Aubergine, tri-color peppers, Bermuda onions in a sun-dried tomato pesto-infused marinara sauce. Served with your choice of 2 sides, fresh-baked cookies, or dessert squares, coffee, tea, and iced water.

BISON RAGOUT \$24.59

Bison stew, with charred corn, assorted beans, squash, wild mushrooms, and leeks served in a rich demi-glace with fry bread. Served with your choice of 2 sides, fresh-baked cookies, or dessert squares, coffee, tea, and iced water.

ENTREES

ONTARIO VEAL PARMESAN \$25.99 PP

Hand breaded veal schnitzel topped with fire roasted tomato sauce and mozzarella cheese. Served with garlic bread, your choice of 2 sides, fresh baked cookies or dessert squares, coffee, tea and iced water.

CHICKEN PARMESAN (HALAL) \$25.59 PP

Chicken parmesan (Halal) topped with fire roasted tomato sauce and mozzarella cheese. Served with garlic bread, your choice of 2 sides, fresh baked cookies or dessert squares, coffee, tea and iced water.

HERB ROASTED CHICKEN BREAST (HALAL) \$24.59 PP

Roasted 1/4 chicken breast (Halal) served with dinner roll with butter, your choice of 2 sides, fresh baked cookies or dessert squares, coffee, tea and iced water.

SPINACH AND RICOTTA CANNELLONI \$22.99 PP

Stuffed cannelloni shells in a primavera tomato cream sauce finished with parmesan. Served with garlic bread, your choice of 2 sides, fresh baked cookies or dessert squares, coffee, tea and iced water.

SUMAC & HONEY GLAZED ATLANTIC SALMON \$26.99 PP

Grilled atlantic salmon basted with soy, honey, chopped ginger and garlic, grilled and garnished with scallions. Served with dinner roll with butter, your choice of 2 sides, fresh baked cookies or dessert squares, coffee, tea and iced water.

SPINACH AND GOAT CHEESE-STUFFED CHICKEN BREAST (HALAL) \$26.99 PP

Spinach and goat cheese stuffed chicken breast with red pepper coulis and brown butter mashed potato. Served with dinner roll with butter, your choice of 2 sides, fresh baked cookies or dessert squares, coffee, tea and iced water.

CHOICE OF 2 SIDES

- **Caesar Salad** (*Vegan & Gluten Free on request*)
(Parmesan, Croutons, Caesar Dressing. Served without bacon. If required, request bacon on the side)
- **Marinated Grilled Vegetables** (*Vegan & Gluten Free*)
- **Mixed Greens** (*Vegan & Gluten Free*)
- **Roasted Seasonal Vegetables** (*Vegan & Gluten Free*)
- **Baby Arugula Salad** (*Vegan & Gluten Free*)
- **Minted New Potatoes** (*Vegan & Gluten Free*)
- **Steamed Seasonal Vegetables** (*Vegan & Gluten Free*)
- **Wild & White Rice Pilaf** (*Vegan & Gluten Free*)
- **Rosemary Potatoes** (*Vegan & Gluten Free*)
- **Spaghetti in Roasted Tomatoes** (*Vegan*)
- **Scalloped Potatoes**
- **Penne Pasta in Roasted Tomato Marinara** (*Vegan & Gluten Free on request*)

CHOICE OF DESSERT

- **Assorted Cookie Platter**
- **Assorted Dessert Square Platter**



ENTREES - VEGAN



VEGAN BRAISED MISO SWEET POTATOES AND OYSTER MUSHROOMS \$24.59 PP

With Asian Inspired Vegetables. Served with your choice of 2 sides, fresh baked cookies or dessert squares, coffee, tea and iced water.

VEGAN PLANT BASED CHICKEN AND CHIPOTLE ZUCCHINI ENCHILADAS \$24.59 PP

Topped with our southwest salsa and plant based cheese. Served with your choice of 2 sides, fresh baked cookies or dessert squares, coffee, tea and iced water.

VEGAN CAULIFLOWER PARMESAN (VEGAN) \$24.59 PP

Lightly breaded and topped with our in-house tomato sauce and plant based cheese. Served with your choice of 2 sides, fresh baked cookies or dessert squares, coffee, tea and iced water.

CHICKEN FRIED MUSHROOM STEAK (VEGAN & GLUTEN FREE) \$24.59 PP

A modern twist on a classic topped our plant based gravy. Served with your choice of 2 sides, fresh baked cookies or dessert squares, coffee, tea and iced water.

KOREAN BBQ GRILLED ORGANIC TOFU AND BABY BOK CHOY (VEGAN & GLUTEN FREE) \$24.59 PP

Served with your choice of 2 sides, fresh baked cookies or dessert squares, coffee, tea and iced water.

ETHIOPIAN INSPIRED BERBER-SPICED PLANT BASED CHICKEN (VEGAN & GLUTEN FREE) \$24.59 PP

With baby root vegetables. Served with your choice of 2 sides, fresh baked cookies or dessert squares, coffee, tea and iced water.

CHOICE OF 2 SIDES

- **Caesar Salad** *(Vegan & Gluten Free on request)*
(Parmesan, Croutons, Caesar Dressing. Served without bacon. If required, request bacon on the side)
- **Marinated Grilled Vegetables** *(Vegan & Gluten Free)*
- **Mixed Greens** *(Vegan & Gluten Free)*
- **Roasted Seasonal Vegetables** *(Vegan & Gluten Free)*
- **Baby Arugula Salad** *(Vegan & Gluten Free)*
- **Minted New Potatoes** *(Vegan & Gluten Free)*
- **Steamed Seasonal Vegetables** *(Vegan & Gluten Free)*
- **Wild & White Rice Pilaf** *(Vegan & Gluten Free)*
- **Rosemary Potatoes** *(Vegan & Gluten Free)*
- **Spaghetti in Roasted Tomatoes** *(Vegan)*
- **Scalloped Potatoes**
- **Penne Pasta in Roasted Tomato Marinara** *(Vegan & Gluten Free on request)*

BOXED LUNCH



Select from a variety of boxed lunches that include assorted potato chips or pretzels, whole fruit, a fresh baked cookie and bottled sparkling water. Replace regular bread/wrap with gluten-free bread/wrap (\$1.50) or regular cheese with dairy-free cheese (\$0.50) - per sandwich.

ALL IN BOX LUNCHES \$17.49 PP

Choose from our great sandwich selections, minimum order 5 per flavour. Includes choice of Assorted Potato Chips or Pretzels, Whole Fruit, a Fresh Baked Cookie and Bottled Sparkling Water.

- **Roast Turkey Club Ciabatta:** roast turkey, crisp bacon, cheddar cheese, tomato and green leaf lettuce, with Dijon mayo on a ciabatta roll (minimum 5) - per person.
- **Smoked Ham and Swiss on a Soft Pretzel Bun:** shaved smoked ham, swiss cheese, lettuce, and honey mustard on a soft pretzel bun (minimum 5) - per person.
- **Grilled Chicken (Halal) Caesar Wrap:** grilled chicken breast, crisp romaine, parmesan cheese and baked croutons wrapped in a tortilla with low-fat caesar dressing (minimum 5) - per person.
- **Roasted Vegetable Wrap:** zucchini, eggplant, carrot, peppers and onions in a sweet and savory balsamic dressing topped with cheddar cheese (minimum 5) - per person.
- **Hummus and Couscous Wrap:** hummus and couscous salad with baby greens, roasted peppers, red onion, cucumber and yogurt sauce wrapped in a tortilla (minimum 5) - per person.
- **Roast Beef Roll:** in house slow roasted beef, cheddar cheese, caramelized onions, arugula with horseradish mayo on a hoagie roll (minimum 5) - per person.

FLEX PEROGIE BOX \$17.49 PP

Choice of Perogie (Bacon & caramelized onion or sausage & sauerkraut or buffalo chicken or mushroom & green onion). Served with choice of side salads, dessert & sparkling water.

SOUPS, SANDWICH AND CHILIS

SEASONAL SOUP \$6.95 PP

Please contact the catering office for the choice of soup.

SEASONAL SOUP AND 1/2 SANDWICH \$12.50 PP

Daily Soup options: Please contact the catering office for the choice of soup, choice of up to three half sandwich varieties.

Choice of Sandwiches:

- Roast Chicken Club
- Halal Chicken, Havarti and Peppers Sandwich
- Grilled Seasonal Vegetable Wrap (*Vegan*)
- Roast Beef Mushroom and Brie Sandwich
- Turkey BLT Sandwich
- Charred Maple Chipotle Tofu Sandwich (*Vegetarian*)
- Balsamic Glazed and Roast Market Veggie Hoagie Sandwich (*Vegetarian*)

BISON CHILI \$8.95 PP

In-House prepared Bison Chili bursting with flavor. Served with Bannock.

VEGETABLE CHILI \$8.95 PP

Slow-cooked loaded vegetable chili. Served with Bannock.



SNACKS & TREATS

DESSERTS & SNACKS

LARGE SAMOSA WITH DATE-TAMARIND DIP (VEGAN) \$3.50

ASSORTED DANISH (APPLE CRUMBLE, HAM & CHEESE, MUSHROOM CHEDDAR, SPINACH FETA) \$4.50 EA

FRESHLY BAKED TRAIL MIX BAR \$3.09 EA

PARFAIT CUPS \$4.75 EA

INDIVIDUAL FRUIT TRAY WITH YOGURT DIP \$4.59 PP

INDIVIDUAL YOGURT \$1.99

FRUIT KEBOBS \$6.95 EA (MIN. 10)

FRUIT & BROWNIE KEBOBS \$6.95 EA (MIN. 10)

TEA BISCUITS \$2.59 EA

CHEF CHOICE BAGEL WITH CREAM CHEESE (EVERYTHING BAGEL, SESAME BAGEL, PLAIN BAGEL, MULTI GRAIN BAGEL, CINNAMON BAGEL) \$4.39 EA

CHEFS CHOICE BAGEL WITH BUTTER AND JAM (EVERYTHING BAGEL, SESAME BAGEL, PLAIN BAGEL, MULTI GRAIN BAGEL, CINNAMON BAGEL) \$4.39 EA

BREAD ROLLS AND BUTTER \$9.99 (MIN. 10 EA)

TIM HORTONS DONUTS (MIN. 12) \$19.99

TIM HORTONS MUFFINS (MIN. 12) \$24.99

TIM HORTONS TIMBITS (MIN. 10) \$3.99

TIM HORTONS TIMBITS (MIN. 20) \$6.99

TIM HORTONS TIMBITS (MIN. 50) \$12.99

INDIVIDUAL ICE CREAM BARS \$3.25

INDIVIDUAL POPCICLES \$1.25

PEANUT BUTTER COOKIES (VEGAN & GLUTEN FREE)- 2 EA \$2.99

VEGAN AND GLUTEN FREE MUFFIN \$2.99

WHOLE FRUIT \$1.49

WILD BLUEBERRY CHEESECAKE SQUARE (HALAL, VEGAN, DAIRY FREE, EGG FREE, CHOLESTROL FREE, REFINED SUGAR FREE, TRANS-FAT FREE, NON-GMO) \$6.99

CARROT CAKE SLICE/SQUARE (HALAL, VEGAN, DAIRY FREE, EGG FREE, CHOLESTROL FREE, REFINED SUGAR FREE, TRANS-FAT FREE, NON-GMO) \$6.99

CHOCOLATE CAKE SLICE/SQUARE (HALAL, VEGAN, DAIRY FREE, EGG FREE, CHOLESTROL FREE, REFINED SUGAR FREE, TRANS-FAT FREE, NON-GMO) \$6.99

MINI MUFFINS \$1.99 EA

MINI CROISSANT \$2.59 EA

MINI DANISH \$1.99 EA

CINNAMON ROLLS \$3.00 EA

ASSORTED FRUIT LOAF SLICES \$2.99 EA

MUFFINS FRESHLY BAKED \$2.99 EA



SNACKS & TREATS

INDIVIDUALLY WRAPPED SNACKS

BAG OF POPCORN \$1.79

BAG OF CHIPS \$2.59

CHOCOLATE BARS \$2.29

TRAIL MIX \$2.99

KIND BARS \$3.29

PITA AND HUMMUS DIP \$4.99

CUSTOM KETTLE CHIPS \$4.25 EA

Raging Cajun, Salt & Pepper, Smokie BBQ, Salt & Vinegar.

TORTILLA CHIPS AND SALSA \$4.95 EA

GLUTEN FREE SNACKS HALAL & KOSHER (INDIVIDUALLY PACKAGES)

A selection of Gluten Free Snacks

Gluten Free Caramel Pecan Bar - each \$4.95

Gluten Free Peanut Butter Brownie- each \$3.95

Gluten Free Peppermint Nanaimo Bar- each \$3.95

Gluten Free Walnut Brownie- each \$3.50

Gluten Free Chocolate Chip Cookie- each \$2.50

Gluten Free Caramel Almond Shortbread- each \$3.90

Gluten Free Almond Biscotti- each \$3.75

Gluten Free Chocolate Almond Biscotti- each \$3.95

Gluten Free Double Chocolate Brownie- each \$3.95

Gluten Free Oat Fudge Bar- each \$3.95

Gluten Free Vanilla Nanaimo Bar- each \$3.95

Gluten Free Chocolate Chewy Nut Bar- each \$3.95

NUT FREE SNACKS HALAL & KOSHER (INDIVIDUALLY PACKAGES)

A selection of Nut Free Snacks

S'mores Cookie- per piece \$2.55

Classic Coffee Cake Bites- per piece \$1.55

Chocolate Chip Cookie- per piece \$2.55

Double Chocolate Cookie Box- per piece \$2.55

Classic Whoopie Pie- per piece \$3.75

Oatmeal Raisin Cookie- per piece \$2.55

Apple Pie Square- per piece \$3.95

Organic Medjool Date Square- per piece \$3.95

Salted Caramel Chocolate Cookie- per piece \$3.95

Ginger Molasses Cookie- per piece \$3.95

FRUIT AND BROWNIES \$10.25 PP

Fresh fruit and brownie kebobs; Pitchers of Juice and Water; Fair Trade Coffee and Tea Service.

FRUIT AND PASTRY \$11.50 PP

Fresh fruit kebobs; Assorted Danish; Pitchers of Water; Fair Trade Coffee and Tea Service.

LATE MORNING REFRESHER \$11.00 PP

Seasonal Fruit Platter; Individual Yogurt; Gourmet Cookies; Pitchers of Water; Fair Trade Coffee and Tea Service.



SNACKS & TREATS

BAKERY BASKET \$12.00 PP

Fresh Baked Scones served with butter and preserves; Chef created coffee cakes; Oatmeal Cookies; Pitchers of Water; Fair Trade Coffee and Tea Service.

SNACK BREAK \$13.00 PP

Fruit and Cheese Kebobs; House made kettle chips; Dried Fruit and Nut Mix; Assorted Chocolate bars; Beverage Choice: Individual pop, or Juice or Pitchers of Water.

TEX MEX BREAK \$12.00 PP

Salsa and fresh made Guacamole with tortilla chips; Fresh vegetable platter

House made spinach and red pepper dips with pita points; Pitchers of water

DECADENT BREAK \$12.00 PP

- Chef made chocolate brownies
- Chocolate cookies
- Chocolate dipped strawberries
- Pitchers of water
- Fair trade coffee and tea service

BEVERAGES

PITCHER OF ICED TEA \$18.50

PITCHER OF LEMONADE \$18.50

PITCHER OF ORANGE JUICE \$18.50

BOTTLES SPARKLING WATER 330 ML \$2.69 EA

HOT CHOCOLATE (10 CUPS) EA \$29.99

HOT CHOCOLATE BAR (*Toppings: Marshmallows, Sprinkles, Chocolate Chips, Brownie Cubes, Caramel Sauce/Chocolate Sauce & Whipped Cream*) **(10 CUPS) EA \$29.99**

FAIR TRADE COFFEE - 10 CUPS \$29.99 EA

FAIR TRADE DECAF COFFEE - 10 CUPS \$29.99 EA

ASSORTED HERBAL TEA POT - 10 CUPS \$14.00 EA

INFUSED WATER PITCHERS (*CUCUMBER & LEMON; STRAWBERRY & LIME; CITRUS BURST-ORANGE, LEMON, LIME*) **\$6.55 EA**

ASSORTED JUICE - 300 ML BOTTLED JUICE \$2.69 EA

ASSORTED CANNED POP - 355 ML \$2.69 EA



PLATTERS

DESSERT PLATTER

Assortment of mini delights such as Brownies, Nanaimo squares, vanilla cake, mini tarts and fruit squares. For groups of 10 or more.

Small (serves up to 10) \$29.95 EA

Medium (serves up to 15) \$42.25 EA

Large (serves up to 25) \$72.25 EA

DESSERT PLATTER INDIVIDUAL \$2.99 PP

Assortment of mini delights such as Brownies, Nanaimo squares, vanilla cake, mini tarts and fruit squares. (Maximum order is 10)

ASSORTED PETITE FOURS \$35.88 DOZEN

Enjoy our Assorted Petite Fours, served by the dozen.

PARTY SLAB THREE LAYER CAKES

Party slab three layer cakes available in classic chocolate, lemon, strawberry or mocha. Other flavors available at an additional cost. Please call the catering office for information. Includes plates, forks, small napkins and a tablecloth.

Party Slab Three Layer Cakes Sizes:

Quarter Slab, 9x12 (serves 25-30) - each Market pricing Half Slab

12x18 (serves 50-55) - each Market pricing Full Slab

18x24 (serves 100-120) - each Market pricing



PLATTERS CONTINUED



FRESH FRUIT PLATTERS

Sliced fresh fruit garnished with berries

Small Seasonal Fruit Platter (Serves up to 12) EA \$69.95

Medium Seasonal Fruit Platter (Serves up to 20) EA \$119.25

Large Seasonal Fruit Platter (Serves up to 30) EA \$186.25

FRUIT PLATE INDIVIDUAL \$6.99 PP

Sliced fresh fruit garnished with berries. (MAX ORDER 10 PLATES)

DOMESTIC CHEESE PLATTERS

Selection of domestic cheeses, garnished with fresh seasonal fruit, served with an assortment of crackers. For groups of 10 or more.

Small (Serves up to 12) \$72.99 EA

Medium (Serves up to 20) \$130.99 EA

Large (Serves up to 30) \$198.99 EA

DOMESTIC CHEESE PLATE INDIVIDUAL \$7.89 PP

Selection of domestic cheese, garnished with fresh seasonal fruit, served with an assortment of crackers.

FRESH VEGETABLES AND DIP PLATTER

Fresh seasonal vegetables, artfully presented. Served with ranch dip. For groups of 10 or more.

Small (Serves up to 12) \$69.95 EA

Medium (Serves up to 20) \$126.80 EA

Large (Serves up to 30) \$190.20 EA

FRESH VEGETABLES AND DIP PLATTER INDIVIDUAL \$6.59 PP

Fresh seasonal vegetables artfully presented. Served with ranch dip.

BBQ MENU

THE CLASSIC BBQ \$19.99 PP

Homemade Halal beef burgers & jumbo hot dogs, served with an assortment of condiments (Lettuce, Tomato, Onions, Pickles, Mustard, Ketchup, Relish, Cheddar cheese slice), choice of two salads, assorted dessert squares, watermelon, and iced tea.

THE BACKYARD BBQ \$28.99 PP

Oktoberfest sausage & quarter BBQ chicken (Halal), served with hoagies buns, choice of three salads, fresh vegetables with creamy house dressing, seasonal fresh fruit platter, selection of assorted dessert squares, and iced tea or selection of beverages.

Choice of Salads:

- Classic Caesar Salad
- Tossed Green Chef Salad
- Classic Greek Salad
- Creamy German Potato Salad
- Mediterranean Quinoa Salad
- Classic Coleslaw Vinaigrette
- Asian Noodle Salad
- Curried Couscous
- Sundried Tomato Pasta Salad
- Classic Mesculin Greens

BOARD MEMBER BBQ \$45 PP

- Hickory Smoked BBQ Chicken
- Chimichurri Flank Steak
- Lemon Herbed Grilled Atlantic Salmon
- Grill Seasonal Vegetables
- Arugula, Goat Cheese, Sundried Cranberry Salad with Lemon Honey Dressing and Sunflower Seeds
- Yam & Potato Salad
- Mango Cheese cake, Caramel Cheesecake, Gluten Free Brownies
- Tea & Coffee
- Assorted soft drinks and juices

ALL CHICKEN IS HALAL

**HAMBURGER
PATTIES ARE HAND
FORMED IN-HOUSE**



RECEPTION MENU

MEDITERRANEAN TRIO \$5.49 PP

Flatbreads and pita served with roasted red pepper hummus, olive tapenade, and baba ganoush.

PREMIUM ONTARIO CHEESE BOARD \$299.00 EA

Premium Ontario select cheeses arranged on a platter may include the following: Lindsey Ontario goat cheddar. Hamburg Ontario Mountain Oak Farmstead Gouda. St. Mary's Ontario Stonetown Grand Trunk, Wild Wood, and Game Changer white cheeses. Lake Temiskaming Ontario Devils Rock. Woodstock Ontario Gunhill Five Brothers Cheese. Finished with grapes, dried fruit served with crackers and flatbreads. Serves 25

ANTIPASTO \$250.00 EA

Sliced sweet Italian, chorizo and knockwurst sausages, prosciutto, pastrami and genoa salami with Dijon dip, bocconcini, fresh marinated vegetables with aioli, artichoke hearts, green and black olives, accompanied by Italian flatbread and breadsticks. Serves 25.

CHEESE AND MARINATED GRILLED VEGETABLE PLATTER \$333.49 EA

Chef's selection of fine cheeses and marinated vegetables is a crowd pleaser. Serves 25.

BEEF TENDERLOIN PLATTER SERVED ROOM TEMPERATURE \$329.00 EA

Medium Beef sliced and served with the hot house tomatoes, grilled red onions, creamed horseradish and baguette. Served cold. Serves 25.

BLACK TIGER SHRIMP PLATTER

Black Tiger Shrimp Platter served with Lemon Wedges and Classic Cocktail Sauce Small Black Tiger Shrimp Platter (150 Pieces) - each Market Pricing

Large Black Tiger Shrimp Platter (300 Pieces) - each Market Pricing



HORS D'OEUVRES

Hors d'Oeuvres are priced per dozen, minimum of 3 dozen. Can be passed or stationed.

HOT

Krispy Korean Chicken Burger with Asian Slaw on Mini Brioche Gochujang Aioli
(Gluten Free, Dairy Free if requested - Iceberg) **\$43.14**

Mini Cheesy Smoked Chipotle Chicken Quesadilla with Lime Sour Crema *(Gluten Free & Dairy Free if requested)* **\$43.14**

Mini Cheesy Smoked Chipotle Root Veggies and Peppers Quesadilla with Lime Sour Crema *(Gluten Free, Dairy Free if requested)* **\$36.40**

Beef Wellington Wheels, Grain Mustard Tenderloin, Wild Mushroom Duxelles, Prosciutto Wrapped in Puff Pastry with Thyme Jus **\$45.14**

Halal Chicken Carnitas Tostadas (Braised Chicken, Black Bean, Sour cream, Cilantro, Corn Tortilla) *(Gluten Free, Dairy Free if requested)* **\$36.40**

Smoked Brisket Tostadas with Jack Daniels Hot Mustard and Tri Color Pepper Salsa *(Gluten Free, Dairy Free if requested)* **\$45.15**

Atlantic Smoked Salmon Rosette on Chive Polenta Cake with Horseradish Cream **\$43.14**

Maple Grilled Apple and Walnut Crostini **\$43.34**

Mini Pita with Vegetables and Feta **\$36.40**

Jerk Chicken Satay with Mango Aioli **\$43.14**

Chipotle Beef Slider with Caramelized Shallots **\$43.14**

Mini Bean Empanadas **\$36.40**

Panko Crusted Fish Cakes with Lemon Caper Aioli **\$43.14**

Stilton and Leek Tart **\$27.80**

Mushroom and Brie Tart **\$35.80**

Mini Grilled Cheese with Applewood Smoked Cheddar and Canadian Bacon **\$43.14**

Coconut Shrimp with Mango Cilantro Salsa **\$45.60**

Grilled Scallop, wrapped in Prosciutto on Rosemary Spears **\$45.60**

Teriyaki Beef Satay **\$45.60**

Mini Assorted Quiche, Lorraine, Florentine, Mushroom and Cream Cheese **\$43.14**

Vegetable Spring Rolls Served with Plum Sauce **\$33.20**

Tempura Shrimp **\$45.60**



HORS D'OEUVRES

Hors d'Oeuvres are priced per dozen, minimum of 3 dozen. Can be passed or stationed.

HOT

Krispy Korean Chicken Burger with Asian Slaw on Mini Brioche Gochujang Aioli
(Gluten Free, Dairy Free if requested - Iceberg) **\$43.14**

Mini Cheesy Smoked Chipotle Chicken Quesadilla with Lime Sour Crema (Gluten Free & Dairy Free if requested) **\$43.14**

Mini Cheesy Smoked Chipotle Root Veggies and Peppers Quesadilla with Lime Sour Crema (Gluten Free, Dairy Free if requested) **\$36.40**

Beef Wellington Wheels, Grain Mustard Tenderloin, Wild Mushroom Duxelles, Prosciutto Wrapped in Puff Pastry with Thyme Jus **\$45.14**

Halal Chicken Carnitas Tostadas (Braised Chicken, Black Bean, Sour cream, Cilantro, Corn Tortilla) (Gluten Free, Dairy Free if requested) **\$36.40**

Smoked Brisket Tostadas with Jack Daniels Hot Mustard and Tri Color Pepper Salsa
(Gluten Free, Dairy Free if requested) **\$45.15**

Warm Jalapeno Poppers Cheese Balls, with Bacon and Chive, Key Lime Ranch (Gluten Free) **\$36.40**

Atlantic Smoked Salmon Rosette on Chive Polenta Cake with Horseradish Cream **\$43.14**

Maple Grilled Apple and Walnut Crostini **\$43.34**

Mini Pita with Vegetables and Feta **\$36.40**

Jerk Chicken Satay with Mango Aioli **\$43.14**

Chipotle Beef Slider with Caramelized Shallots **\$43.14**

Mini Beef Empanadas **\$36.40**

Mini Bean Empanadas **\$36.40**

Panko Crusted Fish Cakes with Lemon Caper Aioli **\$43.14**

Stilton and Leek Tart **\$27.80**

Mushroom and Brie Tart **\$35.80**

Mini Grilled Cheese with Applewood Smoked Cheddar and Canadian Bacon **\$43.14**

Coconut Shrimp with Mango Cilantro Salsa **\$45.60**

Grilled Scallop, wrapped in Prosciutto on Rosemary Spears **\$45.60**

Teriyaki Beef Satay **\$45.60**

Mini Assorted Quiche, Lorraine, Florentine, Mushroom and Cream Cheese **\$43.14**

Vegetable Spring Rolls Served with Plum Sauce **\$33.20**

Tempura Shrimp **\$45.60**



HORS D'OEUVRES

Hors d'Oeuvres are priced per dozen, minimum of 3 dozen. Can be passed or stationed.

COLD

Fresh Assorted Vegetarian Canapes: guacamole mousse, sun dried tomato, carrot and cumin, mushroom and Parmesan, Hummus and Grilled Chickpea \$36.40

Assorted Seafood Canapes: smoked salmon, and horseradish mousse, shrimp, and cocktail mousse, mussel and curry mousse, scallop and cucumber, crab mousse \$36.40

Assorted Fresh Canapes: smoked salmon, liver pate, shrimp, salami, mandarin ham \$36.40

Caprese Skewers-Bocconcini, Heirloom Tomatoes and Basil \$38.20



KOSHER MENU

Orders must be placed a minimum of 7 business days in advance of the event. Delivery Fee per order \$115

BREAKFAST

Order must be placed a minimum of 72 hours in advance of the event. \$115 for deliveries within the immediate Toronto area.

TAZO ENGLISH BREAKFAST TEA (GLUTEN FREE) \$16.95 (per order)

HOT BREAKFAST #1 \$66.50 (per order)

- Mini Blueberry Lemon Scones
- Mini Cinnamon Banana Muffin
- House-made Strawberry Ginger Preserves
- Sous Vide Eggs
- House-made Hash brown Cake: Ketchup
- Fresh sliced Fruit (Gluten Free): Cantaloupe, Honey melon, Orange, and Grapefruit Segments.
- Tazo English Breakfast Tea (Gluten Free)

HOT BREAKFAST #2 \$66.50 (per order)

- Breakfast Sandwich on Ciabatta Bread: Herbed Egg, Grilled Peppers, Caramelized Balsamic Onions and Sundried Smoked Tomato Mayonnaise
- Fresh Sliced Fruit (Gluten Free): Cantaloupe, Honey melon, Orange, and Grapefruit Segments
- Tazo English Breakfast Tea (Gluten Free)

HOT BREAKFAST #3 \$55.00 (per order)

- Sous Vide Eggs
- House-made Hash brown Cake: Ketchup
- Fresh sliced Fruit (Gluten Free): Cantaloupe, Honey melon, Orange, and Grapefruit Segments.
- Tazo English Breakfast Tea (Gluten Free)

CONTINENTAL BREAKFAST MENU #1 \$39.55 (per order)

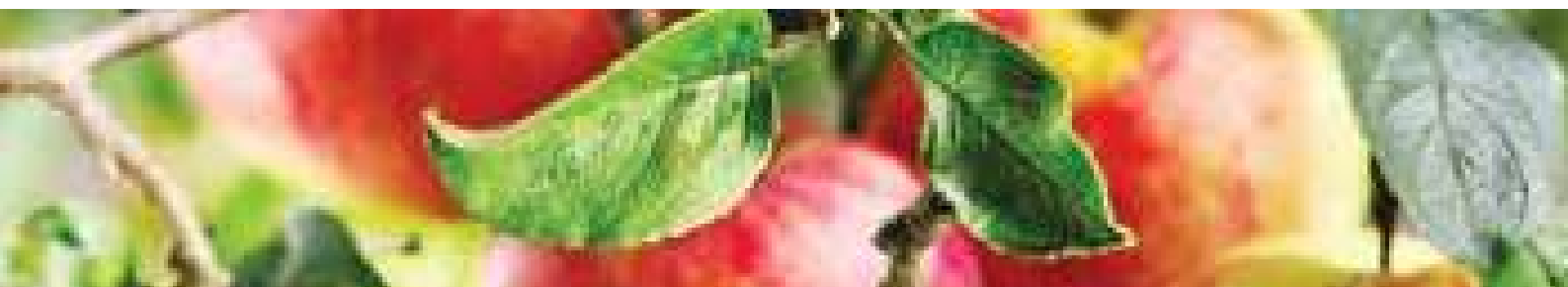
- Blueberry Lemon Scones
- Cinnamon Banana Muffin
- House-made Strawberry Ginger Preserves
- Fresh sliced Fruit (Gluten Free): Cantaloupe, Honey melon, Orange, and Grapefruit Segments.
- Tazo English Breakfast Tea (Gluten Free)

CONTINENTAL BREAKFAST MENU #2 \$39.55 (per order)

- Sunrise Power Breakfast Bowl (Gluten Free): House-made Cinnamon Granola, Almond Milk, Almond butter, Sun-dried Berries, Hemp Hearts, Sunflower Seeds, Coconut Ribbon, Blueberry Maple Preserves
- Fresh Sliced Fruit (Gluten Free): Cantaloupe, Honey melon, Orange, and Grapefruit Segments
- Tazo English Breakfast Tea (Gluten Free)

EXECUTIVE CONTINENTAL BREAKFAST \$55.00 (per order)

- Blueberry Lemon Scones
- Cinnamon Banana Muffin
- House-made Strawberry Ginger Preserves
- Non-Dairy Cream Cheese (Gluten Free)
- Mint and Lemon Cured Salmon Gravalax (Gluten Free): Lemon and Capers
- Fresh sliced Fruit (Gluten Free): Cantaloupe, Honey melon, Orange, and Grapefruit Segments.
- Tazo English Breakfast Tea (Gluten Free)



KOSHER MENU

Orders must be placed a minimum of 7 business days in advance of the event. Delivery Fee per order \$115

CASUAL LUNCH

Order must be placed a minimum of 72 hours in advance of the event. \$115 for deliveries within the immediate Toronto area.

CASUAL LUNCH #1 \$77.00 (per order)

- Ontario Green Salad (Gluten Free): Diced Bell peppers, Cucumber, Carrot Ribbons, Enoki Mushrooms, Craisins and Green Goddess Dressing
- Roasted Multigrain Vegetable Salad: Seven Grains, Roasted carrots, Celery, Dried Cranberries, Red Onion, Parsley and Apple Balsamic Dressing
- Edamame Chickpea Wrap: Edamame Chickpea Cake, Pickled Carrots, Cilantro, Tahini Aioli, Red Bell Peppers, and Romaine Lettuce

CASUAL LUNCH #2 \$85.00 (per order)

- Shaved Vegetables Green Salad (Gluten Free): Shaved Fennel, Radicchio, Carrot, Cucumber and Caramelized Lemon Dressing]
- Mediterranean Quinoa Salad (Gluten Free): Fennel, English Cucumber, Celery, Green Olives, Red and Yellow Bell peppers, Capers and Parsley.
- Roasted Atlantic Salmon Wrap: Atlantic Salmon, House-pickled Red Onions, Green Goddess Dressing, Arugula and Romaine Lettuce.

CASUAL LUNCH #3 \$92.00 (per order)

- Ontario Green Salad (Gluten Free): Diced Bell peppers, Cucumber, Carrot Ribbons, Enoki Mushrooms, Craisins and Green Goddess Dressing
- Roasted Multigrain Vegetable Salad: Seven Grains, Roasted carrots, Celery, Dried Cranberries, Red Onion, Parsley and Apple Balsamic Dressing
- Chicken Shawarma Wrap: Shawarma Chicken, Red Bell Peppers, Cucumber, Apple Cider Pickles, and Tahini Sriracha Mayonnaise

CASUAL LUNCH SALADS #1 \$92 (per order)

- Herb Brined Atlantic Salmon (Gluten Free)
- Edamame Orecchietta Salad: Orecchietta Pasta, Cherry Tomatoes, Edamame, Peas, Capers, Parsley and Scallions
- Fresh sliced Fruit (Gluten Free): Cantaloupe, Honey melon, Pineapple, and Grapes

CASUAL LUNCH SALADS #2 \$98.50 (per order)

- Grilled Lemon Herb Chicken Breast (Gluten Free)
- Roasted Multigrain Vegetable Salad: Seven Grains, Roasted carrots, Celery, Dried Cranberries, Red Onion, Parsley and Apple Balsamic Dressing
- Fresh sliced Fruit (Gluten Free): Cantaloupe, Honey melon, Pineapple, and Grapes



KOSHER MENU

Orders must be placed a minimum of 7 business days in advance of the event. Delivery Fee per order \$115

THREE COURSE MEAL

Order must be placed a minimum of 72 hours in advance of the event. \$115 for deliveries within the immediate Toronto area.

CHICKEN MENU \$127.00 (per order)

- Shaved Vegetables Green Salad (Gluten Free): Shaved Fennel, Radicchio, Carrot, Cucumber and Caramelized Lemon Dressing
- Lemon Herb Grilled Chicken Breast (Gluten Free): Lemon and Herb Salsa Verde, Sage Chicken Jus
- Chef's Choice of Weekly Starch Side: Wild rice medley (Gluten Free); Roasted Fingerling Potatoes (Gluten Free); House-made Gnocchi; Crushed Potato Cake (Gluten Free)
- Roasted Seasonal Vegetables
- Chef's Choice of Weekly Dessert: Banana Chiffon Cake, Chocolate Mocha Tart: Salted Oat Crust, Date and Walnut Cake: Butterscotch Toffee Icing, Basil Lemon Olive Oil Cake: Fresh Strawberries
- Red Rose Tea

BEEF MENU \$162.00 (per order)

- Shaved Vegetables Green Salad (Gluten Free): Shaved Fennel, Radicchio, Carrot, Cucumber and Caramelized Lemon Dressing
- Herb-Crusted Ribeye Steak (Gluten Free): Lemon and Herb Salsa Verde and Beef Jus
- Chef's Choice of Weekly Starch Side: Wild rice medley (Gluten Free); Roasted Fingerling Potatoes (Gluten Free); House-made Gnocchi; Crushed Potato Cake (Gluten Free)
- Roasted Seasonal Vegetables
- Chef's Choice of Weekly Dessert: Banana Chiffon Cake, Chocolate Mocha Tart: Salted Oat Crust, Date and Walnut Cake: Butterscotch Toffee Icing, Basil Lemon Olive Oil Cake: Fresh Strawberries
- Red Rose Tea

FISH MENU \$127.00 (per order)

- Shaved Vegetables Green Salad (Gluten Free): Shaved Fennel, Radicchio, Carrot, Cucumber and Caramelized Lemon Dressing
- Honey Tamari Glazed Atlantic Salmon (Gluten Free): Citrus Glaze and Pineapple Chili Lime Salsa
- Chef's Choice of Weekly Starch Side: Wild rice medley (Gluten Free); Roasted Fingerling Potatoes (Gluten Free); House-made Gnocchi; Crushed Potato Cake (Gluten Free)
- Roasted Seasonal Vegetables
- Chef's Choice of Weekly Dessert: Banana Chiffon Cake, Chocolate Mocha Tart: Salted Oat Crust, Date and Walnut Cake: Butterscotch Toffee Icing, Basil Lemon Olive Oil Cake: Fresh Strawberries
- Red Rose Tea

VEGETARIAN MENU \$113.00 (per order)

- Shaved Vegetables Green Salad (Gluten Free): Shaved Fennel, Radicchio, Carrot, Cucumber and Caramelized Lemon Dressing
- Edamame Chickpea Cake (Gluten Free) (Vegan): Mint Cilantro, Harissa Aioli
- Chef's Choice of Weekly Starch Side: Wild rice medley (Gluten Free); Roasted Fingerling Potatoes (Gluten Free); House-made Gnocchi; Crushed Potato Cake (Gluten Free)
- Roasted Seasonal Vegetables
- Chef's Choice of Weekly Dessert: Banana Chiffon Cake, Chocolate Mocha Tart: Salted Oat Crust, Date and Walnut Cake: Butterscotch Toffee Icing, Basil Lemon Olive Oil Cake: Fresh Strawberries
- Red Rose Tea



KOSHER MENU

Orders must be placed a minimum of 7 business days in advance of the event. Delivery Fee per order \$115

THREE COURSE KIDS MEAL

Order must be placed a minimum of 72 hours in advance of the event. \$115 for deliveries within the immediate Toronto area.

PASTA MENU \$70.50 (per order)

- Caesar Salad: Romaine Lettuce, Croutons, Oven Dried Tomato, and Caesar Dressing
- Tomato and Basil Penne
- Cookie Plate: Chocolate chip and Double Chocolate fudge

CHICKEN SCHNITZEL MENU \$84.00 (per order)

- Caesar Salad: Romaine Lettuce, Croutons, Oven Dried Tomato, and Caesar Dressing
- Chicken Schnitzel: Ketchup
- Potato Wedges (Gluten Free)
- Cookie Plate: Chocolate chip and Double Chocolate fudge

STATION PLATE

Order must be placed a minimum of 72 hours in advance of the event. \$115 for deliveries within the immediate Toronto area.

VEGETARIAN STATION PLATE

Your choice of Vegetarian Station Plate

Charred Cauliflower served on top Hummus Dip: Fresh Thyme and Sesame Za'atar - \$49.50 (PER ORDER)

Edamame Chickpea Cake: Harissa Aioli, Mint, Chili, Fennel, Orange, Pomegranate Salad and Harissa Dressing \$49.50 (PER ORDER)

FISH STATION PLATE

Your choice of Fish Station Plate

Ginger Salmon: Preserved Ginger, Cucumber Lime Salad and Sesame Noodle Salad \$56.50 (PER ORDER)

Herbed Seared Tuna with Beets and Orange Salad: Caramel Lemon Gatsrique, Red and Yellow Beets, Harissa Aioli \$63.50 (PER ORDER)

CHICKEN STATION PLATE

Chicken Shawarma Plate: Shawarma Chicken, Tahini Sauce and Fresh Israeli Salad \$63.50 (PER ORDER)

SWEET STATION PLATE

Your choice of Sweet Station Plate

Mini Pastries and Cookie Plate (4 pcs.) \$22.50 (PER ORDER)

Squares and Tarts Plate (4 pcs.) \$22.50 (PER ORDER)



KOSHER MENU

Orders must be placed a minimum of 7 business days in advance of the event. Delivery Fee per order \$115

HORS D'OEUVRES

6-PIECES PLATE OPTIONS #1 \$34 (per order)

One Vegetarian and One Fish

6-PIECES PLATE OPTIONS #2 \$36 (per order)

One Vegetarian and One Meat

8-PIECES PLATE OPTIONS #1 \$46.50 (per order)

One Vegetarian and Two Fish

8-PIECES PLATE OPTIONS #2 \$49.50 (per order)

One Vegetarian and Two Meat

10-PIECES PLATE OPTIONS #1 \$57.50 (per order)

One Vegetarian and Two Fish

10-PIECES PLATE OPTIONS #2 \$61.50 (per order)

One Vegetarian and Two Meat

SAVOURY SNACKS

Your choice of Savoury Snack selections

- Tri-Coloured Bell Peppers, Carrots, Celery, Cherry Tomato and Green Goddess Herb Dip (GF) \$21 (PER ORDER)
- Tri-Coloured Bell Peppers, Carrots, Celery, Cherry Tomato House-made Olive Oil Crisps and Guacamole \$25 (PER ORDER)
- Curry Toasted Cashews (GF) \$21 (PER ORDER)
- House-made Olive Oil Crisps with Smoked White Bean Dip \$16.95 (PER ORDER)
- House-made Olive Oil Crisps with Edamame Lime Dip \$16.95 (PER ORDER)

SATURDAY SIX-PIECES PLATE \$36.50

(per order)

- One Vegetarian and One Fish
- Vegetable Gyoza (3 pcs.): Sweet Chili and Green Onion Seasonal Vegetables, Ginger and Soy Mirin Ginger Dip
- Mint and Lemon Cured Salmon (GF) (3 pcs.): Horseradish Crema, Cucumber and Dill
- Chef's Choice of Weekly Hors d'oeuvres:
 1. Avocado Lime Salad Roll (GF): Quinoa, Red Pepper, Green Onion, and Cilantro.
 2. Mini Edamame Chickpea Cake (GF): Harissa, Mint and Chilis
 3. Smoked White Bean Hummus and Cherry Tomato (GF): Pickled Fennel
 4. Vegetable Gyoza: Sweet Chili and Green Onion Seasonal Vegetables, Ginger and Soy Mirin Ginger Dip.
 5. Mint and Lemon Cured Salmon (GF) (3 pcs.): Horseradish Crema, Cucumber and Dill
 6. Green Onion Pancake (GF): Mint and Lemon Cured Salmon Gravlax, Apple and Horseradish
 7. Chicken Potstickers: Lemongrass, Ginger, Chili Lime and Calamansi Dip
 8. Thai Chicken Salad Roll (GF): Lime, Sweet Chili and Ginger Dip
 9. Thai Lime Chicken Bites (GF): Ginger, Charred Pineapple Salsa, Sweet Chili, Lime and Sesame Seeds
 10. Korean Beef Salad Roll (GF): Ginger, Sesame Seeds and Soy Vinegar Dipping Sauce

HOUSE MADE SWEET SNACKS

Your choice of House-Made Sweet Snack Selections

- Honey Almond Granola Bar (GF) (2 pcs.)- \$14 (PER ORDER)
- Oat and Apricot Bar (GF) (2 pcs.)- \$14 (PER ORDER)
- Tahini Cardamom Raw Bar (2 pcs.)- \$11 (PER ORDER)
- Breakfast Cookie (3 pcs.)- \$16.95 (PER ORDER)
- Peach Cardamom Crisp Bar (2 pcs.)- \$14 (PER ORDER)
- Trail Mix (4oz.): Seed, Dried Fruit, Ribbon Coconut and Chocolate Callets- \$16.95 (PER ORDER)