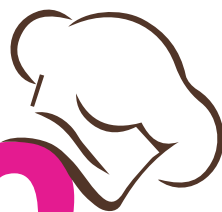


SOCIAL | CORPORATE



CATERING MENU



BREAKFAST / BRUNCH

Minimum 15 ppl

\$7.95
p.p

OUR HEALTHY CHOICE

- Assorted Banana, Zucchini and Carrot Bread
- Assorted Yogurts
- Fresh Fruits

Coffee and Tea, Assorted Juices and Bottles of Water

Minimum 15 ppl

\$9.95
p.p


CONTINENTAL BREAKFAST

- Assortment of Croissants, Danish and Muffins
- Domestic Cheese Tray
- Fruit Salad

Coffee and Tea, Assorted Juices and Bottles of Water

Minimum 10 ppl

\$12.95
p.p

VEGE BREAKFAST 

- Vegetarian Quiche
- Roasted Potatoes
- Fruit Salad
- Cottage Cheese

Coffee and Tea, Assorted Juices and Bottles of Water

Minimum 8 ppl

\$13.95
p.p

EUROPEAN BREAKFAST

- Atlantic Smoked Salmon
- Domestic and Imported Cheeses
- Cream Cheese
- Sesame Bagels
- Fruit Tray

Coffee and Tea, Assorted Juices and Bottles of Water

Minimum 20 ppl

\$14.95
p.p

FULL BREAKFAST

- Scrambled Eggs
- Bacon, and Sausages
- Home Fries
- Assortment of Croissants, Danish and Muffins
- Domestic Cheese Tray
- Fruit Tray

Coffee and Tea, Assorted Juices and Bottles of Water

Minimum 20 ppl

\$17.95
p.p

COUNTRY BREAKFAST

- Scrambled Eggs
- Bacon, and Sausages
- Home Fries
- Baked Beans
- Quiche
- Assortment of Croissants, Danish and Muffins
- Domestic Cheese Tray
- Fruit Tray

Coffee and Tea, Assorted Juices and Bottles of Water

Minimum 30 ppl

\$22.95
p.p

DELUXE BREAKFAST

- Fresh omelet station with various veggies and cheeses
- Quiche
- Assorted Pancakes
- Scrambled Eggs
- Bacon, Ham and Sausages
- Home Fries
- Baked Beans
- Assortment of Croissants, Danish, and Muffins
- Domestic Cheese Tray
- Fruit Tray

Coffee and Tea, Assorted Juices and Bottles of Water

EXTRAS

- Bacon, Ham or Sausage (p.p) \$2.95
- Baked Beans (p.p) \$2.75
- Cretons (p.p) \$1.95
- Homemade Jam (per jar)..... \$6.50
- Homemade Salsa (per jar) \$5.50
- Yogurt Parfait with granola (p.p) \$3.29
- Cottage cheese (p.p)..... \$2.95
- Fresh fruit tray \$21.95
- Domestic Cheese Tray \$24.95
- Fresh Pressed Juices (p.p)..... \$3.49
(Apple, Orange, Green Dream, Pineapple, Mango)

Pancakes Bar
(Assortment of Toppings served in a Sundae Bar format to go in or on top of our outstanding French pancakes).
Please call for accurate pricing.

*Corporate discount for groups of 50 or more

LUNCH

AMUSE-BOUCHE

WE CUSTOMIZE OUR CATERING FOREVENTS OF ALL SIZES.

\$35.00 **HOMEMADE SPINACH DIP**
 (15-20 portions)
 Fresh, round Pumpernickel Loaf, filled with a fresh house-made spinach dip.

\$35.00 **TRIO OF DIPS**
 (12-15 portions)
 Baba ghanouj, Fresh Spinach dip, and hummus accompanied by pita crisps & crostini.

\$18.00 **TORTILLA CHIPS & HOMEMADE SALSA**
 (8-10 portions)
 Tortilla chips, and house-made salsa & Sour Cream

\$45.00 **QUICHES**
 (60 individual quiches)
 Serrano ham, mixed olives, toasted salted almonds, assorted cheeses, pickled beans, marinated mushrooms, ciabatta bread.

\$85.00 **CHEESE & CO.**
 (8-10 portions)
 Beautiful platter of domestic and imported cheeses, freshly roasted nuts, fresh grapes, dried fruit, trio of pâté served with various crostini, crackers and breads.

\$60.00 **TAPAS SELECTION**
 (12-15 portions)
 Serrano ham, mixed olives, toasted salted almonds, assorted cheeses, pickled beans, marinated mushrooms, ciabatta bread.

VEGETABLE CRUDITÉS SELECTION
 Baby carrots, cucumber, French green beans, cauliflower, red peppers, radish, and other seasonal veggies, served with herbed yogurt dip and hummus.

- Small (12-15 portions) \$35.00
- Medium (15-20 portions) \$45.00
- Large (20-25 portions) \$55.00

SHRIMP PLATTER
 Beautiful platter of shrimp, served on a bed of peppery arugula, with lemon wedges and sweet and spicy dipping sauce.

- Small (5-10 portions) \$39.00
- Medium (10-15 portions) \$65.00
- Large (15-20 portions) \$90.00

ANTIPASTO PLATTER
 Marinated artichoke hearts, various olives, marinated mushrooms, roasted red peppers, sun-dried tomatoes, bocconcini cheese, pearl onions, genoa salami, served with crostini.

- Small (10-15 portions) \$42.00
- Medium (15-20 portions) \$52.00
- Large (20-25 portions) \$62.00

CUCUMBER CUPS
 Platter of English cucumber cut into eights, seeded and hollowed, filled with a herb and garlic cream cheese and a slice of smoke salmon, topped with a sprig of dill.

- Small (10-15 portions) \$39.00
- Medium (15-20 portions) \$49.00
- Large (20-25 portions) \$59.00

LUNCH

ENTRÉE SALADS

INDIVIDUAL MEAL SIZED PORTIONS

\$14.00

ALBACORE TUNA

entree size

Nicoise albacore tuna, green beans, tomato, potato, olive, egg & onion on mixed greens with a red wine vinaigrette.

\$11.00

CAESAR

entree size

Crisp baby romaine hearts and croutons tossed with a classic, homemade Caesar dressing, shavings of parmigiano cheese, garlic and lemon

\$11.00

CHICKPEA & QUINOA 'TABBOULEH' (MIN. 2)

entree size

Chickpea, quinoa, kale, parsley, tomato and red onion with a herb vinaigrette

\$12.00

ROASTED YELLOW & RED BEET

entree size

Roasted golden and red beets, feta cheese, mixed greens, fennel, candied walnuts, with citrus herb vinaigrette.

\$10.00

SEASONAL GREEN

entree size

Organic mesclun greens, cucumber, red-peppers, baby radish, pumpkin seeds, green onion, dried cranberries, with a herb vinaigrette.

LUNCH

SHARE SALADS

10-12 PORTIONS PER BOWL

\$28.00

ASIAN SLAW

Red and green cabbage, carrot, radish, cucumber, snow peas, green onion and sesame seeds with a miso sesame dressing.

\$28.00

TORTELLINI A LA PESTO

Three cheese filled tortellini pasta, tossed in a fresh basil and pine nut pesto, torn fresh basil, shavings of parmigiano cheese and sun dried tomatoes.

\$28.00

BLACK BEAN & CORN

A mixture of crunchy vegetables, black beans, corn, and a spicy Mexican Vinaigrette.

\$24.00

CAESAR

Add Roasted Chicken + \$12.00

Crisp baby romaine hearts and croutons tossed with a classic homemade Caesar dressing, shavings of parmigiano cheese, garlic and Lemon.

\$28.00

CHICKPEA & QUINOA 'TABBOULEH' (MIN 6)

Chickpea, quinoa, kale, parsley, tomato and red onion with an herb Vinaigrette.

\$34.00

GREEK

Add Roasted Chicken + \$12.00

Cucumber, pepper, red onions and tomato, olives and feta cheese, fresh Herbs, red wine & garlic vinaigrette.

\$28.00

HEARTY SEASONAL

Add Roasted Chicken + \$12.00

Mixed greens, cabbage, a mix of fresh crunchy veggies and beans, tossed in a seasonal dressing.

\$28.00

POWER SALAD

Add Roasted Chicken + \$12.00

Chopped broccoli, Chopped Cauliflower, dried cranberries, pumpkin seeds, red onion tossed in our parsley and chives creamy vinaigrette.

LUNCH SOUPS

*ADD A BASKET OF FRESH BREAD & BUTTER FOR \$12.00 (8-10 PORTIONS)

\$5.25
P.P

BISQUE OF BUTTERNUT SQUASH (MIN 8)

Silky smooth butternut squash and cauliflower bisque with fall spices and Garlic croutons.

\$5.25
P.P

CREAM OF WILD MUSHROOM (MIN 8)

Creamed wild mushroom soup with a splash of sherry.

\$5.25
P.P

ITALIAN MINISTRONE (MIN 8)

A traditional tomato based Italian Soup.

\$5.25
P.P

ROASTED RED PEPPER & TOMATO SOUP (MIN 8)

Vine ripened tomato and roasted red pepper soup.

\$5.25
P.P

NANNY'S CHICKEN NOODLE (MIN 8)

A traditional Heart-Warming chicken noodle soup, made with love.

LUNCH

SANDWISHES, WRAPS & BAGUETTES

\$55.00

DELI SANDWICH – PLATER

(12-14 Portions)

Served on a variety of breads & buns with a variety of fillings including, roasted beef with havarti, roasted chicken with feta, beef salami, smoked turkey, roasted veggie with hummus, and house made tuna salad etc...

Vegetarian options included.

\$80.00

CREATE YOUR OWN SANDWICH

(16-20 Portions)

Platter of freshly sliced cold cuts, homemade pickles, a variety of cheeses, olives, crisp lettuce, sliced tomatoes, cucumbers and condiments served with a variety of fresh breads and buns.

\$60.00

BAGEL OR CROISSANT DELI PLATER

(12-14 Portions)

Fillings will be the same as DELI PLATTER but sandwiches will be served on Sesame and All-Dressed Bagels and All Butter Croissants.

Vegetarian options included.

\$65.00

IT'S A WRAP

(12-14 Portions)

Platter of delicious wraps served on a variety of corn tortillas such as pesto, black bean, roasted red pepper, fillings include; chicken Cesar, vegetarian, tuna salad, smoked turkey and apple, chopped chicken etc...

LUNCH DESSERT

\$25.00
dz

CUPCAKE

Choice of two flavors per dozen.

Tray of delicious house-made cupcakes topped with real buttercream and decorated appropriately.

Favours include: Dark Chocolate, Madagascar Vanilla, Coconut, Meyer Lemon, Sinfully Red Velvet, Carrot, Orange Cream, Rocky Road, Skor.

\$16.00

PIES

(6-8 portions)

Our homemade pies are famous for their simplicity and delicious taste.

Choose from: Grammas' Apple Pie, Key Lime, Blueberry, Strawberry Rhubarb, Bumble berry, Caramel Apple, old-fashioned sugar and Lemon Meringue.

\$19.00
2/dz

COOKIES

Tray of various homemade cookies, including our famous gooey chocolate chip cookies.

\$35.00
dz

ITALIAN PASTRIES

Tray of elegant and traditional Italian pastries.

\$27.00

BAKLAVA

A tray of the traditional and delicious desserts.

\$19.00
2/dz

RICE KRISPY SQUARES

Two dozen squares

Tray of delicious homemade old-school favorites.

LUNCH BEVERAGES

COLD

Cold assorted beverage.....	\$2.25
Juice - 355ml	\$2.50
Spritzer - Pellegrino (Aranciata or Limonata)	\$2.50
Water - Bottled (Eska)	\$1.00
Water - Sparkling - San Pellagrino (Large)	\$6.50
Water - Sparkling - Perrier (Small)	\$2.50

HOT

Coffe (Air-Pot - Dark Reast Columbian) - 10 cups	\$21.00
Coffe - Decaf (Air-Pot) - 10 cups.....	\$21.00
Hot Chocolate (Air-Pot - Bakers Milk Chocolate) - 10 Cups)	\$30.00
Tea (Air-Pot - Totam) - 10 Cups.....	\$21.00
Espresso Latte Bar (Contact and ask for more informationEska)	

POLICIES

DISH PICK-UP

We ensure that all items are presented tastefully. All trays, bowls, baskets, platters and serving utensils will be picked up within a few days of the function. Please ensure all trays are clear of food and in one designated area. Any missing or damaged equipment caused by the client will be invoiced separately. Please inform us if any dishes have been moved.

If you require a same day pick up of the trays, please contact us, as soon as possible to schedule a specific pick up time. An additional charge will apply.

DISH PICK-UP

We offer free delivery in the downtown core and vicinity on orders in excess of \$200 before tax. Delivery is available between the hours of 7:00 am to 5:30 pm. Delivery charges outside the designated area and orders under \$200 are determined by your location, time of day and building accessibility. Please ask your event planner for the delivery charge in your area. Delivery is available throughout the lower mainland. There are no delivery charges for catered functions with service staff.

