



# Corporate Menu



tk's catering  
*Deliciously Beautiful Events*

Updated October 2019

we reserve the right to make price corrections at any time without notice



# Breakfast Options

**Min. order is 10ppl/menu NO EXCEPTIONS**

## **Grab and Go Complete Breakfast**

Fruit Salad Cup  
Individual Fruit Yogurt  
Freshly Baked Egg and Butter Lattice Pastry  
Chilled OJ  
\$9/p

## **Grab and Go Light and Tasty**

Fruit and Yogurt Parfait  
Whole Fruit  
Mini Croissant and Fruit Filled Lattice Pastry  
Chilled OJ  
\$9/p

## **Healthy Wake-Up**

Greek Yogurt and Fruit Parfait with Granola  
Multi Grain Croissant, Whole Wheat Mini Bagels and Raisin Bran Muffins  
Whipped Butter, Artisan Preserves and Cream Cheese  
Chilled Juice and Spring Water  
\$11/p

## **Quick Continental**

Freshly Baked Viennese Pastry Selection  
Fresh Fruit Platter  
Chilled Juices and Spring Water  
\$8/p



### **Savoury Continental**

Warm Butter and Egg, Spinach as well as Potato and Leek Lattice Pastries

Fresh Fruit Kabobs

Pan au chocolate

Chilled Juices and Spring Water

\$11/p

### **Bagels Upon Bagels and Some Fruit**

Fresh Fruit Platter

Assorted Freshly Baked Bagels (1/p)

Cream Cheese, Sliced Cheddar, Artisan Fruit Preserves and Whipped Butter Included

Chilled Juices and Spring Water

\$9/p

### **Mini Bagel Break**

Fruit and Yogurt Parfait with Granola

Mini Bagels Filled with Shaved Ham and Swiss as well as Cream Cheese and Smoked Salmon, Shaved

Onion and Capers on the side 2.5/p

Chilled Juices and Spring Water

\$12/p

### **VIP Breakfast**

Fresh Fruit Platter

Artisan Cheese Board with Accents of Dried Fruits

Smoked Salmon with Cream Cheese, Shaved Onion and Capers

Mini Bagels, Freshly Baked Croissants and Warm Egg and Cheese Butter Pastries

Artisan Fruit Preserves and Whipped Butter Included

Chilled Juices and Spring Water

\$13/p



### **French Patisserie Sandwiches**

Warm Egg Lattice Pastry with Country Ham and Swiss as well as Potato Leek Pastry Filled with Goat Cheese and Grilled Peppers  
Fresh Fruit Platter  
Jumbo Muffin  
Ketchup  
Chilled Juices and Spring Water  
\$12/p

### **Tk's Breakfast Sandwich**

Assorted Fruit Lattice Pasties  
Fresh Fruit Platter  
Tk's Own Breakfast Sandwiches – Omelettes with Shaved Ham and Cheddar or Bacon and Cheddar  
Ketchup  
Chilled Juices and Spring Water  
\$10/p

### **Home-Style**

Fresh Fruit Platter  
Assorted Continental Pastries  
Thick Sliced Cinnamon French Toast  
Crispy Bacon  
Herb Home Fries  
Syrup, Ketchup and Whipped Butter Included  
Chilled Juices and Spring Water  
\$14/p

### **The Quick Hot Breakfast**

Jumbo Muffin  
Whole Fruit  
A Jumbo All Butter Croissant is stuffed with a Roasted Vegetable Omelet and Cheddar (1/p)  
Ketchup and Whipped Butter Included  
Chilled Juices and Spring Water  
\$10/p





**Traditional Hot Breakfast**

Fresh Fruit Platter  
 Assorted Continental Platter  
 Fluffy Scrambled Eggs  
 2pcs of Bacon and 1 Breakfast Sausage  
 Herb Home Fries  
 Ketchup and Whipped Butter Included  
 Chilled Juices and Spring Water  
 \$14/p

**A la Carte Items**

Yogurt Parfaits with Berries and Granola on the side min order of 10 \$3/pc  
 Fruit Bottom Yogurt min order of 10 \$1.50/pc  
 Assorted Freshly Baked Bagels with Butter, Cream Cheese, Preserves and Sliced Cheddar (12) \$36 (24) \$72 (36)  
 \$90  
 Mini Bagels - 2dz. with Butter, Cream Cheese, Artisan Preserves and Sliced Cheddar \$48  
 8" Breakfast Quiche; choice of Lorraine, Greek or Canadian served at room temperature, cut into 6-8pcs \$24  
 Freshly Baked Croissants - 2dz. With Artisan Preserves and Whipped Butter \$60  
 Jumbo Muffins – 1dz. served with creamery butter \$24  
 Domestic Cheese Tray; Served with domestic cheeses, fresh fruits and assorted crackers  
 Sm-\$40 md-\$75 lrg-\$110  
 Fresh Fruit Platter; A seasonal selection of melons, grapes, pineapple, assorted berries and citrus fruits sm-\$40  
 md-\$60 lrg-\$90  
 Whole Fruit: assorted apples, stone fruits and bananas (min 10pc) \$2.00 each  
 Fresh Fruit Salad: A seasonal selection of melons, grapes, pineapple, assorted berries and tropical fruit 80oz.  
 Bowl \$60 180oz. Bowl \$120  
 Fresh Sliced Fruit Platter 12" \$32 16" \$65 18" \$95  
 Fruit Kabobs with Cinnamon Maple Yogurt Dip 2dz. \$72

**Beverages**

12 Cup TO GO Thermos of 100% Columbian Coffee with Cream, Milk, Sugar and Sweetener \$25  
 12 Cup TO GO Thermos Hot Chocolate with Whipped Topping and Mini Marshmallows \$25  
 12 Cup TO GO Thermos Hot Apple Cider with Cinnamon Sticks \$30  
 12 Cup TO GO Thermos of Brewed Earl Grey Tea with Milk, Sugar and Sweetener \$22  
 Chilled Bottled Juice \$2  
 Chilled Bottled Water \$1  
 Chilled Pop \$1.50  
 Chilled Sparkling Water \$2.50  
 Disposables to Eat with Are \$0.50/p  
 Serving Utensil Fee Starting @ \$5  
 Delivery and HST is Extra



## **Break Options**

**– min. order is 10ppl. no exceptions – delivered with your breakfast or lunch order only – separate delivery available for groups of 25 or more only**

**BRK #1**

Granola Bar, Fruit Yogurt and Whole Fruit \$4.50/p

**BRK #2**

Fruit and Yogurt Parfait and Thick Cut Banana Bread with Creamery Butter \$5/p

**BRK#3**

Trio of Dips, Veggies, Bruschetta with Pita and Tortilla Chips, along with Fruit Squares \$14/p

**BRK#4**

Domestic Cheese, Fresh Fruit, Finger Veggies and Crackers \$10/p

**BRK#5**

Domestic Cheese, Veggies and Dip and Gourmet Cookies \$9/p

**BRK#6**

Fresh Fruit and Gourmet Cookies \$6/p

**BRK#7**

Gourmet Kettle Corn, Decadent Brownies and Whole Fruit \$8/p

**BRK #8**

Kettle Corn, Butter Tarts and Fruit Kabobs \$9/p

**BRK #9**

Grilled Vegetable Kabob, Cubes Cheeses, Fruit Kabobs and Mini Cookies \$11/p

**BRK #10**

Fruit and Nut Bar, Mini Chocolate Chip Cookies \$5/p

**BRK#11**

Assorted Pinwheels, Veggies and Dip, Mini Cookies \$12/p



## Sandwich Luncheon Combos

– Min. Order is 10 ppl. Under 10? 5-9 ppl. Add \$3/p

1. Mini Buns 2.5/p
2. Kaisers 1/p
3. Sandwiches 1.5/p
4. Wraps 1/p
5. Focaccia Sandwiches 1/p – jumbo gourmet sandwich filled with Italian meats, cheeses, grilled veggies and our in house vegetable spread
6. Jumbo All Butter Croissant 1/p – filled with egg, tuna and chicken salad
7. Mini Ciabiatta, Mini Croissant and Mini Buns 3pcs/p
  8. Sandwiches 1/p and Wraps .5/p
  9. Croissants 1/p and Wraps .5/p
  10. Mini Buns 1.5/p and Wraps .5/p

# of Standard Sides	Combo #1	Combo #2	Combo #3	Combo #4	Combo #5	Combo #6	Combo #7	Combo #8	Combo #9	Combo #10
None	\$8	\$7.50	\$8	\$8	\$10	\$8	\$10	\$12	\$12	\$9
One	\$11	\$11.50	\$11	\$11	\$13	\$11	\$13	\$15	\$15	\$12
Two	\$14	\$14.50	\$14	\$14	\$16	\$14	\$16	\$18	\$18	\$15
Three	\$16	\$16.50	\$16	\$16	\$18	\$16	\$18	\$20	\$20	\$17

\*if you would like to upgrade a guest to a gluten free option please add \$2/p

\*\*if you would like to upgrade a guest to a vegetarian option please add \$1.50/p



**Standard Sides (Premium Sides Available At The End Of The Menu) No Half Orders/Splits**

Served with traditional saltine crackers – sent individually packed OR add on a urn rental and pick-up  
fee starting @ \$25

Cream of Potato and Leek  
Southwest Bean and Lime  
Tomato Cream  
Chicken Noodle  
Mama's Minestrone  
Beef and Barley  
Cream of Mushroom  
Cream of Broccoli and Cheddar

**Salads/Cold Sides**

*NOTE: Greens come ready to toss*

Market Greens served with Ranch and Italian Dressing  
Italian Style Baby Greens with Balsamic Vinaigrette  
Classic Caesar Salad with Creamy Garlic Dressing, Croutons and Parmesan  
Asian Noodle Salad – Sweet and Spicy  
Pasta or Potato – Served Creamy or Vinaigrette Style  
Fresh Fruit Salad  
Veggies and Dip  
Spinach and Asiago Dip with Tri-Coloured Tortilla Chips

**Sweet Sides**

Gourmet Chocolate Extravaganza Cookies 2pcs  
Gourmet Brownies 2pcs  
Assorted Buttermints 1pc  
Finger Sweets – A Variety of Brownies, Squares and Mini Tarts 2pcs  
Apple Crumble Cup 1pc  
Red Velvet or Vanilla Cupcakes 1pc.  
Traditional Cannoli 1pc.





## **Special Cold Menus**

– Min. Order is 15ppl. Under 15? 8-14ppl. Add \$3/p

SCM #1

The Salad Lunch

Fried Pita with Spinach and Asiago Dip

Individual 24oz. Bowls of Market Greens, Chopped Veggies, Shredded Cheese and Your Choice of Either Grilled Steak, Grilled Chicken Club or Tuna Niscoise Salad (For The Group)

Whole Fruit

Decadent Jumbo Cookie

\$15/p

SCM#2

The Surf and Turf Cold Platter

Freshly Baked Baguette with Roasted Vegetable Bruschetta and Crumbled Goat Cheese

Mixed Baby Greens with Balsamic Vinaigrette

*Served At Room Temperature*

Freshly Grilled Striploin Steak with Summer Herb Glazed Grilled Peppers

Poached Salmon with Lemon Zest Aioli

Choice of Either Fresh Fruit Platter or Assorted Finger Sweets

\$20/p



## **Grab and Go Lunch Options**

– Min. Order is 15ppl. Under 15? 8-14ppl. Add \$3/p

### **Grab and Go #1**

Assorted Egg, Tuna and Deli Meat Filled Gourmet Kaiser  
Decadent Cookie  
Whole Fruit  
Chilled Water  
Served in a Convenient Kraft Bag with Handle  
\$14/p

### **Grab and Go #2**

Croissant with Choice of Curry Chicken, Egg, Tuna or Hummus and Grilled Peppers  
Fresh Fruit Salad Cup  
Gourmet Cookie  
Chilled Water  
\$14/p

### **VIP Lunch Box #1**

Gourmet Onion Roll or Cheddar Egg Bun Filled with Grilled Chicken, Flank Steak or Roast Turkey with Brie  
Grilled Vegetable and Orzo Pasta Salad  
Gourmet Square  
Chilled Perrier or Italian Soda  
\$21/p

### **VIP Lunch Box #2**

California Chicken Wrap  
Domestic Cheese and Crackers  
Whole Fruit  
Mini Cookies  
Chilled Perrier or Italian Soda  
\$20/p



## **Small Bites Lunches**

**Min. 15ppl. NO EXCEPTIONS**

### **Cold Option**

Cheese Board with Fresh and Dried Fruit Garnish

Veggies and Dip

Mini Ciabattas with Assorted Egg, Tuna and Deli Meat Fillings 3/p

Berry and Cream Puff Satay

\$20/p

### **Hot Option**

Hot House Bruschetta with Garlic Crostini

Caprese Salad Bites

Gourmet Mac and Cheese Au Gratin

Mini All Beef Sliders with Cheddar, Ketchup and Mustard on the Side

Tandoori Chicken Bites in a Rich Butter Gravy

Panko Pork Satay with Asian Slaw

Mini Cookie Pops

\$23/p

Disposables to Eat with Are \$0.50/p

Serving Utensil Fee Starting @ \$5

Delivery and HST is Extra

**Menus are only Available to Corporate Clients Monday Through Friday**



## **Recession Proof Luncheon**

– simple and cheap – served with bread and butter (where applicable), house salad and choice of either gourmet cookies or butterscotch – no substitutions, veggie option is penne with tomato basil sauce - \$12.95/p – min. order is 12 – absolutely no exceptions

Pulled Pork with Creamy Mashed Potatoes

Penne Topped with Grilled Chicken, Pepper and Onion Sauce, parmesan on the side

Jumbo Meatball with Penne Tomato Basil Sauce, parmesan on the side

Deconstructed Lasagna – creamy, beefy, tomato and pasta bake

Quarter Chicken Peri Peri with Roasted Potatoes

Mini Meatloaf with Wild Mushroom Sauce, served with Creamy mashed Potatoes

Shaved BBQ Beef on a Kaiser with Fried Peppers and Onions, served with Veggie Potato Skins

Pork Stir Fry with Veggie Cantonese Noodles

Chicken Parmesan on a Kaiser

Tk's Special All Beef Sheppard's Pie with Gravy on the side

Disposables to Eat with Are \$0.50/p

Serving Utensil Fee Starting @ \$5

Delivery and HST is Extra

**Menus are only Available to Corporate Clients Monday Through Friday**



## **Traditional Hot Lunches**

-Accompanied with Complimentary Bread and Butter, Standard Salad and Dessert– add Chef's Choice of Hot Vegetable Side, add \$2.50/p

### **Chicken - \$15.95/p**

Chicken Parmesan with Tomato Basil Penne, parmesan on the side  
Grilled Breast of Chicken with Summer Salsa with Roasted Potatoes  
Cheddar and Broccoli Stuffed Breast of Chicken with Wine and Butter Sauce with Whipped Potatoes  
Panko Crusted with Fresh Tomato Compote with Roasted Potatoes  
Peri Peri Chicken Pieces with Roasted Potatoes

### **Fish - \$17.95/p**

Fillet of Sole alla Piccata with Rice and Buttered Veggies  
Tilapia with Roasted Tomato and Garlic with Rice Pilaf  
Cod Loins with Mango Salsa with Veggie Fried Rice  
Salmon with Fresh Lemon and White Wine, served with Garlic Mashed Potatoes – ADD \$2/p

### **Beef - \$17.95/p**

Veggie and Beef Kabob with Peppercorn Sauce served with Roasted Potatoes  
5oz. New York Steak with Fried Peppers and Onions, served with Roasted Potatoes  
Shaved BBQ Beef with Creamy Mac and Cheese  
Beef Bourguignon with Buttered Egg Noodles  
Tk's BBQ Rubbed Flank Steak with Roasted Potatoes

### **Pork - \$14.95/p**

Traditional Schnitzel with Fresh Lemon, Rice Pilaf  
Stuffed Pork with Gravy, Creamy Mashed Potatoes  
Sweet and Spicy Italian Sausages with Roasted Peppers, Onions and Potatoes





**Standard Sides - No Half Orders/Splits**

**Salads/Cold Sides**

*NOTE: Greens come ready to toss*

Market Greens served with Ranch and Italian Dressing

Italian Style Baby Greens with Balsamic Vinaigrette

Classic Caesar Salad with Creamy Garlic Dressing, Croutons and Parmesan

Asian Noodle Salad – Sweet and Spicy

Pasta or Potato – Served Creamy or Vinaigrette Style

Fresh Fruit Salad

Veggies and Dip

Spinach and Asiago Dip with Tri-Coloured Tortilla Chips

**Sweet Sides \$3/p, min 10ppl.**

Gourmet Chocolate Extravaganza Cookies 2pcs

Gourmet Brownies 2pcs

Assorted Buttermints 1pc

Finger Sweets – A Variety of Brownies, Squares and Mini Tarts 2pcs

Apple Crumble Cup 1pc

Red Velvet or Vanilla Cupcakes 1pc.

Traditional Cannoli 1pc.



## International Menus

– min. order is 12ppl. Under 12? Add \$5/p for these menus

### **Al Fresco**

Grilled Baguette with Garlic and Olive Oil  
Baby Greens with Fresh Garnishes and Balsamic Vinaigrette  
Mediterranean Cous Cous-Diced Veggies, Olives and Feta  
Grilled Fillet of Salmon on a Bed of Julienne Vegetables and Rice  
Fresh Sliced Fruit Platter  
\$22/p

### **Mexican Fiesta**

Fresh Tortilla Chips with In House Salsa  
Market Greens with Diced Veggies, Shredded Cheese and Roasted Peppers with Ranch  
Dressing on the side  
Char Roasted Corn, Peppers, Onions and Grilled Chicken Quesadillas with Sour Cream  
Fresh Fruit Salad  
\$15/p

### **Chinese Take Out**

Asian Noodle Salad-Fresh Cucumber, Peppers and Sweet Chili Vinaigrette  
Sweet and Sour Chicken with Peppers and Onions  
Sautéed Beef with Broccoli  
Vegetable Fried Rice, soya sauce on the side  
Fortune and Gourmet Cookies  
\$17.50/p

### **Taste of India**

Buttered Flat Bread  
Chick Pea Salad with Diced Peppers  
Rich Butter Chicken



Rice Paulo  
Fruit Topped Lemon Tarts  
\$16/p

**Greek Invasion**

Pita and Tzatziki  
Traditional Greek Salad with Feta and Olives, oregano dressing on the side  
Chicken Brochette and Beef Kabobs (1 of each/person) - just chicken is only \$16/p  
Lemon Potatoes  
Greek Rice  
Baklava Cheesecake  
\$19/p

**Southern BBQ**

Dinner Rolls with Butter  
Creamy Coleslaw  
Pulled Pork with our Own Sweet BBQ Sauce  
Shaved BBQ Beef au jus with Fried Peppers and Onions  
Baked Vegetarian Mac and Cheese  
Jumbo Dipped Cookies  
\$17/p

**Italiano**

Crusty Italian Buns  
Classic Caesar Salad Ready to Toss with Creamy Garlic Dressing, Croutons and Parmesan  
Chicken Scaloppini alla Limone  
Meatball Marinara-Classic All Beef Meatballs with Red Sauce  
Penne alla Vodka, with parmesan on the side  
Traditional Cannoli  
\$18.50/p



## **Specialty Menus**

– min. order is 12ppl. Under 12? Add \$5/p for these menus

### **SM #1**

Specialty Dinner Rolls with Roasted Garlic Spread  
Baby Greens with roasted pears, berries, brie and almonds and balsamic vinaigrette on the side  
Grilled 6oz. Beef Tenderloin with Green Peppercorn Sauce  
Garlic Shrimp Skewer  
Veggie Bundles  
Duchess Potatoes  
Warm Sticky Toffee Pudding  
\$35/p

### **SM#2**

Grilled Baguette with Garlic and Olive Oil  
Baby Greens with fresh topping and balsamic vinaigrette on the side  
Fresh Vegetable Stir Fry  
Grilled Pesto Breast of Chicken  
Mango Salsa Fresh Atlantic Salmon  
Stone Fruit Crumble  
\$32/p

### **SM #3**

Crusty Italian Breads with Butter  
Baby Greens with Roasted Tomatoes, Shaved Parm and Pinenuts  
Veal Scaloppini  
Chicken Cutlet with Fried Peppers and Onions  
Penne Primavera with parmesan on the side  
Roasted Potatoes  
Italian Cannoli  
\$26/p

### **SM#4**

French Baguette with Butter  
Creamy Southern Coleslaw with Candied Cranberries  
¼ Rack of TK's Own BBQ Ribs  
Boneless Breast of Chicken with Fresh Herbs  
Roasted Potatoes  
Jumbo Freshly Baked Cookies  
\$21/p



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**SM#5**

Rustic Baguette with Creamery Butter  
Baby Spinach Salad with Roasted Pears and Pecans with Sweet Vinaigrette  
Mini Meat Loaves with Rich Mushroom Gravy  
Grilled Chicken Breast with Tomatoes and Toasted Garlic  
Buttered Carrots  
Creamy Mashed Potatoes  
Cheesecake with Fruit Coulis  
\$24/p

**SM#6**

Dinner Rolls with Butter  
Summer Green Bean and Chick Pea Salad – summer peppers, onions and sweet vinaigrette  
Creamy Potato Salad  
Shrimp Kabob with Southwest Seasoning  
Chicken Brochette with Dill and Lemon  
Beef and Mushroom Kabob  
Roasted Potatoes, Onions and Peppers  
Decadent Gourmet Brownie served warm with marshmallows and white chocolate chunks  
\$31/p

**SM#7**

Tri Coloured Tortilla Chips  
Baby Greens with Tex-Mex Dressing  
**Fajita Bar**  
Spicy Beans  
Tomato Rice  
Lime and Cilantro Chicken Slices  
Tex Mex Shredded Beef  
Fresh Tortillas  
Sour Cream, Salsa, Shaved Lettuce, Shredded Cheese, Diced Tomatoes, Guacamole, Pickled Jalapenos and  
Diced Green Onions  
Fresh Fruit Platter  
\$29/p

**SM#8**

Bread and Butter  
Wedge Salad with Bacon, Shaved Parm, Sundried Tomato Vinaigrette  
Cous Cous Salad  
Sautéed Summer Greens  
Grilled Breast of Chicken with Summer Salsa  
Roasted New Potatoes  
Lemon Raspberry Tarts  
\$23/p





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**SM#9**

Ciabatta Buns with Butter  
Baby Greens with Berries and Balsamic Vinaigrette  
Grilled Vegetable Platter  
¼ Rack BBQ Ribs  
Texas Flank Steak  
Fresh Fruit Salad  
\$28/p

**Sm#10**

In House Focaccia with Olive Oil and Sea Salt  
Market Greens with House Dressing  
Fresh Salmon Fillet with Balsamic and Dill  
Grilled Chicken with Fresh Veggies on top  
Rice Pilaf  
Chef's Choice of Dessert  
\$31/p

**Sm#11**

**Choice of One Salad** – Market Greens with Balsamic OR Classic Caesar Ready To Toss OR Greek Salad with Oregano Dressing  
**Choice of TWO Varieties of Pizza** - on our freshly made dough with a lightly spiced crushed tomato sauce  
*Mediterranean Chicken* - grilled chicken, sundried tomatoes, roasted veggies, shredded cheese and shaved parm  
*Meat Lovers* – bacon, pepperoni and ham with shredded cheese  
*Veggie Delight* – our in house roasted veggies with shredded cheese and goat cheese  
*Classic* – pepperoni with three cheese  
**Choice of One Dessert** – Cookies, Brownie or Buttermilk  
\$13/p

**SM#12**

Dinner Roll and Butter  
Baby Greens with Balsamic  
Quinoa, Sundried Tomato and Parmesan Stuffed Zucchini  
Lightly Sautéed Chili Flake Rapini  
Pesto Chicken Breast  
White Chocolate and Candied Orange Peel Cannoli  
\$23/p



**SM#13**

Baby Greens with House Dressing  
Antipasto Platter; Selection of grilled vegetables, prosciutto, capicola, salami, mortadella, asiago,  
parmesan, provolone, roasted garlic  
House Made Focaccia Pizza Squares – Grilled Chicken and Peppers, Meat Lovers and Vegetarian  
Chocolate Dipped Brownie Bites  
\$18/p

**SM#14**

Chopped Garden Salad with Balsamic Dressing  
Tender slow cooked roast beef topped with provolone and caramelized onion  
Au jus dip on the side  
Potato Wedges with Chipotle Aioli for Dipping  
Gourmet Brownie Bites  
\$18/p

**SM#15**

**Gourmet Salad Bar – Min. 25 ppl. No exceptions**  
Artisan Bread Display with Whipped Butter  
Choice of Two Proteins – Grilled Asian Steak, Mediterranean Chicken, Tuna Niscois, Lemon Salmon sliced  
and served chilled  
Baby Greens as Well As Romaine  
Toppings Offering – Sundried Cranberries, Pecans, Shaved Parmesan, Chopped Grilled Vegetable Salad,  
Sliced Berries, Chick Peas, Croutons, Diced Tomatoes, Cucumbers and Peppers  
Balsamic, Ranch and Raspberry Dressing  
Assorted Sweets, Cookies and Mini Tarts  
\$19/p

**SM#17**

Dinner Rolls and Butter  
Market Greens with Two Dressings  
Stuffed Peppers- with vegetables, house ground beef and rice, baked in our traditional tomato sauce  
Buttered Seasonal Vegetables  
Assorted Finger Sweets  
\$14/p



**SM#18**

Dinner Rolls and Butter  
Market Greens with Two Dressings  
Choice of 1 For the Group – Beef and Potato Pot Pie or Chicken Pot Pie  
Mashed Potatoes  
Assorted Finger Sweets  
\$15/p

**SM#19**

Crusty Bread, Cheeses, Olives and Grilled Peppers  
Baby Greens with Italian Vinaigrette  
Perri Perri Roasted Chicken Pieces  
Portuguese Potatoes  
Seasoned Rice  
Gourmet Cookies  
\$19/p

**SM#20**

House Made Spinach and Asiago Dip with Fried Pita  
Vegetarian Cobb Salad – croutons and dressing on the side  
Warm Buffalo Chicken Wraps with Celery and Carrot Sticks, Blue Cheese Dressing on the side  
Feta and Oregano Potato Wedges  
Cream Puff and Berry Satays Dipped in White Chocolate  
\$18/p

Disposables to Eat with Are \$0.50/p

Serving Utensil Fee Starting @ \$5

Delivery and HST is Extra

Hot Menu Chafer Set-Up and Return Starting @ \$25

**Menus are only Available to Corporate Clients Monday Through Friday**



## Premium A La Carte Sides

– add \$2/combo side to upgrade

### **Soup** \$4/p, min 10ppl.

Cream of Asparagus

Cream of Wild Mushroom with Fresh Thyme Roasted Butternut Squash with Curry Crème Fraiche

Chicken Tex Mex with Fresh Lime and Cilantro

### **Salads** \$5/p, min 10ppl.

Baby Greens with dried fruits, berries and roasted walnuts and balsamic vinaigrette on the side

Baby Greens with roasted pears, berries, brie and almonds and balsamic vinaigrette on the side

Baby Greens topped with Candied Pecans, Goat Cheese, Strawberries, Candied Cranberries and a  
Maple Balsamic Vinaigrette on the side

Baby Greens with Grilled Peaches, Toasted Almonds and Blue Cheese, poppy seed vinaigrette on the  
side

Baby Greens with Roasted Squash, Pumpkin Seeds, Walnuts and Shaved Parmesan and house  
vinaigrette on the side

Hearts of Romaine with mandarin oranges, almonds, wonton crisps with a sesame seed vinaigrette  
on the side

Chopped Vegetable Salad with oregano dressing

Summer Caprese Salad with fresh basil and balsamic glaze

Summer Vegetable Quinoa with Feta

Broccoli Salad – with bacon, Bermuda onion, raisins and a creamy dressing Summer Green Bean and

Chick Pea Salad – summer peppers, onions and sweet vinaigrette

Seven Bean Tuscan Salad with Feta

Mediterranean Cous Cous

Loaded Potato Salad – with bacon, green chives, cheddar and sour cream