



2026-2027 catering menu

terms & conditions

Order Details | Final Confirmation

Please let your event coordinator know whether you need catering when you make your reservation. A selection of a menu should be made as early as possible in your event planning process. **Final confirmation of your guest count is required 7 days before your event.** If you provide information beyond this mandatory deadline, our kitchen may not be able to accommodate your request or will have to offer an alternate offering.

Rush order fees of up to 50% may apply for orders received within 7 days. Please note that the kitchen cannot guarantee orders received within 7 days of the event date, and it will be at the kitchen's discretion to accept.

Cancellation Charges

Orders cancelled within 48 hours of your event date will be subject to full charges. Orders cancelled between 2-7 days before the event date will be subject to a 50% charge for all items.

Catering Drops | Staffing

All catering items are dropped in your reserved event spaces based on your confirmed order. Staff can be hired to oversee your event's success should your event require extra care. Your coordinator will let you know if a staff IS recommended for your catering order. All events where alcohol is served require Smart Serve-certified staff present. A minimum of 4 hours per staff member will be billed. Hourly rates vary.

Dietary Restrictions

Dietary restrictions must be provided to your event coordinator at the time of your final confirmation (7 days prior). Additional charges may apply if specific foods must be outsourced to accommodate.

Order Minimums

A **minimum order of \$100** per catering drop is required during our operating hours of Monday to Friday, between the hours of **8 am and 4 pm**. Any catering drops requested outside our operating hours, including evenings and weekends, will be subject to a minimum order of \$200.00 as well as staffing fees if deemed necessary.

Leftover Food Policy

Packaging hot food or items that have been out for too long off-site is not permitted. If clients wish to package food, only items deemed safe by our kitchen staff will be allowed. Charges for takeout containers will apply.

Coordination Fee

A 15% coordination fee will be applied to all items. HST will be added to this fee.

breakfast packages

minimum 10 people

served with freshly brewed happy goat coffee + assorted local tea

morning mixer

fresh baked butter croissants | fresh cut fruit platter | scrambled eggs + garden chives | bacon
| roasted breakfast potatoes

\$21 per person

la pâtisserie

butter croissants | chocolatines | cherry + greek yogurt danish | banana bread | fresh cut fruit |
hard boiled eggs | individual yogurts

\$16 per person

breakfast club

Kettleman's sesame + cream cheese | over baked sundried tomato + basil + feta frittata |
roasted breakfast potatoes | bacon | maple fennel sausage

\$24 per person

smoked salmon platter

smoked salmon | capers | red onion | cream cheese | Kettleman's sesame bagels

\$16 per person

breakfast add on's

fresh baked muffins

sweet loaf

fresh cut fruit plate

maple baked beans

\$4 per serving

break packages

minimum 10 people

served with freshly brewed local happy goat coffee, and assorted local tea

good morning

fresh sliced banana bread | fresh cut fruit platter

\$12 per person

relax and recharge

selected sliced cheeses | fresh veggies | grapes | hummus |

pretzels + an assortment of crackers

\$16 per person

sweet escape

an assortment of fresh baked cookies | sweet loaf | squares | fresh cut fruit

\$16 per person



sandwich combo

minimum 8 people

served with choice of juice, soda and sparkling water

premium sandwiches

spiced chickpea, hummus + tomato wrap

roast chicken, apple red onion + mayo wrap

egg salad wraps with spinach + red onion

Italian cured meat + roasted red pepper with provolone on a ciabatta bun

smoked ham with caramelized onion, apple + dijonnaise on a ciabatta bun

roast beef with provolone + horseradish mayo

turkey, brie + red onion jam on ciabatta bun

\$12 per person



hot lunch buffet

minimum 20 people

served with a selection of juice, soda and sparkling water

beef lasagna | chef's choice seasonal veg | fresh baguette

\$24 per person

curried chickpea stew | basmati rice | naan

\$18 per person

chicken burrito | Mexican rice and beans | roasted corn

\$20 per person

pork schnitzel + mushroom gravy | roast potatoes | green beans | fresh baguette

\$20 per person

lemon + olive braised chicken leg | rice pilaf | roasted root vegetables | fresh baguette

\$22 per person

beef bourguignon | chef's choice seasonal veg | mashed potatoes | fresh baguette

\$25 per person

grilled vegetable + halloumi skewers | pistachio pesto | basmati rice | naan

\$20 per person

pizza combo

served with a selection of juice, soda and sparkling water and a bag of chips

classic pepperoni and mozzarella

canadian: Pepperoni, mushroom and green pepper, mozzarella

veggie: seasonal vegetables and mozzarella

\$16 per person

barbecue offerings | outside - weather permitting

minimum 20 guests

served with a selection of juice, soda and sparkling water

all beef hamburgers with coleslaw and potato salad

\$25 per person

beyond meat hamburgers with coleslaw and potato salad

\$26 per person

all beef hot dogs with coleslaw and potato salad

\$22 per person

add to your order

soups

roasted butternut squash soup

tomato basil soup

chef's choice

\$5 per person

side salads

roast vegetable and kale salad with pumpkin seed + balsamic vinaigrette

classic caesar salad with bacon, croutons + parmesan cheese

Greek salad with tomatoes, cucumbers, olives, feta + red wine vinaigrette

Lemon + herb couscous salad with crisp veggies

chef 's choice

\$5 per person

fresh cut fruit

\$4

small bag of chips

\$3

hot dinner buffet

minimum 20 people

served with a selection of juice, soda and sparkling water

chicken breast | sundried tomato+ basil cream sauce | roast mini potatoes | garlic green
beans | rosemary focaccia

\$26 per person

braised beef brisket | tomato chutney | roasted root vegetables | buttery mashed potatoes |
dinner rolls

\$33 per person

pork tenderloin | lemon caper sauce | rice pilaf | broccoli | fresh baguette

\$25 per person

moroccan chickpea + eggplant stew | apricots + almonds | rice pilaf | naan

\$24 per person

sweet treats

minimum 10 per selection

fresh baked cookies

\$3.50

specialty tarts

\$4

mini cupcakes

\$2

cupcakes

\$4

Assorted squares

\$4

vanilla creme brulee

\$4

lemon blueberry cheesecake

\$6

key lime pie

\$6

apple spice cake

\$6



grazing platters

minimum 10 per order

seasonal fresh cut fruit platter

\$4 per person

crudites and dip

\$4 per person

traditional cheese platter with grapes, crostini and crackers

\$7 per person

artisan cheese platter with grapes, crostini and crackers

\$9 per person

charcuterie and antipasti with fresh baguette

\$9 per person

smoked salmon platter with capers, cream cheese, pickled shallots and pretzel crisps

\$10 per person

baked brie with blackberries, walnuts and maple syrup

\$40 per 600 grams

mini sweet treats | assorted squares and tarts

\$4 per person



cocktail sandwich platters

\$30 per dozen, minimum 3 dozen

choose of up to 3 different sandwiches served on fresh baguette

roast beef | swiss | horseradish mayo | crispy onions | greens

smoked turkey | brie | red onion jam | spinach

maple roasted butternut squash | goat cheese | grainy Dijon | arugula

black forest ham | old cheddar | house made pickles | dijonaise

eggplant caponata | basil | creamy cashew spread



canapes

\$30 per dozen - minimum 3 dozen per selection

chipotle chicken on crostini with cilantro cream

boccocini, tomato and basil skewers

curried deviled eggs with pickled shallot

smoked salmon with dill goat cheese on gluten free seed cracker

arancini with mozzarella and basil

braised beef brisket on crostini with smoky tomato aioli

feta and watermelon skewers

Caramelized onion and brie tart

mushroom, parmesan, and rosemary mini tart



beverages offerings

carafe of coffee (ten cups)

\$23

10 assorted teas and hot water

\$19

assorted sodas and juice

\$2.50

perrier

\$3

sparkling juice | 750ml bottle

\$15 per bottle

non-alcoholic sparkling rose wine | 750ml bottle

\$25 per bottle

White wine, by the bottle

Belisario Verdicchio di Matelica, Marche, Italy \$48

Bindi Sergardi Bindo Bianco, Tuscany, Italy \$54 (special order, minimum order 12 bottles)

Red wine, by the bottle

Celler del Roure Vermell, Valencia, Spain \$48

Bindi Sergardi Achille Sangiovese, Tuscany \$54 (special order, minimum order of 12)

Rose wine, by the bottle

St John Beausoleil Rose, Languedoc \$47

Beer

Domestic \$6.00

Imported \$7.00