

INDIVIDUAL BREAKFAST ITEMS

only available until 11am, cannot be modified

Breakfast Burrito

A scrumptious wrap of scrambled eggs, black beans, red & green peppers, tangy cream cheese, shredded aged white cheddar and chopped salsa

6 /guest



Egg & Cheddar Breakfast Sandwich

Scrambled egg patty, sliced cheddar cheese on an English muffin

6 /guest



INDIVIDUALLY PORTIONED BREAK ITEMS

Vegetables with Ranch Dip

Fresh, crunchy vegetables served with creamy ranch dip

8 /guest



House-Made Chips with Chipotle Aioli

Lightly salted, house-fried chips served with chipotle aioli

5 /guest



Fresh Fruit Cups

Each cup is loaded with a selection of seasonal fruits

6 /guest
Minimum 6 people



Yogurt and Granola Parfait Cups with Fruit Compote

Wholesome granola topped with a luscious seasonal fruit compote that adds a vibrant, tangy sweetness

8 /guest
Minimum 6 people



BAKED GOODS

Half Dozen Assorted Freshly Baked Muffins

Fluffy, tender muffins in assorted flavours

15



Half Dozen Assorted Freshly Baked Cookies

Soft, chewy house-baked cookies in assorted flavours

7.5



Half Dozen Freshly Baked Plain Croissants

Buttery croissants baked to flakey golden perfection

16



Chocolate Coconut Energy Balls

Bite-sized, gluten-free treats packed with nutrition and perfect for a quick, healthy snack

3 Set of 2



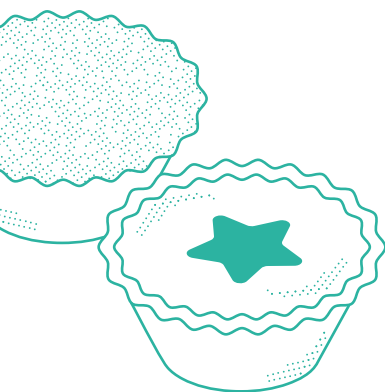
Gluten-Free Chocolate Hazelnut Loaf

Gluten-free loaf made with premium cocoa powder and toasted hazelnuts

4



Catering Menu



All pricing subject to change. All orders will be subject to a 15% catering fee & GST.
Late orders will be subject to a 20% late fee.

SHAREABLE PLATTERS

Seasonal Vegetables with Red Pepper Hummus and Fried Pita Chips

Seasonal vegetables, red pepper hummus and fried pita chips

14 /guest
Minimum 10
people



Chef-Selected Charcuterie and Fine Cheeses

Served with marinated olives, pickles, fresh baked baguette and crackers

16 /guest
Minimum 10
people

Creamy Broccoli Salad

Pickled red onions, dried cranberries, sunflower seeds, carrots and white cheddar

10 /guest
Minimum 10
people



Mixed Greens Salad

Red pepper, shredded carrot, cucumber, tomatoes and sweet shoyu vinaigrette

10 /guest
Minimum 10
people



Kale Caesar Salad

Garlic croutons, oven-dried tomatoes and Parmesan vinaigrette

10 /guest
Minimum 10
people



Seasonal Fresh Fruit Platter

A selection of seasonal fruits

6 /guest
Minimum 10
people



Pan Pizza - Mozzarella & Parmesan Cheese Pizza

Half sheet pan pizza (12 pieces) with a golden crust, loaded with a delicious blend of melted cheese

38 /half pan



Pan Pizza - Pepperoni & Mozzarella Pizza

Half sheet pan pizza (12 pieces) with juicy slices of spicy pepperoni and melted mozzarella cheese

38 /half pan



Assorted Sandwich Platter

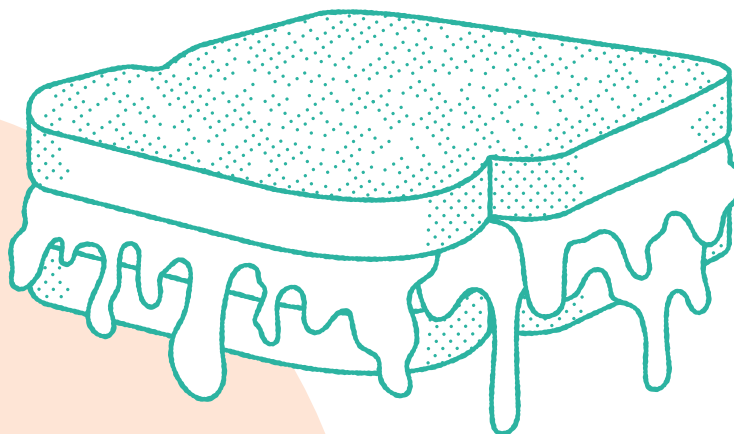
- **Roasted Turkey** with cranberry aioli, lettuce, tomato, Brie, sourdough
- **Muffuletta** with Cured salumi, provolone, olive tapenade, house-made focaccia
- **Montreal Smoked Meat** with tender slices of Montreal smoked meat, grainy mustard aioli, arugula, marble rye bread
- **Tuna Salad** with tuna, capers, green onion, celery, artisan greens, fresh herb aioli, multigrain bread
- **Egg Salad** with eggs, pickles, fresh dill, iceberg lettuce, Kaiser bun
- **Chickpea Salad** with artisan greens, tomato, aged white cheddar, ciabatta

15 /guest
Minimum 10
people



May include a variety of the following choices based on availability.

GF available on request



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INDIVIDUAL LUNCHES

GF available on request

Alberta Beef Bowl AAA Alberta slow-roasted beef, bulgogi sauce, shredded carrots and lettuce, pickled red cabbage, sautéed onions, chives, sesame seeds served on white rice	15	 
Fiesta Chicken Bowl Roasted red peppers, grilled Cajun chicken breast, salsa, fried tortilla chips, cheddar cheese, lime wedge, cilantro lime sour cream, black beans, shredded lettuce served on dirty rice	15	 
Green Goddess Chicken Salad Feta cheese, cucumber, grape tomatoes, grilled chicken breast, sunflower seeds, heritage greens served with green goddess dressing	17	 
Roasted Brussel Sprout & Grape Salad Fresh arugula, artisan greens, goat cheese, roasted brussels sprouts, sriracha roasted pumpkin seeds, grapes, candied pecans, served with orange nutmeg vinaigrette	12	 
Grilled Cajun Chicken Burger Spicy Cajun grilled chicken breast, bacon, lettuce, tomato, chipotle aioli, served on a buttered Kaiser bun	15	
Bulgogi Submarine Sandwich Bulgogi AAA beef, jalapeño aioli, pickled red cabbage, shredded carrots and lettuce, green onions, white cheddar, served on a buttered 8-inch baguette	15	
Turkey Cranberry Brie Sandwich Roasted turkey breast, cranberry aioli, melted Brie cheese, fresh arugula, served on a buttered italian baguette	15	
BLT Crispy bacon strips, fresh herb aioli, lettuce, tomato, served on buttered multigrain bread	12	
Turkey and Wild Rice Soup Roasted turkey, turkey stock, carrots, onion, celery, bay leaf, fresh thyme, with wild rice	7	  
Loaded Potato Soup A creamy soup loaded with Yukon Gold potatoes, bacon bits, green onions, cheddar cheese, heavy cream, leeks, served with a focaccia mini bread	7	 

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Catering Menu

**COLD
BEVERAGES**

Grapefruit Bubly Sparkling Water	2
Blackberry Bubly Sparkling Water	2
Lime Bubly Sparkling Water	2
Blood Orange Flavoured San Pellegrino	2.75
Lemon Flavoured San Pellegrino	2.75
Bottled Water	1.50
Sparkling Water	2.75
Coke	3.50
Diet Coke	3.50
Pepsi	3.50
Diet Pepsi	3.50
Pure Leaf Iced Tea	4.25
Apple Juice	1.75

**HOT
BEVERAGES**

Coffee & Tea Service Regular coffee, hot water, assorted tea, cream, sugar, disposable cups, lids, stir sticks	5 /guest Minimum 10 people
Decaffeinated Coffee	5 /guest Minimum 10 people
Coffee Refresh Half carafe of coffee refill and hot water only (must have already purchased coffee service)	2.50 /per guest

**ADDITIONAL
REQUIREMENTS**

Disposable Cutlery	.25 /guest
Disposable Plates	.25 /guest
Napkins	.25 /guest
Butter Pods	.25 /guest



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