TED ROGERS
SCHOOL OF
HOSPITALITY
AND TOURISM
MANAGEMENT

CATERING MENU

FALL 25 - WINTER 26

Toronto Metropolitan University

TED ROGERS SCHOOL Hospitality & Tourism Management

CULINARY & CATERING DEPARTMENT
Ted Rogers School of Management

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ORDERING GUIDELINES

PLACING AN ORDER

- **TO PLACE AN ORDER, GO TO OUR CATERTRAX WEBPAGE - torontomettrs.catertrax.com**
- **If you have any questions, please contact a catering coordinator** to set up a meeting to discuss your event. (trs.catering@torontomu.ca)
- Please have the **following information available *before*** the initial meeting;
  - Date of event
  - Start/End Time
  - Number of attendees
  - Room/ Space
  - Catering Services Required (Food, drinks, linen etc.)
  - Budget

TED ROGERS SCHOOL OF MANAGEMENT CATERING POLICY

- You can have a look at the full Catering Policy at this link, where a complete listing of guidelines are listed. If you have any further questions after reading the Catering Policy Guidelines, please reach out to catering coordinator at trs.catering@torontomu.ca

CANCELLATION POLICY

- For Cancellations kindly let our department know **5 business days before your event.**

Failure to cancel within *5 business days before event* may result in the following charges being made.

- Cancelling 1-3 business days before event - up to 50% of order.
- Cancelling less than 1 business day before event - up to 100% of order

ORDERING GUIDELINES

FOOD SAFETY

TRSM Catering, take this matter very seriously and will do our best to make you and your guests feel comfortable. If you have any questions regarding our services please do not hesitate to contact trs.catering@torontomu.ca.

FOOD ALLERGIES / DIETARY RESTRICTIONS

We are committed to assisting our customers with food allergies and making informed food choices by providing accurate and timely ingredient information to the best of our ability. The TRS Catering team caters to many dietary needs. Including if are lactose intolerant, vegetarian, halal, celiac, and/or any other restrictions you may have. Kosher meals can be provided upon special request and will be invoiced as a separate line (5 days' notice before your event).

It is the responsibility of the client and their guests to inform the food services department and servers, of any known allergies and special dietary needs in advance whenever possible. Due to the nature of our preparation & storage of many potential allergy sensitive items, the risk of cross-contamination is unavoidable across all cooking equipment, food preparation & serving surfaces, & catering spaces. We cannot guarantee the absence of allergens in any of our items. Consuming any item from TRSM Catering runs a risk of reaction to anyone with food allergies. Individuals consume items at their own risk.
Please note that TMU is a bottled water-free zone.

UNCONSUMED FOODS

For the food safety and the well-being of our clients and guests, remaining food or beverages should not leave the premises of a catered event. Unconsumed foods cannot leave the Ted Rogers School of Management building. For any leftover food, the client is assuming full responsibility for the care and administration of safe food handling after it has been catered by the TRS Catering team. In order to ensure food safety, TRS Catering must be the sole supplier of food and drink at an event.

GENERAL POLICIES

DIETARY INFORMATION

When looking over our menu, please use the following legend to help identify dietary ingredients. For kosher items, please call extension #552160 or email us at trs.catering@torontomu.ca to arrange an order.

(V) - Vegetarian
(VG) - Vegan
(G.F.) - Gluten Free
(P) - Pescatarian
(D.F.) - Dairy Free

GUARANTEES

The final required guarantee is up to the discretion of the events manager, as per above. Include the number of guests before your event: this number represents the minimum number of guests for invoicing purposes. Final charges will be billed based on consumption and the guaranteed number of attendees following the completion of your event with payment due upon receipt of the statement. The client undertakes the responsibility to pay the quoted rates for the number guaranteed or in attendance, whichever is greater. We are prepared to serve 10% above the guaranteed number of people attending the meal function.

PAYMENT

INTERNAL GUESTS

Please provide the Cost Center to which the Catering Invoice will be charged. Payments with department P-cards will not be allowed.

EXTERNAL GUESTS

Any fees related to the event will be billed through AMEX, VISA, and MASTER CARD. The 50% deposit of the estimated catering is due with the signed contract. The catering deposit is refundable up to 5 business days before the event. The payment will get processed through “PMT” (Pay My Tuition), our online credit card payment portal. TRS Catering Services will send the customer their invoice via a “PMT” link. Once the customer inputs their credit card information in the PMT link, kindly send back the receipt of the payment. **www.https://tmu-emarketplace.paymytuition.com/trsm-catering-payment-portal-2**

Note: TRSHTM Catering is fully compliant and does not keep any Credit Card information. Credit Card information cannot be handed over the phone or by email only through the PMT link provided by the Catering Supervisor or Catering Coordinator

DELIVERY AND SET-UP FOR NON-STAFFED EVENTS

For all **non-staffed events** the event organizer is **fully responsible** for cleaning up the room and returning all kitchen equipment.
Failure to do so may result in an additional clean up charge, which will be added on top of your initial BEO after the event.

GENERAL POLICIES

OTHER CHARGES

SERVICE CHARGES

A service charge will be calculated and added to the BEO by the event coordinator depending on which of the three choices you go with.

- **Full Service - 10% (of total invoice)**
  Event set-up, maintenance, break-down of event.
- **Drop-Off Only - 5% (of total invoice)**
  Event drop-off, only. BEO order will be dropped off within TRSM. Set-up by staff will also be done if desired. *(NOTE: It is the hosts responsibility to breakdown and clean the space, if space is not cleaned properly, an additional 5% cleaning-fee will be added to BEO).*
- **Pick-Up Only - No Charge (of total invoice)**
  Event organizer comes to the main kitchen at room 1-127, to pick up the items ordered. If a trolley is needed to take the order to a space within TRSM, this can be provided but trolley must be returned ASAP.

LINENS

LINENS, WHITE ROUND	$8.00/PER LINEN
LINENS, WHITE LONG	$8.00/PER LINEN
LINEN NAPKINS	$1.00/PER NAPKIN
Linens, Special Order	please contact trs.catering@torontomu.ca

CATERING SERVICES

BUFFET, PAPER SERVICE $2.00/PER PERSON
Paper plate, paper cup, cutlery, paper napkin

BUFFET, CHINA SERVICE $5.00/PER PERSON
Plate, Cutlery, Water Glass, "linen-like" paper napkin

BAR, BAR GLASSES INCLUDED IN DRINK PRICE
White wine, Red Wine, Beer Glass, Soft Drink glass

FAMILY STYLE, CHINA SERVICE $6.00/PER PERSON
Plate, Roll Up, Water Glass

PLATED SERVICE, CHINA SERVICE $10.00/PER PERSON
Plated and served from kitchen on china plates

NO CATERING SERVICES NEEDED
If you are not in need of any catering services, please let us know.

BAR

Events with bar service shall abide by Alcohol & Gaming Commission of Ontario regulations and TMU's procedures. The number of persons attending a liquor- related event shall be limited to the AGCO's approved maximum for the room reserved for the event.

If liquor service is requested for a room or space that does not fall under the liquor license of TRSM Catering (The Commons, CPA Lounge, TRS 3-180), please follow these steps.

- confirm room(s) / space(s) with Special Events Office that you are requesting for alcohol consumption.
- Confirm with the catering department your alcohol order for this/these space(s)
- Reach out to the AGCO (alcohol & gaming commission of Ontario) and request a "SOP" (special occasion event) for this event.
- Once you have confirmation of SOP permit, share with facilities and catering immediately.
- This SOP permit must be clearly displayed at the time of the event.

****TMU has a NO CASH policy****

CATERING MENU

CULINARY & CATERING DEPARTMENT
Ted Rogers School of Management

OUR STUDENTS ... OUR PURPOSE

The «raison d'être» of our catering program is to provide an experiential learning facility to our Hospitality and Tourism Management students. The program provides them with the opportunity to work in both front and back of the house, learn administrative skills, hone their customer service skills, and develop the experience necessary to launch their career. Setting you up for success is our belief.

Our catering office contact information is:
Email: trs.catering@torontomu.ca
Phone: 416 9795000 ext.553293

BEVERAGES

FILTERED WATER - STILL/SPARKLING Q WATER $3.00/PER 1 LITRE

HOP WATER (NON-ALCOHOLIC)- SPARKLING WATER $4.00/PER PORTION
(Cascade, Chinook)

TABLE WATER FREE WITH PAPER SERVICE
FREE WITH CHINA SERVICE
(PAPER FEE APPLIES TO WATER ORDER MADE WITHOUT PAPER OR CHINA SERVICE PURCHASE)

REGULAR DRIP COFFEE - "GET UP STAND UP" $3.00/PER PORTION

ASSORTED TEA SELECTION $3.00/PER PORTION
Earl Grey, English Breakfast, Green Tea, Chamomile, Orange Pekoe

DAIRY SUBSTITUTION - OAT MILK (V) $2.00/PER PORTION

JUICE, IN A JAR $6.00/PER 1 LITRE
Orange, Apple

BOTTLED JUICE $3.50/ PER PORTION
Orange, apple

CANNED POP $2.00/PER CAN
Mixed selection soft drinks

SMOOTHIES $6.00/PER SMOOTHIE

GINGER & ORANGE SMOOTHIE (VG) (G.F.)
Fresh ginger, oranges, turmeric, , cinnamon, hemp seeds, maple syrup & lemon

CRANBERRY CLEANSE SMOOTHIE (V) (G.F.)
Cranberries, Banana, Greek yoghurt, Vanilla Oat Milk, lemon juice, Flax Seeds, Honey

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

BREAKFAST À LA CARTE

BREAKFAST BOWLS

STEWED ORANGE & GINGER VEGAN BOWL $7.00/PER PORTION
Overnight-oats, vegan/coconut yoghurt, stewed orange & ginger compote, maple-granola crunch, flax seeds, maple syrup drizzle ***(VG)(G.F.)***

CLEMENTINE PROTEIN BOWL $7.00/PER PORTION
Greek yoghurt, clementines, rolled oats, vanilla Oat Milk, chia seeds, lemon, Honey ***(V) (G.F.)***

HENS EGGS & TATER TOT BREAKFAST BOWL $8.00/PER PORTION
Well done-*cooked sunny-side eggs, breakfast salsa (tomato, onion, coriander, spices, lime), seasoned tater tot's, chipotle emulsion, queso fresco* ***(V)(G.F.)***

HENS EGGS & PORK SAUSAGE BREAKFAST BOWL $10.00/PER PORTION
Well done-cooked sunny-side eggs, breakfast salsa (tomato, onion, coriander, spices, lime), seasoned tater tot's, Mexican chorizo (pork), chipotle emulsion, queso fresco (G.F.)

HENS EGGS & SMOKED SALMON BREAKFAST BOWL $12.00/PER PORTION
Well done-cooked sunny-side eggs, breakfast salsa (tomato, onion, coriander, spices, lime), seasoned tater tot's, smoked salmon, yoghurt & lime drizzle, red onion, queso fresco ***(P) (G.F.)***

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BREAKFAST À LA CARTE

FRESHLY MIXED BAKED GOODS (V) $5.00/PER PORTION
(2 pieces pastry per person)
Petit-croissant or Pain Au Chocolat or Raspberry Danish
ADD ON: BUTTERBALL & MINI JAM $2.50/PER PORTION

INDIVIDUALLY PACKED YOGURTS (V) (GF) $3.00/PER PORTION

GRANOLA BAR (V) $2.00/PER PORTION

WHOLE FRUIT (VG, GF) $1.75/PER PORTION
SEASONAL FRUIT

VEGAN "SCRAMBLED EGGS FLORENTINE" SANDWICH (VG) (GF) $6.50/PER PORTION
English muffin„ *"scrambled-tofu", sautéed spinach & garlic, caramelized onions, vegan 'mayo" *make on Gluten-Free bun - add $2.25*

ENGLISH MUFFIN EGG SANDWICH (V) $5.00/PER PORTION
English muffin, hens egg, Canadian cheese, Roasted Garlic & onion emulsion

ENGLISH MUFFIN EGG & SAUSAGE SANDWICH $6.50/PER PORTION
English muffin, hens egg, Canadian cheese, pork patty, Roasted Garlic & onion emulsion

ENGLISH MUFFIN EGG & BACON SANDWICH $6.50/PER PORTION
English muffin, hens egg, Canadian cheese, smoked pork belly, Roasted Garlic & onion emulsion

HASHBROWN & MUSHROOM MELT - EGG MUFFIN SANDWICH (V) $7.00/PER PORTION
English muffin, hens egg, Canadian cheese, mushrooms, hashbrown, roasted garlic and onion emulsion

EXTRAS / ADD-ONS

- *ADD ON: MAKE ANY ENGLISH MUFFIN A* ***GLUTEN-FREE BUN*** $2.25/PER PERSON
- *ADD ON: MAKE ANY WRAP A* ***GLUTEN-FREE TORTILLA*** $2.25/PER PERSON
- ***ADD ON: POTATO HASH BROWN*** *TO ANY BREAKFAST SANDWICH* $1.50/PER PERSON

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

BREAKFAST BUFFET -COMBOS

All breakfast buffet combos include juice, regular drip coffee, tea selection, and filtered Q water. Minimum order is 8 portions per item.

STEWED ORANGE & GINGER BOWL $15.50/PER PORTION

Overnight-oats, vegan/coconut yoghurt, stewed orange & ginger compote, maple-granola crunch, flax seeds, maple syrup drizzle (VG)(G.F.)

CLEMINTINE PROTEIN BOWL $15.50/per portion

Greek yoghurt, clementine, rolled oats, vanilla Oat Milk, chia seeds, lemon, Honey (G.F.)

HENS EGGS & TATER TOT BREAKFAST BOWL $13.00/PER PORTION

Well done-cooked sunny-side eggs, breakfast salsa (tomato, onion, coriander, spices, lime), seasoned tater tots, chipotle emulsion, queso fresco *(V)(G.F.)*

HENS EGGS & PORK SAUSAGE BREAKFAST BOWL $15.00/PER PORTION

Well done-cooked sunny-side eggs, breakfast salsa (tomato, onion, coriander, spices, lime), seasoned tater tots, Mexican chorizo (pork), chipotle emulsion, queso fresco (G.F.)

HENS EGGS & SALMON BREAKFAST BOWL $20.00/PER PORTION

Well done-cooked sunny-side eggs, breakfast salsa (tomato, onion, coriander, spices, lime), seasoned tater tots, smoked salmon, yoghurt & lime drizzle, red onion, queso fresco, (P)(G.F.)

BAKED GOODS BREAKFAST (V) $13.00/PER PORTION

- *Freshly Baked Goods (2 pastries per person)*
  (Petit-croissant or Pain Au Chocolat or Raspberry Danish)
  Add on: Butterball and individual mini jam
  $2.50/per person

CONTINENTAL BREAKFAST (V) $15.00/PER PORTION

- *Freshly Mixed Baked Goods (2 pastries per person)*
  (Petit-croissant or Pain Au Chocolat or Raspberry Danish)
- *A piece of fresh fruit (seasonal fruits)*
  Add on: Butterball and individual mini jam
  $2.50/per person

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

BREAKFAST BUFFET -COMBOS

All breakfast buffet combos include juice, regular drip coffee, tea selection, and filtered Q water. Minimum order is 8 portions per item.

VEGAN "SCRAMBLED EGGS FLORENTINE" SANDWICH (VG) $15.50/PER PORTION
English muffin,, "scrambled-tofu", sautéed spinach & garlic, caramelized onions, vegan 'mayo" **make on Gluten-Free bun - add $2.25*

ENGLISH MUFFIN EGG SANDWICH (V) $13.00/PER PORTION
English muffin, hens egg, Canadian cheese, roasted garlic & onion emulsion

ENGLISH MUFFIN EGG & SAUSAGE SANDWICH $16.00/PER PORTION
English muffin, hens egg, Canadian cheese, pork patty, roasted garlic & onion emulsion

ENGLISH MUFFIN EGG & BACON SANDWICH $16.00/PER PORTION
English muffin, hens egg, Canadian cheese, smoked pork belly, Roasted Garlic & onion emulsion

HASHBROWN & MUSHROOM MELT - EGG MUFFIN SANDWICH (V) $16.00/PER PORTION
English muffin, hens egg, havarti cheese, mushrooms, hashbrown, roasted garlic & onion emulsion

EXTRAS / ADD-ONS

- *ADD ON: MAKE ANY ENGLISH MUFFIN A **GLUTEN-FREE BUN.*** $2.25/PER PORTION
- *ADD ON: MAKE ANY WRAP A **GLUTEN-FREE TORTILLA*** $2.25/PER PORTION
- *ADD ON: **POTATO HASH BROWN** TO ANY ENGLISH MUFFIN* $1.50/PER PORTION

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

HOT CANAPÉS

All hot canapés come by orders of 10 pieces. Minimum order 10 pieces.

BUFFALO CHICKEN & PRETZEL BUN (H) $47.50/PER 10 PIECES
Crispy chicken tender (halal), pretzel bun, blue cheese emulsion, , tomato
(back by popular demand!)

PHILLY STEAK SLIDER (H) $45.00/PER 10 PIECES
Roast beef (halal), brioche bun, bell peppers, onions, provolone cheese, garlic mayo

TED'S BEEF SLIDERS (H) $45.00/PER 10 PIECES
AAA Beef (halal), brioche bun, tomato, arugula, New Orleans Remoulade Mayo

KOREAN B.B.Q. SATAY (H) (G.F.) $45.00/PER 10 PIECES
Chicken skewers (halal), Gochujang marinade, Spicy Mayo, spring onions

MUSHROOM EMPANADA $45.00/PER 10 PIECES
MUSHROOMS, PISILLA PEPPERS, SPICE MIX, OLIVES, RED PEPPERS (VG)

HAWAIIAN SLIDERS $45.00/PER 10 PIECES
Potato bun, caramelized onions, Black Forest Ham, Swiss cheese & Honey- mustard mayo

TWO BITE QUICHES - LEEK & ONION (V) $45.00/PER 10 PIECES
Filo pastry shell, Royale, nutmeg, mixed cheese, sautéed leek & onion, thyme

BACON PINWHEELS $45.00/PER 10 PIECES
Texas toast, queso cheese sauce, smoked pork belly

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

COLD CANAPÉS

All cold canapés come in orders of 10 pieces. Minimum order of 10 pieces.

BEETROOT HUMMUS & CUCUMBER (VG) (GF) $40.00/PER 10 PIECES
Hummus & beetroot, cucumber cups, crispy chickpeas, herbs

DEVILLED EGG & DILL (V) (GF) $45.00/PER 10 PIECES
Ontario Hen's egg, whipped yolk, smoked paprika, mayo, lemon, dill, crispy shallot

WHIPPED CREAM CHEESE PINWHEEHLS (V) $45.00/PER 10 PIECES
Beetroot tortilla, cream cheese, confit garlic, herbs, spinach, pomegranate glaze

COLD CUT & CHEESE BITE (GF) $45.00/PER 10 PIECES
Sliced salami, mortadella, green olive, Ontario Cheddar on a toothpick

SMOKED SALMON BITE (P) $50.00/PER 10 PIECES
Norwegian smoked salmon, Pumpernickel bread, whipped herb & garlic cream cheese, pickled red onion, chives

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

PLATTERS & BOARDS

CHEESE SELECTION (V)
A selection of three cheeses that are suited best to your event, served with crostini, dried fruit, seasonal chutney. Select three cheeses for your board.
ONTARIO CHEDDAR / BRIE / GOUDA / DANISH BLUE / GOAT'S CHEESE & HERBS

SMALL, 5-7 PORTIONS	$70.00/PER PLATTER
MEDIUM, 8-10 PORTIONS	$110.00/PER PLATTER
LARGE, 14-16 PORTIONS	$190.00/PER PLATTER

CHARCUTERIE SELECTION
A selection of three cured meats served with crostini, Dijonnaise, cornichons, pickled pearl onions. Select three cured meats for your board.
SPICY SALAMI / SOPPRESSATA / GERMAN SALAMI / BLACK FOREST HAM / MORTADELLA / GENOA SALAMI

SMALL, 5-7 PORTIONS	$70.00/PER PLATTER
MEDIUM, 8-10 PORTIONS	$110.00/PER PLATTER
LARGE, 14-16 PORTIONS	$190.00/PER PLATTER

CHEESE & CHARCUTERIE BOARD
A selection of three kinds of cheeses & three kinds of cured meats that are served with a mixture of garniture & crostini. Choose 3 of each cheese & cured meats.
ONTARIO CHEDDAR / BRIE / GOUDA / DANISH BLUE / GOATS CHEESE & HERBS
SPICY SALAMI / SOPPRASATTA / GERMAN SALAMI / BLACK FOREST HAM / MORTADELLA / GENOA SALAMI

SMALL, 5-7 PORTIONS	$90.00/PER PLATTER
MEDIUM, 8-10 PORTIONS	$145.00/PER PLATTER
LARGE, 14-16 PORTIONS	$250.00/PER PLATTER

SMOKED SALMON PLATTER (P)
Smoked salmon, capers, dill crème fraîche, pickled red onions, lemon.

SMALL, 5-7 PORTIONS	$85.00/PER PLATTER
MEDIUM, 8-10 PORTIONS	$136.00/PER PLATTER
LARGE, 14-16 PORTIONS	$238.00/PER PLATTER

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

PLATTERS & BOARDS

Minimum order 5 portions

CRUDITÉS PLATTER (V) (G.F.)
Baby carrots, celery, peppers, broccoli , radishes, cherry tomatoes, Green Goddess dressing, curry emulsion.

SMALL 5-7 PORTIONS	$27.00/PER PLATTER
MEDIUM 8-10 PORTIONS	$60.00/PER PLATTER
LARGE 14-16 PORTIONS	$100.00/PER PLATTER

HUMMUS AND TZATZIKI PLATTER (V)
Pita bread, hummus, tzatziki, black olives, smoked paprika

SMALL 5-7 PORTIONS	$40.00/PER PLATTER
MEDIUM 8-10 PORTIONS	$64.00/PER PLATTER
LARGE 14-16 PORTIONS	$112.00/PER PLATTER

CHIPS & DIPS PLATTER (V)
Kettle Chips, ranch dressing, dill sour cream

SMALL 5-7 PORTIONS	$35.00/PER PLATTER
MEDIUM 8-10 PORTIONS	$56.00/PER PLATTER
LARGE 14-16 PORTIONS	$70.00/PER PLATTER

TORTILLA CHIPS & DIPS PLATTER (V)
Tortilla Chips, salsa, sour cream, cheese dip

SMALL 5-7 PORTIONS	*$35.00/PER PLATTER*
MEDIUM 8-10 PORTIONS	$56.00/PER PLATTER
LARGE 14-16 PORTIONS	$70.00/PER PLATTER

FRUIT PLATTER (VG) (G.F.)
Mixed platter of seasonal fruits

SMALL 5-7 PORTIONS	$30.00/PER PLATTER
MEDIUM 8-10 PORTIONS	$48.00/PER PLATTER
LARGE 14-16 PORTIONS	$84.00/PER PLATTER

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

SANDWICHES & WRAPS

All sandwiches and wraps come with sea salt Kettle chips. Minimum order 8 per sandwich/wrap. If smaller quantities are needed, please email trs.catering@torontomu.ca

SMOKED PAPRIKA & HERB EGG SALAD (V) $8.00/PER PORTION
Texas toast, hardboiled eggs, mayonnaise, smoked paprika, herbs, lime

BUFFALO TUNA SALAD (P) $8.00/PER PORTION
Texas toast, tuna, Buffalo wing-mayonnaise, celery, carrots, lemon

VEGAN CHICKPEA SANDWICH (VG) $8.00/PER PORTION
Multigrain bread, chickpea salad (chickpeas, dijon, herbs, vegan yoghurt, lemon, salt, celery, smoked paprika), arugula, tomato, fresh peppers, Maldon sea salt.

ONTARIO CHEDDAR & APPLE SANDWICH (V) $9.00/PER PORTION
Grain loaf, salted butter, *Ontario cheddar, house made onion chutney, baby spinach, Maldon salt, fresh pepper*

CHICKEN TARRAGON SALAD PANINI (H) $10.00/PER PORTION
Panini bread, Mayo, shredded chicken (halal), tarragon, dijon, red wine vinegar, pickled red onions, baby spinach, havarti cheese

CURRIED CHICKEN SALAD WRAP (H) $10.00/PER PORTION
Spinach torilla, shredded chicken (Halal), mayonnaise, curry powder & Spices, celery, red onion, shredded lettuce

ROAST BEEF & SWISS BUN (H) $11.00/PER PORTION
Kaiser bun, *pickled horseradish emulsion, roast beef (halal), Swiss cheese, caramelised onions, pickled green olive*

TURKEY & BACON WRAP. $11.00/PER PORTION
Tortilla, Turkey slices, *Ontario smoked pork belly, garlic mayo, lettuce, tomato, Ontario Cheddar cheese*

RANCH CHICKEN BUN (H) $12.00/PER PORTION
Potato bun, breaded chicken (halal), ranch seasoning, Havarti cheese, garlic-mayonnaise, caramelized onions, arugula
(sandwich is served cold)

SANDWICH & WRAP PLATTERS

All platters come with Kettle Sea Salt Chips.

LEVEL 1 - SANDWICHES & WRAPS $135.00/PER PLATTER
CHOICE UP TO ANY (3) OF THE FOLLOWING SANDWICHES/WRAPS
Sandwich & wraps are cut in half (approx. 30 halves)

- Smoked Paprika & Herb Egg Salad *(V)*
- *Buffalo Tuna Salad (P)*
- *Vegan Chickpea Sandwich (VG)*

LEVEL 2 - SANDWICHES & WRAPS $150.00/PER PLATTER
CHOICE UP TO ANY (3) SANDWICHES/WRAPS FROM LEVEL 1 & LEVEL 2
Sandwich & wraps are cut in half (approx. 30 halves)

- Ontario Cheddar & Apple Sandwich *(V)*
- *Chicken Tarragon Salad Panini (H)*
- *Curried Chicken Salad Wrap (H)*

LEVEL 3 - SANDWICHES & WRAPS $165.00/PER PLATTER
CHOICE UP TO ANY (3) SANDWICHES/WRAPS FROM LEVEL 1, 2 & LEVEL 3.
Sandwich & wraps are cut in half (approx. 30 halves)

- Roast Beef & Swiss Bun *(H)*
- *Turkey & Bacon Wrap*
- *Ranch Chicken & Potato Bun (H) (served cold)*

EXTRAS / ADD-ONS

- *ADD ON: MAKE ANY ENGLISH MUFFIN A GLUTEN-FREE BUN $2.25/PER PERSON*
- *ADD ON: MAKE ANY WRAP A GLUTEN-FREE TORTILLA $2.25/PER PERSON*

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

SALADS + BOWLS

*Salads come in 3 portion sizes, Half dish (6 people) - Full dish (12 people) & Individual portions. All individually portioned salads add $1.50 per salad for take-out container**

WINTER MIXED SALAD (V)
HALF DISH - $40.00 / FULL DISH - $75.00 / INDIVIDUALLY PORTIONED - $7.00*
Mixed greens, cucumber, fennel, cherry tomatoes, sherry & rosemary vinaigrette, herb & garlic crotons

KALE & ROASTED SQUASH SALAD (G.F.) (VG)
HALF DISH - $50.00 / FULL DISH - $100.00 / INDIVIDUALLY PORTIONED - $9.00*
A mixture of seasonal Ontario squashes, pickled red onion, kale, maple & cider vinaigrette

WINTER GERMAN POTATO SALAD (G.F.) (V)
HALF DISH - $46.00 / FULL DISH - $90.00 / INDIVIDUALLY PORTIONED - $8.00*
Boiled new potatoes, mustard & tarragon vinaigrette, red onion, dill, parsley, mayo, red wine vinegar, cornichons, capers, mustard

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

SALAD PROTEIN ADD-ONS

Choose from any of the listed items below to add onto your salad.
Each portion is a 225 ml portion.

- *Roasted Sweet Potatoes* **(V) (G.F.)** *- $3.50*
- *Falafel Balls x 3 pc* **(V)** *- $3.50*
- *Crumbled Feta* **(V) (GF)***- $3.50*
- *Tuna, lemon oil* **(P) (G.F.)** *- $4.00*
- *Grilled Chicken* **(G.F.)** *- $6.00*
- *Bacon - $5.00*

LUNCH MEETING - COMBO

Choose a (single) sandwich, wrap, salad or platter from the menu above, and make it combo by adding-on the following: *$8.50 per person*

- *Bottled Water OR Can of Pop (mixed variety)*
- *Bag of Chips*
- *Piece of Whole Fruit*
- *House Baked Cookie*

SEASONAL SOUP

We are happy to offer soup for your event if requested.
We make our soups based off of the best seasonal produce, please reach out to our catering team to see what Chef's creations are available at the time of your event.

Menu prices may fluctuate depending on changing costs, availability of ingredients, and any other unforeseen circumstances.

PIZZA

Pizzas are cut into 8 square slices & serves an average of 3-4 people. If you would like to order a custom pizza, please let our catering team know, and we will create your perfect pizza!

MARGARITA PIZZA (V) $23.00/PER PIZZA
San Marzano tomato sauce, mozzarella cheese, fresh basil, Grana Padano cheese

PEPPERONI PIZZA $25.00/PER PIZZA
San Marzano tomato sauce, pepperoni, blended cheese mix & fresh basil

BUTTER CHICKEN PIZZA (H) $27.00/PER PIZZA
San Marzano tomato base, marinated & roasted chicken (halal), mozzarella, pickled red onion, drizzled butter chicken sauce

SQUASH AND HONEY PIZZA BIANCO (V) *$26.00/PER PIZZA*
Grated *mozzarella cheese, confit garlic, sautéed onions, roasted squash and rosemary, nutmeg/ricotta, olive oil, drizzled honey.*

MEAT LOVERS PIZZA $27.00/PER PIZZA
Grated mozzarella cheese, San Marzano Tomato Base, Blended Mixture of Salami, Pepperoni, Mortadella, Roast Beef & Seasoning Mix

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PASTA

*Salads come in 3 portion sizes, Half dish (6 people) - Full dish (12 people) & Individual portions. All individually portioned salads add $1.50 per pasta for take-out container**

CAVATAPPI SUGO PASTA (V)
HALF DISH - $54.00 / FULL DISH - $100.00 / INDIVIDUALLY PORTIONED - $9.00*
Cavatappi pasta, San Marzano tomato-sugo, garlic, basil, garlic & herb crumble, olive oil

CONFIT GARLIC-TOMATO & BALSAMIC SAUCE (VG)
*Half dish - $54.00 / Full dish - $100.00 / Individually portioned - $9.00**
Penne pasta, San Marzano tomato-sugo, confit garlic, balsamic vinegar, basil, eggplant, artichoke, capers, lemon, herbs

SAUSAGE RAGU & GOMITI PASTA
*Half dish - $66.00 / Full dish - $132.00 / Individually portioned - $11.00**
Gomiti pasta, San Marzano tomato sugo, confit garlic, mild spiced pork sausage, red wine, fennel seeds, sage, sherry vinegar, herbs, Grana Padano cheese

CONFIT GARLIC ALFREDO GOMITI PASTA (V)
HALF DISH - $72.00 / FULL DISH - $144.00 / INDIVIDUALLY PORTIONED - $12.00*
GOMITI pasta, soft cooked garlic and rosemary, mornay sauce (cream, roux, herbs, nutmeg, lemon), parsley, Grana Padano cheese

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MAIN DISHES

Minimum order 6 portions of each entrée.
Bread rolls and butter balls available for purchase

BRINED-CHICKEN SUPREME (H) (G.F.) $19.00/PER PORTION
Brined & roasted chicken supreme, steamed & roasted new potatoes with herbs, grilled winter vegetables served with a Xeres vinegar jus

GRILLED AAA HANGER STEAK (H) (G.F.) $24.00/PER PORTION
Sous-vide & grilled AAA 6 oz hanger steak, , herbs (steak is cooked medium well to well done) steamed & roasted new potatoes with herbs, grilled winter vegetables served with a beef and balsamic vinegar jus

ATLANCTIC HADDOCK (P) (G.F.) (DF) $24.00/PER PORTION
Haddock 6 oz pave, served with saffron orzo ragu (pasta rice, saffron, fish stock, cherry tomatoes, onion, garlic, herbs), grilled winter vegetables & gremolata (herbs, garlic, lemon & Olive Oil)

SAMOSA CHAAT (VG). $22.00/PER PORTION
Potato & Pea Samosas, Chickpea Curry, vegan/coconut ”yoghurt” Raita, Mint & Tamarind Chutney, herbs.

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DESSERTS

ASSORTED DROP COOKIES (V) $15.00/PER 10 PIECES
Chocolate Chip, Oatmeal Raisin, M&M Chocolate Chip

VEGAN CHOCOLATE CHIP COOKIE *(INDIVIDUALLY WRAPPED)*
$40.00/PER 10 PIECES

VEGAN/NUT-FREE APPLE CINNAMON MUFFIN *(INDIVIDUALLY WRAPPED)*
$30.00/PER 10 PIECES

RASPBERRY **& WHITE CHOCOLATE CAKE (V)** $45.00/PER 10 PIECES

TRIPLE BERRY CRUMBLE $45.00/PER 10 PIECES

LEMON & CREAM SHORTCAKE **(V)** $45.00/PER 10 PIECE

TUXEDO TRUFFLE CHOCOLATE CAKE **(V)** $45.00/PER 10 PIECES

VEGAN DECADENCE CHOCOLATE CAKE (VG)(GF) **$45.00/PER SLICE**

A LA MODE - ADD ON ICE CREAM. - $6.00/PER PERSON-MIN 10 ORDERS
DAIRY FREE - GLUTEN FREE - SEASONAL FLAVOURS.
TO PLACE AN ICE CREAM CREAM, REACH OUT TO OUR TEAM.

**NOTE - ALL DESSERTS & ICE CREAMS ORDERED MAY CONTAIN NUTS / TREE-NUTS / DAIRY & OTHER ALLERGENS.*

SPECIALTY CAKES
For all Specialty cakes, please reach out to our catering coordinator 1-2 weeks prior (Special order).

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ALCOHOL

BEER

WELLINGTON BREWERY - HELLES LAGER 4.5% (473ML)	$11.00/PER CAN
WELLINGTON BREWERY - BOOT LITE 3.3% (473ML)	$11.00/PER CAN
WELLINGTON BREWERY - SPECIAL PALE ALE 4.5% (473ML)	$11.00/PER CAN
WELLINGTON BREWERY - ARKELL BEST BITTER ALE 4% (473ML)	$11.00/PER CAN

RED WINE

REDSTONE ESTATES - *CABERNET-MERLOT BLEND 2019 (OUR HOUSE RED)*
$11.00/PER GLASS
$50.00/PER BOTTLE

TAWSE ESTATES - *PINOT NOIR 2020*
$11.00/PER GLASS
$50.00/PER BOTTLE

PEARL MORISETTE ESTATES - *CABERNET FRANC, CABERNET SAUVINGNON & MERLOT BLEND 2019*
$13.00/PER GLASS
$61.00/PER BOTTLE

WHITE WINE

TAWSE ESTATES - *RIESLING 2021 (OUR HOUSE WHITE)*
$11.00/PER GLASS
$50.00/PER BOTTLE

REDSTONE ESTATES - *SAUVIGNON BLANC 2020*
$11.00/PER GLASS
$50.00/PER BOTTLE

PEARL MORISSETTE ESTATES - *FLAMMEROLE CHARDONNAY 2019*
$13.00/PER GLASS
$61.00/PER BOTTLE

ROSE WINE

TAWSE WINERY - *ROSE 2021*
$11.00/PER GLASS
$50.00/PER BOTTLE

PEARL MORISETTE ESTATES - *ROSELANA ROSE BLENCH 2020*
$11.00/PER GLASS
$50.00/PER BOTTLE

BUBBLES

CREMANT DE BOURGOGNE - FRANCE
$12.00/PER GLASS
$65/PER BOTTLE

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