



## Corporate Menu 2019

### Breakfast & Brunch

**Muffins & Sweet Loaves** \$2.95 per person

**Coffee/Tea & Muffins** \$3.25 per person

**Coffee/Tea & Fresh Fruit Platter *or* Fruit Salad** \$3.50 per person

**Basic Continental Breakfast \$4.25 per person**

Coffee/Tea, Homemade Muffins & Sweet Loaves, Butter Pastries

**Premium Continental Breakfast \$5.25 per person**

Coffee/Tea, Juice, Homemade Muffins & Sweet Loaves, Butter Pastries & Croissants,  
Fresh Fruit Platter *or* Fruit Salad

**Deluxe Continental Breakfast \$6.25 per person**

Coffee/Tea, Juice, Homemade Muffin and Pastries, Fresh Fruit Platter *or* Fruit Salad,  
Homemade Vanilla-Scented Granola with Yogurt

**Luxury Continental Breakfast \$7 per person**

Coffee/Tea, Juice, Fresh Fruit Platter *or* Fruit Salad  
Toasted Bagels with Cream Cheese, Croissants with Butter & Jam

**Heart Smart Breakfast \$6.25 per person**

Coffee/Tea, Juice, Fresh Fruit (Whole *or* Fruit Platter), Low-Fat & Whole Grain Muffins, Homemade Granola Bars *or*  
Loose Granola with Yogurt

**Breakfast Wraps \$5 per person**

Scrambled Eggs, Sausage & Cheddar Cheese *and/or* Sautéed Peppers, Mushrooms, & Cheese  
wrapped in a Soft Tortilla

**Breakfast Menu #1 \$14.95 per person**

Freshly-Baked Croissants, Grahame's Bakery Bread, & Sweet Loaves  
Fresh Fruit Platter *or* Juice  
Cheese & Vegetable Frittata *or* Scrambled Eggs  
Double Smoked Bacon *or* Breakfast Sausages  
Hash Brown Patties *or* Home Fries  
Coffee/Tea

**Breakfast Menu #2 \$15.25 per person**

Freshly-Baked Grahame's Bakery Breads & Croissants  
Fresh Fruit Platter *or* Juice  
Homemade Slow-Cooked Maple baked beans  
Cheddar & Bacon Frittata (*or* Vegetarian Frittata) *or* Scrambled Eggs  
Home fries  
Coffee/Tea

**Breakfast Menu #3 \$16.75 per person**

Homemade Muffins & Sweet Loaves, Croissants  
Fresh Fruit Platter  
Eggs Benedict with Maple Smoked Ham and Hollandaise Sauce on English Muffin (*veggie available*)  
Home Fries

**Breakfast Menu #4 \$15.95 per person**

Fresh-Baked Quiche: Lorraine *or* Garden Vegetable *or* Ham & Cheese  
Assorted Muffins & Sweet Loaves  
Fresh Fruit Platter  
Assorted Yogurts

**Breakfast Menu #5 \$14.50 per person**

Brioche French Toast with Butter, Maple Syrup, & Preserves  
Ham *or* Bacon *or* Sausages  
Fresh Fruit Platter

**Breakfast Menu #6 \$16.75 per person**

French Toast Stratta (baked casserole style)  
Mixed Berry Compôte  
Maple Smoked Bacon *or* Albert Meat Shop Sausages  
Fresh Fruit Platter & Yogurt

**Breakfast Menu #7 \$17.95 per person**

Assorted Pastries & Sweet Loaves  
Eggs Benedict with Maple Smoked Ham *or* Smoked Salmon,  
with Hollandaise Sauce, on Potato Rösti *or* English Muffin  
Yukon Gold Potato Rösti *or* Home Fries  
Maple Smoked Bacon *or* Sausages  
Fresh Belgian Waffles with Strawberry Sauce & Whipped Cream  
Fresh Fruit Platter

## Mini Meals/ Coffee Breaks

### **Break Menu A \$8.25pp**

Market Vegetables & Dip  
Mini Gourmet Sandwiches with Assorted Fillings (Egg, Tuna, Chicken) & Cold Cuts (2 per person)  
Assorted Cookie & Squares

### **Break Menu B \$5.25 pp**

Fresh Fruit Platter  
Assorted Sweet Loaves & Squares (Banana, Lemon-Cranberry, Poppy Seed)  
Iced Tea *or* Lemonade

### **Break Menu C \$4.25 pp**

Assorted Cookie & Squares  
Iced Tea *or* Lemonade *or* Iced Coffee  
Coffee/Tea

### **Break Menu D \$6.95pp**

Domestic Cheese Platter with Crackers, Breads & Fruit Garnish  
Fresh Fruit Platter

### **Break Menu E \$5.25**

Marble Cheese, Pita Bread, Pickles, Veggies & Dip  
Assorted Cookie & Squares

## Luncheon Menu

*Our sandwiches are made for you daily with premium ingredients, local produce and assorted artisan breads and buns prepared in-house.*

### **Assorted Signature Sandwiches \$7.25 per person (1.5 sandwiches per)**

A selection of sandwich fillings that may include the following: Ham & Cheese, Turkey Breast with Cranberry Aioli, Roast Beef, Egg Salad, Veggie & Hummus

### **Assorted Wraps \$6.75 per person (1.5 sandwiches per)**

A selection of freshly sliced meats & cheese, vegetables & salad mixes. Varieties may include feta tomato & cucumber, creamy chicken & avocado, club wrap, egg & thyme or tuna nicoise salad, vegetarian

### **Assorted Deluxe Sandwiches \$9 per person (1.5 sandwiches per)**

A selection of sandwich fillings that may include the following: Roasted free range chicken breast with spiked basil aioli, tuna nicoise salad, Roasted rare beef with horseradish mayo, prosciutto and provolone with preserved peppers, Smoked salmon with caper cream cheese, Black forest ham with triple crème brie, grilled Mediterranean vegetables with goats cheese.

## **Cold Platters (10 person minimum)**

### **Market Fresh Vegetables \$2.75 per person**

A generous portion of crisp seasonal vegetables: cucumber, celery, carrots, peppers, broccoli and cauliflower florettes with our house made herb dip

### **Middle Eastern Assortment \$4 per person**

Hummus, baba ganoush and roasted red pepper dip with olives, pita wedges and flat breads

### **Antipasto Platter \$5.25 per person**

Grilled vegetables, assorted Italian cold cuts and cheese with a generous portion of olives and pickles and crusty breads

### **Deli Meats \$7 per person**

Roast beef, roasted turkey, Montreal smoked meat, Black Forest ham, Genoa salami, pickles, mustards and an assortment of breads

### **Asian Platter \$8.25 per person**

Assorted sushi, California rolls and Vietnamese rolls with wasabi, pickled ginger and dipping sauce

### **Proudly Canadian Cheese \$4.25 per person**

A selection fine Quebec and Ontario cheeses served with grapes, crackers and breads.

### **International Cheese Platter \$4.75 per person**

A selection of soft, hard and un-ripened cheese from around the globe served with grapes, crackers and breads

### **Fresh Seasonal Fruit \$2.75 per person**

Assorted fresh sweet fruit with a honey yoghurt dipping sauce

### **Breads & Dip \$3 per person**

Spinach, hummus, tapenade and roasted red pepper with a basket of assorted breads and flat breads

## Pre-Selected Meal Menus:

### Menu A \$12.75 – Salad & Sandwich & Dessert

#### Choice of 2 salads:

Garden Salad with Balsamic Dijon Vinaigrette / Caesar Salad / Pesto Pasta Salad / Creamy Cole Slaw / Barley & Green Bean Salad / Bean Salad with Sundried Tomatoes / Thai Noodle Salad / Chunky Vegetable & Chickpea Salad / Mediterranean Couscous salad / Asian Rice Salad / Baby Field Green Salad / Italian Pasta Salad

#### Assortment of Gourmet Sandwiches & Wraps:

Turkey & Cheese / Egg & Thyme Salad / Roast Beef & Cheese / Ham & Cheese / Vegetable & Hummus

Assorted Squares & Cookies

### Menu B \$12.75 - Soup & Sandwich & Dessert

#### Choice of soup:

Cream of Broccoli (GF) / Minestrone / Butternut Squash (Vegan/GF) / Sweet Potato & Coconut (Vegan/GF) / Chicken Vegetable & Rice (GF) / Leek & Potato / Harvest Vegetable (Vegan/GF/Dairy-Free) / Chicken Noodle  
Beef and Barley with Vegetables / Beef and Vegetable with Wild Rice (GF) / Chicken & Vegetable with Rice (GF) /  
Curried Zucchini & Apple (Vegan/GF) / Italian Wedding / Corn Chowder / Potato & Bacon Chowder

#### Assortment of Gourmet Sandwiches & Wraps

A selection of sandwich fillings including: Turkey & Cheese / Egg & Thyme Salad / Roast Beef & Cheese / Ham & Cheese / Vegetable & Hummus

Assorted Squares & Cookies

### Menu C \$12.75

Garden Salad *or* Caesar Salad  
Quiche Lorraine (Bacon, Cheddar & Spinach) & Vegetarian Quiche  
Assorted Cookies & Squares

### Menu D \$12.75

Choice of Salad  
Three-Bean Chili *or* Shepherd's Pie (Gluten Free)  
Assorted Breads and Rolls  
Assorted Cookies & Squares *or* Assorted Cakes *or* Cupcakes

### Menu E \$12.95

Pulled Pork Sandwiches (Assembled *or* Meat & Buns Separate) (Gluten Free Option)  
Homemade BBQ Sauce  
Cole Slaw  
Assorted Cookies & Squares

### Menu F \$13.50

Tacos (Soft *or* Hard) (Gluten Free)  
Seasoned Ground Beef  
Iceberg Lettuce, Cheddar Cheese, Salsa, Sour Cream, Onions, Hot Sauce Assorted Cookies & Squares

## **Create your own Lunch Buffet \$14.50**

Minimum order 75 guests

Select 1 main entrée. Choice of salad and 2 hot sides and a dessert (Add an extra salad, side or dessert for \$2.25 per person). Add an extra entrée for \$5.00 per person.

Tandoori Chicken (Gluten Free)  
Herb-Roasted Chicken (Gluten Free Option)  
Caribbean Coconut Chicken & Vegetables (Gluten Free)  
Braised Chicken in Mushroom Sauce (Gluten Free Option)  
Beef Stew (Gluten Free Option)  
Beef Stir Fry (Gluten Free)  
Chicken á la King  
Chicken Cacciatore (Gluten Free Option)  
Swedish Meatballs  
Shepherd's Pie (Gluten Free)  
Vegetarian Lasagna  
Grilled Veggies with Penne & Pesto Sauce (available nut free)  
Tomato & Meat & Cheese Lasagna  
Roasted Pork Loin (Gluten Free)  
Pulled Pork (Gluten Free)  
Maple Dijon Glazed Ham (Gluten Free)  
Vegetarian Squash Stew (Gluten Free)

### **Hot Sides Buffet Selection**

Whipped Mashed Potatoes  
Roasted Potatoes  
Rice Pilaf  
Mixed Grain Pilaf  
Couscous Pilaf  
Mac and Cheese  
Vanilla-Glazed Carrots  
Seasonal Market Vegetables  
Whole Kernel Corn  
Sweet Summer Peas

### **Salads Buffet Selection**

Summer Garden Salad  
Classic Caesar Salad  
Creamy Pasta Salad  
Potato Salad  
Asian Noodle Salad  
5-Bean Salad  
Creamy Coleslaw

### **Buffet Desserts Selection**

Assorted Cookies & Squares  
Carrot Cake with Cream Cheese Icing  
Chocolate Fudge Cake  
Fresh Fruit Platter  
Sticky Apple Cake  
Cupcakes

## **Beverages**

*(if not included in pre-selected meal)*

Coffee \$1.75

Tea (Orange Pekoe & Herbal) \$1.75

Bottled Water 500ml \$1.75

Bottled Juice 300ml \$1.75

Juice Decanters \$1.50 per person

Iced Tea \$1.75

Canned Pop & Soft Drinks \$1.75

Non-Alcoholic Punch with Fruit Garnish \$2

Hot Apple Cider \$2.25

1L Sparkling Mineral Water \$5 each

## **Catered Affairs Service Charge**

The Catered Affairs Service Charge includes eco-friendly disposable plates, cups, utensils, chafing dishes and fuels, ceramic platters, buffet linens, set up and tear down, insurance and coordinating fee.

It is *not* a gratuity.

**Service staff & China & linen rentals are available at an additional fee**

**Prices subject to change without notice**

The majority of our food is made from scratch including all our vinaigrettes and baked goods and we take pride in offering Graham's bakery bread for our rolls and sandwiches.

The size of group that we can cater for depend on the logistics of the event. Rental prices for basic breakfast or luncheon (large fork, small fork, knife, teaspoon, dinner plate, side plate and coffee mug) is **\$5 per person**. We do not charge for buffet table linens, platters and chafing dishes. For larger groups we use a rental company.

All Disposable dishes are eco friendly or compostable. All disposable dishes are included in the catering service fee aswell as delivery, food/beverage set up and pick up. We beautifully present our food on different creative mediums of service ware for buffet presentation.

### **Water Service**

#### **We are trying to help out the environment**

FREE of charge disposable biodegradable cups & pitchers of water available upon your request