

TEATRO

★ GROUP ★

CATERING

BREAKFAST

MENU

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ABOUT US

Family-owned and operated since 1993, Teatro has been a trusted gathering place for Calgary's community, hosting celebrations of all kinds with care and intention.

Rooted in Italian tradition and guided by a chef-driven approach, our catering brings people together over thoughtfully prepared food and seamless hospitality—creating moments that feel both meaningful and memorable.

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FRESH FROM THE BAKERY

BAKED GOODS

AVAILABLE 6:30AM - 3:00PM

Butter Croissant | 5.50

Assorted Croissants | 6.50

almond | raspberry | chocolate

Assorted Muffins | 4.95

banana chocolate | bran | blueberry | apricot coconut
brown sugar pecan (gf)

Assorted Cookies | 3.75

chocolate chip | ginger | raspberry coconut
espresso cookie (+0.50)

Scones | 5.25

white chocolate cranberry, white cheddar jalapeño

Tiramisu | 7.50

Cheesecake | 7.50

Oat Bar | 4.50

GF

Almond Brownie | 4.95

GF

Cronut | 6

Apple Fritter | 6

Double Chocolate Cookie | 3.75

GF

ADDITIONS

AVAILABLE 10:30AM - 3:00PM

Charcuterie & Cheese Plate | 22

assorted cured meats & cheeses, dried fruit, crostini

48 HRS NOTICE REQUIRED

Crudité & Dip | 7.75

seasonal fresh vegetables served with hummus

GF DF V | 48 HRS NOTICE REQUIRED

Excel Gum | 3

peppermint, spearmint

Hard Boiled Eggs | 4

Yogurt & Granola | 5.25

Greek yogurt with housemade granola

Fruit Cup | 6

fresh seasonal fruit

BREAKFAST

ALL EGGS ARE FARM FRESH
FROM A LOCAL PRODUCER

AVAILABLE 7:00AM - 10:30AM

Bacon English Muffin Sandwich | 7.95

egg, crispy bacon, Monterey jack cheese,
English muffin

CAN BE PREPARED VEGETARIAN

Vegetarian Breakfast Wrap | 10.50

scrambled egg, roasted pepper, onion, mushroom,
mozzarella, flour tortilla

Chorizo Breakfast Wrap | 11

scrambled egg, chorizo sausage, cheddar,
roasted peppers, onion, flour tortilla

Breakfast Croissant | 11.25

chicken apple sausage, scrambled egg,
mozzarella, Sriracha

Huevos Rancheros Ciabatta | 10.25

scrambled egg, cheddar, guacamole, tomato salsa

Breakfast Bagel | 8.75

scrambled egg, ham, Monterey jack cheese

SOUP, SALAD & SANDWICHES

SOUP

Daily Soup | 7.75 small | 8.75 large

please inquire for daily offerings

Daily Soup & Half Sandwich Combo

14.50 small | 15.50 large

chicken, ham, or beef baguettes

SANDWICH

Beef Baguette | 17

sliced beef, arugula, Monterey jack, horseradish,
fresh multigrain baguette

Smoked Ham Baguette | 15

smoked ham, brie, spinach, grainy mustard, aioli,
fresh baguette

Smoked Turkey Sandwich | 14.75

smoked turkey, Swiss, arugula, Roma tomato,
cranberry aioli, multigrain bread

Chicken Salad Croissant | 12

chicken, Swiss cheese, lettuce, dijon aioli,
butter croissant

SALAD

Greek Salad | 10.25

cucumber, tomato, bell pepper, red onion, Kalamata
olive, feta, Greek dressing

GF

Chicken Caesar Salad | 14

roasted chicken, romaine lettuce, parmesan,
crouton, caesar dressing

Cobb Salad | 15.50

roasted chicken, bacon, blue cheese, romaine,
avocado, tomato, egg, balsamic dijon dressing

GF

EAT Salad | 12

roasted turkey, iceberg lettuce, cheddar, cucumber,
egg, tomato, ranch dressing

GF

Chicken Pasta Salad | 8.75

roasted chicken, orecchiette, mayo, grape tomato,
Sriracha, lemon, basil, salt & pepper

Caprese Salad | 7.50

heirloom tomato, bocconcini, balsamic olive oil,
basil, arugula

Arugula Salad | 10.50

egg, avocado, arugula, parmesan, lemon olive oil

LUNCH WRAPS

WRAPS

Turkey Bacon Wrap | 14.75

roasted turkey breast, avocado, tomato, green leaf lettuce, sriracha aioli, flour tortilla

Chicken Caesar Wrap | 14

chicken breast, bacon, parmesan, flour tortilla, caesar dressing

Italiano Wrap | 14.75

Genoa salami, soppressata, capocollo, parmesan, arugula, basil & oregano, flour tortilla

Spicy Tuna Salad Wrap | 14

tuna, cucumber, tomato, lettuce, tomato wrap, cilantro & jalapeño aioli

Vegetarian Wrap | 12

parmesan, roasted red pepper, arugula, tomato basil wrap, hummus

Vietnamese Salad Rolls | 12

chicken, pickled carrots, cucumber, lettuce, mint, rice paper, hoisin sauce

HOT SANDWICHES & WRAPS

AVAILABLE 10:30AM - 3:00PM

Chicken Panini | 16.50

roasted chicken breast, provolone, ciabatta, dried cranberry aioli, grainy mustard

Chicken Ranch Panini | 16.50

chicken breast, bacon, cheddar, fire roasted pepper, ciabatta, ranch, chipotle aioli

Chicken Caprese Panini | 17

roasted chicken, homemade mozzarella, tomato, roasted red peppers, ciabatta, lemon aioli

Turkey Panini | 18

sliced turkey breast, crispy bacon, spicy havarti, ciabatta, guacamole, cilantro aioli

Vegetarian Panini | 14

roasted vegetables, house made ricotta, ciabatta, pesto, aioli

Porchetta Panini | 15

porchetta, coleslaw, ciabatta, arugula pesto

Pulled Beef Panini | 20

pulled beef, spicy havarti, avocado, ciabatta, dijon mustard, aioli

Weekly Panini | 17

rotates each week – visit our website for updates

Pineapple Pork Moji | 14.50

slow cooked pork shoulder, Swiss cheese, pineapple, ciabatta, yellow mustard, cumin & lime aioli

EAT Cubano | 15.50

braised pork shoulder, smoked ham, Swiss cheese, pickles, ciabatta, cilantro aioli

Spicy Tuna Melt | 14.50

tuna, Monterey jack, celery, red onion, green onion, pickles, ciabatta, spicy lemon aioli

Muffuletta | 16

Genoa salami, mortadella, porchetta, provolone, mozzarella, arugula, spicy green olive salsa

Chicken Club Wrap | 14.50

chicken breast, bacon, Monterey jack cheese, tomato, spinach, tomato flour tortilla, chipotle aioli

Korean Beef Burrito | 16.50

gochujang marinated beef, pickled carrots, pickled cucumber, kimchi, red cabbage, flour tortilla, sambal oelek aioli

FRESH PASTA

Spaghetti | 19

seared shrimp, lemon zest, herbs, chili,
tomato sauce

Gnocchi | 19

crispy pancetta, sweet pea, white wine & parmesan
cream sauce

Linguini | 19

beef & pork bolognese, Grana Padano, parsley

Farfalle | 19

mushroom, caramelized onion, spinach, tomato,
parmesan cream

Pasta Della Settimana | 19

changes weekly - visit our website for updates

Cheesy Garlic Bread | 3

made fresh

BEVERAGES

COLD

Eska Water | 3.05

Alforno Water | 3.50

Perrier Water | 4.25

San Pellegrino | 4.30

Flavoured San Pellegrino | 4.05
assorted flavours

Stoke Juice | 14

Stoke Shots | 4.80
assorted flavours

Bottled Pop | 3.80

Canned Pop | 3.60
Pepsi | Diet Pepsi

Oasis Juice | 3.55
orange | apple

Cranberry Cocktail | 3.30

Pure Leaf Iced Tea | 6.55
strawberry | green tea & honey | lemon
| raspberry

Sapsucker | 4.55
grapefruit | lemon | peach | lime | orange

Gatorade | 4.70
grape | fruit punch | cool blue | orange

Bubly | 3.80
Grand Bubly | 4
assorted flavours

Milk2Go | 5.40
chocolate | white

HOT

Coffee Carafe | 50
Fratello medium roast

Tea Carafe | 45
ask our staff for selection

WINE

Our private event wine list has been curated and sourced from our award winning wine cellar at Teatro Restaurant.

Our full wine list can also be made available with the assistance of our Sommelier to hand pick your selections. With an extensive selection of spirits and craft beers, consider our bar team for creating custom cocktails or tastings for your upcoming event.

Please note that availability and vintages are subject to change. For premium and large format wines or other special requests, please contact our Director of Beverage: Taylor Simpson - taylor@teatrogroupp.ca

SPARKLING

NV Bellenda 'Levis' Prosecco | 65

TREVISO, VENETO, ITALY

A fragrant, graceful Prosecco with a soft, delicate mousse, offering notes of Golden Delicious apple and peach, complemented by a subtle floral nose.

NV Blue Mountain Brut | 80

OKANAGAN FALLS, BRITISH COLUMBIA

A fine mousse with a developing toasty character and a crisp lemon finish.

ROSÉ

NV La Kiuva Rosé De Vallé | 60

VALLE D'AOSTA, ITALY

Pretty pale pink with aromas of bumble berry pie, wild berries and tart rhubarb, animated with delicate bittersweet taste at the end.

WHITE

2020 Bench 1775 Pinot Gris | 60

PENTICTON, BRITISH COLUMBIA

Characters of ruby red grapefruit, apple, pear, stone fruit and light smokiness

2022 Las Cumbres Sauvignon Blanc | 45

CASABLANCA VALLEY, CHILE

The nose reveals notes of grapefruit and lime followed by tart green apple, asparagus with delicious acidity

RED

2021 Domaine Girard Pinot Noir | 70

LANGUEDOC, FRANCE

An agile and pretty pinot loaded with cranberry, sour cherry and bundled herbs

2019 Catena Malbec | 65

MENDOZA, ARGENTINA

Blueberry, hoisin, and vanilla dominates this powerful wine

2021 Las Cumbres Cabernet Sauvignon | 45

CASABLANCA VALLEY, CHILE

A smooth Cabernet, flavours of cassis, tobacco and sage with well structured tannins

BEER & NON-ALCOHOLIC

BEER

Teatro x Trolley 5 'Allora' Italian Style Pilsner | 8

CALGARY, ALBERTA | 355 ML

Peroni 'Nastro Azzuro' Lager | 8

ROME, ITALY | 330 ML

Last Best 'Tokyo Drift' India Pale Ale | 12

CALGARY, ALBERTA | 473 ML

Ol' Beautiful 'Pegasus' Pale Ale | 8

CALGARY, ALBERTA | 355 ML

Fahr 'Hefeweizen' | 8

TURNER VALLEY, ALBERTA | 355 ML

Ol' Beautiful 'Eternal Twilight' Dark Lager | 8

CALGARY, ALBERTA | 355 ML

Lonetree 'Authentic' Dry Apple Cider | 8

VANCOUVER, BRITISH COLUMBIA | 341 ML

NON-ALCOHOLIC

One for the Road Kolsch | 12

CALGARY, ALBERTA | 473 ML

Annex Ginger Beer | 8

CALGARY, ALBERTA | 355 ML

Casamara 'Alta' Amaro Soda | 8

DETROIT, MICHIGAN | 355 ML

Wildfolk Sparkling Negroni | 12

CALGARY, ALBERTA | 250 ML

non-alcoholic cocktail, reminiscent of a classic Negroni

Wildfolk Bee's Knees | 12

CALGARY, ALBERTA | 250 ML

non-alcoholic cocktail with flavours of honey and lemon

Weingut Leitz Sparkling Riesling | 15

RÜDESHEIM, GERMANY | 6 OZ

FREQUENTLY ASKED QUESTIONS

WHAT IS INCLUDED IN YOUR OFFSITE CATERING EVENTS PACKAGE?

Teatro provides professional service for corporate gatherings, celebrations, and private functions. We handle everything from food preparation and delivery to onsite setup, service staff, and cleanup, so you can focus on enjoying your event. For smaller or simpler occasions, we also offer drop-off catering where food is delivered ready to serve.

DO YOU OFFER CUSTOMIZABLE OPTIONS?

We offer fully customizable menu options for all events. Whether you want classic favorites, seasonal specialties, dietary accommodations (e.g., vegan, gluten-free), or themed cuisine, our team will work with you to design a perfect menu that suits your audience and budget.

WHAT BEVERAGE OPTIONS DO YOU OFFER FOR OFFSITE EVENTS?

In addition to our full beverage menu, we offer per-person beverage packages for clients that wish to provide their own beverages.

BEER & WINE PACKAGE

\$20 per person (includes ice and service)

FULL BAR PACKAGE

\$35 per person (includes soft drinks, juices, garnishes, bar accessories, ice, and service)

These packages include a bartender, set up and tear down. Please note that for specific venues, a liquor license will be required by client.

DO YOU PROVIDE STAFFING FOR THE EVENT?

Yes — we supply experienced event staff such as servers, bartenders (when needed), and culinary team members to support your catering. If you'd like to elevate the experience, a sommelier can be added for an additional \$50/hour plus gratuity.

WHAT RENTALS ARE INCLUDED IN MY CATERING PACKAGE?

Basic service items like **plates, glassware, and standard flatware** are included to support your meal service. Any **specialty kitchen equipment or specialty rentals** beyond standard service items are not included and will be priced separately. Examples include specialty cooking or heating equipment, large format bars or custom stations, unusual or oversized themed rentals. Teatro can coordinate any necessary rentals and include rental logistics in your overall package.

IS DELIVERY AND SETUP INCLUDED?

Yes — delivery to your event location and full setup of food stations and service areas are included in our package. We request access to the event space at least one hour prior to guest arrival to ensure that everything is set up and ready to go.

WHAT HAPPENS AFTER THE EVENT?

After your event concludes, our team takes care of cleanup and breakdown of all food stations and service areas so your space is left clean and ready for the next step. We'll also coordinate with your rental providers to ensure that any rentals are picked up within the scheduled time window after the event. This means you can relax and enjoy the rest of your day without worrying about post-event logistics.

CAN YOU HELP WITH EVENT PLANNING BEYOND CATERING?

We are happy to provide you with vendor recommendations for décor, florals, DJ's, etc. to take your event to the next level. Our team can also assist with the coordination of these VIP touches as needed. Please connect with the events coordinator to learn more.

CONTACT

EMAIL catering@teatrogroupe.ca

ABOUT

Throughout its history, The Teatro group has had the privilege of hosting exquisite weddings and unforgettable receptions of various sizes and styles.

Whether you're envisioning an intimate gathering for as few as four or a grand celebration with up to 250 guests, we are dedicated to making your special day even more extraordinary. Our experienced in-house Events Manager is here to assist you with every aspect, from crafting personalized menus, designing the perfect room layout, creating stunning cake designs to curating unique party favours. Let us take care of the details, allowing you to revel in your celebration as a cherished guest of honor.

