GREAT EVENTS CATERING

CORPORATE LUNCH MENU

FRESH, ARTFUL & INSPIRED CUISINE



COLD LUNCH BUFFET MENU

PRICED PER PERSON

INCLUDES COMPOSTABLE DISPOSABLES, PAPER NAPKINS OR UPGRADE TO CHINA, CUTLERY ROLLED IN LINEN NAPKINS

ALL PRICES ARE PER PERSON, MINIMUM OF 20 GUESTS. LABOUR SURCHARGE WILL APPLY (IF REQUIRED)

À LA CARTE SELECTION

CREATE YOUR OWN LUNCH BUFFET FROM THE SELECTIONS BELOW

SALAD | PER PERSON

HARVEST ACRE GREENS (V, GF, VEGAN)
fresh harvested greens blend, radicchio, baby gem tomato, English cucumber, watermelon radish, roasted shallot dressing

CAESAR SALAD (V, GF)
chopped baby romaine leaves, parmigiana Reggiano, in house baked croutons, savory garlic lemon aioli *GF without croutons

STRAWBERRY SPINACH BLISS SALAD (V, GF)
baby spinach, strawberries, goat cheese, gem tomato, red onion, toasted almonds, honey balsamic vinaigrette

TZATZIKI CHICKPEA SALAD (V, GF)
scented chickpeas, diced red onion, diced cucumber, diced roma, tossed in a creamy cucumber dressing

ROASTED HERB QUINOA SALAD (V, GF, VEGAN)
herb roasted quinoa, roasted vegetables, pickled cucumbers, hot house tomato, green onion turmeric dressing

LEMON HERB MEDITERRANEAN PASTA SALAD (V)
penne pasta, tomato, red pepper, onion, cucumber, black olives, brassica lemon dressing

SHANGHAI SESAME & GINGER NOODLE SALAD (V)
soba noodles, edamame, red peppers, snap peas, cabbage, green onions, sesame seed, cashews, ginger garlic dressing

CRISPY FRIED POTATO SALAD (V, GF)
broccoli, red apple, sunflower seeds, red onions, dried cranberry, honey cream dressing

BROCCOLI APPLE SALAD (V, GF)
broccoli, red apple, sunflower seeds, red onions, dried cranberry, honey cream dressing

FARMERS GARDEN VEGETABLE TRAY (V, GF, VEGAN)
roasted garlic, red chili hummus

SOUP | PER PERSON

THAI CARROT AND PARSNIP (V, GF)

POTATO AND BRAISED LEEK (V, GF)

MINESTRONE (V)

COCONUT CURRY CHICKEN

PRIME BEEF BARLEY AND VEGETABLE

OLD FASHIONED CHICKEN NOODLE

CREAM OF ROCKY MOUNTAIN WILD MUSHROOM (V, GF)

TOMATO BISQUE FLORENTINE (VEGAN)

CURRIED BUTTERNUT SQUASH (V, GF)



À LA CARTE SELECTION

CREATE YOUR OWN LUNCH BUFFET FROM THE SELECTIONS BELOW

GOURMET SANDWICHES | PER PERSON

NEW YORK DELI TRAY

1 PER PERSON, GF AVAILABLE

An eclectic selection to satisfy any palate on a variety of fresh breads from our bakery

Roast Sirloin of Beef | *marble, rye*
Southwestern Chicken Breast | *sourdough bread*
Smoked Turkey and Havarti Cheese | *sourdough bread*
Black Forest Ham | *Swiss light rye*
Albacore Tuna | *sourdough bread*
Egg Salad | *sourdough bread (V)*
Good Nature Vegetarian | *multi grain bread (V)*

ARTISAN DELI

1 PER PERSON, GF AVAILABLE

Roast Beef Sirloin | *tomato, bistro sauce, cheddar, Swiss light rye*
Chicken Breast | *chipotle aioli, lettuce, tomato, on a baguette*
Genoa Salami | *Dijon aioli, on a baguette*
West Coast Salmon | *light cream cheese, on a bagel*
Danish Brie | *on a baguette (V)*
Good Nature Vegetarian | *Monterey jack cheese, sprouts, cucumber, tomato, guacamole, 8-grain bread (V)*

THE PRESTIGE

1 PER PERSON, GF AVAILABLE

Our executive deli tray for that extra special lunch:

Beef Brisket | *horseradish aioli, caramelized onion, baguette*
Tandoori Chicken | *spicy carrot chutney, jalapeño peppers, baguette*
Asian Sub | *ginger chicken, Asian-style dressing, napa cabbage, carrots, fresh basil, white baguette*
BBQ Pork | *cola bbq sauce, arugula, Swiss cheese, wheat baguette*
Salmon | *dill cream, cheese spread, lemon zest, arugula, multigrain bagel*
Greek Goddess | *roasted vegetables, goat cheese, multi grain baguette | V*

VEGAN OPTIONS

ADD TO ANY SANDWICH SELECTION, GF AVAILABLE

Tempeh Club | *spiced tempeh, Roma tomato, lettuce, avocado, red pepper, chickpea spread*

Green Goddess | *carrot, radish, sprouts, lettuce, tomato, cucumber, avocado green goddess hummus*



GOURMET WRAPS | PER PERSON

CLASSIC WRAPS

1 PER PERSON, GF AVAILABLE

Roast Sirloin Beef | *cheddar, tomato, bistro sauce, wheat tortilla*
Office Club | *marinated chicken breast, back bacon, Emmental, tomato, Dijon mayonnaise, flour tortilla*
Smoked Turkey | *Havarti cheese, tomato, cranberry orange spread, tomato tortilla*
Black Forest Ham | *Emmental, tomato, mustard, flour tortilla*
Good Nature Vegetarian | *Monterey jack, sprouts, cucumber, tomato, guacamole, spinach tortilla (V)*

ITS A WRAP | 1 WRAP

GF AVAILABLE

Southwest Beef | *red onion, tomato, pepper, grilled corn, quinoa, cilantro, chili sour cream, wheat tortilla*
Spicy Thai Chicken | *carrots, quinoa, purple cabbage, spiced chili hoisin sauce, flour tortilla*
Fiesta Shrimp | *field greens, black beans, corn, avocado, cheddar, lime vinaigrette, tomato tortilla*
Hummus Market Vegetable | *red pepper hummus, avocado, spinach, cucumber, fresh basil, couscous, spinach tortilla | V*

À LA CARTE SELECTION

CREATE YOUR OWN LUNCH BUFFET FROM THE SELECTIONS BELOW

SIGNATURE SANDWICHES | PER PERSON

ALL SANDWICHES, SLIDERS AND COCKTAIL BUNS GARNISHED WITH RAW VEGETABLES AND CHEESE STICKS

FINGER SANDWICHES

4 TRIANGLES, GF AVAILABLE

All sandwiches come with green leaf lettuce and special dressing

Roast Sirloin of Beef
Albacore Tuna
Black Forest Ham
Smoked Turkey
Deli Egg (V)
Good Nature Vegetarian (V)

ARTISAN BREAD SLIDERS

2 PIECES, GF AVAILABLE

Beef Flank Steak | *charred onion chutney*
Roasted Herb Chicken | *garlic and lemon aioli*
Brie and Mushroom | *with black bean hummus* (V)

COCKTAIL BUNS

2 PIECES

Roast Sirloin of Beef
Prosciutto Ham
Black Forest Ham and Swiss Emmental
Smoked Turkey
Smoked Salmon
Danish Brie Cheese (V)
Albacore Tuna
Deli Egg (V)
Good Nature Vegetarian (V)



SWEET SENSATIONS | PER PERSON

GF, VEGAN AVAILABLE

SWEETS TRAY | 1 PIECE

tempting squares and tarts with a fresh fruit garnish

FRENCH PASTRY TRAY | 2 PIECES

opera cake, salted caramel tarts, macarons, pistachio eclairs, strawberry eclairs, mango cheesecake bites

GOURMET COOKIE TRAY | EACH

an assortment of oatmeal raisin, chocolate chip, macadamia nut and double chocolate chunk cookies
* GF, Vegan Available

ASSORTED CUPCAKES

pecan caramel, strawberry, double chocolate

BEIGNETS | 2 PIECES

chocolate hazelnut, red berry

TRIO OF TARTS

blueberry, chocolate caramel, frangipane, lemon meringue

ASSORTED FRENCH MACARONS (GF)

VEGAN CHOCOLATE CAKE (VEGAN)

SEASONAL FRESH FRUIT TRAY | PER PERSON (V, GF)

FRESH FRUIT SALAD | PER PERSON (V, GF)

*other dessert offerings available upon request

LUNCH SAMPLER | PER PERSON

INCLUDES A TRAY OF GOURMET SANDWICHES OR WRAPS, YOUR CHOICE OF SIDE SALAD OR SOUP, FRESH FRUIT TRAY AND GOURMET COOKIES. INCLUDES COMPOSTABLE DISPOSABLES AND PAPER NAPKINS.

SANDWICH SELECTION

CHOICE OF ONE | GF AVAILABLE

New York Deli Tray
Classic Wraps Tray
Cocktail Buns

SANDWICH SELECTION UPGRADES:
The Prestige | upgrade $3.50
It's a Wrap Tray | upgrade $1.50



SOUP OR SALAD SELECTION

CHOICE OF ONE

Thai Carrot and Parsnip (V,GF)
Potato and Braised Leek (V,GF)
Minestrone (V)
Coconut Curry Chicken
Prime Beef Barley and Vegetable
Old Fashioned Chicken Noodle
Cream of Rocky Mountain Wild Mushroom (V,GF)
Tomato Bisque Florentine (VEGAN)
Curried Butternut Squash (V,GF)

Harvest Acre Greens (V,GF, VEGAN)
Caesar Salad (V,GF)
Strawberry Spinach Bliss Salad (V,GF)
Tzatziki Chickpea Salad (V,GF)
Roasted Herb Quinoa Salad (V,GF, VEGAN)
Lemon Herb Mediterranean Pasta Salad (V)
Shanghai Sesame & Ginger Noodle Salad (V)
Crispy Fried Potato Salad (V,GF)
Broccoli Apple Salad (V,GF)
Farmers Garden Vegetable Tray (V,GF, VEGAN)

EXECUTIVE BENTO BOXES

PER PERSON | GF, VEGAN AVAILABLE

EACH BENTO BOX INCLUDES A VIETNAMESE SALAD ROLL, FRESH FRUIT AND A DESSERT SQUARE MIX AND MATCH, COMPOSTABLE DISPOSABLES AND PAPER NAPKINS

ASIAN GYUDON BEEF
grilled seasoned beef with peppers, sesame soy noodle salad, mixed greens salad with pan Asian dressing

CHICKEN KATSU
Japanese fried chicken breast with tonkatsu sauce, carrot edamame salad, mixed greens salad with pan Asian dressing

SESAME TERIYAKI SALMON
sesame and teriyaki glazed salmon, sesame green onion ramen noodles, mixed greens salad with grapefruit blush dressing

VEGAN KATSU CURRY (V, VEGAN)
breaded eggplant and yams, wakame slaw, mixed greens salad with shiitake mushroom dressing, green onion soba noodles



SUPREME BOXED LUNCHES | PER PERSON | GF, VEGAN AVAILABLE

EACH BOX LUNCH INCLUDES GOURMET SANDWICH DRESSED WITH LEAF LETTUCE, YOUR CHOICE OF SIDE SALAD (1 CHOICE PER 9 BOXES) WHOLE FRUIT, GOURMET COOKIE, COMPOSTABLE DISPOSABLES AND PAPER NAPKINS.

SANDWICH SELECTION
MIX AND MATCH

Roast Sirloin of Beef | *marble rye*
Southwestern Chicken Breast | *sourdough bread*
Smoked Turkey and Havarti Cheese | *sourdough bread*
Black Forest Ham | *Swiss light rye*
Albacore Tuna | *sourdough bread*
Good Nature Vegetarian (V) *multi grain bread*

SALAD SELECTION
1 CHOICE PER 9 BOXES

Harvest Acre Greens (V,GF, VEGAN)
Caesar Salad (V,GF)
Strawberry Spinach Bliss Salad (V,GF)
Tzatziki Chickpea Salad (V,GF)
Roasted Herb Quinoa Salad (V,GF, VEGAN)
Lemon Herb Mediterranean Pasta Salad (V)
Shanghai Sesame & Ginger Noodle Salad (V)
Crispy Fried Potato Salad (V,GF)
Broccoli Apple Salad (V,GF)
Farmers Garden Vegetable Tray (V,GF, VEGAN)

SALAD BOWLS

INCLUDES COMPOSTABLE DISPOSABLES AND PAPER NAPKINS.

SANTORINI GREEK | (V)
mixed greens, orzo, julienne of cucumber, red onion and red peppers, feta crumble, spiced olives, diced Roma tomato, tzatziki vinaigrette

ROMAINE CALM
romaine lettuce, kale, baby gem tomato, hard boiled egg, bacon bits, croutons, parmesan, garlic aioli dressing

GIVE ME A BEET | (V, GF)
red beets, yellow beets, mandarin, goat cheese, arugula, mixed greens, lime vinaigrette

RADICAL RAINBOW | (V, GF, VEGAN)
red beets, golden beets, red cabbage, julienne carrots, broccoli, sunflower seeds, mixed greens, tahini/miso vinaigrette

ADD PROTEIN | PER 3 OZ SERVING

Grilled Herb Chicken

Nashville Shrimp

Sesame Teriyaki Salmon

Crispy Tonkatsu Tofu

NOURISH BOWLS | PER PERSON

INCLUDES COMPOSTABLE DISPOSABLES AND PAPER NAPKINS.



SOUTHWEST BURRITO BOWL (V, GF)
cilantro lime rice, black beans, roasted corn, avocado, peppers, chili garlic cauliflower, with a chipotle dressing.

ASIAN POKE BOWL (V, GF, VEGAN)
sushi rice, cucumber, radish, avocado, mango, baby peppers, edamame, red cabbage, with a sesame ginger shoyu vinaigrette

HARVEST QUINOA BOWL (V, GF, VEGAN)
turmeric scented quinoa, mixed greens, gem tomatoes, pickled onions, cucumber, edamame, guacamole, with a tahini balsamic dressing

ADD PROTEIN | PER 3 OZ SERVING

Grilled Herb Chicken

Nashville Shrimp

Sesame Teriyaki Salmon

Crispy Tonkatsu Tofu

HOT LUNCH BUFFET MENU

ALL ORDERS INCLUDE COMPOSTABLE DISPOSABLES, PAPER NAPKINS OR UPGRADE TO CHINA, CUTLERY ROLLED IN LINEN NAPKINS FOR $2.95 PER PERSON, ALL PRICES ARE PER PERSON, MINIMUM OF 20 GUESTS. LABOUR SURCHARGE WILL APPLY (IF REQUIRED))

ALL HOT LUNCH BUFFETS INCLUDE CHOICE OF SALAD, ENTRÉE, SIDES AS SPECIFIED, RUSTIC ROLLS AND BUTTER (UNLESS OTHERWISE SPECIFIED)

HOT BUFFET | SALAD SELECTION

CHOICE OF ONE

SALAD

HARVEST ACRE GREENS (V, GF, VEGAN)
fresh harvested greens blend, radicchio, baby gem tomato, English cucumber, watermelon radish, roasted shallot dressing

CAESAR SALAD (V, GF)
chopped baby romaine leaves, parmigiana Reggiano, in house baked croutons, savory garlic lemon aioli *GF without croutons

STRAWBERRY SPINACH BLISS SALAD (V, GF)
baby spinach, strawberries, goat cheese, gem tomato, red onion, toasted almonds, honey balsamic vinaigrette

TZATZIKI CHICKPEA SALAD (V, GF)
scented chickpeas, diced red onion, diced cucumber, diced roma, tossed in a creamy cucumber dressing

ROASTED HERB QUINOA SALAD (V, GF, VEGAN)
herb roasted quinoa, roasted vegetables, pickled cucumbers, hot house tomato, green onion turmeric dressing

LEMON HERB MEDITERRANEAN PASTA SALAD (V)
penne pasta, tomato, red pepper, onion, cucumber, black olives, brassica lemon dressing

SHANGHAI SESAME & GINGER NOODLE SALAD (V)
soba noodles, edamame, red peppers, snap peas, cabbage, green onions, sesame seed, cashews, ginger garlic dressing

CRISPY FRIED POTATO SALAD (V, GF)
broccoli, red apple, sunflower seeds, red onions, dried cranberry, honey cream dressing

BROCCOLI APPLE SALAD (V, GF)
broccoli, red apple, sunflower seeds, red onions, dried cranberry, honey cream dressing

FARMERS GARDEN VEGETABLE TRAY (V, GF, VEGAN)
roasted garlic, red chili hummus



HOT BUFFET | ENTRÉE SELECTION

CHOICE OF ONE

POULTRY

SMOKED QUARTER CHICKEN | (GF)
5 hour Jack Daniels smoked chicken with a smoked paprika jus, with seasonal vegetables and roasted garlic whipped potatoes

HERBED CHICKEN PICCATA | (HALAL)
pan seared crispy chicken breast with a savoury caper cream sauce, honey braised fresh carrots, roasted potatoes and garlic bread sticks

CHICKEN PARMIGIANA | (HALAL)
crispy coated in parmesan & herbed breadcrumbs, topped with tomato sauce and three cheese blend, served with seasonal vegetables and penne pasta or roasted potatoes

HULI HULI CHICKEN | (GF, HALAL)
Hawaiian seasoned glazed chicken breast, with a sweet and sticky glaze, served with grilled pineapple rings, sticky rice and grilled scallions

BUTTER CHICKEN | (GF*, HALAL)
boneless chicken cooked and simmered in tomato cream sauce and Indian spices, chana masala, served with basmati rice and naan bread
*GF without naan

CHARRED LEMON CHICKEN BREAST | (GF, HALAL)
lemon and citrus baked halal chicken breast with a charred lemon cream sauce, served with seasonal vegetables and salted potatoes

KOREAN CHICKEN & VEGETABLE KABOB 2 SKEWERS | (GF*, DF, HALAL, VEGAN)
grilled tender chicken thighs, basted in a Korean BBQ sauce with red and green peppers, red onion, zucchini, served with onion rice and pita bread
*GF without pita bread
** VEGAN tofu with Korean BBQ sauce

CHICKEN SOUVLAKI | 2 SKEWERS (GF*, HALAL, VEGAN*)
house made chicken skewers of grilled chicken, seasoned with oregano and Greek spices, Greek rice, garlic pita bread and tzatziki sauce
*GF without pita bread
**VEGAN Greek style tofu souvlaki

THAI CHICKEN BOWL | (DF, HALAL, GF*, VEGAN*)
grilled lemongrass chicken, savoury Thai broth, sauteed peppers and onions, served with sticky rice and naan bread
*GF without naan
**VEGAN available

ROASTED TURKEY | (GF)
CHEF CARVED OR PRE-CARVED | SEASONAL FOR FALL AND WINTER ONLY
whole roasted turkey with giblet gravy, whipped potatoes and roasted root vegetables
ADD Savoury Stuffing



HOT BUFFET | ENTRÉE SELECTION

CHOICE OF ONE

BEEF

RARE CUT SMOKED BEEF BRISKET (GF)
CHEF CARVED OR PRE-CARVED
18 hour smoked in house 7 oz beef brisket with tequila cherry BBQ sauce, old bay buttered corn and roasted garlic parmesan potato spuds

ROAST SIRLOIN BEEF | (GF)
CHEF CARVED OR PRE-CARVED
with an onion demi, seasonal fresh vegetables, choice of roasted or whipped potatoes

SLOW COOKER BEEF TIPS AND GRAVY (GF)
12 hour slow cooked beef, cremini mushrooms, onions, herbs in a red wine gravy, served with garlic mashed potatoes

BAJA PULLED BIRRIA BEEF TACO (GF*, VEGAN*)
traditional Mexican birria beef served with flour tortilla, diced onion, queso, cilantro, birria jus, pico de gallo, served with Spanish rice
*GF with corn tortilla
**VEGAN pulled BBQ jack fruit

MAT-JEOM KOREAN BEEF & VEGETABLE KABOB | (DF, GF*,VEGAN*)
Korean BBQ marinated beef and vegetable skewers with Korean BBQ drizzle, served with crispy fried rice, sauteed bok choy and pita bread
*GF without pita bread
**VEGAN tofu

CRISPY GINGER BEEF STIR FRY | (DF, GF*, VEGAN*)
crispy fried beef tossed in a sweet and sticky Asian sauce with julienne onions, peppers, green onions, sesame seeds, choice of sticky rice or Asian ramen noodles
*GF with sticky rice
**VEGAN tofu

INDIGENOUS BEEF STEW | (GF*)
slow cooked beef and roasted vegetables stew served mashed potatoes and Bannock
*GF with GF bun

GREEK MOUSSAKA | (GF*)
ground beef in a traditional seasoning, fried eggplant, onions, potatoes topped with bechamel and baked golden brown, served with garlic bread sticks and harvest acre greens
*GF without bread stick

PASTA

LASAGNA AL FORNO | (V*)
layered pasta, ground beef, tomato basil sauce, warm ricotta and mozzarella cheese, served with garlic bread sticks
*Vegetarian lasagna available

CHICKEN ALFREDO | (HALAL, V*)
chicken with penne pasta in a mushroom cream sauce served with garlic bread sticks
*Vegetarian primavera available

GRILLED CHICKEN GNOCCHI | (HALAL, VEGAN*)
grilled chicken breast with parmesan cheese and garlic bread sticks
* VEGAN mushroom



HOT BUFFET | ENTRÉE SELECTION

CHOICE OF ONE

SEAFOOD

THAI SHRIMP FRIED RICE | (GF)
garlic and ginger shrimp with Thai basil, carrots, celery, onions, scallions, tossed with cherry shoyu and fresh lime wedge, served with parboiled rice

GARLIC AND ONION SEARED SALMON FILET (GF)
caramelized onion and garlic pan seared 6 oz salmon filet, in a lemon garlic cream sauce, served with roasted vegetables and lemon rind rice pilaf

CIOPPINO SEAFOOD STEW | (GF*)
a blend of seafood simmered in a light tomato and herb jus, celery, onions, stock braised carrots, served with brown rice and pita crisps
*GF without pita crisp



VEGETARIAN/VEGAN/ GLUTEN FREE/DAIRY FREE

SRIRACHA ROASTED CAULIFLOWER (V, GF, VEGAN)
cauliflower wedges tossed in a blend of warm spices and roasted, drizzled with a chimichurri sauce, sprinkled with parmesan cheese and served with basmati rice

MEDITERRANEAN STUFFED PEPPERS (V, GF, VEGAN)
sauteed Mediterranean vegetables in a roasted pepper with a thyme tomato coulis, served with onion rice and herbs

BAKED FALAFEL | (V, HALAL, VEGAN, GF*)
chickpea patties, Greek rice, garlic pita bread, hummus and tzatziki sauce
*GF without pita bread

SWEET CHILI CRISPY TOFU | (V, GF, VEGAN)

sweet chili and sesame tofu, red onions, green peppers, chives and sticky rice

PLATED LUNCH MENU

INCLUDES CHOICE OF SOUP OR SALAD, ENTRÉE, RUSTIC ROLL WITH BUTTER, CHOICE OF DESSERT, ICE WATER SERVICE, PROPER TABLE SETTING, SET UP AND CLEAN UP.

CHINA, CUTLERY, LINEN NAPKINS IS $2.95 PER PERSON, MINIMUM OF 20 GUESTS. LABOUR SURCHARGE WILL APPLY.

PLATED | SOUP OR SALAD SELECTION

CHOICE OF ONE | ADDITIONAL SOUP OR SALAD ADD $7.00 PER PERSON

SOUP

THAI CARROT AND PARSNIP (V, GF)

POTATO AND BRAISED LEEK (V, GF)

MINESTRONE (V)

COCONUT CURRY CHICKEN

PRIME BEEF BARLEY AND VEGETABLE

OLD FASHIONED CHICKEN NOODLE
CREAM OF ROCKY MOUNTAIN

WILD MUSHROOM (V, GF)

TOMATO BISQUE FLORENTINE (VEGAN)

CURRIED BUTTERNUT SQUASH (V, GF)

SALAD

FARMERS GREENS (V, GF)
cucumber, bay gem tomato, young greens, spinach tuille, edamame, micro greens, white balsamic saffron vinaigrette

ROMAINE LETTUCE LEAVES CAESAR (V, GF*)
romaine lettuce leaves, asiago cheese, Caesar salad croquettes, creamy garlic dressing
*GF without croutons

TOMATO, BASIL, FETA & ONION SALAD (V, GF)
fresh baby gem tomatoes, feta mousse, sweet onion petals, handpicked basil, tomato basil vinaigrette

JAPANESE CUCUMBER AND TOMATO CARPACIO (V, GF)
roulade of cucumber, tomato carpaccio, micro greens, Asian dressing with toasted white and black sesame seeds

BRUNOISE GREEK SALAD CAKE (V, GF)
cucumber, tomato, olive, onion and feta tossed in an oregano vinaigrette with tomato oil and balsamico



PLATED | ENTRÉE SELECTION

CHOICE OF ONE

MAPLE BALSAMIC CHICKEN BREAST | (GF)
with herbed chicken pan juice

MUSHROOM SAGE CHICKEN BREAST | (GF)
boneless chicken breast with creamy mushroom sauce and sage

WILD MUSHROOM AND SPINACH STUFFED CHICKEN | (GF)
with sundried tomato sauce

MOROCCAN FLAT IRON STEAK
served on couscous with a horseradish mushroom jus

CLASSIC BEEF STROGANOFF | (GF)
strips of Alberta beef and mushrooms, sautéed with onions in a rich burgundy sauce with a dallop of sour cream

CERTIFIED ANGUS BEEF SIRLOIN | (GF)
with a creamy shallot jus

SALTED HONEY PORK TENDERLOIN
with a red onion jus

GARLIC AND ONION SEARED SALMON FILET
caramelized onion and garlic pan seared salmon filet and a lemon garlic cream sauce

BAKED GARLIC RED SNAPPER | (GF)
with a tomato coulis

VEGETARIAN/VEGAN/GLUTEN-FREE/DAIRY FREE

SRIRACHA ROASTED CAULIFLOWER
(V, GF, VEGAN)
cauliflower wedges tossed in a blend of warm spices and roasted, drizzled with a chimichurri sauce, sprinkled with parmesan cheese and served with basmati rice

MEDITERRANEAN STUFFED PEPPERS
(V, GF, VEGAN)
sauteed Mediterranean vegetables in a roasted pepper with a thyme tomato coulis, served with onion rice and herbs

MARGHARITA STUFFED PORTOBELLO
(V, GF)
garlic roasted portobello mushrooms, fresh basil, smothered with braised tomatoes and a mozzarella cheese sauce

VEGAN MUSHROOM BOURGUIGNON
(V, GF, VEGAN)
a blend of wild mushrooms, onions, carrots and celery in a vegan demi glace



PLATED | STARCH SELECTION

CHOICE OF ONE

LONG GRAIN RICE PILAF WITH PRESERVED LEMON (V, GF)
MASHED ROASTED YUKON GOLD GARLIC POTATOES (V, GF)
ROAST POTATOES WITH MALDON SALT AND HERBS (V, GF)
HERBED BARLEY RISOTTO WITH CREAMED SHALLOTS (V)

PLATED | VEGETABLE SELECTION

CHOICE OF ONE

OPTION 1 (GF)

FRENCH STYLE GREEN BEANS WITH CHARRED ALMONDS

ROASTED AND BLISTERED RED PEPPERS

ROASTED ORGANIC BUTTERNUT SQUASH WITH BROWN BUTTER

OPTION 2 (GF)

ASPARAGUS IN A LEMON DILL CHIVE BUTTER

GOLDEN BEETS WITH HERB GREMOLATA

ROASTED PURPLE CARROTS WITH OLIVE OIL, MAPLE AND SEA SALT

PLATED | DESSERT SELECTION

CHOICE OF ONE

SALTED CARAMEL LAYERED CAKE
caramel jus, salted chocolate caramel

NEW YORK CHEESECAKE
with mixed berry compote, lemon cream and a dark chocolate pencil

LAYERED APPLE CRUMBLE
with a warm cinnamon crumble

CRÈME BRULÉ (GF)
with fresh fruit garnish

CARAMELIZED PINEAPPLE (GF)
cardamom honey ginger syrup, coconut mousse

CHOCOLATE MOUSSE TULIP (GF)
garnished with fresh fruit



BREAKS & SNACKS

BOARDS & PLATTERS

ARTISAN CHARCUTERIE | SERVES 15 (GF*)
dry salami, prosciutto, chorizo, pate, locally made black pepper pepperoni, selection of cheeses, assorted olives, grainy mustard, port wine jelly, mixed pickles, olives and vegetables with gourmet crackers and baguette
*GF crackers provided

CANADIAN CHEESE BOARD | 1.4 KG | SERVES 15 (V,GF*)
cheddar, Swiss, marble, brie, Monterey jack, gouda, dried fruit, grapes, gourmet crackers and raincoast crisps
*GF crackers provided

MIDDLE EASTERN HUMMUS PLATTER SERVES 15 (V, GF*)
beet hummus with toasted pine nuts, garlic hummus, roasted vegetables, marinated olives, served with quinoa cumin crackers and pita crisps
*GF crackers provided

BALSAMIC BRUSCHETTA | SERVES 15 (V, DF, GF*)
chopped fresh Roma tomatoes with garlic, basil, olive oil, balsamic and lemon juice with toasted slices of baguette
*GF crackers provided

MARKET DIPS | SERVES 15 | (V,GF*)
adobo pico de gallo, beetroot hummus, Greek eggplant dip with baked pita and tortillas crisps
*GF crackers provided

FARMERS GARDEN VEGETABLE TRAY SERVES 15 | (V,GF)
roasted garlic, red chili hummus or ranch dip

ORCHARD'S HARVEST FRUIT TRAY | SERVES 15 (V, DF, GF)

MINI SEASONAL FRUIT SKEWERS | SERVES 15 (V, DF, GF)
2 pieces per person

SMALL BITES & BARS

NOSH BAR | SERVES 15 | (V, DF, GF)
pretzels, popcorn, churro honeycomb

SNACK BASKET | EACH | (V,GF)
Lays chips 40 gr, trail mix 60 gr

HOMEMADE KETTLE CHIPS | SERVES 15 | (V, GF)
with French onion dip

HAND CUT TORTILLA CHIPS | SERVES 15 | (V, DF, GF)
with homemade salsa and guacamole

TERRA EXOTIC VEGETABLE CHIPS | 40 G (V, GF, DF)
mixed vegetable, - sweet potato, plantain chips

MID MORNING ENERGY BITES | 2 PIECES (V, GF AVAILABLE)
PEANUT BUTTER ENERGY BITES | a blend oats, peanut butter, semi sweet chocolate, flax seeds and agave syrup or berry lemon
ENERGY BITES | a blend of oats, almonds, sundried blueberries, lemon zest and agave syrup

BERRY CRUMBLE BARS | EACH | (V)

MADEGOOD MORNINGS BAR EACH | (V, GF)
blueberry or cinnamon bun soft baked oat bar

NATURE VALLEY GRANOLA BARS EACH | (V)

GOURMET COOKIE TRAY | EACH | (V,GF*)
*GF available

ASSORTED CHOCOLATE BARS | EACH

WHOLE FRESH FRUIT | EACH | (V,GF)

COFFEE & BEVERAGES

HOT BEVERAGES

100% ARABICA REG. AND DECAF COFFEE
12 CUP
30 CUP
80 CUP

HOT CHOCOLATE
12 CUP
30 CUP

HOT TEA SERVICE
12 CUP
30 CUP

2% OR CHOCOLATE MILK
250 ML

PURE LIFE BOTTLED WATER
500 ML

DASANI BOTTLED WATER
591 ML



COLD BEVERAGES

OASIS FRUIT JUICE | 300 ML

PEPSI OR COKE SOFT DRINKS
CANNED

SAN PELLEGRINO SOFT DRINKS
330 ML CANNED
lemon and orange flavours

SAN PELLEGRINO SPARKLING WATER
330 ML CANNED

CHILLED JUICES | 48 OZ PITCHER
orange, apple, cranberry

WATER SERVICE | PER PERSON
jugs of ice water, glasses, cocktail napkins

ICE WATER STATION | 2.5 GALLONS EACH
served from a beverage dispenser, lemon, lime and
orange slices or cucumber and fresh mint leaves infused water

TERMS & CONDITIONS



RESPONSIBILITY OF THE CONVENER OF THE EVENT

The guaranteed guest count is due 5 business days prior to event. If it is not received, the original number quoted or actual number served, whichever is greater, will be prepared and invoiced.
Notice of dietary considerations (allergies/vegetarian requests etc.) is due 3 business days prior to event.

ORDERING INFORMATION | GENERAL

Food and beverage prices are subject to 18% service and setup charge (please note this is not a gratuity) and 5% GST. Prices are subject to change but will be guaranteed 6 months prior to your event.

ORDERING INFORMATION | MEETINGS, BREAKFAST, LUNCH

•minimum order is for 20 people. if less than 20 guests are in attendance, a $75 flat rate surcharge will apply per service
•menu prices include eco-friendly disposables, napkins, serving utensils, chaffing dishes and set up
•upgrade to china and cutlery rolled in linen napkins $2.95 per person
•plated lunch menus include china and cutlery rolled in linen napkins
•for catering orders with set-up and drop-off, a minimum of 4 hour labour/delivery charge

SERVICE POLICY | LABOUR CHARGES

Labour charges wait staff: $30.00 per hour
Labour charges supervisors: $35.00 per hour
Labour charges chefs: $40.00 per hour
Labour charges are applicable for a minimum of 4 hours

Note: statutory holiday rates will apply for labour charges

ALLERGY INFORMATION

Menu items may contain or come into contact with wheat, eggs, nuts and dairy products. Due to the nature of some allergies and intolerances, we strongly recommend ordering a seperate plate for anyone with severe allergies. Guests with life-threatening allergies should avoid any food at the event.

REGULATION INFO

HEALTH AND SAFETY

Great Events Catering must provide all food and beverages with the exception of wedding cakes. Great Events Catering prohibits guests from removing any food or beverage products from a function unless a waiver is signed.

AGLC AND ALCOHOL SERVICE

In support of responsible beverage service, Great Events bar staff will not serve any guest who appears intoxicated. Liquor service is not permitted before 10:00am and after 1:00am. Proof of age (photographic government-issued ID) may be requested from any guest, and required from those who appear to be under 25 years of age.

CONTACT US FOR MORE INFORMATION:
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greateventscatering.ca

GREAT EVENTS CATERING