



Corporate Menu

Morning Fare

Baked Goods - \$2.50

All baked in-house with the freshest ingredients orders may include assorted muffins, breakfast breads, sweet and savory scones, gooey cinnamon rolls, coffeecakes, croissants and savory brioche. For bigger groups, smaller items can be made for more selection

Breakfast Wrap - \$6.25 (minimum order of 6)

Tortilla Wraps filled with scrambled eggs and your choice of the following:

Ham & Cheddar or Spinach & Feta,

Maple Smoked Bacon or Brie & Fresh Herbs

Quiche individual, \$6.25 / also available in Breakfast Pizza \$6

Filled with your choice of the following:

Black Forest Ham with mushrooms, sweet peppers & Gruyere cheese

Roasted Sweet Peppers with garlic, olives, zucchini, eggplant, capers, fresh herbs & Parmesan cheese

Chorizo Sausage with mushrooms & Edam cheese

Fresh Seasonal Fruit Platters Sm. \$40 Med. \$65 Lg. \$90

Fruit Kabob \$2.25 (3 pieces of fruit)

Fresh Fruit Salad \$3.5

Add yogurt, \$2.25 extra

The Sandwich Board

\$7



All sandwiches are freshly made with fresh baked bread, which may include sour dough, multigrain, whole wheat, stripe rye and whole wheat baguette. All served with lettuce, tomato, cucumber, and our own house mayonnaise blend.

Gluten free bread (\$.50 more)

Filled with your choice of one of the following:

Black forest Ham & Swiss- or- House Roasted Turkey with Edam

Salami Prosciutto & Mozzarella -or- Montreal Smoked Meat

Garlic Roast Beef or Oven Roasted Bell Pepper, Grilled Vegetables with basil pesto

Avocado, Tomato, Cucumber & Swiss Cheese,

Salad Filling: Our famous Curry Chicken Salad or Savory egg or tuna

Wraps - \$7.25

Choice of Beef Fajitas, Curry Chicken, Grilled Vegetable, Egg Salad, or Tuna Salad

Grilled lemon/rosemary chicken, Bacon, with romaine lettuce, parmesan and roasted garlic dressing

Specialty Sandwiches - \$8

(minimum order of 6)

Le Croissant - Buttery croissant filled with the following:

Choice of **Shrimp**, **wild BC Salmon**, or **Tarragon Chicken Salad**

Hand peeled baby shrimp or Wild BC Salmon with fresh dill, lemon zest and light mayo.

Chicken salad with celery, tarragon, lime zest and light mayo

(minimum order of 6)

Le Pretzel baguette or in a multigrain baguette

Roasted in house Turkey, double smoked bacon, cranberry sauce, and Edam cheese

Roasted red pepper, Portobello mushroom, sun dried tomato pesto, and provolone cheese



Grilled Flat Iron Steak, with caramelized onion and Swiss cheese

Served Warm in a pretzel or multigrain Baguette

Hot roast beef sandwich with jus

Turkey meatball with marinara sauce and provolone cheese

Our famous Moroccan (beef /pork) meatball with marinara sauce and Edam cheese

Falafel (chick pea/vegetarian) with tomato/cucumber and raita

Salads

\$4 per person (side)

This is served in a bowl if you required single serving \$5 per person

Add grilled Chicken breast (3oz) \$4

Add grilled flat iron steak (5 oz) \$5

Add baby shrimp (3 oz) \$5

Classic Caesar

Greek Salad

Mixed Green with balsamic vinaigrette

Thai Noodles with julienne vegetable

New Potato with grainy mustard dressing

Chopped Salad with lots of veggies and chopped romaine

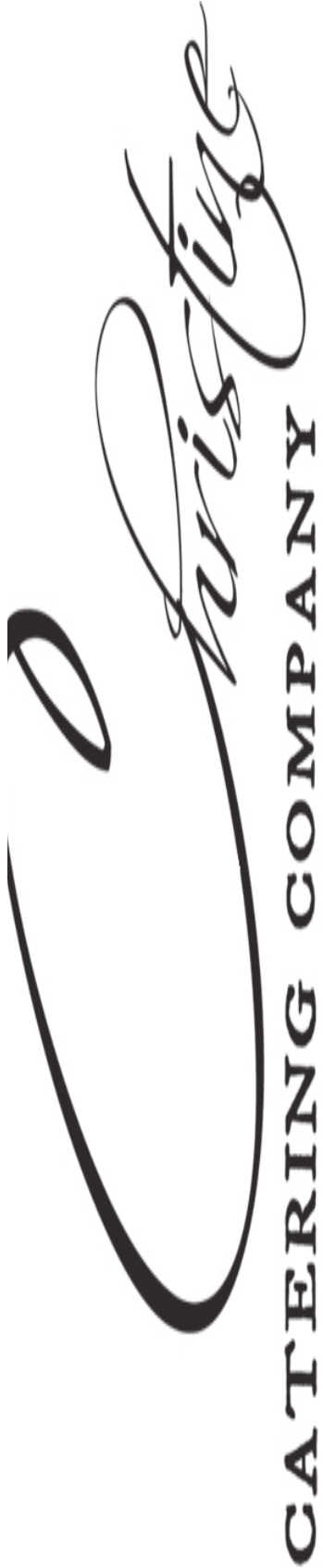
Pasta Salad, with sweet pepper, artichoke, sun dried tomatoes, pesto vinaigrette

Quinoa Salad – with tomatoes, chick pea, cucumber, with cumin vinaigrette

Spinach salad – sun dried cranberries, pecan, and goat cheese in a tangerine vinaigrette

NEW Three cheese tortellini Salad – with sweet pepper, pesto and sun dried tomatoes vinaigrette

NEW Wild rice salad- with sweet pepper and stone fruit in a honey tangerine vinaigrette finish with feta cheese



Lunch Combos

Lunch Combos minimum order of 6

Includes cookies &/or bars, pop &/or juice

1.0 Sandwich	\$12	1.5 Sandwiches	\$14
1.0 Wrap	\$13	1.5 Wraps	\$16





Platters, Dips & Sweets

Small serves 10-20 people, Medium 20- 30 and Large 30-40



Market Vegetables with citrus-herb yogurt dip

Sm. \$40 Med. \$70 Lg. \$90

Fresh Seasonal Fruit

Sm. \$40 Med. \$70 Lg. \$90

Domestic Cheese and Grape Board

Sm. \$50 Med. \$90 Lg. \$120

Mediterranean Dip & Tortilla chip \$45

Half size - \$25

Hummus, Tapenade and Pesto in a beautiful design served with Tortilla chips (serves 20-30)

Artichoke and Asiago Dip \$50

Half size - \$30

Served with Tortilla chips (serves 20-30)

Beverages

Pop \$1.75 Juice \$2 Water \$1

Coffee & Tea \$1.75.



Sweet Desserts

House made assorted Sweet Bars \$2.50

Buttery Date, Fudge Oat Bar, Peanut Butter Nanaimo, Espresso Brownie (please note flavors change weekly)

Freshly Baked Cookies \$2.50

Triple Chocolate goodness, Peanut Butter, Oatmeal Coconut Chocolate Chip, Oatmeal Cranberry, Pecan Chocolate and Coconut new flavors everyweek

For assortment we give you an assortment of both cookie/bar

We constantly create new bar and cookie every week just call or check what's new

Hot Entrées

*24 hrs notices is required and a Minimum order of 6 per item
\$8 per person*

Lasagna Bolognese or Vegetarian or chicken (white sauce)

Layers with mozzarella and parmesan cheese

Rotini with Grilled Vegetables in pesto sauce

Chicken Penne –(gluten free available) roasted chicken, sweet pepper, sundried tomato and artichoke in a light pesto sauce

Grown up Macaroni and Cheese, Gouda, Brie and Edam with sundried tomatoes

Three Cheese tortellini, with Italian sausage, in tomatoes sauce and baked with mozzarella cheese

Individual Pot Pie - Choice of chicken, salmon, beef, vegetable ratatouille

Stuffed Portobello (vegetarian)

With ratatouille vegetable topped with provolone cheese

Christine
CATERING COMPANY

*Grilled Wild BC Salmon (\$8.50)
Served with a mango salsa*

Grilled flat iron Steak With sautéed mushroom and onion

Beef Stroganoff served with delicate egg noodles

Thai Beef Curry, sweet pepper, coconut milk, red curry sauce

Butter Chicken over jasmine rice

Chicken Creole – sweet pepper, onion, Caper, in a light saffron tomatoes sauce

Mediterranean Chicken over jasmine rice

*Oven Roasted Whole Chicken
with rosemary & garlic, boneless, served with a yogurt sauce*

*Chicken Coq au vin Style
Boneless chicken with mushroom and bacon, in a light white wine sauce,*

*Whole Wheat Pizza (also in gluten free crust)
With choice of – grilled vegetable, artichoke, pesto and Bocconcini
Or Italian sausage, roasted garlic, spinach and topped with mozzarella and parmesan
or Traditional Ham, mushroom, and fresh pineapple topped with mozzarella*

New * Turkey pot pie, Tender pieces of organic turkey, sweet potatoes and celery in light white wine veloute, and a parmesan crust

NEW *Wild Sockeye salmon Wellington – with mushroom duxelle, spinach and wrapped in a buttery puff pastry

Add On:

- Garlic Bread \$1.75 per*
- Bun and butter \$1.25 per*
- Roasted Vegetable Medley \$3.5 per*
- Pomme Dauphinoise \$4 per*
- Roasted potatoes \$2 per*
- Lemon potatoes \$2*
- Jasmine rice \$2*
- Spanish rice \$2*
- Homemade Soup \$3.50 per 8oz cup*





Disposable plate and napkin \$0.40 per person

For basic plate/napkin and fork and serving utensil \$0.60 to \$1 per person



Payment & Policies

Form of Payment

Corporate accounts are due and payable within 15 days of the function. We accept Visa, MasterCard, and American Express, cheques, debit and cash.

On Catered Events

A deposit of \$200.00 is required immediately in order to secure your date, a deposit of 50% on the total food bill is required 14 days prior to the event, and the remainder is due after the event upon receiving the invoice. Final guest count is required 1 week prior to your event.

Delivery & Pick-up Services

A minimum charge of \$10 on orders, varying according to the distance travelled and the time of day. Please ask for the service charge to your area. Orders over \$1000 are free. There is no charge for delivery to catered functions with staff.

Set-up for delivered orders: \$25 minimum (per half hour).

If there are special delivery instructions, please specify when placing an order. To accommodate all deliveries for the day, please allow a 15 minute window around your delivery time. Pickups for equipment scheduled for after 5pm are considered late night pickups which are a \$100 charge

Cancellation

Corporate Breakfast and Lunch: 48 hrs notice is required for all specialty items. All other items require 24 hrs notice for cancellation. If an order is not cancelled within the above time frame, you will be invoiced accordingly.

Catered Events: A minimum of 2 weeks notice is required when canceling a catered function, the \$200.00 deposit will not be refunded unless canceled 6 months prior.

Ordering

We're open 7 days a week, Sundays only with a minimum order of \$500.00 or more. We required a minimum of 24 hrs notice for orders. Cold menu items can be ordered up to 9:00 am same day. Delivery time cannot be guaranteed on same day orders. Please e-mail or phone your order in to us.

Serving Equipment Pick-up

All serving equipment from catered events will be picked up within two business days. Please ensure that all items are simply rinsed and in one designated area. If additional trips have to be made to pick-up equipment, additional charges will apply. Any missing items or damage caused to equipment by the client will be invoiced separately.