

Let's Dine Together!

Your Catering Team is ready to impress your guests with our freshly prepared Breakfast & Lunch offerings. From boardroom meetings to energizing breaks - count us in for your next catering!

PLACE AN ORDER

1. Choose your menu items.
2. Choose compostable ware.

FEES

Picking up your order with compostable ware is complimentary.

THE SMALL STUFF

Menu confirmation and guaranteed number changes are due a minimum of 48 hours in advance. To cancel a minimum of 72 hours is required.

Contact Us

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CLASSIC FARE
To Go Catering
taste | quality | service

Breakfast

All Items Priced Per Person - Minimum of 10 Guests

CONTINENTAL \$12.50

Select One (1):

- Apple Crumble Overnight Oats **VG**
- Greek Yogurt Parfait with Fruit **VG**

Select One (1):

- Freshly Assorted Baked Muffins

Served with Fairtrade Coffee, Tea,
Infused Water, Butter and Preserves

CANADIAN \$18.50

Cheddar and Chive Scrambled Eggs **GF VG**

Select One (1):

- Breakfast Sandwich
- Traditional Eggs Benedict

Select One (1) protein:

- 2 pieces of Pork Sausage
- 3 pieces of Crispy Bacon **GF**

Country Style Hashbrowns

Served with Fair-trade Coffee, Tea,
Infused Water, Butter and Preserves

A LA CARTE

Egg Bites (Spinach Feta or Bacon Cheddar) **GF VG** \$3.50

House Made Granola Bars **GF V** \$3.50

Freshly Baked Muffin \$3.50

Fresh Baked Assorted Cookie & Brownie Platter \$2.50

For a Custom Menu, please consult
your Aramark Chef Manager

GF No Gluten **VG** Vegetarian **V** Vegan



Platters

Priced Per Platter - Each Platter Serves 10 Guests

Crudité Platter \$65.00

Assorted veggies served with hummus **GF V**

Charcuterie Board \$100.00

Sliced Meats, Gerkins with crackers

Cheese Display \$90.00

Selection of cheeses with lavash **VG**

Sliced Fruit Platter \$80.00

Seasonal fruit **GF V**

Beverages

Priced Per Person - Minimum of 5 Guests

Fairtrade Coffee & Tea Station \$3.00

Fruit Juice Selection \$3.50

Carbonated Beverages \$2.75

Sparkling Water (250ml) \$3.50

Lunch

All Items Priced Per Person - Minimum of 10 Guests

SANDWICH BOARD \$8.00

Select Three Choices (3): GF upon request

- Grilled Chicken Caesar & Parmesan Wrap
- Dijoun Mustard Roast Beef with Lettuce & Tomato
- Turkey with Cranberry Cream Cheese & Lettuce
- Medi-Chicken with Pesto, Feta, Red Pepper & Spinach
- Egg Salad **VG**
- Tuna Salad Wrap
- Grilled Vegetables on Ciabatta or Wrap **V**

SHARABLE SALADS

Leafy Greens (Mixed Greens or Caesar) \$5.00

Spinach Berry Salad \$5.00

Greek Salad \$5.00

Mexican Quinoa \$5.00

SEASONAL BUFFET

Chef's Selection of Leafy & Grain Salads

Chef's Protein Selection \$25 with Chicken, \$35 with Beef

Select One (1) side combo:

- Basmati Rice & Vegetable Medley **GF VG**
- Mashed Potatoes & Roasted Root Vegetables **GF VG**
- Roasted Potatoes & Baked Ratatouille **GF V**

Decadent Dessert Platter

Nanaimo bar, Chocolate Silk Truffle bar, Lemon

Macaroon bar, Butter Tart bar

Served with Fairtrade Coffee, Tea, Infused Water

