

# Breakfast

All Items Priced Per Person - Minimum of 10 Guests

## CONTINENTAL \$11.50

Select One (1):

- Blueberry and Honey Overnight Oats **VE**
- Greek Yogurt Parfait with Seasonal Fruit **VE**

Select One (1):

- Freshly Assorted Baked Muffins
- Freshly Baked Pastries

Served with Fairtrade Coffee, Tea, Asst Juice  
Butter and Preserves

## CANADIAN \$16.50

Chive Scrambled Eggs **GF VE**

Select One (1):

- 2 Waffles **VE**
- 2 Pancakes **VE**

Both come with Canadian Maple Syrup

Select One (1) protein:

- 2 pieces of Pork Sausage
- 2 pieces of Crispy Bacon **GF**
- 2 pieces of Sliced Turkey **GF**

Country Style Hashbrowns  
Fresh Sliced Fruit Platter **GF V**

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

## A LA CARTE

Individual Greek Yogurt <b>GF VE</b>	\$2.50
Yogurt Parfait	\$4.75
Freshly Baked Muffin & Pastry Platter	\$3.50
Fresh Baked Assorted Cookies	\$2.25
Dessert Platter	\$5.75
Decadent Dessert Platter	\$7.45
Snack Right Platter	\$10.45
Fruit skewers, yogurt, trail mix, granola bars	
Snack Attack Platter	\$8.95
Assorted chips, trail mix, chocolate bar, deluxe cookies	



# Breakfast Sandwiches

Select One (1) \$5.50

- Egg, Bacon and Cheese
- BLT
- Western (ham, egg, red pepper, onions)

# Platters

Priced Per Platter - Each Platter Serves 10 Guests

<b>Crudit� Platter</b> Assorted veggies served with hummus <b>GF V</b>	\$50.00
<b>Charcuterie Board</b> Sliced Meats, pickles & crackers	\$90.00
<b>Cheese Display</b> International cheese board Selection of cheeses with lavash <b>VE</b>	\$85.00
<b>Sliced Fruit Platter</b> Seasonal fruit garnished with berries <b>GF V</b>	\$65.00

# Beverages

Priced Per Person

Pot of Fairtrade Coffee	\$23.00
Selection of tea - 8 to 10 people	\$15.00
Assorted Fruit Juice Bottle	\$2.25
Carbonated Beverages	\$2.25
Sparkling Water (250ml)	\$3.50
Alkaline Spring Water (230ml)	\$2.50

# Lunch

All Items Priced Per Person - Minimum of 10 Guests

## SANDWICH BOARD \$8.00

Select Three Choices (3):

- Grilled Chicken Caesar & Parmesan **(GF available)**
- Roast Beef with Cheddar and Lettuce
- Turkey with Swiss & Lettuce
- Medi-Chicken with Pesto, Feta, Red Pepper & Spinach
- Egg Salad **VE**
- Tuna Salad Wrap
- Falafel & Hummus, Pepper, Cucumber & Tomato Wrap **V**

## SHARABLE SALADS

Classic (Caesar, Garden or Greek)	\$5.25
Premium (Mexican Quinoa, Glass Noodles or Israeli Couscous)	\$6.25

## SEASONAL BUFFET \$25.00

Chef's Selection of Classic Salad  
Chef's Protein Selection.

Select one (1):

- Beef Striploin **GF**
- Herbed Chicken **GF**
- Portobello Tower **V**
- Butternut Squash Ravioli with Pesto Sauce **VE**

Select One (1) side combo:

- Basmati Rice & Seasonal Vegetables **GF VE**
- Mashed Potatoes & Seasonal Vegetables **GF VE**
- Roasted Potatoes & Seasonal Vegetables **GF V**

Seasonal Buffet also Includes Chef's Dessert Platter

For premium selections, inquire with the Chef

## Let's Dine Together!

Your TCI 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  
cateringtc@aramark.ca or  
437-227-5027

### Can't find what you are looking for?

For custom or premium orders, please reach out to  
Chef Almalik Muradally  
at [muradally-almalik@aramark.ca](mailto:muradally-almalik@aramark.ca)

### Contact Us

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**CLASSIC FARE**  
TCI Catering  
*taste | quality | service*