À LA CARTE

Order platters for a smaller group, add them to your buffet package, or simply build your own selection of platters to achieve a fully personalized buffet. Don’t hesitate to surprise your guests with something new like a sushi platter or change it up by pairing your sandwiches with a soup instead of a salad.
SOUP

(Minimum order of 10 people)

Soup is the ultimate comfort food. Add it to your menu to battle those cold Ottawa winter days.

Each seasonal soup is served with an assortment of fresh bread, crackers and whipped butter cups.

- Apple - Butternut Squash Soup
- Broccoli Cheese Soup
- Seasonal Roasted Vegetable Bisque
- Cream Of Tomato with Fresh Chives
- Corn Chowder
- Roasted Garlic Potato with Leek
- Mushroom, Beef Barley
- Black Bean Vegetarian Chili
- Potato, Leek and Pear with Blue Cheese and Fresh Rosemary
- Cream of Mushroom

$6.75 per person $7.75 per person
SEASONAL SALAD BOWLS

Add a splash of colour – order our salads either as sides or as a meal. They’re made on campus with the freshest ingredients.

TRADITIONAL SALADS

- **Organic Greens Salad**, tomatoes, cucumber, radish and shredded carrots, sundried tomato dressing
- **Spinach Salad**, grilled onions, smoked barley with marinated peppers, balsamic vinagrette
- **Roasted Beet Salad**, candied walnut, crumbled goat cheese, house dressing
- **Mixed Greens Salad** with orange, walnut, gorgonzola and fresh citrus vinagrette
- **Caesar Salad**, shaved pecorino cheese, creamy garlic dressing
- **Fusilli Salad**, charred onions, cherry tomatoes, sweet bell peppers, artichokes, feta cheese, black olives and sun-dried tomato vinagrette
- **Rustic Potato Salad**, grainy dijon mustard, fresh parsley, crumbled bacon

Small (serves 10)  $32.75   $39.25  
Medium (serves 20)  $49.75   $58.25

DELUXE SALADS

- **Mix Grain Salad**, ancient and new grains, organic quinoa rice, couscous, tomatoes, chives, grapes, citrus vinagrette
- **Moroccan Couscous Salad**, dried fruit, citrus-scented couscous, with blended spices
- **Kale Salad**, roasted apples, blueberries, hemp hearts, pumpkin seed, cremini mushrooms, cashew and pomegranate vinagrette

Small (serves 10)  $43.75   $52.75  
Medium (serves 20)  $60.99   $70.99
SANDWICH & WRAP PLATTERS

Choose your bread, and we’ll provide a platter with an assortment of gourmet sandwiches or wraps. Full and half platters are available to accommodate groups of any size.

<table>
<thead>
<tr>
<th>TRADITIONAL SANDWICHES PLATTER</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ONE</strong> choice of assorted artisan breads OR multicolour wraps. Each platter contains an assortment of sandwiches filled with:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Roasted beef, watercress greens, horseradish aioli</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Shaved turkey, triple cream cheese, fruit chutney</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Grilled vegetable, spinach, spicy hummus</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Traditional egg salad with arugula</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Full Platter (15 sandwiches)</strong></td>
<td>$109.50</td>
<td>$131.25</td>
</tr>
<tr>
<td><strong>Half Platter (7 sandwiches)</strong></td>
<td>$56.50</td>
<td>$64.50</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>DELUXE SANDWICHES PLATTER (Choose 4 of 8)</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of assorted artisan breads or assorted wraps or mix breads and wraps. Each platter contains an assortment of sandwiches filled with:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Herb Roasted Chicken Salad, Fresh Celery, Raisins, Niagara Apples and Citrus Aioli</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Montreal Smoked Meat, Sauerkraut, Grainy Dijon Mustard</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Smoked Salmon, Watercress, Dill Cream Cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Heirloom Tomato, Buffalo Mozzarella, Garden Basil &amp; Avocado</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Smoked Turkey, Arugula, Asiago and Smoked Tomato Aioli</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Grilled Chicken Caesar, Sun Dried Tomatoes and Shredded Parmesan</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Poached Albacore Tuna with Celery, Fennel, Arugula and Citrus Aioli</td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Roasted Vegetables with Hummus, Quinoa and Artichoke and spinach</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Full Platter (15 sandwiches)</strong></td>
<td>$128.00</td>
<td>$150.00</td>
</tr>
<tr>
<td><strong>Half Platter (7 sandwiches)</strong></td>
<td>$63.00</td>
<td>$73.00</td>
</tr>
</tbody>
</table>
CUSTOMISE IT

Turn your gourmet sandwiches into a gourmet meal by adding our Salad bowls on page 15.

DIETARY NEEDS

If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu. Made-without-gluten sandwiches available for an additional fee ($1.25 per person) and same option for dessert for an additional ($1.25 per person)

SERVICE TYPES

The Classic Service uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The Executive Service features china plates and cutlery. This service includes delivery and pick up at the end of the event.

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SANDWICH & WRAP PLATTERS (2)

MINI SANDWICHES PLATTER

Assortment of cocktail buns, mini rolls and bagels filled with:
• Roasted beef, watercress greens, horseradish aioli
• Shaved turkey, triple cream cheese, fruit chutney
• Grilled vegetable, spinach, spicy hummus
• Traditional egg salad with arugula
• Classic tuna salad with sliced cucumber

Full Platter (35 Mini, Serves 15-20) $109.75 $131.25
Half Platter (15 Mini, Serves 8-10) $52.25 $66.50
DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu. Gluten Free also available at an additional fee (1$ per person)

SERVICE TYPES
The Classic Service uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The Executive Service features china plates and cutlery. This service includes delivery and pick up at the end of the event.

VARIOUS PLATTERS
Each platter features a variety of complementary flavours. Your guests will be able to pick and choose what they want the most.

CRUDITÉS AND DIP
An assortment of crisp garden vegetables served with our spicy hummus dip.

- Small (Serves 12-15): $38.75
- Large (Serves 25-30): $77.75

FRESH SLICED MULTICOLOUR FRUIT TRAY
An assortment of fresh fruits served with a vanilla yogurt dip.

- Small (Serves 12-15): $43.25
- Large (Serves 25-30): $88.75

MARKETPLACE CHEESE TRAY
A tempting array of local cheeses including Swiss cheddar, Marble and Havarti, served with specialty crackers and breads, garnished with fresh fruit.

- Small (Serves 12-15): $60.75
- Large (Serves 25-30): $121.50

ARTISANAL CHEESE BOARD
A selection of local and international cheeses served with crostini, FRESH, sliced baguette, grapes, dried fruits, candied nuts, chutneys and preserves.

- Small (Serves 12-15): $77.50
- Large (Serves 25-30): $143.50

CHARCUTERIE
An assortment of cured meats, pates and terrines, rillettes, fresh bread, preserves, assorted mustards and pickles.

- Small (Serves 12-15): $60.75
- Large (Serves 25-30): $121.50
DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.
- Gluten Free also available at an additional fee (1$ per person)

SERVICE TYPES

The **Classic Service** uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The **Executive Service** features china plates and cutlery. This service includes delivery and pick up at the end of the event.

VARIOUS PLATTERS (2)

**VEGETABLE ANTIPASTO**
Roasted peppers, olives, artichokes, grilled eggplant, house-made pickles, feta, crostini and fresh bread.

<table>
<thead>
<tr>
<th></th>
<th>Price (with GST)</th>
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</thead>
<tbody>
<tr>
<td>Small</td>
<td>$43.50 $50.99</td>
</tr>
<tr>
<td>Large</td>
<td>$88.75 $104.50</td>
</tr>
</tbody>
</table>

**SUSHI PLATTERS**
A variety of fresh Maki and Nigiri sushi, accompanied with ginger, wasabi and soya sauce. Minimum order 3 dozen.

<table>
<thead>
<tr>
<th></th>
<th>Price (with GST)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Per dozen</td>
<td>$32.50 $38.99</td>
</tr>
</tbody>
</table>

**MEDITERRANEAN MEZZE**
A colourful display of tabbouleh, stuffed grape vine leaves, selection of European olives, baba-ganoush and cherry tomatoes. It also comes with marinated and pickled vegetables, without forgetting a basket of freshly baked flat bread.

<table>
<thead>
<tr>
<th></th>
<th>Price (with GST)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Serves 20-25)</td>
<td>$77.25 $99.25</td>
</tr>
</tbody>
</table>

**TRIO DIPPER PLATTER**
A mixture of party favorite dippers, such as spicy chickpea hummus, artichoke & asiago dip & bruschetta with baked garlic, served with our house made crispy pita chips.

<table>
<thead>
<tr>
<th></th>
<th>Price (with GST)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Serves 20-25)</td>
<td>$55.50 $76.75</td>
</tr>
</tbody>
</table>
DESSERT PLATTERS
(Minimum 10 people, unless otherwise stated.)

Whether you like your desserts light and fruity or rich and chocolaty, we have them all. Our desserts are sure to charm your palate. Why not change things up and serve them as canapés – they’re that good.

DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.

SERVICE TYPES

The **Classic Service** uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The **Executive Service** features china plates and cutlery. This service includes delivery and pick up at the end of the event.

**THE SWEET TOOTH**
(2 per person)
Our Baker’s Favorite Squares including an assortment of Nanaimo Bars, Date Squares, Berry Crumble, Caramel Rage and Carrot Spice.

- $3.99 per person
- $4.50 per person

**GRANDMA’S HOUSE**
(2 per person)
Made-in-house sweets including a selection of Cannelés de Bordeaux, Cardamon and Ginger Molasses Cookies, Mini Ginger Cake with Molasses Butter Cream, and Lemon Sponge Squares with Raspberry Butter Cream, Clafoutis with mixed berries.

- $7.25 per person
- $7.75 per person

**VIVE PARIS**
(2 per person)
Delightful to the eyes and palette, a stunning assortment of delicately textured Macarons, mini Chocolate Eclairs and Profiteroles.

- $5.50 per person
- $5.99 per person

**ASSORTMENT OF GOURMET COOKIES**
Chocolate chip, chocolate chunk, triple chocolate, white chocolate macadamia, oatmeal cranberry, and ginger snaps.

- $19.50 per dozen
- $22.75 per dozen
DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.

SERVICE TYPES

The Classic Service uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The Executive Service features china plates and cutlery. This service includes delivery and pick up at the end of the event.

DESSERT PLATTERS (2)

CUPCAKES
(One Selection Per Dozen)
Banana Butter Cream
Double Chocolate
Vanilla Strawberry
Chef’s Choice

 burgers $26.75 Per Dozen   $31.25 Per Dozen

PREMIUM WHOLE CAKES
(8 Slices Per Cake)
Seasonal Berry New York Cheesecake
Tiramisu
Fresh Fruit Flan
Dark Chocolate Raspberry Torte with a walnut crust

 burgers $38.75 Per Cake   $45.50 Per Cake

TARTELETTES PLATTER
Assortment of 24 glazed fruity and chocolaty mini tarts. Chef’s choice

 burgers $59.75   $68.75
Conventions and Reservations

**DIETARY NEEDS**
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.

**SERVICE TYPES**
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**PASTRY PLATTERS**
(minimum order of 6 per selection unless stated otherwise)

Truly versatile, these classics are the perfect match for a quick breakfast, a morning or afternoon coffee break, or “just because.”

Pair your favourite pastries with an À la Carte beverage on page 40 to make the perfect break snack.

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**FAVOURITE PASTRIES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price 1</th>
<th>Price 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Muffins</td>
<td>$2.50</td>
<td>$2.75</td>
</tr>
<tr>
<td>Assorted Mini Fruit Danishes</td>
<td>$1.95</td>
<td>$2.29</td>
</tr>
<tr>
<td>Plain Croissants</td>
<td>$1.95</td>
<td>$2.29</td>
</tr>
<tr>
<td>Chocolate Croissants</td>
<td>$2.50</td>
<td>$2.75</td>
</tr>
<tr>
<td>Assorted Fruit Bread Slices</td>
<td>$2.25</td>
<td>$2.60</td>
</tr>
<tr>
<td>Assorted Mini Bagels and Cream Cheese</td>
<td>$3.05</td>
<td>$3.60</td>
</tr>
<tr>
<td>Cinnamon Buns</td>
<td>$2.50</td>
<td>$2.75</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>$1.95</td>
<td>$2.29</td>
</tr>
<tr>
<td>House-made Granola Bars</td>
<td>$2.25</td>
<td>$2.60</td>
</tr>
<tr>
<td>Mixed Berry Parfaits</td>
<td>$3.99</td>
<td>$4.55</td>
</tr>
<tr>
<td>Assorted Timbits (10)</td>
<td>$3.99</td>
<td>$4.55</td>
</tr>
<tr>
<td>Assorted Tim Hortons Donuts</td>
<td>$1.40</td>
<td>$1.69</td>
</tr>
<tr>
<td>Whole Individual Fruit</td>
<td>$1.89</td>
<td>$2.45</td>
</tr>
</tbody>
</table>