

Corporate Breakfast + Lunch Catering | UE



Breakfast boxes

Orders 15 and under, select 1 box, up to two selections per group, 15-30
Over 30, combinations of all three selections available for groups

Smoked salmon box - \$18

whipped cream cheese | garnishes (capers, onions, greens)
bagel chips | smoked salmon
(contains dairy, gluten, fish)

Yogurt granola box - \$15

Pressed yogurt + honey | financier | granola | jam
(contains dairy and nuts)

Scone box - \$15

clotted cream | brie | jam | fruit | scone
(contains gluten and dairy)

From Scratch Pastries

Fall in love with our pastries, always from scratch

Orders 15 and under, select 1 box, up to two selections per group, 15-30
Over 30, combinations of all three selections available for groups



Muffins - \$3.50

Apple Oat (GF + DF)
Squash cranberry (DF)
Chocolate raspberry

Loaves - \$3.75

Banana walnut bread
Lemon poppy seed

Cinnamon buns (by the ½ dozen) - \$4.25



Sandwiches

Freshly made breads, quality in-house roasted meats + vegetables, savoury garnishes – everything a sandwich should be, find our signature sandwich creations below

\$13

Roast beef

House bun | Enright in-house roast beef | dijon mayo | caramelized onions | cheddar

Italian Deli Sandwich

House bun | Seed to Sausage charcuterie | dijon mayo | provolone | giardinara

Chicken

House bun | pulled chicken | basil | marinated artichoke + sundried tomatoes | mozzarella

Vegetarian | Vegan

Wrap | navy bean hummus | date chutney | maple spiced roasted sweet potatoes | pickled cabbage + carrots | vegan goat cheese | candied pecans

Add side green salad to the above + \$5/pp

Protein Bowls

Healthy, fresh, hand-selected ingredients from local producers – our visually stunning protein bowls make a bold and delicious statement for your guests

\$18

Chicken Protein Bowl

grilled chicken, marinated artichokes, grilled broccoli, wheatberry salad, shaved parmesan, spiced sunflower seeds, sundried tomato pesto, greens

Salmon Protein Bowl

roasted salmon | dill-fingerling potatoes | smoked bacon lardons | pickled beans + hard egg | cherry tomatoes | puffed wild rice | maple-cider vinaigrette | greens

(dairy free, gluten free)

Vegetarian Protein Bowl

chickpea falafel | quinoa tabouleh | roasted carrots with zaatar | sumac cucumbers, pickled red onions | radish | dukkah | maple + roasted garlic tahini | greens

(Vegan, dairy free, gluten free)

Beef Protein Bowl

grilled sirloin, marinated mushrooms, chevre, roasted peppers, pickled shallots, cherry tomatoes, rosemary + black pepper vinaigrette, greens

(gluten free)



Protein Bowl Combos

Protein Bowl + City Seltzer + Chocolate Chip Cookie - \$23

Protein Bowl + City Seltzer + Brownie - \$25

Sweet Endings, Beverages & Snacks



Sweets

Cookies: Chocolate Chip | Chocolate hazelnut buckwheat (GF) \$3.50
House made Brownies - \$4.50

Dessert Cups

Seasonal Selections, \$5
Lemon curd - whipped cream - blueberry compote - shortbread crumble
Chocolate pudding - whipped cream - sour cherries - chocolate covered quinoa (GF)

Sweet + Snacky – a la carte

Covered Bridge chips - assorted flavours - \$2.85
Bisoux date bites (GF) - \$4.20

Mezze Snacking Box - \$15

hummus | grilled vegetables | marinated feta | pita chips

Sweet + Salty Snacking Box - \$15

seasonal coffee cake | sweet and salty nut & seed mix |
grapes | chocolate covered date

Cold Beverages - \$3.25

City Seltzers: Cool Melon, Citrus, Berry Whip, Orange Cream
Black River – assorted juices
Still Water | Sparkling Water – Stream

Hot Beverages

Happy Goat Coffee | 160oz, \$50
Homemade Hot Chocolate | 160 oz, \$40
Hall's Apple Cider | 160 oz, \$48
Pluck Assorted Tea - \$3.50 + Hot Water Tetra Pak

Consider a Lunch Combo!

Sandwich + side salad + dessert cup+ drink - \$25

Protein Bowl + dessert cup + drink - \$25

Sandwich + chocolate chip cookie + drink - \$19

*no substitutions for combos, selection must be the same for all orders,
with exception of vegetarian substitution on sandwiches



Catering Ordering Terms

Advance Orders

Orders must be placed with as much advance notice as possible, at minimum 10 days notice, orders will be confirmed based on availability.

Catering Minimums + Payment Terms

Catering minimum \$300

All orders are subject to HST and 18% service/coordination fee.

Credit card must be secured for all orders, payment in advance required.

Delivery Fees

Delivery fees apply to all orders; standard rates between \$45-\$55 depending on delivery location & quantity of order



our self-catered offerings are a beautiful selection of grazing platters and savoury + sweet bites, perfect for casual at-home or work entertaining



Grazing Platters

Small serves 8-12 ppl, Large serves 20-25ppl

Small \$175, Large \$300

Cheese

artisanal cheeses | crostini | UE fruit compote | candied nuts and seeds

*please inquire for our premium local cheese selection (best of ontario + quebec)

Charcuterie

Seed to sausage artisanal charcuterie | crostini | pickles | grainy maple mustard

Mezze

turmeric hummus | muhammara | labneh with preserved lemons | pita chips | marinated feta | olives | grilled veggies | cherry tomatoes

Crudités

white bean and lemon dip | whipped feta and paprika dip | green goddess | GF crackers | Lebanese cucumbers | small pepper | radish | heirloom carrots

Chef Featured Seasonal Grazing Platters

Small serves 8-12 ppl, Large serves 20-25ppl

Small \$175, Large \$300

all platters are cold

smoked salmon platter

cold-smoked Coho salmon | whipped herb-chevre | sliced brioche croutons | shaved fennel +
apple slaw | pickled red onions

GF/DF optional – items served on the side

grilled Enright Cattle Co. steak platter

char-grilled tri-tip steak | fire roasted peppers | marinated mushrooms | fall greens | feta cheese |
rosemary + black pepper dressing | served with Nat's Bread Co. dinner rolls

GF, can be DF upon request

Juniper Farms fall platter

roasted eggplant + grilled zucchini | fall greens | roasted grapes | pickled chilies | mint gremolata

Vegetarian, GF, DF

Savoury Tarts

Sold whole, these savoury tarts are presliced into wedges in a flat box for easy storage and serving.
Tarts can be served at room temperature, or gently heated

Tarts are 8-10" in size, \$50 per tart.

artichoke crostata

flaky pastry | artichoke parmesan filling | herb and raddichio garnish | pickled shallots

Veg, NF

mushroom tart

puff pastry | caramelized onion and mushroom duxelle | gruyere cream | pickled mushroom |
parsley

Veg, NF

ham and brie tart

puff pastry | bechamel | seed to sausage ham | brie | seasonal garnish

NF

Composed Salads

Beautifully arranged on platters – ready to dress + serve

roasted squash salad

Small 10-12 ppl, \$125, Large 20-25ppl \$200

roasted squash | Almanac spelt berries | apples | maple roasted cranberries | pumpkin seeds |
apple cider vinaigrette

Veg, NF, DF

fennel salad

Small 10-12 ppl, \$150, Large 20-25ppl \$275

fresh and roasted fennel | orange | grapefruit | arugula | toasted pistachios | lemon dressing

Vegan, DF , GF

green salad

Small 10-12 ppl, \$115, Large 20-25ppl \$200

greens | raddichio | carrots | pickled shallots | pomegranate molasses dressing | sunflower seeds

Vegan, DF , GF, NF

Bread

1 size, feeds 12-25, \$12

House made focaccia

Tea Sandwiches

ham + brie | house baked mini scone - \$78/dozen

egg salad | mini brioche bun - \$60/dozen

smoked salmon tartine (open faced) - \$78/dozen

Entrées

Our delectable savoury selection below is prepared and served in disposable aluminum trays with easy re-heating instructions

Pricing is subject to a 15 person minimum

grilled Enright Cattle Co. Beef - \$32/person (GF)

char-grilled tri-tip | double-smoked bacon and mushroom jus | roasted potatoes | Juniper Farm carrots

grilled chicken + artichokes - \$26/person (GF)

marinated + grilled chicken breasts | grilled artichoke + roasted mushrooms in olive oil | Queen olives | braised fennel | roasted potatoes

chicken fra diavolo (spicy) - \$29/person (GF, DF)

roasted chicken thighs | fire-roasted tomato sauce | Calabrian chillies | grilled broccoli | preserved lemon

maple-roasted squash - \$22/person (V, GF, can be DF upon request)

braised navy beans | grilled broccoli | sunflower "parmesan" | pickled onions

dessert bites

ordered by the dozen, \$50



choux bomb | cheesecake mousse | seasonal fruit

Veg, NF

lemon bar | whipped cream | blueberry

Veg, NF

chocolate cake | sour cherry compote | vanilla bean whipped cream | praline crunch

Veg

squash cake | spiced whip cream | poached pears | caramel | pumpkin seeds

Veg, NF

seasonal fruit platter

Small \$50 | large \$90

Seasonal cut fruit platter

mini bites

house made, bite sized sweets

mini brownie bites - \$40/dozen

mini chocolate chip cookies - \$30/dozen

about our self-catered items:

- all self-catered items are prepared on disposable (recyclable) platters with dome lids
- tarts and sweets are packaged in boxes, should be transferred to a platter or plate
- savoury entrée selection are packaged in aluminum trays
- re-heating instructions will be sent for items that will be served hot
- all items do require serving utensils – please let us know if we can assist in helping to arrange rentals for your event (plates, cutlery, glassware, serving utensils)

ordering terms:

*orders must be placed with minimum 10 days notice, orders will be confirmed based on availability

* delivery fees apply, \$50 flat rate to all locations up to 25km from production kitchen; custom rates will apply for certain locations & quantities/timing of order

* grazing platters can be arranged to be picked up at our central kitchen location

*minimum order of \$300 before tax

* credit card payment must be received at time of order

* all orders are subject to HST and 18% service/coordination fee