

Ma  Ro
CATERING

F O O D + E V E N T S

CORPORATE BUFFET MENU



ORDERING GUIDELINES

In our continued effort to deliver excellence we ask that all orders are a minimum of 3 days before event date via e-mail, orders@marocatering.com or phone, **416-444-5154**. Latest cut- off time for last minute order is noon the day before (however this will be based on availability/volume as well).

Should you wish to change your order, this must be received via e-mail in a timely matter, minimum 24 hours before the event/ delivery time. Every effort will be made to accommodate last minute changes, but we cannot guarantee all the changes.

Cancellations must be received by phone or e-mail during 9:00am – 5:00pm, Monday to Friday, 48 hours before your event date. Otherwise, there may be a cancellation fee.

A delivery minimum of \$140.00 excluding tax and delivery applies to all orders unless previously arranged by your customer service representative. Delivery cost will depend on delivery address. Delivery costs will vary between \$25.00 to \$75.00.

Our customer service standards are as follows:

- Food where possible is sent on reusable china or chafing inserts and picked up the following day by one of our friendly drivers.
- Please inform if disposable platters are required instead. Menu descriptions are sent with each order, highlighting allergens.
- Every attempt is made to deliver your order within the time you asked for, however, should our driver be held up, one of our customer service representatives will let you know.
- Serving utensils are sent with each delivery, please let your customer service representative know if you do not require these

Disposables, staff and rentals are only available for you if you'd like. Do not hesitate to let us know if you require any of these additional items.


Disposables including plates, cutlery, napkins, cups will be at an additional cost of \$2.50 + HST per person per meal.

BREAKFAST

STANDARD CONTINENTAL BREAKFAST

6 Person Minimum

Chef's Choice of Freshly Baked Sweet & Savoury Breakfast Pastries

Served with Butter, Fruit Preserves 

Assorted Fresh Fruit Display  

\$12.00 Per Person

LIGHT BREAKFAST

Chef's Choice of Mini Breakfast Muffins

Served With Butter 

Yogurt Parfaits

Greek Yogurt Layered with In-House Granola And Fresh Berries, Drizzled with Honey 

\$8.50 Per Person

HOT BREAKFAST

Assorted Mini Sweet & Savoury Breakfast Croissants

Served with Butter, Fruit Preserves 

Fluffy Scrambled Eggs  

A Choice of:

Smoked Bacon OR Breakfast Sausage Links




Herb Seasoned Roasted Potato Home Fries  

Fresh Seasonal Fruit Kebabs  

\$18.75 Per Person

CHEF'S CHOICE SELECTIONS:



Croissants

Butter Croissant, Cheese Croissant,
Pain Au Chocolat,
Spinach Parmesan Velouté Croissant,
Dubai Chocolate Croissant 

Danishes

Tomato Bocconcini Danish with Basil Pesto,
Balsamic Fig Danish, Apricot Danish

Muffins

 Charcuterie Muffins,
Zucchini Sun-blushed Tomato Feta Muffins,
 Pancetta Gruyere Muffins, Blueberry Muffin,
Chocolate Muffin

LIGHT HOT BREAKFAST

Choice of:

Roasted Red Pepper, Spinach
and Zucchini Frittata  

OR

Bacon & Cheddar Frittata  

OR

2-Eggs Cups with Spinach, Pimento, Asiago 

Assorted Fresh Fruit Display  

Yogurt

Served with Homemade Crunchy Granola 

\$12.75 Per Person



Vegetarian



Vegan



Gluten-Free



Dairy-Free



Contains Nuts





Contains Pork

BREAKFAST


BREAKFAST BOWLS

Seoul Sunrise Breakfast Bowl

Brown Rice, Poached Egg, Avocado, Broccoli, Kale,
Kimchi Cucumber  

\$15.00 Per Person


Nourish and Shine Bowl

Red and White Quinoa, Roasted Sweet Potato, Sweet
Baked Beans, Hard Boiled Egg,
Agave Nectar Sweet Yogurt Cilantro Lime Dressing  

\$15.00 Per Person

BREAKFAST SANDWICHES

Breakfast Burrito

Sautéed Peppers & Onions, Scrambled Eggs,
Monterey Jack & Smoked Cheddar
Served With Salsa and Guacamole 


\$9.65 Per Person

Toasted English Muffin BELT

with Sunny Side-Up Egg, Bacon, Lettuce, and Tomato 

\$8.00 Per Sandwich

Sunrise Stack

Mini Cheese Croissant with Frittata,
Bacon, Arugula, and Cheese 

\$6.00 Per Sandwich

Open Face Chicken and Sweet Potato Waffle Sandwich

With Ancho Chipotle and Maple Aioli

\$12.00 Per Person

Breakfast Grilled Cheese

Herb Garlic Butter, Texas Toast, Scrambled Eggs,
Cheddar Gruyere Melt 

\$9.00 Per Person

OPTIONAL BREAKFAST ADD-ONS:

Fresh Fruit Salad Cups

Assorted Seasonal Fresh Fruit,
Garnished With Berries in a Lemon Simple Syrup
\$5.75 Per Cup

Assorted Fresh Fruit Display

\$6.00

Yogurt Parfait

Served with Homemade Crunchy Granola & Berries
\$5.75 Per Person

Hard Boiled Eggs

\$2.00 Each

Breakfast Sausage

\$4.00 Per Person

Crispy Seasoned Home Fries

\$5.00 Per Person

Sweet Potato Tater Puffs

\$5.00 Per Person

3" Egg Soufflé Pancakes

With Maple Syrup and Icing Sugar
\$8.00 Per Person

Stuffed Portobello Mushroom

Tomato, Spinach, Fried Eggs, and Cheese
\$12.00 Per person



Vegetarian



Vegan



Gluten-Free



Dairy-Free



Contains Nuts



Contains Pork

BREAKFAST

POACHED EGGS

Poached Eggs Benedict

Classic Poached Eggs Served on Toasted English Muffins with Black Forest Ham and Velvety Hollandaise Sauce **P**

\$8.00 Per Person

Poached Eggs Florentine

Poached Eggs on a Bed of Sautéed Spinach Over an English Muffin, Finished with Creamy Hollandaise Sauce **V**

\$8.00 Per Person

Eggs Royale

Poached Eggs Over Smoked Salmon on a Toasted English Muffin, Topped with Rich Hollandaise Sauce

\$9.00 Per Person

BEVERAGES

Coffee and Tea Service

10 Person Minimum
Regular and Decaffeinated Coffee
Assorted Herbal Tea
With Milk, Cream, and Sugar

\$4.50 Per Person

Assorted Juices and Individual Water Bottles

\$3.25 Per Person

Seoul Sunrise Breakfast Bowl



Nourish and Shine Bowl



Eggs Royale



Vegetarian



Vegan



Gluten-Free



Dairy-Free



Contains Nuts



Contains Pork

LUNCH MENUS

Option 1

1 Salad, 1 Protein, Dessert, Bread & Spreads
Chicken or Cod/Tilapia - \$20.50 Per Person
Salmon - \$25.50 Per Person
Beef - \$25.75 Per Person

Option 2

2 Salads, 2 Proteins (½ portions), Dessert, Bread & Spreads
Chicken & Tilapia/Cod - \$26.75 Per Person
Chicken & Salmon - \$27.75 Per Person
Chicken & Beef - \$28.75 Per Person

Option 3

1 Salad, 1 Protein, Starch Side, Vegetable Side, Dessert, Bread & Spreads
Chicken or Cod/Tilapia - \$25.00 Per Person
Salmon - \$29.00 Per Person
Beef - \$30.00 Per Person

Option 4

2 Salads, 2 Proteins (½ portions), Starch Side, Vegetable Side, Dessert, Bread & Spreads
Chicken & Tilapia/Cod - \$33.75 Per Person
Chicken & Salmon - \$35.50 Per Person
Chicken & Beef - \$36.50 Per Person

Add Fresh Fruit Platter to Any of the Options Above = \$6.00 Per Person + HST

PLEASE CHOOSE

**1 TYPE OF CHICKEN, FISH, BEEF FOR PROTEIN CHOICES. 1 TYPE OF STARCH
FOR THE ENTIRE ORDER 1 TYPE OF VEGETABLE FOR THE ENTIRE ORDER**

**FOR OPTION 1 & 3 PLEASE CHOOSE 1
TYPE OF SALAD**

**FOR OPTION 2 & 4
PLEASE CHOOSE 2 TYPES OF SALAD**

SALAD

Green Goddess Salad

Green Cabbage, English Cucumber, Chives, Green Onion, Caper Herb Lemon Dressing V V G

Summer Mixed Greens

Aged Balsamic Pomegranate Infused Watermelon, Rosemary Grilled Peach, Pickled Sweet Cabbage, Crispy Smoked Paprika Chickpeas, Hibiscus Honey Lime Vinaigrette V G D

Ma-Ro's Signature Caesar

Crispy Romaine Lettuce, Sautéed Mushrooms, Harissa Butter Croutons, Shaved Asiago, Aged Balsamic Marinated Sun-Dried Tomato, Garlic Grainy Dijon, Anchovy Dressing

Romaine Greek

Chopped Romaine Lettuce with Diced Tomato, Cucumber, Kalamata Olives, Feta, and Green Onion Served with Creamy Oregano Dressing V G

Fall Beet Salad

Mixed Green Salad, Roasted Golden and Ruby Beets, Candied Walnuts, Pomegranate, Watermelon Radish, Honey Balsamic Vinaigrette V G N

Arugula

Baby Arugula, Grilled Peppers, Caramelized Pumpkin Seeds, Grated Parmesan Crisps, Marinated Tomatoes, and Pickled Red Cabbage with Sundried Tomato Balsamic Vinaigrette V

California Salad

Roasted Sweet Potato, Baby Kale, Dried Cranberries, Crispy Chickpeas, Sweet and Spicy Sunflower Seeds, Maple Tahini Vinaigrette V G D

Superfood Salad

Baby Kale, Quinoa, Edamame, Blueberries, Red Grapes, Feta, Salted Sunflower Seeds, Orange Greek Yogurt Dressing V D

Fall Cobb Salad

Mixed Green, Hard Boiled Eggs, Roasted Butternut, Caramelized Apples, Dried Cranberries, Feta, with Maple Dijon Vinaigrette

Italian Chopped

Marinated Garbanzo Beans, Kalamata Olives, Cherry Tomato, Pepperoncini & Italian Dressing V V G

Mediterranean Chickpea Greek

Chickpea, Diced Tomatoes, Cucumber, Scallions, Kalamata Olives, Crumbled Feta, Lemon Za'atar Herbed Vinaigrette V G

Dill Pickle Potato Salad

Yukon Gold Potato with Dill Pickles, Celery, and Onion with Creamy Dill Dressing V G

Creamy Tri-colour Fusilli Pasta Salad

With Olives, Tomato, Basil, Feta, Broccoli, Scallions, Pesto V

Fall Farro Salad

Farro, Corn, Celery, Chickpeas, Roasted Butternut, Grilled Green Zucchini, Grainy Dijon Maple Vinaigrette V V

Thai Mango

Julienne of Semi-Ripe Mango, Cucumber, Peppers, Scallions, Cilantro, Mirin Yellow Curry Vinaigrette V V

Bok Choy Kimchi Salad

Baby Bok Choy Tossed in Gochugaru, Sesame Oil, Soy Sauce, Garlic and Green Onion V V

Thai Rainbow Soba Salad

with Sweet Pickled Red and Green Cabbage, Carrot Curls, Julienne Cucumber, Cilantro, Cinnamon Basil, and Thai Chili Lime Dressing V D



Fall Cobb Salad

Fall Beet Salad

Green Goddess Salad

PROTEIN

N

Lemon Herbed Grilled Chicken Souvlaki Skewer

With Lemon Sauce, Pomegranate Gremolata,
Served with Tzatziki 


E

Blackened Chicken Breast

With Mango Pineapple Chutney  

K

Moroccan Seasoned Chicken Breast

Marinated In Our Famous Seasoning Mix of Paprika, Cumin,
Ground Coriander, Ground Ginger, Ground Turmeric, Ground
Cinnamon, And Cayenne Pepper
Baked To Perfection and Served with Moroccan Jus  


G

Chicken Parmesan

Panko Breaded Crispy Chicken Breast
Topped with Tomato Sauce, Parmesan & Mozzarella

I

Chicken Caprese

Pan Seared Chicken Breast
Stuffed With Tomato, Bocconcini, Basil,
and Aged Balsamic Jus 


H

Dak-Galbi


Mild Spiced Korean Stir-Fried Chicken with Gochujang,
Cabbage, Sweet Potato and Rice Cakes 

G


Spinach 4 Cheese Chicken

Seared Chicken Breast Baked with
Creamy Spinach Rich Four-Cheese Blend 

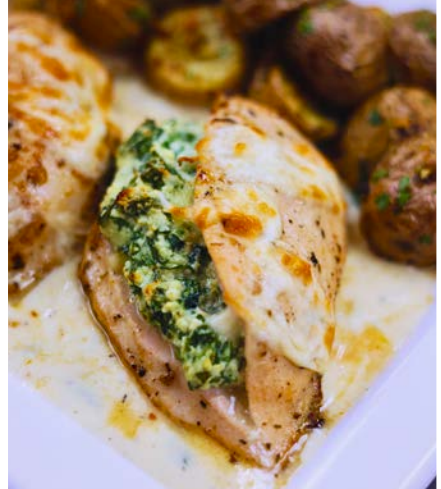
Marry Me Chicken

Juicy Chicken Simmered in a Creamy
Sun-Dried Tomato Sauce, With Garlic, Herbs, and Parmesan 

Butter Chicken Breast

Chicken Breast Simmered in a Silky Tomato-Butter Sauce
With Aromatic Spices and Splash of Cream 

Spinach 4 Cheese Chicken



Marry Me Chicken



Dak-Galbi



Vegetarian



Vegan



Gluten-Free



Dairy-Free



Contains Nuts




Contains Pork

PROTEIN

FISH

Orange Rosemary Glaze Salmon Fillet

With Citrus Sauce  



Parmesan Crusted Cod

With Lemon Asparagus Cream Sauce 

Blackened Atlantic Salmon Fillet

With Creole Butter Sauce 

Tandoori Salmon Masala

Oven-Roasted Salmon Marinated in Tandoori Spices
Finished in a Rich Tomato Masala Sauce  

Creamy Dill Salmon

Pan-Seared Salmon Fillet Topped with a
Velvety Dill Cream Sauce
And A Hint of Lemon 

Nobu's Miso Cod

Pan-Seared Atlantic Cod Marinated in Sweet Miso and Sake 




Chile Tilapia

Spiced Tilapia Fillet with Ancho Chipotle Tomato Sauce
And a Creamy Lemon-Tahini Drizzle 

Roasted Cod

Oven-Roasted Cod Topped with
a Sweet and Savory Peach Salsa
Infused with Soy, Ginger, And Fresh Herbs 

Blood Orange Mostarda Pork Loin

Roasted Pork Loin Glazed with a Tangy Blood Orange Fig Jam
Mostarda for a Sweet and Mild Spiced Finish   

Brown Butter Garlic Sage Boneless Pork Chop

Seared Pork Chop Basted in Brown Butter with Garlic and Sage
for Deep, Nutty Flavour  



Roasted Cod



Tandoori Salmon Masala



Nobu's Miso Cod

PORK



Vegetarian



Vegan



Gluten-Free



Dairy-Free



Contains Nuts



Contains Pork

PROTEIN

BEEF


Herbed Montreal Striploin Steak

with Herbs, Montreal Spices
& Tri Colour Peppercorn Jus  

Beef Kofta Kebab

Grilled Minced Beef Skewers Blended with Middle Eastern Spices,
Garlic, And Fresh Herbs  

Spicy Mongolian Beef

Tender Slices of Beef Stir-Fried with Garlic, Ginger, And Scallions,
In a Sweet and Spicy Soy-Based Glaze 

Smoked Maldon Crystal Churrasco Brazilian Sirloin Steak




With Mild Spiced Serrano Chili Chimichurri and Au Jus  



Tofu Katsu with Japanese Curry Sauce

Crispy Breaded Tofu Cutlet Served with a Rich and
Savory Japanese Curry Sauce  



Beyond Colossal Meatballs

Plant-Based Beyond Meatballs
Slow-Simmered in a Hearty Tomato Sauce
with Garlic and Fresh Herbs   

Buffalo Cauliflower Chicken Wings

Crispy Cauliflower Chicken Wings Tossed in Buffalo Sauce
Paired with a Creamy Quebec Stilton Dip  

Tex Mex Butternut

Tex Mex Spiced Roasted Butternut Squash
Topped with Smoky Ancho Chipotle Jackfruit  

Marinated Vegetables & Tofu Skewers

Served With Red Pepper Sauce   

VEGETARIAN



Vegetarian



Vegan



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Dairy-Free



Contains Nuts



Contains Pork

STARCH

SIDES

Za'atar Spiced Crisp New Potato

Drizzled with Arugula, Parsley Tahini V V G

Basmati Rice Pilaf V V G

Smoked Paprika Roasted Potatoes V V G

Cajun Roast Sweet Potatoes V V G

Garlic Mashed Potatoes V G

Sweet and Spicy Soy Glazed Potatoes

with Black and White Sesame Ginger Scallion V V

Samosa Smashed Potato

with Nigella Seeds V G

Rosemary, Olive Oil, Garlic Grilled Peach

& Zucchini Filets V V G

Roasted Brussel Sprouts Crispy Bacon

& Caramelized Onions V V G D

Steamed Vegetables

with Extra Virgin Olive Oil and Fresh Herbs V V G

Baby Bok Choy

with Ginger Garlic Soy Sauce V V

Sumac and Lemon Zest

Roasted Carrots V V G

Roasted Peppers

Tossed in Moroccan Fig Jam, Cardamom, and Saffron V V G

Warm Broccoli, Carrot, Cranberry,

Butternut, Apple Mustard Mostarda V V G

VEGETABLES

PASTA ADD-ONS

Tri-Colour Fusilli

with Sage Brown Butter Sauce V

\$8.00 Per Person

Cheese Tortellini

with Broccoli Mushroom Alfredo V

\$8.00 Per Person

Penne

with Homemade Tomato Sauce V V

\$8.00 Per Person

Rigatoni

with Rosé Sauce V

\$8.00 Per Person

Meat or Vegetable Lasagna

(By Pan Only)

\$65.00 Per Pan

DESSERT

(Select 2)

Assorted Homemade Cookies

Including Oatmeal Raisin, Chocolate Chip, Double Chocolate, Salted Caramel Skor V

Assorted Mini Pastries

Including Tiramisu, Opera Chocolate, Traditional Nut-Free Carrot Cake, Brownies & Cheesecakes: Red Velvet, Mango Mousse, Raspberry Mousse V

Assorted Biscotti

Including Pumpkin Spiced Cranberry, Italian Lemon, Chocolate V

Assorted Mini Cheesecakes

Including Dulce de Leche, Oreo, Traditional V



Vegetarian



Vegan



Gluten-Free



Dairy-Free



Contains Nuts



Contains Pork

GOURMET SANDWICHES

1 Full Sandwich Per Person

Vietnamese Chicken

With Red Thai Curry Aioli, Red and Green Cabbage Slaw, Crispy Taro Root (Mild Spice) **D**

Bombay Chicken Salad Sandwich

Curried Chicken Salad with Crunchy Celery, Red Onion, Bell Peppers, and Fresh Cilantro **D**

Peppered Smoked Beef

With Pommery Horseradish, Tomato Jam, Pickled Cucumber & Cajun Onion Straw **D**

Vegan Sloppy Joe with Grilled Vegetables

Hearty Plant-Based Sloppy Joe Filling Served with Grilled Zucchini, Peppers, and Onions **V**

Tofu and Mushroom Banh Mi

Marinated Tofu and Sautéed Mushrooms with Pickled Carrots, Daikon, Cucumber, Cilantro, and Spicy Vegan Mayo **V D**

Sabich Sandwich

Fried Eggplant, Hard-Boiled Egg, Israeli Salad, Pickles, and Creamy Tahini Sauce **V D**

Albacore Tuna

Julienne Of Apples, Lettuce, Cucumber and Hellman's Mayonnaise **D**

Chopped Egg Salad

Chopped Egg, Hellman's Mayonnaise, and Dijon Mustard **V D**

Salmon Salad

Lettuce, Tomato, Cucumber, and Hellman's Mayonnaise **D**

Includes:

Salad

Sandwich

Sweet Treat

Menu with 1 Salad - \$18.50 Per Person

Menu with 2 Salads - \$20.50 Per Person

Add Fruit Platter \$6.00 Per Person

Zesty Italiano

Italian Cold Cuts, Arugula, Pesto, Bocconcini, Tomato, Drizzled with Roasted Garlic Olive Oil **P**

Black Forest Ham & Emmental Sandwich

with Grilled Pineapple and Honey Bacon Club Dressing **P**

Spicy Southwest Turkey

Sliced Smoked Turkey, Chipotle Aioli, Avocado, Pickled Jalapeno, Crispy Bacon Bits, Spinach, and Smoked Cheddar **P**

Spicy Reuben Sandwich

Sliced Spicy Pastrami, Dill Pickles, Jalapeno Havarti, Caramelized Onion, Crispy Romaine, Grainy Mustard Horseradish

Honey Sriracha Smoked Salmon +\$4.50

with Rhubarb Cranberry Mayonnaise, Sweet Pickled Cucumber and Tomato **D**

BEVERAGES:

Coffee and Tea Service

(Minimum 10)

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Milk, Cream, Sugar, and Splenda

Breakfast - \$4.50 Per Person

Lunch - \$3.25 Per Person

Assorted Juices, Soft Drinks
& Individual Water Bottles

\$3.25 Per Person



Vegetarian



Vegan



Gluten-Free



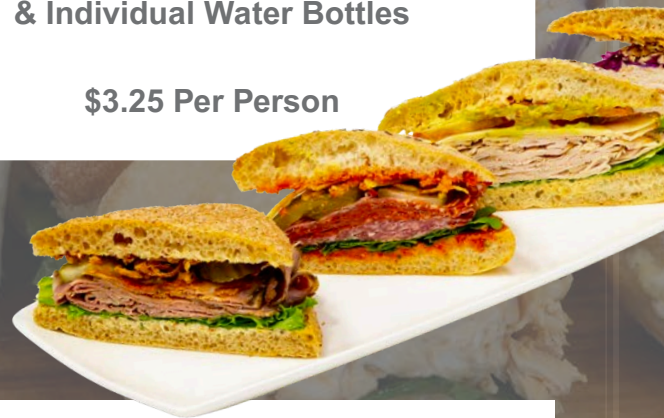
Dairy-Free



Contains Nuts



Contains Pork



BOXED LUNCHES

More Options are Available on the Boxed Menu

Salad Choice ● Protein Choice ● Assorted Homemade Cookies

SALAD CHOICES

Fall Cobb Salad

Mixed Green, Hard Boiled Eggs, Roasted Butternut, Caramelized Apples, Dried Cranberries, Feta, with Maple Dijon Vinaigrette V D

OR

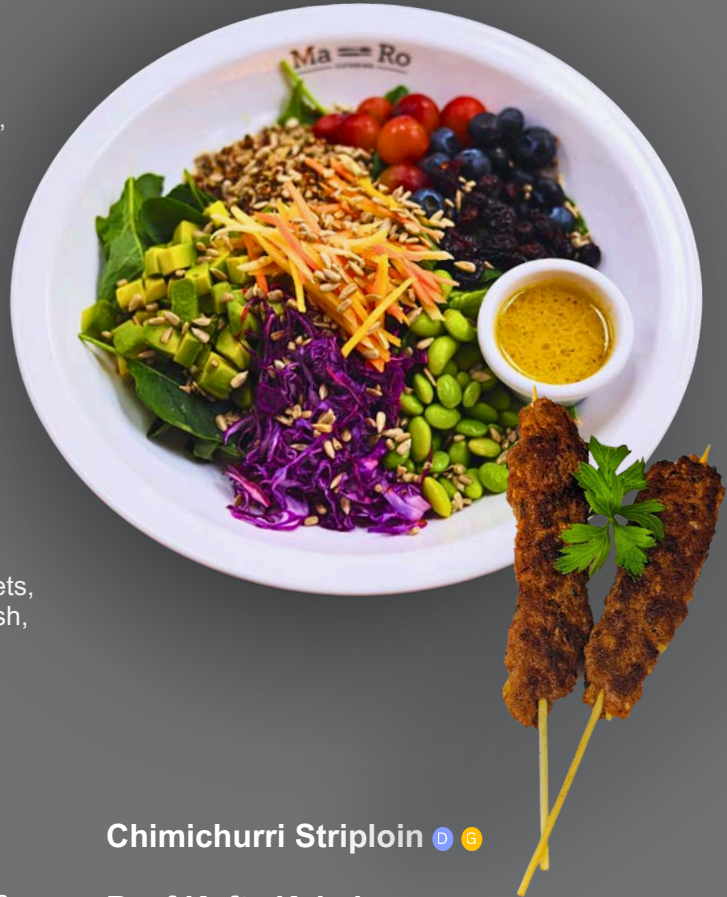
Superfood Salad

Baby Kale, Quinoa, Edamame, Blueberries, Red Grapes, Feta, Salted Sunflower Seeds, Orange Greek Yogurt Dressing V D

OR

Fall Beet Salad

Mixed Green Salad, Roasted Golden and Ruby Beets, Candied Walnuts, Pomegranate, Watermelon Radish, Honey Balsamic Vinaigrette V D N



PROTEIN CHOICES

Mild Spiced Bang Bang Chicken

Crispy Fried Chicken Tossed in a Creamy, Sweet and Spicy Chili Sauce, Topped with Scallions and Sesame Seeds D

Blackened Chicken Breast

with Pineapple Chutney D G

Italian Grilled Chicken

with Lemon Olive Oil D G

Rosemary Citrus Glazed Grilled Salmon Filet

D G

Nobu Miso Salmon

with Mango Cucumber Scallion Salsa D

Grilled Salmon

with Lemon Olive Oil D G

Chimichurri Striploin D G

Beef Kofta Kebab

Grilled Minced Beef Skewers Blended with Middle Eastern Spices, Garlic, And Fresh Herbs D G

Shaved Thai Beef Salad

Slices of Marinated Beef Tossed with Crisp Vegetables, Herbs, And a Sweet and Mild Spiced Soy Dressing D

Marinated Grilled Vegetable & Tofu Skewers

Tofu Katsu with Japanese Curry Sauce V V D G

Chicken - \$21.50 Per Person

Salmon - \$24.00 Per Person

Beef - \$25.50 Per Person



Vegetarian



Vegan



Gluten-Free



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Contains Pork

SWEET SNACKS

Assorted Sweet Mini Pastries V

\$3.50 Per Piece

Assorted Mini Muffins/ Danishes/ Croissants V

\$3.50 Per Piece

Assorted Fresh Fruit Platter V V G

\$6.00 Per Person

Yogurt Parfaits

Greek Vanilla Yogurt
with Berry Compote & Crunchy Granola V

\$5.75 Per Person

Chocolate Dip Strawberries V

(2 Pieces Per Person)

\$5.00 Per Person

Homemade Granola Bars V

\$3.75 Per Bar

Tahini Maple Hemp Granola Bar V

\$3.75 Per Bar

Fresh Fruit Skewers

with Wild Berry Yogurt V G

\$5.25 Per Skewer

Individual Candy Bags

Filled with All Your Childhood Favourites V

\$6.00 Per Bag

Assorted Homemade Cookies V

(2 Pieces Per Person)

\$4.50 Per Person

Assorted Power Balls

Coconut Blue Spirulina Hemp Balls V N

Mexican Hot Chocolate Inspired Power Ball V

\$3.50 Per Piece

Mango Coconut Sago

Coconut Tapioca with Sweet Mango Purée
and Fresh Mango Chunks V

\$7.50 Per Person

Nutella Sago Pudding

Tapioca Pearls Folded into a rich Nutella-Infused Coconut
Cream, Topped with Hazelnuts and Chocolate Chips V N

\$7.50 Per Person

Assorted Chocolate Barks

Dubai Chocolate Bark V N

Tahini Medjool Date Dark Chocolate Bark V

\$3.75 Per Piece



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SAVOURY SNACKS

Homemade Chips

Yukon Gold Potato, Sweet Potato, Taro Root,
With Sundried Tomato Chevre Tapenade,
Avocado Harissa Hummus,
Kalamata Olive Basil Tapenade V N
Up to 2 dips for buffet, 1 dip only for individual bag

\$7.00 Per Person

Individual Homemade Chips V

\$10.00 Per Person

Greek Pita Chips

With Baba Ganoush, Hummus & Matbucha D N

\$6.00 Per Person

Individual Popcorn Grab Bag

Select up to 2 flavours for groups more than 10,
Up to 3 Flavours for groups more than 20:
Regular, Ketchup, Cheddar, Chicago-Style,
Salt & Vinegar, Caramel V N

\$5.00 Per Bag

Chocolate Dipped Salted Bar Pringles V D N

\$3.00 Per Person

Tortilla Rollup Pinwheels

Filled with Egg Salad, Tuna Salad,
Cream Cheese & Cucumbers,
Smoked Salmon & Cream Cheese,
Roast Beef with Horseradish Aioli,
Smoked Turkey Breast, Grilled Vegetables
With Roasted Red Pepper Hummus

\$20.00 Per Dozen Per Type of Filling

SMOOTHIES

\$6.95 Per Person

Green Glow Smoothies

8oz of Refreshing Blend of Spinach, Banana,
Green Apple, Avocado, Chia Seeds, Lemon Juice,
and Almond Milk for a Vibrant Green Detox

V

N

Berry Beet Boost Smoothie

8oz of a Bold Red Fusion of Beet, Mixed Berries,
Banana, Pomegranate Juice, Flax Seeds, and
Yogurt for a Heart-Healthy Energy Kick

V

N

Sunshine Sip Smoothie

8oz of a Tropical Mix of Mango, Pineapple,
Banana, Turmeric, Coconut Water, and a Touch of
Honey for a Golden Burst of Sunshine in a Glass

V

N

Ginger Turmeric Shot

A 2oz Fiery Immunity Booster Made with Fresh
Ginger, Turmeric Root, Lemon Juice, Black Pepper,
and a Hint of Honey to Kickstart Your Day with
Anti-Inflammatory Power

\$6.00 Per Person

V

D

N



Vegetarian



Vegan



Gluten-Free



Dairy-Free



Contains Nuts



Contains Pork



SHARED PLATTERS

6 Person Minimum

CHEESE AND CRACKERS PLATTER

\$7.75/ Per Person

Gouda, Emmental, Smoked Cheddar, Brie, Gorgonzola, Sliced Baguette, Crackers, Garnished with Berries & Grapes V

CHARCUTERIE PLATTER

\$10.00/Per Person

Display Of Prosciutto, Soppressata, Spicy Salami, Hungarian Salami, Coppa
Served with Kalamata Olives, Garlic Olives, Spicy Olives, Cornichons, Dijon Mustard, Garlic Aioli, Assorted Artisan Breads & Grissini P

CRUDITE PLATTER

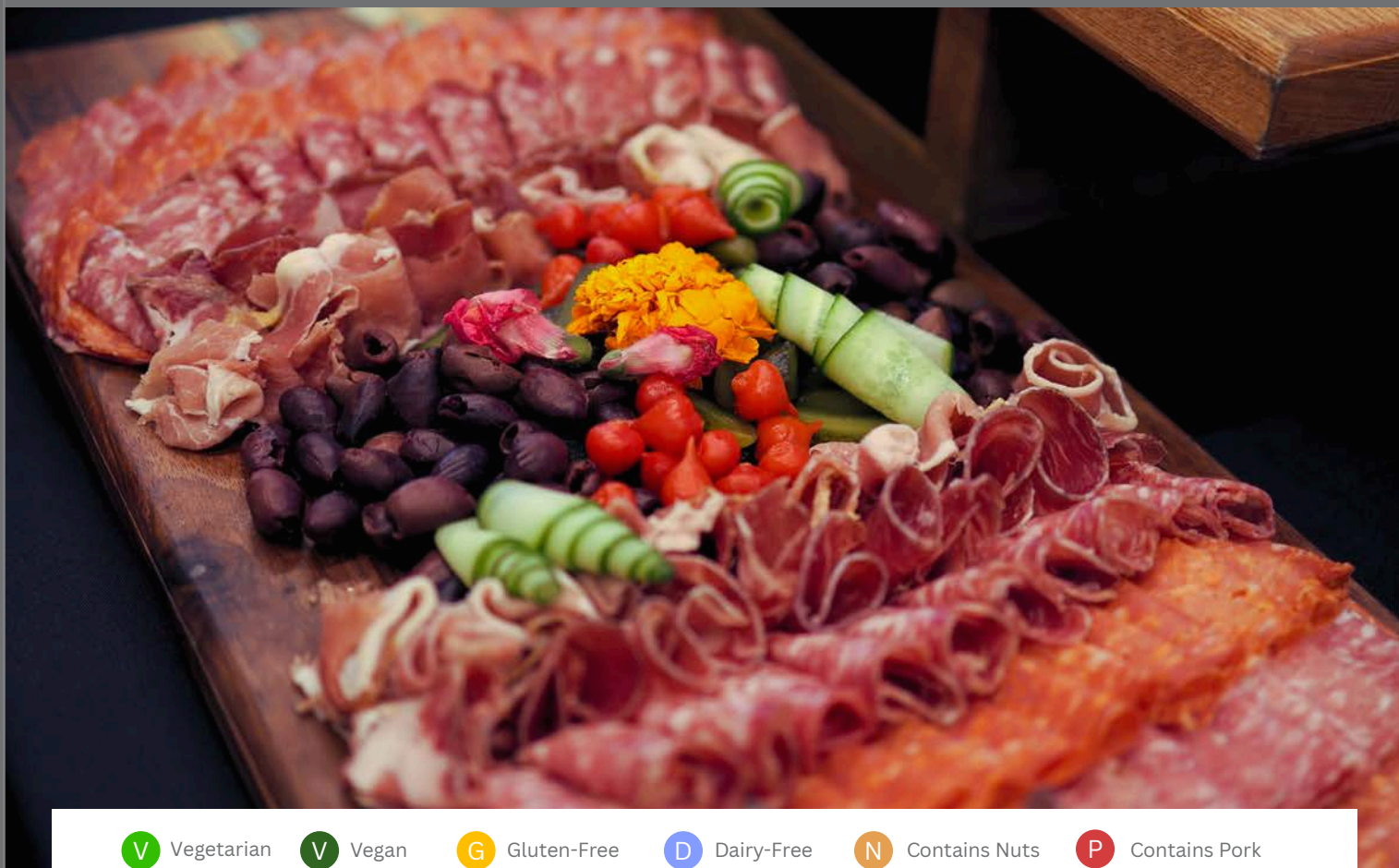
\$5.50/Per Person

Batons of Carrot, Celery, Peppers, Cauliflower, Broccoli, Cucumber
with Caramelized Onion Dip & Spinach Feta Dip V G N

VEGETABLE ANTIPASTO PLATTER

\$7.00/Per Person

Grilled Marinated Eggplant, Zucchini, Peppers, Sweet Potato, Mushroom, Artichoke with Cherry Tomatoes & Bocconcini V G



Vegetarian



Vegan



Gluten-Free



Dairy-Free



Contains Nuts



Contains Pork