



# M E N U



# THE FRESH START

*ALL BREAKFAST ITEMS ARE SERVED WITH COFFEE, TEA, JUICE AND WATER.*

## COMPLETE START \$14.50 PP

Farm fresh scrambled eggs, crisp bacon, farmer's sausage and signature home-fried potatoes. Served with Artisan breads, butter and preserves.

## YOGURT PARFAIT CUPS \$9.00 PP

Individual yogurt parfaits topped with fresh berries and granola.

## BAKERY BASKET \$8.50 PP

A freshly baked assortment of Muffins, Danishes and Croissants served with butter and preserves.

## OVERNIGHT OATS \$9.00 PP

Individual overnight oats made with oat milk and topped with dried fruits and pumpkin seeds.

## BENTO BOX \$9.00 PP

Two hard-boiled eggs, seasonal fruit, crackers and two choices of cheese.

## HOT OATMEAL \$9.00 PP

Served with a variety of toppings.

## BELGIUM WAFFLES \$10.95 PP

Served with a variety of fresh fruit, whipped cream and maple syrup.

## GRAB N' GO BREAKFAST SANDWICH \$9.00 PP

Bacon, egg and cheese on a garlic buttered bun. Served with whole fruit.

### ADD ONS \$4.00 EACH

- Fresh Fruit Cups
- Protein Bars
- Bagel with Cream Cheese
- Cereal



# ARTISAN SANDWICHES & WRAPS

Includes Side Salad (Garden or Caesar), Cookie Platter and Cold Beverages (Pop and Water)

## **TURKEY CLUB \$18.95 PP**

Fresh turkey with bacon, cheddar, fresh lettuce and tomatoes, topped with Dijon mayo. Served on an Artisan bun.

## **BALSAMIC ROASTED MARKET VEGGIE WRAP \$17.95 PP**

Roasted market vegetables, lettuce, feta cheese and hummus on a Spinach wrap.

## **ROAST SIRLOIN & BRIE \$18.95 PP**

In-house roasted sirloin beef with Dijon mayo, sauteed mushrooms and Brie. Served on an Artisan bun.

## **EGG SALAD CROISSANT \$17.95 PP**

Arugula, onion and mayonnaise on a freshly baked Croissant.

## **CALIFORNIA CHICKEN \$18.95 PP**

Grilled chicken breast with guacamole, tomato, red onion and arugula with a chipotle aioli. Served on an Artisan bun.

## **TUNA SALAD CROISSANT \$17.95 PP**

Tuna, celery, onions, arugula, and mayonnaise on a freshly baked Croissant.

## **ITALIAN SANDWICH \$18.95 PP**

Salami, prosciutto, arugula, roasted red pepper, onion and house dressing. Served on an Artisan bun.





# FLATBREADS

## **BBQ CHICKEN \$12.00 PP**

BBQ roasted chicken, bacon, caramelized onions, drizzled with chipotle mayo. Garnished with arugula

## **MEDITERRANEAN \$12.00 PP**

Marinara sauce, kalamata olives, roasted vegetables, feta cheese and arugula.

## **ITALIANO \$12.00 PP**

Assorted cured meats, roasted mushrooms, mozzarella and arugula.

# PIZZA

## **ASSORTED PIZZA \$22.00 PER PIZZA**

Talk to catering personnel for details.

**Add a Garden or Caesar Salad - \$4.50 PP**

**Add Cold Beverages (Water, Pop, Juice) - \$3.00 PP**





# ENTRÉE AMBIENT MEALS

*Minimum order for 10 people. All meals include Beverages (Pop and Water).*

*Please Choose from one of the Entrée Groupings below.*

## MEDITERRANEAN ENTRÉES

Served with Greek Salad and Lemon Herb Rice.

### ROASTED CHICKEN BREAST \$22.95 PP

Garlic herb-marinated local chicken with roasted cherry tomatoes, pan jus and fresh herbs.

### STUFFED PORTOBELLO MUSHROOM \$21.95 PP

Canadian quinoa, roasted vegetables and feta cheese stuffed portobello mushroom.

## ITALIAN ENTRÉES

Served with Caesar Salad and Garlic Bread.

### CLASSIC LASAGNA \$22.95 PP

House-made beef Bolognese sauce layered with tender lasagna sheets, mozzarella and parmesan cheese.

### VEGETARIAN LASAGNA \$21.95 PP

House-made tomato sauce, roasted vegetables layered with tender lasagna sheets, mozzarella and parmesan cheese.

## ASIAN ENTRÉES

### KOREAN BEEF BOWL \$22.95 PP

Served with Green Onions, Red Cabbage, Edamame, Carrots and Rice.

### KOREAN TOFU BOWL \$21.95 PP

Served with Green Onions, Red Cabbage, Edamame, Carrots and Rice.


## INDIAN ENTRÉES

### BUTTER CHICKEN \$22.95 PP

Served with Vegetable Samosas, Naan Bread together with an Assortment of Sauces and Chutneys.

### CHANNA MASALA \$21.95 PP

Served with Vegetable Samosas, Naan Bread together with an Assortment of Sauces and Chutneys.





# PLATTERS

## **CHEESE AND CRACKER BOARD \$12.00 PP**

A mix of popular and local cheeses and delicate crackers. Garnished with seasonal fruit.

## **FRESH FRUIT & BERRY TRAY \$7.50 PP**

An arrangement of Fresh Seasonal Fruit.

## **FRESH CUT VEGETABLE CRUDITES \$6.50 PP**

Fresh carrot & celery sticks, broccoli & cauliflower flowerets, cucumber and sweet bell peppers. Served with Hummus and Tzatziki.

## **DELUXE CHARCUTERIE BOARD \$15.95 PP**

Combination of cheese, crackers, olives, pickles, dried fruits, assorted meats and seasonal fruit.



# DESSERTS, SNACKS & BEVERAGES

More Options are available. Please contact your Event Coordinator

## ASSORTED SQUARES PLATTER \$3.00 PP

An assortment of house-baked treats. Ask your chef for variety.

**\*\*Gluten Free options also available for \$3.50 pp.\*\***

## COOKIE PLATTER \$2.50 PP

Assortment of oven fresh cookies.

## GLUTEN FREE BROWNIE \$3.00 PP

## SNACK BASKET \$4.00 PP

Variety of pre-packaged snacks including chips, chocolate bars, trail mix and cookies. Price based on two snacks per a person.

## COLD BEVERAGE

- Canned Soft Drinks, Assorted / \$2.50 PP
- Juice / \$2.50 PP
- Infused Water / \$1.43 PP, Min 10 PPL
- Spring Water / \$2.50 PP
- Perrier / \$3.50 PP

## HOT BEVERAGE

- Coffee / \$18.50 - Min 10 PPM
- Tea - Orange Pekoe / \$18.50 - Min 10 PPL



# ORDERING INFORMATION

## PLEASE COMPLETE THE CATERING ORDER FORM AND E-MAIL IT TO:

Email: [mgrubic@blackandmcdonald.com](mailto:mgrubic@blackandmcdonald.com)

All catering requests must be finalized no later than 10 business days before the event date. This will afford our team the necessary time to effectively address any related supply chain and/or support labour issues. We continue to make every attempt to accommodate a last-minute request but this cannot be guaranteed.

## ORDER CANCELLATION

- 48 hours' notice is requested for cancellation of catering orders.
- Cancellations must be provided in written format or email, voice messages will not be accepted.

## CATERING PRICES

- Please note that all prices are subject to HST.
- Additional staffing needs for set-up and service will be charged accordingly.

## DINNERWARE & RENTAL OPTIONS

- Chafing dishes and Sterno Chafing Fuel are provided with hot food.
- If you require linens, the rental cost will be included on the contract.

## LABOUR CHARGES FOR SERVING STAFF

If serving staff is required for your event, an additional charge of **\$35 per hour**, per staff member, will apply.

## PLACING CATERING ORDER

The event coordinator can create a special menu to meet your needs. They will ensure order accuracy and only orders accepted by them will be issued an order confirmation. Please remember that when ordering, specify the number of guests, date required, room number, the time required, when the event will start and end and the billing details of the person and department to receive the invoice.

## SPECIAL DIETARY REQUIREMENTS

We are happy to accommodate any allergy or dietary requirement you or your guests may have. Please advise us at the time of your order if you or any of your guests have any allergies or dietary requirements and we will accommodate accordingly. An additional charge of **\$3.00** per person will be applied where any modification to existing menu items listed above is required. This includes but is not limited to dairy-free, vegan and gluten-free requirements.

## INVOICING/PAYMENT

A credit card is required upon acceptance of a catering quote. An invoice will be created following the event and sent to the organizer's attention. Payment is due upon receipt by cheque, Visa or Mastercard.