Our talented catering culinarians have taken advantage of spring FLAVOURS by creating delightfully new dishes featuring the best of the season. These delicious dishes are available only for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service.

A LA CARTE SELECTIONS & ADD ONs
Minimum 25 guests.

SUNRISE BREAKFAST CASSEROLE 🍳 💪
Baked layers of hash browns, cage-free scrambled egg whites, creamed spinach and tomato.
3.00 per guest

BANANA, HONEY & PEANUT BUTTER BISCUIT
Fresh baked buttermilk biscuit topped with peanut butter, sliced bananas and honey.
$2.00 per guest

PREMIUM TAKEAWAYS
SALADS & SANDWICHES
All box sandwiches include a fresh fruit salad, bag of chips and gourmet cookie. Consult with our catering team on adding a soup du jour to your package for an additional $2.50 per guest.

Minimum 25 guests

CHICKEN & QUINOA TORTILLA WRAP
Seasoned chicken, red quinoa, green onions, cranis, baby spinach, mango, que fresco cheese and balsamic on tortilla wrap.
$12.50 per guest

PROSCIUTTO, SOPRESSATA & PROVOLONE ON CIABATTA
Prosciutto ham, sopressata salami, provolone, hot pepper rings, red peppers, baby arugula and pesto mayonnaise on ciabatta.
$12.75 per guest

CRACKED WHEAT & CHICKPEA WRAP 🍳 ➕
Minted cracked wheat, chickpeas, feta cheese, hummus and crisp leaf lettuce. Served on a multi-grain tortilla.
$9.50 per guest

ENTRÉE SALADS
All Entrée Salads are served with Artisan Rolls and Butter, Mini Strawberry Cheesecake, Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Iced Water. Services include delivery, linen-draped service tables, setup and clean up.

BAKED CHICKEN & STUFFED ANCHOVY SALAD
Rotisserie chicken, anchovies, romaine lettuce, cherry tomatoes, red onion, avocado, olives, lemon and garlic dressing.
$17.00 per guest

CRUNCHY JICAMA SALAD
Crisp julienned vegetables of carrots, radishes, and jicama served on fresh greens, sliced beets and dressed in balsamic vinaigrette.
$16.00 per guest

VEGAN
VEGETARIAN ➕ MINDFUL

Spring Catering Specials and Prices are available through May 2016.

ENTRÉES
All Entrées are served with a House Salad and Dressing, Artisan Rolls and Butter, Choice of Dessert. Coffee, Decaffeinated Coffee, Iced Tea, Milk, are available upon request.

GRILLED FISH TACOS & FENNEL SLAW 🍳
Chili-seasoned grilled Pollock tacos with fennel slaw, sliced tomatoes and orange sections.
$17.00 per guest

SWEET POTATO ALMOND TOFU 🍳 ➕
Aromatic almond-crusted tofu tossed with lightly cooked apples and crisp sweet potato chunks.
$18.00 per guest

VG VEGAN ➕ VEGETARIAN ➕ MINDFUL

FLAVOURS OF SPRING 2016
Spring Catering Specials and Prices are available through May 2016.

**BEVERAGES & DESSERTS**
Minimum 25 guests.

**HONEYDEW CUCUMBER AGUA FRESCA**
- Refreshingly sweet chilled melon infused water.
- $25.00 per unit (3 gallons)

**TOASTED ANGEL FOOD CAKE WITH STRAWBERRIES**
- Toasted angel food cake topped with balsamic macerated strawberries and chocolate sauce.
- $3.50 per guest

**PROFITEROLES WITH CHOCOLATE SAUCE**
- Cream filled pastry puffs topped with homemade semi-sweet chocolate.
- Served chilled.
- $3.00 per guest

**RECEPTIONS**

**HOT & COLD HORS D’OEUVRES**
Minimum 3 dozen.

**ENDIVE WITH GOAT CHEESE, FIG & HONEY GLAZED PECANS**
- Endive leaves cradling goat cheese wedges, honey roasted pecans and sweet figs, drizzled with syrup.
- $20.00 per dozen

**MINI BLT**
- Mini bacon, lettuce and tomato slider with thick cut bacon and focaccia bread.
- $18.00 per dozen

**RECEPTIONS**

**SPECIALTY STATIONS**
Minimum 25 guests.

**NOURISHING THE BODY, MIND & SOUL**
- Select five of our featured items to be served reception-style.
- $11.50 per guest

- **Artichoke Tapenade**
- **Green Olive Tapenade**
- **Sun-Dried Tomato Olive Tapenade**
- **Black Olive & Mushroom Tapenade**
- Mascarpone
- Hummus
- Celery Sticks
- Cluster of Grapes

**Included:**
- Pita Chips
- Olive Oil Crostini
- Naan

**MINI BLT**
- Mini bacon, lettuce and tomato slider with thick cut bacon and focaccia bread.
- $18.00 per dozen