

BREAKFAST

CONTINENTAL

14.00

CHOOSE (1):

Greek Yogurt Parfait

Mixed Berries, Honey, and Granola

Coconut Yogurt Parfait

Diced Mango, Maple, Sweet and Salty Coconut and Sunflower Seed Crumble

Individual Whole Fruit

INCLUDES:

Sweet or Savoury Scones

Both With Butter And Preserves

Assorted Mini Pastries

Both With Butter And Preserves

Fairtrade coffee & teas

CORNERSTONE BREAKFAST

17.00

CHOOSE (1):

Crispy Bacon

Breakfast Turkey Sausage

CHOOSE (1):

Cinnamon French Toast

Buttermilk Pancakes

Both with Syrup and Butter

INCLUDES:

Roasted Mushrooms and Charred Cherry Tomatoes

Simple Scrambled Eggs

Herbed Homefries

Rosemary and Thyme

Fairtrade coffee & teas



Buttermilk Pancakes



THINGS TO CONSIDER

Disposable fees may apply
Linen charges may apply
Chicken and beef are Halal
Minimum order 10 people
Spacing restrictions may apply
Gluten & Dairy Free options available
Kosher meals available upon request

TABLECLOTHS, CHINA, CUTLERY & GLASSWARE*

Linen white 90" x 90"	10.00
Linen black 90" x 90"	12.00
China	1.00
Glassware	1.00
Cutlery	1.00

*Please note charges may be higher depending on circumstances. For most on-site catering orders the chine, glassware, and cutlery charges will be waved. Please ask about environmentally friendly take out options.

All prices in the menu do not include tax and service fee.



BREAKFAST À LA CARTE PRICE PER PERSON

Greek Yogurt Parfait	5.00
Coconut Yogurt Parfait	5.00
Mixed Fruit Salad Platter	5.00
Individual Whole Fruit (Seasonally Available)	2.00
Muffins (Assorted Flavours)	2.00
Sweet or Savoury Scones	4.00
Assorted Mini Pastries	3.00
Assorted Cookies	2.00
Vegan or Gluten Free Cookies (Sweets from the Earth)	Please Inquire
Individual Yogurt	2.25
Assorted Cakes Squares	3.50

BREAKFAST À LA CARTE BEVERAGES

Assorted Fruit Juices (Apple, Orange, Cranberry)	2.50
Fairtrade Coffee	3.00
Assorted Teas	3.00
Premium Freshly Pressed Juices	4.00
Hot Cocoa	3.00
Assorted Canned Sodas	2.00



COFFEE BREAK BUNDLES

Priced per person, water service included

COOKIE BUNDLE 5.00

Assorted Cookies (2/person)

Fairtrade coffee & tea

MINI PASTRIES BUNDLE 5.50

Assorted Mini Pastries (2 per person)

Fairtrade coffee & tea

CAKES SQUARES BUNDLE 5.50

Assorted Cake Square (2 per person)

Fairtrade coffee & tea



Assorted Mini Pastries

RECEPTION & EVENTS

Priced per person, Water service included

HORS D'OEUVRES & CANAPES

Minimum Order: 2 Dozen

COLD (Gluten Free Available) PRICE PER PERSON

Smoked Salmon Crostini 3.50

Smoked Salmon, Caper & Green Onion Cream Cheese, Dill

Shaved Ham and Gouda Crostini 3.00

Local Ontario Gouda, and Apricot Jam

Cherry Tomato and Bocconcini Skewers 3.00

Cherry Tomatoes, Bocconcini Cheese, Basil And Balsamic Glaze

Shrimp Cocktail Skewers 3.50

Lightly Poached Shrimp Served With Smokey Garlicky Romesco Sauce

Mushroom Kimbap 3.50

Nori Wrapped Rice With Mushroom Duxelle, Sesame Oil, And Green Onions



RECEPTION & EVENTS

Priced per person, Water service included

HOT

PRICE PER PERSON

Grilled Cheese

3.50

Grilled Cheese on Brioche & Cornerstone Ketchup

Chicken Satay

3.50

With Peanut Sauce

Arancini

3.50

Rice Balls Stuffed With Mozzarella Cheese And Served With Rosé Sauce And Balsamic Reduction.

Vegetarian Springrolls

3.00

Vegetarian Springrolls With Sweet Chili Sauce

Samosa

3.00

Crispy savoury pastry filled with spiced potatoes and vegetables. Served with Tamarind sauce.



Fresh Cold Rolls

PLATTERS Minimum Order: 2 Dozen

PRICE PER PERSON

Vegetables & Dip

2.75

Garden vegetables with hummus and ranch

Small 10-15 people

Medium 15-25 people

Large 25-35 people

Fruit Platter

3.50

Selection of seasonal sliced fruit.

Small 10-15 people

Medium 15-25 people

Large 25-35 people

Cheese Board

6.00

Variety of local & hard cheeses, nuts and dried fruit

Small 10-15 people

Medium 15-25 people

Large 25-35 people

Cured Meat Board

5.00

A variety of cured meats served with pickles and breads.

Small 10-15 people

Medium 15-25 people

Large 25-35 people

Cured Meat and Cheese Board



BOXED LUNCHES

Choose an item and create your own custom packed boxed lunch.

Includes your choice of: *Sandwich, salad, snack, and drink.*

Each boxed lunch is individually packed.

Minimum order is 10 for each item.

PRICE PER PERSON

22.00

CHOOSE A SANDWICH:

Roast Beef

Aioli, Provolone Cheese, Pickles, Mixed Greens, And Grilled Onions.

Smoked Salmon

With Herbed Cream Cheese, Dill, Capers, Sliced Red Onion, Thinly Sliced Cucumbers And Mixed Greens.

Pesto Chicken

Roasted Peppers & Onions, Smoked Mozzarella & Sundried Tomato Spread, And Mixed Greens.

Roasted Zucchini and Mushroom Sandwich (Vegan)

Roasted Zucchini With Mushroom And Garlic, Vegan Lemon Chickpea Aioli & Mint Chimichurri, And Mixed Greens.

Chicken Salad Wrap

Roasted Chicken, Green Apples, Onions, Dried Cranberries, Mixed Greens, And Parsley.

Egg Salad Wrap

Aioli. Roasted Garlic Aioli, Parsley, Red Onion, And Mixed Greens

Grilled Vegetable Wrap (Vegan)

Grilled And Marinated Vegetables With Balsamic Vinaigrette, Hummus, And Mixed Greens

Smoked Turkey

Smoked Turkey, Honey Mustard, Mixed Greens, Sliced Tomatoes, Aioli

Grilled & Marinated Vegetables

3.00

Small 10-15 people
Medium 15-25 people
Large 25-35 people

Crackers, Breads, & Dip

2.00

*Crackers and bread with your choice of dip
Minimum order 24 people per dip*

Small 10-15 people
Medium 15-25 people
Large 25-35 people

DIPS

Hummus

Classic hummus with garlic, chickpeas, lemon juice, and olive oil

Edamame & Kale

Edamame and kale with garlic and lemon juice

White Bean

White beans with fresh herbs and olive oil

Roasted Red Pepper

Roasted red peppers with sunflower seeds and olive oil

Roasted Eggplant

Roasted eggplants with cumin and olive oil



LUNCH À LA CARTE

A selection of sandwiches and wraps cut in half

SANDWICH PLATTER

11.00

A selection of sandwiches and wraps cut in half

Roast Beef

Aioli, Provolone Cheese, Pickles, Mixed Greens, And Grilled Onions.

Chicken Salad Wrap

Roasted Chicken, Green Apples, Dried Cranberries, Mixed Greens, And Parsley.

Egg Salad Wrap

Aioli, Parsley, Red Onion, And Mixed Greens

Grilled Vegetable Wrap (Vegan)

Grilled And Marinated Vegetables With Balsamic Vinaigrette, Hummus, And Mixed Greens

Tuna Salad

Aioli, Red And Green Onions, Celery, Salt And Pepper

Roast Beef Sandwich

CHOOSE A SALAD:

Garden Vegetable

Mixed Greens, Cherry Tomatoes, Rainbow Carrot Ribbons, Cucumber With Apple Cider Vinaigrette

Caesar

Romaine Lettuce, Parmesan, Crispy Citrus Chick Peas, Caesar Salad Dressing

Quinoa

Marinated Chick Peas, Red Onion, Peppers, Parsley, Cucumber, Mint, Diced Tomatoes, Dried Cranberries, Sumac Vinaigrette

CHOOSE A SNACK:

Cookies

Individual Yogurt

CHOOSE A DRINK:

Assorted Canned Sodas or Fruit Juices



SALADS

A choice of salads: \$3.75 a person, minimum 12 orders

SEASONALLY INSPIRED VEGAN SOUPS

5.00

Carrot & Ginger

Coriander And Cumin Scented Pureed Carrot Soup With Ginger And Coconut Milk

Potato & Leek

Pureed Potato And Leeks Scented With Rosemary And Thyme

Spiced Butternut Squash Soup

Roasted Butternut Squash With Autumn Spices, Sage And Rosemary

Curried Lentil

Lightly Spiced With Tomatoes, Shallots, Ginger And Garlic

Three Sisters Soup

Beans, Squash, And Corn In A Vibrant Vegetable Broth

Garden Vegetable

Mixed Greens, Cherry Tomatoes, Heirloom Carrot Ribbons, Cucumber With Apple Cider Vinaigrette

Caesar

Romaine Lettuce, Parmesan, Crispy Citrus Chick Peas, Caesar Salad Dressing

Coleslaw (Creamy or Vinaigrette)

Coleslaw With Cabbage, Carrots, Red And Green Onions, Parsley

Potato Salad

Aoli, Red And Green Onion, Parsley, Smoked Paprika



Garden vegetable Salad



Garden Pasta Salad

Broccoli, Cherry Tomatoes, Black Olives, Red Onion, Peppers, Edamame, Parsley

Quinoa

Marinated Chick Peas, Red Onion, Peppers, Parsley, Cucumber, Mint, Diced Tomatoes, Dried Cranberries, Sumac Vinaigrette

Grilled & Roasted Root Vegetables

Balsamic Vinaigrette, Kale, Red Onions, Carrots, Yams, Beets, Peppers, Radishes, Sunflower Seeds

Kachumber Salad

Cucumber, Tomato, Onion, Radish, Cilantro, Mint, Salt & Pepper Lemon Vinaigrette, Tossed With Cumin And Chili Powder

BUFFETS

BBQ

19.00

CHOOSE A PROTEIN:

Halal Beef Hot Dog or Halal Beef Hamburger
(Vegan Options Available)

Lettuce, Sliced Tomato, Sliced Cheese, Pickles, Ketchup, Mustard, Relish, Mayo, Martin's Potato Bun And Fournée Doree Brioche Buns

CHOOSE 2 SALADS:

Garden Vegetable

Caesar

Coleslaw

Potato Salad

Garden Pasta Salad

Quinoa

Grilled & Roasted Root Vegetables

Kachumber Salad

CHOOSE A SIDE:

Charred & Grilled Corn on the Cob

Grilled Vegetable Skewers

Zucchini, Eggplant, Cherry Tomatoes, Mushrooms With An Herb And Balsamic Marinade

Baked Potato

Sour Cream & Chives

CHOOSE A DESSERT:

Cookies

Mini Cakes



CHICKEN BBQ 22.00

CHOOSE A PROTEIN:

Citrus Marinated Grilled Chicken Breast with Chimichurri

Lettuce, Sliced Tomato, Sliced Cheese, Pickles, Ketchup, Mustard, Relish, Mayo, Martin's Potato Bun And Fournée Doree Brioche Buns

14.00

CHOOSE 2 SALADS:

Garden Vegetable

Caesar

Coleslaw

Potato Salad

Garden Pasta Salad

Quinoa

Grilled & Roasted Root Vegetables

Kachumber Salad

CHOOSE A SIDE:

Charred & Grilled Corn on the Cob

Grilled Vegetable Skewers

Zucchini, Eggplant, Cherry Tomatoes, Mushrooms With An Herb And Balsamic Marinade

Baked Potato

Sour Cream & Chives

CHOOSE A DESSERT:

Cookies

Mini Cakes

BUFFETS

TACOS 23.00

CHOOSE A PROTEIN:

Seasoned Ground Beef

Cumin And Coriander Scented Seasoned Ground Beef

BBQ Chopped Chicken

Marinated & Grilled In Mild Spices

Seasoned Tofu (Vegan)

Cumin And Coriander Scented Tofu

SIDES INCLUDED:

Arroz Rojo (Red Rice)

Tomato Rice With Onion, Cilantro, Onion, And Vegetable Broth

Black Bean and Corn Salsa

Peppers, Red Onion, Cilantro, Tomatoes, Cucumber, And Jalapeno

Coleslaw (Creamy or Vinaigrette)

Coleslaw With Cabbage, Carrots, Red And Green Onions, Parsley

Refried beans

Salsa

Sour Cream

Guacamole

Corn Tortillas (2 person)

Shredded Cheese

CHOOSE A DESSERT:

Cookies

Mini Cakes



BUFFETS

BUTTER CHICKEN DINNER 23.00

CHOOSE A PROTEIN:

Butter Chicken

Marinated Chicken In A Spiced Creamy Tomato And Cream Sauce

Paneer Butter Masala (Vegetarian)

SIDES INCLUDED:

Basmati Rice

Scented With Cinnamon, Star Anise And Bay Leaf

Squash and Cabbage Sabzi

Dry Roasted Squash And Cabbage With Fragrant Aromatics And Spices

Kachumber Salad

*Cucumber, Tomato, Onion, Radish, Cilantro, Mint, Salt & Pepper
Lemon Vinaigrette, Tossed With Cumin And Chili Powder*

Grilled Naan Flatbread

CHOOSE A DESSERT:

Cookies

Mini Cakes



Seasoned Ground Beef Tacos

CUSTOMIZE YOUR DINNER 24.00 - 26.00

CHOOSE A SALAD:

Garden Vegetable

Caesar

Coleslaw

Potato Salad

Garden Pasta Salad

Quinoa

Grilled & Roasted Root Vegetables

CHOOSE A MAIN:

Baked Salmon with Fresh Herbs and Citrus Vinaigrette 28.00

Slow Roasted Beef with drippings and Horseradish Crema 28.00

Piri-Piri Roasted Chicken (Medium Spiced) 26.00

Vegetarian Mains Available



BUFFETS

PASTA BUFFETS

21.00

CHOOSE A PASTA: COMES WITH GARLIC BREAD

Baked Bowtie Chicken Alfredo

Classic Creamy Alfredo with Crispy Panko Garlic Bread Crumb

Baked Penne with Hearty Ragout (Vegan)

Chunky Tomato Sauce with Eggplant, Zucchini, Roasted Onions and Garlic, Peppers, and Topped with Basil and Olive Oil

Baked Penne with Beef Bolognese

Slow Cooked Tomato Sauce with Beef and Aromatics, Baked with Crispy Panko Garlic Bread Crumbs

CHOOSE A SALAD:

Garden Vegetable

Caesar

Coleslaw

Potato Salad

Garden Pasta Salad

Quinoa

Grilled & Roasted Root Vegetables

CHOOSE A DESSERT:

Cookies

Mini Cakes

CHOOSE TWO SIDES: (DINNER ROLLS/BREAD INCLUDED WITH BUTTER)

Grilled Seasonal Vegetable Medley

Mashed Potatoes and Gravy

Lightly Spiced Vegan Pilau Rice

Roasted Potatoes with Rosemary, Sage, & Thyme

Baked Penne Pasta with Tomato Sauce, Charred Cherry Tomatoes, Fresh Basil and Olive Oil

Creamed and Buttered Bowtie Pasta with Roasted Garlic and Crispy Crumb Topping

CHOOSE A DESSERT:

Cookies

Mini Cakes



Baked Salmon



DESSERTS

	PRICE PER PERSON
Cookies	2.00
Mini Cakes	3.50
Fruit Platter	3.50
Mini Pastries	3.00



BEVERAGES & ALCOHOL

PRICE PER PERSON

Assorted Fruit Juices (Apple, Orange, Cranberry)	2.50
Fairtrade Coffee	3.00
Assorted Teas	3.00
Premium Fresly Pressed Juices	4.00
Hot Cocoa	3.00
Assorted Canned Sodas	2.00

ADDITIONAL SERVICES

Sheet Cake

Please Inquire

For special occasions and celebratory groups, inscription provided at no extra cost.

Order required 5 business days prior to event.

Custom Dessert Table

Please Inquire

Let us create a custom table of sweets careful catered for your group

