



CATERING MADE EASY

At Revol, there's no order desk. Instead, you'll be in touch with your own dedicated and experienced catering rep who will familiarize themselves with you and your food preferences instantly.

We create personalized relationships with all our clients and provide the highest quality food and best service our industry has to offer, all while keeping the cost under budget.

As the catering industry in Toronto continues to grow and evolve, so does Revol. We firmly believe that flexibility and customization play an important role in our ability to integrate our services into the culture of any organization we work with.

By selecting us, you're getting much more than just a catered meal. It's our objective to deliver fresh, healthy and innovative meals to your employees.

Dietary restrictions, food allergies or just plain, picky eaters? No problem. We're able to adapt and substitute our menus to suit all of your needs. From delivery, set-up, execution to tear-down, we've got you covered! We offer both in-house delivery and on-site catering coordination which means, you'll receive your food on time and it will be presented and served exactly the way you imagined.


Choose Revol for your next meal.




BREAKFAST





Grab & Go


(Minimum of 10 per item – with exceptions for Vegetarian/Vegan options)

Corporate Continental – breakfast pastries, including danishes, butter croissants, assorted muffins and scones, accompanied with whipped butter, assorted fruit preserves, fresh sliced fruit & berries **\$11.95** 

Light Continental – mini breakfast pastries, including danishes, butter croissants, assorted muffins and scones, accompanied with whipped butter, assorted fruit preserves, fresh sliced fruit & berries **\$9.95** 

Yogurt Parfait – vanilla Greek yogurt with honey, granola, fresh berries and shredded coconut **\$7.95** 

Steel Cut Oats with Fresh Berries – steel cut oats, seasonal berries and a drizzle of maple syrup **\$9.95**    

Frittata Bars – two egg bars filled with ham, bell peppers, potatoes, onion and aged cheddar **\$4.95** 


Smoked Salmon – full size bagel with smoked salmon, cream cheese and cucumber **\$15.95**

Classic Breakfast Sandwich – scrambled eggs, smoked bacon, cheddar cheese, tomato and rocket on an English muffin **\$7.95**

BLAT – bacon, lettuce, tomato, and avocado on whole wheat sliced bread **\$10.95**

Classic Western Wrap – scrambled eggs with ham, bell peppers, onion and cheddar cheese on a wrap **\$9.95**

Healthy – egg whites, turkey sausage, feta cheese and baby spinach on whole wheat wrap **\$9.95**

Vegetarian Breakfast Sandwich – scrambled eggs with fire roasted grape tomatoes, spinach, Swiss cheese on an English muffin **\$7.95** 

Vegan Breakfast Wrap – breakfast wrap with seasoned tofu scramble, red peppers, roasted potatoes, baby spinach and vegan cheese on whole wheat wrap **\$9.95**   

*Gluten free substitutions available

 VEGETARIAN  VEGAN
 GLUTEN FREE  DAIRY FREE




Hot Breakfasts


(Minimum of 10 per item – with exceptions for Vegetarian/Vegan options)

The Corporate Classic with Bacon – scrambled eggs, smoked bacon, roasted tomato and home fries **\$11.95**


The Corporate Classic with Sausage – scrambled eggs, breakfast sausage, roasted tomato and home fries **\$11.95**


Egg White Omelette – egg white omelette with assorted vegetables and home fries **\$12.95** 

The Atlantic Classic – scrambled eggs, smoked salmon, roasted tomato and home fries **\$14.95**


Belgian Waffles – with bacon and wild berry compote, home fries and pure Canadian maple syrup **\$15.95** 

The Mona Lisa – open faced Italian roll with pepperoni, scrambled eggs, mozzarella and tomato sauce and home fries **\$11.95**

Texas Scramble – scrambled eggs, onions, peppers, ham, spicy tomato salsa and home fries **\$11.95** 

Egg White Scramble – scrambled eggs, onions, peppers, ham, spicy tomato salsa and home fries **\$14.95** 

French Toast – with bacon, caramelized bananas, home fries and pure Canadian maple syrup **\$17.95** 

Cinnamon Apple Pancakes – with bacon, cinnamon apple compote, home fries and pure Canadian maple syrup **\$14.95** 

*Add a side of Fresh Fruit Salad for **\$6.95** per person

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 **Revol**
CATERING MENU



SANDWICHES AND SALADS

PREMIUM HANDHELDS \$15.95

(Minimum of 5 per sandwich item – with exceptions for Vegetarian/Vegan options)

Breads: Rosemary focaccia, ciabatta, whole wheat, whole wheat wrap

Chicken Club – chicken breast, bacon, spinach, tomato, cheddar cheese and roasted garlic aioli on whole wheat

Grilled Pesto Chicken – grilled chicken breast, roasted red peppers, marinated artichoke hearts, pesto, and mozzarella on rosemary focaccia

Chicken Shawarma – slow roasted chicken with middle eastern spices and yogurt, served with tahini lemon and garlic sauce with diced tomatoes, cucumbers and onion served on flatbread

Chicken BLAT – chicken, bacon, tomato, avocado, rocket lettuce, aged cheddar cheese, sriracha aioli on whole wheat sliced. Substitute turkey bacon add **\$2.00**

Chicken Souvlaki Wrap – with tzatziki, lettuce, cucumber, tomato and feta on a wrap

Chicken Parmesan – house made crispy chicken breast with tomato sauce, fresh parmesan and mozzarella cheeses on ciabatta

Revol Steak Sandwich – thinly sliced steak and melted provolone in a ciabatta with caramelized onions and mushrooms on rosemary focaccia

Slow Roasted Triple Sirloin Beef – hand cut beef slow roasted in the oven served with roasted grape tomatoes, caramelized onions and rocket lettuces with dijon aioli on ciabatta

Beef Kofta – grilled minced beef with onion, garlic, parsley with tomato cucumber onion Fattoush drizzled with tahini sauce on flat bread


Meatball Marinara – meatballs, marinara sauce, sauteed peppers and onions, cheddar cheese on ciabatta

Italian Club – a selection of ham, salami, capicola, mozzarella cheese, basil pesto and arugula on rosemary focaccia bread

Avocado Caprese Wrap – tomatoes, bocconcini, avocado and rocket lettuces with pesto dressing on a wrap  Add grilled chicken **\$5.00** or prosciutto **\$5.00**

Goat Cheese & Roast Peppers with Tomato Jam – fresh goat cheese, spinach, roasted peppers with house made tomato jam on rosemary focaccia 

Roasted Vegetable, Balsamic & Feta – with seasonal roasted vegetables tossed in balsamic and feta, basil pesto sauce and mixed greens on ciabatta 

Chickpea Burrito – chickpeas in a smoky onion bbq sauce with lemon rice, red peppers and spinach on a wrap   

PREMIUM LUNCH COMBO

Includes Premium Sandwich, side salad, and choice of cookie, dessert square or whole fruit \$25.95

*Make it an individually boxed Premium Lunch Combo with cutlery pack for an additional **\$2.00**

*All Sandwiches Available on Gluten Free Bread, add **\$2.00**

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Classic Handhelds \$12.95

(Minimum of 5 per sandwich item – with exceptions for Vegetarian/Vegan options)

Breads: Rosemary focaccia, ciabatta, whole wheat, whole wheat wrap

Roast Turkey with Cranberry Mayo – roast turkey, Swiss cheese, tomatoes, baby spinach and cranberry mayo on whole wheat

Roast Beef – with caramelized onions, arugula, cheddar cheese and horseradish aioli on ciabatta

BLT – bacon, arugula, tomato, cheddar cheese and chipotle aioli on whole wheat

Virginia Ham and Cheddar – hand cut Virginia ham and aged cheddar, tomato, seasonal lettuces with basil aioli on rosemary focaccia

Lemon Basil Tuna Salad – made with lemon aioli, celery, onions, fresh basil, cracked black pepper with shredded carrots on ciabatta 🌱 🥚

Egg Salad with Chive Mayo – baby spinach on rosemary focaccia 🌱 🥚

Greek Vegetable – roasted peppers, hummus, cucumber, tomato, romaine lettuce and Greek dressing on whole wheat 🥚 🌱 🌱

Falafel – Falafel, hummus, tomato, red onion, spinach and goat cheese on a whole wheat wrap 🌱

CLASSIC LUNCH COMBO

Includes Classic Sandwich, side salad, and choice of cookie, dessert square or whole fruit \$22.95

*Make it an individually boxed Classic Lunch Combo with cutlery pack for an additional \$2.00

*All Sandwiches Available on Gluten Free Bread, add \$2.00

SIDE SALADS \$6.95

(Minimum of 10 per item – with exceptions for Vegetarian/Vegan options)

Rocket Salad – baby arugula, balsamic dressing and parmesan 🌱 🥚

Seasonal Greens – tomatoes, cucumbers, shredded carrots with lemon olive oil dressing 🌱 🥚 🌱 🌱

Baby Spinach Salad – seasonal apples and walnuts tossed in maple vinaigrette 🌱 🥚 🌱 🌱

Rotini Pasta Salad – roasted grape tomatoes, roasted red peppers, cucumbers tossed in basil pesto dressing 🥚 🌱 🌱

Classic Caesar Salad – garlic croutons (optional), parmesan cheese and Caesar dressing 🌱

Mediterranean Greek Salad – seasonal lettuces with tomato, cucumber, peppers, kalamata olives, feta cheese, Greek dressing 🌱 🌱



🌱 VEGETARIAN 🌱 VEGAN
🌱 GLUTEN FREE 🥚 DAIRY FREE








REVOL PROTEIN BOWLS

(Minimum of 10 per item – with exceptions for Vegetarian/Vegan options)

Ahi Tuna Bowl – grilled Ahi tuna with cracked black pepper and lemon served over seasonal greens garnished with cherry tomatoes, toasted sunflower seeds, tossed in lemon olive oil dressing **\$26.95**  


Shrimp Pasta Salad – sautéed shrimp with garlic, chili flakes, rotini pasta with grape tomatoes, edamame beans, fresh herbs tossed in lemon dressing **\$23.95**  


Grilled Chicken Quinoa Bowl – roasted sweet peperonata with onions, peppers, zucchini, sun-dried tomato on quinoa served with Tuscan vinaigrette **\$18.95**  



Greek Chicken Couscous Salad – Israeli couscous with oregano and roasted garlic tossed with cucumbers, grape tomatoes, olives, onions, baby spinach, lemon dressing topped with roasted chicken **\$23.95**  

Chicken and Avocado Caprese Salad – sliced chicken, cherry tomatoes, bocconcini, and avocado on seasonal lettuces with pesto dressing **\$18.95** 

Grilled Steak Caesar – classic Caesar with romaine, shaved parmesan, garlic croutons topped with grilled crack pepper beef steak tossed in creamy Caesar dressing **\$21.95**





Chili Lime Buddha Bowl – chili lime tofu tossed with tomato, cucumber, peppers, fresh mint, cilantro, seasonal lettuces chili lime dressing garnished with dry roasted peanuts (optional), crispy garlic and onions and fresh lime **\$12.95**     Add chicken **\$5.00**





Lemon Pepper Chicken Burrito Bowl – lemon pepper chicken, white beans, corn, avocado crema, pineapple salsa on brown rice **\$18.95** 





Pulled Pork Lime Carnitas Bowl – pulled pork, roasted corn, rice, lime, mixed peppers and jalapenos with seasonal lettuces **\$15.95**  

Pescetarian Herb Roasted Salmon Salad Bowl – herb roasted Norwegian salmon, roasted sweet potato, corn, black beans, seasonal lettuces with chili lime vinaigrette **\$26.95**  

Keto Chicken Salad Bowl – roasted herb garlic chicken, grape tomatoes, white beans, cucumbers, shredded carrots, rocket and spinach **\$23.95**  

VEGAN Superfood Salad – baby spinach leaves, fresh blueberries, strawberries, pineapple, parsley, mint, sea salt, pepper and pumpkin seeds, served with house citrus dressing **\$13.95**    

VEGAN Quinoa Power Bowl – quinoa, chickpeas, cucumber, bell peppers, tomato, red onion, parsley on quinoa served with olive oil, lemon and red wine vinegar dressing **\$13.95**    

VEGAN Roasted Coconut Tofu Salad – tofu marinated in spicy coconut, shredded carrots, roasted pumpkin seeds with seasonal lettuces tossed in a coconut lime dressing **\$13.95**    

Hot Protein Bowls

Roasted Vegetable Couscous Bowl – roasted sweet potato, broccoli, peppers, cauliflower, edamame beans, spicy black beans, corn, guacamole, pico de gallo salsa on Israeli couscous served with Thai coconut sauce and chili jam **\$18.95**     Add chicken **\$5.00**

Chicken Molé Burrito Bowl – house made molé chicken, spicy black beans, corn, sweet potatoes, guacamole, pico de gallo salsa on brown rice **\$21.95**  

Thai Curry Noodle Bowl – rice noodles, roasted sweet potatoes, red peppers, cucumbers, red curry sauce, fresh mint, crispy garlic and onion and peanuts **\$12.95**     Add chicken **\$5.00**

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CATERING MENU



HOT MAINS


(Minimum of 10 per item – with exceptions for Vegetarian/Vegan options)


Chicken Mains (includes choice of 2 sides) \$25.95



Revol BBQ Chicken – barbecue chicken with paprika, ginger, lime, onion and black pepper  

Parmesan Crusted Chicken – thin pieces of chicken breast dipped in egg white and parmesan and cooked till golden brown

Chicken with Coconut Curry – chicken breast cooked in fragrant Thai red curry paste and coconut with fresh lime  


Ginger Scallion Chicken – seasoned chicken breast roasted until golden brown splashed with warm soy, sesame, ginger and scallion vinaigrette 



Chicken Tikka Masala – chunks of chicken, tomatoes, and onions cooked with ginger, cumin, coriander, turmeric, cayenne and a hint of cream 

Chicken with Lemon and Capers – chicken breast in a fresh lemon, caper, white wine sauce served with chopped peppers, onions, cauliflower and potato  

Greek Islands – 2 classic chicken souvlaki skewers served with tzatziki sauce and pita bread



Meat and Fish Mains (includes choice of 2 sides)



The Best Meatloaf – moist, all beef meatloaf, smothered in a rich beef gravy mixed with perfectly sautéed super sweet onions for the very best in traditional comfort food **\$19.95** 


Grilled Flat Iron Steak – 6oz flat iron steak grilled medium rare and finished with a bright, herbaceous chimichurri sauce **\$31.95**  


NY Cut Steak with Whisky Peppercorn Sauce – 6oz NY cut beef steak pan seared and finished in the oven with a whisky peppercorn sauce **\$38.95** 



Szechuan Pepper Crusted Steak with Smothered Onions – medallions of beef tenderloin crusted with Szechuan, black and white peppercorns, allspice berries, pan seared medium rare and smothered with sweet Vidalia onions cooked in balsamic vinegar and butter **\$49.95**

Korean BBQ Beef – Bulgogi (thinly sliced sirloin beef strips) slowly marinated in garlic, sesame, fresh ginger, Korean red pepper flakes, and finished with a chili paste make for a spicy treat best served over rice **\$26.95**  

Prime Rib Roast Beef – beautifully marbled, rich, juicy and tender. Cooked medium rare served with au jus **\$49.95**  

Roasted Pork Loin with Brown Sugar Apples – pork loin steaks marinated in balsamic, olive oil, sage pan seared and roasted to perfection garnished with brown sugar apples cooked in brown sugar and butter **\$24.95** 

Asian BBQ Glazed Salmon – salmon fillet barbecued with soy, sesame, hoisin and guchijang salmon, tender and flaky **\$39.95** 

Salmon Baked in Salsa Verde – salmon fillet slow baked in the oven with salsa verde made with dill, Italian parsley, mint, garlic, dijon mustard, capers, lemon and olive oil **\$39.95**  

Southwestern Jumbo Shrimp – jumbo shrimp wok tossed with onions, 3 peppers, zucchini and southwestern spices **\$35.95**  

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Vegetarian Mains (includes choice of 2 sides) \$20.95

***Vegetarian meals can be modified to be vegan**

Lentils with Kaffir Lime Leaf and Chili – red lentils cooked with broth, kaffir lime leaves, ginger, chili, cilantro and Thai basil leaves make this dish fragrant and delicious served with french green beans

G D V V

Roasted Portobello Mushroom on Sweet Potato Rösti – portobello mushroom seasoned with fresh thyme, garlic and roasted to perfection served on a sweet potato rösti made with garlic and parmesan

G V

Portobello Steak – roasted portobello cap topped with chickpeas, tomato, grilled peppers and mozzarella cheese

G V

Stuffed Pepper – bell pepper filled with brown rice, soya protein, beans, and mixed vegetables in a tomato basil sauce

G D V V

Vegan Tofu Tower – grilled tofu, bell pepper, zucchini and tomato piled high served with fresh San Marzano tomato sauce

G D V V

Chana Masala – slow braised chickpeas, tandoori roasted cauliflower

V V

SIDES

Choose 1 Vegetable and 1 Starch to go with your Main

Vegetable

Roasted seasonal vegetables

G D V V

Sauteed Peppers and mushrooms with garlic

G D V V

Wok tossed baby bok choy and carrots with lemon soy

D V V

Starch

Basmati Lemon Rice Pilaf with fresh lemon

G D V V

Roasted Baby New Potatoes with fresh thyme, rosemary and olive oil

G D V V

Garlic Smash Potatoes cooked with roasted garlic and fresh lemon

G D V V

Creamy Mashed Potatoes

G V

Penne Pasta tossed with fresh tomato salsa and basil

D V V

V VEGETARIAN V VEGAN


G GLUTEN FREE D DAIRY FREE




Pasta Meals

(Minimum of 10 per item – with exceptions for Vegetarian/Vegan options)

Penne with Prosciutto & Sage in Fire Roasted Tomatoes – Penne tossed with prosciutto and fire roasted tomato sauce and fresh sage **\$16.95**

Lemon Ricotta Ravioli – lemon ricotta ravioli tossed with warm olives, lemon, rosemary in olive oil and garlic **\$23.95**  (Add garlic bread **\$2.00**)



House Made Meat Lasagna – beef Bolognese, San Marzano tomatoes, bechamel, basil and parmesan **\$16.95**

Vegetarian Lasagna – roasted eggplant, zucchini, roast peppers with Fresh San Marzano tomato sauce with basil and parmesan **\$16.95** 


***Add a side Salad for \$6.95**

Noodle and Rice Meals



(Minimum of 10 per item – with exceptions for Vegetarian/Vegan options)




Chicken Pad Thai (Vegetarian available) – stir fried rice noodles with hand cut chicken, peppers, onions, egg garnished with Thai basil, peanuts, crispy shallots and fresh lime **\$19.95**  

Hokkien Noodles with Beef (Vegetarian available) – stir fried Hokkien noodles with hand cut beef, mushrooms and bean sprouts garnished with scallions **\$21.95**

Cantonese Fried Noodles with Shrimp – stir fried Cantonese noodles with jumbo shrimp, onions, peppers, garnished with green onions and crispy garlic **\$24.95** 

Pineapple Crab Fried Rice – stir fried rice with crab, fresh pineapple, red curry paste, peas, scallions garnished with fresh cilantro and lime **\$21.95**  

Chicken Biryani Rice – baked basmati rice with chicken cooked in Indian spices **\$24.95**  

Vegetarian Fried Rice – stir fried rice with crispy tofu, egg, peas, peppers garnished with scallions and crispy garlic **\$16.95**   

***Add a side Salad for \$6.95**





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 **Revol**
CATERING MENU









FEATURED DIETARY RESTRICTIONS MENU



The Corporate Catering market has changed a lot in the past decade with nutritional literacy at the forefront. Ordering meals to address everyone's dietary restrictions can be tough. We've made it a whole lot easier!

VEGAN Superfood Salad – baby spinach leaves, fresh blueberries, strawberries, pineapple, parsley, mint, sea salt, pepper and pumpkin seeds, served with house citrus dressing **\$13.95**    

VEGAN Quinoa Power Bowl – quinoa, chickpeas, cucumber, bell peppers, tomato, red onion, parsley on quinoa served with olive oil, lemon and red wine vinegar dressing **\$13.95**    

VEGAN Roasted Coconut Tofu Salad – tofu marinated in spicy coconut, shredded carrots, roasted pumpkin seeds with seasonal lettuces tossed in a coconut lime dressing **\$13.95**    

Avocado Caprese Salad – cherry tomatoes, bocconcini, and avocado on seasonal lettuces with pesto dressing **\$12.95**  


Pescetarian Ahi Tuna Bowl – grilled Ahi tuna with cracked black pepper and lemon served over seasonal greens garnished with cherry tomatoes, toasted sunflower seeds, tossed in lemon olive oil dressing **\$26.95**  





Pescetarian Herb Roasted Salmon Salad Bowl – herb roasted Norwegian salmon, roasted sweet potato, corn, black beans, seasonal lettuces with chili lime vinaigrette **\$26.95**  

Thai Curry Noodle Bowl – rice noodles, roasted sweet potatoes, red peppers, cucumbers, red curry sauce, fresh mint, crispy garlic, onion and peanuts **\$12.95**    

Mediterranean Brown Rice Bowl – warm brown rice topped with grape tomatoes, cucumbers, peppers, olives and feta with a lemon olive oil dressing **\$12.95**    

Roasted Vegetable Couscous Bowl – roasted sweet potato, broccoli, peppers, cauliflower, edamame beans, spicy black beans, corn, guacamole, pico de gallo salsa on Israeli couscous served with Thai coconut sauce and chili jam **\$18.95**    

Veggie Lasagna – roasted eggplant, zucchini, roast peppers with Fresh San Marzano tomato sauce with basil and parmesan **\$16.95** 

Vegetarian Fried Rice – stir fried rice with crispy tofu, egg, peas, peppers garnished with scallions and crispy garlic **\$16.95**    

Keto Chicken Salad Bowl – roasted herb garlic chicken, grape tomatoes, white beans, cucumbers, shredded carrots, rocket and spinach **\$23.95**  

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HORS D'OEUVRES

(Minimum of 2 dozen per type)

Chicken (\$3.95 per piece)


Chicken Satays with Peanut Sauce – pieces of chicken breasts marinated with spices and cooked till tender and juicy served with peanut sauce  



7 Spice Chicken Kebabs – chicken tossed with 7 spice blend, ginger, lime & garlic grilled to perfection  

Chicken Samosas – a classic South Asian triangular pastry stuffed with chicken and Indian spices 

Lemongrass Chicken Satay – tender chicken marinated with lemongrass, soy and fresh lime 

Fried Chicken Sliders – house made fried chicken sliders topped with coleslaw on a brioche mini bun

Spicy Korean Chicken Lollipops – chunks of chicken marinated with soy, sesame oil and Korean Gochujang sauce 



Teriyaki Chicken Satay – chicken marinated with soy, ginger and garlic  

Hoisin Chicken Kebabs – mini skewers of chicken marinated with hoisin, sesame and soy 

Beef and Pork (\$4.95 per piece)


Lemongrass Beef Satay – tenderloin tips marinated with lemongrass, soy and fresh lime  

Thai Beef Steak Salad Cups – slices of Thai beef steak tossed in fish sauce, fresh lime and palm sugar, with grape tomatoes and cucumbers in lettuce cups  



Spicy Korean Beef Skewers – chunks of tenderloin tip marinated in a spicy Korean dressing grilled to perfection  

Mini Beef Wellingtons – a flaky puff pastry parcel stuffed with beef and herbs and baked till golden brown with Bearnaise sauce

Beef and Cheddar Sliders – a mini burger with cheddar on a brioche mini bun with garlic aioli sauce

Teriyaki Beef Lollipops – tender chunks of beef in a classic teriyaki sauce made with ginger, soy and garlic 

Beef Tenderloin Crostini – with basil, horseradish cream, and bocconcini, succulent roasted beef tenderloin with a horseradish cream on crostini


Strawberry Lollipops – wrapped in prosciutto, light and refreshing!  


Grissini Ham – sesame grissini bread sticks wrapped in San Daniele Parma ham

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Seafood (\$4.95 per piece)

Coconut Shrimp – jumbo shrimp with a crispy coconut coating served with a sweet chili dip 


Lemongrass Shrimp Skewers – large shrimp seasoned with lemongrass, soy and fresh lime on mini skewers, grilled to perfection 

Classic Smoked Salmon – cream cheese mousse, capers on choice of crostini or cucumber round

Crab Toast with Capers & Chili Canape – chunks of lump crab flavoured with capers, lemon, red chili flakes, olive oil with a hint of mayo on sliced rounds of toasted baguette 

Smoked Salmon Crostini – Canadian smoked salmon with capers and fresh dill on perfect little toast rounds 





Cocktail Seafood Phyllo Tartlets – mini phyllo tartlets filled with shrimp & crab, a hint of lemon and fresh herbs with cream cheese baked till golden brown


Salmon Rillette – house made salmon rillette made with white wine, fresh chives, fresh & smoked salmon on a whole wheat baguette 

Vegetarian (\$3.25 per piece)





Pear Crisp – dried pear slice, creamed white cheddar cheese, candied walnut  


Bocconcini Basil Cherry Tomato Skewers – with balsamic drizzle  




Vegetable Samosas – classic crispy triangle pastry stuffed with vegetables and spices    


Mini Quiche Florentine – filled with fresh spinach, herbs and baked till golden brown 




Brie Canape with Mandarin Orange on Parisian Toast – double brie with mandarin oranges on French baguette toast 


Thai Spring Rolls – an array of fresh vegetables wrapped in fresh rice paper served with sweet chili dip    

Spanakopita – a filo pastry stuffed with spinach and feta is a Greek classic 


Grilled Tofu Satay – tofu marinated with ginger, garlic and herbs on skewers are grilled and served with a ginger soy sauce   



Goat Cheese Crostini – fresh goat cheese with a fig olive tapenade 

Roasted Cherry Tomato & Grape Crostini – with cannellini bean puree on toast rounds   

Grape Tomato Crostini – fresh grape tomatoes tossed in garlic, shallots and fresh basil with a lemon feta whip on a crostini 

Mini Spinach Puffs – bite size puffed pastries stuffed with spinach, cream cheese, feta, mozzarella, with a hint of garlic. (Even better with bacon add \$0.50) 

Zucchini & Goat Cheese Tartlet – little tartlets baked with goat cheese & zucchini shaped like a flower 

Crustless Mini Keto Quiches – with cheddar and broccoli  

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PLATTERS


Charcuterie – a selection of fine cured meats and various local and imported cheeses with artisanal crackers, flat breads, grapes and berries

Small feeds approx. 10 people **\$137.95** / Large feeds approx. 20 people **\$259.95**


Cheese – a selection of local and imported cheeses with artisan crackers and flatbreads, red pepper jelly and fresh grapes and strawberries

Small feeds approx. 10 people **\$124.95** / Large feeds approx. 20 people **\$234.95** 

Meat – a selection of fine cured meats with fresh grapes and strawberries

Small feeds approx. 10 people **\$149.95** / Large feeds approx. 20 people **\$284.95** 

Mediterranean – pita points with hummus, tzatziki, and kalamata olives

Small feeds approx. 10 people **\$64.95** / Large feeds approx. 20 people **119.95** 

Crudité – assorted fresh cut veggies including broccoli, cauliflower, cucumbers, bell peppers, carrots with ranch and hummus dips

Small feeds approx. 10 people **\$79.95** / Large feeds approx. 20 people **\$149.95** 

Mezze – roasted, cubed eggplant, grilled halloumi, honeyed feta, rice stuffed grape leaves, hummus and soft pita

Small feeds approx. 10 people **\$119.95** / Large feeds approx. 20 people **\$229.95** 

Fruit Platter – an assortment of freshly sliced fruit and berries

Small feeds approx. 10 people **\$64.95** / Large feeds approx. 20 people **\$119.95**

SNACKS

Individual Fresh Veggie Cups with Ranch Dip **\$5.00**   

Individual Fresh Fruit Salads **\$6.95**    

Trail Mix with Dried Fruits and Nuts **\$5.00**    

Gourmet Cookies – freshly baked in house **\$2.95** 

Caramel Sea Salt
Chocolate Chunk
Double Chocolate
Ginger Molasses
Monster Multi Coloured Candy Coated Chocolate Pieces
Oatmeal Raisin
White Macadamia

Bag of Chips **\$2.25**   

Seasonal Whole Fruit **\$2.50**    

On the Run Bag – granola bar, whole fresh fruit, bag of chips **\$6.25** 

Cliff Protein Bars **\$3.75** 

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Desserts

(Minimum of 10 per item – with exceptions for Vegetarian/Vegan options)

Crème Caramel \$8.95 

Tiramisu \$8.95 

Baklava \$8.95 

Seasonal Cake Slices \$8.95 

Mango
Chocolate
Pistachio
Raspberry
Strawberry

Fresh Baked Cookies \$2.95 

Caramel Sea Salt
Chocolate Chunk
Double Chocolate
Ginger Molasses
Monster Multi Coloured Candy Coated Chocolate Pieces
Oatmeal Raisin
White Macadamia

Dessert Squares \$3.50 

Brownie
Blondie
Raspberry
Date Square
Nanaimo Bar
Toffee Caramel Brownie

Butter Tarts \$3.95 

Classic
Pecan
Raspberry Coconut

Fresh Fruit Salads \$6.95    

Seasonal Cheesecake Slices \$11.95 

Gluten Free Dessert Square (vegan also available) \$6.95    

VEGAN or GLUTEN FREE Cupcakes \$9.95    

Minis \$4.95 

Mini Strawberry Tartlets
Mini Baklava
Mini Cream Puff Dipped in Chocolate
Mini Seasonal Cake Squares

Whole and Slab Cakes  (72hr notice)

Half Slab – feeds up to 30 people **\$100.00**
Full Slab – feeds up to 60 people **\$200.00**

Chocolate
Vanilla
Chocolate Vanilla
Hazelnut
Mocha
Oreo
Tiramisu
Lemon
Mango
Orange

Strawberry Shortcake
Strawberry Mousse
White Chocolate

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Beverages

Soft Drinks (355ml) – choice of coca cola, diet coke, ginger ale, iced tea or sprite **\$2.00**

Oasis Brand Juice – choice of apple, orange, cranberry and grapefruit **\$2.00**

Premium Black River Juices **\$3.75**

Bottled Water **\$2.00**

Glass Bottled Water – choice of spring or sparkling **\$3.25**

Coffee Service – coffee sent with cups, lids, sugar, sweetener, milk, cream and stir sticks **\$3.75**

* almond milk or oat milk non – dairy creamer available upon request

Hot Chocolate – made with milk **\$3.75**

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