

Hors D'oeuvres Assortment

Assortments contain 3-5 of these options based on party numbers

Brie Tarts (brie cheese baked in a delicate, flaky tart shell with spicy chutney)

Handmade Specialty Meatballs

Fresh made Spring Rolls

Proscuitto or Roast Beef Wrapped

Asparagus

Antipasto Skewers (Made with cherry tomatoes, either bocconcini or mozzarella cheese and a variety of spiced sausage)

Dill Smoked Salmon Cream Cheese with

Pumpnickel Squares

Fruit Tray or Fruit Skewers

Bruschetta (Crostini with a fresh made tomato and basil mix)

Specialty Fresh Baked Spicy Cheddar

Crisps

Boursin Cheese Stuffed Mushrooms

Delicious Devilled Eggs

Pulled Pork or Beef Sliders

Cost: \$18 per person



Desserts

Our Desserts are baked fresh from scratch in house prior to the event. Any assortment contains 4-6 options depending on party numbers.

Cakes and Cupcakes are available in Carrot flavor, Dark Chocolate Truffle, Chocolate Banana, Red Velvet, Lemon, and conventional Vanilla and Chocolate.

Squares available include Butter Tart Squares, Lemon Squares, Dark Chocolate Cream Cheese Brownies, and Blueberry or Triple Berry Crumble Squares.

Cookies we provide are Dark Chocolate Chip, Ginger, Oatmeal, Chocolate Crinkle, Shortbread, Lemon Balls, Brandy Balls, and Sugar Cookies. Cream cheese shotbread.

Loaves are available in Banana, Lemon, Pumpkin Spice, Zucchini, Sour Cream Coffee Cake, Chocolate Banana, and Rum Pound Cake.

Gluten Free Cakes- Dark Chocolate Banana, Carrot, Red Velvet, Vanilla



We cater to many dietary specifications including gluten free and allergies. Our kitchens are entirely nut free.



Contact us:

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Event Brochure 2019



Light Fare Luncheon

Assorted Sandwiches and/or Wraps

Sandwiches: Tuna, Egg Salad, Salmon, Ham & Cheese, Roast Beef & Cheese, Sliced Turkey & Cheese

Wraps: Grilled Vegetable & Hummus, Roast Chicken Caesar

Garden Fresh Vegetable Tray with Dip

Cheese Tray with Varieties of Cubed Cheeses

Fresh Fruit Tray or Skewers

Beverages included are coffee, tea, bottled water, and punch or juices.

Dessert Tray made up of our fresh baked squares, cakes, and cookies made in our bakery. (See desserts page for our many options or request an assortment to suit your event.)

Cost: \$16 per person

Full Fare Dining

A full fare Luncheon includes **Fresh Rolls with Butter**, and 2 salads including choices of **Green Salad, Pasta Salad, Caesar Salad, and/ or Greek.**

2 Appetizers (See Hors D'oeuvres Assortment for options)

Pasta in a red or white sauce or choice of Potato (Creamy Mashed, Roasted, or Scalloped)

Seasonal Vegetables

Choice of Main Course

Option 1 Baked Chicken Parmesan

Option 2 Salmon with Strawberry Mango Chutney

Option 3 Roast Beef in Cabernet Sauvignon Mushroom Sauce

Option 4 Beef or Vegetarian Four Cheese Lasagna

Option 5 Seasonal Turkey Dinner

Dessert Assortment made up of our fresh baked squares, cakes, and cookies made in our bakery.

Beverages included are coffee, tea, bottled water, and punch or juices.

Cost: \$35 per person

**We provide Smart Serve Bartending upon request.*

Breakfast Assortment

Fruit Tray- Assorted fruit local and in season if possible
Fresh baked muffins and or scones- Sweet and savoury
Coffee, tea, juices and water

Great for breakfast meetings: Cost: \$12 per person

Breakfast

Bacon or Sausage with eggs

Pancakes or French toast

Fruit

Coffee, tea, juice, and water

Cost: \$16.00 per person