



# Catering Menu



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# Breakfast Buffet

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Each breakfast will be served with freshly brewed Starbucks pike coffee, juice, & a selection of tea. Per person

**Muffins & Berry Parfaits** \$15

An assortment of muffins, and berry Parfaits with yogurt and granola.

**Baked Goods & Fresh Fruits** \$20

An assortment of freshly baked croissants, danishes, muffins, and seasonal sliced Fruits and Berries.

**Big Breakfast** \$25

Buttermilk pancakes with maple syrup and seasonal berry compote, scrambled eggs, bacon, croissants, seasonal sliced fruits and berries, and an assortment of breakfast loaves.

Upgrade Breakfast Loaves to French Toast for \$2.

**Small Group Breakfast Package (Max 10 persons)** \$15

English muffin breakfast sandwiches, and seasonal sliced fruits and berries.

Upgrade from English Muffin to Butter Croissant for \$2.

**Choose from:**

- a) **Bacon & Egg** – Crispy bacon, egg, and cheddar cheese
- b) **Sausage & Egg** – Sausage, bacon, egg, and cheddar cheese
- c) **Vegetable & Egg** – Tomato, spinach, egg, and swiss cheese

Add Berry Parfaits with Yogurt and Granola for \$4.



# Appetizers

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Each option is priced per person to accommodate your group size. These appetizers are perfect for a cocktail reception or a light meal for a meeting.

## Set One -

\$25

### Mini Crispy Chicken Sliders

with crispy shallots, lemon herb aioli

### Mini Beef Sliders

with caramelized onions, spicy mayo

### Bruschetta and Feta Bites

with balsamic drizzle

### Vegetarian Samosas

with potatoes and veggies flavoured with mild Indian spices

## Set Two -

\$35

### Chicken satay

with spicy Indonesian peanut sauce or chipotle aioli

### Mini Beef Sliders

with melted brie cheese, bacon caramelized onions, mustard aioli

### Lime and Chili Glazed Shrimp Skewers

### Spanakopita

with spinach & feta cheese

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## Set Three -

\$45

**Spice Crusted Lamb Lollipops**  
with mango chutney

**Grilled Beef Satay**  
with sweet chili sauce

**Lemon Garlic Shrimp Skewers**  
with sriracha aioli

**Flat Bread Pizza**  
prosciutto, roasted pear, brie, mozzarella, fresh basil, arugula, balsamic glaze



# Standard Buffet

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Choose 1 salad and 3 sandwiches/ wraps. *Assorted soft drinks are included.*

**\$24**

## Salads

### Classic Caesar

Romain, garlic croutons, shaved parmesan, & classic caesar dressing.

### Baby Greens

Baby greens, shaved heirloom carrots, tomato, cucumbers, & balsamic vinaigrette.

### Greek Salad

Romain lettuce, tomato, cucumbers, Kalamata olives, feta cheese & Greek dressing.

## Sandwiches/ Wraps

### Grilled Tofu

Remoulade aioli, roasted peppers & onions, kale slaw, tomato, goat cheese.

### Roasted Turkey

Swiss cheese, tomato, lettuce, prosciutto, pesto mayo.

### Roasted Chicken

Tzatziki, pepperoncini, olives, cucumber, tomatoes, & lettuce.

### Sriracha Chicken

Garlic basil aioli, chilli salsa verde, roasted onions, sweet kale slaw, & mozzarella.

### Grilled Chicken

Lettuce, cheddar, tomato, ranch aioli (add bacon \$2)

### Roast Beef

White cheddar, horseradish mayo, dijon mustard, caramelized onions, tomato, & arugula

### Spicy Flank

Chipotle aioli, grilled peppers, spiced onions, swiss cheese, & lettuce.

### Smoked Salmon

Smoked salmon, remoulade, roasted onions, sweet kale slaw, garlic and herb goat cheese, & crispy cappers

### Tuna Salad

Sweet peppers, cucumbers, and romaine.



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# Premium Buffet

Choose 1 salad and 1 main entree. *Assorted soft drinks are included.*

**\$25**

## Salads

### Rev's Salad

Organic Spring mix, roasted pears, pickled onions, cucumbers, bacon, goat cheese, & honey balsamic vinaigrette.

### Classic Caesar

Romain, garlic croutons, shaved parmesan, & classic caesar dressing.

### Baby Greens

Baby greens, shaved heirloom carrots, tomato, cucumbers, and balsamic vinaigrette.

## Entrées

### Grilled Tofu

Grilled ginger & soy marinated tofu, stir-fried vegetables, and rice.

### Jerk Chicken

Marinated & grilled chicken with BBQ jerk sauce, coconut rice with beans & seasonal roasted vegetables.

### Herb Roasted Chicken

Herb roasted chicken breast with rosemary jus, herb roasted potatoes, french green beans & balsamic glazed heirloom carrots.

### Grilled Chicken Souvlaki

Lemon roasted potatoes, steamed rice, roasted seasonal vegetables, served with house made tzatziki.

### Lasagna Bolognese

Bolognese, béchamel, mozzarella, and parmigiano.

### Mushroom Lasagna

Roasted mushrooms, spinach, zucchini, béchamel, mozzarella, and parmigiano.

# Gourmet Buffet

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Choose 1 salad, 2 main entree & 2 sides. *Assorted soft drinks are included.*

**\$26**

## Salad

### Rev's Salad

Organic Spring mix, roasted pears, pickled onions, cucumbers, bacon, goat cheese, and honey balsamic vinaigrette.

### Kale Caesar

Baby kale, romaine, garlic croutons, shaved parmesan, and classic caesar dressing

### Greek Salad

Romain lettuce, tomato, cucumbers, Kalamata olives, feta cheese & Greek dressing.

## Entrées

### Chipotle Steak

Chipotle & lime marinated steak with roasted red pepper mayo.

### Sweet Sticky Crispy Beef

tender beef slices tossed in a sweet sticky sweet chilli sauce.

### Grilled Atlantic Salmon

Roasted confit garlic butter.

### Maple Baked Salmon

Salmon with maple glaze & fresh micro basil

### Roasted Quarter Chicken

Roasted mushroom in white wine cream sauce.

### Tofu Coconut Curry

Grilled tofu tossed in coconut curry sauce.

## Sides

**Seasonal Vegetables**

**Green Beans**

**Buttery Mashed Potatoes**

**Jasmine Rice**

**Brussel Sprouts**

**Roasted Potatoes**

# Platters & Beverages

<b>Cheese Platter (Serves 20)</b>	\$75
Assortment of cheeses.	
<b>Cheese Charcuterie Board (Serves 12-15)</b>	\$100
Assortment of cheeses, and cured meats.	
<b>Cookie Platter (20 Cookies)</b>	\$45
Chocolate chip & oatmeal raisin.	
<b>Muffin Platter (15 Muffins)</b>	\$35
Assorted muffins.	
<b>Gourmet Loaves (Serves 12)</b>	\$40
Banana, dark chocolate & lemon poppy seed.	
<b>Sliced Seasonal Fruit Platter (Serves 12-15)</b>	\$60
Cantaloupe, honeydew, pineapple, seedless grapes, and mixed berries.	
<b>Sweet Platter (Serves 20)</b>	\$65
Macarons, mini donuts, and mini marshmallow squares.	
<b>Vegetable Crudités (Serves 12-15)</b>	\$50
Dip options: Hummus, Spinach & Feta, Three Cheese Ranch, or Tzatziki.	
<b>Sandwich Platter (Serves 10-12)</b>	\$50
Assorted tea sandwiches.	

## Beverages

### Cold

Assorted Fruit Juice	\$3
Assorted Soft drinks	\$2
Freshly Squeezed Lemonade	\$3
Naked Fruit Smoothies	\$4
Perrier Large Bottle	\$8
Perrier Slim Cans	\$3
Bottled Water	\$2

### Hot

Starbucks Coffee Craft	\$15
Black Tea Craft	\$10
Starbucks Decaf Coffee	\$2
Starbucks Pike Coffee	\$2
Assorted Tea	\$2
Coffee & Tea Service	\$3

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