

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.

FLAVOURS OF SPRING 2016



A LA CARTE SELECTIONS & ADD ONS

SUNRISE BREAKFAST CASSEROLE

Baked layers of hash browns, cage-free scrambled egg whites, creamed spinach and tomato.

\$2.69 per guest

BANANA, HONEY & PEANUT BUTTER BISCUIT

Fresh baked buttermilk biscuit topped with peanut butter, sliced bananas and honey.

\$1.69 per guest



BANANA, HONEY & PEANUT BUTTER BISCUIT

PREMIUM TAKEAWAY

Sandwiches include side salad, chips, cookie or bar and soda or water

CHICKEN & QUINOA TORTILLA WRAP

Seasoned chicken, red quinoa, green onions, raisins, baby spinach, mango, que fresco cheese and balsamic on tortilla wrap.

\$13.29 per guest

PROSCIUTTO, SOPRESSATA & PROVOLONE ON CIABATTA

Prosciutto ham, sopressata salami, provolone, hot pepper rings, red peppers, baby arugula and pesto mayonnaise on ciabatta.

\$13.99 per guest

CRACKED WHEAT & CHICKPEA WRAP

Minted cracked wheat, chickpeas, feta cheese, hummus and crisp leaf lettuce. Served on a multi-grain tortilla.

\$10.29 per guest



CHICKEN & QUINOA TORTILLA WRAP

ENTRÉE SALADS & ENTREES

Entrée Salads and Entrees are served with side salad, artisan roll with butter, fair-trade Aspretto coffee, decaffeinated coffee, Numi teas with hot water, iced tea and iced water.

BACON, ASPARAGUS & BABY SPINACH SALAD

Baby spinach, garlic red pepper vinaigrette, asparagus, feta cheese, onion rings, tomatoes, bacon and toasted pine nuts.

\$18.79 per guest

CRUNCHY JICAMA SALAD

Crisp julienned vegetables of carrots, radishes, and jicama served on fresh greens, sliced beets and dressed in balsamic vinaigrette.

\$ 13.19 per guest

GRILLED FISH TACOS WITH FENNEL SLAW

Chili-seasoned grilled pollock tacos with fennel slaw, sliced tomatoes and orange sections.

\$14.19 per guest

SWEET POTATO ALMOND TOFU

Aromatic almond-crustured tofu tossed with lightly cooked apples and crisp sweet potato chunks.

\$15.49 per guest



BACON, ASPARAGUS & BABY SPINACH SALAD



GRILLED FISH TACOS & FENNEL SLAW

Spring Catering Specials and Prices are available through May 2016.

Consult with our catering team on adding a soup du jour to your package for an additional \$1.99 per guest.

 VEGAN  VEGETARIAN  MINDFUL



FLAVOURS
by *sodexo**

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RECEPTIONS

HOT & COLD HORS D'OEUVRES

ENDIVE WITH GOAT CHEESE, FIG & HONEY GLAZED PECANS

Endive leaves cradling goat cheese wedges, honey roasted pecans and sweet figs, drizzled with syrup. \$16.49 per dozen

MINI BLT

Mini bacon, lettuce and tomato slider with thick cut bacon and focaccia bread. \$11.69 per dozen



ENDIVE WITH GOAT CHEESE, FIG & HONEY GLAZED PECANS



MINI BLT

RECEPTIONS

SPECIALTY STATIONS

NOURISHING THE BODY, MIND & SOUL

Select five of our featured items to be served reception-style.

\$6.49 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

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VEGAN VEGETARIAN MINDFUL



HONEYDEW CUCUMBER AGUA FRESCA

BEVERAGES & DESSERTS

HONEYDEW CUCUMBER AGUA FRESCA

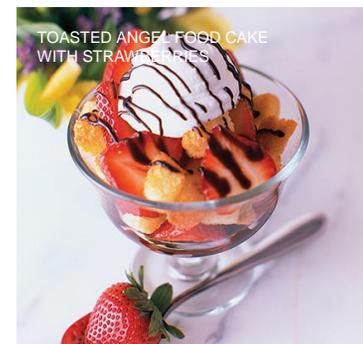
Refreshingly sweet chilled melon infused water. \$17.49 per gallon

TOASTED ANGEL FOOD CAKE WITH STRAWBERRIES

Toasted angel food cake topped with balsamic macerated strawberries and chocolate sauce. \$2.69 per guest

PROFITEROLES WITH CHOCOLATE SAUCE

Cream filled pastry puffs topped with homemade semi-sweet chocolate. \$1.89 per guest



TOASTED ANGEL FOOD CAKE WITH STRAWBERRIES



FLAVOURS
by sodexo*