



Corporate Lunch

The following can be sharing platters or individual Kraft boxes

Fancy Sandwiches

Served on a variety of freshly baked buns and bread

Roast Beef, horseradish aioli, swiss cheese, arugula

Roasted Chicken Breast, basil aioli, cheddar cheese, romaine lettuce

Roasted Turkey, cranberry aioli, brie cheese, romaine lettuce

Cubano ham, mustard, swiss cheese, pickles

Roasted Chicken Breast, avocado, bacon, romaine lettuce

Smoked Salmon, cream cheese, red onion, capers (on a bagel)

Open Face Tuna, black olives, scallions

Vine Ripened Tomato, muffuletta, burrata cheese, basil

Falafel, hummus, pickled onion, arugula

Salads

Tomato and Feta on Spring Mix
Beet and Goat Cheese on Arugula
Classic Caesar

Garden
Mediterranean Quinoa

Dessert

Brownie
7-Layer Bar
Basque Burnt Cheesecake

Cupcake (seasonal flavors)
Fresh Fruit

Minimum order 1 dozen per item/flavour. 3 items per Kraft box.
Gluten free options available.



Interactive Bars

“An incredibly fun and customizable way to eat” corporate client - Bars are great for film sets, corporate outings/trainings, or if your craving a change from sandwich platters!

Some of our client’s favorite bars include -

Fresh Start Salad Bar

Mexican Bar

Poke Bowl Bar

Pierogi Bar

Greek Bar

Indian Bar

Italian Bar

Thai Bar

Holiday Themed Bar (IE. Thanksgiving dinner, Christmas dinner, etc.)

Minimum order - 20 guests/per bar



Bowls/Salads

Perfect for meetings, trainings and corporate retreats

Poke Bowl

Wild rice, edamame, diced cashew, avocado, green onion, mango with Ahi tuna or sushi grade salmon and soya ginger dressing

Sweet, Salty and Spicy Buddha Bowl

Brown rice, chickpea, broccoli, roasted maple carrots and mushrooms with spicy peanut sauce

Popeye Power Bowl

Quinoa, sweet potato, black beans, spinach, avocado with lime dressing

Party Bowl

Brown rice, black beans, charred corn, cilantro, cheddar cheese, tomato, nacho strips and Smokey barbeque sauce

Mediterranean Bowl

Couscous, roasted beets, avocado, spiced chickpeas, zucchini, eggplant and harissa dressing

Tahini Bowl

Spinach, falafel, grilled Halloumi, radish, cucumber, with creamy lemon garlic dressing

Add grilled chicken breast/cedar planked salmon/spicy fried tofu to any bowl

Drop the starch and go for lettuce to make a salad instead