

Catering Menu

Breakfast Buffet

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

Muffins & Berry Parfaits An assortment of muffins, and berry Parfaits with yogurt and granola

Baked Goods & Fresh Fruits

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

Big Breakfast

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



\$25

\$15

\$20

Appetizers

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

Southern Fried Chicken with provolone cheese, pickles, chipotle mayo Smash Beef Slider with cheddar, prosciutto, spicy mustard aioli Samosas with potatoes and veggies flavoured with mild Indian spices Bruschetta and Feta Bites with balsamic drizzle

Set Two

\$30

\$40

\$25

Mini Bacon Mac with cheddar, double smoked bacon, pickles, roasted garlic aioli, smoked ketchup

Veggie Slider with roasted onions, pickles chipotle mayo Margherita Flat Bread Pizza with mozzarella, tomato sauce, basil Beef Satays drizzled with a sweet chili tamarind sauce Garlic & Herb Shrimp bamboo skewer

Set Three

Cajun Chicken Satay with a citrus Tzatziki sauce Karaage Fried Chicken drizzled with hot honey butter Smash Beef Sliders with brie, bacon caramelized onions, mustard aioli Garlic & Herb Crusted Lamb Rack Lollipop with a mint balsamic glaze Sweet & Spicy Flat Bread Pizza with Italian sausage, Calabrian chilies, prosciutto, mozzarella, arugula, honey drizzle



Standard Buffet_

Choose 1 salad and 3 sandwiches/ wraps. Assorted soft drinks are included. **\$25**

Salads

Classic Caesar

romaine, garlic croutons, shaved parmesan, & classic caesar dressing

Baby Greens

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

Greek Salad

romaine lettuce, tomato, cucumbers, Kalamata olives, feta & Greek dressing

Sandwiches/Wraps

Grilled Mushroom	Portobello mushroom, caramelized onions, roasted red pepper, baby arugula, pesto mayo, goat cheese
Cajun Chicken & Bacon	Cajun-spiced chicken breast, bacon, tomato, cheddar cheese, romaine lettuce, chipotle aioli
Chicken Club	Sliced chicken, double smoked bacon, lettuce, roasted tomato, provolone cheese, pesto aioli
Turkey, Bacon & Avocado	Oven roasted turkey breast, bacon, Swiss cheese, romaine, with avocado mayo
Turkey, Arugula & Provolone	Oven roasted turkey breast, provolone cheese, tomato & arugula, with dijon mayo
Garlic Roast Beef	Garlic roast beef, caramelized onion, roasted pepper, garlic mushroom, provolone, grainy mustard mayo
Tuna Supreme	Albacore tuna, celery, red onion, cucumber, tomato, lettuce with herb mayo

Premium Buffet

\$27

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

Salads

Cobb

Romaine, field greens, hardboiled egg, bacon, blue cheese, tomatoes, corn, Greek yogurt ranch

Classic Caesar

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

Field Greens

Green apple, onions, cucumber, feta cheese, strawberries, 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.

Blackened Chicken Alfredo

Blackened chicken, penne pasta, bacon, Cajun spices & parmesan cheese, tossed in a creamy alfredo sauce served with garlic

Beef Bolognese

Bolognese sauce, layered with lasagna noodles, mozzarella, parmigiana, and aged cheddar served with garlic

Roasted Vegetable Three-Cheese Lasagna

Seasoned roasted vegetables, layered with lasagna noodles, ricotta cheese, tomato basil sauce & a three-cheese blend served with garlic

Gourmet Buffet

Choose 1 salad, 2 main entree & 2 sides. Assorted soft drinks are included. **\$30**

Salad

Greek

Romaine lettuce, tomato, cucumbers, olives, feta cheese & Greek dressing

Kale Caesar

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

Cobb

Romaine, field greens, hardboiled egg, bacon, blue cheese, tomatoes, corn, yogurt ranch

Entrées

Chipotle Steak

Chipotle & lime marinated steak with roasted red pepper mayo

Chicken Parmesan

Lightly breaded chicken breast covered in marinara sauce and mozzarella

Grilled Maple Chili Salmon

Roasted Chicken

Roasted mushroom in white wine cream sauce

Butter Chicken

Tender pieces of marinated chicken, braised in a rich tomato curry sauce.

Tofu Coconut Curry

Grilled tofu tossed in coconut curry sauce

Crispy Tofu

Tossed in a sesame chili garlic glaze

Sides

Seasonal Vegetables	Brussel Sprouts	Buttery Mashed Potatoes
Jasmine Rice	Green Beans	Roasted Potatoes

Platters & Beverages

Cheese Platter (Serves 20) Assortment of cheeses	
Cheese Charcuterie Board (Serves 20) Assortment of cheeses, and cured meats	\$130
Cookie Platter (20 Cookies) Assorted cookies	\$45
Muffin Platter (15 Muffins) Assorted muffins	\$40
Gourmet Loaves (Serves 12) Banana, dark chocolate & lemon poppy seed	\$45
Sliced Seasonal Fruit Platter (Serves 12-15) Cantaloupe, honeydew, pineapple, seedless grapes, and berries	\$65
Sweet Platter (Serves 20) Macarons, mini donuts, and mini marshmallow squares	\$85
Vegetable Crudités (Serves 12-15) Served with dip	\$50
Sandwich Platter (Serves 10-12) Assorted tea sandwiches	\$50
Beverages	
Hot	
Starbucks Coffee Craft (serves 10)	\$15
Black Tea Craft (serves 10)	\$10
Coffee & Tea Service	\$3
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Assorted Fruit Juice	\$3
Assorted Soft Drinks	\$2
Perrier Large Bottle	\$8
Perrier Slim Cans	\$3
Bottled Water	\$2

Contact Us

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