



# *Loafe* CATERING

MORE INFORMATION:

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# TERMS & CONDITIONS

## MINIMUMS

Please note for all orders outside of Robert H Lee Alumni Center; we require a minimum order of \$300 before tax + gratuity.

## PICK UP DISCOUNT

Save 5% if you pick up the items yourself from Koerner's Pub.

## ORDERING DEADLINES

All orders must be finalized 3 business days in advance, with a noon deadline. For an order for Wednesday, it must be finalized by noon on Friday. Orders out of this time frame cannot be guaranteed.

## STAT DAYS & HOLIDAYS

Minimum order of \$750 before tax and services charge.

## CANCELLATIONS

Cancellations will be free of charge if made at least 7 days before the event. After this, we charge for any special products/items we have had to order in.

## INVOICING

We invoice after the event has taken place with net 30 terms. They can be paid via cheque, over the phone with a credit card (surcharge of 3.5%, or in person with debit/cash.

## ALLERGENS

Please let us know if there are any allergies/dietary requirements in the group and we will be happy to work with you to find options. We occasionally use nuts in the kitchen so we cannot guarantee there will not be any trace elements.

MORNING

MENU

# BEVERAGES

Freshly Brewed Coffee Pallet (25 cups)	\$70.00
Selection of Organic Teas   Tealeaves (per cup)	\$4.00
Alkaline Water   Flow	\$4.25
Fruit Juice   Oasis	\$4.25
Water Station (per 25 guests)	\$10.00

# BREAKFAST WRAP

\*Minimum order for 6 people | GF BOWLS +\$2.50

Vegan Flour tortilla, house made vegan cheddar, tots, mushroom, bacon, turmeric tofu scramble, vegan aioli	\$11.00
Bacon Flour tortilla, aged cheddar, tots, candied bacon, scramble eggs, dijonaise	\$11.00
Huevos Flour tortilla, aged cheddar, tots, seasoned beans, pork sausage, scramble eggs, housemade hot sauce, cilantro	\$11.00
GF Bowl Ingredients on tots with onions, red pepper, and garlic	\$13.50

# SAVOURY BREAKFAST

\*Minimum order for 6 people

Ham & Swiss Croissant Honey dijon and poppy seed glazed	\$8.00
Brie & Caramelized onion Maple and poppy seed glazed	\$8.00

# BUFFET

\*Minimum order for 20 people

Continental (GF & Vegan) Chef's selection of pastries, fresh fruit platter, granola breakfast or chia pudding	\$18.00
Morning Sunrise Breakfast (GF & Vegetarian) Oven roasted tomato, free-range and wilted kale scrambled eggs, tots and Chef's selection of fruit	\$21.00
North American Breakfast Free-range scrambled eggs, candied bacon, maple breakfast sausage, tots and Chef's selection of pastries	\$24.00

# MORNING TREATS

Fresh Pastry Selection	\$4.75
Butter croissant	
Pan au chocolat	
Savory croissant	
Cherry and greek yogurt	
Assorted Homemade Breakfast Breads	\$4.75
Pumpkin loaf	
Blueberry and banana loaf	
Walnut coffee cake	
Lemon and raspberry loaf	
	\$5.00
<u>Gluten &amp; Vegan</u>	
Apple and rhubarb (GF)	
Pumpkin loaf (GF & Vegan) <b>*contains nuts</b>	
Cranberry loaf (GF & Vegan)	
Assorted Homemade Muffins	\$4.75
Cranberry and orange	
Banana and flax	
Raisin and bran	
Blueberry and bran	
Assorted Homemade Cookies	\$4.00
White chocolate and cranberry	
Oatmeal and raisin	
Salted double chocolate chip	
Ginger snap	
Chocolate chip	
Cookies (GF & Vegan)	\$4.25
Toasted Coconut and Pumpkin Seed Chia Pudding	\$8.00
Toasted coconut and pumpkin seed chia pudding with berry compote (GF & Vegan)	
Breakfast Granola (GF)	\$8.00
Homemade granola, greek yogurt, berry compote	

*“Why, sometimes I’ve believed as many as six impossible things  
before breakfast.”*

-Lewis Carroll | Alice in Wonderland

LUNCH

MENU

# SANDWICHES | WRAPS

\*Minimum order for 6 people | Sub GF & Vegan substitute + \$2.50

Add ons: Cookie + \$4 | \*Heritage salad + \$5 | \*Kale Caesar salad + \$6.50 | \*Couscous salad +\$6.50 |

\*Greek salad + \$7

Turkey & Cranberry Turkey, cranberry mayo, greens, swiss cheese, sourdough	\$14.50
Roast Beef Roast Beef, horseradish aioli, pickled onions, greens, cheddar cheese, ciabatta	\$14.50
Mediterranean Veg Marinated eggplant, roasted red pepper, grilled zucchini, arugula, goat cheese, pesto, ciabatta	\$14.50
Kale Chicken Caesar Wrap <b>*contains fish</b> Cajun chicken, garlic caesar, parmesan, kale, lemon, tortilla wrap	\$14.50
Falafel Wrap (Vegan) Falafel, cucumber, tomato, hummus, tahini dressing, pickled onion, kale, tortilla wrap	\$14.50

# PREMIUM SANDWICHES

\*Minimum order for 6 people | Sub GF & Vegan + \$2.50

Add ons: Cookie + \$4 | \*Heritage salad + \$5 | \*Kale Caesar salad + \$6.50 | \*Couscous salad +\$6.50 |

\*Greek salad + \$7

Ahi Tuna Niçoise Ahi tuna, heritage green, artichoke tapenade, pickled green beans, pickled red onion, cured egg yolk, baguette	\$16.00
Spanish <b>*contains nuts</b> Chorizo, romesco, manchego, arugula, baguette	\$16.00
Italian Capicola, chive remoulade, provolone, shaved fennel, arugula, focaccia	\$16.00
Poached Pear <b>*contains nuts</b> Poached pear, pickled fennel, whipped gorgonzola, walnut crema, arugula, focaccia	\$16.00
Prosciutto & Fig Prosciutto, pesto mayo, fig jam, brie, arugula, baguette	\$16.00



# BOWLS

\*Minimum order for 6 people

Falafel Bowl (GF & Vegan) Falafel, kale, tahini dressing, garlic hummus, cucumbers, tomato, pickled onion	\$16.00
Vegan Sushi Bowl (GF & Vegan) Edamame, smoked sweet potato, sushi rice, sweet ginger miso dressing, nori, pickled carrot, sesame seeds, shredded cabbage	\$16.00
Noodle Power Bowl (GF & Vegan) Glass noodles, greens, seared tofu, marinated cucumber, edamame, sesame seeds with citrus ponzu	\$16.00
Roasted Cauliflower Quinoa Bowl (GF & Vegan) Rice and quinoa base with roasted cauliflower, dried cranberries, tahini dressing, sesame, sunflower seeds	\$16.00
Ahi Tuna Bowl (GF) Ahi tuna, heritage greens, artichoke tapenade, pickled green beans, pickled red onion, cured egg yolk, orange vinaigrette	\$16.00
Jerk Chicken (GF) Jerk chicken, black beans, quinoa, mango, smoked sweet potato, cilantro, red onion, lime vinaigrette	\$16.00
Kale Caesar Bowl <b>*contains fish *GF option</b> Kale, sourdough croutons, garlic chips, caesar dressing, parmesan, lemons	\$16.00

## ADD ONS:

- Free Range Egg	\$3.50
- Avocado	\$4.50
- Tofu (Vegan)	\$5.00
- Cajun chicken	\$6.00
- Tuna	\$7.00

# ADD ONS | SOUPS

\*Minimum order for 8 people

Carrot & Ginger (Vegan)	\$6.00
Sweet Potato & Pumpkin (Vegan)	\$6.00
Potato & Leek (Vegan)	\$6.00
Tomato & Basil (Vegan)	\$6.00

*"Ask not what you can do for your country.  
Ask what's for lunch."  
-Orson Welles*

LUNCH

BUFFET

# HOT BUFFET

\*Minimum order for 20 people

Lentil and Chickpea Dhal (Vegan) \$22.00  
Apricot and Almond Masala Biryani  
Chickpea and Lentil Dhal with Cilantro Creme  
Garlic Naan

Thessaloniki Moussaka \$22.00  
Greek Salad \*contain dairy  
Vegetarian Thessaloniki Moussaka  
Garlic Cheesy Bread

Bangers and Mash \$24.00  
Housemade Bangers and Mash  
Mushroom and Onion Gravy  
Sauteed Red Cabbage

Irish Stew \$24.00  
Kale Caesar Salad \*contain fish  
Blackstone Porter Beef Stew  
Creamy Garlic Mashed Potato

Glazed Pork Belly \$26.00  
Asian Slaw with Crispy Wonton  
Hoisin Glazed Pork Belly  
Lemongrass Coconut Rice

Chicken Cacciatore \$26.00  
Fennel and Orange Salad  
Braised Chicken Cacciatore  
Linguine with Tomato and Pepper Sugo

*"One cannot think well, love well, sleep well,  
If one has not dined well."  
-Virginia Woolf | A Room of One's own*

# ADD ONS

\*Minimum order for 20 people

Bread and Butter House made focaccia and baguette served with chipotle butter	\$3.50
Maple Glazed Brussels Sprouts (Vegan) Roasted brussels sprouts tossed in a maple gastrique	\$7.00
Coriander Spiced Baby Carrots (Vegan) Glazed roasted carrots	\$7.00
Roasted Mediterranean Vegetables With grilled halloumi and basil oil	\$7.00
Spiced Cauliflower (Vegan) Roasted cauliflower, tahini vinaigrette, toasted pumpkin seeds	\$7.00

SHARING

PLATES

# PLATTERS

\*Small size 25 bites | Medium size 50 bites | Large size 75 bites

	Small	Medium	Large
Artisan Charcuterie Board with Accoutrements	\$130.00	\$190.00	\$245.00
Artisan Cheese Board with Accoutrements	\$130.00	\$190.00	\$245.00
Vegetable Crudité Board with Green Goddess Dip *or with hummus dip (GF/Vegan)	\$90.00	\$115.00	\$150.00
Seasonal Fruit Platter (GF & Vegan)	\$90.00	\$125.00	\$165.00

# PREMIUM PLATTERS

\*One size 50 bites

Antipasto Board (GF & Vegan) Marinated olives, artichokes hearts, marinated mushrooms, roasted red peppers, sicilian eggplant	\$175.00
Mediterranean Roast Vegetable Board (GF & Vegan) Marinated garlic parsley vegetables, charred lemon	\$190.00
Smoked Salmon Platter Cream cheese, red onions, lemon	\$230.00

# DIPS | SPREADS

\*One size (25 bites)

Chips & Dips   Pico de Gallo & Guacamole (GF & Vegan) Hand-cut tomato salsa, avocado, red onion, jalapeño, cilantro, lime	\$60.00
Roasted Garlic Hummus with Pita Bread Confit garlic, tahini, chickpeas, lemon	\$60.00
Dip Medley with Pita Bread Muhammara Baba ghanouj Artichoke Tapenade	\$60.00

AFTERNOON

TEA



# AFTERNOON TEA

\*Minimum 4 people

Afternoon Tea Tower	\$50.00 per person
Salmon mousse finger sandwich	
Cucumber finger sandwich	
Avocado toast	
Onion tarts	
Almond Chocolate tart	
Coconut and Chocolate macaroon	
Carrot Cake	
Sweet scones	
Assorted teas	
Coffee	

# FINGER SANDWICHES

\*Ordered by dozen

Smoked Salmon and Cream Cheese	\$39.00
Smoked salmon, cream cheese, green onions, dill, lemon zest	
Ham and Cheese	\$39.00
Black forest ham, dijonnaise, swiss cheese	
Cucumber and Cream Cheese	\$39.00
Cucumber, cream cheese, green onions, dill, lemon zest	
Hummus and Roasted Red Pepper (Vegan)	\$39.00
Charred red pepper with hummus	

*"There is no love sincere that the love of food."*  
-George Bernard Shaw | Man and Superman

# CANAPES

\*Minimum 1 dozen

Goat Cheese and Beet Tarts (Vegetarian)	\$39.00
Mini Samosa with Mango Chutney (Vegetarian)	\$39.00
Prosciutto Wrapped Roasted Asparagus (GF)	\$39.00
Caprese Skewers (GF)	\$39.00
Gazpacho Shooter with Cucumber Mignonette (Vegan)	\$39.00
Devilled Eggs with Beer Mustard (GF)	\$39.00
Mini Smashed Avocado Toasts	\$39.00
Prosciutto Wrapped Melon Skewers (GF)	\$39.00
Tomato Confit Quiche (Vegetarian)	\$39.00
Caramelized Onion Quiche (Vegetarian)	\$39.00
Tuna Tataki (GF)	\$39.00

# DESSERTS | SWEETS

	Bite size	Full size
Date Squares	\$3.00	\$5.00
Cheesecake Squares	\$3.00	\$5.00
Cookie	-	\$4.00
Lemon Squares	\$3.00	\$5.00
Wendy's Carrot Cake	\$3.50	\$6.00
Fudgy Brownies (GF)	\$3.00	\$5.00
Chocolate Coconut Bar (GF & Vegan)	\$3.00	\$5.00
Salted Chocolate Almond Tart (GF & Vegan)	\$3.00	\$5.00
Cookies (GF & Vegan)	-	\$4.25

# PASTRIES BY THE DOZEN

Caramel Beignet	\$39.00
Cinnamon Buns	\$39.00
Chocolate Mousse Shots (GF)	\$39.00

BEVERAGES

OPEN BAR

# BEVERAGES

## Soda

Coke, Diet coke, Sprite, Ginger ale \$4.25

Sparkling Water \$4.25

## San Pellegrino | Flavored Pops

Limonata, Aranciata, Arianciata Rossa, Pompelmo \$4.25

## Fruit Juices | Oasis

Apple, orange, grapefruit \$4.25

# OPEN BAR

\*Minimums apply

## Beer 33 Acres

West Coast Pale Ale  
California Common \$8.00

## Wine Sandhill

Red Wine – Cabernet Merlot  
White Wine – Pinot Gris \$8.00

*“Drinking wine was not a snobbism nor a sign of sophistication nor a cult.  
It was a natural as eating and to me as necessary.”*  
-Ernest Hemingway | A Movable Feast