



Corporate Catering Menu

Breakfast Fare

Muffins \$2.50 pp
Premium Assorted Pastries \$2.50 pp
Sliced Fruit platter \$5.50 pp

Breakfast packages

Muffin & Fruit coffee and tea service \$10.50 pp
Muffin, premium pastry assortment platter, coffee and tea service \$8.25 pp
Premium pastry, Fruit cut fruit, coffee and tea service \$10.50 pp

Bagels Obsession \$13.50 pp

Assorted bagel selection including cinnamon raisin, everything, sesame, Yogurt bar with granola, cream cheese, butters and jams.

Hot Breakfast Selections



The Traditional Breakfast \$23 pp
Scrambled eggs, Bacon (2pp) Sausage (2pp) and Home fries.

Break Packages

Fresh baked cookies, assorted dessert squares Coffee/Tea Service \$5.00
Vegetable Platter with creamy garden dip or hummus, Coffee/Tea Service & assorted juice \$10.50
Cheese, Pepperoni & Grapes Plate, Coffee/Tea Service & assorted juice \$13.00
Muffins & Fruit Platter, Coffee/Tea Service & assorted juice \$13.00

Corporate Buffet Lunch

Hot lunches served buffet style with select salads, minimum 15 people for all options.

For 15 guests or less surcharge will apply.

for groups 10- 14 \$6 pp

9 and under \$8 pp



Penne with Roasted Vegetables gluten-free option available

Penne pasta with a roasted red pepper and tomato basil reduction loaded with fresh vegetables, Spring green salad with assorted dressings and sliced baguettes. \$25 pp

Rigatoni Bolognese gluten-free option available

Rigatoni pasta with diced peppers and mushrooms seasoned with garlic and herbs sliced, baguettes with garlic spread \$25 pp



Grilled Chicken Stroganoff. Gluten free option available

Broad Linguini pasta in rosemary scented mushroom sauce with grilled chicken pieces, spring onion and poached mushrooms. Tossed green salad with a selection of dressings, sweets and squares. \$25 pp



Chicken Tortellini

Grilled dark chicken meat in a alfredo mushroom cream sauce, sprinkled with grated parmesan cheese, sun dried tomatoes and fresh shredded spinach. Classic Greek salad of romaine, tomatoes, feta cheese, parsley, English cucumbers and kalamata black olives and assorted cookies \$25 pp



Taste of Greece. Gluten free option available

Each serving includes a marinated chicken skewer with fresh lemon, oregano marinade (2 pp.) Lemon, Turmeric and Oregano Rice, Greek salad with kalamata olives, Spanish onion, romaine, feta, green pepper, tomato and parsley, With a selection of Sweets and Squares \$28



Lasagna. Gluten free option available

Our own famous lasagna with roasted vegetables meat or both, marinara sauce, lots of cheese and served with Caesar salad and garlic bread sticks. With a selection of Sweets and Squares \$25 pp. *** note this item is sold in pans of 12 or 24, if your guest count is below a surcharge of \$6 per extra slice will apply.*



Steak or Chicken Stir Fry. Gluten free option available

Marinated beef or chicken, grilled and tossed with steamed vegetables in our teriyaki hoisin sauce. Curried rice pilaf tossed organic salad with selection of dressing. With assorted squares(2pp) . \$23 pp

Corporate Lunch Packages:

Business Sandwiches, Salad or soup, squares and cookies \$20.00 pp

Premium Sandwiches, salad or soup, squares and cookies \$21.50 pp

Salad Options

\$10 per person (group bowl)

\$16 per person as individual portions (meal size)

Certainly Cinnamon House GF V

Our most popular salad with a blend of seasonal organic greens, micro greens shredded beets, radicchio, crisp vegetables, dried fruit and fresh berries, julienned carrots and whatever seasonal vegetables we have on hand. Served with sweet onion vinaigrette, sun dried tomato pesto dressing, balsamic vinegar and olive oil and another dressing of our choice.

***Please feel free to personalize our house recipe, add things like pear or string beets, or add goat's cheese to homestead feta; you are only limited by your imagination!*

Mediterranean Greek GF

Homestead Feta, Kalamata black olives, red onions, English cucumbers, ruby red tomato fresh herbs and parsley and crisp romaine in a traditional Greek dressing.

Classic Caesar Salad

The name says it all, creamy dressing, real chopped bacon, crisp romaine, fresh shaved parmesan.

Baby Spinach Greens GF

Tender baby spinach greens, California walnuts, Goat's cheese, dried fruit and berries, cut vegetables with a balsamic vinaigrette dressing

Greek

Feta, Kalamata black olives, red onions, and crisp romaine in a traditional Greek dressing.

Party Platter selection Great addition to any meeting or event**Premium Cheese & Crackers**

A selection of local and international cheeses including (not limited to) medium cheddar, Swiss, Brie, Camembert, smoked Gouda, spiced Havarti and Jalapeno Jack. \$11.00 pp

Fresh Fruit Medley

We start our creation with a juicy pineapple and add honeydew melon, watermelon, cantaloupe, green grapes and red grapes, oranges, strawberries, kiwi and seasonal fruit when available (Exact Fruit May Vary based on seasonality) \$9.00 pp

Mexican Dip

Beautifully served in an oval bowl with generous layers of salsa, guacamole, sour cream, diced peppers, green onions, olives and shredded cheese accompanied with purple and yellow corn chips. \$7.00 pp

Cheese & Crackers

A budget conscious selection of cheddar, mozzarella and marble \$8.50 pp

Vegetables Crudit 

Carrots, mushrooms, green pepper, yellow pepper, red pepper, celery, English cucumbers, yellow zucchini served with a cream cheese garden dip. \$7.00

Sweet & Sour Meatballs

Unlike most, we hand roll each and every meatball then we bake them and let them cool. We then reheat to ensure the sweet and sour sauce flavor is absorbed in the meatballs. \$175 per serving (approx. 90-100 units (4.5kg)

Mussels

Our mussels come from local producers and are steamed with just the right amount of wine, garlic, chives and onions and served with garlic butter. Market price per pound

Boneless Chicken Wings

Hot sauce, barbecue or ranch \$28 per kg ~30 pieces

Mozzarella Sticks

Served with marinara sauce \$18 dz

Perogies

Cheese and potato perogies \$10 per kg ~ 30 pieces

Pizza Sticks

Served with marinara \$16 dz

Macaroni and Cheese bites \$12 dz

Buffet Dinner
Hors D'oeuvres
Set up on guest arrival
(Choice of three options, all set up self-serve)

Vegetables Crudité GF V

A generous selection of hand chosen vegetables including the following but not limited to. Green, yellow and red pepper, green and yellow zucchini, grape tomatoes, cauliflower and broccoli, green or yellow beans, hand cut carrot sticks (no bunny luv's here), celery and more. Served with a creamy garden vegetable dip or choose dairy free hummus.



Hot Smoked Atlantic salmon GF

Local North Atlantic fresh salmon loin dusted with brown sugar and maple with fresh herbs, slow smoked with oak and cherry woods and served with mango chutney and crackers

Fresh fruit medley GF V

We start our creation with a juicy pineapple and add honeydew melon, watermelon, cantaloupe, green grapes, red grapes, oranges, strawberries, fresh berries and whatever else is available and in season.

We usually set this up as the centerpiece of the hors d'oeuvre table multi-layer.

Steamed Shrimp GF



20-30 count per pound shrimp lightly steamed and served cold either our seasoned Thai style or traditionally with seafood dipping sauce

Deli Meat Tray

Famous brothers' pepperoni, cured meats, prosciutto and chef choice with pickles and olives plus sweet honey mustard for dipping

Greek Marinated vegetables GF (except focaccia)

Grape tomato, Kalamata black olives, red onion, mini cucumbers tossed with lemon, fresh oregano, feta and organic olive oil served with slices of focaccia bread

Cheese & Crackers GF

A selection of local and international cheeses including Guinness, Cheddar with claret, Brie, Camembert, smoked Gouda, spiced Havarti Sage Derby and jalapeno jack. Plus lately we have been able to get delicious cheese from around the world so expect to see new and exciting options. Each tray is artfully decorated with a selection of crackers and if required gluten free crackers.

Dinner Selections

Fresh Baked Rolls and cut baguettes

Our classic soft white oven baked dinner roll with butter and baci and a selection of cut breads and baguettes. **GF**
bread on request

Choice of one salad

Add a second salad for \$7.50 pp.



Certainly Cinnamon House GF V

Our most popular salad with a blend of seasonal organic greens, micro greens shredded beets, radicchio, crisp vegetables, dried fruit and fresh berries, julienned carrots and whatever seasonal vegetables we have on hand. Served with sweet onion vinaigrette, sun dried tomato pesto dressing, balsamic vinegar and olive oil and creamy ranch.

**Please feel free to personalize our house recipe, add things like pear or string beets, or add goat's cheese to homestead feta; you are only limited by your imagination!

Mediterranean Greek GF

Homestead Feta, Kalamata black olives, red onions, English cucumbers, ruby red tomato fresh herbs and parsley and crisp romaine in a traditional Greek dressing.

Classic Caesar Salad

The name says it all, creamy dressing, real chopped bacon, crisp romaine, fresh shaved parmesan.

Baby Spinach Greens GF

Tender baby spinach greens, California walnuts, Goat's cheese, dried fruit and berries, cut vegetables with a balsamic vinaigrette dressing.

Other (Many others listed above)

We can pretty much make any type of salad so just let us know what you are interested in and we will add it to the menu

Entrée

Please choose two



Local Eden Valley chicken GF

Dry rubbed with our famous organic spices, served cut with drumsticks, thighs and split breasts. Our most popular menu choice and guests love it because they get to choose the cut that they would like.

Stuffed pork loin

Local pork stuffed with fresh herbs, and dried fruit, carved on site.

Thai curry chicken GF

Shang hi bok choy, green peppers, rich coconut curry broth dark chicken

meat best served with rice

Stuffed chicken GF

All white chicken breast stuffed with Welsh miners' cheese, baby spinach and prosciutto, served with a white wine reduction OR stuffed with white and wild mushrooms and fresh herbs



Triple "A" Local Roast Beef GF ** additional \$3 pp

Anyone can cook beef; we think ours is the best! All our beef comes from Prince Edward Island which is the only location that can provide local beef without going to the farm☺. Slow roasted for up to 20 hours with simple dry rub spices, we let the flavor of the beef speak for itself. Served with au jus (can be made GF on request) made from the drippings.

Grilled Chicken Skewers (2 pp.) GF

White and dark chicken marinated in Mediterranean spices with fresh lemon and herbs than grilled and served over seasoned rice **GF**

**Lamb Kabobs GF**

Local lamb with hints of mint and cumin, onion and zucchini grilled and served over rice

Grilled or poached Center cut North Atlantic Farmed Salmon GF

All our salmon comes from Fisherman's market here in Halifax, one of the oldest independent fish mongers around. We only use "Heritage cut Salmon" which tends to be thicker and has a better flavor than supermarket variety. The options are endless with Salmon so consider having a tarragon cream sauce, local Cobiquid maple raisin glaze or a zesty lemon, olive oil and fresh oregano drizzle, the choice is yours.

Vegetarian options**Chick pea Chana Chat GF V**

Great as an option for vegetarians! Loads of fresh tomatoes, chick peas, eggplant, and cilantro and marinated overnight. Best served with basmati rice.

Stuffed mini eggplant GF V

Baby eggplant dusted with madras curry and lightly cooked, stuffed with black bean and quinoa tomato and cilantro

The following are included with your choices above**Spanish rice GF V**

Long grain rice stir-fried with black beans, onion, fresh cilantro and hints of Mexican and Spanish spices. Nothing like adding a bit of spice to the wedding!!

Farm to Table Baby Red Potatoes GF V

Local potatoes splashed with olive oil, Herbs De Provence and roasted. As with all vegetables sometimes baby red potatoes are unavailable or exceptionally expensive. Caterer reserves the right to use local regular potatoes or mix it up with fingerlings. OR choose any style of potato you prefer

Mixed Roasted Vegetables GF V

Expect to see green and yellow zucchini, green and yellow beans, carrots, sweet potato, green, yellow and red peppers, broccoli tossed with olive oil, spices and roasted. Really this is only a small sample of what we do; we pretty much use whatever is available and (hopefully) in season. All our vegetables come from Juicy Fruit Produce exclusively.

Dessert

Choose one of the following

Sweet Special Things

This is the fastest way to look after a large group because no one has to return to the buffet. We prepare a single plate for every table delivered during speeches after the main course is cleared. Included are mini cheesecake squares, a selection of brownies, mini tarts and squares.



Strawberry Shortcake on vanilla cake

Yummy! Vanilla Cake loaded with strawberry and puree, topped with fresh whip cream and more hand cut berries.

Baked brownies with field berries and whip cream ***Can be offered GF with a small price increase*

Baked brownie with icing, whip cream, topped with blueberries, blackberries, strawberries and raspberries.

Fresh Cut Fruit GF V

Assorted berries and marinated melons with pineapple, whip cream and cinnamon sugar

Cheesecake selection with assorted berry coulis We also offer **GF Chocolate torte** with this on

request *(when available)*

Roasted apple with nutmeg, raisins and pure local maple syrup

Apple crisp and cream

Minimum 20 guests

Format:

20-50 guests - self serve

50-100 guests-staff served

Pricing:

20- 50 guests or less:

\$ 60 per person *including Hors D'oeuvres*

\$55 per person *without*

51 guests or more:

\$65 per person *including Hors D'oeuvres*

\$ 60 per person *without*

Platted dinner option available as per request.