



MENU

**Please note:
Orders must be for a minimum of
5 guests per each menu item**

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Questions?
info@platterscatering.ca

BREAKFAST PACKAGES



GLUTEN FREE
PASTRIES AVAILABLE
UPON REQUEST
SURCHARGE WILL
APPLY

CONTINENTAL BREAKFAST \$11.50

Assorted Breakfast pastries
Sliced Fresh Fruit

DELUXE CONTINENTAL \$16.50

Assorted Breakfast Pastries
Sliced Fresh Fruit
Healthy Yogurt Parfait

LIGHT BREAKFAST \$16.50

Assorted Muffins
Healthy Yogurt Parfait
Sliced Fresh Fruit

*Prices are per person
(plus 18% service
Charge, Fuel Charge,
and HST)*

*Add Eco-disposable
Plates/Cutlery - \$1.50 pp*

MENU

BREAKFAST PACKAGES



GLUTEN FREE
OPTIONS AVAILABLE
UPON REQUEST
SURCHARGE WILL
APPLY



ENGLISH MUFFIN BREAKFAST

\$16.50

*English Muffins topped with Egg,
Cheese, and Sausage
Home Fried Potatoes
Sliced Fresh Fruit*



HOT BREAKFAST

\$21.00

*Assorted Breakfast Pastries
Sliced Fresh Fruit
Scrambled Eggs
Home Fried Potatoes
Bacon and Sausage
French Toast with Maple Syrup*

*Prices are per person (plus
18% service Charge, Fuel
Charge, and HST)*

*Add Eco-disposable
Plates/Cutlery - \$1.50 pp*

MENU

BREAKFAST

A LA CARTE



ASSORTED MUFFINS

\$4.75

Chef's Selection of Muffins

ASSORTED BREAKFAST PASTRIES

\$4.75

Chef's Selection of Muffins, Croissants and other pastries



**GLUTEN FREE
OPTIONS AVAILABLE
UPON REQUEST
SURCHARGE WILL
APPLY**



SLICED FRESH FRUIT

\$6.25



HEALTHY START PARFAIT

\$6.50

Individual Parfaits with Fresh Seasonal Fruit, Greek Yogurt and Gluten Free Granola

ENGLISH MUFFIN BREAKFAST SANDWICHES

\$7.75

English Muffins topped with Egg, Cheese and Sausage

BREAKFAST WRAPS

\$8.50

Variety of wraps filled with Egg, Fried Potatoes, Cheese, and Sausage



VEGETARIAN BREAKFAST SANDWICH

\$7.75

English Muffins topped with a Portobello mushroom, tomato, cheese, & basil pesto

*Prices are per person
(plus 18% service Charge,
Fuel Charge, and HST)*

*Add Eco-disposable
Plates/Cutlery - \$1.50 pp*

MENU

COFFEE BREAK

& DRINKS

Prices are per person
(plus 18% service
Charge, Fuel Charge,
and HST)

Add Eco-disposable
Plates/Cutlery - \$1.50 pp

[MENU](#)

NEED A DESSERT?
CLICK HERE



COFFEE CARAFE - SERVES 12
\$35.00

*Freshly Brewed Coffee with Milk, Cream and
Sugar Provided.*

TEA CARAFE - SERVES 12
\$35.00

*Hot Water with a Selection of Teas, Milk,
Cream and Sugar Provided.*

ASSRT. COCA-COLA SOFT DRINKS
\$1.95

BOTTLED WATER
\$1.95

ASSRT. BOTTLED FRUIT JUICES
\$2.25

SPARKLING WATER
\$3.25

**BELICIOUS SPARKLING HONEY
BEVERAGES**
\$3.95



LUNCH SPECIALS

- 3 MONTHLY OPTIONS
- PACKAGE PRICES



****All Dietary Restrictions will be Accommodated with Advanced Notice****

Specials are not Customizable. All pricing is subject to 18% Service Charge, Fuel Surcharge & 13% HST.

EVENT PACKAGES



EVENT ESSENTIALS A

\$19.99

Sliced Fresh Fruit
Assorted Buonissimo Sandwiches
Trio of Cheese
Assorted Cookies



EVENT ESSENTIALS B

\$22.99

Sliced Fresh Fruit
Assorted Deli Sandwiches
Trio of Cheese
Sweet Tooth Platter



EVENT ESSENTIALS C

\$31.99

Sliced Fresh Fruit
Seasonal Vegetables with Dip
Assorted Deli Sandwiches
Imported and Domestic Cheese Board
Sweet Tooth Platter

*Prices are per person
(plus 18% service Charge,
Fuel Charge, and HST)*

*Add Eco-disposable
Plates/Cutlery - \$1.50 pp*

MENU

SOUP & SALADS



CHEF'S SOUP OF THE DAY
\$5.50

*Email us at info@platterscatering.ca
learn about the soup of the day!*



PLATTER'S SIGNATURE SEASONAL BERRY SALAD

Spring Mix topped with Blueberries, Strawberries, Red Onions and Dried Cranberries. Served with Balsamic Vinaigrette



CLASSIC GREEK SALAD

*Mixed greens with Cherry Tomatoes, Cucumber, Red Onions, Kalamata Olives and Feta Cheese
Served with Greek Dressing*



ASIAN STYLE CHOP SALAD

*Vermicelli Noodles, Arugula, Snow Peas, Radish, Shredded Cabbage and Julienne Vegetables
Served with Sweet & Spicy Thai Dressing*

MYO CLASSIC CAESAR SALAD

*Romaine, House-made Focaccia Croutons, Asiago Cheese & Bacon, Caesar Dressing
All items served on the side*



TRADITIONAL GARDEN SALAD

Topped with Cherry Tomatoes, Cucumber, & shaved carrots Served with Balsamic Vinaigrette

\$7.00 **TRADITIONAL SALADS**
ADD A SIDE OF CHICKEN \$6.50

*Prices are per person
(plus 18% service
Charge, Fuel Charge,
and HST)*

*Add Eco-disposable
Plates/Cutlery - \$1.50 pp*

MENU

CHEF'S SALADS

\$7.50 CHEF'S SALADS ADD A SIDE OF CHICKEN \$6.50

Prices are per person
(plus 18% service Charge,
Fuel Charge, and HST)

Add Eco-disposable
Plates/Cutlery - \$1.50 pp

MENU



SPINACH SALAD

*with Mandarin Oranges, Red Grapes,
Shallots, and Feta Cheese*

LEMON ORZO PASTA SALAD

*Orzo pasta, chopped tomatoes, cucumber, feta,
shallots, dill and basil in a light lemon dressing*



HERB ROASTED POTATO SALAD

*Herb Roasted Potatoes tossed in Mayo Based
Dressing and Garnished with Green Onions*



HONEY CITRUS BROCCOLI SALAD

*Fresh Broccoli florets in a Honey Citrus Mayo
Dressing and Garnished with Dried Cranberries*



CHICKPEA SALAD

*with Peppers, Shallots & Feta Cheese in a
Lemon Oregano Dressing*



VEGAN QUINOA SALAD

\$8.00

*with Roasted Cauliflower, Crispy
Chickpeas, Pickled Onions and
Cabbage*



SANDWICHES

REGULAR

**GLUTEN FREE BREAD AVAILABLE
UPON REQUEST
SURCHARGE WILL APPLY**



- Assorted fillings:**
- *Delived Egg Salad*
 - *Classic Tuna Salad*
 - *Italian Cold Cuts*
 - *Turkey Pesto*
 - *Ham with Honey Dijon Aioli*
 - *Southern Smoked Brisket with Jalapeño Havarti*

BUONISSIMO CLASSICS
\$6.75

Assorted fillings on Fresh loaf bread

DELI SANDWICHES
\$7.25

Assorted fillings on Assorted Buns

DELI WRAPS
\$7.50

Assorted fillings on variety of wrap flavours

CHICKEN FAJITA WRAP
\$10.75

Tex Mex Spiced Chicken, Chipotle Aioli, Salsa, Cilantro, Sauteed Peppers and Onions and Cheese in a Grilled Tortilla Wrap

BBQ CHICKEN CAESAR WRAP
\$10.75

Grilled Chicken tossed in our Signature Caesar BBQ sauce with Bacon, Lettuce, Tomato and Cheese in a Tortilla Wrap

*Prices are per person
(plus 18% service Charge,
Fuel Charge, and HST)*

*Add Eco-disposable
Plates/Cutlery - \$1.50 pp*

MENU

SANDWICHES

GOURMET HOT SANDWICHES

Prices are per person
(plus 18% service Charge,
Fuel Charge, and HST)

Add Eco-disposable
Plates/Cutlery - \$1.50 pp

MENU

PLEASE NOTE:

ALL GOURMET SANDWICHES ARE SERVED
AS A MAKE YOUR OWN SANDWICH. ALL
BREADS AND CONDIMENTS ARE SERVED
ON THE SIDE. ALL PROTEINS ARE SENT
IN HOT CHAFERS

FOCACCIA PULLED PORK \$14.25

*Tender Juicy Hickory BBQ Pulled Pork served with our
House-made Garlic Rosemary Focaccia, Pickled Red
Onions, Jalapeno Havarti and Arugula.*

CHICKEN PARMESAN \$16.25

*Panko crusted Chicken topped with Housemade
Marinara sauce and Parmesan Cheese on Assorted Buns*

GRILLED CHICKEN \$14.25

*Pesto Marinated Chicken Breast served with Honey
BBQ, Lettuce, Tomato, Red Onions, and Cheese on
Assorted Buns*

BRISKET ON A BUN \$15.25

*Overnight Roasted Smoked Beef Brisket with
Jalapeno Harvarti, Grilled Onions and Pickled
Parsnips on an Assorted Bun*

SANDWICHES

VEGETARIAN/ VEGAN

Prices are per person
(plus 18% service
Charge, Fuel Charge,
and HST)

Add Eco-disposable
Plates/Cutlery - \$1.50 pp

MENU



ROASTED MUSHROOM & TOMATO \$7.65

*Mushrooms, tomatoes and Arugula on Focaccia bread
and dressed with Italian Dressing*



TEX MEX ROASTED VEGETABLE WRAP \$7.65

Tex Mex roasted Tofu and roasted vegetables



VEGAN MEDITERRANEAN WRAP \$7.65

*Tofu wrap with vegetables and sundried tomato
dressing*



VEGETABLE TERIYAKI VEGGIE STIR-FRY WRAP \$7.65

HOT ENTREES

CHICKEN



SIDES

- Assorted rolls & Butter - \$1.50
- Gluten free rolls & Butter - \$4.00
- Freshly Bakes Focaccia & Butter - \$1.50
- Garlic Focaccia - \$1.99



CHICKEN AND CORN CHOWDER

\$17.99

Slow Roasted Chicken simmered with Seasonal Vegetables in a Herb and Shallot Cream Sauce. Served with Buttermilk Biscuits and Mashed Potatoes



CHICKEN CACCIATORE

\$17.99

Herb Marinated Chicken in a Rustic Vegetable and Tomato Sauce. Served with Rice Pilaf and Vegetable Medley

CHICKEN PARMESAN

\$19.50

Panko crusted Chicken topped with Housemade Marinara sauce and Parmesan Cheese. Served with Garden Vegetable Pasta



ROAST CHICKEN

\$21.99

Mix of chicken breast, legs and thighs in your choice of one sauce: BBQ, Honey Lemon Basil, Orange Chipotle or Wild Mushroom Sauce Served with Roasted Potatoes and Seasonal Vegetable Medley

*Prices are per person
(plus 18% service Charge,
Fuel Charge, and HST)*

*Add Eco-disposable
Plates/Cutlery - \$1.50 pp*

MENU

HOT ENTREES

BEEF



Your meal will be hot!

Our hot meals are served in Chafers, which are heated with chafer fuels to keep your food warm for your lunch hour.

Serving utensils are also provided with each delivery

WILD MUSHROOM BEEF STROGANOFF

\$16.99

Served with Buttered Noodles, mushrooms, tender beef, and sauteed onions

SIDES

- Assorted rolls & Butter - \$1.50
- Gluten free rolls & Butter - \$4.00
- Freshly Bakes Focaccia & Butter - \$1.50
- Garlic Focaccia - \$1.99



PLATTERS SIGNATURE BRISKET

\$21.25

Served with Roasted Potatoes and Seasonal Vegetable Medley. Served with a Fig Peppercorn Demi-glaze

BEEF & WILD MUSHROOM STEW

\$17.99

Hearty Blend of AAA Beef with Seasonal Vegetables and Wild Mushrooms. Served with Rosemary Focaccia and Mashed Potatoes.

TRADITIONAL MADE CHILI

\$15.25

Ground Beef and Bean Chili served with Cheddar Cheese. Served with Garlic Corn Bread and Tortilla Chips

*Prices are per person
(plus 18% service
Charge, Fuel Charge,
and HST)*

*Add Eco-disposable
Plates/Cutlery - \$1.50 pp*

MENU

HOT ENTREES

PORK, SALMON,
VEGETARIAN/VEGAN

Prices are per person
(plus 18% service
Charge, Fuel Charge,
and HST)

Add Eco-disposable
Plates/Cutlery - \$1.50 pp

MENU

SIDES

- Assorted rolls & Butter - \$1.50
- Gluten free rolls & Butter - \$4.00
- Freshly Bakes Focaccia & Butter
- \$1.50
- Garlic Focaccia - \$1.99



PLATTERS' SIGNATURE PORK TENDERLOIN \$21.99

*Seasoned with Housemade Pepper Berry Blend
and topped with a Mango Chutney. Served with
Roasted Potatoes and Vegetable Medley*

SEARED SALMON \$24.99

*Topped with Lemon Caper Butter Sauce. Served
with Rice Pilaf and Vegetable Medley*



VEGAN QUINOA & MUSHROOM STUFFED PEPPERS \$12.25



VEGAN RISOTTO STUFFED EGGPLANT \$12.25



VEGAN GRILLED VEGGIE TOFU TOWER \$12.25



VEGETARIAN CHOWDER \$12.25

*Seasonal Vegetables, Beans, and Lentils
in a Herb and Shallot Cream Sauce.*

ENTREE PASTA



SIDES

- Assorted rolls & Butter - \$1.50
- Gluten free rolls & Butter - \$4.00
- Freshly Bakes Focaccia & Butter - \$1.50
- Garlic Focaccia - \$1.99

LASAGNA BOLOGNESE (CUT INTO 6 OR 9 PIECES)

\$79.00

Fresh Lasagna Noodles layered with Bolognese, Mozzarella and Parmesan Cheese

ROASTED VEGETABLE LASAGNA (CUT INTO 6 OR 9 PIECES)

\$79.00

Layers of Aged Balsamic Roasted Vegetables smothered with Mozzarella and Parmesan Cheese



FARFALLE PASTA

\$14.25

French Onion White Wine Sauce, Spinach and Wild Sauteed Mushrooms with Cheese Crisp



BRUSCHETTA PASTA

\$14.25

Fresh Bruschetta Blend of Ripe Cherry Tomatoes, Onions, Garlic & Fresh Herbs. Served with a Pesto Marinated Penne



CAPRESE PASTA

\$14.25

Basil Pesto Sauce, Whole Grape Tomatoes, Black Olives, Bocconcini



MEDITERRANEAN PASTA

\$14.25

White onion, sundried tomato, green zucchini, chickpeas, caper berry with feta

**ADD A SIDE
OF CHICKEN
\$6.50**

*Prices are per person
(plus 18% service
Charge, Fuel Charge,
and HST)*

*Add Eco-disposable
Plates/Cutlery - \$1.50 pp*

MENU

DESSERT



DECADENTLY YOURS CUPCAKES \$5.50

*Gluten Free and Vegan Available - Additional Cost
Minimum 48 Hours Notice Required
Not Available Sunday - Tuesday*



SWEET TOOTH PLATTER \$4.75

*Based on 2 pieces per person.
Assortment of Dessert Squares*

ULTIMATE COOKIE PLATTER
1 PC PP - \$2.25 | 1.5 PC PP \$3.50
2 PC PP \$4.50

ASSORTED CAKE DISPLAY \$7.50

Variety of cakes and cheesecakes

BUTTER TARTS (1.5 PP)
\$6.00

LARGE DELUXE BUTTER TARTS (1PP)
\$6.00

ASSORTED SCONES
\$5.50



SLICED FRESH FRUIT
\$6.25

*Prices are per person
(plus 18% service Charge,
Fuel Charge, and HST)*

*Add Eco-disposable
Plates/Cutlery - \$1.50 pp*

MENU

PLATTERS



SERVED FOR 10 PEOPLE!



SPINACH & ARTICHOKE DIP \$40.00

Spinach and Roasted Artichokes blended with a Five Cheese Mix served with a variety of Breads



LAYERED CHEESE TAPENADE \$40.00

Chipotle Infused Cream Cheese layered with Sundried Tomato Tapenade and Pesto. Served with a Variety of Breads



BREADS & SPREADS \$75.00

Spinach and Artichoke Dip, Layered Cheese Tapenade, and Hummus served with a variety of Breads and Crackers



SHRIMP TOWER \$225.00

60 Shrimp Served with Lemons and Horseradish Remoulade

Prices are per person (plus 18% service Charge, Fuel Charge, and HST)

Add Eco-disposable Plates/Cutlery - \$1.50 pp

MENU

PLATTERS

Impress your guests!

Our Platters are elegantly displayed on modern, stylish ceramics, wooden or granite boards.



SEASONAL VEGETABLES & DIP

\$3.25

Served with a Roasted Garlic Dip



TRIO OF CHEESES

\$5.50

Served with a variety of Crackers



IMPORTED & DOMESTIC CHEESE

\$11.00

A variety of cheeses, served with a selections of crackers

TRADITIONAL DELI MEAT DISPLAY

\$9.00



TRADITIONAL PICKLE DISPLAY

\$8.00



BALSAMIC ROASTED VEGETABLES

\$6.50

Topped with Freshly Cracked Pepper and Aged Maple Balsamic



ASSORTED LARGE PRETZELS

\$7.50

Served with Mustard, Hummus and Cheese Dip



BRUSCHETTA DISPLAY

\$6.50

Pesto Marinated, Mini Bocconcini, and Asiago Part Crisps. Served with Crostini

*Prices are per person
(plus 18% service Charge,
Fuel Charge, and HST)*

*Add Eco-disposable
Plates/Cutlery - \$1.50 pp*

MENU