

CORPORATE CATERING



BREAKFAST

PASTRIES

croissant V	3.4 / each
raspberry vanilla streusel muffin V	3.4 / each
honey bran muffin V	3.4 / each
chocolate croissant V	3.8 / each
wild blueberry & lavender scone V	4.1 / each
quark cheese, citrus & vanilla danish V	4.3 / each
orange and pistachio kouign-amann V	4.3 / each
aged cheddar, bacon and leek croissant	5.3 / each

BREAKFAST WRAPS

spicy kale and egg breakfast wrap, goat cheese, ragout V	8.1 / each
maple smoked bacon and egg breakfast wrap, confit potato, fontina cheese, tomato jam	9.9 / each

TOAST AND BAGELS

carved ham and egg toast, onion and apple jam, shaved grana padano, arugula	6.7 / each
kale and egg toast, pickled chillies, flax seed, spicy aioli V	6.7 / each
avocado toast, microgreens, radish V	6.7 / each
salmon bagel, herb and lemon cream cheese, pickled onion, capers	7.6 / each

HEALTHY CHOICES

whole milk yogurt, housemade granola, parfait with dried fruit V	6.6 / each
individual fruit cup V	6.6 / each
chia pudding, housemade granola, berries V	8.7 / each

BREAKFAST ADD – ONS

free range egg V	2.4 / each
assorted flavour jam (41ml)	5 / each



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LUNCH

SALADS	individual	to share
chef's green salad, seasonal shaved vegetables, citrus vinaigrette V GF	10 / each	6.5 / person
caesar salad, baby romaine, grilled lemon, crispy bacon, cashew caesar dressing	10 / each	6.5 / person
kale and farro salad, smoked almonds, goat cheese, honey lemon vinaigrette V	12.4 / each	8.6 / person
salmon sushi salad, brown rice, avocado, citrus soy vinaigrette	17.1 / each	9.6 / person

SALADS ADD – ONS

avocado + 3.25	marinated tofu + 5
chicken breast + 8	salmon + 8.6

SOUPS

roasted tomato, thai chili (14oz) V GF	7.2 / each
chicken noodle, herb de provence, orecchiette (14oz)	9.3 / each

SANDWICHES

ham and cheese baguette, rathrevor, dijon	11 / each
smoked turkey club, maple bacon, avocado verde, english mustard	11 / each
BLT, vine tomatoes, citrus mayo, campesino roll	11 / each
lemongrass chicken banh mi, black pepper jam, crunchy vegetables, jalapeño, cilantro	11 / each
roast beef, salsa verde, jalapeño aioli, fontina	11 / each
roasted cauliflower, smoked halloumi, ginger and tomato chutney, pickled raisin V	11 / each
ALT, avocado, lettuce, tomato V	10 / each
seasonal vegan sandwich, chef's selection V	10 / each

substitution for gluten-free bread + 2

RICE BOWLS

chicken bibimbap, carrot kimchi, brown rice, white ponzu	14 / each
Marinated tofu bibimbap, carrot kimchi, brown rice, white ponzu V	14 / each



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LUNCH BOX - \$24 PER PERSON

SANDWICH	<p>assorted chef's selection OR choice of one sandwich</p> <p>ham and cheese baguette, rathrevor, dijon smoked turkey club, maple bacon, avocado verde, english mustard BLT, vine tomatoes, citrus mayo, campesino roll lemongrass chicken banh mi, black pepper jam, crunchy vegetables, jalapeño, cilantro roast beef, salsa verde, jalapeño aioli, fontina roasted cauliflower, smoked halloumi, ginger and tomato chutney, pickled raisin V ALT, avocado, lettuce, tomato V seasonal vegan sandwich, chef's selection V</p>
SALAD	<p>one side salad</p> <p>chef's green salad, seasonal shaved vegetables, citrus vinaigrette</p>
DESSERT	<p>assorted chef's selection OR choice of one cookie</p> <p>oat almond cranberry V salted chocolate chip V valrhona dark chocolate chunk V</p>
BEVERAGE	<p>assorted selection OR choice of one beverage</p> <p>oasis orange oasis apple san pellegrino flavoured soda – assorted flavours eska still water san pellegrino sparkling water diet coke coke sprite</p>

gluten-free lunch box available + 3

all lunch boxes include cutlery and napkin service

48 hours notice required for large group orders of 15 and more



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HOT LUNCH

3 business days notice require

A minimum 6 person order per selection and a minimum order of \$150 (pre-tax and service charge) overall is required.

SALADS

roasted cauliflower, fennel tops, smoked halloumi, brown butter vinaigrette	8.6 / person
crispy duck salad, vermicelli noodles, peanuts, crunchy vegetables, tahini dressing	12 / person
cobb salad, hard boiled egg, buttermilk dressing, avocado – <i>choice of protein: chicken or seafood</i>	12 / person

MAINS

herb and lemon roasted chicken	16 / person
coconut and ginger curry – <i>choice of protein: chicken, rockfish or halloumi</i> ✓	16 / person
eggplant parmigiana ✓	16 / person
beef bolognese lasagna, tomato, basil	16 / person
buttermilk fried chicken “a la NG”, buttermilk ranch, maple chili glaze, sliced pickles	18 / person
slow braised beef shortribs, soy and sichuan pepper broth, cilantro	18 / person
smoked brisket, sauerkraut, mustard, pickles	18 / person
duck confit legs, cherry jus	18 / person

SIDES

jasmine rice ✓	6 / person
seasonal vegetables ✓	6 / person
roasted fingerling potatoes ✓	6 / person
buttered pomme purée ✓	6 / person
shredded carrot and raisins salad ✓	6 / person
cheddar and chive biscuit ✓	6 / person
corn bread ✓	6 / person



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PLATTERS & CANAPÉS TO-GO *3 business days notice required*

CANAPÉS *minimum 2 dozen of each selection per order*

melon, prosciutto, lemon balm	48 / dozen
watermelon, feta, cucumber V	48 / dozen
chef's assorted breadsticks V	48 / dozen
roasted brussel sprout, pine nut, pickled grape V	48 / dozen
chicken, peanut crumb, miso glaze	48 / dozen
wild and cultivated mushroom tart, caramelized onions V	54 / dozen
beet terrine, compressed apples, campari pearls V	54 / dozen
roquefort mousse, candied walnut, pickled pears, apple V	54 / dozen
smoked country terrine, cornichon, mustard	54 / dozen
duck confit rilette, fig jam, pistachio	54 / dozen
foie gras gougère, pickled grape, hazelnut	60 / dozen
yukon gold potato blini, northern divine caviar, crème fraîche, chives	60 / dozen
lamb tenderloin, chimichurri, dukkah	60 / dozen

TEA SANDWICHES *minimum 2 dozen of each selection per order*

spicy chicken salad, scallion, crunchy vegetables	55 / dozen
country ham and gruyère, honey mustard	55 / dozen
house smoked salmon, pickles, dill, cream cheese	55 / dozen
baby shrimp, avocado, mango	55 / dozen
confit tuna niçoise, olives, baby spinach	55 / dozen
cucumber, goat cheese, sprouts V	55 / dozen
classic egg salad, watercress, pickled red onions V	55 / dozen

PLATTERS *minimum 5 person order of each selection per order*

seasonal sliced fruits V	7 / person
crudités – choice of dip: classic ranch or cashew curry hummus V	7 / person
salad roll – choice of protein: chicken, prawn or vegetarian V	9 / person
bread and dips – artichoke verde, yogurt labneh, caramelized onions and cream cheese V	11 / person
antipasti – artichokes, olives, tomatoes, grilled vegetables	13 / person
burrata, truffle honey, rosemary and sea salt lavash V	16 / person
smoked and cured fish, crème fraîche, capers, pickles, crostini	17 / person
cheese and charcuterie	17 / person
melon and prosciutto	18 / person



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DESSERTS

COOKIES

oat almond cranberry V	2.5 / each
salted chocolate chip V	2.57 / each
valrhona dark chocolate chunk V	2.95 / each
trail mix cookie V GF	4.1 / each

MINI CAKES AND PUDDINGS

milk chocolate, pear, walnut	6.2 / each
tahitian vanilla	6.2 / each
dark chocolate, raspberry, vanilla	6.2 / each
passion fruit, coconut, white chocolate	6.2 / each
pineapple, coconut and white chocolate tart	6.2 / each
dark chocolate avocado pudding V GF	5.5 / each

DESSERT CANAPÉS *3 business days notice required; minimum 3 dozen of each selection per order*

milk chocolate, raisin, rum truffle	27 / dozen
dark chocolate tartlette, blackberry confit	30 / dozen
passion fruit tartlette, coconut gianduja	30 / dozen
lemon tartlette, toasted meringue	30 / dozen



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BEVERAGES

OASIS JUICE

orange

3 / each

apple

3 / each

SAN PELLEGRINO FLAVOURED SODA

assorted flavours

3.8 / each

WATER

eska still water

1.9 / each

san pellegrino sparkling water

3.3 / each

POP

diet coke

2.3 / each

coke

2.3 / each

sprite

2.3 / each

49th PARALLEL COFFEE SERVICE

half batch *(serves approximately 9 cups)*

26 / batch

full batch *(serves approximately 18 cups)*

46 / batch

TWG TEA SERVICE

premium tea for 5

18 / order

premium tea for 10

30 / order