

EARTH TO TABLE
BREAD BAR
good ingredients matter.



CATERING

Fall 2020

www.BreadBar.ca

PLATTERS

Antipasto GF, VG
grilled vegetables, marinated mozzarella, olives

Small (8-10 ppl) - \$35
Medium (10-15 ppl) - \$47
Large (15-25 ppl) - \$60

Fresh Bread & Dips VG
*an assortment of fresh baked breads
served w/ dips: lemon ricotta, hummus & honey butter*

Small (8-10 ppl) - \$30
Medium (10-15 ppl) - \$40
Large (15-25 ppl) - \$50

Market Crudit  GF, VG
a variety of seasonal vegetables served w/ green goddess dressing

Small (8-10 ppl) - \$35
Medium (10-15 ppl) - \$47
Large (15-25 ppl) - \$60

Artisanal Cheese & Cured Meats GF without bread
w/ fresh bread, rice crackers & pickles

Small (8-10 ppl) - \$60
Medium (10-15 ppl) - \$80
Large (15-25 ppl) - \$100

Fresh Fruit GF
seasonal offerings
Small (8-10 ppl) - \$60
Medium (10-15 ppl) - \$80
Large (15-25 ppl) - \$100

BOWLS

Autumn Buddha Bowl GF - \$25 per person
*red & white quinoa, baby kale, harissa-maple roasted root veg, carrot pur e, pickled eggplant, za'atar
Choice of chicken, salmon, short rib, or Brussels sprouts*

Taco Salad Bowl - \$25 per person
*chipotle black bean, smoked cheddar, iceberg lettuce, tomato confit, pumpkin seeds, feta, pickled red onion, tortilla chips
Choice of chicken, salmon, short rib, or Brussels sprouts*

Tandoori Bowl GF - \$25 per person
*red & white quinoa, baby kale, pickled cauliflower, cucumber, apple chutney, curried crispy chickpeas, cilantro, coconut & lime yogurt
Choice of chicken, salmon, short rib, or Brussels sprouts*

SALADS

Small (8-10 ppl) - \$30
Medium (10-15 ppl) - \$39
Large (15-25 ppl) - \$51

Kale Caesar Salad
croutons, parm, bacon

Heirloom Beet Salad VG, GF
watercress, roasted carrot, pumpkin seeds, pickled red onion, feta

Squash & Apple Salad VG, GF
kale, apple chutney, roasted squash, smoked cheddar, crispy quinoa

Quinoa, Chickpea & Black Bean Salad VG, GF
feta, lemon, scallions

Arugula & Fennel Salad VG, GF
arugula, shaved fennel, sunflower seeds, parm

Add salmon, chicken, short rib, or Brussels sprouts - \$9 per person

BOXED MEALS (10 person minimum)

Sandwich - \$19 per person
choice of sandwich with crudit , hummus, chocolate chip cookie, apple

Personal Pizza - \$22 per person
11" pizza, dip, side salad, butter tart, apple

Soup & Salad - \$19 per person
daily soup, side salad, slice of bread, chocolate chip cookie, apple

Mediterranean Box - \$23 per person
antipasto, cheese & meat, hummus, pita, brownie

Buddha Bowl - \$27 per person
autumn buddha bowl, choice of chicken, short rib, salmon, Brussels sprouts, brownie, apple

COVID APPROVED

SOUPS \$9

served with slice of buttered bread

Three Bean & Tomato GF
Tomato Fennel V, GF
Roasted Squash & Sage V, GF

SANDWICHES

\$11 per person (\$12 for GF bread)

Platter includes a variety of these veggie and non veggie sandwiches, but feel free to make your own selections.
Add kettle cooked chips for \$1.50/person

Short Rib of Beef on a Bun

arugula, garlic aioli, crispy onions, Kozlik's mustard

Chicken Club

bacon, cheddar, tomato confit, arugula, garlic aioli

Roast Mushrooms & Goat Cheese

roasted red pepper, jalapeno pesto, arugula

Turkey & Brie

Roast turkey, bacon, peach chutney, watercress, garlic aioli

Tuna Salad

fennel, olive tapenade, arugula, aioli, lemon vinaigrette

HOT ITEMS

(4 person minimum)

Mac & Cheese Gratin \$14

bacon, caramelized onion, aged cheddar

BBQ Glazed Short Rib of Beef \$18

JC'S FRIED CHICKEN \$18

3 pc honey butter fried chicken

1/2 HERB ROAST CHICKEN \$18

PAPPERDELLE PASTA \$20

roast squash & sage with brown butter, caramelized onions

RISOTTO \$18

grilled mushrooms, goat cheese, roasted red peppers

SIDES \$8

Roasted Root Vegetables

Herb Roasted Potatoes

Squash & Sage Quinoa Pilaf

Purple & White Cabbage Slaw

Choice of Side Salad

LARGE PIZZA

18" (8 slices per pizza or 16 skinny slices)

Margherita - \$30

red sauce, mozza, basil, garlic, evoo

Apple & Bacon - \$32

white sauce, mozza, smoked cheddar, caramelized onions, fried sage

Meat Mountain - \$32

red sauce, mozza, bacon, fennel sausage, pepperoni, roasted red peppers, hot pickled peppers

Bee Sting - \$32

red sauce, mozza, spicy njuda, basil, honey, lemon ricotta

The Vampire Slayer - \$32

white sauce, mozza, spicy salami, basil, honey, lemon ricotta

Lil' Stinker - \$32

white sauce, mozza, brie, lemon, garlic confit, arugula

Princess Pickle - \$32

white sauce, mozza, chicken, house pickles, dill, breadcrumbs, chili flakes, ranch

The Rob - \$32

white sauce, roasted mushrooms, scallions, garlic confit, goat cheese, caramelized onion

Wise Guy - \$32

red sauce, mozza, fennel sausage, roasted red peppers, red onions, chili flakes, garlic, basil

Montreal Pepperoni - \$32

red sauce, mozza, pepperoni, everything bagel spice crust, basil

I Don't Carrot All - \$32

carrot purée, roast carrot, mozza, za'atar, goat cheese, jalapeño pesto, red onion, kale

Butter Chicken - \$32

tandoori sauce, mozza, chicken, chilies, cilantro, coconut yogurt, red onion, lime

DIPS \$2.50

Truffle

Buttermilk Ranch

JC'S Hot Sauce

BBQ Sauce

Creamy Garlic

DESSERT

Freshly Baked Pie (serves 8) - \$22

seasonal fruit crumble, pecan, pumpkin, coconut cream, chocolate cream, lemon meringue

Dark Chocolate Hazelnut Cheesecake - \$47

chocolate cookie crust, dark chocolate ganache, candied hazelnuts

Pumpkin Bread Pudding - \$47

Chai crème anglaise, feuilletine

Assorted Cookies & Squares

25 Pieces - \$40, 35 Pieces - \$55, 45 Pieces - \$68

By the Piece - \$2

BEVERAGES

Juices orange, apple, cranberry - \$3

Bottled Water - \$2

San Pelligrino - \$3.50

Pepsi, Diet Pepsi, 7up, Gingerale - \$2

Old Thyme Gingerbeer - \$3

DETAILS

We require 48 hours notice for orders, and 72 hours for orders from our hot menu.

Changes and cancellations require 48 hours notice from your pick up or delivery time.

All prices include: disposable plates, napkins, biodegradable cutlery, disposable chaffers

Delivery Fee - \$30 for Hamilton/Guelph

A minimum order of \$250 (pre-tax) is required for delivery.

Guelph: 519-767-2999

Hamilton: 905-522-2999

To place your order for special event inquiries, please contact maria@breadbar.ca

GF = Gluten Free

VG = Vegetarian

V = Vegan