

EARTH TO TABLE

## BREAD BAR

good ingredients matter.



### PLATTERS

#### Antipasto GF, VG

*Grilled vegetables, marinated mozzarella, olives*

**Small (8-10ppl) - \$35**

**Medium (10-15ppl) - \$47**

**Large (15-25ppl) - \$60**

#### Fresh Bread & Dips VG

*An assortment of fresh baked breads*

*Served w/ dips: lemon ricotta, hummus & honey butter*

**Small (8-10ppl) - \$30**

**Medium (10-15ppl) - \$40**

**Large (15-25ppl) - \$50**

#### Market Crudité GF, VG

*A variety of seasonal vegetables served w/ green goddess dressing*

**Small (8-10ppl) - \$35**

**Medium (10-15ppl) - \$47**

**Large (15-25ppl) - \$60**

#### Artisanal Cheese & Cured Meats GF without bread

*W/ fresh bread, rice crackers & pickles*

**Small (8-10ppl) - \$60**

**Medium (10-15ppl) - \$80**

**Large (15-25ppl) - \$100**

#### Fresh Fruit GF

*seasonal offerings*

**Small (8-10ppl) - \$60**

**Medium (10-15ppl) - \$80**

**Large (15-25ppl) - \$100**

### BOWLS

#### Summer Buddha Bowl - \$25 per person

*Farro & herb salad, smashed avocado, cucumber, radish, honey pickled strawberry, carrot, hemp hearts, with choice of chicken, salmon, flank steak, or roast mushrooms*

### SALADS

**Small (8-10ppl) - \$30**

**Medium (10-15ppl) - \$39**

**Large (15-25ppl) - \$51**

#### Kale Caesar Salad

*Croutons, parm, bacon*

#### Watermelon & Feta Salad

*Arugula, watermelon, ginger, red onion, feta, mint*

#### Quinoa, Chickpea & Black Bean Salad VG, GF

*Feta, lemon, scallions*

#### Arugula & Fennel Salad VG, GF

*Arugula, shaved fennel, sunflower seeds, parm*

*Add salmon, chicken, flank steak, or roast mushrooms - \$9 per person*

### BOXED MEALS (10 person minimum)

#### Sandwich - \$21 per person

*Choice of sandwich with crudité, hummus, chocolate chip cookie, apple*

#### Personal Pizza - \$26 per person

*11" pizza, dip, side salad, chocolate chip cookie, apple*

#### Soup & Salad - \$19 per person

*Daily soup, side salad, slice of bread, chocolate chip cookie, apple*

#### Summer Buddha Bowl - \$27 per person

*Farro & herb salad, smashed avocado, cucumber, radish, honey pickled strawberry, carrot, hemp hearts, with choice of chicken, salmon, flank steak, or roast mushrooms*

COVID APPROVED

# CATERING

Summer 2021

[www.BreadBar.ca](http://www.BreadBar.ca)

### SOUPS \$9

*served with slice of buttered bread*

#### Cream of Mushroom & Truffle GF

*Tomato Fennel V, GF*

*Chilled Sweet Pea & Mint 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

### Flank Steak on a Bun

Arugula, roasted red pepper, jalapeño salsa verde, garlic aioli

### Caprese Sandwich

Fresh burrata, heirloom tomato, arugula, red onion, basil aioli

### Avocado Chicken Club

Roast chicken, bacon, smoked cheddar, smashed avocado, arugula, garlic aioli

### Roasted Mushroom & Goat Cheese

Roasted red pepper, jalapeño pesto, arugula

### Tuna Salad

Fennel, olive tapenade, arugula, aioli, lemon vinaigrette

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## HOT ITEMS

(4 person minimum)

### Mac & Cheese Gratin - \$14

Bacon, caramelized onion, aged cheddar

### Seared Salmon - \$18

Lime, caper aioli

### 1/2 Herb Roast Chicken - \$18

### Bucatini Pasta - \$20

Heirloom tomato, parm, basil, chili flakes, EVOO

### Summer Risotto - \$18

Jalapeño chimichurri, roast corn, marinated tomato, parm, cilantro shoots

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## SIDES \$8

Roasted Root Vegetables

Herb Roasted Potatoes

Mushroom Quinoa Pilaf

Choice of Side Salad

## STONE FIRE PIZZA

18" 11"

### Margherita

Red sauce, mozza, basil, garlic, EVOO

### Apple & Bacon

White sauce, mozza, apple, bacon, caramelized onions, smoked cheddar, thyme, crispy sage

### Meat Mountain

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

### Bee Sting

Red sauce, mozza, spicy salami, basil, honey, lemon ricotta, chili oil

### Cheese Louise

White sauce, mozza, brie, goat's cheese, truffle honey, chili, parsley

### Mexican Street Corn

White sauce, mozza, roast corn, jalapeño, feta, parm, lime aioli, smoked paprika, cilantro

### Jerk Chicken

EVOO, mozza, jerk chicken, red onion, chilies, grilled pineapple, garlic aioli, cilantro

### Millennial Falcon

Red sauce, mozza, marinated heirloom tomato, burrata, toasted fennel, basil shoots, EVOO

### El Diablo

White sauce, mozza, caramelized onion, chilies, marinara, basil, garlic, chili oil

\$30 / \$17

\$32 / \$18

\$32 / \$18

\$32 / \$18

\$32 / \$18

\$32 / \$18

\$32 / \$18

\$32 / \$18

\$32 / \$18

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## DIPS \$2.50

Truffle

Buttermilk Ranch

Marinara

Creamy Garlic

Chipotle Aioli

## DESSERT

### Toffee Peach Bread Pudding - \$6 per person

Salted caramel sauce, feuilletine

### Blueberry Cornmeal Upside Down Cake - \$10 per person

Blueberry-maple reduction

### Coconut Lemon Cheesecake - \$10 per person

Graham crust, lemon curd, toasted coconut

### Seasonal Fruit Pie - \$19 (serves 8)

### Really Really Fudgy Brownie - \$7 per person

Salted caramel sauce, toffee

### Assorted Cookies & Squares

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

By the Piece - \$2

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## BEVERAGES

Juices orange, apple, cranberry - \$3

Bottled Water - \$2

San Pelligrino - \$3.50

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

Old Thyme Gingerbeer - \$3

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## 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 or email [guelph@breadbar.ca](mailto:guelph@breadbar.ca)

Hamilton: 905-522-2999 or email [holly@breadbar.ca](mailto:holly@breadbar.ca)

GF = Gluten Free

VG = Vegetarian

V = Vegan