

EARTH TO TABLE

BREAD BAR

good ingredients matter.



CATERING

Autumn/Winter 2021

www.BreadBar.ca

PLATTERS

Antipasto GF, VG

Grilled vegetables, marinated mozzarella, olives

Small (8-10 ppl) - \$40

Medium (10-15 ppl) - \$52

Large (15-25 ppl) - \$65

Fresh Bread & Dips VG

An assortment of fresh baked breads

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

Small (8-10 ppl) - \$35

Medium (10-15 ppl) - \$45

Large (15-25 ppl) - \$55

Market Crudité GF, VG

A variety of seasonal vegetables served w/ green goddess dressing

Small (8-10 ppl) - \$40

Medium (10-15 ppl) - \$52

Large (15-25 ppl) - \$65

Artisanal Cheese & Cured Meats GF without bread

W/ fresh bread, rice crackers & pickles

Small (8-10 ppl) - \$65

Medium (10-15 ppl) - \$90

Large (15-25 ppl) - \$110

Fresh Fruit GF

seasonal offerings

Small (8-10 ppl) - \$60

Medium (10-15 ppl) - \$80

Large (15-25 ppl) - \$100

BOWLS

Buddha Bowl - \$25 per person

Watercress, edamame, winter radish, bang-bang cauliflower & broccoli, sweet potato, pickled red onion, hemp seed, with choice of chicken, salmon, short rib, or fried tempeh

Mediterranean Bowl - \$26 per person

Du Puy lentil, harissa-roasted root veg, maple & tahini chickpea, charred onion, grilled haloumi, toasted almonds, with choice of chicken, salmon, short rib, or fried tempeh

SALADS

Small (8-10 ppl) - \$35

Medium (10-15 ppl) - \$45

Large (15-25 ppl) - \$55

Kale Caesar Salad

Croutons, parm, bacon

Roast Beet and Carrot Salad

Watercress, roasted beet, carrot, orange, winter radish, goat's cheese, spiced pepitas, buttermilk dressing

Quinoa, Chickpea & Black Bean Salad VG, GF

Feta, lemon, scallions

Arugula & Fennel Salad VG, GF

Arugula, shaved fennel, sunflower seeds, parm

Add Fried Tempeh 9

Add Chicken 9

Add Short Rib 10

Add Salmon 10

BOXED MEALS (10 person minimum)

Sandwich - \$23 per person

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

Soup & Salad - \$21 per person

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

COVID APPROVED

SOUPS \$9 (10 person minimum)

served with slice of buttered bread

Cream of Mushroom & Truffle GF

Tomato Fennel V, GF

Spiced Sweet Potato

Chef's Choice

SANDWICHES

\$12 per person (GF bread available upon request)
Platter includes a variety of these veggie and non veggie sandwiches, but feel free to make your own selections.
Add kettle cooked chips for \$2 per person

Short Rib on a Bun

Braised short rib, crispy onion, pickled carrot, cilantro, smoked chili aioli

Turkey & Brie Sandwich

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

Roast Mushroom Sandwich

Roast mushrooms & red pepper, fontina, watercress, garlic aioli

Chicken Bacon Club Sandwich

Chicken, bacon, cheddar, arugula, garlic aioli

Tuna Salad

Fennel, olive tapenade, arugula, aioli, lemon vinaigrette

HOT ITEMS

(4 person minimum)

Mac & Cheese Gratin - \$15

Bacon, caramelized onion, aged cheddar

Seared Salmon - \$18

Lemon, caper aioli

1/2 Herb Roast Chicken - \$20

Baked Rigatoni - \$22

Roast squash, tomato, brown butter, sage, mozza, parm, toasted hazelnuts, with choice of short rib or mushroom

Autumn Risotto - \$20

Cauliflower & almond purée, roast cauliflower, pickled cauliflower, toasted almonds, curry oil

SIDES \$8

Roasted Root Vegetables

Herb Roasted Potatoes

Mushroom Quinoa Pilaf

Choice of Side Salad

STONE FIRE PIZZA

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

Sammy C

Red sauce, mozza, chicken, bacon, goat's cheese, jalapeño

Jerk Chicken

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

Levantine

Baba ganoush base, cherry tomato, roast garlic, red onion, kale, basil pesto, maldon salt

El Diablo

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

DIPS \$2.50

Truffle

Buttermilk Ranch

Marinara

Creamy Garlic

Smoked Chili Aioli

Roast Carrot & Honey

18" 11"

\$31 / \$16

\$33 / \$17

\$33 / \$17

\$33 / \$17

\$33 / \$17

\$33 / \$17

\$33 / \$17

\$33 / \$17

\$33 / \$17

DESSERT

Caramel Apple Bread Pudding - \$6 per person

Salted caramel sauce

Pumpkin Cheesecake - \$10 per person

Ginger snap crust, pumpkin crème anglaise, candied ginger

Double Chocolate Pear Cake - \$10 per person

Chocolate ganache

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

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 \$300 (pre-tax) is required for delivery.

Guelph: email guelph@breadbar.ca

Hamilton: 905-522-2999 or email holly@breadbar.ca

GF = Gluten Free

VG = Vegetarian

V = Vegan