

EARTH TO TABLE

## BREAD BAR

good ingredients matter.



# CATERING

Spring 2022

www.breadbar.ca

## PLATTERS

### Antipasto GF, VG

*Roasted vegetables, marinated mozzarella, olives*

**Small (8-10ppl) - \$40**

**Medium (10-15ppl) - \$52**

**Large (15-25ppl) - \$65**

### Fresh Bread & Dips VG

*An assortment of fresh baked breads*

*Served with dips: lemon ricotta, hummus and honey butter*

**Small (8-10ppl) - \$38**

**Medium (10-15ppl) - \$48**

**Large (15-25ppl) - \$58**

### Market Crudit  GF, VG

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

**Small (8-10ppl) - \$40**

**Medium (10-15ppl) - \$52**

**Large (15-25ppl) - \$65**

### Artisanal Cheese & Cured Meats GF without bread

*With fresh bread, rice crackers & pickles*

**Small (8-10ppl) - \$65**

**Medium (10-15ppl) - \$90**

**Large (15-25ppl) - \$110**

### Fresh Fruit GF

*seasonal offerings*

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

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

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

## BOWLS

### Buddha Bowl - \$26 per person V, GF

*Farm greens, minted millet & peas, tamari mushroom, pickled red onion, sesame slaw, cilantro, chili lime rice cracker, with choice of chicken, salmon, flank steak, or fried tempeh*

### Mediterranean Bowl - \$27 per person GF

*Farm greens, fattoush, muhammara, halloumi, toasted walnut, pickled cauliflower, crispy chickpea, with choice of chicken, salmon, flank steak, or fried tempeh*

## SALADS

**Small (8-10ppl) - \$31**

**Medium (10-15ppl) - \$55**

**Large (15-25ppl) - \$76**

### Kale Caesar Salad

*Baby kale, croutons, parm, bacon, caesar dressing*

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

*Arugula, feta, lemon, roast jalape o pesto, scallions, crispy quinoa, vinaigrette dressing*

### Arugula & Fennel Salad VG, GF

*Arugula, shaved fennel, sunflower seeds, parm, lemon, vinaigrette dressing*

### Spring Salad

*Bibb lettuce, farm greens, snap pea, asparagus, pickled red onion, radish, chive, goat's cheese, green goddess dressing*

Add Maple & Chili Fried Tempeh 9

Add Chicken 10

Add Flank Steak 12

Add Salmon 12

## BOXED MEALS (10 person minimum)

### Sandwich - \$23 per person

*Choice of any of our catering sandwiches with crudit , hummus, chocolate chip cookie, apple*

### Soup & Salad - \$21 per person

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

## 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

**\$12.5 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

### Spiced Chicken Sandwich

Grilled chicken, apple & fennel slaw, pickled red onion, jalapeño honey butter on a potato roll

### Steak on a Bun

Grilled flank steak, brie, caramelized onion, arugula, chimichurri

### Chicken Bacon Club Sandwich

Chicken, bacon, cheddar, arugula, garlic aioli

### Salmon Salad Sandwich

Atlantic salmon, preserved lemon aioli, red onion, scallion

### Artichoke & Red Pepper Sandwich

Charred artichoke, roasted red pepper, spinach, garlic aioli, parm crisp

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## HOT ITEMS

(4 person minimum)

### Mac & Cheese Gratin - \$15

Bacon, caramelized onion, aged cheddar

### Seared Salmon - \$20

Lemon, caper aioli

### 1/2 Herb Roast Chicken - \$23

### Cavatelli - \$18

Fresh cavatelli, zucchini, garlic, parm, mint & basil pesto, lemon zest

### Spring Risotto - \$20

Snap pea, asparagus, leek, toasted walnut, parm, tarragon vinaigrette

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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

### Spring Chicken

Pesto, mozza, chicken, asparagus, roast garlic, ricotta, lemon zest

### Green Machine V

Chimichurri, roast garlic, zucchini, pickled jalapeno, fresh arugula, lemon zest

### Montreal Canadian

Red sauce, mozza, pepperoni, bacon, mushroom, honey oil, bagel crust

### Artichoke & Spinach

White sauce, mozza, artichoke, spinach, house gardineira, tomato, black olive, chilis, parm

Spice up your crust!

Add house-made everything bagel spice to any pizza for \$2

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## DIPS \$2.50

Truffle Aioli

Buttermilk Ranch

Spicy Marinara

Creamy Garlic Aioli

Charred Leek

Green Goddess

## DESSERT

### Maple Walnut Bread Pudding - \$7 per person

Candied walnuts, maple sugar

### Strawberry Rhubarb Cheesecake - \$11 per person

Strawberry & rhubarb compote, graham crumb, white chocolate

### Dark Chocolate Raspberry Cake - \$11 per person

Raspberry ganache

### Seasonal Pie - \$22 (serves 8)

### Really Really Fudgy Brownie - \$7.5 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 - \$3.25

Bottled Water - \$2.25

San Pelligrino - \$3.75

Pepsi, Diet Pepsi, Sprite, Gingerale, Root Beer - \$2.25

Old Thyme Gingerbeer - \$3.25

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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

Delivery Fee - \$30 for Hamilton/Guelph

A minimum order of \$300 (pre-tax) is required for delivery.

Guelph: 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