

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

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

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

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

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

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

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

GF = Gluten Free

VG = Vegetarian

V = Vegan