

STONE FIRE PIZZA

18" 11"

Margherita

Red sauce, mozza, basil, garlic, EVOO

\$34 / \$17

Apple & Bacon

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

\$35 / \$18

Meat Mountain

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

\$35 / \$18

Bee Sting

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

\$35 / \$18

Cheese Louise

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

\$35 / \$18

Pesto Chicken

Pesto, mozza, chicken, goat's cheese, cherry tomato, corn, shallots, parm

\$35 / \$18

Hummus & Veg V

Hummus, grilled eggplant, summer squash, red onion, tomato, roasted red pepper, EVOO, basil

\$35 / \$18

Sweet Heat

Red sauce, mozza, pineapple, bacon, hot pepper, feta

\$35 / \$18

Rick & Morty

White sauce, mozza, minced garlic, mortadella, lemon ricotta, chili, fresh arugula, pisatchio aioli

\$35 / \$18

Millennial Falcon

Red sauce, mozza, buffalo mozzarella, cherry tomato, fennel seed, basil

\$35 / \$18

Spice up your crust!

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

DIPS \$2.50

Creamy Garlic Aioli

Chili Honey

Spicy Marinara

Truffle Aioli

Buttermilk Ranch

DESSERT

Blackberry Lime Bread Pudding - \$7 per person

Blackberry ganache, vanilla ice cream

Peaches & Cream Cheesecake - \$11 per person

Roasted peach compote, pretzel crust, white chocolate curls

Cherry Almond Upside Down Cake - \$11 per person

Honeyed almonds, coconut whipped cream

Seasonal Pie - \$22 (serves 8)

Really Really Fudgy Brownie - \$7.5 per person

Honeyed almonds, coconut whipped cream

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 james@breadbar.ca

GF = Gluten Free

VG = Vegetarian

V = Vegan



EARTH TO TABLE

BREAD BAR

good ingredients matter.

CATERING

Summer 2022

www.breadbar.ca

PLATTERS

Antipasto GF, VG

Roasted 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 with dips: lemon ricotta, hummus and honey butter

Small (8-10 ppl) - \$38

Medium (10-15 ppl) - \$48

Large (15-25 ppl) - \$58

Market Crudit  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

With 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 - \$27 per person V, GF

Farm greens, strawberry, crushed avocado, cucumber, grilled zucchini, millet, hempseed, crispy taro root, cilantro-tahini dressing, with choice of chicken, salmon, flank steak, or fried tempeh

SALADS

Small (8-10 ppl) - \$31

Medium (10-15 ppl) - \$55

Large (15-25 ppl) - \$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

Summer Salad

Arugula, compressed watermelon, cucumber, pickled red onion, feta, candied pecan

Add Maple & Chili Fried Tempeh 9

Add Flank Steak 12

Add Chicken 10

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 per flavour)

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

Avocado Chicken Sandwich

Grilled chicken, bacon, smashed avocado, aged cheddar, arugula, garlic aioli

Egg Salad Sandwich

House egg salad, tomato, scallion, bibb lettuce

Bread Bar Deli Sandwich

Roast turkey, mortadella, spicy salami, provolone, spicy bodega slaw, garlic aioli

Salmon Salad Sandwich

Atlantic salmon, preserved lemon aioli, red onion, scallion

Caprese Sandwich

Buffalo mozzarella, heirloom tomato, arugula, garlic aioli, basil pesto

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

Bucatini - \$18

Confit tomato, grilled eggplant, garlic, basil, citrus breadcrumb, parm

SIDES \$8

Roasted Root Vegetables

Herb Roasted Potatoes

Mushroom Quinoa Pilaf

Choice of Side Salad