

STONE FIRE PIZZA 18" 11"

MV Pizza \$35 / \$18

Seasonal inspiration. \$1 from each purchase goes to our monthly MVP employees

Margherita \$34 / \$17

Red sauce, mozza, basil, garlic, EVOO

Classic Pepperoni \$34 / \$17

Red sauce, mozza, pepperoni, dried basil

Apple & Bacon \$35 / \$18

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

Meat Mountain \$35 / \$18

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

Bee Sting \$35 / \$18

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

Something Chicken \$35 / \$18

White sauce, mozza, chicken, roasted mushrooms, roasted garlic, parm, chili

Rick & Morty \$35 / \$18

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

Bianca \$35 / \$18

White sauce, mozza, gruyere, potato, garlic, rosemary, EVOO

Mean Bean V \$35 / \$18

White bean purée, red onion, sweet potato, kale, crispy sage, chili flake, maple tahini sauce

Mushroom & Scallion \$35 / \$18

Red sauce, mozza, roast mushroom, garlic, scallion

Spice up your crust!

Add house-made everything bagel spice to any pizza for \$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 of up to 30 ppl, and 72 hours for orders over 30 ppl.

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 - Locke St: email locke@breadbar.ca
or call 905-522-2999 x 1

Hamilton - James St: email james@breadbar.ca
or call 905-522-2999 x 2

GF = Gluten Free

VG = Vegetarian

V = Vegan



EARTH TO TABLE
BREAD BAR
good ingredients matter.

CATERING

Fall/Winter 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

DIPS \$2.50

Creamy Garlic Aioli

Chili Honey

Spicy Marinara

Truffle Aioli

Buttermilk Ranch

Pistachio Aioli

SALADS

Small (8-10ppl) - \$31

Medium (10-15ppl) - \$55

Large (15-25ppl) - \$76

Quinoa, Chickpea & Black Bean Salad VG, GF

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

Arugula & Fennel Salad VG, GF

Arugula, shaved fennel, sunflower seeds, parm, lemon, buttermilk dressing

Beet Salad

Heirloom beets, apple, watercress, cashew goat's cream, super seed brittle

Kale Caesar Salad

Baby kale, house croutons, parm, bacon

Add Maple & Chili Fried Tempeh 9

Add Short Rib 12

Add Chicken 10

Add Salmon 12

BOXED MEALS (10 person minimum)

Sandwich - \$25 per person

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

Soup & Salad - \$22 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

Turkey & Brie Sandwich

Roast turkey, house-smoked bacon, brie, apple chutney, arugula, garlic aioli

Hummus Sandwich

Hummus, fresh apple, caramelized onion

Muffuletta Sandwich

Genoa salami, aged coppa, mortadella, ham, provolone, olive & red pepper spread, shaved cabbage, oregano vinaigrette

Salmon Salad Sandwich

Atlantic salmon, preserved lemon aioli, red onion, scallion

Egg Salad Sandwich

House egg salad, scallion, bibb lettuce, pickled mustard seed

DESSERT

Spiced Bread Pudding - \$7 per person

Pumpkin ganache, crispy cr pe crumble, vanilla ice cream

Cappuccino Cheesecake - \$11 per person

Caramelized cinnamon ganache, graham crust, white chocolate curls

Lemon Olive Oil Cake - \$11 per person

Stewed apricots, oat crumble, 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