

STONE BAKED PIZZA

LRG SML

Margherita

Red sauce, mozza, basil, garlic, EVOO

\$35 / \$18

Classic Pepperoni P

Red sauce, mozza, pepperoni, dried basil

\$35 / \$18

Apple & Bacon P

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

\$36 / \$19

Meat Mountain P

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

\$37 / \$20

Bee Sting P

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

\$36 / \$19

Seoul Food P

Gochujang marinara, Korean braised pork belly, Napa cabbage, scallions, crispy fried onion, garlic sesame crust

\$36 / \$19

Pesto Chicken

Pesto base, mozza, chicken, roast asparagus, garlic, parm, chili

\$36 / \$19

Hogs & Kisses P

Red sauce, mozza, bacon, pepperoni, roast garlic, honey, parm

\$37 / \$20

Summerthyme V

Sundried tomato pesto, summer squash, heirloom tomato, red onion, fresh arugula, pistachio and thyme vinaigrette

\$35 / \$18

Spice up your crust!

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

DIPS \$2.50

Creamy Garlic Aioli
Hot Honey

Truffle Aioli
Spicy Marinara

BEVERAGES

Juices orange, apple, cranberry - \$3.25

Bottled Water - \$2.5

Sparkling Water - \$3.75

Pop - \$3

DETAILS

For hot entrées, inquire within restaurant.

We require 48 hours notice for orders of up to 30 ppl, and 72 hours for orders over 30 ppl.

Cancellations require 48 hours notice from your pickup or delivery time or a 20% deposit will be charged.

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

Pickup available after 9:30am

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

P = Contains Pork



EARTH TO TABLE
BREAD BAR
good ingredients matter.

CATERING

Spring & Summer 2023

www.breadbar.ca

PLATTERS

Antipasto GF, VG

Roasted vegetables, marinated mozzarella, olives

Small (8-10ppl) - \$43

Medium (10-15ppl) - \$54

Large (15-25ppl) - \$68

Fresh Bread & Dips VG

An assortment of fresh baked breads

Served with dips: lemon ricotta, hummus and honey butter

Small (8-10ppl) - \$40

Medium (10-15ppl) - \$52

Large (15-25ppl) - \$65

Market Crudité VG, GF

A variety of seasonal vegetables served w/ green goddess dressing

Small (8-10ppl) - \$43

Medium (10-15ppl) - \$54

Large (15-25ppl) - \$68

Charcuterie Platter GF without bread

With fresh bread, rice crackers & pickles

Small (8-10ppl) - \$68

Medium (10-15ppl) - \$94

Large (15-25ppl) - \$115

Fresh Fruit VG, GF

Seasonal offerings

Small (8-10ppl) - \$64

Medium (10-15ppl) - \$85

Large (15-25ppl) - \$106

Breakfast Pastry Platter

Selection of mini apple cider muffins, mini seasonal scones, mini power cookies, and mini seasonal breakfast loaf

Small (8-10ppl) - \$36

Medium (10-15ppl) - \$49

Large (15-25ppl) - \$74

Upgrade Your Breakfast Platter - \$3 per pc

Choice of butter croissants, chocolate croissants, and monkey bread

Classic Parfait - \$10 per pc

House-made granola, plain yogurt, berry compote

BREAKFAST SANDWICHES

Available between 9:00am - 11:00am

Classic Sandwich - \$10 per pc

Egg, cheese, choice of ham or bacon, creamy garlic

Vegetarian Sandwich - \$10 per pc

Egg, mushroom, kale, creamy garlic

SALADS

Small (8-10ppl) - \$37

Medium (10-15ppl) - \$64

Large (15-25ppl) - \$87

Arugula & Fennel Salad VG, GF

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

Farm Salad VG

Greens, tomato, red onion, avocado, cucumber, feta, green tahini vinaigrette, basil, mint

Kale Caesar Salad P

Baby kale, house croutons, parm, bacon

BOXED MEALS

Sandwich - \$26 per person

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

Soup & Salad - \$23 per person

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

SOUPS & SANDWICHES

\$13 per person

Platter includes a variety of these vegetarian and non-vegetarian sandwiches, but feel free to make your own selections.

GF bread available for an additional \$1.5 per person

Add kettle cooked chips for \$2 per person

Avocado Chicken Club

Chicken, bacon, cheddar, smashed avocado, garlic aioli, arugula

Cubano Sandwich

Smoked pork shoulder, ham, yellow mustard, pickle, provolone, Vienna loaf

Salmon Salad Sandwich

Atlantic salmon, preserved lemon aioli, red onion, scallion

Pulled Mushroom Sandwich VG

BBQ pulled mushrooms, spicy slaw, crispy onion, smoked cheddar, Vienna loaf

Hummus Sandwich V

Hummus, fresh apple, arugula, caramelized onion

Daily Soup - \$10 per person

With slice of fresh bread and butter

DESSERTS

Bread Pudding

With seasonal toppings

12 pc pan - \$40

24 pc pan - \$75

Cheesecake - \$80 (serves 16)

With seasonal toppings

Feature Cake

With seasonal toppings

10 pc pan - \$50

Seasonal Crumble Top Pie - \$22 (serves 8)

Upgrade to Specialty Pie - \$3

Assorted Cookies & Squares

25 pcs - \$40

35 pcs - \$55

45 pcs - \$72

By the pc - \$2