



Drop Catering Requests:

[joanne@loafe.ca](mailto:joanne@loafe.ca)

[catering@loafe.ca](mailto:catering@loafe.ca)

## MINIMUMS

*Please note for all orders outside of Robert H Lee Alumni Centre, we require a minimum order of \$250 before tax + gratuity.*

## PICK UP DISCOUNT

*Save 5% (pre-tax) if you pick up the items yourself either from Koerner's Pub or Loafe Cafe.*

## ORDERING DEADLINES

*All orders must be finalised 3 business days before the event with a 12 noon cut off. So for an order for Wednesday, it must be finalised by noon on Friday. Orders out of this time frame cannot be guaranteed.*

*We ask for orders with more than 70 people to please provide one week notice.*

## CANCELLATIONS

*Cancellations will be free of charge if it is more than one week from the event. After this we may charge for any special products/items we may have had to order in.*

## INVOICING

*We invoice after the event has taken place., and should be paid in full within 30 days of the event. Invoices can be paid via cheque, over the phone with a credit card (3% surcharge). In person with debit/ cash. Or online using EFT.*

## ALLERGENS

*Please let us know if there are any allergies/dietary requirements in the group and we will be happy to work with you to find options. We do use nuts in the kitchen so we cannot guarantee there will not be any trace elements.*

## BREAKFAST

*Minimum Order 1 Dozen Of Each Type*

*Vegan Or Gluten Free (GF) Requests Will Be An Additional Charge Of \$2*

Assorted Pastries	\$4.75
Assorted Homemade Breakfast Bread	\$4.75
Assorted Homemade Muffins	\$4.75
Assorted Homemade Cookies	\$3.00
Hand Fruit	\$3.00
Rice Krispie Square	\$3.50
Granola Bars & Protein Bars	\$3.00
Chia Pudding (Vegan & GF)	\$7.50
Yogurt Parfait	\$6.00
Crudite Cups (Vegan & GF)	\$5.00
Hard Bite Chips	\$3.50
Hard Boiled Free Range Eggs	\$3.00

## MORNING BEVERAGES

Freshly Brewed Pallet Coffee (25 cups)	\$70.00
Selection of Organic Teas (per cup)	\$2.75
Flow Alkaline Water	\$3.50
Fruit Juice	\$4.00

SANDWICHES \$12.00

*Minimum Order 6 Of Each Variety*

*+\$2 For Individually Packaged*

*+\$2 For Vegan/GF Upgrade*

ADD HERITAGE GREEN SALAD (Vegan & GF) +\$3

ADD A COOKIE +\$3

*\*Vegan or GF cookie alternative will be an additional charge of \$2*

Turkey & Cranberry

*Turkey, Cranberry Aioli, Greens, Sourdough, Swiss*

Roast Beef

*Roast Beef, Ciabatta, Horseradish Aioli, Pickled Onions, Greens, Swiss*

Ham and Swiss

*Black Forest Ham, Honey Dijon Aioli, Swiss Cheese, Peasant Flax Bread, Greens*

Turkey BLT

*Turkey, Bacon, Greens, Tomato, Honey Dijon Aioli, Sourdough*

Falafel Wrap

*Falafel, Cucumber, Tomato, Hummus, Tahini Sauce, Pickled Onion, Wrap*

Egg Salad

*Free-Range Eggs, Dijoinaise, Pea Tip, Cucumber, Onion*

Kale Chicken Caesar Wrap

*Oven Roasted Chicken, Garlic Caesar with Anchovies, Parmesan, Kale, Lemon*

## POWER BOWLS

\$15.00

*Minimum 6 Of Each Type*

### FALAFEL BOWL

*Falafel, Kale, Tahini Dressing, Farro, Garlic Hummus, Cucumbers, Tomato, Pickled Onion (Vegan and GF)*

### VEGAN SUSHI BOWL

*Edamame, Roasted Yam, Sushi Rice, Sweet Ginger Miso Dressing, Nori, Pickled Carrot (Vegan and GF)*

### ADD ONS:

*Minimum Order 6 Of Each*

Chicken Breast

\$4.00

Free Range Egg

\$3.00

Avocado

\$3.00

## SALADS

Full \$10.00

*Minimum 6 Of Each Type*

Side \$7.50

### Heritage Greens

*Artisan Greens Mix, Cucumber, Cherry Tomatoes, Cranberries, Honey Balsamic Vinaigrette, Candied Pumpkin Seeds*

### Pickled Beet and Goat

*House-Pickled Beets, Arugula, Wild Greens, Goat Cheese, Candied Pumpkin Seeds, Orange Tarragon Vinaigrette*

### Curried Chickpea

*Chickpeas, Curried Yogurt Dressing, Cucumbers, Peppers, Pickled Carrots, Wild Greens Mix*

### Israeli Cous Cous

*Balsamic Sultanas, Cherry Tomatoes, Israeli Cous Cous, Olive Oil, Citrus*

### Greek Salad

*Tomatoes, Cucumbers, Peppers, Onions, Olives, Feta, Olive Oil, Red Wine Vinaigrette, Oregano*

### Kale Caesar Salad

*Kale, Brioche Croutons, Garlic Caesar Dressing, Parmesan, Black Pepper*

## SHARING PLATES

### PLATTERS

Small (25 bites)/ Medium (50 bites)/ Large (75 Bites)

Artisan Charcuterie Board with Accoutrements	\$120/\$180/\$235
Artisan Cheese Selection with Accoutrements	\$120/\$180/\$235
Vegetable Crudite Board with Green Goddess Dip* <i>*Hummus is available as a vegan substitute</i>	\$75/\$100/\$135
Seasonal Fruit Platter	\$75/\$110/\$150

### PREMIUM PLATTERS

One Size Only (50 Bites)

Smoked Salmon, Mini Bagels, Pickled Onions, Cream Cheese	\$200
Mediterranean Roast Vegetable Board	\$150
Chef's Selection: Charcuterie, Fine Cheeses, Pickles, Olives, Bread	\$250

### DIPS & SPREADS

\$60

*Comes With Pita, Tortilla Chip, or Crostini (25 Bites per Dip)*

Beet and Goat Cheese  
*Pickled Beets, Creamy Goat Cheese and Black Pepper*

Green Goddess  
*Tarragon, Dill, Basil, Garlic, Citrus and Creme Fraiche*

Pico De Gallo  
*Hand-cut Tomato Salsa, Cilantro and Lime*

Roasted Garlic Hummus  
*Confit Garlic, Olive Oil, Tahini and Chickpeas*

## DESSERT PLATTERS & SWEET BITES

*Minimum Order 1 Dozen*

Bite Size \$3.00

Full Size \$4.75

Cookies

Fudgy Brownies (*GF*)

Cheesecake Squares

Lemon Squares

Salted Chocolate Tart (*Vegan & GF*)

Cream Filled Mini Beignets

\$3.00

Chocolate Mousse Shots (*GF*)

\$4.50

## AFTERNOON TEA

*Ordered By The Dozen*

### FINGER SANDWICHES

\$36/dozen

*Smoked Salmon and Cream Cheese*

*Ham and Cheese*

*Cucumber and Cream Cheese*

*Egg Salad and Pea Tip*

### MINI SCONES WITH FRUIT JAM & WHIPPED BUTTER

\$48/dozen

## DRINKS

Freshly Brewed Pallet Coffee (25 cups)	\$70.00
Selection of Organic Teas (per cup)	\$2.75
Flow Alkaline Water	\$3.50
Soda	\$3.00
33 Acres Sparkling Water	\$4.00
San Pellegrino Aranciata or Limonata	\$4.00
Fruit Juices	\$4.00