

## **CAFE MARIE CATERING**

**Charcuterie** - sourced from Run Way pub and grocery, selection of 3 Ratinaud meats and 3 Canadian cheeses, Hopeful Homestead jam (Food Hub), dried fruits, fermented honey, and 3 crackers

Serves 12 \$75    serves 24 \$125    serves 36 \$175

**Crudité** - fresh vegetables, pickled beet hummus (vegan/gluten free)

Serves 12 \$40    serves 24 \$65    serves 36 \$100

**Cheese board** - selection of 3 cheeses and 3 crackers, jam, dried fruit, fermented honey

Serves 12 \$65    serves 24 \$115    serves 36 \$175

**Bread and butter** - choice of fresh whole grain bread/focaccia/bannock with whipped butter

Serves 12 \$25    serves 24 \$45    serves 36 \$65

**Soup of the day** - catering follows cafe soup rotation, can guarantee vegan/gluten free if requested, otherwise catering gets the weekly soup from the cafe

Serves 12    serves 24    serves 36

**Pizza** - whole pies (8 slices) vegetarian; BBQ chicken; pierogi (mushroom or bacon); chicken souvlaki; vegan; meat lovers

Each \$25

**Fresh fruit tray** - sliced fruit, served with Tajin on the table for a spicy option

Serves 12 \$30    serves 24 \$55    serves 36 \$85

**Chia parfait** - individual chia pudding and granola parfaits (vegan/gluten free)

Each \$8

**Scones with butter** - cheddar and chive scones OR cranberry orange scones served with whipped butter (minimum 12 per)

Serves 12 \$40    serves 24 \$75    serves 36 \$115

**Assorted cookies** - chocolate chip, matcha white chocolate, cosmic, lemon crinkle, buckwheat

serves 12 \$25    serves 24 \$45    serves 36 \$65

**Assorted Vegan and gluten free cookies** - lemon crinkle, buckwheat, cosmic

serves 12 \$25    serves 24 \$45    serves 36 \$65

**Assorted baked goods** - rosemary loaf, scone, cinnamon roll, oatcake

serves 12 \$40    serves 24 \$75    serves 36 \$115

**Hydration station** - 1 x urn coffee, 1 x urn tea, 1 x urn hot water + herbal tea bags, milk, cream, stir sticks, sugars

Serves 10 \$45

**additional urns \$25**

**Additional charges** - to go containers

Notes:

1. Charcuterie and cheese board will be served by weight, 2 oz cheese per person, 3 oz meat.
2. Everything will have a label, sweets, cheeses, soup, baked goods etc
3. Bread and butter will be made day of (bread needs 24 hours to ferment in advance of baking)
4. Baked goods will be prepared by catering coordinator whenever possible