

MORNING BREAK

French Croissant - \$3.50 each

Chocolate Croissant - \$3.75 each

Muffins - \$2.75 each

may include Apple Cider, Blueberry Crumble, Raspberry Crumble

Our Famous Scone - \$3 each

Monkey Bread - \$3 each

Breakfast Loaves - \$2.50 per piece

Yogurt with House-made Granola - \$4 per person

Fresh Fruit Platter *GF*

Small (8-10ppl) - \$45

Medium (10-15ppl) - \$65

Large (15-25ppl) - \$80

SALADS

Small (8-10ppl) - \$27

Medium (10-15ppl) - \$37

Large (15-25ppl) - \$47

Kale Caesar Salad

croutons, parm, bacon

Quinoa, Chickpea & Black Bean Salad *GF*

feta, lemon, roasted jalapeño, scallions

Squash & Apple Salad *GF*

baby kale, spiced apple, white cheddar, crispy quinoa

Arugula Fennel Salad *GF*

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

Heirloom Beet Salad *GF*

watercress, feta, toasted pumpkin seeds

SANDWICHES

\$11 per person (\$12 for *GF* bread)

Platter includes a variety of these meat & vegetarian sandwiches. Add kettle cooked potato chips for \$1.50 per person

Oven Roast Chicken

squash, sage butter, umami mushrooms, brie, pickled red onion

Curried Chicken Salad

apple, currants, pickled carrots

Tuna Salad

lemon, red onion, gherkins

Smoked Beet Rueben

beets, mustard aioli, pickles, cabbage, aged cheddar, arugula

Roasted Seasonal Vegetables

goat cheese, lemon & chive aioli

Hummus & Apple

caramelized onion, arugula

Muffuletta

genoa salami, coppa, prosciutto, swiss cheese, pickled onion, tapenade

LUNCH

Soup - \$8 *GF* (8 person minimum)

butternut squash OR soup of the day

Soup & Sandwich Combo - \$16

choice of soup & sandwich

Salad & Sandwich Combo - \$16

choice of salad & sandwich

Soup & Salad Combo - \$16

choice of soup & salad

Falafel Bowl - \$19

za'atar, romaine, mint, hummus, yogurt, pickled onion, pomegranate, preserved lemon

HOT LUNCH OR DINNER OPTIONS

Prices per person based on 8 person minimum.

Roasted Broccoli & Lemon Risotto - \$22 *GF*

brown butter, parmesan

· garlic bread

· choice of any salad

· seasonal fruit crumble pie OR assorted cookies & squares

Roast Local Chicken - \$23 *GF*

rubbed with fennel, chilies, lemon

· garlic roasted potatoes OR roasted broccoli & lemon risotto

· choice of any salad

· seasonal fruit crumble pie OR assorted cookies & squares

Braised Lamb Shank - \$26 *GF*

mint glaze

· garlic roasted potatoes OR roasted broccoli & lemon risotto

· choice of any salad

· seasonal fruit crumble pie OR assorted cookies & squares

Braised Boneless Beef Short Rib - \$25 *GF*

chimichurri

· garlic roasted potatoes OR roasted broccoli & lemon risotto

· choice of any salad

· seasonal fruit crumble pie OR assorted cookies & squares

Baked Penne Pasta - \$18

olive oil, butternut squash, kale, roasted garlic

· garlic bread

· choice of any salad

· seasonal fruit crumble pie OR assorted cookies & squares'

Roasted Salmon - \$25

lemon preserves aioli

· garlic roasted potatoes OR harissa braised lentils

· choice of any salad

· seasonal fruit crumble pie OR assorted cookies & squares

Mac & Cheese Gratin - \$19

bacon, caramelized onion, aged cheddar

· garlic bread

· choice of any salad

· seasonal fruit crumble pie OR assorted cookies & squares'

PLATTERS

Antipasto *GF*

Grilled seasonal vegetables including; red peppers, onions, zucchini, eggplant & mushrooms, seasoned w/ olive oil & balsamic vinegar.

Small (8-10ppl) - \$45

Medium (10-15ppl) - \$62

Large (15-25ppl) - \$80

Fresh Bread & Dips

An assortment of fresh baked breads

served w/ dips: lemon ricotta, hummus & butter.

Small (8-10ppl) - \$25

Medium (10-15ppl) - \$35

Large (15-25ppl) - \$45

Market Crudite *GF*

A variety of seasonal vegetables served w/ ranch dip.

Small (8-10ppl) - \$30

Medium (10-15ppl) - \$42

Large (15-25ppl) - \$55

Artisanal Cheese & Cured Meats *GF*

w/ fresh bread, rice crackers & pickles.

Small (8-10ppl) - \$55

Medium (10-15ppl) - \$75

Large (15-25ppl) - \$95

Fresh Fruit *GF*

Seasonal offerings.

Small (8-10ppl) - \$45

Medium (10-15ppl) - \$65

Large (15-25ppl) - \$80

Crispy Brussels Sprouts - \$3 per person

w/ lemon & thyme

HORS D'OEUVRES

\$24-\$36 per dozen

Inquire about options.

SWEETS

Assorted Cookies & Squares

25 Pieces - \$37

35 Pieces - \$52

45 Pieces - \$67

By the Piece - \$2

LARGE PIZZA 18" (8 slices per pizza)

We ♥ Rob - \$30

white sauce, mozza, roasted mushrooms, garlic, caramelized onion, goat cheese, scallions

The Hulk - \$32

red sauce, mozza, pepperoni, bacon, kale, green olives, hot sauce, garlic, parmesan

Apple & Bacon - \$30

white sauce, mozza, smoked cheddar, caramelized onions, fried sage

Meat Mountain - \$32

red sauce, mozza, bacon, sausage, pepperoni, roasted red peppers, pickled peppers

Margherita - \$28

red sauce, mozza, basil, garlic, evoo

Veggie Superstar - \$30

red sauce, mozza, broccoli, red onion, kale, garlic, ricotta, chili flakes

Vince Lombardy - \$32

white sauce, mozza, gorgonzola, pear, pancetta

Bee Sting - \$30

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

Sammy C - \$32

red sauce, mozza, chicken, jalapeño pesto, goat cheese, bacon

Vampire Slayer - \$28

white sauce, mozza, brie, garlic, lemon, arugula

MVP-izza - \$30

seasonal inspiration

DESSERTS

Freshly Baked Pie (serves 8)

Seasonal Fruit Crumble - \$21

Pecan, Pumpkin, Coconut Cream, Chocolate Cream, Lemon Meringue - \$24

Gingersnap Cheesecake

(serves 16) - \$47

gingersnap crust, vanilla cheesecake, blood orange sauce, candied zest, whipped cream

Seasonal Fruit Crumble

Small (serves 8-12) - \$42

Large (serves 16-24) - \$87

Bread Pudding

white chocolate sauce

Small (serves 8-12) - \$42

Large (serves 16-24) - \$67

"Smash In" Organic Ice Cream - \$14 per Litre

Ask about our current flavours

BEVERAGES

Juices - \$3

Orange, Apple, Cranberry, Berry Pomegranate

Bottled Water - \$2

San Pelligrino - \$3.50 / Large \$8

Blue Sky Soda - \$2.25

Root Beer, Cherry Vanilla, Cola

Pepsi, Diet Pepsi, 7up, Gingerale - \$2

Old Thyme Gingerbeer - \$3

Hitch Hiker Lemonade - \$4.5

Coffee & Tea - \$3 per person

THE NITTY GRITTY DETAILS

Please place orders 48 hours in advance via email or phone. A credit card is required when placing your order. Changes and cancellations must be made at least 24 hours in advance of your scheduled pick up or delivery time. Unfortunately we may not be able to make adjustments or cancellations after that time. If you would like assistance regarding quantities or selections please feel free to email us.

All prices include: disposable plates, napkins, biodegradable cutlery and set up fee.

Please let us know if you would like disposable or china platters.

Delivery Fee

\$20 for surrounding Guelph/Hamilton area (when using disposable platters).

Delivery & Pick Up Fee

\$40 for surrounding Guelph/Hamilton area (when using china platters).

CONTACT INFO

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Catering Co-ordinator

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www.BreadBar.ca

EARTH TO TABLE

BREAD BAR

good ingredients matter.



CATERING

Winter 2017/18

www.BreadBar.ca