

## MORNING

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 each

## PLATTERS

**Antipasto** *GF*

grilled seasonal vegetables w/ artichokes, roasted red  
pepper, olives & bocconcini drizzled in olive oil

Small (8-10ppl) - \$50

Medium (10-15ppl) - \$67

Large (15-25ppl) - \$85

**Fresh Bread & Dips**

an assortment of fresh baked breads  
served w/ dips: lemon ricotta, hummus & butter

Small (8-10ppl) - \$30

Medium (10-15ppl) - \$40

Large (15-25ppl) - \$50

**Market Crudite** *GF*

a variety of seasonal vegetables served w/ ranch dip

Small (8-10ppl) - \$35

Medium (10-15ppl) - \$47

Large (15-25ppl) - \$60

**Artisanal Cheese & Cured Meats** *GF without bread*

w/ fresh bread, rice crackers & pickles

Small (8-10ppl) - \$60

Medium (10-15ppl) - \$80

Large (15-25ppl) - \$100

**Fresh Fruit** *GF*

seasonal offerings

Small (8-10ppl) - \$50

Medium (10-15ppl) - \$70

Large (15-25ppl) - \$85

## LUNCH PACKAGES

**Standard Lunch - \$15 per person**

assortment of sandwiches, apple  
& choice of 1 salad

**Full Lunch - \$16 per person**

assortment of sandwiches, chips,  
apple & brownie

**Ultimate Lunch - \$17.5 per person**

assortment of sandwiches, chips,  
choice of 2 salads, apple & brownie

**Boxed Lunch - \$18 per person**

(6 person minimum)  
sandwich, crudite, apple & brownie

**Summer Buddha Bowl - \$25 per person** *GF*

quinoa, avocado, roasted carrot,  
marinated edamame, radish, cucumber,  
garlic aioli, fried kale  
w/ grilled chicken, beef or salmon

## SALADS

Small (8-10ppl) - \$27

Medium (10-15ppl) - \$37

Large (15-25ppl) - \$47

**Kale Caesar Salad**

croutons, parm, bacon, white anchovy

**Quinoa, Chickpea & Black Bean Salad** *GF*

feta, lemon, roasted jalapeño pesto, scallions

**Summer Salad** *GF*

heirloom tomatoes, burrata cheese, roasted red peppers,  
basil, evoo

**Watermelon Salad** *GF*

arugula, pecans, feta cheese, mint, basil

**Strawberry & Spinach Salad** *GF*

strawberries, goat cheese, spiced almonds, honey,  
balsamic

## SANDWICHES

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

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

**Bread Bar's Italian Sub**

vienna loaf, cappicollo, genoa salami, provolone  
cheese, romaine, red onion, pickled hot peppers,  
garlic, house vinaigrette

**Jamaican Jerk Chicken**

pulled chicken, pineapple salsa, arugula,  
sweet peppers, chipotle aioli

**Grilled Avocado & Tomato**

arugula, mozza, cucumber, jalapeño pesto,  
green goddess aioli

**Vegan Roasted Seasonal Veggie** (if requested)

zucchini, eggplant, grilled onion, hummus, pesto

**Roasted Seasonal Veggie**

zucchini, eggplant, red pepper, grilled onion,  
goat cheese, spicy chipotle

**Grilled Chicken BLT**

house smoked bacon, chicken breast, tomato, lettuce,  
garlic aioli

**Flank Steak**

roasted red pepper, feta, romesco, basil pesto, arugula  
served on an ACE bun

## BEVERAGES

**Juices - \$3**

orange, apple

**Bottled Water - \$2**

**San Pelligrino - \$3.50 / Large \$8**

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

**Old Thyme Gingerbeer - \$3**

**Lemonade - \$4.5**

**Coffee & Tea - \$3 per person**

## LARGE PIZZA

18" (8 slices per pizza or 16 skinny slices)

### Cool Hand Zucch - \$28

white sauce, mozza, zucchini, goat cheese, walnuts, roasted garlic, lemon, mint

### Millennial Falcon - \$30

red sauce, mozza, burrata, garlic, charred tomato confit, basil, fennel pollen

### 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

### Roasted Mushroom - \$28

red sauce, mozza, garlic roasted mushrooms, scallions

### Mexican Street Corn - \$30

white sauce, mozza, roasted corn, jalapeño, red onion, sour cream, cilantro, lime, parm

### Bee Sting - \$30

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

### Summer BBQ Chicken - \$32

red sauce, mozza, pulled chicken, red onion, cilantro, chipotle, basil pesto

### Cheese Louise - \$32

white sauce, mozza, oka, goat cheese, truffle honey, chili flakes, parsley

## DESSERT

### Freshly Baked Pie (serves 8) - \$21

seasonal fruit crumble, pecan, pumpkin, coconut cream, chocolate cream, lemon meringue

### Key Lime Cheesecake (serves 16) - \$47

graham crust, 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 - \$12 per Litre

ask about our current flavours

### Assorted Cookies & Squares

25 Pieces - \$37

35 Pieces - \$52

45 Pieces - \$67

By the Piece - \$2

## CONTACT INFO

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EARTH TO TABLE

BREAD BAR

good ingredients matter.



CATERING

Summer 2018

www.BreadBar.ca