

## 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 Crudité** *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 (10 person minimum)

**Soup & Sandwich - \$17 per person**

assortment of sandwiches, choice of soup

**Soup & Salad - \$17 per person**

choice of soup, choice of salad

**Standard Lunch - \$19 per person**

assortment of sandwiches, choice of salad,  
sweet tray

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

sandwich, crudité, apple & brownie

Add chips for \$1.75 per person

## SALADS

Small (8-10ppl) - \$30

Medium (10-15ppl) - \$39

Large (15-25ppl) - \$51

**Kale Caesar Salad**

croutons, parm, bacon

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

feta, lemon, roasted jalapeño pesto, scallions

**Squash & Apple Salad** *GF*

watercress, roasted squash, spiced apple,  
smoked cheddar, crispy quinoa

**Heirloom Beet Salad** *GF*

heirloom beets, watercress, feta, toasted pumpkin seeds

**Arugula & Fennel Salad** *GF*

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

## BOWLS

**Fall Buddha Bowl - \$25 per person**

quinoa, baby kale, roasted squash, apple, pomegranate,  
cucumber, garlic aioli w/ choice of chicken, salmon,  
short rib or fried Brussels sprouts

## 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, capocollo, genoa salami, provolone  
cheese, romaine, red onion, pickled hot peppers,  
garlic, house vinaigrette

**Pear & Prosciutto**

sliced pear, prosciutto, brie, arugula, garlic aioli

**Turkey & Peach**

shaved roast turkey, peach mostarda, garlic aioli,  
oka, arugula

**Roast Beet & Ricotta**

roasted heirloom beet, lemon ricotta, baby kale,  
horseradish aioli

**Porchetta**

slow-roasted pork shoulder, smoked cheddar,  
apple & celeriac slaw

**Grilled Chicken BLT**

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

**Roasted Seasonal Veggie**

zucchini, eggplant, red pepper, grilled onion,  
goat cheese, arugula, truffle aioli  
*Vegan option available*

## SOUPS

**Roasted Butternut Squash** *V, GF*

**Sweet Potato & Spiced Pecans** *GF*

**Fall Mushroom Chowder**

**Tomato, Fennel & Chickpea** *V, GF*

**Spicy Coconut Chicken**

**Soup of the Day**

*GF = Gluten Free*

*V = Vegan*

## LARGE PIZZA

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

### Skyler's Best - \$32

white sauce, mozza, nduja, brie, roasted garlic, fried kale

### Ricotta & Olive - \$30

white sauce, mozza, ricotta, spinach, roasted garlic, black olive, lemon zest

### Margherita - \$28

red sauce, mozza, basil, garlic, evoo

### Butter Chicken - \$32

tandoori sauce, mozza, spiced chicken, red onion, cilantro, chilis, yogurt

### Apple & Bacon - \$32

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

### Cinderella - \$30

white sauce, mozza, roasted squash, bacon, goat cheese, red onion

### Fennel Sausage - \$32

white sauce, house-made sausage, chili flakes, mozza, scallions, red onion

### Meat Mountain - \$32

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

### Cauliflower & Mushroom - \$30

white sauce, mozza, roasted cauliflower, fried garlic, mushrooms, lemon zest

## 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

## DESSERT

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

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

### Pumpkin Cheesecake (serves 16) - \$47

salted caramel, pumpkin seed brittle

### 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

Fall 2018

www.BreadBar.ca