



Please direct any catering requests to:

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

604 827 2607

## MORNING TREATS

ASSORTED NUTRITIOUS BREAKFAST BREADS \$3.00

ASSORTED HOMESTYLE MUFFINS \$3.00

ASSORTED ARTISAN PASTRIES \$3.95

sweet and savory pastries, danishes and scones

ASSORTED MINI ARTISAN PASTRIES \$2.50

mini muffins, mini scones, mini breads

## AFTERNOON TREATS

ASSORTED FRESH BAKED COOKIES \$1.95

ASSORTED MINI SWEETS \$2.25

brownies, tarts and coconut-lemon bars

ASSORTED SAVORY MINI QUICHES \$1.25

caramelized onion & feta; tomato & basil; chorizo & egg; parmesan & thyme

FINGER SANDWICHES \$12.50 / dozen – Minimum 4 sandwiches / type

curried chicken with tomato jam

smoked salmon with cream cheese

cucumber with cream cheese and scallions

free-range egg salad

*"Why, sometimes I've believed as many as six impossible things before breakfast."  
– Lewis Carroll, Alice in Wonderland*

## GLUTEN FREE TREATS (minimum of 6)

COCONUT MACAROONS \$2.50/each

SALTED CARAMEL PEACAN TART \$2.50/each

CHOCOLATE CHIP COOKIE \$2.50/each

FLOURLESS CALLEBAUT DARK CHOCOLATE CAKE \$3.95/each

CRUMBLE BAR (VEGAN & GF) \$3.50/each

## VEGAN TREATS (minimum of 6)

CRUMBLE BAR (VEGAN & GF) \$3.50/each

APPLE CRUMBLE \$2.95/each

BERRY CHAI BREAD \$2.95/each

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## BREAKFAST OF CHAMPIONS

### SUPER FOOD PARFAIT IN A JAR – \$5.95

agave greek yogurt, shredded coconut, dried cranberries & apricots, jackfruit, chia seeds, dark chocolate flakes

### NUTELLA, ORANGE & MINT BREAKFAST SANDWICH \$6.95

make mornings delicious again. organic sourdough, nutella, orange and fresh mint

### CONTINENTAL BREAKFAST BUFFET - \$12.99 (MINIMUM ORDER 10)

- chef's selection pastries
- fresh fruit
- greek yogurt
- granola

### NORTH AMERICAN BREAKFAST BUFFET – \$17.99 (MINIMUM ORDER 20)

- southern sweet potato hash
- scrambled eggs with fresh garden herbs
- maple smoked bacon
- breakfast sausage (hormone and nitrite free)
- chef's selection of pastries and breakfast breads

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## SANDWICHES

### CLASSIC SANDWICHES AND WRAPS– \$6.95

#### ROASTED HAM & SWISS CHEESE

with honey-dijon mayo & romaine lettuce on organic wild-grain sourdough

#### TUNA SALAD WRAP

with lemon and chive spread, cucumbers, red onions & romaine in flour tortilla

#### ROASTED TURKEY

with cranberry mayo, havarti cheese & greens on organic wild-grain sourdough

#### ROAST BEEF

with horseradish, mustard, greens & red onions on organic wild-grain sourdough

#### VEGGIE WRAP (Vegetarian)

chickpea, feta, cucumber, tomatoes & fresh tzatziki in a flour tortilla

#### CAJUN EGG SALAD SANDWICH

free-range eggs, celery, green onions, cucumber & crisp romaine on soft brioche

#### RICOTTA ALMOND BUTTER HONEY BASIL (Vegetarian)

whole-milk ricotta, almond butter, honey & fresh basil on organic wild-grain sourdough

### GOURMET SANDWICHES – \$8.95

#### FREE-RANGE HERB-ROASTED CHICKEN & SMOKED CHEDDAR

smoky herb chicken with jalapeño, pickled onion, chipotle aioli & romaine on organic sourdough

#### NEW ORLEANS MUFFALETTA

prosciutto, genoa salami, calabrese, swiss cheese, honey dijon aioli on fresh organic focaccia

#### CURRIED CHICKEN WITH TOMATO JAM

free-range chicken, romaine & tomato jam on soft brioche

#### FALAFEL SANDWICH (Vegetarian)

house-made falafel, fresh tzatziki & red onions on organic sourdough

#### APPLE & BRIE (Vegetarian)

caramelized onion, arugula, radish, balsamic reduction on organic rustic apple sourdough

#### ROASTED SQUASH (Vegan)

roasted squash with dried cranberries and sage on fresh organic focaccia

#### CHICKEN KALE CAESAR SALAD WRAP

kale caesar, red cabbage, parmesan, garlic chips in flour tortilla

#### SMOKED SALMON SANDWICH

smoked paprika cream cheese, red onions, fresh dill, ocean wise smoked salmon on organic sourdough

#### TANDORI CHICKEN SANDWICH

free-range tandoori spiced chicken, fresh cucumber, mint yogurt on organic sourdough

\*\*\*Gluten Free Bread Available upon request +\$2.00\*\*\*

*"I am a philosopher of sandwiches, he decided. Things good on the inside."*

*– Anne Carson, Autobiography of Red*

## LUNCH BOXES

CLASSIC SANDWICH ONLY \$7.50

CLASSIC SANDWICH + COOKIE \$9

CLASSIC SANDWICH + COOKIE + WHOLE FRUIT \$9.95

GOURMET SANDWICH ONLY \$9.5

GOURMET SANDWICH + COOKIE \$11

GOURMET SANDWICH + COOKIE + WHOLE FRUIT \$11.95

## SALADS

FULL SALAD \$7.95 / SIDE SALAD \$4.95

CLASSIC CAESAR SALAD

crisp romaine with parmesan, house-made croutons with our peppery caesar dressing

SUPER GREENS (Vegan available)

mesclun, arugula, radicchio, red onion, dried cranberries, chia seeds, feta with orange cilantro dressing

ORCHARD SALAD (Vegan)

kale, apple and dried cranberry salad with shallot with basil vinaigrette

CAULIFLOWER & ORZO SALAD

roasted cauliflower, orzo pasta, chickpeas, radicchio with sundried tomato and herb vinaigrette

*ADD ONS:*

- Balsamic roasted Mushrooms +\$3 / person
- Free-Range Spiced Chicken Breast +\$5 / person
- Feta Cheese +\$2 / person
- Crispy Tofu +\$3.5 / person

*"You don't win friends with salad."  
-Homer Simpson*

## HOT BUFFET LUNCH (Minimum Order 20)

### MEDITERRANEAN - 17.95

Free-range roasted chicken with pita, tzatziki, roasted potatoes, roasted mediterranean vegetables, and greek salad

#### *ADD ONS:*

+\$3 baked vegetarian chickpea falafel

### SOUTHERN (vegetarian available) 16.95

Southwest beef chili with jalapeño and cheddar corn bread, and corn & black bean salad

### PENNE AL POMODORO 16.95

Penne with house-made tomato sauce, langley sweet peppers and parmesan cheese, side of crostinis and caesar salad

vegan option: bowtie pasta with green olives, fresh basil, roasted cherry tomatoes and cornicabra olive oil.

Vegan orchard salad.

#### *PASTA ADD ONS:*

+\$3 free-range chicken, chorizo, or house-made meatballs

+\$3 substitute pasta sauce for a creamy white sauce or rosé

### FAJITA BUFFET 18.95

Free range chicken and/or tofu, salsa, lettuce, corn and black bean salad, sour cream, sautéed onions and peppers

#### *ADD ONS:*

+\$3 gluten free corn tortillas

+\$4 guacamole

### WEST COAST BBQ CHICKEN 18.95

Chipotle and honey marinated free range chicken served with southwestern potato salad, vegetable platter (crudité) with homemade buttermilk and chive ranch dip.

#### *ADD ONS:*

+\$3 baked vegetarian chickpea falafel

*"Ask not what you can do for your country. Ask what's for lunch."*

*– Orson Welles*

## CANAPÉS

(MINIMUM 1 DOZEN)

### COLD CANAPÉS – \$35/DOZEN

Watermelon, feta and basil caprese with balsamic reduction

Stuffed mushrooms with succotash

Apple and brie with caramelized onions on crostini

Roasted squash with onion and garlic confit and pistachios in cucumber

Smoked salmon, garlic and dill cream cheese on dark rye bread

Tomato and bocconcini caprese

### HOT CANAPÉS – \$39/DOZEN

Blue goose chuck meatball, blue cheese and tomato jam

Chicken Karaage with Ponzu Mayo

Roasted chicken drumette with sweet chilli glaze

Baby potato, garlic and herbs

Roasted asparagus and prosciutto

Balsamic mushrooms skewer

*“Drinking wine was not a snobbism nor a sign of sophistication nor a cult;  
it was as natural as eating and to me as necessary...”*  
— Ernest Hemingway, *A Movable Feast*



## PLATTERS

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

Artisan Charcuterie Platter served with crackers – \$65/\$110/\$155

Cheese Platter served with fruits, honey and crackers – \$40/\$80/\$120

Antipasto platter - cheese, cured meats, dried fruits, honey, crostini, olives and gherkins, roasted red peppers  
roasted zucchini (Medium and large platters only) – \$135/\$170

Smoked Salmon Platter with chive cream cheese and crackers – \$60/\$100/\$140

Fresh Vegetable Platter with garlic and chive ranch – \$35/\$60/\$80

Seasonal Fresh Fruit Platter – \$35/\$60/\$80

Prosciutto melon platter – \$50/\$85/\$100

## ARTISAN DIPS – \$49.95

(Each bowl serves approximately 25 people)

Fresh herb hummus, veggies and pita

Roasted garlic, lemon and chive cheese dip with green olives served with chips,  
- add veggies platter- \$30

Tzatziki with feta chive and dill dip with pita

Pico de Gallo with corn chips.

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## BEVERAGES

### HOT BEVERAGES

Locally Roasted Pallet Coffee – \$55 / Gallon  
*(One Gallon Serves 25 People)*

Assorted Organic Tea – \$2.50 / Cup  
*(Min 10 Cups)*

Hot Chocolate – \$55 / Gallon  
*(Min 10 Cups)*

### NON-ALCOHOLIC BEVERAGES

Soft Drinks – \$2.50

Assorted Juices – \$3.50

San Pellegrino Limonata or Aranciata – \$3.50

San Pellegrino Sparkling Water 1L – \$5.00

Individual San Pellegrino or Fiji Water 300ml – \$3.50

Fresh Pressed Juices – \$5.95

### PUNCH & LEMONADE

*(One Gallon Serves Approximately 20 People)*

Home-style Fruit Punch – \$40/Gallon

Home-style Lemonade – \$40/Gallon

Southern Sweet Iced Tea – \$40/Gallon

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