



Drop Catering Requests:

joanne@loafe.ca

catering@loafe.ca

MINIMUMS

Please note for all orders outside of Robert H Lee Alumni Centre, we require a minimum order of \$250 before tax + gratuity.

PICK UP DISCOUNT

Save 5% (pre-tax) if you pick up the items yourself either from Koerner's Pub or Loafe Cafe.

ORDERING DEADLINES

All orders must be finalised 3 business days before the event with a 12 noon cut off. So for an order for Wednesday, it must be finalised by noon on Friday. Orders out of this time frame cannot be guaranteed.

We ask for orders with more than 70 people to please provide one week notice.

CANCELLATIONS

Cancellations will be free of charge if it is more than one week from the event. After this we may charge for any special products/items we may have had to order in.

INVOICING

We invoice after the event has taken place., and should be paid in full within 30 days of the event. Invoices can be paid via cheque, over the phone with a credit card (3% surcharge). In person with debit/ cash. Or online using EFT.

ALLERGENS

Please let us know if there are any allergies/dietary requirements in the group and we will be happy to work with you to find options. We do use nuts in the kitchen so we cannot guarantee there will not be any trace elements.

BREAKFAST

Minimum Order 1 Dozen Of Each Type

Vegan Or Gluten Free (GF) Requests Will Be An Additional Charge Of \$2

Assorted Pastries	\$4.75
Assorted Homemade Breakfast Bread	\$4.75
Assorted Homemade Muffins	\$4.75
Assorted Homemade Cookies	\$3.00
Hand Fruit	\$3.00
Rice Krispie Square	\$3.50
Granola Bars & Protein Bars	\$3.00
Chia Pudding (Vegan & GF)	\$7.50
Yogurt Parfait	\$6.00
Crudite Cups (Vegan & GF)	\$5.00
Hard Bite Chips	\$3.50
Hard Boiled Free Range Eggs	\$3.00

MORNING BEVERAGES

Freshly Brewed Pallet Coffee (25 cups)	\$70.00
Selection of Organic Teas (per cup)	\$2.75
Flow Alkaline Water	\$3.50
Fruit Juice	\$4.00

SANDWICHES \$12.00

Minimum Order 6 Of Each Variety

+\$2 For Individually Packaged

+\$2 For Vegan/GF Upgrade

ADD HERITAGE GREEN SALAD (Vegan & GF) +\$3

ADD A COOKIE +\$3

**Vegan or GF cookie alternative will be an additional charge of \$2*

Turkey & Cranberry

Turkey, Cranberry Aioli, Greens, Sourdough, Swiss

Roast Beef

Roast Beef, Ciabatta, Horseradish Aioli, Pickled Onions, Greens, Swiss

Ham and Swiss

Black Forest Ham, Honey Dijon Aioli, Swiss Cheese, Peasant Flax Bread, Greens

Turkey BLT

Turkey, Bacon, Greens, Tomato, Honey Dijon Aioli, Sourdough

Chicken Banh Mi

Lemongrass Chicken, Pickled Carrot, Cucumber, Daikon, Cilantro, Baguette

Falafel Wrap

Falafel, Cucumber, Tomato, Hummus, Tahini Sauce, Pickled Onion, Wrap

Egg Salad

Free-Range Eggs, Dijonaise, Pea Tip, Cucumber, Onion

Kale Chicken Caesar Wrap

Oven Roasted Chicken, Garlic Caesar, Parmesan, Kale, Lemon

POWER BOWLS

\$15.00

Minimum 6 Of Each Type

FALAFEL BOWL

Falafel, Kale, Tahini Dressing, Farro, Garlic Hummus, Cucumbers, Tomato, Pickled Onion (Vegan and GF)

VEGAN SUSHI BOWL

Edamame, Roasted Yam, Sushi Rice, Sweet Ginger Miso Dressing, Nori, Pickled Carrot (Vegan and GF)

ADD ONS:

Minimum Order 6 Of Each

Chicken Breast

\$4.00

Free Range Egg

\$3.00

Avocado

\$3.00

SALADS

Full \$10.00

Minimum 6 Of Each Type

Side \$7.50

Heritage Greens

Artisan Greens Mix, Cucumber, Cherry Tomatoes, Cranberries, Honey Balsamic Vinaigrette, Candied Pumpkin Seeds

Pickled Beet and Goat

House-Pickled Beets, Arugula, Wild Greens, Goat Cheese, Candied Pumpkin Seeds, Orange Tarragon Vinaigrette

Curried Chickpea

Chickpeas, Curried Yogurt Dressing, Cucumbers, Peppers, Pickled Carrots, Wild Greens Mix

Israeli Cous Cous

Balsamic Sultanas, Cherry Tomatoes, Israeli Cous Cous, Olive Oil, Citrus

Greek Salad

Tomatoes, Cucumbers, Peppers, Onions, Olives, Feta, Olive Oil, Red Wine Vinaigrette, Oregano

Kale Caesar Salad

Kale, Brioche Croutons, Garlic Caesar Dressing, Parmesan, Black Pepper

SHARING PLATES

PLATTERS

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

Artisan Charcuterie Board with Accoutrements \$120/\$180/\$235

Artisan Cheese Selection with Accoutrements \$120/\$180/\$235

Vegetable Crudite Board with Green Goddess Dip* \$75/\$100/\$135
**Hummus is available as a vegan substitute*

Seasonal Fruit Platter \$75/\$110/\$150

PREMIUM PLATTERS

One Size Only (50 Bites)

Smoked Salmon, Mini Bagels, Pickled Onions, Cream Cheese \$200

Mediterranean Roast Vegetable Board \$150

Chef's Selection: Charcuterie, Fine Cheeses, Pickles, Olives, Bread \$250

DIPS & SPREADS \$60

Comes With Pita, Tortilla Chip, or Crostini (25 Bites per Dip)

Beet and Goat Cheese
Pickled Beets, Creamy Goat Cheese and Black Pepper

Green Goddess
Tarragon, Dill, Basil, Garlic, Citrus and Creme Fraiche

Pico De Gallo
Hand-cut Tomato Salsa, Cilantro and Lime

Roasted Garlic Hummus
Confit Garlic, Olive Oil, Tahini and Chickpeas

DESSERT PLATTERS & SWEET BITES

Minimum Order 1 Dozen

Bite Size \$3.00

Full Size \$4.75

Cookies

Fudgy Brownies (*GF*)

Cheesecake Squares

Lemon Squares

Salted Chocolate Tart (*Vegan & GF*)

Cream Filled Mini Beignets

\$3.00

Chocolate Mousse Shots (*GF*)

\$4.50

AFTERNOON TEA

Ordered By The Dozen

FINGER SANDWICHES

\$36/dozen

Smoked Salmon and Cream Cheese

Ham and Cheese

Cucumber and Cream Cheese

Egg Salad and Pea Tip

MINI SCONES WITH FRUIT JAM & WHIPPED BUTTER

\$48/dozen

DRINKS

Freshly Brewed Pallet Coffee (25 cups)	\$70.00
Selection of Organic Teas (per cup)	\$2.75
Flow Alkaline Water	\$3.50
Soda	\$3.00
33 Acres Sparkling Water	\$4.00
San Pellegrino Aranciata or Limonata	\$4.00
Fruit Juices	\$4.00