

Loafe

Event Catering Requests:

catering@koerners.ca

MINIMUMS

Please note for all order outside of Robert H Lee Alumni Centre; we require a minimum order of each drop of \$400 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.

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
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 (Vegan & GF)	\$3.50
Hard Boiled Free Range Eggs (GF)	\$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
Water Station (per 25 guests)	\$10.00

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, Dijon Aioli, Sourdough

Falafel Wrap (Vegan)

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

Egg Salad (Vegetarian)

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

Kale Chicken Caesar Wrap *Contains fish

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

POWER BOWLS \$15.00
Minimum 6 Of Each Type

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

VEGAN SUSHI BOWL (Vegan and GF)
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 (Vegan & GF)
Artisan Greens Mix, Cucumber, Cherry Tomatoes, Cranberries, Honey Balsamic Vinaigrette, Candied Pumpkin Seeds

Pickled Beet and Goat (GF)
House-Pickled Beets, Arugula, Wild Greens, Goat Cheese, Candied Pumpkin Seeds, Orange Tarragon Vinaigrette

Israeli Cous Cous (Vegan)
Balsamic Sultanas, Cherry Tomatoes, Israeli Cous Cous, Olive Oil, Citrus

Kale Caesar Salad (contains *Anchovies)
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 \$120/\$180/\$235

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

Vegetable Crudite Board with Green Goddess Dip* \$75/\$100/\$135

**Hummus is available as a vegan/GF substitute*

Seasonal Fruit Platter (Vegan & GF) \$75/\$110/\$150

PREMIUM PLATTERS

One Size Only (50 Bites)

Smoked Salmon Platter \$200

Mediterranean Roast Vegetable Board (Vegan & GF) \$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 (GF)
Pickled Beets, Creamy Goat Cheese and Black Pepper

Green Goddess (GF)
Tarragon, Dill, Basil, Garlic, Citrus and Creme Fraiche

Pico De Gallo (Vegan & GF)
Hand-cut Tomato Salsa, Cilantro and Lime

Roasted Garlic Hummus (Vegan & GF)
Confit Garlic, Olive Oil, Tahini and Chickpeas

DESSERT PLATTERS & SWEET BITES

Bite Size \$3.00

Full Size \$4.75

Fudgy Brownies (*GF*)

Cheesecake Squares

Lemon Squares

Salted Chocolate Almond Tart (*Vegan & GF*)

Cookies

\$3/each

Order by Dozen

Cream Filled Mini Beignets

\$36/dozen

Chocolate Mousse Shots (*GF*)

\$54/dozen

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
Sparkling Water	\$4.00
San Pellegrino flavoured pops	\$4.00
Fruit Juices	\$4.00
Water Station (per 25 guests)	\$10.00

BREAKFAST OF CHAMPIONS

Yogurt Parfait <i>Honeyed Yogurt, Berry Compote, Seedy Granola</i>	\$6
Coconut Chia Pudding <i>Coconut Chia Pudding, Seedy Granola, Berry Compote (Vegan & GF)</i>	\$7.5
Fresh Pastry Selection <i>Butter Croissant, Pain Au Choc, or Hazelnut Chocolate Croissant</i>	\$4.5
Seasonal Fruit Platter (Vegan & GF)	\$75/\$110/\$150
Continental <i>Yogurt, Granola, Fresh Fruit, Assorted Pastries</i>	\$15 /portion

CANCELLATIONS

Cancellations will be free of charge if it is within a week of 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. 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.