



THE  
**SOCIAL**  
CATERING & CO

**CORPORATE  
MENU**

## **Business Meeting / Conference**

a. Coffee and tea service \$8.00/pp

Coffee and Tea

Water

Sparkling Water

Fruit Juice

### **i. Stations**

Prosciutto, Bocconcini with Fig & Arugula on Crostini

Petite Sandwich, Sesame Chicken Salad

Petite Focaccia Italian Sandwich, Pesto, Roasted Red Peppers

Chickpea Vegetable Fritters Cilantro Chutney (Veg)

Rice Paper Rolls, Sesame Tofu, Shredded Vegetables,

Hoisin Sauce (Veg)

### **Sweets**

Biscoff Cheese Cake Cups, Blueberry Compote

Brownie Bites, Salted Caramel

### **ii. Grab & Go**

Crudit  Platter with Roasted Red Pepper Dip(V)

Cheese and Fruit Platter

Mini Sandwiches, Herb Chicken, Egg Salad, Cured Salmon Tortilla Spirals

### **b. Breakfast Service**

#### **i. Buffet style**

Selection of Pastries, Blueberry Lemon Muffins, Carrot Loaf

Bagel Platter with House Cured Salmon, Cream Cheese, Pickled Red Onions, Capers, Lemon and Dill

Yogurt, Granola and Berry Parfaits(V)

Fruit and Berry Platter(VEG)(GF)

Warm Frittata with Roasted Red Pepper, Caramelized Onion and Potato(V)(GF)

Maple Cinnamon Baked French Toast (V)

(Vegan Options Available)

## **b. Breakfast Service**

### **ii. Plated**

Individual Baked Eggs, Smoky Breakfast Potatoes, Fruit and Berry Skewer

Potato and Egg Tortilla, Aioli, Chorizo

Breakfast Burrito with Pulled Brisket, Breakfast Potatoes

### **iii. Grab & Go/Boxed**

Breakfast Pastries to include, Muffins, Breakfast Breads

Fruit & Cheese Platter/Cup

---

## **c. Lunch Service**

### **i. Buffet style**

#### **Hot**

Penne al Forno with Bolognese, Pecorino and Smoked Mozzarella

Penne with Vegan Lentil Bolognese (V)

Lemon Chicken Piccata

Roasted Vegetable Platter

#### **Salad**

Mixed Greens with Lemon Vinaigrette(V)

Caesar Salad with Focaccia Croutons

Chickpea, Quinoa and Cherry Tomatoes with Feta and Dill

#### **Dessert**

Mini Tiramisu Cups

Assorted Cookies

Fruit and Berry Platter

## **c. Lunch Service**

### **ii. Plated**

#### **First Course**

Truffle Spring Salad, Shaved Pink Radicchio, Endive, Baby Gems, Pecorino, with Truffle Vinaigrette (VEG)

#### **Main Course**

(choose 2)

Boneless Braised Short Rib, Carrot Puree, Spring Peas with Pearl Onions

Risotto, Spring Vegetables, Parmesan Crisp (V)(GF)

Vegetarian, Roast Portobello Mushroom, Sweet Potato Gratin, Seasonal Vegetables

#### **Dessert**

Biscoff Cheesecake with Blueberry Compote

### **iii. Grab & Go/Boxed**

#### **Beef:**

The Carbon Bar Pastrami, Gruyere, Grainy Mustard, Pickles on Rye

Coleslaw

Pasta Salad with Roasted Vegetables

Espresso Brownie

Whole Seasonal Fruit

#### **Chicken:**

Herbed Chicken on Potato Roll

Coleslaw

Pasta Salad with Roasted Vegetables

Espresso Brownie

Whole Seasonal Fruit

#### **Vegan(GF):**

Hummus with Shaved Carrot, Cucumber, Sprouts Romaine, Balsamic Glaze, GF Wrap (V)(GF)

Coleslaw(V)

Pasta Salad with Roasted Vegetables

Vegan Cookie

Whole Seasonal Fruit



