



St. Paul's Catering Menu





4

All Day Meeting Package



6

Breakfast



7

Starters



8

Entrées



12

Reception



14

Platters



15

Desserts and Beverages

With the exception of dietary restrictions, menu selections apply to entire group.
Certain dietary restrictions can be accommodated by request.

Catering Order Deadline

Menu selections must be ordered a minimum of 5 business days in advance of your event.

All Day Meeting Package

Prices are per person and include all taxes and service charges.

We make it easy for you to book and manage your event with the All Day Meeting Package. This all-inclusive price offers everything you need for an inspired meeting at a great price!

Includes One of Each of the Following:

- Meeting Room from 8:30 a.m. - 5:30 p.m.
- Continental Breakfast
- Mid Morning Coffee/Tea Refresh
- An Entrée from page 5 served with a Salad and an assortment of Beverages
- Afternoon Break with Beverages and Desserts
- Easel, Flipchart, Lectern, Microphone and Projector
- Wireless Internet

\$65 per person

(20 person minimum)

Upgrade to Premium Breakfast at an additional \$6 per person. Upgrade to a large hall (Cody Hall or Great Hall) for an additional \$50 per hour.



All Day Meeting Package

Prices are per person and include all taxes and service charges.

The following Entrées are included in the All Day Meeting Package and served with a choice of one salad: Field Greens, Greek, Caesar or Spinach and Kale.

Sides:

Rosemary and Garlic Roasted Potatoes, Garlic and Chive Mash, Wild Rice or Basmati Rice

Salad and Sandwich Combo

Sandwiches: Turkey, Black Forest Ham, Tuna Salad, Egg Salad, and Vegetarian
All sandwiches are served with Lettuce, Tomatoes and Cucumbers, Dijon or Regular Mustard and Mayonnaise.

Quarter Chicken

Served with Sautéed Mixed Vegetables, Gravy and a choice of one side

Lasagna

Minimum 15 people

Meat Lover's **or** Mushroom, Baby Spinach and Ricotta Cheese

Upgrade Entrées at an additional cost by request.



Breakfast

Prices are per person and include all taxes and service charges.

Continental Breakfast

Fruit-Filled Pastries, Whole Grain Muffins, Whipped Butter and Seasonal Fruit
Chilled Fruit Juices, Freshly Brewed Coffee and Tea

10

Healthy Start Breakfast

Assortment of Whole Fruits, Muffins, Cream Cheese and Preserves
Low-fat Yogurt with Berries and Crunchy Granola
Chilled Orange Juice, Freshly Brewed Coffee and Tea

13

Premium Breakfast

Scrambled Eggs, Bacon, Sausages, Whole Grain Muffins, Croissants and Toast
with Preserves, Honey, Cream Cheese, and Whipped Butter
Sliced Fruits, Berries, Yogurt Granola Parfait
Chilled Fruit Juices, Freshly Brewed Coffee and Tea

20

Additional Breakfast Items

Whole Fruit
Yogurt Granola Parfait
Fruit Salad

2

4

4



Starters

Prices are per person and include all taxes and service charges.

Soup

Wild Mushroom
Potato & Leek
Roast Chicken & Vegetable

5

Salad

Add Grilled Chicken for \$4 per portion, Salmon for \$5, Steak for \$6.

5

Field Greens

Toasted Walnuts, Sundried Cranberries, Granny Smith Apples, Goat Cheese Crumble
and Citrus Vinaigrette

Greek

Mixed Greens, Feta, Red Onions, Peppers, Cucumber, Kalamata Olives,
Grape Tomatoes and Mediterranean Vinaigrette

Caesar

Romaine, Asiago, Croutons and Creamy Parmesan Dressing

Spinach and Kale

Red Onions, Grape Tomatoes, Cucumbers, Peppers and Balsamic Vinaigrette

Salad Bar

Mixed Greens with any 5 toppings (additional toppings \$1 per portion)

Add grilled Chicken

Add grilled Salmon

Add Steak

8

4

5

6

Toppings

Croutons, Shaved Mushrooms, Shaved Carrots, Cherry Tomatoes, Green Peppers,
Black Olives, Cucumbers, Chickpeas, Sliced Eggs, Strawberries, Red Onions,
Bacon, Blue Cheese, Goat Cheese, Feta

Dressings

Raspberry Citrus Vinaigrette, Mediterranean, Creamy Parmesan, Balsamic Vinaigrette

Entrées

Prices are per person and include all taxes and service charges.

Gourmet Sandwiches, Wraps and Salad

16

A choice of one salad:

Field Greens, Greek, Caesar or Spinach and Kale

Choose up to 4 types of sandwiches:

Grilled Vegetable

Grilled Peppers, Onions, Mushrooms and Zucchini with a Roasted Garlic and Olive Oil Baste with Brie Cheese

Chicken Souvlaki

Lettuce, Cucumbers, Tomatoes, Black Olives, Tzatziki and Feta Cheese

Roast Beef

Medium Rare Roast Beef with Cheddar, Shaved Onions, Kale and Roasted Garlic Aioli

Roast Turkey

Turkey Breast, Tomatoes, Arugula, Havarti Cheese with Cranberry Horseradish Mayo

Grilled Chicken

Lettuce, Basil Pesto Mayo, Provolone and Tomatoes

BLT with Avocado

Arugula, Roma Tomatoes, Bacon and Avocado

Mediterranean Tuna

Baby Arugula, Shaved Onions, Roma Tomatoes, Cucumbers, Olives and Tzatziki

Entrées

Prices are per person and include all taxes and service charges.

Sides:

Rosemary and Garlic Roasted Potatoes, Garlic and Chive Mash, Wild Rice or Basmati Rice

Salad and Sandwich Combo

12

Sandwiches: Turkey, Black Forest Ham, Tuna Salad, Egg Salad, and Vegetarian
All sandwiches are served with Lettuce, Tomatoes and Cucumbers, Dijon or Regular Mustard and Mayonnaise.

Quarter Chicken

13

Served with Sautéed Mixed Vegetables, Gravy and a choice of one side

Lasagna

14

Minimum 15 people

Meat Lover's **or** Mushroom, Baby Spinach and Ricotta Cheese

Veal Piccata

17

Pan-fired Cutlet, Sautéed Bell Peppers tossed in Citrus Caper Sauce with Shaved Parmigiano-Reggiano and a choice of one side



Entrées

Prices are per person and include all taxes and service charges.

Sides:

Rosemary and Garlic Roasted Potatoes, Garlic and Chive Mash, Wild Rice or Basmati Rice

Cajun Chicken 16

Chicken Breast, Roasted Peppers, Garlic Spinach, and Goat Cheese Crumble with a choice of one side

Sticky Teriyaki Salmon 16

Sautéed Spinach, Broccoli and Mushrooms with a choice of one side

Stir Fry 14

Carrots, Green Peppers and Onions tossed with a choice of Sweet Chili, General Tsao or Honey Sesame Sauce and served with Basmati Rice

Chicken (add \$2 per person)

Beef (add \$2 per person)

Shrimp (add \$3 per person)

Beef Kebabs 18

Grilled Beef with Tzatziki Sauce and a choice of one side

Shrimp (add \$3 per person)

Pappardelle Bolognese 18

Meat Sauce, Fresh Basil and Shaved Parmigiano-Reggiano

Seared Salmon Fillet 20

Sautéed Spinach, Roasted Tomato Salsa, and a choice of one side

Goat Cheese Chicken Farfalle 17

Chicken Breast, Roasted Cherry Tomatoes, Tomato Parmesan Cream Sauce with Goat Cheese Crumble and Fresh Basil

Lime and Chili Roasted Chicken 16

Roasted Tomato, Caper, Cerrano Chili, Lime Juice and Fresh Herbs

Entrées

Prices are per person and include all taxes and service charges.

Vegetarian Curry 13

Roasted Cauliflower, Broccoli, Carrots, Celery Root, Sweet Potato and Chick Peas with a choice of one side

Thai Coconut Curry with Shrimp 15

Roasted Carrots, Celery Root, Bell Peppers, Ginger and Snap Peas with a choice of one side

Roasted Chicken Breast 16

Add to the All Day Meeting Package for an additional \$2 per person

Fresh Green Beans, a Garlic Demi-Glace and a choice of one side

Pan-Seared Trout Fillet 18

Minimum 15 people

Sautéed Spinach and Kale, with a Lemon Tomato Salsa and a choice of one side

The Grill Combo 25

Minimum 15 people

Grilled Garlic Chili Shrimp with Chipotle Aioli, Sliced Grilled Chicken with a Tomato Salsa, Grilled Teriyaki Salmon, Cajun Flank Steak with Garlic Aioli



Reception

Prices are per person and include all taxes and service charges.

Appetizer Menu

25

Choose 4 appetizers and get an average of 2.5 of each selection for a total of 10 per person.

Herb Crostini

Topped with Blue Cheese and Caramelized Onion Relish

Southwest Hickory Chicken Wings

Served with a Buttermilk Dressing

Mini Grilled Chicken Quesadilla

Sliced Cucumbers, Julienne Peppers, Balsamic Vinaigrette and Sour Cream

Crispy Wild Mushroom Wonton

Caramelized Onion and Shaved Parmigiano-Reggiano

Wonton Shrimp

Served with a Citrus Cocktail Sauce

Bruschetta

Tomatoes, Basil, Garlic and Olive Oil

Wild Mushroom Flat Pizza

Cherry Tomatoes, Asiago Cheese, Arugula and Balsamic Glaze served with Creamy Sriracha Aioli



Reception

Prices are per person and include all taxes and service charges.

Peri Peri Chicken Satay

Served with a Garlic Aioli

Tacos

Haddock, Pulled Chicken or Pulled Pork with Red Cabbage Slaw, Micro Greens and Cilantro Crema

Grilled Skirt Steak Flat Pizza

Roasted Red Peppers, Asiago Cheese and Arugula, Drizzled with a Balsamic Reduction

Peri Peri Butterfly Shrimp

Served with Cucumber Aioli

Mini Bacon Grilled Cheese

Served with Zesty Ketchup

Sliders

Classic with Mustard and Mayonnaise, Bacon & Cheese with Garlic Aioli and Roasted Tomato & Carmelized Onion with Chipotle Aioli



Platters

Prices are per platter and include all taxes and service charges.
No Substitutions.

Regular 8-12 people | Large 13-17 people

Fresh Carved Fruit Platter 50 | 60

Cantaloupe, Honeydew, Pineapple, Seedless Grapes and Mixed Berries

Vegetable Platter 45 | 55

Broccoli and Cauliflower Flowerettes, Carrot and Celery Batons, Sweet Peppers and Cherry Tomatoes served with Yogurt Dill and Roasted Pepper Basil Dip

Cheese Platter 60 | 80

Blue Cheese, Brie, Aged Cheddar and Swiss, Dried Fruit, Strawberries and Crackers

Sweet Tray (Serves 20) 45

Assorted Fruit Tarts, Brownies and Rice Krispies

Cookie Platter (Serves 20) 35

Double Chocolate, Chocolate Chunk, Oatmeal Raisin, Shortbread, White Chocolate Macademia Nut

Assorted Chip Basket (Serves 20) 30

Variety of mini bags of chips



Desserts and Beverages

Prices are per person and include all taxes and service charges.

Fruit-Filled Danishes 2

Assortment of Fruit-Filled Mini Danish Pastries

Fresh Baked Cookies 2

Assortment of Fresh Baked Cookies

Double Fudge Brownies 2

Chocolate Brownies drizzled with Chocolate Glaze

Rice Krispy Squares 2

Homemade Squares with Marshmallows

Fruit Tarts & Bite-Sized Squares 3

Assorted Fruit Tarts and Bite-Sized Squares

Mixed Berries with Whipped Cream 5

Clif Bars 4

Beverages

Perrier (Large) 6

Assorted Canned Soft Drinks 2

Assorted Juices 2

Coffee, Decaf Coffee and Tea 2

Lemon Water (Serves 15) 8

Cucumber Water (Serves 15) 10

Iced Tea (Serves 15) 10



St. Paul's Bloor Street | 227 Bloor Street East
416-961-8116 | stpaulsbloor.org