



St. Paul's Catering Menu





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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 4 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 available in the All Day Meeting Package and are served with a choice of one salad: Field Greens, Greek, Baby Kale Caesar or Chickpea and Black Bean.

Sides:

Garlic & Herb Butter Roasted Potatoes, Garlic Mashed Potatoes, Basmati Rice, Green Beans, Roasted Root Vegetables, Seasonal Sautéed Vegetables

Salad and Sandwich Combo

Sandwiches: Turkey, Black Forest Ham, Tuna Salad, Egg Salad, and Vegetarian

Quarter Chicken

Served with Gravy and a choice of two sides

Lasagna

Minimum 15 people

Meat Lover's, Roasted Vegetable, **or** Butternut Squash and Ricotta

Upgrade Entrées at an additional cost by request.



Breakfast

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

Continental Breakfast **10**

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

Healthy Start Breakfast **13**

Assortment of Whole Fruits, Breakfast Loaves and Butter
Non-fat Greek Yogurt with Berries and Crunchy Granola
Assorted 'Happy Planet' Fruit Smoothies, Freshly Brewed Coffee and Tea

Premium Breakfast **20**

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

Additional Breakfast Items

Whole Fruit	2
Yogurt Granola Parfait	4
Fruit Salad	4



Starters

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

Soup

5

Lentil and Vegetable
Carrot and Sweet Potato
Minestrone

Salad

7

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

Field Greens

Dehydrated Cherries, Granny Smith Apples, Goat Cheese Crumble
and Honey Balsamic Dressing

Greek

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

Baby Kale Caesar

Shaved Asiago, Garlic Butter Croutons and Creamy Parmesan Dressing

Chickpea and Black Bean

Peppers, Red Onions, Corn, Garlic, Citrus Juice, Chopped Herbs,
Olive Oil and Vinegar

Salad Bars

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

Salad Bar

10

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

Add grilled Chicken

4

Add grilled Salmon

5

Add Steak

6

Toppings

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

Dressings

Honey Balsamic Vinaigrette, Raspberry Citrus Vinaigrette, Mediterranean, Creamy Parmesan, Balsamic Vinaigrette

Fruit Salad Bar

8

Choice of Yogurt (Vanilla, Plain or Greek) with any 5 toppings
(*additional toppings \$1 per portion*)

Toppings

Blueberries, Blackberries, Strawberries, Cantaloupe, Honey Dew Melon, Pineapple, Mango, Grapes, Dried Cranberries, Oats, Coconut, Raisins, Honey



Gourmet Sandwiches, Wraps and Salad

16

A choice of one salad:

Field Greens, Greek, Baby Kale Caesar, or Chickpea and Black Bean

Choose up to 4 types of sandwiches:

Roasted Vegetable

Portobello Mushrooms, Bell Peppers, Onions, Roma Tomatoes, Arugula and Hummus

Flank Steak

Shredded Lettuce, Sautéed Onions and Peppers, Swiss Cheese and Roasted Garlic Mayo

Roast Beef

Balsamic Onions, Roma Tomatoes, Cheddar Cheese, Whole Grain Mustard, Pickles and Mayo

Roasted Turkey and Brie

Baby Spinach and Citrus Mayo

Grilled Chicken Pesto

Roma Tomatoes, Grilled Onions, Swiss Cheese, Pesto, Arugula and Mayo

Roast Chicken

Shredded Lettuce, Roma Tomatoes, Bacon, Cheddar Cheese and Chipotle Aioli

Mediterranean Tuna

Baby Arugula, Onions, Roma Tomatoes, Cucumbers, Olive Tapenade and Tzatziki

Entrées

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

Sides:

Garlic & Herb Butter Roasted Potatoes, Garlic Mashed Potatoes, Basmati Rice, Green Beans, Roasted Root Vegetables, Seasonal Sautéed Vegetables

Salad and Sandwich Combo

12

Sandwiches: Turkey, Black Forest Ham, Tuna Salad, Egg Salad, and Vegetarian

Quarter Chicken

13

Served with Gravy and a choice of two sides

Lasagna and Salad

17

Minimum of 15 people

Meat Lover's, Roasted Vegetable **or** Butternut Squash and Ricotta

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:

Garlic & Herb Butter Roasted Potatoes, Garlic Mashed Potatoes, Basmati Rice, Green Beans, Roasted Root Vegetables, Seasonal Sautéed Vegetables

Grilled Pineapple Teriyaki Chicken

15

Teriyaki Marinated Chicken Breast with Grilled Pineapple, Bok Choy and Bell Peppers and a choice of one side

Substitute Tofu

Substitute Shrimp (add \$3 per person)

Substitute Salmon (add \$5 per person)

Bombay Butter Chicken

14

Served with Grilled Naan and a choice of two sides

Kung Pao Chicken

16

Marinated Chicken, Green & Red Onions and Bell Peppers, Tossed in a Sechuan Chili Sauce with a choice of one side

Substitute Tofu

Substitute Shrimp (add \$3 per person)

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

Tofu (add \$2 per person)

Chicken (add \$2 per person)

Beef (add \$2 per person)

Shrimp (add \$3 per person)

Vegetarian Curry

13

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

Entrées

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

Grilled Atlantic Salmon	19
Served with a Cilantro and Lime Salsa and a choice of two sides	
Blackened Salmon	17
Served with Lime Butter Sauce and a choice of two sides	
Parmesan Crusted Halibut	19
Served with Balsamic Pan Roasted Cherry Tomatoes and a choice of two sides	
Beef Kebabs	18
Grilled Beef with Tzatziki Sauce and a choice of two sides <i>Substitute Shrimp</i>	
Pappardelle Bolognese	18
Meat Sauce, Fresh Basil and Shaved Parmigiano-Reggiano	
Grilled Flank Steak	20
Served with Chimichurri Sauce and a choice of two sides	
Stuffed Chicken Breast	18
Stuffed with Olive & Sundried Tomato Butter, with a choice of two sides	



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.

Mini Crispy Fried Chicken Burger

Dressed with Slaw and Spicy Mayo

Crispy Jerk Chicken Satay

Served with Pineapple Salsa

Lightly Dusted Chicken Wings

Served with Blue Cheese Dressing and a choice of: Maple Chipotle BBQ Sauce, Jerk Chicken BBQ Sauce or Classic BBQ Sauce

Garlic Crostini

Topped with Goat Cheese, Prosciutto and Torn Basil

Grilled Pear Crostini

Topped with Brie and Honey

Bruschetta

Tomatoes, Basil, Garlic and Olive Oil

Roasted Chicken Flat Pizza

Topped with Banana Peppers, Bacon, Mozzarella Cheese and BBQ Sauce

Wild Mushroom Flat Pizza

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

Crispy Wild Mushroom Wonton

Caramelized Onion and Shaved Parmigiano-Reggiano

Deep Fried Coconut Shrimp

Served with Chutney

12

Reception

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

Crispy Butterfly Prawn

Drizzled with Smoked Bacon Butter

Chipotle Lime Prawn

With a Creamy Avocado and Cilantro Sauce

Tender Honey BBQ Riblets

Bite Sized Rib Ends smothered in a Tangy Honey BBQ Sauce

Caramelized Onion Meatballs

With a Maple Whiskey Sauce

Mini Grilled Chicken Quesadilla

Sliced Cucumbers, Peppers, Balsamic Vinaigrette and Sour Cream

Mini Bacon Grilled Cheese

Served with Zesty Ketchup

Sliders

Classic with Mustard and Mayonnaise, Bacon & Cheese with Garlic Aioli and Crispy Pickles with Jalapeno Mayo



Platters and Beverages

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 and Hummus Platter 45 | 55

Broccoli and Cauliflower Flowerettes, Carrot and Celery Batons, Sweet Peppers and Cherry Tomatoes served with Hummus

Cheese and Crackers Platter 60 | 80

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

Assorted Chip Basket (Serves 20) 30

Variety of mini bags of chips

Cookie Platter (Serves 20) 35

Double Chocolate, Chocolate Chunk, Oatmeal Raisin, Shortbread

Sweet Tray (Serves 20) 45

Assorted Fruit Tarts, Brownies and Rice Krispies

Beverages

Assorted Canned Soft Drinks or Juices 2

Chocolate Milk 2

Coffee, Decaf Coffee and Tea 2

Assorted San Pellegrino 3

Orangina 3

Assorted 'Happy Planet' Fruit Smoothies 3.5

Perrier (Large Bottle) 6

Lemon Water (Serves 15) 8

Cucumber Water or Lemonade (Serves 15) 10

Desserts and Snacks

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

Desserts

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

Vanilla Sponge Cake 4

Served with Fruit Salsa and Whipped Cream

Mixed Berries with Whipped Cream 5

Snacks

Mixed Dried Fruit 3

Fresh Popcorn 3

Freshly Buttered and Bagged

Assorted Chocolate Bars 3

Clif Bars 4



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