CORPORATE CATERING

BROCHURE

en Ville

event design & catering

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ONTARIO EGGS

BREAKFAST SELECTIONS

FRESHLY BAKED PASTRIES

Continentals

Continental Breakfast
Assortment of Fresh Muffins; Almond, Chocolate, and Butter Croissants; Sweet and Savoury Danishes; Healthy Breakfast Breads; Sweet Butter, Preserves
$3.70 // 2 minis per guest

Breakfast Tea Sandwiches
Smoked Bacon & Herbed Boursin; Smoked Salmon & Whipped Cream Cheese; Country Ham, Watercress & Whipped Brie; Shaved Chicken, Egg & Basil Pesto; en Ville Egg Salad; Smoked Trout, Cucumber & Scallion Lemon Butter; Peanut Butter & Lingonberry Jam, Banana & Nutella; Raspberry, Ricotta & Honey Crépe Roulades
Fresh Breads: Flaky Home-style Biscuits, White Bread, Buttery Brioche, Flaky Croissants, Multigrain Bread
$18.50 // dozen

Bagel Sandwich Basket
Bagel Sandwich; Cucumber & Tomato, Havarti, Aged Ontario Cheddar, Mozzarella, Gruyère, Whipped Cream Cheese
$3.00
+ $00.75 // Add Smoked Salmon

Hot Breakfast

The Hot Ontario Breakfast
Ontario Farm Fresh Fluffy Scrambled Eggs with Chives; Home Fried Potatoes; Smoked Bacon; Breakfast Sausages; Continental Pastries; Sweet Butter & Preserves; Breakfast Fruits
$14.25 // per guest <Minimum 15 guests>
+ $00.50 // Substitute Turkey Sausage

The Sweetest Breakfast
Fluffy Buttermilk Pancakes or Cinnamon French Toast; Smoked Bacon or Breakfast Sausage; Fresh Fruit; Canadian Maple Syrup & Sweet Butter
$11.00 // per guest
+ $00.50 // Substitute Turkey Sausage

Roasted Tomato Breakfast Sandwich
Scrambled Eggs, Cheddar Cheese, Roasted Tomato, Fresh Basil, English Muffin
$3.75
+ $00.75 // Add Peameal Bacon

Huevos Rancheros Burrito
Scrambled Eggs, Mexican Chorizo, Tex-Mex Cheese, Black Beans, Avocado, Chipotle Lime Crema, Flour Tortilla
$4.25

Healthy Start Breakfast Burrito
Scrambled Eggs, Spinach, Mushroom, Sundried Tomato, Light Feta Cheese, Whole Wheat Tortilla
$4.25

Extras

Mini BLT Quinoa Cups
Whole Egg, Quinoa, Double Smoked Bacon, Spinach, Cherry Tomato
$21.00 // dozen

Spiced Apple Nut Crumble Breakfast Bowl
Low-Fat Yogurt, Rolled Oats, Seasonal Apples, Honey, Almonds, Flax Seeds, Cinnamon
$4.25

Individual IOGO Yogurt Cups
$1.75

Mini Salted Chocolate Maple Chia Seed Pudding
$4.00

Breakfast Fruits
Sliced Seasonal Fruit, Cantaloupe, Honeydew, Orange, Grapefruit, Strawberry
$4.50 // per guest

Fresh Fruit Skewers
$2.65 // mini *$3.75 // regular*

Fresh Berries
Blueberry, Blackberry, Raspberry, Strawberry
$7.00 // per guest

LOCAL INGREDIENTS | SANDWICHES | ARTISANAL FRESH BAKED BREAD

Chicken & Turkey

Cranberry Chicken Apple
Sliced Chicken, Ontario Granny Smith Apple, Dried Cranberries, Dijon Mayonnaise

Smoked Turkey and Sprouts
Smoked Turkey, Provolone, Local Sprouts, Tomato, Cucumbers, Dijon Mayonnaise

Vietnamese Chicken
Sweet Chili Chicken, Daikon & Carrot Asian Slaw, Cilantro, Mayonnaise

Chicken Caesar
Sliced Grilled Chicken Breast, Shaved Parmesan Cheese, Romaine Lettuce, Creamy Caesar Dressing, Spinach Tortilla Wrap

Spring Chicken Sandwich
Chicken Salad, Grilled Asparagus

Fresh Seafood

Grilled Salmon Avocado
Cucumber, Seasonal Greens, Wasabi Mayonnaise

Line-Caught Tuna
Cornichons, Tomato

Nova Scotia Lobster Roll
Seasonal Greens, Chive Lemon Mayonnaise, Fresh Scallion Roll
+2.50 extra

From the Deli

Focaccia Muffaletta
Assorted Cold Cuts, Provolone, Swiss, Gruyère, Artichokes, Red Onions, Scallions, Olive Spread, Mayonnaise

Prosciutto & Provolone
Tomato, Fresh Basil, Olive Oil

Smoked Ontario Ham and Brie
Shaved Smoked Ham, Spinach, Black Olive Tapenade, Mayonnaise, Kozlik's Dijon Mustard

Juicy Beef

Ontario Roast Beef
Tomato, Arugula, Horseradish Mayonnaise

Housemade Pastrami
Sauerkraut, Pickle, Kozlik's Dijon Mustard

Vegetarian

en Ville Egg Salad
Tomato, Arugula

Avocado Presto!
Sliced Avocado, Roasted Sweet Potato, Fennel, Tomato, Pesto Aioli

Woodland Mushroom
Arugula, Hummus, Tomato Confit

Grilled Mediterranean Vegetable
Baby Spinach, Ricotta Spread, Balsamic Vinegar

Lunch Options

The Board Room
1 ½ Sandwiches, 1 Market Fresh Salad, 2 Cookies or Miniature Pastries
$16.50

The Light Lunch
1 Sandwich, 1 Market Fresh Salad, 2 Cookies or Miniature Pastries
$13.50

The Working Lunch
1 ½ Sandwiches, 2 Cookies or Miniature Pastries
$12.50

The Even Lighter Lunch
1 Sandwich, 1 Market Fresh Salad
$11.75

The Boxed Lunch
1 Sandwich, 1 Market Fresh Salad, 2 Cookies or Miniature Pastries or Whole Fruit
$12.50

Add 1/2 portion Fresh Fruit to any Sandwich Lunch Option
$2.25

RIPEST AVOCADO

LUNCH FAVOURITES

HEARTY WHOLE GRAINS

Hot Sandwiches

BBQ Pulled Pork
Mozzarella Cheese, Maple BBQ Sauce
$8.50

Vietnamese Banh Mi
Honey Sriracha Chicken, Pickled Carrot & Daikon, Fresh Cilantro, Scallions, French Baguette
$8.50

Chicken Parmesan
Hand-Breaded Chicken, Mozzarella, Crushed Tomato Sauce, Fresh Basil
$8.50

Grilled Portobello & Goat Cheese Ciabatta
Garlic Aioli, Tomato Confit, Herb Oil, Fresh Basil
$8.50

Caprese Panino
Tomato, Mozzarella, Kale Pesto, Fresh Basil, Ciabatta
$8.50

Grain Bowls

Energy Boost Bowl
Oven-dried Cherry Tomatoes, Roasted Chickpeas, Peppery Arugula, Crumbled Goat Cheese, Thyme, Barley, Olive Oil
$8.25 // per bowl <Minimum order 8 bowls>

Fresh Mediterranean Bowl
Tomatoes, Cucumber, Grated Carrots, Fresh Mint, Zataar Herb Blend, Chickpeas, Lemon Tahini Dressing
$7.50 // per bowl <Minimum order 8 bowls>

Fiesta Fresh Bowl
Tomato, Avocado, Radish, Corn, Black Beans, Lime Scented Brown Rice, Creamy Chipotle Lime Dressing
$7.50 // per bowl <Minimum order 8 bowls>
+ $4.50 // Add Grilled Chicken or Steamed Basil Salmon

Protein Power Bowl
Smoked Bacon, Sliced Egg, Tomatoes, Sliced Avocado, Arugula, Crumbled Blue Cheese, Quinoa, Tangy Buttermilk Dressing
$9.50 // per bowl <Minimum order 8 bowls>
+ $4.50 // Add Grilled Chicken or Steamed Basil Salmon

Superfood Bowl
Roasted Sweet Potato, Asparagus, Wilted Kale, Grilled Mushrooms, Sliced Avocado, Hemp Seeds, Fragrant Quinoa, Hummus
$9.50 // per bowl <Minimum order 8 bowls>

Bibim Bowl
Shitake Mushrooms, Steamed Carrots, Sesame Bean Sprouts, Wilted Spinach, Zucchini, Fresh Sprouts, Brown Rice, Sweet Chilli Sauce
$9.50 // per bowl <Minimum order 8 bowls>

EAT LOCAL
EAT FRESH

FRESH SALADS

VEGETABLE
SUPERFOODS

Leafy Salads

Five Leaf
Seasonal Greens, Cherry Tomatoes, Sliced Cucumber, Carrot Julienne, Aged Balsamic or Basil Vinaigrette

en Ville Caesar
Crisp Romaine, Croutons, Parmesan Cheese, Signature Creamy Bacon Dressing

Spinach Mandarin
Fresh Baby Spinach, Sweet Mandarins, Toasted Slivered Almonds, Tropical Vinaigrette

Grain Salads

Mediterranean Quinoa Salad
Quinoa, Tomatoes, Cucumber, Bell Peppers, Kalamata Olives, Fresh Mint, Feta Cheese, Oregano Red Wine Vinaigrette

Quinoa Power
Roasted Sweet Potato, Apple, Chopped Kale, Dried Cranberries, Pumpkin Seeds, Citrus Vinaigrette

Santa Fe Rice
White, Brown & Wild Rice, Roasted Corn, Red Pepper, Black Beans, Cumin Lime Chili Dressing

Pasta Salads

Roman Orzo
Wilted Spinach, Roasted Tomato, Grilled Sweet Onion, Smoked Tomato Dressing

Greek Penne
Penne Pasta, Tomato, Cucumber, Olives, Onion, Feta Cheese, Oregano Vinaigrette

Toasted Israeli Couscous
Mediterranean Vegetables, Dijon Basil Vinaigrette

Sicilian Pasta Salad
Fusilli, Rapini, Black Olives, Sundried Tomato, Pine Nuts, Parmesan, Olive Oil

Vegetable Salads

Kaleslaw
Green & Purple Kale, Shredded Carrot, Daikon, Shallots, Sesame Lime Vinaigrette

Sweet Beet
Toasted Walnuts, Arugula, Orange Horseradish Vinaigrette

Tuscan Greens
Seasonal Greens, Grilled Vegetables, Asiago Cheese, Balsamic Vinaigrette

Grilled Mediterranean Vegetable
Seasonal Vegetables, Eggplant, Zucchini, Peppers, Olive Oil

The All Green
String Beans, Snow & Snap Peas, Broccoli, Orange Sesame Dressing

Insalata Caprese
Roma Tomato, Basil Marinated Bocconcini, Red Onion, Balsamic Vinaigrette

Pommery Potato
Scallions, Creamy Whole Grain Mustard Dressing

Root Vegetable
Brown Sugar Roasted Root Vegetables, Balsamic Glaze

Booster Salad *// +$1.00 extra*
Chopped Kale, Tomato, Feta, Cucumber, Sweet Pepper, Crunchy Chick Pea Croutons, Quinoa, Red Grapes, Lemon, Olive Oil

Fresh Salads

Your Choice of Salad included in Lunch Packages

Individual Salad
$5.50 // per guest

AROMATIC CHICKEN

COLD BUFFET

PROUDLY OCEANWISE CERTIFIED

Chicken

Sweet Chili Glazed Chicken, Asian Slaw
$23.50 // per guest

Rosemary & Thyme Chicken Breast, Smoked Tomato Salsa
$23.50 // per guest

Lemon Oregano Chicken Breast; Chopped Tomato, Olives, Feta, Cucumber Mint Tzaziki
$23.50 // per guest

Grilled Zataar Chicken Breast; Roasted Eggplant, Sweet Onion, Tomato Chutney
$23.50 // per guest

Beef

Chili Peppercorn Grilled Flank Steak, Chimichurri Sauce
$25.50 // per guest

Flat Iron Steak, Texas Rub, Apple Butter BBQ Sauce
$23.50// per guest

Fresh Seafood

Grilled Atlantic Salmon, Basil Pesto, Citrus Aioli
$23.50 // per guest

Poached Atlantic Salmon, Coconut Milk, Lemongrass, Ginger, Kaffir Lime Leaves, Coriander Chutney
$23.50 // per guest

Steamed Atlantic Salmon, Citrus, Herbs, Leamon Chive Mayo
$23.50 // per guest

Vegetarian

Portobello & Grilled Vegetable Tower, Marinated Tofu, Sundried Tomato
$21.00 // per guest

For more Vegetarian Options, see our Grain Bowls on Page 6

All Cold Buffet Menu Items
come with your choice of
2 Market Fresh Salads;
Artisanal Rolls & Sweet Butter;
2 Cookies or Miniature Pastries
Minimum 8 guests for Buffet Menu Items

HOME

LOW N' SLOW COOKED BEEF

HOT BUFFET

SEASONAL VEGETABLES

Chicken

Pan-Seared Chicken Breast, Sautéed Seasonal Greens, Creamy White Wine Sauce
$23.00 // per guest

Smoked Sea Salt & Rosemary Rotisserie Chicken
$21.50 // per guest

Prosciutto Wrapped Parmesan Chicken Breast, Thyme Reduction
$23.50 // per guest

Grilled Chicken Breast, Roasted Roma Tomatoes, Black Olives, Herb Oil
$23.50 // per guest

Beef

Guinness Braised Beef, Woodland Mushroom, Yukon Gold Potatoes, Seasonal Root Vegetables
$20.00 // per guest

Beef Tenderloin Skewers, Red Miso, Sesame
$22.75 // per guest

Panko Breaded Veal Weiner Schnitzel, Lemon Chive Butter
$23.00 // per guest

Fresh Seafood

Maple Roasted Atlantic Salmon Filet, Roasted Vegetable Julienne
$25.50 // per guest

Pan-Seared Rainbow Trout, Lemon Caper Brown Butter
$25.50 // per guest

Roasted Lake Huron Whitefish Filet, Herb Crust, House Tartar Sauce
$25.50 // per guest

Pasta

Traditional Beef Lasagna, Crushed Tomato, Mozzarella, Garden Vegetables
$19.50 // per guest

Orchiette, Chorizo Chicken Ragu, Parmesan
$19.50 // per guest

Vegetarian

Ratatouille Pie
Seasonal Local Vegetables, Gnocchi Crust, Parmesan
$20.50 // per guest

White Bean Cassoulet
Seasonal Local Vegetables, Wilted Greens, Tomato Confit
$19.50 // per guest

Sides

Seven Grain Rice

Steamed Jasmine Rice

Roasted Fingerling Potatoes

Creamy Mashed Yukon Gold Potatoes

Pan-seared Spätzle with Butter

All Hot Buffet Menu Items come with your choice of
2 Market Fresh Salads, up to 2 Sides, Artisanal Rolls & Sweet Butter,
2 Cookies or Miniature Pastries
Minimum 8 guests for Buffet Menu Items

HOUSE-MADE PRESERVES CONDIMENTS

RECEPTIONS

ARTISANAL CHEESES

Boards & Trays

Canadian Cheese Board
Medium & Marble Cheddar, Havarti, Oka, Fresh Fruit, Crackers
$6.00 // per guest

en Ville Signature Cheese Board
French Brie, Gruyère, Medium & Aged Cheddar, Oka, & Havarti, Fresh Fruit, Flatbreads, Crackers
$7.40 // per guest

Antipasti Board
Italian Sausage, Salami, Prosciutto, Basil Marinated Bocconcini, Sliced Provolone, Marinated Vegetables, Artichokes, Olives, Aioli, Flatbreads, Parmesan Puff Pastry Sticks
$7.25 // per guest

Mezze Board
Grilled Haloumi, Hummus, Roasted Artichokes, Grilled Vegetables, Baba Ghanouj, Caper & Chili Fried Cauliflower, Olives, Assorted Pita Breads
$7.25 // per guest

Charcuterie Board
Prosciutto, Bresaola, Genoa Salami, Capicola, Chorizo, Aged Cheddar, Pickled Vegetables & Cornichons, Kozlik's Dijon Mustard, Fig & Red Wine Chutney, Artisanal Breads
$12.50 // per guest

Boards & Trays

Garden Vegetable Platter
Fresh Cut Carrot, Broccoli, White Radish, Cherry Tomato, Green Bean, Mushroom, Belgian Endive, Celery, Sweet Peppers, Yogurt Dill Dip
$4.75 // per guest

Tex-Mex Chips & Salsa
Corn Tortilla Chips, Cilantro Lime Guacamole, Fresh Tomato Salsa, Sour Cream
$3.85 // per guest

Super Healthy Vegetable Chips
$5.50 // per guest

Maki Sushi Board
California, Tuna, Salmon, Vegetarian Rolls; Soy Sauce, Wasabi, Pickled Ginger
$13.00// 6 pieces per guest

Sushi Luxe Board
Tuna, Salmon, Ebi, Unagi Nigiri; Assorted Fish & Vegetarian Maki Rolls; Soy Sauce, Wasabi, Pickled Ginger
$20.00// 8 pieces per guest // Minimum 8 guests

Asian Selection
Thai Salad Rolls, Maki Sushi, Chicken Satay & Peanut Sauce, Chinese Style Ginger Shrimp, Hoisin Beef & Scallion Rolls
$15.00 // 6 pieces per guest

Tapas

Roasted Fennel Pesto Grilled Shrimp, Romesco Dip

Port & Paprika Chicken Filets, 5-Herb Aioli

Zaatar Salmon Skewers, Minted Labneh Dip

Aged Manchego Cheese, Olive Oil Crostino, House Seville Orange Marmalade

Thai Summer Roll; Shrimp, Coriander, Spicy Peanut Sauce

Mini Bahn Mi; Five Spice Chicken, Carrot & Daikon Slaw, Cilantro, Shriracha, Lime

Grilled Tandoori Shrimp, Lemon Herb Yogurt Dip

Skirt Steak Crostini, Horseradish Cheddar Spread, Salsa Verde

Smoked Salmon Roulade, Lemon Cream Cheese, Capers

Vegetarian Antipasti Skewer; Marinated Bocconcini Cheese, Grilled Zucchini, Peppers, Olives

Prosciutto wrapped Grilled Peach and Roquefort, Balsamic Reduction

Olive Oil Crostino, Fromage Blanc, Arugula, Oven Roasted Tomato Basil Confit

$15.00 // per guest <5 pieces>
Choose any 5 Tapas
Minimum 15 guests

FRESHLY BAKED PASTRIES

SWEETS & SNACKS

REFRESH RECHARGE

Sweets

Valencia Orange & Spiced Rum Cookie
Salted Caramel Chocolate Cookie
Blueberry Corn Cookie
Sweet Lemon, Rosemary & Olive Oil Cookie
Vanilla Earl Grey Cookie
$1.80 // 2 Cookies

Macarons
Pistachio, Salted Caramel, Vanilla, Lemon, Fudge, Raspberry, Coffee
Maple Bourbon Tart
Lavender Meringue
Flourless Dark Lindt Chocolate Torte
Cheesecake
Berry Berry, Espresso, Orange Créme Brulée
Red Velvet Cake
$3.65 // 2 Miniature Pastries

Pistachio, White Chocolate & Lemon Biscotti
$17.40// dozen

Lolliopops
Cheesecake, Red Velvet, Espresso, Brownie
$2.25

Seasonal Fruit & Berries
$5.75

Fresh Fruit Skewers
$2.65 // Mini *$3.75 // Regular*

Snacks

Snack Pack
Hard-boiled Egg, Aged Cheddar Wedge, Mini Pita, Hummus, Grapes, Strawberries
$7.25

Trail Mix & Dried Fruit
$3.75

Popcorn with Maldon Salt
$2.00

Devilled Eggs
$15.50 // dozen

Seasonal Whole Fruit
$1.20

Garden Vegetable Cups, Yogurt Dill Dip
$3.25

Small Low-fat Cheddar & Fresh Fruit Skewers
$2.40

Aged Cheddar & Crackers
$3.00

Hummus & Olive Oil Pita Crisps
$2.00

Nutty Maple Quinoa Bars
Quinoa, Dried Cranberries, Cashews, Almonds, Coconut, Maple Syrup, Flax Seeds, Lindt Dark Chocolate
$2.75

Disposables

Biodegradable Disposable Package 1
Small & Large Plate, Cutlery, & Napkin
$0.75

Biodegradable Disposable Package 2
Small & Large Plate, Cutlery, Napkin, & Glassware
$0.85

en Ville believes everyone has to do their part in preserving the environment, here are a few of the initiatives en Ville has implemented:

Use of biodegradable disposable products as part of our environmental stewardship program

Use of local foods & responsible purchasing practices

Reduction & off -setting carbon emissions

Composting & recycling

Chemical-free practices

Educational initiatives

FAIRTRADE COFFEE

BEVERAGES

COLD-PRESSED FRUIT JUICES

Hot Beverages

en Ville Special Blend Coffee
Regular or Decaffeinated, Milk, Cream, Sugar
$24.00 // 12 cup thermos

Twining's Orange Pekoe or Earl Grey Tea
Milk, Sugar
$24.00 // 12 cup thermos

Cold Beverages

ESKA Canadian Spring Water (500mL)
$1.75

ESKA Canadian Sparkling Water (330mL)
$2.10

Soft Drink (355mL)
Coca-Cola, Diet Coke, Sprite, Diet Sprite, Ginger-Ale,
Nestea Iced Tea (341mL)
$1.75

Juice (330mL)
Apple, Orange, Grapefruit or Cranberry
$1.75

Tropicana Orange Juice (1.89 L)
$10.65

Fresh Squeezed Juice (12 oz) 48 hour notice
Orange, Grapefruit, Raspberry, Acai & Apple, Apple, Tangerine
$2.90

en Ville Promise

We have spent 30 years investigating taste and chasing perfection. Our discovery is: the less adulteration, the better the taste. Local product produces happier palates and healthier bodies.

We use natural foods, without preservatives, reduced sodium levels and as many as possible local and seasonal products.

We consider the impact we have on the environment. We purchase from suppliers who practice high animal welfare standards, support Fair Trade and display environmental, social and ethical responsibility.

Our food is handmade by passionate artisans who practice sustainability, and value ethical and social responsibility.

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