



KERR ST CAFE

CORPORATE CATERING

298 Kerr Street
Oakville, Ontario
289 837 1535
info@kerrstreetcafe.com

CAFE CATERING/ DELIVERY / PICK UP FOOD & PLATTERS

Requires 48 hours notice 10 person minimum required. For all customized inquires we require 72 hours notice

SANDWICHES all sandwiches can be made in wrap form using our organic & gluten free Chia Wraps

Reuben Sandwich \$12

corn beef, beet sauerkraut, apples, a thousand island dressing, gruyere & rye bread

Grilled Chicken Thigh with Almond Pesto & Greens \$12

lemon roasted chicken, almond pesto , caramelized onion, &roasted red pepper, turkish loaf

Smoked Salmon & Herbed Cream Cheese \$13

cucumber, thinly sliced red onion, capers, lemon zest wrap

KSC BLT \$11

heirloom tomato, double smoked bacon, basil aioli, boston bibb lettuce, brioche bun

Caprese \$11

Mozzarella, Thai basil, tomato, balsamic shallot vinaigrette, arugula, whole wheat sourdough

Broccoli Sandwich \$11

roasted broccoli florets, ricotta & feta salata, toasted pine nuts, & romesco, baguette

SALADS (500gram portion)

Clean Bowl of Health \$8

quinoa, toasted herbed chickpeas, arugula, avocado, sweet potato, beet hummus, house tamari dressing and orange tahini sauce

Market Greens \$6

dandelion, frisee, dill, parsley & arugula mix with choice of house dressing, almond pesto or orange tahini dressing

Kale and Brussel Sprout Caesar Salad \$7

roasted cherry tomatoes, shaved parmesan, anchovy dressing, roasted garlic croutons

Roasted Fingerling Potato Salad \$8

basil pesto, pickles, capers, bacon (can be made without), dill, parmesan, apple cider vinaigrette

lemon zest, parmesan, black pepper, caramelized onion

classic with mayo, scallions and vinegar

Grilled Corn & Fresh Tomato (SUMMER SEASONAL) \$7

grilled corn, fresh tomato salad pickled shallot, basil, arugula, queso, avocado

Fresh Fig, Grilled Peaches & Prosciutto Salad \$8

blue cheese, arugula, basil dressing

Roasted & Fresh Cherry Tomato Salad \$8

roasted lemon, pomegranate crispy sage, parsley, mint tomato dressing

Quinoa, Wild Rice, Basmati & Cherry Salad \$9

with arugula basil toasted almonds pine nuts berry vinaigrette

Rye Berry & Kale with Sheep Feta \$8 (SEASONAL, SUMMER & FALL)

buttermilk dressing, feta, scallions, granny smith apples, local rye berry

Greek Pasta Salad with Toasted Herbed Chickpeas \$8

cucumber, tomato, herbed chickpeas, feta, black olives oregano dressing fresh orchietti

CAFE CATERING PLATTERS

Requires 48 hours notice 10 person minimum required. For all customized inquires we require 72 hours notice

Ontario Smoked Trout OR Smoked Salmon \$10

artisanal crackers, herbed cream cheese or creme fraiche, dill, red onion lemon zest

Crudite \$5/person

fresh cut vegetables arranged artfully with choice of green goddess, honey curry, or beet hummus dip

Fruit Display \$5/person

watermelon honey dew and cantaloupe skewers artfully arranged on with pineapple and assorted berries

Farmhouse Cheese Cheeseboard \$12 - \$19/person

local cheeses, homemade preserves, artisanal crackers

Délice De Bourgogne Wheel (must purchase whole wheel, prices vary approximately \$160)

incredibly creamy triple cream soft-ripened cheese served with preserves honey & crackers

Twice Marinated Sliced Chicken Platter \$18/person

juicy, tender twice marinated chicken sliced thin and served best at room temperature

Slow Roasted Trout/Salmon \$19/person

sweet garlic, citrus & chilies

Braised Beef Short Ribs \$20/person

natural beef jus reduction, mini buns, red cabbage slaw

Sliced Marinated Beef Tenderloin Platter \$25/person

tender marinated, medium rare beef tenderloin, thinly sliced served with fresh horseradish cream, bernaise sauce and homemade mini buns

Sliced Herb Crusted Pork Tenderloin Platter \$20/person

sliced pork tenderloin cooked to medium with mustard herb crust served with homemade mini buns and apple butter

VEGETABLES (change due to season)

Roasted Cauliflower

tahini, slivered almonds, spices & herbs

Herbed Chickpeas

lemon, herbs, cumin & chili toasted

Parmesan Brussel Sprouts

roasted brussel sprouts with olive oil salt & pepper and light shaved parmesan

Red Cabbage & Thai Basil Slaw

thinly sliced cabbage, thai basil, cilantro, mint & parsley with lime cucumber red pepper

WARM FOODS

Requires 48 hours notice 8 person minimum required. For all customized inquiries we require 72 hours notice

Chicken Pot Pie \$20 small (2 ppl) \$30 medium (4-6 ppl) \$40 large (6-8 ppl)

tender chicken, peas, carrots potatoes and peppercorn gravy wrapped in warm puff pastry

Turkey Chili \$18/litre (serves 3)

homemade turkey chilli with corn, black beans diced tomato and chilli seasoning served with sour cream and cilantro

Mushroom Lasagna \$20 small (2 ppl) \$30 medium (4-6 ppl) \$40 large (6-8 ppl)

3 blend wild marinated mushrooms, ricotta & spinach in between layers of fresh pasta

Vegetable Lasagna \$18 small (2 ppl) \$28 medium (4-6 ppl) \$38 large (6-8 ppl)

seasonal stewed vegetables and tomato sauce with 4 cheese blend in between layers of fresh pasta

Shepherd's Pie \$22 small (2 ppl) \$30 medium (4-6 ppl) \$43 large (6-8 ppl)

seasoned ground beef, creamy mashed potatoes seasonal vegetables

Seasonal Soup \$9/person

our made from scratch daily soup offering served warm and delicious!

Mac n Cheese \$9/person

Classic creamy elbow noodles in 3 cheese morne sauce topped with seasoned bread crumbs (can be made gluten free

** Our chefs are always coming up with something new, some items we have in the freezer may not be listed here. Ask your Kerr St. Cafe team member about our special seasonal frozen meals **

Twice Marinated Sliced Chicken Platter \$18/person

juicy, tender twice marinated chicken sliced thin and served best at room temperature

Slow Roasted Trout/Salmon \$19person

sweet garlic, citrus & chilies

Sliced Marinated Beef Tenderloin Platter \$25person

tender marinated, medium rare beef tenderloin, thinly sliced served with fresh horseradish cream, bernaise sauce and homemade mini buns

Sliced Herb Crusted Pork Tenderloin Platter \$20person

sliced pork tenderloin cooked to medium with mustard herb crust served with homemade mini buns and apple butter

VEGETABLES (change due to season)

Roasted Cauliflower

tahini, slivered almonds, spices & herbs

Herbed Chickpeas

lemon, herbs, cumin & chili toasted

Parmesan Brussel Sprouts

roasted brussel sprouts with olive oil salt & pepper and light shaved parmesan

DESSERTS

Double Fudge Brownies with Chocolate or Butterscotch Buttercream Icing \$5/each

Chocolate Malt Cupcakes with Oreo Buttercream Frosting \$5/each

Carrot Cake with Cream Cheese Buttercream Icing \$5/each

Salted Chocolate Chunk Cookies \$2.00/each

Orange Anzac Cookies \$2.00each

Goey Butter Tarts \$5/each

Lemon Squares with Shortbread Crust & Icing Sugar \$5/each

Dessert Platter \$4/person

All of the above in mini bites arranged on platter with seasonal berries and garnishes

Fresh Fruit Skewers

Melon fruit skewers with mint & berries arranged artfully on platter

CAFE CATERING BREAKFAST DELIVERY/PICK UP

Need 48 hours notice for parties of 12 or more. For all customized inquires we require 72 hours notice

Individual Daily Frittatas \$5 each

selection of our fresh daily frittatas. Vegetarian options available

Breakfast Sandwiches \$6

bacon, tomato, lettuce aioli and egg & avocado, queso egg and spinach breakfast sandwiches

Fresh Market Greens \$5

frisee, dandelion, arugula and herb salad with our tamari house dressing OR almond pesto

Matcha Granola w/ Blood Orange \$6

greek yogurt, seed granola, blood orange, matcha dust, seasonal fruit

Maple Chia Pudding \$6

with seed granola blood orange and seasonal fruit

Mabel's Organic Sourdough, Homemade Scones & Pastry Selection \$5

w/ whipped butter and preserves

Bagel & Lox \$12

selection of plain and everything bagels, smoked salmon, scallion cream cheese, sliced red onion lemon wedges and pea shoots

Bagel Platter \$9

scallion cream cheese, sliced cucumber, sliced tomato, house made preserves and whipped butter

Coffee Cake Platter \$48 (8 pieces)

Cinnamon & brown sugar, berry & pecan

Fresh Fruit Skewers

melon fruit skewers with mint and berries arranged artfully on platter

*The Following **REQUIRE HEATING** - We are happy to provide chaffing dishes and fuel for small additional fee*

Smashed Potatoes & Mushroom Medley

roasted herbed fingerling potatoes with seared (mouthwatering) marinated mushrooms

Hash Supreme

green onions, potato hash, tomato, queso crumble, fresh chives, lime crema, hollandaise

Double Smoked Bacon & Chorizo Sausage Platter

platter of double smoked bacon and dry cured chorizo sausage

BEVERAGES

Village Juicery juice selection \$8/small \$16/large

fresh pressed juices made from all real ingredients - ask your KSC rep about our daily selection

Pop Selection \$4/person

coke, diet coke, san pellegrino sparkling juices, san pellegrino sparkling water

Coffee & Tea \$4/person

Brother's Coffee Roasters espresso drip (caffeinated or decaf available). **PLUCK** loose leaf tea (ask your KSC rep about our selection) comes with milk/cream & sugar

DELIVERY

Food can be delivered to your party site seven days a week. Delivery charges are based upon distance from our kitchen to yours. We will arrange for delivery and provide an estimated delivery fee when you place your order. Heating instructions are included with the food

PLATTERS

Food can be artfully arranged on our platters for an extra charge

ORGANIC DISPOSABLE PLATTERS & UTENSILS

disposable cutlery available for \$2.50/person. Plasticware includes dinner plate, dessert plate, fork knife and napkin. Serving utensils are available free of charge upon request.

CHANGES AND CANCELLATIONS

Must be made 24 hours in advance of the scheduled delivery or pick up time. Order scheduled for delivery or pick up after 3pm may not be changed or cancelled after 3pm on the weekday prior.

Please contact the catering department directly for any changes or cancellations.