en Ville

event design & catering

READY TO SERVE

Memorable Flavours
2026



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BREAKFAST

Continental Breakfast - $3.75 (1 piece) / $6.30 (2 pieces) V
Assortment of fresh muffins, almond, chocolate, whole wheat and butter croissants, sweet and savoury danishes, healthy breakfast breads, sweet butter & preserves.
+$1.50 per piece gluten-free and vegan muffins GF/VG

Vegan Breakfast Cookies - $3.50 (1 piece) VG
Banana, pumpkin seed, coconut

Mini Savoury Quiches - $28.50/dozen
Daily selection - with a variety of meat, seafood & vegetable fillings

en Ville Cranberry Granola - $8.50 V
Fresh berries & Ontario honey, dried cranberries, house-made granola, yogurt

Mini Triple Berry Chia Pudding - $8.40 VG/GF/DF
Maple, coconut milk

Individual IÖGO Yogurt Cups - $2.90 V/GF

Mini Fresh Fruit Skewers - $5.75 VG/GF/DF

Breakfast Fruits - $8.50 VG/GF/DF
Sliced seasonal fruit, cantaloupe, orange, honeydew, grapefruit, strawberry

Fresh Berries - $11.50 VG/GF/DF
Blueberries, strawberries, blackberries, raspberries

Fresh Cut Fruit and Berries Salad - $8.50 VG/GF/DF

Classic Deviled Eggs - $24.50 per dozen GF/DF
With a variety of toppings including smoked salmon, asparagus and bacon







All prices per portion unless specified
VG - Vegan / **V** - Vegetarian / **GF** - Gluten Free / **DF** - Dairy free

BREAKFAST

BREAKFAST COMBOS

The Light Breakfast - $11.50 V

Continental pastry (1 p.p.), sweet butter & preserves, sliced breakfast fruits

+$1.50 per portion gluten-free and vegan muffins GF/VG

Sunrise Chaser - $11.50 V

Continental pastry (1 p.p.), sweet butter & preserves, en Ville cranberry granola OR chia pudding

+$1.50 per portion gluten-free and vegan muffins GF/VG

BAGEL OPTIONS

Bagel Sandwich Basket - $5.60 V

Cucumber & tomato, havarti, aged Ontario cheddar, mozzarella, gruyère, whipped cream cheese

+$0.75 per portion gluten-free bagel GF / +$0.50 per portion with vegan cheddar VG

High Protein Bagel - $8.25

Lean Canadian smoked turkey, boiled egg, arugula, tomato, basil pesto mayo, Ontario cheddar

+$8.00 add breakfast fruits

Early Starter Bagel - $12.00 V

Smoked salmon bagel, deli cream cheese, tomato, capers, and red onion

+$8.00 add breakfast fruits

BREAKFAST BOWLS

Anti-Inflammatory Bowl - $11.00 V

Steamed quinoa, black beans, beets, roasted broccoli, soft boiled egg, tahini lemon

+$3.50 add grilled chicken

Mango Berry Smoothie Bowl with Coconut Milk - $8.50 VG

Banana, pumpkin seeds, and fresh berries

Blueberry Lemon Overnight Oats - $8.50 V/GF

Oats, lemon zest, blueberry compote, coconut milk, vanilla yogurt, honey

All prices per portion unless specified

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HOT BREAKFAST

HOT BREAKFAST COMBOS

Minimum 5 per order

Hot Ontario Breakfast - $22.00 per guest

Ontario farm fresh fluffy scrambled eggs with chives, skin-on home-fried potatoes, smoked bacon, breakfast sausages, continental pastries, sweet butter & preserves, fresh breakfast fruits

+$1.50 substitute turkey or chicken sausage / +$1.50 substitute halal chicken bacon (48-hours notice) / +$1.50 substitute scrambled tofu and vegan sausage VG

Pancake Breakfast - $18.00 per guest (3 pancakes p.p.)

Fluffy buttermilk pancakes (choice of: plain, blueberry or banana), smoked bacon OR breakfast sausage, fresh fruit, Canadian maple syrup & sweet butter

+$1.50 substitute turkey or chicken sausage / +$1.50 substitute halal chicken bacon (48-hours notice) / +$1.50 substitute vegan sausage VG

FRITTATAS

Minimum 6 per order
Available hot or room temperature

The Swiss - $9.30 V/GF

Ontario mushrooms, olives, gruyère cheese

The Protein - $9.30

Bacon, sausage, bell pepper, 3 cheese

The Shakshuka - $9.30 V/GF/DF

Bell peppers, onions, paprika, cumin, tomatoes, harissa, spinach, fresh eggs

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HOT BREAKFAST

HOT BREAKFAST SANDWICHES

+$1.00 per gluten free sandwich GF

Roasted Tomato Breakfast Sandwich - $10.75 V
Scrambled eggs, cheddar cheese, roast tomato, fresh basil, ~~English muffin~~
+$1.25 add chorizo or peameal bacon

The Healthy One - $10.75
Whole wheat English muffin, farm fresh egg, wilted kale, low fat turkey sausage & low fat cheddar

Why The Chicken Crossed The Road - $10.75
Scrambled egg, grilled chicken breast, scallions, smoked bacon, aged cheddar cheese, sriracha

Hot Bagel Sandwich - $10.75
Farm fresh egg, tomato, applewood smoked bacon, chive cream cheese, wilted kale

St. Lawrence Market - $11.00
Peameal bacon, Ontario cheddar, tomato, grainy mustard mayo, fresh egg

Vegan Chickpea Flour "Egg" - $11.00 VG
Spinach, plant-based cheddar, vegan mayo

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BREAKFAST BEVERAGES



BREAKFAST SMOOTHIES

Triple Berry (500 mL) - $9.25 V
Seasonal berries

Bliss Blush (500 mL) - $9.25 V
Strawberry, banana, and vanilla yogurt

Tropical Greens (500 mL) - $9.25 VG
Spinach, mango, orange



HOT BEVERAGES

en Ville Blend Fair Trade Coffee - 33.50
12 Cup thermos, milk, cream, sugar
Regular / decaf

Assorted Organic Numi Teas & Tisanes - $33.50
12 Cup thermos, milk, sugar

COLD BEVERAGES

ESKA Canadian Spring Water (500 mL) - $2.65

Aeras Sparkling Water (330 mL)- $3.25

Juice (330 mL) - $3.00
Apple, orange, grapefruit, cranberry

Freshly Squeezed Juices (330 mL) - $9.25
Minimum 6 of each variety
Requires a 48-hour notice
Orange, grapefruit, beet apple ginger, apple, tangerine



Soft Drinks (355 mL) - $2.65
Coca cola, diet coke, sprite, diet sprite, ginger-ale, fuze iced tea

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LUNCH COMBOS

SANDWICHES LUNCH COMBOS

+$2.00 per gluten free sandwich GF

The Board Room - $24.50
1 ½ sandwiches
1 market fresh salad
2 cookies or miniature pastries

The Light Lunch - 22.00
1 sandwich
1 market fresh salad
2 cookies or miniature pastries

The Working Lunch - $20.00
1 ½ sandwiches
2 cookies or miniature pastries

The Even Lighter Lunch - $21.00
1 sandwich
1 market fresh salad

The Boxed Lunch - $22.50
1 sandwich
1 market fresh salad
2 cookies or miniature pastries
Napkin & fork

The Boxed Lunch + Fruit - $24.00
1 sandwich
1 market fresh salad
Fruit salad
Napkin & fork

Just a Sandwich - $12.00
1 sandwich

+4.25 to any combo to add: ½ portion of sliced fresh fruit

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SANDWICHES

POULTRY

+$2.00 per gluten free sandwich GF

Cranberry Chicken Apple DF
Sliced chicken, Ontario granny smith apple, dried cranberries, dijon mayo

Chicken Caesar
Sliced grilled chicken breast, shaved parmesan, romaine lettuce, creamy Caesar dressing, spinach tortilla wrap

Grilled Ontario Romesco Chicken Breast
Romesco chicken breast, mozzarella, roasted grape tomato, basil, arugula, chilli mayo

Chicken Shawarma
Shawarma spiced chicken, tomato, lettucce, cucumber, lemon garlic yogurt mayo

Rotisserie Chicken
Ontario goat cheese, arugula, dijon olive oil dressing

Smoked Turkey DF
Lettuce, tomato, spinach, eggplant chutney, dill aioli

Montreal Smoked Spiced Turkey Breast DF
Pickles, tomato, lettuce, red onion, Kozlik's mustard mayonnaise

FRESH SEAFOOD

+$2.00 per gluten free sandwich GF

Grilled Salmon Avocado DF
Cucumber, seasonal greens, wasabi mayonnaise

Line-Caught Tuna DF
Chopped cured capers, parsley, basil, lemon aioli

Miso Cream Salmon Avocado
Miso broiled salmon, cream cheese, basil, avocado, tomato, sesame seeds, nori

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SANDWICHES



BEEF

+$2.00 per gluten free sandwich GF

Ontario Roast Beef DF
Tomato, arugula, horseradish mayo

FROM THE DELI

+$2.00 per gluten free sandwich GF

Mortadella and Crispy Prosciutto
Provolone, Dijon mayo, arugula

Prosciutto & Provolone
Tomato, fresh basil, olive oil

Smoked Ontario Ham and Brie
Shaved smoked ham, spinach, black olive tapenade, mayonnaise, Kozlik's dijon mustard

Genoa Salami
Fresh mozzarella, arugula, roasted red pepper, red onion, pesto mayo, balsamic glaze



VEGETARIAN

+$2.00 per gluten free sandwich GF

Avocado Presto! VG
Sliced avocado, roasted sweet potato, fennel, tomato, vegan pesto aioli

Grilled Mediterranean Vegetable V
Baby spinach, ricotta spread, balsamic vinegar

en Ville Egg Salad V/DF
Tomato & arugula

Vegan "Egg" Salad VG
Tofu, vegan mayo, dijon, herbs, capers, red onion



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FRESH BOWLS

Each bowl - $18.00

Minimum order 8 bowls

Fresh Mediterranean Bowl VG/GF/DF

Tomatoes, cucumber, grated carrots, fresh mint, Zaatar herb blend, chickpeas, Lemon tahini dressing

Fiesta Fresh Bowl V/GF/DF

Tomato, avocado, radish, corn, black beans, lime scented brown rice, creamy chipotle lime dressing

Greek Bowl V/GF

Lettuce, bell peppers, English cucumber, tomato, red onion, Kalamata olives, feta, lemon oregano olive dressing

Quinoa Bowl VG/GF/DF

Steamed quinoa, roast yam, kale, wilted arugula, roasted broccoli, hummus, tahini

Jerk Bowl VG/DF

Jerk rice & peas, grilled pineapple, grape tomato, cucumber, red onion, bell pepper, tropical dressing

Garden Bowl

Spinach, beets, cucumber, roasted vegetables, sprouts, hard bolied egg, corn, carrots, Niagara red wine vinaigrette

Poké Bowl

Sushi rice, edamame, corn, radish, pineapple, cucumber, avocado, spicy mayo, scallions, furikake

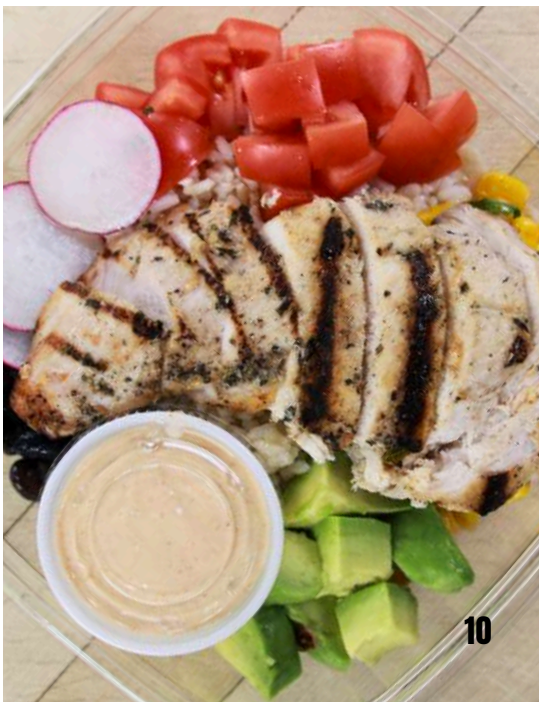
Add-On Protein Options

$8.00 - Grilled Chicken (3 oz) / Flat Iron Steak (3 oz) /
Garlic Shrimp (2 p.p.) / Steamed Salmon (3 oz)
$3.25 - Tofu / Hard Boiled Egg
$6.00 - Avocado

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HOT SANDWICHES



Each sandwich - $15.00
Minimum order 6 sandwiches

BBQ Pulled Pork
en Ville six-hour applewood smoked pulled pork, mozzarella cheese, house maple BBQ sauce

French Beef
Roast beef, caramelized onion, mushroom, provolone, horseradish mayo



Chicken Parmesan
Hand-breaded chicken, mozzarella, crushed tomato sauce, fresh basil

Grilled Portobello & Goat Cheese Ciabatta V
Garlic aioli, tomato confit, herb oil, fresh basil

Barbeque Rotisserie Chicken
BBQ sauce, blue cheese, tomato and sweet onion



Mediterranean Sandwich VG/DF
Grilled eggplant, zucchini, bell peppers, black olive tapenade, olive oil, red pepper hummus

Italian Veal Sandwich
Breaded veal, provolone, peppers, tomato basil sauce, mushrooms

en Ville Steak Sandwich - $19.00
Grilled Ontario flatiron steak, Niagara Pinot Noir braised shallot, housemade blue cheese aioli, tomato confit, fresh basil

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SALADS

LEAFY SALADS

Five Leaf Salad VG/GF/DF
Seasonal greens, cherry tomatoes, sliced cucumber, carrot julienne, aged balsamic or basil vinaigrette

en Ville Caesar
Crisp romaine, house baked croutons, signature creamy bacon dressing, parmesan cheese

Spinach Mandarin VG/GF/DF
Fresh baby spinach, sweet mandarins, toasted slivered almonds, tropical vinaigrette

Arugula Salad V/GF
Oven roasted sweet potatoes, red pepper, dijon parmesan vinaigrette

Tuscan Greens V/GF
Seasonal greens, grilled vegetables, asiago cheese, balsamic vinaigrette

Arugula Beet Salad V/GF
Goat cheese, aged balsamic, and shallot vinaigrette

GRAIN SALADS

Mediterranean Quinoa Salad V/GF
Quinoa, tomatoes, cucumber, bell peppers, Kalamata olives, fresh mint, feta cheese, oregano red wine vinaigrette

Quinoa Power VG/GF/DF
Roasted sweet potato, apple, chopped kale, dried cranberries, pumpkin seeds, citrus vinaigrette

Full-size individual salad - $13.00
Minimum 6 portions per salad
Add-On Protein Options
$8.00 - Grilled Chicken (3 oz) / Garlic Shrimp (2 p.p.) / Steamed Salmon (3 oz)
$3.25 - Tofu / Hard Boiled Egg
$6.00 - Avocado

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SALADS

VEGETABLE SALADS

All Green Salad VG/GF/DF
Beans, broccoli, snow peas, sugar snaps, orange sesame dressing

Insalata Caprese V/GF
Roma tomato, basil marinated bocconcini, red onion, balsamic reduction, olive oil

Pommery Potato Salad V/GF/DF
Creamy whole grain mustard dressing, scallions

Roasted Cauliflower & Quinoa VG/GF/DF
Arugula, pumpkin seeds, preserved lemon, red chermoula dressing

Grilled Mediterranean Vegetable VG/GF/DF
Seasonal vegetables, eggplant, zucchini, peppers, olive oil

Crispy Broccoli & Chickpea Salad V/GF/DF
Broccoli, chickpeas, red onions, parsley, creamy apple cider mustard dressing, roasted grape tomato

Chinese Smacked Cucumber Salad V/DF
Soy sauce, sesame oil, coriander, chili, garlic and sesame seeds

PASTA SALADS

Greek Orzo V
Orzo, tomato, cucumbers, peppers, feta, Kalamata olives, lemon, oregano olive oil dressing

Basil Rotini V
Rotini, bocconcini, basil, roasted grape tomato, sundried tomato vinaigrette

Full-size individual salad - $13.00
Minimum 6 portions per salad
Add-On Protein Options
$8.00 - Grilled Chicken (3 oz) / Garlic Shrimp (2 p.p.) / Steamed Salmon (3 oz)
$3.25 - Tofu / Hard Boiled Egg
$6.00 - Avocado

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COLD BUFFET

All Cold Buffet Menus come with your choice of:
Up to Two Fresh Salads, Artisanal Rolls & Sweet Butter and Two Cookies or Miniature Pastries
Minimum 5 Portions for Buffet Items

AAA BEEF

Grilled Flatiron Steak - $38.00
Blue cheese & herb crumble

Grilled Italian Spiced Flatiron Steak - $38.00 GF/DF
Basil, parsley, garlic, lime, olive oil and marinated olives

Argentina Gaucho Style Charbroiled Flatiron Steak - $38.00 GF/DF
Chimichurri sauce

Bulgogi Korean BBQ beef - $ 38.00
Scallions and sesame

AIR CHILLED ONTARIO CHICKEN

Grilled Chicken Breasts - $35.00

Gremolata, tomato and herbed salsa **GF/DF**

OR

Artichoke hearts, oven-dried grape tomato, herbed oil **GF/DF**

OR

Sautéed herbed mushrooms and rosemary, truffle aioli **GF/DF**

OR

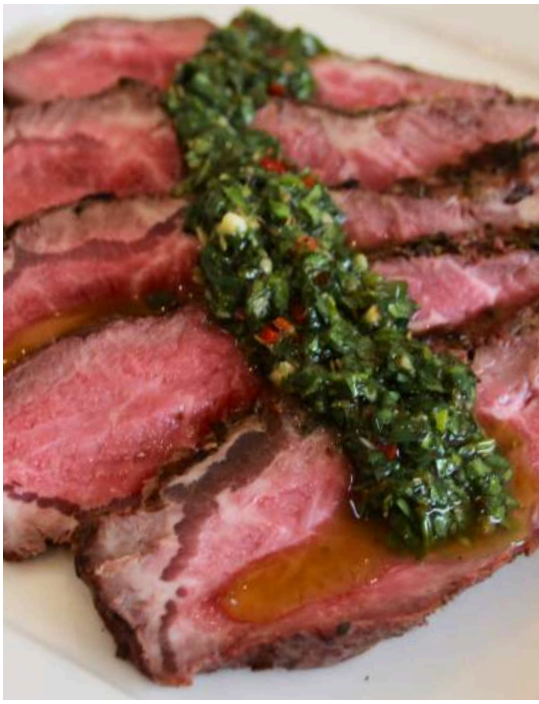
North African harissa spiced with yogurt herb sauce **GF**

OR

Roasted corn, herbs, red onion, feta chutney

All prices per portion unless specified
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COLD BUFFET

All Cold Buffet Menus come with your choice of:
Up to Two Fresh Salads, Artisanal Rolls & Sweet Butter and Two Cookies or Miniature Pastries
Minimum 5 Portions for Buffet Items

CANADIAN ATLANTIC SALMON

Grilled Atlantic Salmon - $37.00 GF
House basil pesto, citrus aioli

Peruvian Spiced Salmon Fillet - $37.00
With grilled peppers, lime, and aji amarillo aioli

Herb Marinated Salmon Fillet - $37.00 GF/DF
Roasted broccoli and citrus mayonnaise

VEGETARIAN AND VEGAN

Portobello & Grilled Vegetables - $33.50 VG/GF/DF
Marinated tofu, sundried tomato

Avocado Half (2 p.p.) - $32.50 VG/DF
Filled with quinoa and grain salad, seasonal vegetables, chickpea croutons, lime and local micro sprouts







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HOT BUFFET

All Hot Buffet Menus come with your choice of:
Up to Two Fresh Salads, Up to Two Side Dishes,
Artisanal Rolls & Sweet Butter and Two Cookies or
Miniature Pastries
Minimum 5 Portions for Buffet Items



AAA BEEF, VEAL & LOCAL PORK

Classic French Braised Beef Daube - $32.50 DF
Red wine, carrots, onions, thyme, orange zest and garlic

Grilled Flatiron Steak Tuscan Style - $38.00 GF/DF
Rosemary, garlic, olive oil, vinegar, sea salt, and ground black pepper

Lebanese Beef Kebab - $28.50
Onions, coriander, cumin, nutmeg, allspice, parsley, garlic, yogurt sauce on the side

Roasted Veal Medallions - $38.00
Ontario forest mushroom sauce

Slow Braised Boneless Short Rib - $45.00 DF
Beef short rib with thyme, rosemary, heirloom carrots, red wine shallot sauce

Cast Iron Seared Ontario Pork Chop - $31.50
Grainy dijon, rosemary jus



PASTA

Gnocchi with Braised Beef Short Rib - $33.00
Ontario mushroom, sage, beef braise sauce, cream, parmesan

Orecchiette with Sausage & Broccoli - $30.00
Italian sausage, chili, broccoli, parmesan, olive oil

Pasta Pomodoro with Chicken - $33.00
Basil tomato sauce, reggiano parmesan



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HOT BUFFET

All Hot Buffet Menus come with your choice of:
Up to Two Fresh Salads, Up to Two Side Dishes,
Artisanal Rolls & Sweet Butter and Two Cookies or
Miniature Pastries
Minimum 5 Portions for Buffet Items

AIR CHILLED ONTARIO CHICKEN

Pan-Seared Chicken Breast - $35.00 GF
Sautéed seasonal greens, creamy white wine sauce

Mexican Chicken Asado - $35.00 GF/DF
Grilled with zucchini, pepper, citrus, garlic, oregano, coriander, cumin, paprika, chili oil

Pan Roasted Chicken Breast - $35.00 GF/DF
Red wine Cipollini jus

French Provençale Rotisserie Chicken - $35.00 GF/DF
Herbs, garlic, olive oil, shallots & lemon

Jerk Chicken - $35.00 DF
Grilled with zucchini, pepper, citrus, garlic, oregano, coriander, cumin, paprika, chili oil

Grilled Chicken Souvlaki - $32.00 GF/DF
Lemon, garlic, oregano, and cucumber tzatziki

Chicken Katsu - $35.00 DF
Panko breaded with katsu sauce on the side

Crisp Mediterranian Rotisserie Chicken - $35.00 GF/DF
With olive oil, diced tomato, and black olives







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Up to Two Fresh Salads, Up to Two Side Dishes,
Artisanal Rolls & Sweet Butter and Two Cookies or
Miniature Pastries
Minimum 5 Portions for Buffet Items



CANADIAN SEAFOOD

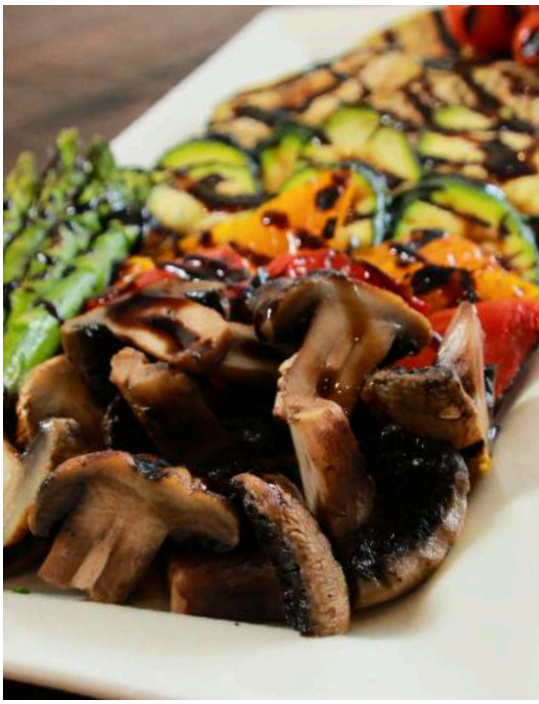
Maple Roast Atlantic Salmon - $37.00 GF/DF
Roasted vegetable julienne

Steamed Atlantic Salmon - $37.00 DF
Garlic, ginger, oyster sauce, scallions

Steamed Miso Salmon - $37.00 - DF
Caramelized honey miso sauce, sesame seeds

Ontario Rainbow Trout fillet Meunière - $37.00 GF
Brown butter and herbs, squeeze of lemon

Baked Atlantic Canadian Cod Loin - $37.00
White wine, tomato, basil, and lemon



VEGETARIAN AND VEGAN

Chana Masala - $28.00 VG/GF/DF
Tomato & fragrant Indian spices, coriander

White Bean Cassoulet - $28.00 VG/GF/DF
Vegetables with tomato herbs

Potato Gnocchi with Ontario Mushrooms - $29.50 V
Touch of cream, parmigiano reggiano

Pasta Pomodoro - $28.00 V
Basil tomato sauce, parmigiano reggiano



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HOT BUFFET

HOT SIDE OPTIONS

Sweet and Yukon Gold Potato Marble Mash Finished with Sour Cream and Chives V/GF

Peri Peri Portuguese Potatoes with Lemon and Olive Oil VG/GF/DF

Olive Oil Roasted Parsley Potatoes V/GF/DF

Lemon Salt Roasted Fingerling Potatoes VG/GF/DF

Skin on Roasted Sweet Potato with Rosemary and Parmesan V/GF

Cumin Scented Basmati Rice Pulao VG/GF/DF

Vegan White and Wild Rice Pilaf VG/DF

Steamed Thai Coconut Rice with Cilantro VG/GF/DF

Fennel and Tomato Ratattouille VG/GF/DF

Fresh Seasonal Vegetables VG/GF/DF

Thyme Roasted Vegetables VG/GF/DF

Lebanese Zaatar Spiced Vegetables VG/GF/DF







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RECEPTION

BOARDS AND TRAYS

en Ville Cheese Board - $13.00
Cheddar, havarti, oka, gruyère, strawberry, grapes, crackers and crisps

Antipasti Board - $17.50
Minimum Order of 8 Portions
Italian sausage, salami, prosciutto, basil marinated bocconcini, sliced provolone, marinated vegetables, olives, artichokes, aioli, flatbreads, parmesan puff pastry sticks

Plant Based Mezze Board - $15.50 VG/DF
Minimum Order of 8 Portions
Crispy falafel, hummus, roasted chickpeas, grilled vegetables, baba ghanoush, olives, caper & chilli fried cauliflower, assorted pita breads

Charcuterie Board - $26.00
Minimum Order of 8 Portions
Prosciutto, bresaola, genoa salami, capicola, chorizo, aged cheddar, pickled vegetables & cornichons, Kozlik's dijon mustard, fig & red wine chutney, artisanal breads

Garden Vegetable Platter - $7.50 V/GF
Fresh cut carrot, broccoli, white radish, cherry tomato, green bean, mushroom, Belgian endive, celery, sweet peppers, yogurt dill dip

Maki Sushi Board - $24.00 (6 pcs p.p.) DF
Minimum Order of 8 Portions
48 hours notice
California, tuna, salmon, vegetarian rolls, soy sauce, wasabi, pickled ginger

Tex-Mex Chips & Salsa - $8.00 V
Corn tortilla chips, cilantro lime guacamole, fresh tomato salsa, sour cream

Shrimp Cocktail - $39.00 per dozen
Steamed tail-on black tiger shrimp, classic horseradish seafood sauce

All prices per portion unless specified
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RECEPTION

COCKTAIL SANDWICHES

Crustless Tea Sandwiches - $27.00 per dozen

Minimum 3 dozen - Requires a 48-hour notice

Assorted varieties including smoked salmon, roast beef, ham & gruyère, egg salad, tuna salad, salmon salad, cream cheese & cucumber

Mini German Style Pretzel Sandwiches - $5.50 each

Minimum Order of 1 Dozen

Meat and vegetarian fillings include: ham & gruyere, Ontario roast beef, smoked turkey cucumber, grilled Mediterranean vegetable, pastrami & pickles

en Ville Premium Finger Sandwiches - $7.00 each

Minimum Order of 2 Dozen

Assorted mini sandwiches on a variety of croissant, pretzel buns & French baguette

- Roast beef horseradish
- Smoked turkey BLT
- Black forest smoked ham & brie
- Olive oil grilled vegetable, hummus, tomato, lettuce

GRILLED GOURMET FLAT BREADS

2 pieces per guest - $8.25

Minimum 4 portions per order

Ricotta & Summer Vegetables V

Brussels sprouts, red onion, ricotta, mozzarella, parmesan, chili oil, lemon

BLT Flatbread

Bacon, tomato, fresh mozzarella, romaine & arugula

Chicken Chèvre

Grilled chicken, Ontario goat cheese, mushrooms, sundried tomato pesto

Mushroom and Gruyère

With caramelized onoins and thyme

Chef's Flatbread of the Day

Vegetarian or meat

All prices per portion unless specified

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TAPAS & HORS D'OEUVRES

5 pieces per person - $28.75

Select up to 5 Varieties

Minimum 2 Dozen of Each Variety

Mini Banh Mi with Five Spice Chicken DF
Carrot & daikon slaw, cilantro, sriracha, lime

Grilled Zuccini wrapped Basil Chicken GF
With citrus arugula aioli

Hoisin Beef Scallion Rolls with Sesame DF

Roasted Fennel Pesto Grilled Shrimp GF/DF
House romesco dip

Cedar Planked Honey Garlic Salmon Skewers GF/DF

Vegetarian Antipasti Skewer V/GF
Marinated bocconcini, grilled zucchini, red pepper, olive

Mini Cucumber with Miso Eggplant and Radish Chutney VG/DF

Mini Pizzette V
Ontario mushrooms, truffles, pecorino

Falafel with Beet Hummus and Pea Sprouts VG/GF/DF

Harissa Chicken Skewer & Yogurt Dip GF

Roast NY Strip Steak Crostino DF
Strawberry compote with charred onions & chives

Shrimp Provençale Skewer GF/DF
Orange and fresh herbs, Spanish saffron aioli

Smoked Ontario Rainbow Trout
Buttermilk biscuit, lettuce, lemon crème fraîche

Salad Fresh Rolls VG/GF/DF
Vegetables and sprouts, champagne citrus dip

Mini Asparagus Wellington V
Asparagus, spinach and mushrooms in puff pastry with sea salt

Grilled Gorgonzola & Roasted Pear Flatbread V
Arugula pesto, white balsamic dressing

Local Beetroot "Tartare" with Ontario Goat Cheese and Dill V









VG - Vegan / V - Vegetarian / GF - Gluten Free / DF - Dairy free

SNACKS

en Ville Sweet & Salty Trail Mix - $6.50 VG/DF

Falafel with Hummus, Herbs & Lemon Confit - $6.00 VG/GF/DF

Maldon Salted Popcorn Bags - $4.75 V/GF

Individual Garden Vegetable Cups - $6.25 V/GF
Cut fresh vegetables with yogurt dill dip

Lindt Chocolate Dipped Strawberries - $4.25 each V/GF

Mini Pretzel Bun Sandwiches - $6.00 each V
Minimum Order of 1 Dozen
Roast beef, smoked ham, grilled chicken, BBQ vegetables

Seasonal Fresh Whole Fruit - $2.50 VG/GF/DF

Mini Cheddar & Fruit Skewers - $5.75 V/GF

Hummus & Olive Oil Pita Crisps - $5. 75 VG/DF

Nutty Maple Quinoa Balls - $5.25 VG/GF/DF
With coconut and peanut butter

Assorted Mini Doughnuts - $5.50 (2 p.p.) V

Classic Deviled Eggs - $24.50 per dozen GF/DF
With a variety of toppings including smoked salmon, asparagus and bacon

DESSERTS

Requires a 48-hour notice
Minimum 8 portions per order

Chef Rene's Lemon Tart with Fresh Berries - $10.00

Lindt Flourless Chocolate Cake - $10.00 GF

Espresso Tiramisu - $10.00

Salted Caramel Cheese Cake - $10.00

Vegan and Gluten Free Brownies - $11.50 VG/GF

en Ville Cakes
Cake selection - Ask about sizes and flavours

All prices per portion unless specified
VG - Vegan / **V** - Vegetarian / **GF** - Gluten Free / **DF** - Dairy free









SWEETS

Mini Pastries & Squares - $6.50 (2 p.p.) V

Selection may include, but is not limited to:

- Flourless chocolate cake
- Profiteroles
- Fresh fruit and berry tartelettes
- Strawberry shortcake bites
- Double chocolate brownies
- Apple crumble squares

+$0.75 per portion gluten-free and vegan GF/VG

Assorted Gourmet Cookies - $4.50 (2 p.p.) V

Selection may include, but is not limited to:

- Lemon butter
- Nutella hazelnut
- Raspberry
- Orange
- Whipped shortbread
- Minted chocolate chip
- Salted oatmeal and thyme

+$0.75 per portion gluten-free and vegan GF/VG

Macarons - $7.75 (2 p.p.) V/GF

Pistachio, salted caramel, vanilla, lemon, chocolate fudge, raspberry, coffee, earl grey, passion fruit

Biscotti - $28.00 per dozen V

Chai almond biscotti, orange pecan, espresso double chocolate

Cake Pops - $5.35 V

Cheesecake, red velvet, espresso, brownie

Portuguese Custard Tarts - $4.50

Mini Fresh Fruit Skewers - $5.75 each VG/GF/DF

+$0.50 add Russian cream or raspberry sauce

Seasonal Fruit & Berries - $9.25 VG/GF/DF

All prices per portion unless specified

VG - Vegan / **V** - Vegetarian / **GF** - Gluten Free / **DF** - Dairy free







BEVERAGES

HOT BEVERAGES

en Ville Blend Fair Trade Coffee - 33.50
12 Cup thermos, milk, cream, sugar
Regular / decaf

Assorted Organic Numi Teas & Tisanes - $33.50
12 Cup thermos, milk, sugar

COLD BEVERAGES

ESKA Canadian Spring Water (500mL) - $2.65

Aeras Sparkling Water (330 mL)- $3.25

Juice (330mL) - $3.00
Apple, orange, grapefruit, cranberry

Freshly Squeezed Juices (330mL) - $9.25
Minimum 6 of each variety
Requires a 48-hour notice
Orange, grapefruit, beet apple ginger, apple, tangerine

Soft Drinks (355mL) - $2.65
Coca cola, diet coke, sprite, diet sprite, ginger-ale, fuze iced tea

DISPOSABLES

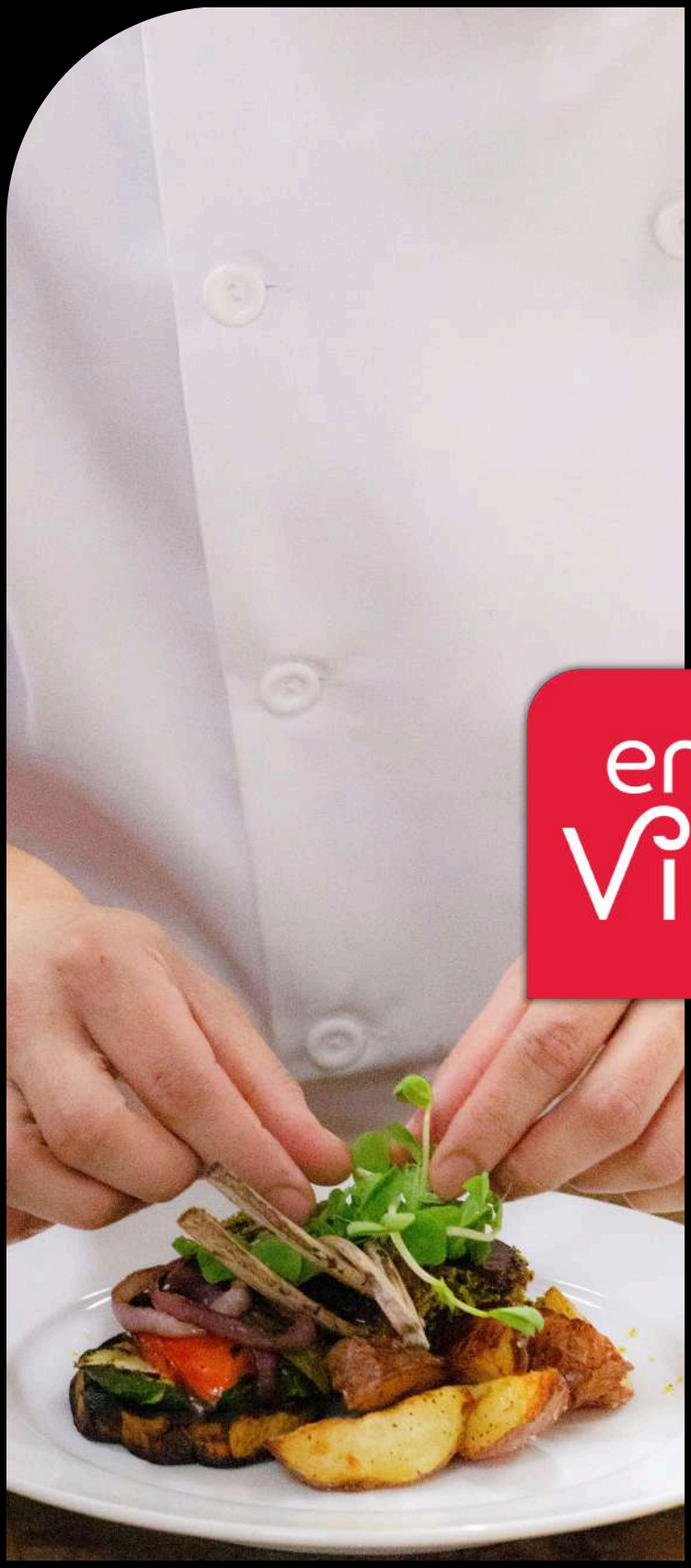
Package 1 - $ 2.50
Large Plate
Small Plate
Cutlery
Napkin

Package 2 - $ 2.85
Large Plate
Small Plate
Cutlery
Napkin
Beverage Cup

en Ville's Policy:
en Ville requires order confirmation the day before the event, no later than 1:00 PM (unless stated otherwise in this brochure), to accommodate it. Any new orders or changes requested before this cut-off time will be subject to the Executive Chef's approval. This is also the cut-off time for cancellations. Any cancellations made after this time will not be eligible for a refund. All orders must be confirmed via email in response to the quote sent by our team; otherwise, we will not proceed with the order.

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en Ville

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