


Ready To Serve



A close-up photograph of a hand sprinkling white sesame seeds into a dark bowl filled with green peas. The seeds are falling from the hand, creating a trail of white specks against the dark background. The lighting is dramatic, highlighting the texture of the hand and the freshness of the peas.

April 2024

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

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BREAKFAST

Continental Breakfast - \$5.65 V

Assortment of fresh muffins, almond, chocolate, whole wheat and butter croissants, sweet and savoury danishes, healthy breakfast breads, sweet butter, preserves (2 pcs/guest)

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

Bagel Sandwich Basket - \$5.00 V

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

Mini Lox Bagels - \$49.75 / dozen

Atlantic smoked salmon, light chive lemon cream cheese, red onion, capers & lettuce

BREAKFAST POWER BOWLS

All bowls, Minimum 8 per Order

The Mexican Breakfast Bowl - \$10.50 DF

Roast sweet potato, black beans, grilled chorizo, avocado, cilantro, boiled egg, avocado oil

Blueberry Lemon Overnight Oats - \$10.00 V/GF

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

OTHER BREAKFAST OPTIONS

Mini Triple Berry Chia Pudding - \$7.00 VG/GF/DF

Maple, coconut milk

Mini Savoury Quiches - \$26.00 /dozen

Daily selection- with a variety of meat, seafood & vegetable fillings

Individual IÖGO Yogurt Cups - \$2.80 V/GF

Fresh Berries - \$10.50 VG/GF/DF

Blueberries, strawberries, blackberries, raspberries

Mini Fresh Fruit Skewers - \$5.00 VG/GF/DF

Fresh Cut Fruit and Berries Salad - \$8.00 VG/GF/DF

Breakfast Fruits - \$7.50 VG/GF/DF

Sliced seasonal fruit, cantaloupe, orange, honeydew, grapefruit, strawberry

en Ville Cranberry Granola - \$8.00 V

Fresh berries & Ontario honey, dried cranberries, house-made granola, yogurt



HOT BREAKFAST

HOT BREAKFAST BUFFETS

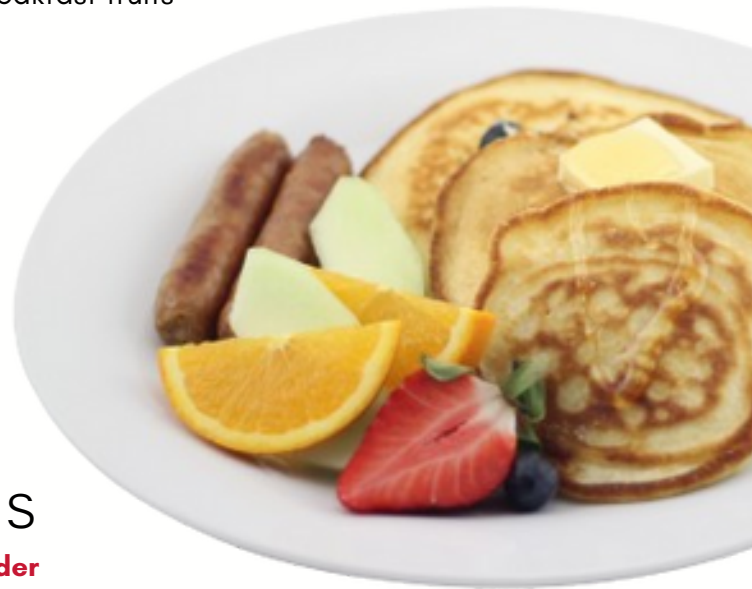
Minimum 5 Per Order

Hot Ontario Breakfast - \$20.50 per guest

Ontario farm fresh scrambled eggs with chives, skin-on home fried potatoes, smoked bacon, breakfast sausages, continental pastries, preserves, fresh breakfast fruits
+ \$1.25 // substitute turkey or chicken sausage

Pancake Breakfast - \$17.50 per guest

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



FRITTATAS

Minimum 6 per Order
Available hot or room temperature

The Swiss- \$8.25 V/GF

Ontario mushrooms, olives, gruyère cheese

The Protein - \$8.25

Bacon, sausage, bell pepper, 3 cheese

The Shakshuka - \$8.50 V/GF/DF

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



HOT BREAKFAST

BREAKFAST SANDWICHES

Roasted Tomato Breakfast Sandwich - \$9.50 V

Scrambled eggs, cheddar cheese, roast tomato, fresh basil, English muffin
+ \$1.25 add chorizo or peameal bacon

The Healthy One - \$9.50

Whole wheat English muffin, farm fresh egg, wilted kale, low fat turkey sausage & low fat cheddar

Why the Chicken Crossed the Road - \$10.25

Scrambled egg, grilled chicken breast, scallions, smoked bacon, aged cheddar cheese, sriracha

The Hot Bagel Sandwich - \$9.00

Farm fresh egg, tomato, applewood smoked bacon, chive cream cheese, wilted kale

Brioche Breakfast Sandwich - \$9.50

Brioche bun, creamy brie, scrambled eggs, chives
+ \$0.75 add bacon

en Ville Breakfast Burrito - \$10.50

Flour tortilla, guacamole & fluffy eggs, black bean, cilantro, avocado, hot sauce & cheddar +\$1.50 add grilled chicken

Gluten Free Sandwiches Available- Add \$2.00



SANDWICHES

SANDWICH LUNCH COMBOS

The Board Room - \$23.25 per guest

1 ½ sandwiches
1 market fresh salad
2 cookies or miniature pastries

The Working Lunch - \$18.75 per guest

1 ½ sandwiches
2 cookies or miniature pastries

The Boxed Lunch - \$21.50 per guest

1 sandwich
1 market fresh salad
2 cookies or miniature pastries, or fresh whole fruit,
napkin, fork

The Light Lunch - \$20.75 per guest

1 sandwich
1 market fresh salad
2 cookies or miniature pastries

The Even Lighter Lunch - \$19.75 per guest

1 sandwich
1 market fresh salad

Just a Sandwich - \$11.25 per guest

1 sandwich

Add 1/2 portion of cut fresh fruit & berries to any sandwich lunch option for \$4.00

Gluten free sandwiches available, add \$1.75 per guest **GF**



SANDWICHES

CHICKEN & TURKEY

Montreal Smoked Spiced Turkey Breast DF

Pickles, tomato, lettuce, red onion, Kozlik's mustard mayonnaise

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

Smoked Turkey BLT

Bacon, lettuce, tomato, Dijon mustard, Ontario cheddar

Smoked Turkey DF

Lettuce, tomato, spinach, eggplant chutney, dill aioli

Grilled Ontario Romesco Chicken Breast

Romesco chicken breast, mozzarella, roasted grape tomato, basil, arugula, chilli mayo

ONTARIO BEEF

Ontario Roast Beef DF

Tomato, arugula, horseradish mayo

FRESH SEAFOOD

Grilled Salmon Avocado DF

Cucumber, seasonal greens, wasabi mayonnaise

Line-Caught Tuna DF

Chopped cured capers, parsley, basil, lemon aioli

FROM THE DELI

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



VEGETARIAN

Avocado Presto! VG

Sliced avocado, roasted sweet potato, fennel, tomato, vegan pesto aioli

en Ville Egg Salad DF

Tomato & arugula

Grilled Mediterranean Vegetable V

Baby spinach, ricotta spread, balsamic vinegar

Hummus & Vegetable VG

en Ville hummus, cucumber, roasted tomato & spinach

FRESH BOWLS

Each Bowl - \$16.85

Energy Boost Bowl (Minimum order 8 bowls) V

Oven-dried cherry tomatoes, roasted chickpeas, peppery arugula, crumbled goat cheese, thyme, barley, olive oil

Fresh Mediterranean Bowl (Minimum order 8 bowls) VG/GF/DF

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

Fiesta Fresh Bowl (Minimum order 8 bowls) V/GF/DF

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

Quinoa Bowl (Minimum order 8 bowls) VG/GF/DF

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

Jerk Bowl (Minimum order 8 bowls) VG/DF

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

Shanghai Noodle Bowl (Minimum order 8 bowls) V/DF

Soba noodles, boiled egg, cucumber, shredded carrot, green onions, soy braised mushrooms, ginger sesame vingerette

Cobb Bowl (Minimum order 8 bowls) V/GF

Boiled egg, crispy iceberg lettuce, corn, tomato, cucumber, bacon, blue cheese, buttermilk ranch dressing

Greek Bowl (Minimum order 8 bowls) V/GF

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



Add-On Protein Options - \$8.00

Grilled Chicken 4oz/ Garlic Shrimp 2 p.p./
Steamed Salmon 4oz/ Tofu / Boiled Egg + **\$2.75**

Add Avocado - \$4.50

HOT SANDWICHES

All Hot Sandwiches Priced at \$13.45 each

BBQ Pulled Pork (Minimum order 8 sandwiches)

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

French Beef (Minimum order 8 sandwiches)

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

Chicken Parmesan (Minimum order 8 sandwiches)

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

Grilled Portobello & Goat Cheese Ciabatta (Minimum order 8 sandwiches) V

Garlic aioli, tomato confit, herb oil, fresh basil

Barbeque Rotisserie Chicken (Minimum order 8 sandwiches)

BBQ sauce, blue cheese, tomato and sweet onion

Mediterranean Sandwich (Minimum order 8 sandwiches) VG/DF

Grilled eggplant, zucchini, bell peppers, black olive tapenade, olive oil, red pepper hummus

Italian Veal Sandwich (Minimum order 8 sandwiches)

Provolone, peppers, tomato basil sauce, mushrooms

en Ville Steak Sandwich - \$18.00 (Minimum order 8 sandwiches)

Grilled Ontario flank steak, Niagara Pinot Noir braised shallot, housemade blue cheese aioli, tomato confit, fresh basil

Gluten free sandwiches available, add \$1.75 per guest GF



SALADS

Your choice of salad included in Sandwich & Buffet Packages
Individual Portions are also available at \$7.45 per guest
Minimum 5 Portions per Salad Selection

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 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

Add-On Protein Options - \$8.00

Grilled Chicken 4oz/ Garlic Shrimp 2 p.p./
Steamed Salmon 4oz/ Tofu / Boiled Egg + **\$2.75**

Add Avocado - \$4.50

SALADS

Your choice of salad included in Sandwich & Buffet Packages
Individual Portions are also available at \$7.45 per guest
Minimum 5 Portions

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

Add-On Protein Options - \$8.00

Grilled Chicken 4oz/ Garlic Shrimp 2 p.p./

Steamed Salmon 4oz/ Tofu / Boiled Egg + \$2.75

Add Avocado - \$4.50

COLD BUFFET

Minimum 5 Portions for Buffet Items

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

BEEF

Grilled Flatiron Steak - \$35.00

Blue cheese & herb crumble

Grilled Italian Spiced Flatiron Steak - \$35.00 GF/DF

Basil, parsley, garlic, lime, olive oil and marinated olives

Grilled Flatiron Steak - \$35.00

Halloumi with parsley lemon gremolata

Argentina Gaucho Style Charbroiled Flatiron Steak - \$35.00 GF/DF

Chimichurri sauce

CHICKEN

Grilled Moroccan Chicken Breast - \$32.00 GF/DF

Grilled peppers, lemon and olive oil

Ontario Chicken Breast - \$32.00

Kindly select one of the following toppings:

Artichoke hearts, oven dried grape tomato & herb oil drizzle GF/DF

OR

Zaatar, roasted eggplant & sweet onion GF/DF

OR

Gremolata, tomato and herbed salsa GF/DF



FRESH SEAFOOD

Grilled Atlantic Salmon - \$33.00 GF

House basil pesto, citrus aioli

Slow Roast Salmon Fillet - \$33.00 GF/DF

French herb salsa, lemon & roasted grape tomato

Herb Marinated Salmon Fillet - \$33.00 GF/DF

Roasted broccoli and citrus mayonnaise

Slow Roasted Lemon Salmon Fillet - \$33.00 GF/DF

Cucumber dill salad

VEGETARIAN

Portobello & Grilled Vegetables - \$30.00 VG/GF/DF

Marinated tofu, sundried tomato

Avocado Half (2pp) - \$30.00 VG/DF

Filled with quinoa and grain salad, seasonal vegetables, chickpea croutons, lime and local micro sprouts

HOT BUFFET

Minimum 5 Portions for Buffet Items

All Hot Buffet Menu Items 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

BEEF

Classic French Braised Beef Daube - \$29.00 DF

With red wine, carrots, onions, thyme, orange zest and garlic

Grilled Flatiron Steak Tuscan Style - \$34.00 GF/DF

Rosemary, garlic, olive oil, vinegar, sea salt, and ground black pepper

Slow Braised Boneless Short Rib - \$36.50 DF

Beef short rib with thyme, rosemary, heirloom carrots, red wine shallot sauce

Roasted Veal Medallions - \$33.75

Ontario forest mushroom sauce

CHICKEN

Pan-Seared Chicken Breast - \$33.00 GF

Sautéed seasonal greens, creamy white wine sauce

Mexican Chicken Asado - \$33.00 GF/DF

Grilled with zucchini, pepper, citrus, garlic, oregano, coriander, cumin, paprika, chili oil

Grilled Chicken Breast - \$33.00 GF/DF

Tarragon and shallot jus

Pan Roasted Chicken Breast - \$33.00 GF/DF Red

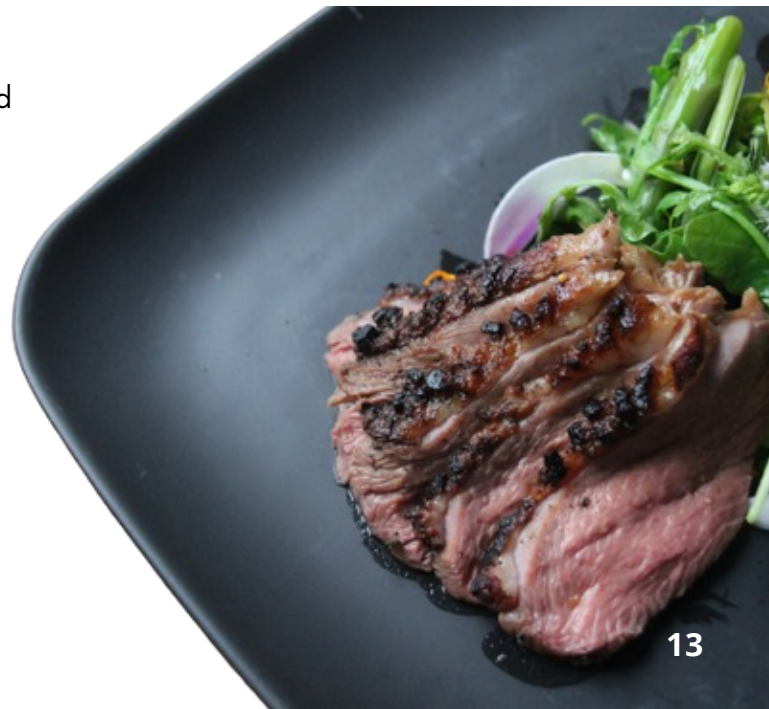
Red wine Cipollini jus,

French Provençale Rotisserie Chicken - \$33.00 GF/DF

Herbs, garlic, olive oil, shallots & lemon

Jerk Chicken - \$33.00 DF

Bone-in, grilled, with West Indian spiced gravy



HOT BUFFET

Minimum 5 Portions for Buffet Items

All Hot Buffet Menu Items 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

SEAFOOD

Maple Roast Atlantic Salmon - \$34.00 GF/DF

Roasted vegetable julienne

Steamed Atlantic Salmon - \$34.00 DF

Garlic, ginger, oyster sauce, scallions

Ontario Rainbow Trout fillet Meunière - \$34.00 GF

Brown butter and herbs, squeeze of lemon

PASTA

Gnocchi with Braised Beef Short Rib - \$29.25

Ontario mushroom, sage, beef braise sauce, cream, parmesan

Orecchiette with Sausage & Broccoli - \$ 27.50

Italian sausage, chili, broccoli, parmesan, olive oil

VEGETARIAN

Chana Masala - \$26.50 VG/GF/DF

Tomato & fragrant Indian spices, coriander

Potato Gnocchi with Ontario Mushrooms - \$26.50 V

Touch of cream, parmesan reggiano

White Bean Cassoulet - \$26.50 VG/GF/DF

Vegetables with tomato herbs



HOT SIDES

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

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

Cumin Scented Basmati Rice Pulao VG/GF/DF

Fresh Seasonal Vegetables VG/GF/DF

Mushroom Brown Rice with Shallots VG/GF

Olive Oil Roasted Parsley Potatoes V/GF/DF

**Lemon Salt Roasted Fingerling Potatoes
VG/GF/DF**

Vegan White and Wild Rice Pilaf VG/DF

RECEPTION

BOARDS & TRAYS

Canadian Cheese Board - \$10.00 V

Medium & marble cheddar, havarti, oka, fresh fruit, crackers

en Ville Signature Cheese Board - \$14.00 V

French brie, gruyère, medium & aged cheddar, oka, havarti, fresh fruit, flatbreads, crackers

Antipasti Board - \$16.25 (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 - \$14.25 (Minimum Order of 8 Portions) VG/DF

Crispy falafel, hummus, roasted chickpeas, grilled vegetables, baba ghanoush, olives, caper & chili fried cauliflower, assorted pita breads

Mediterranean Marinated Olives - \$4.50 VG/GF/DF

Orange, fennel, rosemary, thyme, garlic, pepper flakes

Charcuterie Board - \$23.25 (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 - \$22.50, 6 pcs per guest (Minimum Order of 8 Portions) DF

California, tuna, salmon, vegetarian rolls, soy sauce, wasabi, pickled ginger

Tex-Mex Chips & Salsa - \$6.50 V

Corn tortilla chips, cilantro lime guacamole, fresh tomato salsa, sour cream

Crustless Tea Sandwiches - \$24.00 per dozen

Minimum 3 dozen - Requires 48 hours notice

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

Mini German Style Pretzel Sandwich - \$5.00 each (Minimum Order 1 Dozen)

Fillings include ham & gruyere, Ontario roast beef, smoked turkey cucumber, grilled Mediterranean vegetable, pastrami & pickles (variety of vegetarian and meat)

en Ville Premium Finger Sandwiches - \$6.00 each (Minimum Order 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

RECEPTION

GRILLED GOURMET FLATBREADS

Minimum 4 Portions Per Order

2pc Per Person - \$7.00

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

Chef's Flatbread of the Day

Vegetarian or meat

Ontario Truffle Mushroom - \$9.50/2pcs V

Shallots, thyme, pecorino



TAPAS & HORS D'OEUVRES

\$25.00, 5 pcs. per guest

Select up to 5 Varieties

Minimum 2 Dozen of Each Variety

Salad Fresh Rolls VG/GF/DF

Vegetables and sprouts, champagne citrus dip

Mini Five Spice Chicken Banh Mi GF

Carrot & daikon slaw, cilantro, sriracha, lime

Shrimp Provençale Skewer GF/DF

Orange and fresh herbs, Spanish saffron aioli

Roast NY Strip Steak Crostino DF

Strawberry compote with charred onions & chives

Smoked Ontario Rainbow Trout

Buttermilk biscuit, lettuce, lemon crème fraîche

Vegetarian Antipasti Skewer V/GF

Marinated bocconcini, grilled zucchini, red pepper, olive

Mini Pizzette V

Ontario mushrooms, truffles, pecorino

Grilled Gorgonzola & Roasted Pear Flatbread V

Arugula pesto, white balsamic dressing

Roasted Fennel Pesto Grilled Shrimp GF/DF

House romesco dip

Harissa Chicken Skewer & Yogurt Dip GF

Cedar Planked Honey Garlic Salmon Skewers GF/DF

Mini Asparagus Wellington V

Asparagus, spinach and mushroom in puff pastry with sea salt

Mini Cucumber with Miso Eggplant and Radish Chutney VG/DF

SWEETS

Mini Pastries & Tartelettes - \$5.75 / 2 pcs. 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

+ \$1.50 for *Gluten-Free and Vegan Options VG/GF*

Assorted Gourmet Cookies - \$3.40 / 2 pcs. 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 for *Gluten-Free and Vegan Options VG/GF*

Macarons - \$7.50 / 2 Macarons V/GF

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

Biscotti - \$27.00 / dozen V

Chai almond biscotti, orange pecan, espresso double chocolate

Cake Pops - \$4.50 V

Cheesecake, red velvet, espresso, brownie

Mini Fresh Fruit Skewers - \$5.00 each VG/GF/DF+

\$0.50 Add *Russian cream or raspberry sauce*

Seasonal Fruit & Berries - \$8.95 VG/GF/DF

Portuguese Custard Tarts - \$3.75

SWEETS AND SNACKS

en Ville Sweet & Salty Trail Mix - \$6.25 VG/DF

4pc. Falafel with Hummus, Herbs & Lemon Confit - \$5.50

VG/GF/DF

Maldon Salted Popcorn Bags - \$4.50 V/GF

Individual Garden Vegetable Cups - \$6.00 V/GF

Cut fresh vegetables with yogurt dill dip

Lindt Chocolate Dipped Strawberries - \$4.00 each V/GF

Mini Pretzel Bun Sandwiches - \$5.00 each V

Roast beef, smoked ham, grilled chicken, BBQ vegetables

(Minimum 1 Dozen)

Seasonal Fresh Whole Fruit - \$2.00 VG/GF/DF

Mini Cheddar & Fruit Skewers - \$5.00 V/GF

Hummus & Olive Oil Pita Crisps - \$5.25 VG/DF

Nutty Maple Quinoa Balls - \$5.00 VG/GF/DF

With coconut and peanut butter

Assorted Mini Doughnuts - \$4.50 (2pp) V

Classic Deviled Eggs - \$23.25 / dozen GF/DF

With a variety of toppings including smoked salmon, asparagus and bacon

en Ville CAKES

Cake selection - Ask about sizes and flavours (Minimum 48 Hours Notice)

BEVERAGES

HOT BEVERAGES

en Ville Blend Fair Trade Coffee - 33.50

Regular / decaf

12-cup caraffe, cream, milk, sugar

Assorted Organic Numi Teas & Tisanes - \$33.50

12-cup caraffe, milk, sugar

COLD BEVERAGES

ESKA Canadian Spring Water (500mL) - \$2.65

Perrier Water (330mL) - \$3.25

San Pellegrino Sparkling Water (750mL) - \$6.00

Soft Drinks (355mL) - \$2.65

Coca cola, diet coke, sprite, diet sprite, ginger-ale, nestea iced tea

Juice (330mL) - \$2.65

Apple, orange, grapefruit, cranberry

Freshly Squeezed Juices (330mL) - \$8.50

Orange, grapefruit, beet apple ginger, apple, tangerine

Please provide 48 hours notice for freshly squeezed juice (Minimum 6 pcs of each variety)



BIODEGRADABLE DISPOSABLES

Disposable Package 1 - \$2.20

Large Plate

Small Plate

Cutlery

Napkin

Disposable Package 2 - \$2.50

Large Plate

Small Plate

Cutlery

Napkin

Beverage Cup

Here are a few of the initiatives en Ville has implemented:

Use of Exclusively Biodegradable and/or Recyclable Disposable Products, as part of our Environmental Stewardship Program

Use of local foods & responsible purchasing practices

Reduction & offsetting of carbon emissions

Composting & recycling

Chemical-free practices

Educational initiatives



en
Ville



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