

READY TO SERVE

en
ville





The en Ville Promise

We have spent 30 years in our quest for innovative tastes, flavours, and flawless catering experiences.

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.

en
Ville

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enville.com

416-533-8800



Cold Breakfast

All Prices are per guest, unless otherwise noted

•Vegetarian

•Dairy Free

•Gluten Free

CONTINENTAL OPTIONS

• **Continental Breakfast** - \$4.00

Assortment of Fresh Muffins, Almond, Chocolate, Whole Wheat and Butter Croissants, Sweet and Savoury Danishes, Healthy Breakfast Breads, Sweet Butter, Preserves, 2 minis per guest

• +\$0.75 per portion include Gluten-Free Muffins

• **Bagel Sandwich Basket** - \$3.25

Bagel Sandwich: Cucumber & Tomato, Havarti, Aged Ontario Cheddar, Mozzarella, Gruyère, Whipped Cream Cheese

Mini Bagels - \$36.00 / dozen

Atlantic Smoked Salmon, Light Chive Lemon Cream Cheese, Red Onion, Capers & Lettuce

BREAKFAST POWER BOWLS

• **Matcha Oat Bowl** - \$6.75

Strawberry Greek Yogurt, Fresh Fruit, Matcha Infused Steel Cut Oats

• **Sweet & Savoury Breakfast Bowl** - \$7.75

Granola, Honey, Shredded Carrots, Cottage Cheese, Fresh Berries

• **The Mexican Breakfast Bowl** - \$7.75

Roast Sweet Potato, Black Beans, Grilled Chorizo, Avocado, Cilantro, Boiled Egg, Avocado Oil

• **Healthy Breakfast Bowl** - \$8.25

Almond, Quinoa, Yogurt, Berries, Maple Syrup & Lemon Curd

• **Spiced Fruit Breakfast Bowl** - \$7.00

Raisins, Braised Apple, Grapes, Mandarins, Almond Milk, Roasted Oats, Pumpkin Seeds

All bowls, Minimum 8 per Order

OTHER BREAKFAST OPTIONS

• **Mini Triple Berry Chia Pudding** - \$3.25

Maple, Coconut Milk

Mini Savoury Quiches - \$19.50 / dozen

Ham and Cheese, Asparagus and Smoked Salmon, Spinach & Artichoke; Sausage, Cheddar & Caramelized Onion

• **en Ville Cranberry Granola** - \$5.00

Fresh Berries & Ontario Honey, Dried Cranberries, Housemade Granola, Yogurt

• **Individual IÖGO Yogurt Cups** - \$1.85

• **Breakfast Fruits** - \$5.25

Sliced Seasonal Fruit, Cantaloupe, Orange, Honeydew, Grapefruit, Strawberry

• **Mini Fresh Fruit Skewers** - \$3.00

• **Fresh Berries** - \$7.50

Blueberries, Strawberries, Blackberries, Raspberries



Hot Breakfast

All Prices are per guest, unless otherwise noted

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HOT BREAKFAST SANDWICHES

- **Roasted Tomato Breakfast Sandwich** - \$6.00

Scrambled Eggs, Cheddar Cheese, Roast Tomato,
Fresh Basil, English Muffin
+ \$1.25 Add Chorizo or Peameal Bacon

The Healthy One - \$6.00

Whole Wheat English Muffin, Farm Fresh Egg, Wilted Kale,
Low Fat Turkey Sausage & Low Fat Cheddar

Why the Chicken Crossed the Road - \$7.00

Scrambled Egg, Grilled Chicken Breast, Scallions,
Smoked Bacon, Aged Cheddar Cheese,
Sriracha Hot Sauce

The Hot Bagel Sandwich - \$6.00

Farm Fresh Egg, Tomato, Applewood Smoked Bacon,
Chive Cream Cheese, Wilted Kale

Huevos Rancheros Burrito - \$6.00

Scrambled Egg, Grilled Chorizo, Cheese, Black Beans,
Avocado, Chipotle Lime Crema, Flour Tortilla

- **Texas Breakfast Wrap** - \$6.00

Eggs, Herbs, Black Beans, Housemade Salsa, Cheddar, Jalapeños

- Gluten Free Hot Sandwiches Available, add \$1.00

FRITTATAS - \$3.25

Served Hot or Room Temperature

Minimum 6 per Order

- **The Swiss** - Ontario Mushrooms, Olives, Gruyère Cheese

- **The Italian** - Roast Tomato, Basil, Parmesan, Mozzarella

The Protein - Bacon, Sausage, Bell Pepper, 3 Cheese

HOT BREAKFAST BUFFETS

Minimum 12 Guests

Hot Ontario Breakfast - \$15.50 per Guest

Ontario Farm Fresh Fluffy Scrambled Eggs with Chives;
Skin-On Home Fried Potatoes, Smoked Bacon,
Breakfast Sausages, Continental Pastries,
Preserves, Fresh Breakfast Fruits
+ \$0.75 // Substitute Turkey or Chicken Sausage

Pancake Breakfast - \$12.75 per Guest

Fluffy Buttermilk Pancakes: Plain, Blueberry or Banana.
Smoked Bacon or Breakfast Sausage, Fresh Fruit,
Canadian Maple Syrup & Sweet Butter
+ \$00.75 // Substitute Turkey or Chicken Sausage

A photograph of a meal from 'en ville'. The meal is presented on a wooden surface. In the background, a white takeout box is open, with 'ROAST BEEF' printed in red on the inside of the lid. The 'en ville' logo is visible on the box. In the foreground, a large roast beef sandwich is cut in half, revealing layers of meat, lettuce, tomato, and cheese. It sits on a brown paper napkin with the 'en ville' logo. To the right of the sandwich is a clear plastic container filled with a salad of lettuce, cucumber, tomato, and shredded carrots, accompanied by a small white cup of dressing. A white plastic fork and a metal knife are placed near the salad. In front of the sandwich, two round cookies, one light and one dark, are placed on a white paper doily with a repeating 'en ville' logo pattern.

Sandwich Lunch Options

All Prices are per guest, unless otherwise noted

•Vegetarian

•Dairy Free

•Gluten Free

The Board Room - \$18.25 per Guest

- 1 ½ Sandwiches
- 1 Market Fresh Salad
- 2 Cookies or Miniature Pastries

The Light Lunch - \$15.50 per Guest

- 1 Sandwich
- 1 Market Fresh Salad
- 2 Cookies or Miniature Pastries

The Working Lunch - \$14.25 per Guest

- 1 ½ Sandwiches
- 2 Cookies or Miniature Pastries

The Even Lighter Lunch - \$14.00 per Guest

- 1 Sandwich
- 1 Market Fresh Salad

The Boxed Lunch - \$14.50 per Guest

- 1 Sandwich
- 1 Market Fresh Salad
- 2 Cookies or Miniature Pastries,
or Fresh Whole Fruit
- Napkin, Fork

Just a Sandwich - \$8.50 per Guest

- 1 Sandwich

Add 1/2 Portion of Cut Fresh Fruit and Berries to any Sandwich Lunch Option for \$2.95

• **Gluten Free Sandwiches Available, Add \$1.25 per guest**





Sandwiches

All Prices are per guest, unless otherwise noted

•Vegetarian

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•Gluten Free

CHICKEN & TURKEY

- **Montreal Smoked Spiced Turkey Breast**

Pickles, Tomato, Lettuce, Red Onion,
Kozlik's Mustard Mayonnaise

- **Cranberry Chicken Apple**

Sliced Chicken, Ontario Granny Smith
Apple, Dried Cranberries, Dijon Mayo

Ontario Smoked Turkey

Aged Cheddar, Chipotle Mayo,
Grilled Scallions

Chicken Caesar

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

- **Balsamic Chicken**

Sliced Avocado, Basil,
Mesclun lettuce

Ontario Chicken & Asparagus

Grilled Local Chicken, Asparagus,
Dijon Sour Cream, Lettuce,
Tomato, Basil

- **Tandoori Grilled Chicken**

Red Onion, Lettuce, Chutney,
Cucumber

FRESH SEAFOOD

- **Grilled Salmon Avocado**

Cucumber, Seasonal Greens,
Wasabi Mayonnaise

- **Line-Caught Tuna**

Chopped Cured Olives, Parsley,
Basil, Lemon Aioli

- **Miami-Style Blackened Fish**

Smoked Paprika, Chimichurri Mayo,
Pickled Red Onion, Mesclun,
Roma Tomato

FROM THE DELI

Italian "Sub" Wrap

Lettuce, Italian Deli Meats,
Pesto Parmesan Mayo, Provolone

Prosciutto & Provolone

Tomato, Fresh Basil, Olive Oil

Smoked Ontario Ham and Brie

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

ONTARIO BEEF

- **Ontario Roast Beef**

Tomato, Arugula, Horseradish
Mayonnaise

- **Pastrami**

Kosher Pickle, Grainy Dijon Mayo,
Tomato

VEGETARIAN

- **Roast Sweet Potato**

Salsa Verde Aioli, Feta, Beet Horseradish,
Sprouts, Grated Carrots, Cucumber

- **en Ville Egg Salad**

Tomato & Arugula

- **Avocado Presto!**

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

- **Caprese**

Buffalo Mozzarella, Parmesan,
Black Pepper, Basil, Tomato, Olive Oil,
Arugula

- **Grilled Mediterranean Vegetable**

Baby Spinach, Ricotta Spread,
Balsamic Vinegar



Grain Bowls & Hot Sandwiches

All Prices are per guest, unless otherwise noted

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GRAIN BOWLS

- **Energy Boost Bowl** - \$10.50, (Minimum order 8 bowls)
Oven-dried Cherry Tomatoes, Roasted Chickpeas, Peppery Arugula, Crumbled Goat Cheese, Thyme, Barley, Olive Oil
- **Fresh Mediterranean Bowl** - \$10.00, (Minimum order 8 bowls)
Tomatoes, Cucumber, Grated Carrots, Fresh Mint, Zaatar Herb Blend, Chickpeas, Lemon Tahini Dressing
- **Fiesta Fresh Bowl** - \$10.50, (Minimum order 8 bowls)
Tomato, Avocado, Radish, Corn, Black Beans, Lime Scented Brown Rice, Creamy Chipotle Lime Dressing
- **Thai Quinoa Bowl** - \$10.50, (Minimum order 8 bowls)
Steamed Quinoa, Carrots, Edamame, Scallions, Cilantro, Chopped Peanuts, Coconut Chili Lime Dressing
- **Ancient Grains Buddha Bowl** - \$10.50, (Minimum order 8 bowls)
Grains, Tofu, Sweet Potatoes, Miso Dressing, Cilantro Pesto, Chard, Grilled Onions
- **Sweet Potato Bowl** - \$10.50, (Minimum order 8 bowls)
Sweet Potato, Turmeric, Boiled Egg, Quinoa, Kale, Wilted Arugula, Spiced Nuts, Lemon Herb Dressing
- **Korean Noodle Bowl** - \$10.50, (Minimum order 8 bowls)
Gochujang Hot & Sour Dressing, Bean Sprouts, Napa, Green Onion, Red Pepper, Carrots, Snow Peas
- **Keto Bowl** - \$10.50, (Minimum order 8 bowls)
Baby Kale, Crispy Broccoli & Cauliflower, Grilled Zucchini, Spiced Crunchy Chick Peas, Peppers, Yogurt Lemon Dill Dressing

Add-On Protein Options - \$4.95

- Grilled Chicken 4oz / •• Garlic Shrimp 2 p.p. /
- Steamed Salmon 4oz / ••• Tofu / Boiled Egg + \$2.00

HOT SANDWICHES

- BBQ Pulled Pork** (Minimum order 6 sandwiches)
en Ville Six Hour Applewood Smoked Pulled Pork, Mozzarella Cheese, House Maple BBQ Sauce
 - French Beef** (Minimum order 6 sandwiches)
Roast Beef, Caramelized Onion, Mushroom, Provolone, Horseradish Mayo
 - Chicken Parmesan** (Minimum order 6 sandwiches)
Hand-Breaded Chicken, Mozzarella, Crushed Tomato Sauce, Fresh Basil
 - **Grilled Portobello & Goat Cheese Ciabatta** (Minimum order 6 sandwiches)
Garlic Aioli, Tomato Confit, Herb Oil, Fresh Basil
 - Barbeque Rotisserie Chicken** (Minimum order 6 sandwiches)
BBQ Sauce, Blue Cheese, Tomato and Sweet Onion
 - **Mediterranean Sandwich** (Minimum order 6 sandwiches)
Grilled Eggplant, Zucchini, Bell Peppers, Black Olive Tapenade, Olive Oil, Red Pepper Hummus
 - Turkey Kale Pesto** (Minimum order 6 sandwiches)
Shaved Turkey, Provolone, Kale Pesto, Ripe Tomato, Olive Oil
 - **Gluten Free Hot Sandwiches Available, add \$1.25 Per Guest**
- All Hot Sandwiches Priced at \$9.75 each**
MINIMUM ORDER: 6 HOT SANDWICHES



Salads

All Prices are per guest, unless otherwise noted

•Vegetarian •Dairy Free •Gluten Free

Your Choice of Salad included in Sandwich & Buffet Packages
Individual Portions are also available at \$5.75 per guest

LEAFY SALADS

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

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

• **Baby Kale and Farro** - Artichokes, Grape Tomato, Bell Peppers, Feta, Dijon Olive Oil Vinaigrette

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

•• **Arugula Salad** - Oven Roasted Sweet Potatoes, Red Pepper, Dijon Parmesan Vinaigrette

•• **Tuscan Greens** - Seasonal Greens, Grilled Vegetables, Asiago Cheese, Balsamic Vinaigrette

PASTA SALADS

•• **Soba Noodle** - Spinach, Broccoli, Edamame, Shitake Mushroom, Ginger Sesame Dressing

• **Greek Orzo** - Orzo, Tomato, Cucumbers, Peppers, Feta, Kalamata Olives, Lemon, Oregano Olive Oil Dressing

• **Basil Rotini** - Rotini, Bocconcini, Basil, Roasted Grape Tomato, Sundried Tomato 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

•• **Moroccan Chickpeas and Farro** - Shredded Carrots, Lemon, Cumin, Mint, Raisins, Olive Oil Dressing

• **Southwestern Couscous Salad** - Spiced Couscous, Peppers, Black Beans, Corn, Tomato, Scallion, Cilantro, Cumin Lime Vinaigrette

VEGETABLE SALADS

••• **All Green Salad** - Beans, Broccoli, Snow Peas, Sugar Snaps, Orange Sesame Dressing

•• **Insalata Caprese** - Roma Tomato, Basil Marinated Bocconcini, Red Onion, Balsamic Reduction, Olive Oil

••• **Pommery Potato Salad** - Scallions, Creamy Whole Grain Mustard Dressing

••• **Local Beet and Snow Pea** - Wilted Lettuce, Candied Orange Peel, Orange Herb Vinaigrette

••• **Roasted Cauliflower & Quinoa** - Arugula, Pumpkin Seeds, Preserved Lemon, Red Chermoula Dressing

••• **Grilled Mediterranean Vegetable** - Seasonal Vegetables, Eggplant, Zucchini, Peppers, Olive Oil
+ Add Balsamic Reduction \$1.25

•• **The Booster Salad** - Add \$1.25
Chopped Kale, Tomato, Feta, Cucumber, Sweet Pepper, Crunchy Chick Pea Croutons, Quinoa, Red Grapes, Lemon, Olive Oil



Cold Buffet

All Prices are per guest, unless otherwise noted

•Vegetarian

•Dairy Free

•Gluten Free

Minimum 8 Guests for Buffet Menus

All Cold Buffet Menu Items come with your choice of:

Up to Two Fresh Salads

Artisanal Rolls & Sweet Butter

Two Cookies or Miniature Pastries

BEEF

- **Latin American Spiced Flank Steak** - \$26.50

Tomato Olive Salsa

- **Grilled Flatiron Steak** - \$27.00

Blue Cheese & Herb Crumble

- **Korean Flatiron Steak Bulgogi** - \$26.50

Scallions and Sesame Seeds

- **Modena Grilled Flatiron Steak** - \$26.50

Balsamic Onion Jam

- **Argentina Gaucho Style Charbroiled Flatiron Steak** - \$26.50

Chimichurri sauce

- **Grilled Italian Spiced Flatiron Steak** - \$26.50

Basil, Parsley, Garlic, Lime, Olive Oil, and Marinated Olives

CHICKEN

- **Gremolata Seared Chicken Breast** - \$25.50

Raw Tomato & Herb Salsa

- **Grilled Chicken Breast** - \$25.50

Artichoke Hearts, Oven Dried Grape Tomatoes, Herb Oil Drizzle

- **Grilled Zaatar Chicken Breast** - \$25.50

Roasted Eggplant, Sweet Onion, Tomato Chutney

- **Coconut Grilled Chicken** - \$25.50

Marinated Chicken Breast with Coriander Sauce

- **Romesco Chicken Breast** - \$25.50

Pumpkin Seed, Red Pepper, Romesco Sauce

- **Porcini Dusted Chicken Breast** - \$25.50

Sautéed Ontario Mushroom & Truffle Chive Aioli

- **Moroccan Spiced Grilled Chicken Breast** - \$25.50

Housemade Harissa sauce

- **Herb and Garlic Marinated Chicken Breast** - \$25.50

Grilled with Oven Dried Grape Tomato, Artichokes, Herb Oil Drizzle and Citrus



Cold Buffet

All Prices are per guest, unless otherwise noted

•Vegetarian

•Dairy Free

•Gluten Free

Minimum 8 Guests for Buffet Menus

All Cold Buffet Menu Items come with your choice of:

SUPER FRESH SEAFOOD

- **Grilled Atlantic Salmon** - \$25.00
House Basil Pesto, Citrus Aioli
- **Steamed Salmon Fillet** - \$25.00
Basil Peas, Grape Tomato,
Citrus Yogurt Sauce
- **Southwestern Baked Tilapia Fillet** - \$25.00
Chipotle Tomato Salsa
- **Slow Roasted Lemon Salmon Fillet** - \$25.50
Cucumber Dill Salad
- **Salmon Fillet** - \$25.50
Chinese BBQ Sauce, Chili, over a bed of Spinach

- **Herb Marinated Salmon Fillet** - \$25.50
Roasted Broccoli and Citrus Mayonnaise

- **Ginger Steamed Salmon Fillet** - \$25.50
Edamame, Corn, Red Pepper Salad

- **Parmesan Herb Crusted Tilapia fillet** - \$25.50
Lemon Tartar sauce

VEGETARIAN

- **Portobello & Grilled Vegetable Tower** - \$23.00
Marinated Tofu, Sundried Tomato

- **Avocado Half (2pp)** - \$21.50
Filled with Quinoa and Grain Salad, Seasonal Vegetables,
Chickpea Croutons, Lime and Local Micro Sprouts





Hot Buffet

All Prices are per guest, unless otherwise noted

•Vegetarian

•Dairy Free

•Gluten Free

Minimum 8 Guests for Buffet Menus
All Prices are per Guest, Unless Otherwise Noted
All Hot Buffet Menu Items come with your choice of:

Two Fresh Salads
Up to Two Side Dishes
Artisanal Rolls & Sweet Butter
Two Cookies or Miniature Pastries.

CHICKEN

• **Pan-Seared Chicken Breast** - \$25.50
Sautéed Seasonal Greens, Creamy White Wine Sauce

• **Spiced Whole Roast Chicken** - \$23.50
Shawarma Spices, Lemon, Tomato, Tahini Drizzle

• **Grilled Chicken Breast** - \$24.00
Tarragon and Shallot Jus

All Ontario Chicken Breast - \$24.00
Local Mushroom Sauce, Herbs & Touch of Cream

• **Pan Roasted Chicken Breast** - \$25.50
Red Wine Cippolini Jus

• **Peruvian Roast Chicken** - \$23.50
Garlic, White Wine, Vinegar, Sundried Paprika,
Cumin, Pepper, and Oregano

• **French Provençale Rotisserie Chicken** - \$23.50
Herbs, Garlic, Olive Oil, Shallots & Lemon

• **Middle Eastern Marinated Grilled Chicken Breast** - \$23.50
Lemon Tahini Butter Sauce, Diced Tomato

• **Burmese Chicken Curry** - \$23.50
Turmeric, Ginger, Garlic, Lemongrass, Sweet Paprika

BEEF

• **Roasted Veal Medallions** - \$24.50
Ontario Forest Mushroom Sauce

• **Classic French Braised Beef Daube** - \$23.00
Marinated in Red Wine, Carrots, Onions, Thyme,
Orange Zest and Garlic

• **NY Steak Grilled 6oz** - \$26.00
Grainy Mustard Horseradish Sauce with Red Wine and Shallots

• **Charbroiled Beef Medallions** - \$26.00
Caramelized Vidalia Onion and Thyme Jus

• **Grilled Flatiron Steak Tuscan Style** - \$25.00
Rosemary, Garlic, Olive Oil, Vinegar, Sea Salt, and
Ground Black Pepper

FRESH SEAFOOD

• **Maple Roast Atlantic Salmon** - \$26.50
Roasted Vegetable Julienne

• **Baked Tilapia Fillet** - \$24.00
Harissa Sauce, Lemon

• **Ontario Rainbow Trout fillet Meunière** - \$26.50
Brown Butter and Herbs, Squeeze of Lemon

• **Baked Tilapia Filled** - \$25.50
Coconut Cilantro Sauce

• **Steamed Atlantic Salmon** - \$26.50
Watercress with Citrus Butter



Hot Buffet

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VEGETARIAN

- Vegan Black Bean Patty - \$20.00
Herbed Tomato Chutney
- Chana Masala - \$20.00
Tomato & Fragrant Indian Spices, Coriander
- Vegetable Cacciatore - \$20.00
Finished with Capers and Basil
- Potato Gnocchi with Ontario Mushrooms - \$20.00
Touch of Cream, Parmesan Reggiano

PASTA

- Traditional Beef Lasagne or Vegetable Ricotta Lasagne - \$20.00
Tomato, Mozzarella, Garden Vegetables
Lasagne Minimum 8 Orders
- Pasta Bolognese - \$20.00
Braised for 4 hours, Topped with Parmesan
- Braised Beef, Short Rib Gnocchi - \$23.00
Ontario Mushroom, Sage, Beef Braise Sauce, Cream, Parmesan
- Rotini with Artichokes - \$20.00
Caramelized Onions, Sundried Tomato, Olive Oil and Feta Cheese
- Add Chicken Breast + \$4.95
- Add Italian sausage + \$2.50
- Add Large Shrimp 2 per portion +\$4.95

HOT SIDES

- Turmeric Roast Sweet Potato Wedges
- Sweet and Yukon Gold Potato Marble Mash
Finished with Sour Cream and Chives
- Buttered Seven Grain Rice with Herbs
- Sesame Vegetable Stirfry – Vegan
- Heirloom Carrots, Maple Butter
- Skin on Roasted Sweet Potato with
Rosemary and Parmesan
- German Spätzle, Butter Fried, Herbs
- Cumin Scented Basmati Rice Pulao
- Lemon Salt Roasted Fingerling Potatoes
- Seasonal Vegetables the best the Chef can source:
- Mushroom Brown Rice with Shallots



Reception

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•Vegetarian

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BOARDS & TRAYS

- **Canadian Cheese Board** - \$6.50

Medium & Marble Cheddar, Havarti, Oka,
Fresh Fruit, Crackers

- **en Ville Signature Cheese Board** - \$8.00

French Brie, Gruyère, Medium & Aged Cheddar,
Oka, Havarti, Fresh Fruit, Flatbreads, Crackers

- **Antipasti Board** - \$10.00

Italian Sausage, Salami, Prosciutto, Basil Marinated
Bocconcini, Sliced Provolone, Marinated Vegetables, Olives,
Artichokes, Aioli, Flatbreads, Parmesan Puff Pastry Sticks
Minimum Order of 8 Portions

- **Mezze Board** - \$9.50

Grilled Haloumi, Hummus, Roasted Artichokes,
Grilled Vegetables, Baba Ghanouj, Olives,
Caper & Chili Fried Cauliflower, Assorted Pita Breads
Minimum Order of 8 Portions

- **Charcuterie Board** - \$15.00

Prosciutto, Bresaola, Genoa Salami, Capicola,
Chorizo, Aged Cheddar, Pickled Vegetables & Cornichons,
Kozlik's Dijon Mustard, Fig & Red Wine Chutney,
Artisanal Breads
Minimum Order of 8 Portions

GRILLED GOURMET FLAT BREADS

Minimum 4 Portions Per Flatbread. 2pc Per Person - \$3.50

Chicken Chèvre - Grilled Chicken, Ontario Goats Cheese,
Mushrooms, Sundried Tomato Pesto

- **Ricotta & Summer Vegetables** - Brussels Sprouts, Red onion,
Ricotta, Mozzarella, Parmesan, Chili Oil, lemon

BLT Flatbread - Bacon, Tomato, Fresh Mozzarella,
Romaine and Arugula

Chef's Flatbread of the Day

Vegetarian or Meat

- **Garden Vegetable Platter** - \$5.00

Fresh Cut Carrot, Broccoli, White Radish,
Cherry Tomato, Green Bean, Mushroom, Belgian Endive,
Celery, Sweet Peppers, Yogurt Dill Dip

- **Tex-Mex Chips & Salsa** - \$4.50

Corn Tortilla Chips, Cilantro Lime Guacamole,
Fresh Tomato Salsa, Sour Cream

Crustless Tea Sandwiches - \$17.50 per doz, minimum 3 doz
Assorted Varieties Including: Smoked Salmon, Roast Beef,
Ham & Gruyère, Egg Salad, Tuna Salad, Salmon Salad,
Cream Cheese & Cucumber



Reception

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• **Maki Sushi Board** - \$16.75, 6 pcs per Guest
California, Tuna, Salmon, Vegetarian Rolls,
Soy Sauce, Wasabi, Pickled Ginger
Minimum Order of 8 Portions

• **Sushi Luxe Board** - \$26.50, 8 pcs per Guest
Tuna, Salmon, Ebi, Unagi Nigiri,
Assorted Fish & Vegetarian Maki Rolls,
Soy Sauce, Wasabi, Pickled Ginger
Minimum Order of 8 Portions

Mixed Selection - \$19.50, 6 pcs per Guest
Thai Salad Rolls with Vegetables, Thai Basil, Lettuce, Chili Dip,
Maki Sushi with Soy Sauce, & Wasabi,
Hoisin Chicken Skewer, Sesame Seeds
Lemon & Dill Shrimp Skewer,
Flank Steak Pinwheels with Parsley Garlic Sauce
Minimum Order of 8 Portions

TAPAS & HORS D'OEUVRES

••• **Salad Fresh Rolls**
Vegetables and Sprouts, Champagne Citrus Dip

• **Mini Banh Mi with Five Spice Chicken**
Carrot & Daikon Slaw, Cilantro, Sriracha, Lime

•• **Shrimp Provençale Skewer**
Orange and Fresh Herbs, Spanish Saffron Aioli

• **Roast NY Strip Steak Crostino**
Strawberry Compote with Charred Onions & Chives,

Smoked Ontario Rainbow Trout
Buttermilk Biscuit, Lettuce, Lemon Crème Fraîche

•• **Vegetarian Antipasti Skewer**
Marinated Bocconcini, Grilled Zucchini, Red Pepper, Olive

• **Mini Pizzette**
Roasted Vegetable, Goats Cheese, Basil

•• **Rosemary Pineapple Mozzarella Bites**
Rosemary Oil Drizzle with Hint of Chili

• **Grilled Gorgonzola & Roasted Pear Flatbread**
Arugula Pesto, White Balsamic Dressing

•• **Roasted Fennel Pesto Grilled Shrimp**
House Romesco Dip

•• **Port & Paprika Chicken Filets, 5-Herb Aioli**

•• **Cedar Planked Honey Garlic Salmon Skewers**

• **Mini Asparagus Wellington**
Asparagus, Spinach and Mushrooms in Puff Pastry with
Sea Salt

\$18.25, 5 pcs. per guest, Select up to 5 Varieties
Minimum 2 doz of each variety



Sweets & Snacks

All Prices are per guest, unless otherwise noted

•Vegetarian

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•Gluten Free

SWEETS

- **Mini Pastries & Tartelettes** - \$4.00 / 2 pcs.
Flourless Chocolate Cake
Profiteroles
Fresh Fruit and Berry Tartelettes
Strawberry Shortcake Bites
Double Chocolate Brownies
Apple Crumble Squares
• + \$0.75 include Gluten-Free Options
- **Cookies** - \$2.05 / 2 cookies
Assorted en Ville Gourmet Cookies
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 include Gluten-Free Options
- **Macarons** - \$5.00 / 2 Macarons
Pistachio, Salted Caramel, Vanilla, Lemon, Chocolate Fudge, Raspberry, Coffee, Earl Grey, Passion Fruit
- **Biscotti** - \$20.00 / dozen
Chai Almond Biscotti, Espresso Double Chocolate, Orange Pecan
- **Cake Pops** - \$2.85
Cheesecake, Red Velvet, Espresso, Brownie
- • • **Seasonal Fruit & Berries** - \$ 6.50
- • • **Mini Fresh Fruit Skewers** - \$3.00 each
+\$0.50 Add Russian Cream / Raspberry Sauce
- • • **Lindt Chocolate Dipped Strawberries** - \$2.85 each

en Ville CAKES

- **Cake Selection**-Ask About Sizes and Flavours
Minimum 48 Hours Notice

SNACKS

- • **en Ville Sweet & Salty Trail Mix** - \$ 4.00
- **Classic Dried Fruit and Nut Trail Mix** - \$3.95
- • **Maldon Salted Popcorn Bags** - \$2.75
- **Classic Deviled Eggs** - \$19.00 / dozen
With a Variety of Toppings including:
Smoked Salmon, Asparagus, Bacon
- • • **Seasonal Fresh Whole Fruit** - \$1.30
- • **Individual Garden Vegetable Cups** - \$4.25
Cut Fresh Vegetables with Yogurt Dill Dip
- • **Mini Cheddar & Fruit Skewers** - \$3.00
- **Aged Cheddar & Crackers** - \$3.95
- • **Hummus & Olive Oil Pita Crisps** - \$3.00
- • • **Nutty Maple Quinoa Balls** - \$3.50
With Coconut and Peanut Butter
- • • **Healthy en Ville Power Bar** - \$4.00
- • • **Roasted Chickpea Mix** - \$3.75
Roasted Chickpeas, Wasabi Peas, Mixed Nuts, Almonds, Zaatar Spice
- **Greek Yogurt Mason Jar** - \$4.25
Strawberry Greek Yogurt, Fresh Strawberry, Honey Oat Clusters, Chocolate Chips
- **Mini Pretzel Bun Sandwiches** - \$3.50 each
Roast beef, Smoked Ham, Grilled Chicken, BBQ Vegetables -
Minimum 1 Dozen



Beverages

All Prices are per guest, unless otherwise noted

HOT BEVERAGES

en Ville Blend Fair Trade Coffee

Regular / Decaf - \$25.00

12 Cup Thermos, Milk, Cream, Sugar

Assorted Numi Teas & Tisanes - \$25.00

12 Cup Thermos, Milk, Sugar

COLD BEVERAGES

ESKA Canadian Spring Water (500mL) - \$1.75

ESKA Canadian Sparkling Water (330mL) - \$2.10

Soft Drink (355mL) - \$1.85

Coca Cola, Diet Coke, Sprite, Diet Sprite,
Ginger-Ale, Nestea Iced Tea (341mL)

Juice (330mL) - \$1.85

Apple, Orange, Grapefruit, Cranberry

Freshly Squeezed Juice (330mL) - \$4.25

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 - \$0.90

Large Plate

Small Plate

Cutlery

Napkin

Disposable Package 2 - \$1.00

Large Plate

Small Plate

Cutlery

Napkin

Beverage Cup

**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 Exclusively Biodegradable and/or Recyclable
Disposable Products , as part of our Enviromental
Stewardship Program

Use of local foods & responsible purchasing practices.

Reduction & offsetting of carbon emissions.

Composting & recycling.

Chemical-free practices.

Educational initiatives.



enVilleCatering



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