

CATERING MENU Winter 2021/2022



Eating Well Made Easy

Pane Fresco foods-to-go are prepared fresh everyday by our own chefs and bakers. Our approach brings you the great taste and aroma of real hands-on cooking!

We cater for breakfast, lunch & dinner, for any special event or meeting.

Everything is guaranteed fresh, ready for pick up to suit your schedule.

To Order

Place your order in person or by phone with the Pane Fresco Assistant Manager or Soup & Sandwich department. To ensure availability, your order must be placed at least 48 hours in advance and we'll have it ready for pick-up. For orders over \$1000, you will receive an additional 10% off.

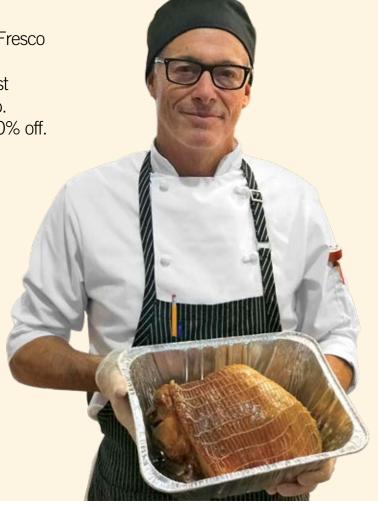
Pick Up

Orders can be picked up at the Pane Fresco **Soup/Sandwich counter** at the time specified.

Deposits/Cancellations

We require a 50% deposit when you place your order. 24 hours notice is required for cancellations and failure to notify us may result in a loss of your deposit. We do not accept American Express. Prices listed are subject to change.

For additional savings, and to earn points, use your PC® Mastercard!



Look for these symbols for easy identification:







Breakfast Pastry Platters Pr Biscotti Tray **Premium** • 2 Pecan & Skor • 2 Fig Walnut **Breakfast Platter** • 2 Chocolate Walnut • 2 Apricot Coconut · 4 P Muffins • 2 Pistachio & Cranberry • 2 Almond

14 pieces, serves 10-14, \$21.99

• 4 Crown Danish





• 3 All-butter

• 6 Bombolini

- 3 Cheese
- · 3 Chocolate
- 3 Almond

12 pieces, serves 8-12, \$19.99



Breakfast Platter 🕖

- · 4 P Muffins
- 4 Scones
- 4 All-butter Croissants

12 pieces, serves 8-12 \$18.99



- 4 Leek & Parmesan Croissants
- 4 Spinach & Feta Croissants

• 4 Cheese & Chive Scones • 4 All-butter Croissants



Montreal-style Bagel Platter 🕖

Includes a variety of bagels and plain cream cheese.

10 pieces, serves 10, \$13.99



16 pieces, serves 16, \$29.99



Plain or dipped in chocolate.

12 pieces, serves 12, \$17.99

Catering Made Easy

These pre-set menus feature our best-selling take home food.

#1 MENU: PRIME RIB DINNER

10 people - \$220

20 people - \$415 *Quantities doubled*

MENU INCLUDES:

- 1 whole Certified Angus Prime Rib roast, carved to order. 2.8 kg (6.1 lb) min. weight
- 2 trays of Carvery side dishes 12 varieties (page 15)
- 1 large salad 3 varieties (page 8)
- •10 mini Pane Fresco buns
- 1 mini cannoli platter (20 pieces)



#2 MENU: PRIME RIB DINNER WITH PASTA

10 people - \$250

20 people - \$480 *Quantities doubled*

MENU INCLUDES:

- 1 whole Certified Angus Prime Rib roast, carved to order. 2.8 kg (6.1 lb) min. weight
- · 1 pasta tray, choice of lasagna or mac & cheese
- 2 trays of Carvery side dishes 12 varieties (page 15)
- 1 large salad 3 varieties (page 8)
- •10 mini Pane Fresco buns
- 1 mini cannoli platter (20 pieces)



#3 MENU: PORCHETTA DINNER

10 people - \$130

20 people - \$245 *Quantities doubled*

- 1 whole Porchetta roast, carved to order 2.5 kg (5.5 lb) min. weight
- 2 trays of Carvery side dishes 12 varieties (page 15)
- 1 large salad 3 varieties (page 8)
- •10 mini Pane Fresco buns
- 1 mini cannoli platter (20 pieces)









#4 MENU: <u>PORCHETTA</u> <u>DINNER WITH PASTA</u>

10 people - \$160

20 people - \$305 *Quantities doubled*

MENU INCLUDES:

- 1 whole Porchetta roast, carved to order 2.5 kg (5.5 lb) min. weight
- · 1 pasta tray, choice of lasagna or mac & cheese
- 2 trays of Carvery side dishes 12 varieties (page 15)
- 1 large salad 3 varieties (page 8)
- 10 mini Pane Fresco buns
- 1 mini cannoli platter (20 pieces)



#5 MENU: TURKEY DINNER

10 people - \$150

20 people - \$280 *Quantities doubled*

MENU INCLUDES:

- 2 boneless Turkey Breasts, carved to order 1 kg (2.2 lb) min. weight
- 2 trays of Carvery side dishes 12 varieties (page 15)
- 1 large salad 3 varieties (page 8)
- 10 mini Pane Fresco buns
- 1 mini cannoli platter (20 pieces)



#6 MENU: <u>TURKEY</u> DINNER WITH PASTA

10 people - \$180

20 people - \$340 *Quantities doubled*

- 2 boneless Turkey Breasts, carved to order 1 kg (2.2 lb) min. weight
- · 1 pasta tray, choice of lasagna or mac & cheese
- · 2 trays of Carvery side dishes 12 varieties (page 15)
- 1 large salad 3 varieties (page 8)
- •10 mini Pane Fresco buns
- 1 mini cannoli platter (20 pieces)



#7 MENU: PIZZA & PASTA

10 people - \$150

20 people - \$290 *Quantities doubled*

MENU INCLUDES:

- · 1 lasagna or mac & cheese
- 2 Roman pizzas of your choice
 20 varieties (pages 24 & 25)
- 1 large salad 3 varieties (page 8)
- 1 soup-to-go 12 varieties (page 16) Premium soup will be an upcharge of \$20.
- •10 mini Pane Fresco buns
- 1 mini cannoli platter (20 pieces)



#8 MENU: RIBS & WINGS

10 people - \$99

20 people - \$185 Quantities doubled

MENU INCLUDES:

- •20 wings (sauced or dry rub) & 2 racks of ribs
- 1 large salad 3 varieties (page 8)
- 2 large potato wedges or sweet potato fries or onion rings
- 1 mini cannoli platter (20 pieces)



#9 MENU: PIZZA NIGHT

10 people - \$110

20 people - \$210 Quantities doubled

- 2 Roman pizzas of your choice
- 20 varieties (pages 24 & 25)
- 1 large salad 3 varieties (page 8)
- 1 SOUD-to-go 12 varieties (page 16) Premium soup will be an upcharge of \$20.
- 1 mini cannoli platter (20 pieces)









#10 MENU: PASTA & SALAD

10 people - \$105

20 people - \$195 Quantities doubled

MENU INCLUDES:

- · 1 lasagna or mac & cheese
- 1 large salad 3 varieties (page 8)
- 1 soup-to-go 12 varieties (page 16) Premium soup will be an upcharge of \$20.
- 1 mini cannoli platter (20 pieces)



#11 MENU: CHICKEN TENDERS

10 people - \$80

20 people - \$150 Quantities doubled

MENU INCLUDES:

- 24 chicken tenders (traditional breaded or southern crispy)
- 1 large salad 3 varieties (page 8)
- 2 large potato wedges or sweet potato fries or onion rings
- 1 mini cannoli platter (20 pieces)



#12 MENU: JUST FOR KIDS

8 Kids - \$30

- 1 Roman pizza of your choice
 20 varieties (pages 24 & 25),
 or pasta (lasagna or mac & cheese),
 or 16 chicken tenders (traditional breaded or southern crispy)
- 12 cupcakes (chocolate or vanilla)
- ·8 juice boxes or bottled water



Salads & Dips

Greek Salad



 Mixed Peppers Romaine Lettuce

Kalamata Olives

• Red Onion

Cucumber

• Imported Feta Cheese

• Grape Tomatoes • Renee's Greek Feta Dressing

Serves 12-15, \$19.99



Caesar Salad

- Romaine Lettuce
- Bacon Bits
- Croutons
- · Parmesan Cheese
- · Lemon Wedges
- · Renee's Caesar Dressing

Serves 12-15, \$19.99



Pumpernickle Platter

• Pumpernickel Bread

· Spinach Dip

Serves 8-10, \$18.99

Veggie Platter

- Cauliflower Celery
- Mini Carrots • Cucumbers
- · Grape Tomatoes

Regular, serves 12-15: \$19.99, Large, serves 18-20: \$39.99



- · Romaine Lettuce
- Mixed Peppers
- · Grape Tomatoes
- · Shredded Carrot
- Cucumber
- · Choice of Renee's Dressing

Serves 12-15, \$19.99



Nacho Platter

• Nacho Chips · Nacho Sour Cream Dip

Serves 8-10, \$18.99



V Fruit Platter

- Cantaloupe Pineapple
- Honeydew Melon Strawberries
- Blueberries Raspberries

Regular, serves 12-15: \$24.99, Large, serves 18-20: \$49.99









• 6 Old Fashioned Ham & Brie 4 Primavera

Served with mixed olives.

22 pieces, serves 8-10, \$49.99

- 6 Mini Primavera Ciabatta
- 4 Grilled Vegetable Focaccia

Served with mixed olives.

20 pieces, serves 8-10, \$49.99



Italian

- 9 Hero
- 9 Panino Italiano
- 4 Prosciutto Cotto

Served with mixed olives.

22 pieces, serves 8-10, \$49.99



Meat & Cheese Wraps

- 2 Piri Piri 4 Calabrese
- 4 Old Fashioned Ham & Brie Served with mixed olives.

16 pieces, serves 8-10, \$49.99



- 2 Turkey Avocado
- 4 Oven Roasted Turkey Club



• 4 Mini Vegan Caprese

8 pieces, serves 4-6, \$22.99



- 16 Ham & Cheese
- 40 pieces, serves 15-20, \$42.99

Deli Meat & Cheese









- Button Mushrooms
- Sundried Tomatoes
- Roasted Peppers
- Artichoke Hearts
- Stuffed Jalapeño Peppers

Serves 8-10, \$39.99

Gourmet Relish Tray



- Pickled Beets
- Mini Gherkins
- Yum Yum Pickles
- Mixed Olives
- Pepperoncini Peppers

Serves 8-10, \$24.99

Italian Platter



- Pecorino
- Asiago
- Friulano
- · Parmigiano Reggiano

Garnished with a selection of fresh & dried fruits and crackers.

Serves 8-10, \$39.99

The Classics



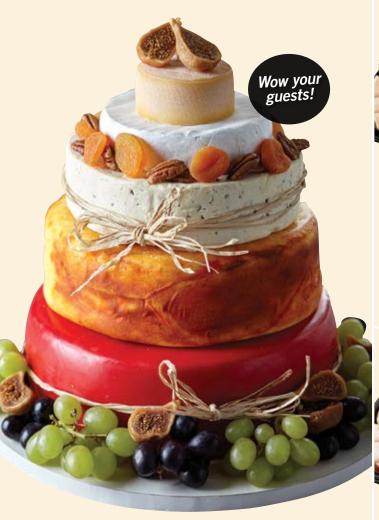
- 1 year old Cheddar
- Brie
- · Peppered Goat Cheese Log

Serves 8-10, \$39.99

Serves 6-8, \$89.99







Cheese Cake Tower

- · Oka Classic
- PC® Double Cream Brie
- 1/2 Wheel Traditional Blue Cheese
- · Applewood Smoked Cheddar
- · Costello Fontina

\$349.99



Light Delight

Lower-in-fat deli meats & cheeses!

- Turkey
- Ham
- Summer Sausage
- Chicken Breast · Mild Cheddar
- Marble Cheddar Havarti
- Provolone
- Bocconcini

Regular, serves 8-10: \$39.99 Large, serves 12-15: \$49.99



- Kolbassa
- Summer Sausage
- Pepperettes
- Cacciatore
- Havarti
- Medium Cheddar
- Swiss Emmenthal

Served with gherkins.

Regular, serves 8-10: \$39.99 Large, serves 12-15: \$49.99



Natural Meats

No additives or preservatives.

- Black Forest Ham Smoked Turkey Breast
- · Roast Beef
- · Tuscan Turkey Breast
- · Chicken Breast
- Salami

Served with mixed olives.

Regular, serves 8-10: \$39.99 Large, serves 12-15: \$49.99



Fiesta Italia

- Prosciutto
- · Genoa Salami
- Capicollo
- Cacciatore Bocconcini
- Mortadella Provolone

Served with mixed olives.

Regular, serves 8-10: \$39.99 Large, serves 12-15: \$49.99



- · Angus Beef
- Oven Roasted Chicken Breast
- Prosciutto
- Montreal Smoked Turkey • Oven Roasted Turkey • Homestyle Ham
- · Hot Genoa Salami

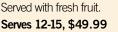
Served with Dijon mustard.

Regular, serves 8-10: \$39.99 Large, serves 12-15: \$49.99



Fruit & Cheese Platter

- Medium Cheddar
- Mild Gouda
- Swiss Emmenthal
- Jalapeño Havarti
- · Marble Cheddar





Sliced Cheese Supreme

- Medium Cheddar
- Provolone
- Marble Cheddar
- Regular Havarti

· German Emmenthal

· Smoked Gouda Served with fresh fruit.

Serves 8-10, \$39.99





Party Favourites

- 16 jalapeño poppers
- 12 fried perogies (regular or spicy)
- 12 chicken tenders (traditional breaded or southern crispy)

40 pieces, serves 8-10, \$42.99



• 2 full racks of ribs



• 30 wings (sauced or dry rub)

- 10 jalapeño poppers
- 12 chicken tenders (traditional breaded or southern crispy)
- 10 fried perogies (regular or spicy)

Served with fresh cut veggies.

62 pieces, serves 12-16, \$69.99





Chicken & Ribs

Regular:

- 9 pc. Southern-style chicken
- 1 full rack of ribs

Serves 6-8, \$36.99

- 18 pc. Southern-style chicken
- 2 full racks of ribs

Serves 12-16, \$65.99









Sushi

*All Sushi Platters are also available with brown rice.





- 10 Albacore Sashimi
- 10 Shrimp Ebi

30 pieces, serves 8-10 \$44.99

Go Platter

- 9 Nigiri Sushi
- 8 Red Dragon
- 8 Orange Dragon
- 43 pieces, serves 12-16, \$54.99
- 8 White Dragon • 5 Spicy Mango
 - 5 Red Rock



San Platter

- 8 Rainbow
- 8 Seaside
- 8 Ultimate Chili
- 8 White Dragon
- 8 Orange Dragon
- 40 pieces, serves 12-16 \$44.99



Deluxe Platter

- 70 California
- 10 Salmon Sashimi
- 10 Albacore Tuna Sashimi 10 Shrimp Ebi

100 pieces, serves 12-16, \$69.99



• 8 Seaside Combo

• 10 Ultimate Chili

5 Red Rock

Roku Platter

- 10 Spicy Mango
- 10 California
- 9 Nigiri
- 10 Crunchy Red Dragon
- 10 Crunchy Orange Dragon
- 10 Crunchy White Dragon

82 pieces, serves 15-20, \$69.99



Ichi Platter

- 10 California
- 8 Red Dragon
- 8 White Dragon

26 pieces, serves 8-10, \$29.99



Yon Platter

- 8 Red Dragon
- 8 White Dragon
- 8 Orange Dragon • 5 Spicy Mango
- 8 California • 5 Red Rock
- 42 pieces, serves 12-15, \$44.99



& Salmon Platter

- 90 Cooked White Shrimp
- 24 pieces Smoked Salmon
- Seafood Sauce

114 pieces, serves 12-16, \$54.99



- 36 pieces Smoked Salmon
- · Plain Cream Cheese, 150 g
- Capers
- 1 pkg Savory Crisps Original Crackers

Serves 10-12, \$54.99

Carvery Appetizers



Meatballs

Handmade meatballs simmered in San Marzano tomato sauce & topped with grated parmesan. 2 varieties: • Turkey • Blend of Beef & Pork

20 pieces, \$24.99



Made with Arborio rice. 3 flavours:

• Truffle Mushroom • Pizza

10 pieces, \$19.99



Stuffed Peppers

Red peppers filled with a blend of ground beef & pork. Topped with Pomodoro sauce and grated parmesan.

8 pieces, \$24.99

Entrees

Chicken Parmesan

Chicken cutlets, breaded and topped with San Marzano tomato sauce & provolone cheese.

Serves 8, \$54,99



Lasagna

6 layer meat lasagna with Bolognese meat sauce.

Serves 8, \$34.99



Veal Parmesan

Tender veal cutlets, breaded and topped with San Marzano tomato sauce & provolone cheese.

Serves 8, \$53.99



Mac & Cheese (

4 cheese blend mac & cheese, panko crust.

Serves 8, \$34.99



Includes

& jus!

Whole Roasts

Fresh, oven roasted Certified Angus prime rib, turkey breast and classic Italian porchetta are available as whole roasts, or carved to order.

Certified Angus Prime Rib Roast

Whole roast, tender & juicy. Carved to order.

Serves 12-15, \$149.99 each 2.8 kg (6.2 lb) min. weight







Sides Your choice \$24.99, Serves 10



Root Vegetables (seasonal)

Parsnips, carrots, butternut squash, olive oil, real maple syrup, fresh rosemary, kosher salt, black pepper.



Roasted Broccoli

Broccoli florets with everything spice.



Asparagus* (V)

Asparagus seasoned with extra virgin olive oil, salt, pepper and fresh herbs.



Red Peppers* V

Grilled red peppers tossed in pesto marinade.



Truffle Infused

Mashed Potatoes Creamy mashed potatoes infused with truffle oil.



Fingerling Potatoes* V

Herb roasted potatoes.



Brussel Sprouts with Bacon

Oven roasted brussel sprouts. caramelized onions, and double smoked bacon.



Sausage & Bread Stuffing (seasonal)

Bread, pork sausage, celery, carrots, butter, onion & spices.



Basmati Wild Rice Pilaf* (V)

Basmati & wild rice, mixed with dried currants and herbs.



Roasted Cauliflower

Cauliflower, parmesan cheese, salt, pepper & spices.



Butternut Squash*

Honey roasted squash with olive oil & a touch of cinnamon.



Mixed Mushrooms* (V)

Slow braised button and cremini mushrooms with fresh parsley, extra virgin olive oil & fresh herbs.



Oven Roasted Turkey Breast

Whole, boneless turkey breast marinated in a fresh citrus brine. Carved to order. Serves 8, \$34.99 each 1 kg (2.2 lb) min. weight Includes gravy!

Soup

Packaged in a convenient carry-out tote locking in the heat. Complete with cups & spoons.

Serves 10 (128 oz)





Chili Con Carne

Slow-simmered beef & beans in a rich tomato sauce.



Chicken Noodle

Oven-roasted chicken with thin egg noodles in a hearty chicken broth.



Zuppa Toscana

Sausage, onions, cream, potatoes, kale, chicken stock, spinach, bacon, veg. base, salt, cheese blend, spices.



Turkey Quinoa & Kale (*)

Turkey breast with quinoa, green & red peppers and kale in a vegetable broth.



Tuscan Ribollita

Soft cannellini beans with Swiss chard.



Italian Wedding

Nonna's meatballs, delicate pastina & garden greens in a light chicken broth.



Roast Chicken & Rice

Oven-roasted chicken, tender rice & vegetables.



Broccolini & Cheddar

Tender broccolini florets in a creamy cheddar broth.



Mushroom Barley (V)

Cremini mushrooms, onions & barley in a vegetable broth.



Classic Lobster Bisque

Butternut Squash (9)

Puréed butternut squash with pure honey & a hint of cinnamon.



Lobster, tomato & spices in a rich creamy broth.







Gourmet Salads

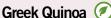
Quinoa, Chickpea & Kale (V)

Quinoa, chickpeas, mung beans, cabbage, kale, carrots, red onion, green peppers, ginger, garlic & herbs in a light vinaigrette. \$19.99.

1 kg tray, serves 8



All Salads \$19.99



Quinoa, feta cheese, mixed peppers, cucumbers, Kalamata olives, onions in a light vinaigrette.



New Orleans Style Potato

Potatoes, Dijon & seeded mustard, cream, eggs, red peppers, green onion & spices.



Italian Gemelli

Gemelli pasta, cherry tomatoes, white balsamic vinegar, basil, red onions, sundried tomatoes and parmesan cheese in a creamy garlic dressing.



Cheddar, Bacon & Potato

Grated cheddar cheese, bacon, potatoes & green onions in a sour cream dressing.



Chicken Bombay

Conchiglie pasta, grilled chicken breast strips, celery, raisins, green onions and mango in a citrus dressing.



Superfood **W**(**©**)

Broccoli, yams, red cabbage, edamame, quinoa, kale, pumpkin seeds, peas, cranberries, carrots, almonds, arugula, red pepper & garlic.



Broccoli Cashew Crunch



Broccoli, cashews, sunflower seeds, golden raisins and eggs in a creamy dressing.



Greek Orzo (*)



Orzo pasta, black olives, green pepper, feta, & red onions in a Greek-style vinaigrette.



Lebanese Tabbouleh (V)





Bulgur wheat, cucumbers, tomatoes, parsley, black olives, red & green onions in a lemony vinaigrette.



Kale Slaw with **Sunflower Seeds** & Cranberries



Kale, cabbage, carrots, cranberries & sunflower seeds in light vinaigrette.



Deluxe Bean (V)





Mix of beans, chickpeas & vegetables in a light vinaigrette.



Cauliflower, Kale & Cranberry



Brussel sprouts, kale, carrots, cauliflower, cranberries, cabbage, broccoli & pumpkin seeds in a creamy vinaigrette.



Nouveau Beet (V)



Red beets, potatoes, apples, cabbage, brown sugar & walnuts in a balsamic dressing.



Quinoa & Kale (V)



Quinoa, edamame, cranberries, kale, peppers, carrots, cabbage, almonds & onions in a light lemon dressing.



Over 30 varieties! Baked fresh every day! No additives or preservatives.

Piccolo Buns

These small-sized buns are smaller versions of our top selling breads.

Piccolo Ciabatta (V)



A smaller version of ciabatta, with its distinctive slipper shape. Crusty and porous, ciabatta piccolo makes delicious panini sandwiches.



Mini Ciabatta V



Light & airy with a crisp crust, this snack size is perfect for mini sandwiches & soups.



Multigrain @



Made from a combination of flours and seeds, multigrain piccolo is moist and chewy with distinctive sourdough flavour.



Moist, dense crumb with the perfect amount of sweet, tart and nuttiness of dried fruit and walnuts. It is the perfect bread to accompany a variety of soft cheeses.

Bastone

Very rustic, the Bastone is the Italian cousin to the Baguette, with a thicker crust and denser crumb dotted with olives, roasted garlic or chili peppers. Great with Antipasto platters of any sort!



"Torpedo" or stick-shaped bastone originated in Mediterranean regions of Italy that produce olives and herbs. Enjoy this full-flavoured rustic bread on its own, serve with cheese, or an antipasto selection.



Roasted Garlic (V)



Dotted with the naturally sweet and nutty flavours of roasted garlic. It is rich in olive oil which creates a lighter airy crumb. This bastone would be perfect for rustic panini sandwiches or simply on its own with a meal.



Hot Pepper V



Speckled with chili and a hint of roasted garlic. Medium heat softened by the richness of olive oil. Perfect for making Italian sandwiches or on its own.









Mini Sprouted Multi-seed 🕖 🍅



These sweeter tasting wheat clusters are rich in key nutrients. Topped with sesame, pumpkin, sunflower & poppy seeds with cracked wheat & millet. Great for slider sandwiches.



Sesame Semolina V



Amber-colored, high protein durum wheat gives semolina bread a natural yellow colour, thick crust and chewy texture. Sesame seeds are sprinkled on the unbaked bread for decoration and flavour. Delicious toasted.



Sprouted Multi-seed ()



This sweeter tasting wheat roll is rich in key nutrients. Topped with sesame, pumpkin, sunflower & poppy seeds with cracked

wheat & millet. Perfect for any sandwich.



Egg Challah



Egg Bread is somewhere between bread and brioche and was once baked for special occasions such as a wedding or baptism. Although it has earned its reputation as a celebration bread, this enriched dough can also be enjoyed everyday. Challah refers to the braided shape which symbolizes love.

Batard

Batards are short, wide and have a nice tight crumb. Perfect for traditional sandwiches.



Strongly flavoured rye flour combined with equally recognizable sourdough flavour brings exceptional depth and character to the Sourdough Rye bread. It is best enjoyed with seafood, fish or soft cheese.



Fig Raisin Walnut



A moist dense batard-shaped bread with sweet, tart & nutty flavours of dried fruits



Multigrain



Made from a mixture of flours & seeds, multigrain batard is moist & chewy with distinctive sourdough flavour. Good in a toasted sandwich and with hearty soups.



Schiacciata

A classic Tuscan style flatbread which is thinner than traditional focaccia, schiacciata is often topped with unique ingredients inspired by different regions in Italy.



A thin-styled focaccia from Bari, roasted garlic oil, imported semi-dried cherry tomatoes, Infornate olives, Calabrese dried oregano.



A specialty of Tuscany, this focaccia-style bread is topped with grapes, cinnamon & sugar, fresh rosemary, and icing sugar in celebration of the wine harvest. Enjoy as is or warm it up and serve with a soft cheese such as Brie or a rich chicken liver paté.







Cheese Bread

Infused, and topped with cheddar. This bread holds a traditional shape that is great when toasted with butter, or used for sandwiches.



Cranberry @

Loaded with cranberries and honey for added sweetness. Delicious on its own or toasted with butter.



Flax Seed ()

A nutritious loaf high in anti-oxidants and rich in Omega-3. Its uniform shape is perfect for sandwiches.



Whole Wheat

The Whole Wheat Pan Bread or "Pullman" is made with whole wheat flour with a hint of sweetness from honey. It has a fine, uniform crumb with a soft crust, perfect for slicing for sandwiches.



Made with quinoa and amaranth flours, a touch of honey and chia seeds, this delicious bread is made up of 19 amino acids for a great source of fibre and antioxidants. It tastes great and is good for you. Perfect for sandwiches.

Focaccia

Focaccia is a thick-styled bread that is brushed with garlic oil & fresh herbs. Fantastic with cheeses and antipasto.



Amalfi 🕖

Classic Italian focaccia with semi-dried tomatoes, shredded asiago cheese & brushed with basil pesto.



Bianco V

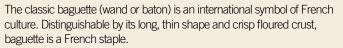
International favourite from Italy's Ligurian region, focaccia is drizzled with roasted garlic oil, sprinkled with rosemary and kosher salt. Raised and rectangular this moist foccacia is delicious as is, or for hot & cold sandwiches.



Red Pepper 🕖

Traditional focaccia flavoured with roasted red pepper, goat cheese and drizzled with roasted garlic oil. Eat warm or at room temperature.







A half baguette, this "pull-apart" loaf is shaped like the top of a sheaf of wheat. Super-crusty, epi 'rolls' make delicious small sandwiches. Best the day it is baked.

Ciabatta

Ciabatta means "slipper" in Italian, the bread is light & airy with a crisp crust and loaded with flavour because of the slow long rise process. Perfect for "scarpetta" meaning to soak up all your delicious sauces!



This rustic artisan loaf is light, crusty & porous, long and flat. It is delicious with food, split & filled with meats or cheese, or just as is.

Vegetarian



Crusty & porous, good for sandwiches & with meals.







Italian olive bread shaped like a ladder (scala). Combination of crusty bread and salty olives makes a delicious snack or addition to antipasto plate.



Jalapeño Cheddar also available!

Cheddar Breadsticks

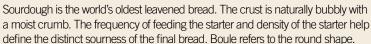
Layered with cheddar cheese, hand twisted and topped with sesame seeds. The sesame adds the perfect touch of nuttiness and crunch. They are perfect for snacking or dipping in soup.



Similar to brioche, yeast dough enriched with eggs makes this bread rich, light & airy. Challah refers to the braided shape, the classic form of this traditional Jewish bread.



San Francisco Sourdough Boule 💜 🏿





Calabrese V



A traditional bread from Calabria with a very open crumb and a thick crust. This is a simple, crusty bread. It is best eaten on the day it is baked. Leftover, day old pieces are perfect for bruschetta, bread crumbs or croutons.

Roman Pizza

One-of-a-kind! Inspired by a bakery in Rome, the dough takes 24 hours to rise, and is hand stretched and shaped by our bakers. Available whole or cut into 8, 16 or 24 slices.

20 Varieties!



Sweet Stinger

Tomato sauce, mozzarella cheese, mini pepperoni, jalapeno peppers, "spicy" honey.



Black Truffle Mushroom



Black truffle cream sauce, mozzarella cheese, funghi mix, fresh rosemary.



Brie & Prosciutto

Mozzarella cheese, prosciutto, caramelized onions, brie cheese, fig jam. Finished with arugula and balsamic drizzle.



New Yorker

Tomato sauce, mozzarella cheese, pepperoni.



Eggplant 🕖 🍅



Tomato sauce, mozzarella cheese, fresh eggplant, bocconcini cheese, parmesan cheese, olive oil.



Potato & Pancetta

Roasted garlic marinade, mozzarella cheese, fingerling potatoes, pancetta, balsamic onions.



Chicken Pesto & Artichoke

Basil pesto, mozzarella cheese, grilled chicken, artichokes, grilled red peppers, asiago cheese.



Spicy Cacciatore

Spicy tomato sauce, mozzarella cheese, spicy cacciatore, black olives, hot banana peppers.









Delusso

Tomato sauce, mozzarella cheese, pepperoni, mushrooms, red pepper, green pepper.



Caprese 🕖

Tomato sauce, bocconcini cheese, semi-dried cherry tomatoes, basil pesto.



Meat Lovers

Tomato sauce, mozzarella cheese, pepperoni, spicy cacciatore, double smoked bacon, mild Italian sausage.



Bianco ()

Roasted garlic oil, fresh rosemary, kosher salt.



Mediterraneo 🕖

Mozzarella cheese, mixed grilled peppers, eggplant, zucchini, goat cheese, sundried tomatoes.



Spicy Meatball

Spicy tomato sauce, mozzarella cheese, Pr meatballs, hot pepper rings, caramelized onions.



Loaded Hawaiian

Tomato sauce, mozzarella cheese, pepperoni, double smoked bacon, fresh pineapple.



Montreal Smoked Meat

Roasted garlic marinade, mozzarella cheese, fingerling potatoes, Montreal smoked meat.



Sliced Banana & Nutella®

Nutella®, sliced bananas, icing sugar.



La Bruschetta (**)

Roasted garlic marinade, mozzarella cheese, bruschetta mix, parmesan cheese.



Plain Cheese 🕖

Tomato sauce, mozzarella cheese.



Napolitano 🕖



Tomato sauce, basil pesto, parmesan cheese.





Party Cake/Cupcake Combo Vanilla or chocolate slab cake with 12 cupcakes. Serves 30, \$42.99



Double Chocolate Strawberry Cake Layered chocolate cake with chocolate buttercream and strawberries, topped with chocolate ganache. Serves 20, \$39.99

Photo Cakes

Customize your cake with an edible photo cake! *Prices vary, please ask.

How it Works:

1. Choose Photo Bring in a photo for us to scan or select an image from our cake book.

2. Select Cake We'll create an edible photo to be used on your cake of choice.



36 pieces, \$59.99











Custom Decorated Cupcakes

Decorated in-store! Made with buttercream icing. 24 Cupcakes, \$24.99



Strawberry Shortcake

White cake, strawberries and fresh cream. Topped with chocolate fans and strawberries.

Serves 10-12, \$25.99



Fruit Topped Cheesecake, 8"

New York style cheesecake topped with berries. Serves 12-14, \$29.99



Mixed Fruit Flan, 8"

A moist vanilla cake flan topped with custard & finished with fresh seasonal fruit.

Serves 12-14, \$22.99



Mini Dessert Tray

- 4 mini Zeppole
- 2 custard squares
- 8 mini cheesecakes/chocolate mousse
- 2 cream horns

Serves 8-12, \$31.99

Large Tray - \$44.99 **Serves 20-22**

ELLEDEE

CAKES

Eunice the Unicorn Cake

Rich vanilla cake, finished with real buttercream. Features a pastel rainbow mane, and a unicorn horn covered in edible 24K gold, this party animal is a festive addition to any party.

4"- serves 10-12, \$59 6"- serves 24-27, \$79





Fresh Roasted Coffee

Our beans are roasted fresh in-store and ground daily.

Estate coffee promotes sustainable farming & ethnical business practices.

Fair Trade Organic coffee is single origin with the entire process from growing, harvesting to production being done on one farm.

Choose your coffee and the size of the coffee-to-go container which comes complete with paper cups, cream/milk, sugar & stir sticks.



Serves 16, \$19.99



Check out our Pane Fresco website at pane-fresco.ca

