



CATERING MENU

Spring/Summer 2023

Catering for all occasions – indoors or outside!
Turn your event into a memorable occasion.



Margherita D.O.P. Roman Pizza

See pg. 6 for details.



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!

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**Look for these symbols
for easy identification:**



Vegan



Vegetarian



Healthy Choice

Breakfast & Coffee



Premium Breakfast Platter

- 4 Pane Fresco Muffins
- 6 Bombolini
- 4 Crown Danish

14 pieces, serves 10-14, \$24.99



Pane Fresco Biscotti Tray

- 2 Pecan & Skor
- 2 Fig Walnut
- 2 Pistachio & Cranberry
- 2 Chocolate Walnut
- 2 Apricot Coconut
- 2 Almond

Plain or dipped in chocolate.

12 pieces, serves 12, \$21.99



Made fresh every morning!
Over 20 flavours available!

Donuts

Flavours include:

- Boston Cream
- Old Fashioned Plain Cake
- Chocolate Dipped
- Apple Fritter
- Honey Dip
- Bombolini

20 pieces, serves 20, \$35.99

*select stores only.

Gourmet Croissant Platter

- 3 All-butter
- 3 Cheese
- 3 Chocolate
- 3 Almond

12 pieces, serves 8-12, \$22.99



Savoury Platter

- 4 Leek & Parmesan Croissants
- 4 Spinach & Feta Croissants
- 4 Cheese & Chive Scones
- 4 All-butter Croissants

16 pieces, serves 16, \$32.99



Montreal-style Bagel Platter

Includes a variety of bagels and plain cream cheese.

10 pieces, serves 10, \$14.99



Breakfast Platter

- 4 Pane Fresco Muffins
- 4 Scones
- 4 All-butter Croissants

12 pieces, serves 8-12, \$21.99



Our Estate & Fair Trade Organic coffee beans are roasted fresh in-store and ground daily!

ESTATE COFFEE. Single origin. The entire process from growing, harvesting, to the production of beans has been done on one farm.

FAIR TRADE ORGANIC COFFEE
Promoting labour standards, sustainable farming & ethical business practices.



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,
\$24.99



Serves 45,
\$59.99



Salads & Platters

Greek Salad

- Romaine Lettuce
- Kalamata Olives
- Cucumber
- Grape Tomatoes
- Mixed Peppers
- Red Onion
- Imported Feta Cheese
- 5 Dressing Pouches

Serves 12-15, \$24.99



Caesar Salad

- Romaine Lettuce
- Bacon Bits
- Croutons
- Parmesan Cheese
- Lemon Wedges
- 5 Dressing Pouches

Serves 12-15, \$24.99



Garden Salad

- Romaine Lettuce
- Mixed Peppers
- Grape Tomatoes
- Shredded Carrot
- Cucumber
- 5 Dressing Pouches

Serves 12-15, \$24.99



Pumpernickel Platter

- Pumpernickel Bread
- Spinach Dip

Serves 8-10, \$19.99



Nacho Platter

- Nacho Chips
- Nacho Sour Cream Dip

Serves 8-10, \$19.99

Veggie Platter



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

Large: serves 12-15, \$19.99

Party size: serves 18-20, \$39.99



Fruit Platter



- Cantaloupe
- Pineapple
- Honeydew Melon
- Strawberries
- Blueberries
- Raspberries

Large: serves 12-15, \$24.99

Party size: serves 18-20, \$49.99



**Add dip
for \$5.49
340 g**

Gourmet Salads

NEW

Pea & Edamame

Asian flavours! Edamame, cherry tomatoes, peppers, sugar snap peas & red onions in a light miso-based dressing make this a healthy, delicious choice.

\$22.46

1 kg tray, serves 8



**27
Varieties!**

All Salads \$22.46



Greek Quinoa

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 pesto dressing.



Cheddar, Bacon & Potato

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



Arugula, Pasta & Feta

Conchiglie pasta, feta cheese, tomatoes, red peppers, arugula, red onions, white balsamic vinegar, garlic and spices.



Superfood

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

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

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.



Burrito Bowl

Rice, chicken, black beans, corn and vegetables in a creamy vinaigrette.



Quinoa & Kale

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

Exclusive Roman Pizzas

Orders must be placed 4 hours in advance.

Made with imported ingredients from Italy.
Fresh to order.



Denominazione d'Origine Protetta

Protected Designation of Origin or D.O.P label certifies the product is produced, processed and packaged in a specific geographical region according to traditions and processes which are regulated.

Margherita D.O.P.

- Buffalo mozzarella 
 - Cold pressed extra virgin olive oil
 - Tomato sauce
 - Locally grown basil
- \$49.99**




Truffle Honey Ricotta

- Imported Ricotta Cheese
- Truffle Honey
- Mozzarella Cheese
- Caramelized Onions
- Parmesan Cheese 
- Garlic Oil
- Rosemary

\$49.99



The Paesano

- Anchovies
- Dried oregano
- Tomato sauce
- Sliced black olives
- Parmesan cheese 

\$34

Roman Pizza

17 Varieties!

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.

Brie & Prosciutto

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



New Yorker

Tomato sauce, mozzarella cheese, pepperoni.



Sweet Stinger

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



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.



Plain Cheese

Tomato sauce, mozzarella cheese.



Potato & Pancetta

Mozzarella cheese, fingerling potatoes, pancetta, balsamic onions.



Mediterraneo

Mozzarella cheese, grilled red peppers, eggplant, zucchini, goat cheese, sundried tomatoes. Finished with a balsamic drizzle.



Loaded Hawaiian

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



Black Truffle Mushroom

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



Sliced Banana & Nutella®

Nutella®, sliced bananas, icing sugar.



La Bruschetta

Mozzarella cheese, bruschetta mix, parmesan cheese.



*Also available
in half slabs
for grab & go
convenience!*

Bianco

Roasted garlic oil, fresh rosemary, kosher salt.

Napolitano

Tomato sauce, parmesan cheese.

Soup

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

Serves 10 (128 oz)



Roast Chicken & Rice

Oven-roasted chicken, tender rice & vegetables.
\$35.99

Traditional Soup \$35.99



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.



Italian Wedding

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



Cabbage Roll

Italian tomatoes, cabbage, beef and veal, rice, spices.



Mexican Tortilla

Chicken, onions, corn & spices in a chicken vegetable broth. Garnished with tortilla strips & goat cheese.



Broccoli & Cheddar

Tender broccolini florets in a creamy cheddar broth.



Mushroom Barley

Cremini mushrooms, onions & barley in a vegetable broth.



Butternut Squash

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

Premium Soup \$49.99



Lobster Bisque

Lobster, tomato & spices in a rich creamy broth.

Sandwiches & Wraps

Our sandwiches are made with Pane Fresco breads!

NEW

Meat & Cheese Wraps

- 4 Greek Style Prime Rib
 - 4 Chipotle Chicken Caesar
 - 4 Tuna & Cranberry
 - 4 Turkey Avocado with Bacon
- Served with mixed olives.

16 pieces, serves 8-10, \$52.99



Sandwich Favourites

- 6 Oven Roasted Turkey Club
 - 6 Hero
 - 6 Old Fashioned Ham & Brie
 - 4 Primavera
- Served with mixed olives.

22 pieces, serves 8-10, \$52.99



Vegetarian Delights

- 4 Vegan Raw Wraps
 - 6 Mini Spicy Vegan Caprese
 - 6 Mini Primavera Ciabatta
 - 4 Grilled Vegetable Focaccia
- Served with mixed olives.

20 pieces, serves 8-10, \$52.99



Italian

- 9 Hero
 - 9 Panino Italiano
 - 4 Prosciutto Cotto
- Served with mixed olives.

22 pieces, serves 8-10, \$52.99



Mini Vegan Tray

- 4 Mini Vegan Caprese
- 4 Raw Vegan Wraps

8 pieces, serves 4-6, \$29.99



Bianco & Wraps

- 4 Calabrese
 - 2 Piri Piri
 - 2 Turkey Avocado
 - 4 Old Fashioned Ham & Brie
 - 4 Oven Roasted Turkey Club
- Served with mixed olives.

16 pieces, serves 8-10, \$52.99



Party Sandwiches

- 12 Tuna Salad
- 12 Egg Salad
- 16 Ham & Cheese

40 pieces, serves 15-20, \$45.99



Deli Meat & Cheese



Charcuterie Board

- Double Cream Brie
- San Daniele Silver Prosciutto
- Dried Figs & Apricots
- Green Grapes

- Imported Parmigiano Reggiano
- Mastro Prosciutto Cotto
- Walnut Halves & Raw Almonds
- Mixed Olives

- Oka Cheese
- Venetian Cacciatore, mild
- Dalmatia Fig Spread
- Cranberry & Fennel Crackers

**Includes
wooden
board!**

Serves 6-8, \$89.99



Deluxe Antipasto

- 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, \$29.99



Italian Platter

- Crotonese
 - Asiago
 - Friulano
 - Parmigiano Reggiano
- Garnished with a selection of fresh & dried fruits and crackers.

Serves 8-10, \$42.99



The Classics

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

Serves 8-10, \$42.99



Wow your guests!

Cheese Cake Tower

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

\$399.99



Fruit & Cheese Platter

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

Served with fresh fruit.

Serves 12-15, \$59.99



Meat & Cheeses

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

Served with gherkins.

Regular, serves 8-10: \$49.99

Large, serves 12-15: \$59.99



Natural Meats

No additives or preservatives.

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

Served with mixed olives.

Regular, serves 8-10: \$44.99

Large, serves 12-15: \$56.99



Fiesta Italia

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

Served with mixed olives.

Regular, serves 8-10: \$44.99

Large, serves 12-15: \$56.99



Favourites

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

Served with Dijon mustard.

Regular, serves 8-10: \$44.99

Large, serves 12-15: \$56.99



Light Delight

Lower-in-fat deli meats & cheeses!

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

Regular, serves 8-10: \$49.99

Large, serves 12-15: \$59.99



Sliced Cheese Supreme

- Medium Cheddar
- Marble Cheddar
- Smoked Gouda
- Provolone
- Regular Havarti
- German Emmenthal

Served with fresh fruit.

Serves 8-10, \$44.99

Finger Food



Roadhouse Platter

- 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, \$79.99



Party Favourites

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

40 pieces, serves 8-10, \$49.99




Wings & Ribs

- 20 wings (sauced or dry rub)
- 2 full racks of ribs

Serves 8-10, \$69.99



Spring Rolls

Choose from chicken or vegetable 
With plum sauce.

24 pieces, serves 8-10, \$29.99



Wing Platter

- 40 wings (sauced or dry rub)
- Served with fresh cut veggies.

Serves 8-10, \$59.99

6 varieties of dry rub!

- Lemon Pepper
- Applewood Smoked BBQ
- Habanero & Roasted Garlic
- Chipotle Mango
- Maple Bacon
- Salt & Pepper



Chicken & Ribs

Regular:

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

Serves 6-8, \$39.99

Large:

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

Serves 12-16, \$79.99

Samosas

- 12 pieces
- With tamarind sauce.

Serves 12, \$16.99

*Made with potatoes & peas.



Baked!

Chicken Tenders

Choose from traditional breaded or southern crispy.
With plum sauce.

24 pieces, serves 10-12, \$54.99



*Shown:
Traditional
Breaded*



Sushi

Made fresh
in-store everyday!



Go Platter

- 9 Nigiri Sushi
- 10 Red Dragon
- 10 White Dragon
- 10 Orange Dragon
- 5 Spicy Mango
- 5 Red Rock

**49 pieces, serves 7-9,
\$54.99**



Sashimi Platter

- 10 Salmon Sashimi
- 10 Albacore Sashimi
- 10 Shrimp Ebi

**30 pieces, serves 2-4,
\$49.99**



San Platter

- 8 Rainbow
- 8 Seaside
- 8 Ultimate Chili
- 8 White Dragon
- 8 Orange Dragon

**48 pieces, serves 5-7,
\$46.99**



Deluxe Platter

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

**100 pieces, serves 7-9,
\$69.99**



Roku Platter

- 10 Spicy Mango
- 8 Seaside Combo
- 10 California
- 10 Ultimate Chili
- 9 Nigiri
- 5 Red Rock
- 10 Crunchy Red Dragon
- 10 Crunchy Orange Dragon
- 10 Crunchy White Dragon

**82 pieces, serves 11-13,
\$69.99**



Ichu Platter

- 10 California Wrap
- 10 Red Dragon
- 10 White Dragon

**30 pieces, serves 3-5,
\$29.99**



Yon Platter

- 10 Red Dragon
- 10 White Dragon
- 10 Orange Dragon
- 10 California
- 5 Spicy Mango
- 5 Red Rock

**50 pieces, serves 6-8,
\$49.99**

Seafood

Shrimp & Salmon Platter

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

**114 pieces, serves 12-16,
\$59.99**



Smoked Salmon Platter

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

Serves 10-12, \$59.99



Carvery

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, \$169.99 each
2.8 kg (6.2 lb) min. weight
Includes horseradish and jus.



Oven Roasted Porchetta

Traditional whole Italian pork roast.
Carved to order.

Serves 12-15, \$49.99 each
2.5 kg (5.5 lb) min. weight



Oven Roasted Turkey Breast

Whole, boneless turkey breast marinated in a fresh citrus brine. Carved to order.

Serves 8, \$39.99 each
1 kg (2.2 lb) min. weight

Appetizers



Cabbage Rolls

Cabbage, tomatoes, beef, rice, pork, onions, bread crumbs, oil, eggs, salt, garlic & parsley, with 225 g of tomato sauce.

8 pieces, \$36.99



Meatballs

Handmade meatballs simmered in San Marzano tomato sauce & topped with grated parmesan.
2 varieties:

- Turkey
- Blend of Beef & Pork

20 pieces, \$36.99



Arancini

Made with Arborio rice.
3 flavours:

- Truffle Mushroom
- Pizza
- Pomodoro

10 pieces, \$24.99



Stuffed Peppers

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

8 pieces, \$29.99

Entreés

Chicken Parmesan

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

Serves 8, \$59.99



Lasagna

6 layer meat lasagna with Bolognese meat sauce.

Serves 8, \$44.99



Veal Parmesan

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

Serves 8, \$59.99



Mac & Cheese

4 cheese blend mac & cheese, panko crust.

Serves 8, \$44.99



Sides

Your choice \$29.99, Serves 10



NEW

Crispy Cauliflower

Cauliflower, batter mix, breading, distilled vinegar, sea salt.



Maple Roasted 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*

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



Truffle Infused Mashed Potatoes

Creamy mashed potatoes infused with truffle oil.



Fingerling Potatoes*

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*

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*

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



Red Peppers*

Grilled red peppers tossed in pesto marinade.

Pane Fresco Pre-Set Menus

Our best-selling
take home food!

#1 MENU: PRIME RIB DINNER

10 people - \$240

20 people - \$475 *Quantities doubled*

MENU INCLUDES:

- 1 whole Certified Angus Prime Rib roast, carved to order. 2.8 kg (6.1 lb) min. weight Includes horseradish and jus.
- 2 trays of Carvery side dishes – 13 varieties (*page 15*)
- 1 large salad, includes dressing – 3 varieties (*page 4*)
- 10 mini Pane Fresco buns
- 1 mini cannoli platter (20 pieces)



#2 MENU: PRIME RIB DINNER WITH PASTA

10 people - \$270

20 people - \$525 *Quantities doubled*

MENU INCLUDES:

- 1 whole Certified Angus Prime Rib roast, carved to order. 2.8 kg (6.1 lb) min. weight Includes horseradish and jus.
- 1 pasta tray, choice of lasagna or mac & cheese
- 2 trays of Carvery side dishes – 13 varieties (*page 15*)
- 1 large salad, includes dressing – 3 varieties (*page 4*)
- 10 mini Pane Fresco buns
- 1 mini cannoli platter (20 pieces)



#3 MENU: PORCHETTA DINNER

10 people - \$145

20 people - \$280 *Quantities doubled*

MENU INCLUDES:

- 1 whole Porchetta roast, carved to order 2.5 kg (5.5 lb) min. weight. Includes muffaletta.
- 2 trays of Carvery side dishes – 13 varieties (*page 15*)
- 1 large salad, includes dressing – 3 varieties (*page 4*)
- 10 mini Pane Fresco buns
- 1 mini cannoli platter (20 pieces)



#4 MENU: PORCHETTA DINNER WITH PASTA

10 people - \$185

20 people - \$360 *Quantities doubled*

MENU INCLUDES:

- 1 whole Porchetta roast, carved to order 2.5 kg (5.5 lb) min. weight. Includes muffaletta.
- 1 pasta tray, choice of lasagna or mac & cheese
- 2 trays of Carvery side dishes – 13 varieties (*page 15*)
- 1 large salad, includes dressing – 3 varieties (*page 4*)
- 10 mini Pane Fresco buns
- 1 mini cannoli platter (*20 pieces*)



#5 MENU: TURKEY DINNER

10 people - \$170

20 people - \$335 *Quantities doubled*

MENU INCLUDES:

- 2 boneless Turkey Breasts, carved to order 1 kg (2.2 lb) min. weight. Includes gravy.
- 2 trays of Carvery side dishes – 13 varieties (*page 15*)
- 1 large salad, includes dressing – 3 varieties (*page 4*)
- 10 mini Pane Fresco buns
- 1 mini cannoli platter (*20 pieces*)



#6 MENU: TURKEY DINNER WITH PASTA

10 people - \$215

20 people - \$415 *Quantities doubled*

MENU INCLUDES:

- 2 boneless Turkey Breasts, carved to order 1 kg (2.2 lb) min. weight. Includes gravy.
- 1 pasta tray, choice of lasagna or mac & cheese
- 2 trays of Carvery side dishes – 13 varieties (*page 15*)
- 1 large salad, includes dressing – 3 varieties (*page 4*)
- 10 mini Pane Fresco buns
- 1 mini cannoli platter (*20 pieces*)



#7 MENU: PIZZA & PASTA

10 people - \$160

20 people - \$310 *Quantities doubled*

MENU INCLUDES:

- 1 lasagna or mac & cheese
- 2 Roman pizzas of your choice
– 17 varieties, does not include exclusives
(pages 6 & 7)
- 1 large salad, includes dressing
– 3 varieties (page 4)
- 1 soup-to-go – 12 varieties (page 8)
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 - \$115

20 people - \$220 *Quantities doubled*

MENU INCLUDES:

- 20 wings (sauced or dry rub)
& 2 racks of ribs
- 1 large salad, includes dressing
– 3 varieties (page 4)
- 2 large potato wedges
or sweet potato fries or onion rings
- 1 mini cannoli platter (20 pieces)



#9 MENU: PIZZA & WINGS

10 people - \$140

20 people - \$275 *Quantities doubled*

MENU INCLUDES:

- 2 Roman pizzas of your choice
– 17 varieties, does not include exclusives
(pages 6 & 7)
- 1 wing platter – sauced or dry rub (40 pieces)
- 1 large salad, includes dressing
– 3 varieties (page 4)
- 1 mini cannoli platter (20 pieces)



#10 MENU: PASTA & SALAD

10 people - \$105

20 people - \$205 *Quantities doubled*

MENU INCLUDES:

- 1 lasagna or mac & cheese
- 1 large salad, includes dressing
– 3 varieties (*page 4*)
- 1 soup-to-go – 12 varieties (*page 8*)
Premium soup will be an upcharge of \$20.
- 1 mini cannoli platter (*20 pieces*)



#11 MENU: CHICKEN TENDERS

10 people - \$105

20 people - \$205 *Quantities doubled*

MENU INCLUDES:

- 24 chicken tenders (traditional breaded or southern crispy)
- 1 large salad, includes dressing
– 3 varieties (*page 4*)
- 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

MENU INCLUDES:

- 1 Roman pizza of your choice
– 17 varieties, does not include exclusives
(*pages 6 & 7*) 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



Artisan Bread & Buns

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

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



Mini Ciabatta

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.



Mini Fig, Raisin & Walnut

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.



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.



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.



Sesame Semolina

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.



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.

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!



Olive

“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

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

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.

Batard

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



Sourdough Rye

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 & walnuts. Delicious toasted.



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.

Pan Bread

Made the old fashioned way with natural ingredients!

Cinnamon Raisin Bread

Baked with honey, cinnamon & golden raisins. This aromatic bread is delicious on its own, or toasted with butter.



Multigrain

The multiple flours and seed combinations found in the multigrain bread offer a healthy blend of vitamins and minerals. It has a chewy moist crumb with a recognizable sourdough flavour. Its uniform shape is perfect for sandwiches.



White

The White Pan bread or “Pullman” is enriched with whole milk and butter resulting in a fine, uniform crumb with a soft crust. They are baked in special rectangular pans that create the perfect shape for sandwiches.



Sprouted Wheat

Sprouting grains increases many of the grains’ key nutrients including B vitamins, fiber and essential amino acids often not found in other grains. This results in a flavour that’s sweeter than regular whole wheat. Its uniform shape is perfect for sandwiches.



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.



Ancient Grains

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.



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.

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.



Barese

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



Grape Harvest

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.

Focaccia

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



NEW

Cacio E Pepe

Our famous focaccia, topped with pecorino romano & mozzarella cheeses, finished with black pepper and a drizzle of olive oil. Simply Italian, simply delicious.



Bianco

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 focaccia 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.

Baguette

Gently hand rolled, this traditional French bread has a light crumb with a thin crisp crust. Delicious when used for sandwiches, or to enjoy with pasta.



Demi

The Demi Baguette is simply “half” of a baguette or a smaller version.



Multigrain

Classic baguette-shaped loaf made from a combination of flours and seeds. Moist and chewy with distinctive sourdough flavour, it makes delicious sandwiches, and is good with wine & cheese.

Sprouted Multi-seed

Sweeter tasting topped with sesame, pumpkin, sunflower & poppy seeds with cracked wheat & millet.



Classic

The classic baguette (wand or baton) is an international symbol of French culture. Distinguishable by its long, thin shape and crisp floured crust, baguette is a French staple.

Demi Epi

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!

Grande

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.

Baguette

Ciabatta baked in the long shape of a baguette. Crusty & porous, good for sandwiches & with meals.



Specialty

Ranging from classics like the Calabrese to unique flavours like the Olive La Scala, these breads are the perfect pair to any hearty dish.

San Francisco Sourdough Boule

Sourdough is the world's oldest leavened bread. The crust is naturally bubbly with a moist crumb.

The frequency of feeding the starter and density of the starter help define the distinct sourness of the final bread.

Boule refers to the round shape.



Olive La Scala

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



Cheese Onion Sourdough

Traditional sourdough bread with rye flour, baked with cheddar cheese and red onions. Delicious used as a soup bowl, for warm dips or enjoyed on its own with butter.



Egg Challah

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.



Calabrese

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.

Desserts



*Your choice
of filling!*

Bombolini Tray

20 Bombolini (Nutella® or lemon)
Serves 20, \$36.99



Giant Stuffed Cannoli

- Choose from 2 fillings (regular ricotta or chocolate chip)
 - Choose from 2 shell flavours (regular or chocolate lined)
 - Includes edible outer shell & 250 g of extra filling
- 36 pieces, \$59.99

*Filled fresh
to order!*



Custom Decorated Cupcakes

Decorated in-store! Made with buttercream icing.
Serves 24, \$25.99



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.





**Black Forest
Cake**

**Strawberry
Shortcake**

*Made fresh
in-store!*

Slab Cakes

Quarter Slab.

Serves 15-20, \$39.99



Party Cake/Cupcake Combo

Vanilla or chocolate slab cake with 12 cupcakes.

Serves 30, \$44.99



Strawberry Shortcake

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

Serves 10-12, \$27.99



Fruit Topped Cheesecake, 8 inch

New York style cheesecake topped with berries.

Serves 12-14, \$32.99



Mixed Fruit Flan, 8 inch

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

Serves 12-14, \$27.99



Mini Dessert Tray

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

Serves 8-12, \$38.99

ELLE & DEE 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 inch – serves 10-12, \$59

6 inch – serves 24-27, \$79





Quality and Freshness



Trained Floral Designers



Custom Orders

Food & flowers go hand-in-hand!
Let a floral design be the
centrepiece for your table!
Unique designs, made fresh.

Perfect for:

- ✓ Family gatherings
- ✓ Corporate events or office meetings
- ✓ Weddings, bridal showers, sympathy



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Fiesta Mall

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