

## **BREAKFAST (minimum of 8)**

### **Deluxe Continental**

Chef's selection of Homemade breakfast breads, scones, muffins, assorted turnovers/Danish and butter croissants served with sweet butter.

**\$5.45 per person**

### **Deluxe Savoury Continental**

Chef's selection of savoury pastries including butter croissants, cheddar cheese croissants, Savoury spiral scones and spinach turnovers. Served with butter.

**\$5.45 per person**

### **Fresh Bagel Platter**

Assorted bakery bagels prefilled with fresh whipped cream cheese and a selection of toppings to include tomatoes, alfalfa sprouts, cucumber and roasted red peppers (1 topping per bagel)

**\$4.95 per person**

### **Signature Morning Wraps**

Peanut butter, bananas, honey, granola and yogurt **OR** strawberry, bananas, granola and yogurt

**\$6.75 per person**

### **Breakfast sandwich**

2 fresh farm eggs fried, topped with our homemade meat patty and cheddar cheese, finished on an English muffin.

**\$11.95 per person**

Add Breakfast Potatoes for **\$1.99 per person**

### **Breakfast Burrito**

Scrambled eggs, cheddar cheese, sweet bell peppers, and our homemade bean mix, wrapped in a flour tortilla served with salsa

**\$13.95 per person**

Add Breakfast Potatoes for **\$1.99 per person**

### **Frittata**

Oven baked eggs tossed with spinach, sweet potato, and red peppers served with roasted potatoes. Eggs baked for individual portion.

**\$9.95 per person**

Add Ham - **\$1 per person**

Add Cheese (Cheddar/Swiss/Feta) - **\$1 per person**

### **Fresh Fruit Salad (minimum of 8)**

Assorted seasonal bite sized fruit pieces packed in 8 oz container.

**\$8.95 per person**

### **Fruit parfaits (minimum of 8)**

Vanilla yogurt, seasonal berries and organic crunchy granola in 8oz cup

**\$8.95 per person**

### **Grapes and Cheese Box (minimum of 8)**

Seedless red and green Grapes and assorted cubbed cheese in 8oz cup

**\$8.95 per person**

### **Whole Fruit Bowl (minimum of 8)**

Seasonal Whole Fruits

**\$1.99 per person**

### **Coffee Service**

In-house freshly brewed regular or decaf coffee. Served with cream, sugar, milk, coffee cups and stir sticks.

**\$20.00 Per Carafe (8-cups)**

**\$60 Per Urn (30 cups)**

### **Tea Service**

Tetley, Earl Grey and Green tea. Served with sugar, milk, cups and stir sticks.

**\$20.00 Per Carafe (8-10 cups)**

**\$60 Per Urn (30 cups)**

## **Plum's Fresh Salads (minimum of 8)**

### **Garden**

Field greens mixed with cucumber and tomatoes and balsamic vinaigrette.

**\$6.95 per person**

### **Italian Salad**

Italian mix, roasted red peppers and cherry tomatoes. Served with an herbed dressing

**\$8.95 per person**

### **The Classic Caesar**

Romaine lettuce, Parmesan cheese, oven roasted croutons and a creamy garlic dressing

**\$8.95 per person**

### **Greek Salad**

Romaine lettuce, cucumbers, field tomatoes, black olives, red onions, sweet peppers, and feta served with a Greek dressing

**\$8.95 per person**

### **Greek Orzo pasta salad**

Orzo pasta, peppers, onions, tomatoes, black olives and feta cheese tossed in a Greek vinaigrette

**\$8.95 per person**

### **Spinach Salad**

Baby spinach, bean sprouts, red onion, mandarin oranges, and button mushrooms with a lemon poppy seed dressing

**\$8.95 per person**

### **Candied Crunch Salad**

Mixed Greens, with seasonal berries, candied pecans and crumbled goat cheese served with our House Balsamic Vinaigrette.

**\$9.95 per person**

### **Beet Apple and Feta**

Roasted Beets, granny smith apples, thinly sliced red onions and crumbled feta tossed in our signature white balsamic dressing

**\$9.95 per person**

**Roasted Vegetable and Lentil salad**

Fresh lentils tossed with assorted roasted vegetables drizzled with a homemade red wine and olive oil vinaigrette

**\$9.95 per person**

**Signature Garden Salad**

Mixed greens, dried cranberries, toasted pecans, feta cheese and served with a white balsamic dressing.

**\$8.95 per person**

**Quinoa Salad**

Quinoa, green zucchini, red onion, peppers and cucumber lightly seasoned with our homemade dressing on the side

**\$8.95 per person**

**Traditional Potato Salad**

Fresh potatoes, julienne of peppers, and red onions tossed with a creamy dill mayo dressing.

**\$8.95 per person**

**Pasta salad**

Penne pasta, julienne peppers, onions and shredded carrot tossed in a creamy basil dressing

**\$7.95 per person**

**Coleslaw**

Cabbage, carrots, and onion tossed in your choice of creamy or vinaigrette dressing

**\$7.49 per person**

## **Boxed Lunches (minimum of 8)**

**Deluxe-boxed lunch (please choose from the deluxe selection)**

Deluxe sandwich/wrap of your choice, bag of chips and whole fruit

**\$18.25 per person**

Add pop or bottled water for \$1 extra

**Signature-boxed Lunch (please choose from the Signature selection)**

Signature sandwich/wrap of your choice, pasta/garden salad, whole fruit, cookies, pop or bottled water

**\$27.45 per person**

## **Sandwiches (minimum of 8)**

**Deluxe Selection**

Sandwiches on Bakery Breads and Wraps (Chef's choice)

Albacore white Tuna salad, Chopped Egg salad, Roasted Turkey and cheddar, Pastrami and Swiss, Roasted veggie with our homemade hummus

**\$10.75 per person (1 sandwich per person)**

## Signature Selection

### Sandwiches on Artisanal Bakery Breads and Wraps (Chef's choice)

**In-House Roast Beef** with Swiss cheese, caramelized onions and horseradish mayo

**California Turkey** with cream cheese, avocado, red onion, sprouts and tomatoes

**Smoked Turkey** with brie, apple, honey mustard and seasonal greens

**Turkey Club** with cheddar, crisp bacon, lettuce mayo and honey mustard

**Roast Ham** with Brie, apple and honey mustard

**Mediterranean Chicken Breast** with roasted red pepper mayo, crumbled feta, sliced tomatoes and seasonal greens

**Pastrami** with Swiss cheese, sliced pickles, sauerkraut and yellow mustard

**High Energy Tuna**, Albacore white tuna with baby spinach, garden tomatoes, and alfalfa sprouts

**Feta Hummus**, avocado, feta, hummus, sprouts, cucumber, tomatoes and daily greens

**Italian tomato and bocconcini cheese** with a basil mayo and balsamic drizzle

**\$12.95 per person (1 sandwich per person)**

### Signature Wraps (wrap only platter)

A variety of flavoured wraps including sun-dried tomato, herb, spinach, pesto, whole wheat and flour.

Deviled egg salad with mayo and lettuce

Albacore white Pesto Tuna salad with mayo and lettuce

Turkey and Swiss with a grainy mustard sauce topped with onions, tomatoes and lettuce

Oven roasted chicken breast with garlic mayo, sliced tomatoes parmesan, mixed greens

Veggie crunch with a creamy goat cheese spread, sliced cucumbers, carrots, radish, Avocados and sprouts.

**\$12.95 per person (1 sandwich per person)**

### Fresh Homemade Soups (minimum of 8)

Ask about our selection of soups **\$9.95 (8 oz) cup**

Served with bread and butter in thermal disposable cups with lids

### Hot Meals (minimum of 8)

#### Chicken Souvlaki

Chicken skewers (1 per person) served with Greek salad, traditional Greek potatoes **OR** rice pilaf, fresh pita and tzatziki. Veggie kebobs available for vegetarian requests

**\$27.95 per person**

Add extra skewer **\$8.95 per person**

#### Veal Parmesan

Breaded cutlets topped with Plums tomato sauce and mozzarella cheese served with your choice of penne pasta, Italian herb potatoes or roasted vegetables. Garden salad and bakery buns

**\$27.95 per person**

**Chicken Parmesan**

Breaded cutlets topped with Plum's tomato sauce and mozzarella cheese served with your choice of penne pasta, Italian herb potatoes or roasted vegetables. Garden salad and bakery buns  
**\$26.95 per person**

**Plum's smothered chicken**

Chicken breast topped with your choice of the following (minimum order is 8 of the same topping)  
Sautéed mushrooms, onions, and cheddar cheese  
Wild mushrooms, and Goats Cheese  
Tomato bruschetta with Feta and black olives  
Served with Garden salad, bakery buns and your choice: roasted potatoes or roasted vegetables  
**\$27.95 per person**

**Hoisin Chicken stir-fry**

Fresh chicken breast marinated in Chinese five spice, pan seared and tossed with peppers, onions and baby bok choy in a homemade hoisin bbq sauce. Served with seasoned fried rice and an Asian crunch salad  
**\$22.95 per person** **Add Veggie roll \$2.50**

**Coconut Curry Chicken**

Fresh chicken breast with assorted garden vegetables tossed in our homemade coconut curry sauce served with seasoned rice or fresh naan bread.  
**\$22.95 per person**

**Butter Chicken**

Marinated boneless pieces of chicken immersed in a rich tomato-cream sauce with aromatic spices. Served with basmati rice or naan  
**\$22.95 per person**

**Tuscan marinated chicken breast**

Herb chicken breast, served with penne in a tomato cream sauce, buns and butter and an Italian salad with mixed greens, cherry tomatoes and roasted peppers.  
**\$27.95 per person**

**Steak Fajitas**

Served with our garden salad, salsa and sour cream  
**\$ 24.95 per person (1 per person)**  
**ADD Mexican rice \$6.95 p.p.**  
**Add extra fajita \$8.25 p.p.**  
**Add Guacamole \$1.95 p.p.**

**Chicken Fajitas**

Served with our garden salad, salsa and sour cream  
**\$21.95 per person (1 per person)**  
**ADD Mexican rice \$6.95 p.p.**  
**Add extra fajita \$8.25 p.p.**  
**Add Guacamole \$1.95 p.p.**

**Vegetarian Fajitas**

Served with our garden salad, salsa and sour cream  
**Vegan option available**  
**\$18.95 per person (1 per person)**  
**ADD Mexican rice \$6.95 p.p.**  
**Add extra fajita \$6.25 p.p.**  
**Add Guacamole \$1.95 p.p.**

**Homemade Shepard's pie**

Simmered ground beef topped with cream corn and finished with creamy buttered mashed potatoes. Served with garden salad and bakery buns

**\$18.95 per person (Must be in multiples of 8)**

**Creamy Chicken pot pie Lunch**

Our homemade 5" individual chicken pot pie topped with a buttery pastry and served with your choice of Garden salad or Caesar salad.

**\$16.95 per person**

**Steak and mushroom pot pie Lunch**

Our homemade 5" individual steak and mushroom pie made with tenderloin, topped with a buttery pastry and served with your choice of Garden salad or Caesar salad.

**\$17.95 per person**

**Vegetarian Options (minimum of 8)****Roasted vegetable bake**

Layers of roasted garden vegetables, tomato basil sauce and mozzarella cheese. Served with your choice of garden salad or Caesar salad and bakery buns

**\$15.95 per person (Must be in multiples of 8)**

**Chana Masala**

Chickpeas cooked in an onion-tomato sauce with authentic flavours of fresh herbs and spices. Served with basmati rice or naan

**\$16.95 per person**

**Eggplant Parmesan**

Breaded eggplant topped with Plum tomato sauce and mozzarella cheese served with your choice of penne pasta, Italian herb potatoes or roasted vegetables. Garden salad and bakery buns

**\$18.95 per person MUST be multiples of 8**

**Falafel plate**

Homemade chickpea fritters on top of a Greek salad. Served with fresh pita and garlic dipping sauce on the side **\$15.95 per person**

**Pasta (minimum of 8)**

**All pastas served with your choice of Garden or Caesar salad, bakery buns and butter.**

**Wild mushroom Pesto penne** tossed in our homemade cream sauce

**\$18.95 per person**

**Roasted vegetable Penne** tossed in our homemade tomato cream sauce

**\$18.95 per person**

**Baked Bolognese Pasta**

Penne pasta tossed in our homemade meat ragout and topped with mozzarella cheese. Baked until golden brown

**\$18.95 per person**

**Baked Chicken carbonara**

Penne pasta tossed in our homemade cream sauce with oven-roasted chicken breast and roasted onions topped with mozzarella cheese. Baked until golden brown

**\$18.95 per person**

**Extra Creamy Mac n' Cheese**

Penne pasta tossed in our homemade cheese sauce, topped with aged cheddar cheese and buttered breadcrumbs. Baked until golden brown

**\$16.95 per person**

**Homemade Lasagnas**

Layers of fresh noodles, homemade tomato sauce and parmesan cheese, your choice of Meat or Vegetable

**\$19.95 per person (Must be in multiples of 8)**

**Homemade Cannelloni**

Fresh noodles filled with your choice of beef or cheese and spinach, topped with our homemade tomato sauce and smothered in Mozzarella cheese

**\$17.95 per person**

## Sharing Platters

**Small feeds up to 10 people**

**Medium feeds up to 20 people**

**Large feeds up to 30 people**

**Smoked Salmon platter**

Smoked salmon with dill cream cheese, sliced red onions, capers and fresh lemon wedges served with fresh pumpnickel bread

**One Size (Serves 30) \$150.00**

**Garden vegetable platter**, served with a garlic ranch dipping sauce

**Small \$40.00**

**Medium \$55.00**

**Large \$75.00**

**Signature Cheese platter**

Served with assorted crackers and fresh red seedless grapes

**Small \$60.00**

**Medium \$90.00**

**Large \$120.00**

**Mediterranean platter**

Marinated artichokes, assorted olives, roasted red peppers, cherry tomatoes and pickled vegetables. Served with hummus, Tzatziki, and pita triangles

**One Size (Serves 20) \$75.00**

**Samosas and Pakodas**

Mild Samosas and spicy pakoras served with a traditional tamarind dipping sauce

**One Size (40 pieces) \$90.00**

**Gourmet dip platter**

- Spicy roasted red pepper and feta dip
- garlic white bean dip
- homemade spinach dip

- black olive tapenade
  - curried chickpea and Baba ganoush.
- Served with our homemade chips.  
Please choose 3 dip options  
**One size (serves 10 people) \$45.00**

## **Sweet Endings**

**Plums Homemade Gourmet 2 oz Cookies (minimum of 8)**  
Assorted varieties  
**\$2.75 per person**

**Plums homemade Gourmet Squares (minimum of 8)**  
Assorted varieties  
**\$3.50 per person**

**Homemade Scone platter (minimum of 8)**  
A variety of our homemade iced scones  
**\$3.25 p.p.**

**Gourmet Sweet Platter**  
Assorted Cookies and squares  
**Small (6 cookies/6 squares) \$37.00**  
**Medium (10 cookies/10 squares) \$62.00**  
**Large (15 cookies/15 squares) \$93.50**

**Fresh fruit platter**  
Assorted sliced seasonal fruit  
**Small \$40.00**  
**Medium \$60.00**  
**Large \$80.00**

**Fresh fruit kebobs**  
Minimum one dozen  
**\$4.95 per person**

**Fresh Veg sticks**  
Fresh seasonal veggie sticks with ranch in 8 oz cup  
**\$4.95 per person**

## **Beverages**

**Assorted Soft Drinks**  
Coke and Pepsi products  
**\$1.99 each**

**Assorted Juices Bottles**  
Orange Juice, apple juice, grapefruit and cranberry  
**\$2.25 each**

**Nestle Bottled Water**  
**\$1.80 each**

**Sparkling Mineral Water**  
**\$2.95 each**



- \*\* 3 Business Days to place the order is required*
- \*\* Deposit of 20% is charged to book an event or order.*
- \*\* For large events of more than \$1500 or events requiring rental 50% non refundable deposit is required 3 days before the event*
- \*\* 100% payment is due on the day of delivery, you may keep the credit card on file or keep the cheque ready for payment too.*
- \*\* For cancelation less than a week the 20% deposit is non refundable.*
- \*\* Cleaning Serving - Includes removal of trays, tidying up the counter / tables and rinsing the platters. Garbage will be bagged and kept where you advise. Does not include domestic kitchen/ whole party space cleaning or personal dishes cleaning. Starting \$200*
- \*\* Set up Service - The service includes food arrangement and setting up of the event food area. Starting \$200*
- \*\* Prices Subject to change without notice*
- \*\* Minimum of \$200 order per trip is required for delivery. Order may be picked up for order with lower amount.*