

Group Catering Menu

From board rooms to team busses, we've got the good eats you'll love to share.

Signature Sandwich Platters

\$15/PERSON

Our sandwiches start with fresh breads and croissants, made from scratch and baked daily here in our kitchen. Our platters offer great variety to meet a wide range of tastes, and we can accommodate vegetarian and vegan guests upon request. Our meats and cheeses are local, as well as our veggies (in season). We prepare our own spreads and our breads are made with local flour.

Hot Meal Selections

All of our hot meals are available in 12- or 20- person serving sizes. They come with our Baguettes Parisiennes and garden salad with choice of our creamy dill or our raspberry vinaigrette dressing. Substitute garden salad for our homemade Caesar Salad with sourdough croutons and premium Parmesan cheese for just \$1/person.



ALL-TIME FAVORITES

\$18/PERSON

Deluxe Bacon Mac and Cheese *Choice of Bacon or Veggie* Creamy Pesto & Roasted Veggie Pasta *VEGETARIAN* Homestyle Beef Chili

HEARTY EATS

\$19/PERSON

Heckin' Good Lasagna Italian Sausage or Vegetarian Shepherd's Pie

Croque Monsieur

ELEVATED CLASSICS

\$20/PERSON

Swedish Meatballs Choice of Egg Noodles or Rice Pilaf
Italian Meatballs Choice of Pasta or Rice Pilaf
Lemon & Spinach Chicken Orzo
Maple Mustard Pulled Pork with Rice Pilaf
Mediterranean Chicken Bake with Homemade Tzatziki
Southwestern Quinoa Bake VEGETARIAN or VEGAN

Delectable Additions

Sometimes you'd like to add just a bit more to the plate, and we have some great ways for you to do that, all rooted in our philosophy of local-first and from-scratch.

These selections are also great for mid-morning breaks, afternoon coffee or dessert.

Prices below are per-person, but you can add on the following items for any number of folks in your group, with a minimum of 10 people required for the fruit salad options.



VEGETARIAN or VEGAN

VEGAN

VEGAN

GREAT MEAL EXTRAS

Garden Salad \$4
Caesar Salad \$5
Lola Veggie & Nut Salad \$5
Fruit Tray \$4
Fruit & Mini Pastries \$6
Appetizer Charcuterie \$6
Full-Size Charcuterie \$12
Dainty Tray \$4
Lunch-Size Cheesecake Slice \$4

All items are prepared in our bakeshop where we use flour, nuts, eggs and other allergens regularly. Please be aware that cross contamination is always possible with these ingredients.

48 hour notice is appreciated, but we'll always do our best with what we have on hand to serve your group.

We want to be on your team!

Board Meetings Staff Rewards
Celebrations Group Outings
Team Retreats Private Event Bookings
Family Reunions Post-Game Refueling
Sports Clinics Professional Development Days

Call 204-721-0719 ext 3 and ask to speak to James about catering, or email james@chezangela.ca