**CNC CATERING MENU**

**SWEETS & SAVORIES**

(per person - minimum order of 10)

Cookies **$2.50**

Granola bars  **$2.00**

Whole fruit **$2.00**

Mini Pastries **$3.00**

Scones **$4.00**

Muffins **$3.50**

Cakes and squares **$3.50**

Assorted pastries **$4.50**

Gluten free dessert (by the each / individually wrapped) **$4.50**

Yogurt Parfaits **$6.50**

**HOT BEVERAGES**

Coffee (24 cups) **$60**

Coffee (12 cups) **$30**

Hot Chocolate (24 cups) **$60**

Tea (12 cups) **$25**

**COLD BEVERAGES**

Juice boxes **$2.00**

Soft drink cans **$3.00**

Water bottles **$3.00**

Juice bottles **$3.00**

Water service (per jug - max $5.00) **$2.50**

**BREAKFAST SANDWICHES**

(per person - maximum order of 19)

***Breakfast Wrap***  **$14**

- Omelet and cheese wrap with diced tomatoes & salsa,

served with a side of hash browns

- Add bacon for $2

***CNC Breakfast Sandwich*** **$16**

- Fried egg on an English muffin with cheese, bacon or

maple sausage patty, and served with a side of hash browns

**PLATTERS**

***Vegetable Platter***

- A colorful arrangement of seasonal veggies with dip

Small (serves 20) $125

Medium (serves 50) $250

***Fruit Platter***

- A colorful arrangement of seasonal fruit

Small (serves 20) $150

Medium (serves 50) $300

***Cracker & Cheese Board***

- Variety of cheeses served with nuts, dried fruits, and crackers

Small (serves 20) $150

Medium (serves 50) $330

**LUNCH**

(per person - minimum order of 5)

(individual plating available for max of 18 people)

***Poutine Bar* $20**

- Crispy fries with curds and gravy

- Add diced peppers for $3 per person

- Add bacon for $3 per person

***CNC Sandwich Board* $20**

- Assorted deluxe wraps and sandwiches

- Add choice of soup or salad (Caesar, potato, garden, macaroni,

Greek, or quinoa) for $4 per person

***Pasta* $23**

- Your choice of spaghetti, penne, or fettuccini noodles with

tomato or cream sauce, and a side of garlic bread

- Add chicken breast or sausage for $4 per person

***Butter Chicken/Paneer* $25**

- Diced grilled Chicken seared in a pan with a mix of Asian spices and

Cooked in homemade butter Chicken Sauce

Served with Basmati Rice and Choice of bread (Pita/ Garlic Bread)

***Caesar Salad* $23**

- Romaine lettuce with croutons, bacon bits, and parmesan

cheese. Served with a homemade Caesar dressing.

-Add steak for $9

- Add prawns for $6

- Add chicken breast (plain or Cajun) for $4

***Santa Fe Chicken Salad (plated only)* $27**

- Grilled Cajun chicken served on mixed greens with black

beans, corn, avocado, dates, feta, and crispy tortilla strips.

Served with a side of cilantro lime peanut dressing

***Herb Roasted Chicken Lunch* $27**

- Grilled chicken tossed in herbs served with seasoned

Vegetable and a side of Garlic Mashed potatoes.

***Homemade Cheese Lasagna***

- A baked pasta casserole made with wide, flat sheets of pasta, layered

with various ingredients includes Marinara sauce, cheese, and meat or vegetables.

Half Pan (Serves 12pcs) $50

Full Pan (Serves 24pcs) $100

Add any kind of meat for $4 per person

***“OPA” Greek Lunch* $28**

- Marinated chicken breast served with Greek salad,

rice pilaf, pita bread and homemade tzatziki dip

- Add spanakopita for $2 each

- Sub rice with Greek potatoes for $3 per person