

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