great food is our passion

we use only the finest and freshest hand-picked ingredients

we’d love to cater your next social gathering or corporate event

special requests are welcome

www.berrysandblooms catering.com

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sweet endings

fruit platter

medium (10-15) 30
large (25-30) 55
kebab (each) 2

desserts

homemade cookie .8
croissant/danish/muffin/scone 1.3
breakfast loaf 1.5
mini french pastry/tart 1.5
assorted cakes available upon request

crepes (per person) 6

two homemade cheese-filled crepes topped with seasonal berries

beverages

water 1.2
perrier 1.6
juice (300 ml) 1.1
(473 ml) 1.6
pop (can) 1.1
(bottle) 1.6

coffee & tea

serves 12 & includes everything you need to make the perfect cup served in a recyclable, disposable urn 15

freshly squeezed juice

orange, apple, grapefruit or a selection of vegetables

250 ml 3
1.5 litre pitcher 12
from the deli

sandwich tray

- deli meats, cheeses, grilled vegables, portobello mushrooms, tuna, egg or salmon salad topped with tomatoes & lettuce

  - sandwich 5
  - poor boy (x2) 5
  - open faced 3
  - croissandwich 5.5
  - wrap 6
  - sushi style wrap 7

deli tray

assorted layered deli meats served with bread, pickles & mustard

  - medium (10-15) 40
  - large (25-30) 70

party sandwich tray

bite-size egg, tuna, salmon & cream cheese sandwiches

  - 35/6 dozen

cheese platter

an assortment of cheeses & crackers with a cream cheese spread

  - medium (10-15) 40
  - large (25-30) 70

gourmet cheese platter

a selection of gourmet cheeses with mixed nuts, grapes, artisan crisps & jam

  - medium (10-15) 75
  - large (25-30) 115

mini pizzas

soft pizza dough topped with tomato sauce & cheese

vegetable platters

vegetable and dip platter

- medium (10-15) 30
  - large (30-35) 50

grilled vegetable platter

marinated or plain grilled vegetables

  - medium (10-15) 46
  - large (25-30) 70

mediterranean platter

middle eastern salads served with pita

  - medium (10-15) 40
  - large (25-30) 60

breakfast

dairy platter (per person)

egg, tuna & salmon salad served with bread, buns or bagels

  - 5

bagels & cream cheese (per person)

fresh bagels or croissants with cream cheese, jam, tomatoes & cucumbers

  - bagels 2.8
  - croissants 3

lox & cream cheese (per person)

smoked salmon & cream cheese with bread, buns or bagels

  - 7.5

yogurt parfait

layers of fresh berries & granola

- 4
salads and starters

salads (per person)
- baby spinach & arugula 3
- bean 3.5
- broccoli delight 3
- caesar 2
- chef 2.3
- coleslaw 2
- couscous santo
- rini 4
- crab meat 3.5
- cranberry quinoa 4
- cucumber 2
- edemame & tomato 4
- greek 2.5
- middle eastern 3
- potato 2
- seven grain 4
- spring mix 3
- tri-colour chickpea 4
- tuna pasta 3.5
- wheatberry 4

starters (per person)
- soup (your choice) 2.5
- hors d’oeuvres 3
- perogies 4
- veggie & egg bistro 3

hot sides
- roasted herb potatoes
- mashed potatoes
- vegetable rice 3/person
- latke 3.5

hot meals

chicken, fish and beef (per person)
- served with rice
- grilled or breaded chicken breast 7
- chicken, beef or salmon kebabs 7
- sesame encrusted salmon 8
- baked breaded tilapia 6

pasta
- your choice of pasta & sauce with vegetables
  - 1/2 tray (10-15) 35
  - with alfredo 40
  - full tray (25-30) 60
  - with alfredo 70

vegetable or meat lasagna
- homemade lasagna layered with peppers, broccoli & mushrooms or meat
  - 1/2 tray (10-12) 40
  - full tray (20-25) 70

quiche
- broccoli & cheese, mushroom & cheese or ham & cheese
  - pie (5-7) 20
  - full tray (25) 50

plus taxes & delivery charges, where applicable
free on-campus delivery for orders of $30 or more before taxes
orders subject to minimum 24 hr cancellation policy