



SALADS AND SOUPS

SOUPS

Soups	\$7 per 8oz serving
Chowder	\$8 per 8oz serving

SALADS

Pasta	\$5.50 per 8 oz serving
Garden	\$6.50 per 8 oz serving
Spinach	\$7 per 8 oz serving
Goat Cheese & Beet	\$7.50 per 8 oz serving
Caesar	\$6.50 per 8 oz serving

APPETIZERS

HOT APPETIZERS

(Sold in Dozens)

Maple Glazed Bacon Wrapped Scallops	\$29
Cod Chunks & Honey Brown Beer Sauce	\$27
Mini Fish Cakes	\$20
Torpedo Shrimp & Cocktail Sauce	\$27
Partridgeberry Chili Meat Balls	\$20
Mini Jiggs Dinner Rolls	\$28
Cran-Apple Pork Bites	\$25
Chicken Spring Rolls & Sweet Chili Sauce	\$24
Chicken Wings & Dipping Sauces	\$29
Honey Cinnamon Chicken	\$26
Chicken Fingers	\$26
Mini Quiche	\$20
Chicken or Pork Sliders	\$55

SANDWICH TRAYS

16" Gourmet Sandwich Tray	\$90
<ul style="list-style-type: none">• Newfoundland Turkey & Dressing• Turkey & Avocado with Basil Mayo• Turkey Club• Mediterranean Chicken Pesto• Mediterranean Grilled Vegetable• Black Forest Ham• Cran-Apple Salsa Chicken	
16" Deli Sandwich Tray	\$64.95
<ul style="list-style-type: none">• Roast Beef• Chicken• Ham• Egg Salad	

Please note, deli sandwiches require 48 hours notice

CATERING MENU

APPETIZER TRAYS

All trays serve 25-30 people

Nibbler Platter (cold cuts, cheeses, crackers)	\$79.95
Cheese & Crackers Tray	\$62.95
Fresh Fruit Tray with yogurt dip	\$60.95
Veggie Tray	\$54.95
Mini Tea Sandwiches	
Chicken Salad, Egg Salad, Tuna & Veggie	\$54.95
Caprese Bites	
Grape tomatoes, bocconcini, spinach and balsamic glaze	\$65.95

Shrimp Tacos	
Cold water shrimp, avocado, tomato, red onion, cilantro & lime juice served on a tortilla chip	\$69.95
Shrimp Cocktail	\$99.95
Pinwheel Wrap Tray	\$54.95
Newfoundland Turkey Dressing Bites	\$54.95
Assorted Fancy Squares Tray	\$59.95
Assorted Cookie Tray	\$44.95

LIGHTER FARE

Soup and Sandwich	\$19
A fresh made soup, served with a full sandwich, assorted varieties of breads and wraps. Includes a sweet, tea or coffee. Please note, this is served at lunch only.	

Pasta Bake	\$19
Sautéed Ground beef, peppers, onions and mushrooms mixed with a rich tomato sauce and pasta. Topped with cheese, baked to perfection. Served with a salad. Includes a sweet, tea or coffee	

Cold Plate	\$23
Stuffed Chicken breast, black forest ham, 3 salads, lettuce and tomato, piece of cheese, fresh dinner roll. Includes a sweet, tea or coffee	

Cod au Gratin	\$23
Cod smothered in a creamy white sauce, topped with cheese, baked to perfection. Served with a salad. In-	

cludes a sweet, tea or coffee

MAINS

All dinners served with mashed potatoes, turnip, maple glazed carrots & green beans or corn unless otherwise noted.

Stuffed Chicken Breast Dinner \$30

Boneless chicken breast stuffed with Newfoundland savoury dressing and topped with a partridgeberry chutney.

Mediterranean Stuffed Chicken Dinner \$30

Panko crusted chicken breast stuffed with roasted red peppers, spinach and goat cheese topped with red pepper reduction.

Chicken Marsala \$32

A chicken supreme topped with a creamy mushroom marsala sauce, creamed potato, carrots & green beans.

Stuffed Pork Loin \$30

Boneless pork loin, stuffed with a cranberry, apple and savoury stuffing, topped with pan gravy.

Sirloin Roast Beef Dinner \$33

Layers of shaved sirloin, topped with a red wine sauce. Add a Yorkshire pudding for \$1

Traditional Turkey Dinner \$30

Oven roasted turkey breast stuffed with Newfoundland savoury dressing and topped with a partridgeberry chutney.

Panko Crusted Salmon \$34

Atlantic salmon crusted with a Dijon panko crust, topped with a lemon herb sauce, basmati rice, steamed vegetable medley. Includes fresh baked breads, dessert, coffee or tea.

DIPS AND SPREADS

\$55 each

- Spinach & Artichoke
- Hummus
- Mexican Layer Dip

BEVERAGES

Coffee and Tea 10 cup minimum order	\$2.50/cup
Apple juice, Orange juice or Fruit Punch	\$2.50/bottle
Pearl Spring Water	\$2.50/bottle
Bottled Pop	\$3.50/bottle
Sparkling Water	\$3.50/bottle
Pot of Coffee or Tea	\$25
Boxed Coffee or Tea	\$35

CATERING STAPLES

Service fee of \$60 - \$100 on all onsite catering jobs

Table Service	\$4/tray
Servers - per server/per hour	\$19
Chaffing dishes for buffet style	\$20/dish
Linen Napkins	75¢ each
Linen Tablecloths	\$8 each

NOTES

Late charges will apply if the meal is not served within 30 minutes of the agreed upon time at a rate of \$75 for each additional 30 minutes.

Meal cancellation notice must be within 72 hours prior to event.

All prices are subject to a 15% gratuity and sales tax. We'd be happy to answer any questions you may have regarding your event. Drop us a line!

EVENTS@COFFEEMATTERS.CA