



CATERING MENU

BREAKFAST

Continental Breakfast \$17
Includes coffee or tea, apple or orange juice, an assortment of fresh cut seasonal fruit, yogurt and granola, fresh baked scones, croissants, cinnamon rolls, danishes, muffins and pastries

Breakfast Buffet \$27
Includes farm fresh scrambled eggs, crispy fried bacon, breakfast sausages, golden fried hash browns, touts, baked beans, mini fish cakes, fresh cut seasonal fruit, breakfast pastries, coffee or tea, apple or orange juice

Breakfast Pastries \$4
Fresh butter croissants, Apple and Raspberry Cream Cheese Danishes, Scones, Muffins and Tea buns

Hot Breakfast Sandwiches \$6
Ham, Bacon or Sausage, served with egg and cheese served on an English muffin.

Breakfast Wrap \$8
Whole wheat wrap, stuffed with egg, bacon, roasted red peppers, spinach, and cheese

Breakfast Box \$13
Breakfast pastry, fresh fruit cup, yogurt, granola, bottle of juice or water. Add breakfast sandwich \$19 or wrap \$20

Gluten free options available add \$3

SALADS AND SOUPS

All Coffee Matters soups are made from scratch

SOUPS

Soups \$8 per 8oz serving
Chowder \$10 per 8oz serving

SALADS

Pasta \$6.50 per 8 oz serving
Garden \$7.50 per 8 oz serving
Spinach \$8 per 8 oz serving
Goat Cheese & Beet \$8.50 per 8 oz serving
Caesar \$7.50 per 8 oz serving

APPETIZERS

HOT APPETIZERS

(Sold in Dozens)

Maple Glazed Bacon Wrapped Scallops \$32
Cod Chunks & Honey Brown Beer Sauce \$30
Mini Fish Cakes \$22
Torpedo Shrimp & Cocktail Sauce \$30
Partridgeberry Chili Meat Balls \$20
Mini Jiggs Dinner Rolls \$28
Cran-Apple Pork Bites \$27
Chicken Spring Rolls & Sweet Chili Sauce \$28
Chicken Wings & Dipping Sauces \$30
Honey Cinnamon Chicken \$28
Chicken Fingers \$26
Mini Quiche \$20
Chicken or Pork Sliders \$68

SANDWICH TRAYS

16" Gourmet Sandwich Tray
Minimum 6 sandwiches / \$12.50 each

- 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 \$69

- Roast Beef
- Chicken
- Ham
- Egg Salad

Please note, deli sandwiches require 48 hours notice

APPETIZER TRAYS

All trays serve 25-30 people

Nibbler Platter (cold cuts, cheeses, crackers) \$85
Cheese & Crackers Tray \$70
Fresh Fruit Tray with yogurt dip \$66
Veggie Tray \$58
Mini Tea Sandwiches
Chicken Salad, Egg Salad, Tuna & Veggie \$57

Caprese Bites
Grape tomatoes, bocconcini, spinach and balsamic glaze
\$67

Shrimp Tacos
Cold water shrimp, avocado, tomato, red onion, cilantro
& lime juice served on a tortilla chip
\$72

Smoked Salmon Bites
Atlantic smoked salmon on toasted crustini with capers
\$77

Buffalo Chicken Bites
Mini tacos filled with buffalo chicken, cheese, tomato
\$69

Shrimp Cocktail
\$102

Newfoundland Turkey Dressing Bites
\$57

Assorted Fancy Squares Tray
\$60

Assorted Cookie Tray
\$45

LIGHTER FARE

Soup and Sandwich
\$20
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.

Boxed Lunch
\$20
Gourmet sandwich, soup or pasta salad, cookie & water

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. Includes 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
\$32
Panko crusted chicken breast stuffed with roasted red peppers, spinach and goat cheese topped with red pepper reduction.

Chicken Marsala
\$33
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
\$34
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
\$36
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.

BUFFET

\$35
Our delicious buffet has a great variety of main dishes and side dishes to choose from. Select up to three hot dishes and three side dishes. Buffet includes fresh baked breads, coffee, tea and dessert. Minimum of 40 people.

BUFFET HOT DISHES

Chicken Penne Rosee
Honey Cinnamon Chicken
Partridgeberry Chili Meat Balls
Meat and Pasta Bake
Cod Au Gratin
Macaroni and Cheese
Stuffed Cod
Pork Loin in Cranberry Salsa
Pineapple Glazed Ham
Additional Hot Dish items \$4 each

BUFFET SIDE DISHES

Spinach, Caesar, Garden Salad and/or Pasta Salad
Coleslaw
Chunked Potato Salad
Vegetable Fried Rice
Steamed Vegetable Medley
Honey Glazed Carrots and Turnip
Twice Baked Potato Casserole
Oven Roasted Seasoned Potatoes
Additional Side Dish items \$4 each

DIPS AND SPREADS

\$55 each

- Spinach & Artichoke
- Hummus
- Mexican Layer Dip

MIDNIGHT SNACKS

Don't let the party wind down too early! Keep your guests happy with a second wind of delicious late-night grub. Don't see something you like? Ask and we'll see if we can accommodate. Please note, our Midnight Snacks require one server for three hours.

Nacho Bar \$5.50/person

Nacho chips, hot cheese sauce, salsa, cherry peppers and jalapeños peppers.

Pulled Pork or Chicken Sliders \$68/dozen

Soup Shooter Bar \$3.50/shot

Get a little crazy with assorted soups from spicy to mild. All done in shooter style glasses.

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	\$4/bottle
Sparkling Water	\$4/bottle
Pot of Coffee or Tea	\$25
Boxed Coffee or Tea	\$35

FRUIT PUNCH STATION

\$3.50/guest

A cascading station filled with our great tasting nonalcoholic punch. A great center piece that lights up & allows guests to help themselves.

CAKE SERVICES

\$50 - \$80

Let our team cut, portion and serve your cake for your wedding, party or event. Price dependent on size of cake.

CATERING STAPLES

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

Table Service	\$4/tray
Servers - per server/per hour	\$20
Chaffing dishes for buffet style	\$20/dish
Linen Napkins	75¢ each
Linen Tablecloths	\$8 each
Chef / Cook	\$27/hour
Room Setup	\$45-75
Travel outside St. John's	\$125-200

BBQ MENU | JUNE - SEPT

MAINS

All meals include a baked potato, confetti corn, carrots, choice of one salad (potato, pasta, coleslaw, garden or Caesar salad), fresh dinner roll and Coffee Matters' certified fair trade organic coffee and tea.

Add mushrooms & onions for \$3

8oz Striploin Steak \$39
Semi Boneless Chicken Breast \$37

OFFICE BBQ

You supply the grill and we'll supply everything else. Office BBQ's are a great team building event for the summer months and a great way to relax.

Hamburger and Hotdog Combo \$21
Served with 3 salads (potato, pasta, coleslaw, garden or Caesar salad) dessert and soft drink.

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