



Catering Menu

Breakfast Buffet

Each breakfast will be served with freshly brewed coffee, juice & a selection of tea.

Per person

Continental Lite

\$10

An assortment of mini pastries and whole fruit

Muffins & Berry Parfaits

\$15

An assortment of muffins, and berries with yogurt and granola

Baked Goods & Fresh Fruits

\$20

An assortment of freshly baked croissants, danishes, muffins, and seasonal sliced fruits and berries

Big Breakfast

\$25

Buttermilk pancakes with maple syrup, scrambled eggs, bacon, croissants, seasonal sliced fruits and berries and baked goods



Appetizers

Each option is priced per person to accommodate your group size. These appetizers are perfect for a cocktail reception or a light meal for a meeting.

Set One

\$15

Sliced Seasonal Fruit Cantaloupe, honeydew, pineapple, seedless grapes and berries

Vegetable Crudités served with dip

Dessert Platter Cookies & brownies

Margherita Flat Bread Pizza with mozzarella, tomato sauce and basil

Set Two

\$20

Smash Beef Slider with cheddar, prosciutto and spicy mustard aioli

Samosas with potatoes and veggies flavoured with mild Indian spices

Bruschetta and Feta Bites with balsamic drizzle

Margherita Flat Bread Pizza with mozzarella, tomato sauce and basil

Set Three

\$25

Mini Bacon Mac with cheddar, double smoked bacon, pickles, roasted garlic aioli and smoked ketchup

Southern Fried Chicken with provolone cheese, pickles and chipotle mayo

Shrimp Skewers drizzled with a honey garlic sauce

Balsamic Veggie Flatbread Pizza with arugula, tomatoes, goat cheese and sweet balsamic drizzle



Standard Buffet

Assorted soft drinks are included.

\$27
Per Person

Salads (select 1)

Classic Caesar

Romaine, garlic croutons, shaved parmesan and classic caesar dressing

Baby Greens

Baby greens, shaved heirloom carrots, tomato, cucumbers, onions and balsamic vinaigrette

Greek Salad

Romaine, tomato, cucumbers, kalamata olives, feta and Greek dressing

Sandwiches/ Wraps (select 3)

Roasted Turkey	Turkey, lettuce, tomatoes, bacon, onions, Swiss cheese, honey mustard and mayo
Vegetarian Muffulettas	Lettuce, roasted peppers, zucchini, onions, mushrooms, herb mayo and olive relish
Roasted Falafel	Falafel, lettuce, roasted zucchini, onions, peppers, tzatziki sauce and hummus
Grilled Chicken	Chicken, tomato, cucumbers, onions, spinach, cheddar cheese and garlic aioli
Pesto Chicken	Grilled chicken, tomato, baby arugula, provolone cheese, pesto and mayo
Roast Beef	Beef, lettuce, roasted onions, bell peppers, cheddar cheese and horseradish aioli
Tuna Supreme	Albacore tuna, celery, red onion, cucumber, tomato, lettuce and herb mayo
Egg Salad	Seasoned eggs, chive mayo and romaine

Premium Buffet

Assorted soft drinks are included.

\$30
Per Person

Salad (select 1)

Rev's Salad

Spring mix, roasted pears, pickled onions, cucumbers, bacon, goat cheese and honey balsamic vinaigrette

Classic Caesar

Romaine, garlic croutons, shaved parmesan and classic caesar dressing

Field Greens

Green apple, onions, cucumber, feta cheese, strawberries and balsamic vinaigrette

Entrées (select 1)

Baked Salmon

Oven-baked salmon, seasonal vegetables, garlic parsley potatoes, tomato muffulettas and citrus butter sauce

Chicken Alfredo

Chicken, penne pasta, bacon, spices & parmesan cheese, tossed in a creamy alfredo sauce served with garlic

Grilled Tofu

Grilled ginger and soy marinated tofu, stir-fried vegetables with rice

Roasted Chicken Breast

Oven-roasted chicken, mashed fingerling potatoes, asparagus and gravy

Beef Three-Cheese Lasagna

Seasoned ground beef, layered with lasagna noodles, ricotta cheese, tomato basil sauce and a three-cheese blend served with garlic

Grilled Chicken Bowl

Marinated chicken, pico de gallo, black beans, jasmine rice, pickled red onion and chipotle mayo

Gourmet Buffet

Assorted soft drinks are included.

\$35
Per Person

Salad (select 1)

Greek

Romaine, tomato, cucumbers, kalamata olives, feta and Greek dressing

Kale Caesar

Baby kale, romaine, garlic croutons, shaved parmesan and classic caesar dressing

Rev's Salad

Spring mix, roasted pears, pickled onions, cucumbers, bacon, goat cheese and honey balsamic vinaigrette

Entrées (select 2)

Chipotle Steak with roasted red pepper mayo

Roast Beef served with a red wine butter

6-Oz Steak served with bacon, parmigiano reggiano and peppercorn sauce

Roasted Chicken served with roasted mushroom in white wine cream sauce

Roasted Tzatziki Chicken served with tzatziki sauce

Salmon glazed with maple chipotle sauce

Tofu Coconut Curry grilled tofu tossed in coconut curry sauce

Sides (select 2)

Jasmine Rice

Roasted Potatoes

Chive Garlic Mashed Potatoes

Green Beans

Buttery Mashed Potatoes

Mixed Vegetables

Platters & Beverages

Cheese Charcuterie Board (Serves 20)	\$130
Assortment of cheeses and cured meats	
Cookie Platter (20 Cookies)	\$45
Assorted cookies	
Brownie Platter (20 brownies)	\$50
Muffin Platter (15 Muffins)	\$40
Assorted muffins	
Gourmet Loaves (Serves 12)	\$45
Banana, dark chocolate and lemon poppy seed	
Sliced Seasonal Fruit Platter (Serves 12-15)	\$65
Cantaloupe, honeydew, pineapple, seedless grapes and berries	
Sweet Platter (Serves 20)	\$85
Macarons, mini donuts and mini marshmallow squares	
Vegetable Crudités (Serves 12-15)	\$50
Served with dip	
Sandwich Platter (Serves 10-12)	\$60
Assorted tea sandwiches	
Beverages	
Hot	
Starbucks Coffee Craft (serves 10)	\$15
Black Tea Craft (serves 10)	\$10
Coffee & Tea Service (per person)	\$3
Cold	
Assorted Fruit Juice	\$3
Assorted Soft Drinks	\$2
Perrier Slim Cans	\$2
Bottled Water	\$2
Water Carafe	Complimentary

Contact Us

227 Bloor St. E
Toronto, ON.
M4W 1C8

Office Hours:
Monday – Friday
9 am – 5 pm

events@stpaulsbloor.org
[@spbseventspace](https://twitter.com/spbseventspace)
spbseventspace.com