

EAT ERT AIN M — ENT

EATERTAINMENT CORPORATE CATERING MENU 2021/2022

Minimum order 25 boxes

BREAKFAST BOX - \$15 per person

Each box will contain the following items: napkin & cutlery pack, jam & butter

Fruit salad with mint & maple *GF VEGAN*

Breakfast bread slice *OR* scone *OR* breakfast cookie *VEGAN*

Client to choose one of the following:

‘Just Egg’ vegan frittata *GF VEGAN*

Bagel with smoked salmon cream cheese

BENTO BOWLS - \$25 per person

Vegetable poke with ginger sesame tofu, black rice with edamame, nappa carrot salad & pickled baby cucumber, radish & beet ribbons *GF VEGAN*

Falafel bites with hummus, pita crisps, kale & baby spinach with tomatoes, cucumbers & pickled red cabbage, lemon & olive oil *VEGAN*

Moroccan chicken tagine with chickpeas & quinoa, orange ginger sweet potato, olives pomegranate, pumpkin seed & arugula *GF DF*

BOXED LUNCHESES - \$30 per person

One regular protein and one special meal selection required for groups under 25:

Grilled ancho chicken with lime, southwest potato salad with black beans & corn and grilled ratatouille *GF DF*

Salmon filet baked in citrus & herbs, pearl couscous with grilled vegetables and French green beans with kale pesto *GF DF*

Hoisin glazed tofu, rice vermicelli salad with carrot, peppers & scallions in sesame dressing, nappa cabbage with spicy edamame *GF VEGAN*

Mediterranean tuna niçoise with tomatoes, black olives, egg, French green beans & potatoes with lemon & olive oil, chopped romaine hearts *GF DF*

Jerk chicken brochettes with mango chutney & lime, rice & grain salad with roasted pineapple, peppers & Bermuda onions *DF*

DESSERTS & SNACKS - \$5 per person

Wrapped brownies *GF* / Rice Krispie squares *GF*

Cookies / Potato chips / Popcorn / Pita chips

Granola / Energy bars / Trail mix