



# READY TO SERVE

*October 2022*

Contact us:

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☎ 416-533-8800



## The en Ville Promise

We have spent over 30 years on a quest to discover innovative ingredients, flavours and dishes to bring you nothing less than an exceptional catering experience.

We use natural foods, without preservatives, reduced sodium levels, and pride ourselves in sourcing local and seasonal products.

We are very conscious about our impact on the environment. We purchase from suppliers who practice high animal welfare standards, support Fair Trade and display environmental, social and ethical responsibility.

Effective October 7th, 2022







# COLD BREAKFAST

## CONTINENTAL OPTIONS

- **Continental Breakfast - \$5.25**

Assortment of Fresh Muffins, Almond, Chocolate, Whole Wheat and Butter Croissants, Sweet and Savoury Danishes, Healthy Breakfast Breads, Sweet Butter, Preserves

2 minis per guest

- *+\$1.50 per portion includes Gluten-Free and Vegan Muffins*

- **Bagel Sandwich Basket - \$4.75**

Bagel Sandwich: Cucumber & Tomato, Havarti, Aged Ontario Cheddar, Mozzarella, Gruyère, Whipped Cream Cheese

- **Mini Bagels - \$47.25 / dozen**

Atlantic Smoked Salmon, Light Chive Lemon Cream Cheese, Red Onion, Capers & Lettuce

## BREAKFAST POWER BOWLS

**All bowls, Minimum 8 per Order**

- **The Mexican Breakfast Bowl - \$10.00**

Roast Sweet Potato, Black Beans, Grilled Chorizo, Avocado, Cilantro, Boiled Egg, Avocado Oil

- **Healthy Breakfast Bowl - \$10.50**

Almond, Quinoa, Yogurt, Berries, Maple Syrup & Lemon Curd

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan

**Available  
Individually Boxed**



# COLD BREAKFAST

## OTHER BREAKFAST OPTIONS

●●●● Mini Triple Berry Chia Pudding - \$5.75  
Maple, Coconut Milk

Mini Savoury Quiches - \$24.25/dozen  
Daily Selection

● en Ville Cranberry Granola - \$7.25  
Fresh Berries & Ontario Honey, Dried  
Cranberries, House-made Granola, Yogurt

●● Individual IÖGO Yogurt Cups - \$2.50

●●●● Breakfast Fruits - \$7.00  
Sliced Seasonal Fruit, Cantaloupe, Orange,  
Honeydew, Grapefruit, Strawberry

●●●● Mini Fresh Fruit Skewers - \$4.25

●●●● Fresh Berries - \$9.50  
Blueberries, Strawberries, Blackberries,  
Raspberries

●●●● Fresh Cut Fruit and Berries Salad - \$7.50

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● Vegetarian ● Dairy Free ● Gluten Free ● Vegan



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Individually Boxed



# HOT BREAKFAST

## HOT BREAKFAST SANDWICHES

● **Roasted Tomato Breakfast Sandwich - \$8.50**

Scrambled Eggs, Cheddar Cheese,  
Roast Tomato, Fresh Basil, English Muffin  
*+ \$1.25 Add Chorizo or Peameal Bacon*

**The Healthy One - \$8.50**

Whole Wheat English Muffin, Farm Fresh Egg,  
Wilted Kale, Low Fat Turkey Sausage &  
Low Fat Cheddar

**Why the Chicken Crossed the Road - \$9.00**

Scrambled Egg, Grilled Chicken Breast, Scallions,  
Smoked Bacon, Aged Cheddar Cheese, Sriracha Hot  
Sauce

**The Hot Bagel Sandwich - \$8.50**

Farm Fresh Egg, Tomato, Applewood Smoked Bacon,  
Chive Cream Cheese,  
Wilted Kale

- **Gluten Free Hot Sandwiches Available,  
add \$2.00**

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# HOT BREAKFAST

## HOT BREAKFAST BUFFETS

Minimum 5 Per Order

### Hot Ontario Breakfast - \$19.50 per guest

Ontario Farm Fresh Fluffy Scrambled Eggs with Chives, Skin-On Home Fried Potatoes, Smoked Bacon, Breakfast Sausages, Continental Pastries, Preserves, Fresh Breakfast Fruits  
+ \$1.25 // Substitute Turkey or Chicken Sausage

### Pancake Breakfast - \$16.50 per guest

Fluffy Buttermilk Pancakes:  
- Plain, Blueberry or Banana.  
- Smoked Bacon or Breakfast Sausage, Fresh Fruit, Canadian Maple Syrup & Sweet Butter  
+ \$1.25 // Substitute Turkey or Chicken Sausage

## FRITTATAS

\$6.50

Served Hot or Room Temperature

Minimum 6 per Order

### ●● The Swiss

Ontario Mushrooms, Olives, Gruyère Cheese

### The Protein

Bacon, Sausage, Bell Pepper, 3 Cheese

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# SANDWICH LUNCH OPTIONS

## **The Board Room - \$22.00 per guest**

- 1 ½ Sandwiches
- 1 Market Fresh Salad
- 2 Cookies or Miniature Pastries

## **The Light Lunch - \$19.75 per guest**

- 1 Sandwich
- 1 Market Fresh Salad
- 2 Cookies or Miniature Pastries

## **The Working Lunch - \$17.75 per guest**

- 1 ½ Sandwiches
- 2 Cookies or Miniature Pastries

## **The Even Lighter Lunch - \$18.75 per guest**

- 1 Sandwich
- 1 Market Fresh Salad

## **The Boxed Lunch - \$20.50 per guest**

- 1 Sandwich
- 1 Market Fresh Salad
- 2 Cookies or Miniature Pastries, or Fresh Whole Fruit, Napkin, Fork

## **Just a Sandwich - \$10.50 per guest**

- 1 Sandwich

Add 1/2 Portion of Cut Fresh Fruit & Berries  
to any Sandwich Lunch Option for \$4.00

- Gluten Free Sandwiches Available, Add \$1.75 per guest

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# SANDWICHES

## CHICKEN & TURKEY

- **Montreal Smoked Spiced Turkey Breast**

Pickles, Tomato, Lettuce, Red Onion,  
Kozlik's Mustard Mayonnaise

- **Cranberry Chicken Apple**

Sliced Chicken, Ontario Granny Smith Apple,  
Dried Cranberries, Dijon Mayo

**Ontario Smoked Turkey**

Aged Cheddar, Chipotle Mayo, Grilled Scallions

- **Tandoori Grilled Chicken**

Red Onion, Lettuce, Chutney, Cucumber

**Chicken Caesar**

Sliced Grilled Chicken Breast, Shaved Parmesan,  
Romaine Lettuce, Creamy Caesar Dressing,  
Spinach Tortilla Wrap

- **Balsamic Chicken**

Sliced Avocado, Basil, Mesclun Lettuce

## ONTARIO BEEF

- **Ontario Roast Beef**

Tomato, Arugula, Horseradish Mayonnaise

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# SANDWICHES

## FRESH SEAFOOD

- **Grilled Salmon Avocado**

Cucumber, Seasonal Greens, Wasabi Mayonnaise

- **Line-Caught Tuna**

Chopped Cured Olives, Parsley, Basil, Lemon Aioli

## FROM THE DELI

### Italian “Sub” Wrap

Lettuce, Italian Deli Meats, Pesto Parmesan Mayo, Provolone

### Prosciutto & Provolone

Tomato, Fresh Basil, Olive Oil

### Smoked Ontario Ham and Brie

Shaved Smoked Ham, Spinach, Black Olive Tapenade, Mayonnaise, Kozlik’s Dijon Mustard

## VEGETARIAN

- **Avocado Presto!**

Sliced Avocado, Roasted Sweet Potato, Fennel, Tomato, Pesto Aioli

- **en Ville Egg Salad**

Tomato & Arugula

- **Grilled Mediterranean Vegetable**

Baby Spinach, Ricotta Spread, Balsamic Vinegar

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# GRAIN BOWLS

Each Bowl - \$16.00

## ● Energy Boost Bowl

(Minimum order 8 bowls)

Oven-dried Cherry Tomatoes, Roasted Chickpeas, Peppery Arugula, Crumbled Goat Cheese, Thyme, Barley, Olive Oil

## ●●● Fresh Mediterranean Bowl

(Minimum order 8 bowls)

Tomatoes, Cucumber, Grated Carrots, Fresh Mint, Zaatar Herb Blend, Chickpeas, Lemon Tahini Dressing

## ●●● Fiesta Fresh Bowl

(Minimum order 8 bowls)

Tomato, Avocado, Radish, Corn, Black Beans, Lime Scented Brown Rice, Creamy Chipotle Lime Dressing

## ●●● Ancient Grains Buddha Bowl

(Minimum order 8 bowls)

Grains, Tofu, Sweet Potatoes, Miso Dressing, Cilantro Pesto, Chard, Grilled Onions

## ●●● Sweet Potato Bowl

(Minimum order 8 bowls)

Sweet Potato, Turmeric, Boiled Egg, Quinoa, Kale, Wilted Arugula, Spiced Nuts, Lemon Herb Dressing

## ●● Keto Bowl

(Minimum order 8 bowls)

Baby Kale, Crispy Broccoli & Cauliflower, Grilled Zucchini, Spiced Crunchy Chickpeas, Peppers, Yogurt Lemon Dill Dressing

**Add-On Protein Options - \$7.50**

● Grilled Chicken 4oz/ ●● Garlic Shrimp 2 p.p. /

●● Steamed Salmon 4oz/ ●●● Tofu / Boiled Egg + \$2.75



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# HOT SANDWICHES

All Hot Sandwiches Priced at \$12.75 each

## BBQ Pulled Pork

(Minimum order 8 sandwiches)

en Ville Six Hour Applewood Smoked Pulled Pork, Mozzarella Cheese, House Maple BBQ Sauce

## French Beef

(Minimum order 8 sandwiches)

Roast Beef, Caramelized Onion, Mushroom, Provolone, Horseradish Mayo

## Chicken Parmesan

(Minimum order 8 sandwiches)

Hand-Breaded Chicken, Mozzarella, Crushed Tomato Sauce, Fresh Basil

## ● Grilled Portobello & Goat Cheese Ciabatta (Minimum order 8 sandwiches)

Garlic Aioli, Tomato Confit, Herb Oil, Fresh Basil

## Barbeque Rotisserie Chicken

(Minimum order 8 sandwiches)

BBQ Sauce, Blue Cheese, Tomato and Sweet Onion

## ●● Mediterranean Sandwich (Minimum order 8 sandwiches)

Grilled Eggplant, Zucchini, Bell Peppers, Black Olive Tapenade, Olive Oil, Red Pepper Hummus

## ● Gluten Free Hot Sandwiches Available, add \$2.00 Per Guest (Minimum Order - 8 Hot Sandwiches)

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# SALADS

Your choice of salad included in Sandwich & Buffet Packages

Individual Portions are also available at \$7.00 per guest

Minimum 5 Portions per Salad Selection

## LEAFY SALADS



### Five Leaf Salad

Seasonal Greens, Cherry Tomatoes, Sliced Cucumber, Carrot Julienne, Aged Balsamic or Basil Vinaigrette

### en Ville Caesar

Crisp Romaine, House Baked Croutons, Signature Creamy Bacon Dressing, Parmesan Cheese



### Spinach Mandarin

Fresh Baby Spinach, Sweet Mandarins, Toasted Slivered Almonds, Tropical Vinaigrette



### Arugula Salad

Oven Roasted Sweet Potatoes, Red Pepper, Dijon Parmesan Vinaigrette



### Tuscan Greens

Seasonal Greens, Grilled Vegetables, Asiago Cheese, Balsamic Vinaigrette

## GRAIN SALADS



### Mediterranean Quinoa Salad

Quinoa, Tomatoes, Cucumber, Bell Peppers, Kalamata Olives, Fresh Mint, Feta Cheese, Oregano Red Wine Vinaigrette



### Quinoa Power

Roasted Sweet Potato, Apple, Chopped Kale, Dried Cranberries, Pumpkin Seeds, Citrus Vinaigrette

### Add-On Protein Options - \$7.50

● Grilled Chicken 4oz/ ● Garlic Shrimp 2 p.p. /

● Steamed Salmon 4oz/ ● Tofu / Boiled Egg + \$2.75



Available  
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# SALADS

Your choice of salad included in Sandwich & Buffet Packages

Individual Portions are also available at \$7.00 per guest

Minimum 5 Portions

## VEGETABLE SALADS

●●●● All Green Salad

Beans, Broccoli, Snow Peas, Sugar Snaps, Orange Sesame Dressing

●● Insalata Caprese

Roma Tomato, Basil Marinated Bocconcini, Red Onion, Balsamic Reduction, Olive Oil

●●● Pommery Potato Salad

Creamy Whole Grain Mustard Dressing, Scallions

●●●● Roasted Cauliflower & Quinoa

Arugula, Pumpkin Seeds, Preserved Lemon, Red Chermoula Dressing

●●●● Grilled Mediterranean Vegetable + Add \$1.25

Seasonal Vegetables, Eggplant, Zucchini, Peppers, Olive Oil

●● The Booster Salad + Add \$1.25

Chopped Kale, Tomato, Feta, Cucumber, Sweet Pepper, Crunchy Chick Pea Croutons, Quinoa, Red Grapes, Lemon, Olive Oil

## PASTA SALADS

● Greek Orzo

Orzo, Tomato, Cucumbers, Peppers, Feta, Kalamata Olives, Lemon, Oregano Olive Oil Dressing

● Basil Rotini

Rotini, Bocconcini, Basil, Roasted Grape Tomato, Sundried Tomato Vinaigrette

### Add-On Protein Options – \$7.50

- Grilled Chicken 4oz/ ●● Garlic Shrimp 2 p.p. /  
●● Steamed Salmon 4oz/ ●●● Tofu / Boiled Egg + \$2.75

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ●● Gluten Free ● Vegan



# COLD BUFFET

## Minimum 5 Portions for Buffet Items

All Cold Buffet Menu Items come with your choice of:  
Up to Two Fresh Salads, Artisanal Rolls & Sweet Butter and  
Two Cookies or Miniature Pastries

## BEEF

Grilled Flatiron Steak - \$33.00

Blue Cheese & Herb Crumble

- Korean Flatiron Steak Bulgogi - \$33.00  
Scallions and Sesame Seeds
- Argentina Gaucho Style Charbroiled Flatiron Steak - \$33.00  
Chimichurri Sauce
- Grilled Italian Spiced Flatiron Steak - \$33.00  
Basil, Parsley, Garlic, Lime, Olive Oil and Marinated Olives

## CHICKEN

Ontario Chicken Breast - \$29.50

Select One of the Following:

- Grilled with Artichoke Hearts, Oven Dried Grape, Tomato & Herb Oil Drizzle
- OR
- Grilled Zaatar with Roasted Egg Plant & Sweet Onion
- OR
- Grilled with Herb & Garlic Marinade
- OR
- Gremolata Seared with Tomato and Herbed Salsa

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# COLD BUFFET

## Minimum 5 Portions for Buffet Items

All Cold Buffet Menu Items come with your choice of:  
Up to Two Fresh Salads, Artisanal Rolls & Sweet Butter and  
Two Cookies or Miniature Pastries

## SUPER FRESH SEAFOOD

- Grilled Atlantic Salmon - \$31.50  
House Basil Pesto, Citrus Aioli
- Steamed Salmon Fillet - \$31.50  
Basil Peas, Grape Tomato, Citrus Yogurt Sauce
- Southwestern Baked Tilapia Fillet - \$31.50  
Chipotle Tomato Salsa
- Slow Roasted Lemon Salmon Fillet - \$31.50  
Cucumber Dill Salad
- Herb Marinated Salmon Fillet - \$31.50  
Roasted Broccoli and Citrus Mayonnaise

## VEGETARIAN

- Portobello & Grilled Vegetable Tower - \$27.75  
Marinated Tofu, Sundried Tomato
- Avocado Half (2pp) - \$27.75  
Filled with Quinoa and Grain Salad,  
Seasonal Vegetables, Chickpea Croutons, Lime  
and Local Micro Sprouts

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# HOT BUFFET

**Minimum 5 Portions for Buffet Items**

All Hot Buffet Menu Items come with your choice of:  
Up to Two Fresh Salads, Up to Two Side Dishes,  
Artisanal Rolls & Sweet Butter and  
Two Cookies or Miniature Pastries

## BEEF

● **Classic French Braised Beef Daube - \$27.50**

Marinated in Red Wine, Carrots, Onions, Thyme,  
Orange Zest and Garlic

●● **Grilled Flatiron Steak Tuscan Style - \$32.50**

Rosemary, Garlic, Olive Oil, Vinegar, Sea Salt,  
and Ground Black Pepper

● **NY Steak Grilled 6oz - \$32.50**

Grainy Mustard Horseradish Sauce with Red Wine  
and Shallots

**Roasted Veal Medallions - \$32.00**

Ontario Forest Mushroom Sauce

## SEAFOOD

●● **Maple Roast Atlantic Salmon - \$32.50**

Roasted Vegetable Julienne

● **Steamed Atlantic Salmon - \$32.50**

Watercress with Citrus Butter

● **Ontario Rainbow Trout fillet Meunière - \$32.50**

Brown Butter and Herbs, Squeeze of Lemon

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# HOT BUFFET

## Minimum 5 Portions for Buffet Items

All Hot Buffet Menu Items come with your choice of:  
Up to Two Fresh Salads, Up to Two Side Dishes,  
Artisanal Rolls & Sweet Butter and  
Two Cookies or Miniature Pastries

## CHICKEN

- **Pan-Seared Chicken Breast - \$30.50**  
Sautéed Seasonal Greens, Creamy White Wine Sauce
- **All Ontario Chicken Breast - \$30.50**  
Local Mushroom Sauce, Herbs & Touch of Cream
- **Grilled Chicken Breast - \$30.50**  
Tarragon and Shallot Jus
- **Pan Roasted Chicken Breast - \$30.50**  
Red Wine Cipollini Jus
- **French Provençale Rotisserie Chicken - \$30.50**  
Herbs, Garlic, Olive Oil, Shallots & Lemon

## PASTA

- **Pasta Bolognese - \$24.75**  
Braised for 4 hours, Topped with Parmesan
- **Braised Beef, Short Rib Gnocchi - \$27.75**  
Ontario Mushroom, Sage, Beef Braise Sauce,  
Cream, Parmesan

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# HOT BUFFET

Minimum 5 Portions for Buffet Items

All Hot Buffet Menu Items come with your choice of:  
Up to Two Fresh Salads, Up to Two Side Dishes,  
Artisanal Rolls & Sweet Butter and  
Two Cookies or Miniature Pastries

## VEGETARIAN

- Chana Masala - \$24.25  
Tomato & Fragrant Indian Spices, Coriander
- Potato Gnocchi with Ontario Mushrooms - \$24.75  
Touch of Cream, Parmesan Reggiano

## HOT SIDES

- Sweet and Yukon Gold Potato Marble Mash Finished with Sour Cream and Chives
- Skin on Roasted Sweet Potato with Rosemary and Parmesan
- Cumin Scented Basmati Rice Pulao
- Lemon Salt Roasted Fingerling Potatoes
- Seasonal Vegetables The Best The Chef Can Source
- Mushroom Brown Rice with Shallots

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# RECEPTION

## BOARDS & TRAYS

- **Canadian Cheese Board - \$9.25**

Medium & Marble Cheddar, Havarti, Oka, Fresh Fruit, Crackers

- **en Ville Signature Cheese Board - \$12.25**

French Brie, Gruyère, Medium & Aged Cheddar, Oka, Havarti, Fresh Fruit, Flatbreads, Crackers

- **Antipasti Board - \$14.75**

Italian Sausage, Salami, Prosciutto, Basil Marinated Bocconcini, Sliced Provolone, Marinated Vegetables, Olives, Artichokes, Aioli, Flatbreads, Parmesan Puff Pastry Sticks  
Minimum Order of 8 Portions

- **Mezze Board - \$13.75**

Grilled Haloumi, Hummus, Roasted Artichokes, Grilled Vegetables, Baba Ghanoush, Olives, Capers & Chili Fried Cauliflower, Assorted Pita Breads  
Minimum Order of 8 Portions

- **Charcuterie Board - \$22.00**

Prosciutto, Bresaola, Genoa Salami, Capicola, Chorizo, Aged Cheddar, Pickled Vegetables & Cornichons, Kozlik's Dijon Mustard, Fig & Red Wine Chutney, Artisanal Breads  
Minimum Order of 8 Portions

- **Garden Vegetable Platter - \$7.00**

Fresh Cut Carrot, Broccoli, White Radish, Cherry Tomato, Green Bean, Mushroom, Belgian Endive, Celery, Sweet Peppers, Yogurt Dill Dip

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# RECEPTION

- **Tex-Mex Chips & Salsa - \$6.25**

Corn Tortilla Chips, Cilantro Lime Guacamole, Fresh Tomato Salsa, Sour Cream

- **Crustless Tea Sandwiches - \$22.75 per dozen**

Minimum 3 dozen - **Requires 48 hours notice**  
Assorted Varieties that include Smoked Salmon, Roast Beef, Ham & Gruyère, Egg Salad, Tuna Salad, Salmon Salad, Cream Cheese & Cucumber

- **Maki Sushi Board - \$21.75, 6 pcs per guest**

California, Tuna, Salmon, Vegetarian Rolls, Soy Sauce, Wasabi, Pickled Ginger  
Minimum Order of 8 Portions.

## GRILLED GOURMET FLAT BREADS

**Minimum 4 Portions Per Flatbread.**

**2pc Per Person - \$6.50**

- **Ricotta & Summer Vegetables**

Brussels Sprouts, Red Onion, Ricotta, Mozzarella, Parmesan, Chili Oil, Lemon

- **BLT Flatbread**

Bacon, Tomato, Fresh Mozzarella, Romaine & Arugula

- **Chicken Chèvre**

Grilled Chicken, Ontario Goats Cheese, Mushrooms, Sundried Tomato Pesto

- **Chef's Flatbread of the Day**

Vegetarian or Meat

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# RECEPTION

## TAPAS & HORS D'OEUVRES

\$22.75, 5 pcs. per guest

Select up to 5 Varieties

Minimum 2 Dozen of Each Variety

- Salad Fresh Rolls  
Vegetables and Sprouts, Champagne Citrus Dip
- Mini Banh Mi with Five Spice Chicken  
Carrot & Daikon Slaw, Cilantro, Sriracha, Lime
- Shrimp Provençale Skewer  
Orange and Fresh Herbs, Spanish Saffron Aioli
- Roast NY Strip Steak Crostino  
Strawberry Compote with Charred Onions & Chives
- Smoked Ontario Rainbow Trout  
Buttermilk Biscuit, Lettuce, Lemon Crème Fraîche
- Vegetarian Antipasti Skewer  
Marinated Bocconcini, Grilled Zucchini, Red Pepper, Olive
- Mini Pizzette  
Roasted Vegetable, Goats Cheese, Basil
- Grilled Gorgonzola & Roasted Pear Flatbread  
Arugula Pesto, White Balsamic Dressing
- Roasted Fennel Pesto Grilled Shrimp  
House Romesco Dip
- Port & Paprika Chicken Fillets, 5-Herb Aioli
- Cedar Planked Honey Garlic Salmon Skewers
- Mini Asparagus Wellington  
Asparagus, Spinach and Mushrooms in Puff Pastry with Sea Salt

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# SWEETS

- **Mini Pastries & Tartelettes - \$5.25 / 2 pcs.**

Selection may include, but is not limited to:

Flourless Chocolate Cake

Profiteroles

Fresh Fruit and Berry Tartelettes

Strawberry Shortcake Bites

Double Chocolate Brownies

Apple Crumble Squares

- + \$1.00 includes *Gluten-Free and Vegan Options*

- **Cookies - \$3.00 / 2 cookies**

Assorted en Ville Gourmet Cookies

Selection may include, but is not limited to:

Lemon Butter, Nutella Hazelnut, Raspberry, Orange,

Whipped Shortbread, Minted Chocolate Chip, Salted

Oatmeal and Thyme

- + \$0.75 includes *Gluten-Free and Vegan Options*

- **Macarons - \$7.00 / 2 Macarons**

Pistachio, Salted Caramel, Vanilla, Lemon, Chocolate

Fudge, Raspberry, Coffee, Earl Grey, Passion Fruit

- **Biscotti - \$25.75 / dozen**

Chai Almond Biscotti, Orange Pecan, Espresso Double  
Chocolate

- **Cake Pops - \$4.25**

Cheesecake, Red Velvet, Espresso, Brownie

- **Seasonal Fruit & Berries - \$8.50**

- **Mini Fresh Fruit Skewers - \$4.25 each**

*+\$0.50 Add Russian Cream or Raspberry Sauce*

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# SWEETS AND SNACKS

●●● en Ville Sweet & Salty Trail Mix - \$5.75

●● Classic Dried Fruit and Nut Trail Mix - \$5.75

●● Maldon Salted Popcorn Bags - \$4.25

●● Classic Deviled Eggs - \$22.00 / dozen  
With a Variety of Toppings including  
Smoked Salmon, Asparagus and Bacon

●●● Seasonal Fresh Whole Fruit - \$1.75

●● Individual Garden Vegetable Cups - \$5.75  
Cut Fresh Vegetables with Yogurt Dill Dip

●● Mini Cheddar & Fruit Skewers - \$4.75

●●● Hummus & Olive Oil Pita Crisps - \$4.75

●●● Nutty Maple Quinoa Balls - \$4.75  
With Coconut and Peanut Butter

●● Mini Pretzel Bun Sandwiches - \$4.75 each  
Roast beef, Smoked Ham, Grilled Chicken, BBQ  
Vegetables  
Minimum 1 Dozen

●●● Lindt Chocolate Dipped Strawberries - \$3.75 each

● en Ville CAKES

Cake Selection - Ask About Sizes and Flavours  
(Minimum 48 Hours Notice)

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# BEVERAGES

## HOT BEVERAGES

### **en Ville Blend Fair Trade Coffee**

Regular / Decaf - \$32.00

12 Cup Thermos, Milk, Cream, Sugar

### **Assorted Numi Teas & Tisanes - \$32.00**

12 Cup Thermos, Milk, Sugar

## COLD BEVERAGES

**ESKA Canadian Spring Water (500mL) - \$2.50**

**ESKA Canadian Sparkling Water (330mL) - \$2.75**

### **Soft Drinks (355mL) - \$2.50**

Coca Cola, Diet Coke, Sprite, Diet Sprite,  
Ginger-Ale, Nestea Iced Tea (341mL)

### **Juice (330mL) - \$2.50**

Apple, Orange, Grapefruit, Cranberry

### **Freshly Squeezed Juice (330mL) - \$8.00**

Orange, Grapefruit, Beet Apple Ginger, Apple, Tangerine  
Please provide 48 hours notice for freshly squeezed juice  
Minimum 6 pcs of each variety

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# Biodegradable Disposables

Disposable Package 1 - \$1.75

Large Plate

Small Plate

Cutlery

Napkin

Disposable Package 2 - \$2.00

Large Plate

Small Plate

Cutlery

Napkin

Beverage Cup



**We believe everyone has to do their part in preserving the environment.**

**Here are a few of the initiatives en Ville has implemented:**

Use of Exclusively Biodegradable and/or Recyclable Disposable Products,  
as part of our Environmental Stewardship Program

Use of local foods & responsible purchasing practices

Reduction & offsetting of carbon emissions

Composting & recycling

Chemical-free practices

Educational initiatives



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