

kindred spirits

CATERING & EVENT PLANNING



Sandwich Packages

Minimum 10 guests

"Prices are subject to change they do not include delivery, staff, paper products or applicable taxes"

**Gluten Free available for an additional 1.50 per sandwich
1 sandwich and salad allowing choice of 2 different types of salads
\$15.00 per person**

Herbed Egg Salad Sandwich with Sprouts and Multi Grain Pullman

White albacore tuna with lettuce and mayo

Tuna, marinated peppers, fried basil, tomatoes

Roast turkey with Swiss, tomato and cranberry relish

Avocado, cheddar, cucumber, tomato, sprouts with mayo

Herb poached Salmon salad with house made mayo, celery, red onion and cucumber

Lemon-tarragon chicken salad

Roast beef with horseradish-Dijon mayo and white cheddar

Pan fried Italian eggplant with mozzarella, mushrooms and peppers

Chickpea Nicoise Sandwich with marinated vegetables wrap (v)

Black forest Ham and Brie with red onion jam

Signature Sandwiches

Minimum 10 guests

**Gluten Free available for an additional 1.50 per sandwich
1 sandwich and salad allowing for choice of 2 different types of salads
\$17.00 per person**

Back bacon sandwich with hot mustard, Gouda on whole wheat Panini

Fried Chicken Sandwich with homemade ranch, old cheddar and tomato

Prosciutto & Arugula on ciabatta with pickled artichokes, shaved parmesan and olive oil

Smoked Turkey on baguette with Swiss cheese, red pepper jelly and Dijon mustard

Club Sandwich with roast turkey, crispy bacon and herb mayo

Charred Flank Steak with Peppers, Monterey Jack and Spicy Salsa Verde

House smoked salmon on buttery croissant with herbed goat cheese, shaved onion and watercress

Lemon and rosemary roasted pork loin with rapini pesto, fontina cheese and truffle aioli

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Hero Sandwich with Prosciutto, sopressata and bocconcini and vinegar peppers,

Smoked Ham, Brie and poached Pear with Kozlik's triple crunch mustard

Grilled chicken, crispy bacon, red pepper relish and leaf lettuce

Mediterranean Chickpea and black olives with lemon confit and sweet & sour peppers (V)

Smoked Chicken Salad with celery, walnuts and pickled onions

Charred Salmon Wrap with Marinated vegetables, olives and arugula

Grilled Portobello, roasted red onion, chevre and baby spinach

Vegan Selection

Spiced tempeh and avocado wrap with pickled radish and tahini dressing

Mediterranean Chickpea Wrap

With sundried tomatoes, kalamata olives and hot peppers

Hummus Sandwich

With pickled beets, cucumber, tomatoes and garlic sauce

Tea and Pin Wheel Sandwiches

Cream cheese and cucumber, Egg salad, tuna salad, salmon and cream cheese,

Variety of open faced sandwiches

\$2.50 per piece

"Summer Salads"

Mixed greens with grapes, feta, watermelon with a basil and
Champagne vinaigrette

Arugula with radicchio, chopped tomatoes, chopped cucumbers,
Chick peas and feta with Dijon vinaigrette

Chopped red apples, Clementine's, fresh parsley and sultanas
And red cabbage tossed in citrus vinaigrette

Green leaf, heirloom tomatoes, Tomatillo, pomegranate, dill and chives
chevre & caramelized onions, crusted in pistachios
tossed in a balsamic pomegranate vinaigrette

All Seasons Salads

Garden greens

Cucumber, carrots, tomato and hearts of palm

Kale and radicchio salad

Grilled Portobello mushrooms, balsamic and pecorino

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Leafy greens Salad

Tomatoes, cucumbers, avocado, red onion, bacon, sherry lime vinaigrette

Artisan Lettuces

Radishes, rainbow carrots, Persian cucumbers and sherry vinaigrette

Baby Spinach Salad

Grilled wild mushrooms, cherry tomatoes, shaved parmesan cheese Sherry vinaigrette

Baby Spinach Salad

Dried cranberries, mandarin orange, toasted almonds, goat cheese
Sambal-mint vinaigrette

Arugula Salad

Toasted pumpkin seed, dried cranberries, goat cheese,
Apple cider vinaigrette

Peppery Arugula Salad

Halloumi, celery, dates and white balsamic

Peppery Arugula and Watercress Salad

Sliced avocado, tomatoes, purple onion and Dijon vinaigrette

Caesar Salad

Focaccia croutons, parmesan and lemon-garlic dressing

Crispy romaine salad

Sweet peas, feta cheese and cherry tomatoes
tossed in a creamy lemon dill vinaigrette

Greek salad

Tomato, cucumbers, olives, peppers red onion, feta and romaine,
fresh oregano and lemon vinaigrette

Grilled Mediterranean vegetable

Topped with olives and feta

Caprese salad

Tomato, bocconcini and fresh basil, drizzled balsamic

Beans, grains and pastas

Israeli couscous

Roasted vegetables and spicy preserved lemon vinaigrette

Israeli couscous

Black beans, charred corn, roasted peppers, tomatoes, fresh cilantro and lime

French lentil salad

Heirloom carrots, fennel and thyme-champagne vinaigrette

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Penne salad

Arugula pesto, broccoli rabe, sun dried tomato and parmesan

Penne salad

Sun dried tomatoes, kalamata olives and feta

Orzo pasta salad

Snow peas, slivers of carrots, green zucchini, prosciutto, and tomato-mint vinaigrette

Japanese Udon noodle salad

Crunchy vegetables and ginger-sesame dressing

Manitoba Wild rice and orzo

Shitake mushrooms, pine nuts, fried parsley and truffle vinaigrette

Quinoa salad

Roasted sweet potato, asparagus, roasted cauliflower in a chive white wine vinaigrette

Quinoa and Charred Corn Salad

Jalapeno, tomato and coriander-lime dressing

Vegan Salads

Tricolored Fusilli assorted Fresh Tomatoes with cucumber, celery, Granny Smith Apple and Arugula Dressing

Chick Pea, Israeli Couscous, Peppers and Barley, Fava Beans, Green Pea, Fresh Cilantro w/ a scallion Dijon dressing

Vegetables

Baby Yukon Gold Potato Salad with bacon, snap peas and horseradish vinaigrette

Fingerling potato salad with scallions, pancetta, red wine and sun-dried tomato vinaigrette

Redskin potato and wax bean salad with dill pesto

Mexican Sweet Potato Salad with black beans, corn and jalapeno-coriander dressing

Green bean and fennel salad with olives, tomatoes and feta

Beet salad, apples, toasted walnuts, fresh mint, apple cider vinaigrette

Broccoli and Cauliflower Salad with parmesan and lemon dressing

Dessert

Cookies

House made chocolate sugar cookie, oatmeal and raisin cookie, chocolate chip cookies

\$3.00 per serving/2 pieces

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Mini Squares

Including:

Chocolate brownie, Blondie

&

S'more bars with fruit garnish

\$4.00 per serving/ 2 pieces

Mixed Finger Dessert Selection

A combination of cookies, tarts and squares presented on tray with fruit garnish

\$4.50 per serving/2 pieces

Mini Tarts

A selection of:

Mini butter tarts, profiteroles, lemon tarts,

Lime meringue and mini cupcakes

\$5.00 per serving/2 pieces

Mini Desserts served on Asian Spoons

Lemon Curd with Fresh Berries

Sticky Toffee Pudding

Chocolate flourless cake with milk chocolate ganache

\$2.75 per serving