

PROVINCIAL LEARNING CENTER CATERING MENU

Beverages

Coffee \ Tea	\$12.99 Pot
Juice	\$14.25 Jug
Pop	\$1.50
Bottle water	\$1.50
Jugs of water Service	\$0.50pp (Free with room rental fee)

Breakfast (Min 6 per order)

Muffins	\$1.49
Gluten Free muffins	\$3.95
Croissants	\$1.75
Chocolate Croissants	\$1.95
Bagels	\$1.59
Cream cheese	\$0.75
Fresh Baked Scones	\$1.75
Homemade Cinnabons	\$2.95
Yogurt	\$1.95
Granola Bars	\$1.50
Fruit and Yogurt Parfait	\$5.95

Hot Breakfast

1. Breakfast Sandwiches (Ham/sausage/Bacon with egg and cheese)	\$4.95
2. Pancakes, Bologna, and Fresh Fruit	\$7.95
3. Bacon, Eggs, Home Fries, Toast, Fruit	\$11.95
4. Western Omelette (Ham, peppers, onion, cheese) with Home Fries, Toast	\$12.95

Breaks \ Platters

	<i>Sm (10-12p)</i>	<i>Lg (30-40)</i>
<i>Cheese and Cracker Platter</i>	\$34.95	\$89.95
<i>A selection of domestic and imported cheeses including Cheddar, Mozzarella, Gouda, Swiss, Havarti and Brie. Served with a selection of crackers.</i>		
<i>Fresh Fruit Platter</i>	\$29.95	\$79.95
<i>Grapes, watermelon, cantaloupe, honeydew, oranges, strawberries</i>		
<i>Vegetable and Dip Platter</i>	\$24.95	\$59.95
<i>Carrot, celery, broccoli, cauliflower, mushrooms, grape tomatoes, cucumber, And peppers. Served with a herb ranch aioli.</i>		
<i>Sandwich Platter</i>	\$44.95	\$109.95
<i>Roast chicken salad, egg, tuna, BLT on white and whole wheat bread.</i>		2-3pc pp
<i>Deluxe Sandwich platter</i>	\$59.95	\$139.95
<i>Assorted gourmet breads with chicken, roast turkey, grilled steak, grilled Vegetables and Seafood.</i>		
<i>Fresh Baked Café Cookie Platter</i>	\$14.95	\$46.95
<i>Chocolate butter pecan, Gumdrops, Oatmeal Raisin</i>		
<i>Fresh Baked Café Breads and Cakes Platter</i>	\$18.95	\$54.95
<i>Banana bread, ginger bread, Cherry Cake, Dark Fruit cake, Peach cake</i>		

Pot of Homemade Soup

\$44.95

\$139.95

Cream of Broccoli and cheddar, Mom's chicken vegetable, potato and pear

Beef vegetable, Split Pea soup, Cajun Chicken Vegetable, Cream of mushroom

Mexican red bean and vegetable, Corn chowder

Lunch

****Please note that a max of two selections for groups under 25 people*****

Soup and Sandwich Combo

\$10.95 pp

Choose one type of soup from our pot of soup selection and one type of sandwich

From our sandwich selection. Substitutions can be made for vegetarian or gluten free

Soup and Grilled Wrap Combo

\$11.95pp

Choose one type of soup from our pot of soup selection and one type of grilled wrap.

(BBQ chicken, Thai Steak and cheese, Red bean and calibacita)

Substitutions can be made for vegetarian or gluten free.

Grilled Panini Sandwich

BBQ chicken, Steak and cheese, Turkey bacon club. Served with roasted potatoes or

\$12.95pp

Mixed green salad

Chef's Meal Salad

\$12.95pp

Chicken Caesar, BBQ chicken Salad, Greek, Cobb Salad, Strawberry Spinach,

Roast chicken and melon, Beet and goat's cheese and asparagus

Substitutions can be made for vegetarian or gluten free.

Cheese and Pepper Quesadilla's

\$10.95pp

Cheese, tomato, jalapeno baked in flour tortillas and served with guacamole, salsa and sour cream.

Substitutions can be made for gluten free.

Chef's BBQ Grilled Burger

\$12.95pp

Homemade beef Pattie with BBQ mayo, lettuce, tomato, cheese on a garlic grilled bun.

Served with green salad or home fries.

Chicken or beef Bowls

\$10.95pp

Chicken Teriyaki with basmati rice, Chicken stew with garlic mashed, Beef chili with biscuit,

Curry Beef with grilled pita

Cajun Cod Fillet

\$13.95pp

Fresh Atlantic Cod, Cajun breaded with a creole sauce for dipping.

Served with Basmati rice pilaf or mixed green salad.

Grilled Chicken breast or Baked Salmon

\$14.95pp

Choice of Cajun BBQ, Honey Mustard, Orange chili and cilantro. Served with choice of basmati Rice Pilaf

Or mixed green salad. Substitutions can be made for gluten free.

Roast Chicken Breast Supreme

A herb roasted chicken breast supreme with drumette and topped with choice of bacon savoyarde, Amaretto, \$16.95pp

Dijon or Mediterranean sauces. Served with basmati rice pilaf, or whipped potatoes and vegetables.

Desserts

Café Baked Homemade Cheesecake \$5.50pp

*(Chocolate Hazelnut, Raspberry and White Chocolate, Toffifee Cheesecake , Bailey's chocolate
Kaluha Cookies and Cream, Chocolate banana.)*

Lemon Meringue Pie \$4.95pp

Black Magic Chocolate Cake \$4.50pp

Sweet and Salty chocolate Truffle (Gluten Free) 5.95pp

Amaretto Crème Caramel \$4.95pp

Orange chocolate Mousse \$5.50pp

Tweed Squares \$2.25ea

Tuxedo Strawberries \$1.95ea

All deserts are baked fresh on site by the café Chef. Special requests can be made for food allergies.