

Your choice of Soup de Jour or Mixed Green Salad, Arugula Salad, Coleslaw, Caesar Salad (bacon bits, croutons on the side), Greek Salad, Kale Salad, Quinoa Salad will be \$2.95 per person.

Add both soup de jour and one salad (Mixed Green Salad, Arugula Salad, Coleslaw) add an additional \$3.95 per person. For (Greek Salad, Caesar Salad, Kale Salad, Quinoa Salad) add an additional \$4.95 per person.

Add a Fruit Ensemble Platter or Assorted Cheese Ensemble Platter for \$6.95 per person, or for both Ensemble Platters add \$9.95 per person.

INDIVIDUAL SALADS

Mixed Green Salad

Small	10 people	\$30.00
Large	20 people	\$55.00

Coleslaw

Small	10 people	\$30.00
Large	20 people	\$55.00

Caesar Salad

Small	10 people	\$35.00
Large	20 people	\$65.00

Greek Salad

Small	10 people	\$35.00
Large	20 people	\$65.00

Arugula Salad

Small	10 people	\$35.00
Large	20 people	\$65.00

Kale Salad

Small	10 people	\$35.00
Large	20 people	\$65.00

Quinoa Salad

Small	10 people	\$35.00
Large	20 people	\$65.00

BEVERAGES

Hot Beverages

Includes cups, milk, cream, sugar, stir sticks

Coffee

illy Premium Medium Roast	\$1.95pp
illy Premium Dark Roast	\$1.95pp
illy Flavoured Coffee	
(Irish Cream, Vanilla Hazelnut)	\$1.95pp
illy 10 Cup Carafe	\$14.95

INDIVIDUAL ENSEMBLE PLATTERS

Assorted Cheese & Cracker Ensemble

Small	10 people	\$45.00
Medium	20 people	\$65.00
Large	30 people	\$75.00

Seasonal Fresh Fruit Ensemble w/Yogurt Dip

Small	10 people	\$30.00
Medium	20 people	\$55.00
Large	30 people	\$65.00

Fresh Vegetables W/Buttermilk Ranch Dip

Small	10 people	\$30.00
Medium	20 people	\$55.00
Large	30 people	\$65.00

Antipasto of Grilled Vegetable & Dips

Small	10 people	\$50.00
Medium	20 people	\$95.00
Large	30 people	\$105.00

Assorted Cookies & Dessert Ensemble

Small	10 people	\$25.00
Medium	20 people	\$30.00
Large	30 people	\$40.00

Loose Tea

Various Flavours	\$1.95 pp
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Cold Beverages

Bottled Eska Water	\$1.50
Oasis Apple, Orange Juice	\$1.95
Soft Drinks: Coke, Diet Coke,	
Ginger Ale, Sprite	\$1.75
Premium Drinks: Iced Tea & Brio,	
Evian, Perrier, San Pellegrino, V8	\$2.50

**BOOK
YOUR PRIVATE EVENT
WITH US**

FIFTH AVENUE
EATERY AND COFFEE HOUSE



Catering Menu

Fifth Avenue Eatery and Coffee House



Prices shown are per person and do not include taxes. All buffets have a minimum order of 10 people required. Add Illy Premium Medium Roast, Dark Roast, Flavored Coffee or Assorted Teas to any breakfast selection for \$1.95 per person.

MORNING BREAKFAST WAKE UPS

Continental Breakfast Tray \$6.45pp

Assorted bakery muffins, scones, cinnamon buns, croissants, danishes and bagels served with jam and butter, **add cream cheese, nutella or peanut butter it will be \$1.00 extra per person** and assorted juices and water. **Add fresh Fruit tray for \$2.95 per person.**

Traditional Breakfast \$9.95pp

Choose whole scrambled eggs or egg whites, bacon or sausage (two pieces per person), home fries, artisan bread with jam and butter, **add cream cheese, nutella or peanut butter will be \$1.00 extra per person**, and assorted juice and water.

Paradise Breakfast Buffet \$13.95pp

Choose whole scrambled eggs or egg whites, bacon or sausage (two pieces per person), home fries, artisan bread, with jam and butter, **add cream cheese, nutella or peanut butter will be \$1.00 extra per person**, fresh fruit salad and assorted juices and water.

Hearty Breakfast Buffet \$14.95pp

Choose whole scrambled eggs, or egg whites, bacon or sausage (two pieces per person), home fries, artisan bread, with jam and butter, **add cream cheese, nutella or peanut butter will be \$1.00 extra per person**, fresh fruit salad, brioche french toast or buttermilk pancakes (one piece per person) and assorted juices and water.

Belgian Waffle Buffet \$15.95pp

Belgian waffle, choose one protein topping item; ham bits, bacon bits, chorizo sausage. Choose two fruit topping items: strawberries, mixed berries, blueberries, bananas, melon medley, pineapple. Choose two garnish topping items: toasted coconut, toasted almonds, nutella, chocolate sauce, fruit coulis, peanut butter, whipped cream, finished with icing sugar and cinnamon.

Upgrade your Breakfast Buffet and add \$2.95pp per item: shredded marble cheese, parmesan cheese, provolone cheese, goat cheese, brie cheese, ricotta cheese, feta cheese, sautéed mushrooms, spinach, roasted red peppers, caramelized medley onions, tomatoes, chorizo sausage, ham, seasoned chicken, jerk chicken, turkey, roast beef and tofu.

HOT MEAL SELECTIONS

(All Hot Meals include Dinner Rolls, Butter, Sweets Platter & Juices and Water)

Jerk Chicken with Rice & Peas \$15.95pp

In-house made jerk marinade grilled chicken legs with coconut, scotch bonnet peppers and thyme.

Beef or Vegetarian Lasagna with Caesar Salad & Garlic Bread \$18.95pp

In-house made beef or veggie lasagna layered with homemade tomato sauce, mozzarella cheese, parmesan cheese and ricotta cheese.

Butter Chicken with Basmati Rice & Naan Bread \$18.95pp

In house made spicy creamy tomato sauce simmered with chicken, butter and spices.

Roasted Salmon Boats with Wild Rice & Medley of Vegetables 19.95pp

Salmon centered with spinach, mushroom, leek and finished with lemon, dill, caper butter sauce.

Roast Beef with Roasted Garlic Potato & Medley of Vegetables \$18.95pp

In-house slow roasted beef accompanied by three peppercorn jus, horseradish and grainy mustard.

Chicken Parmesan with Linguini Marinara & Caesar Salad \$18.95pp

In-house breaded chicken breast cutlets finished with homemade tomato sauce mozzarella cheese and parmesan cheese.

Chicken Souvlaki with Rice Pilaf & Greek Potato & Greek Salad \$18.95pp

In-house marinated grilled chicken breast souvlaki served with tzatziki sauce.

Eggplant Parmesan with Linguini Marinara & Caesar Salad \$15.95pp

In-house breaded roasted eggplant layered with homemade tomato sauce, mozzarella cheese, parmesan cheese.

Fusilli Primavera with Caesar Salad & Garlic Bread \$14.95pp

Vegetable infused pasta with grilled eggplant, zucchini, peppers, mushrooms with homemade pesto alfredo sauce and parmesan cheese.

BREAKS & LIGHT SELECTIONS

Morning Glory \$6.95pp - your choice of one of:

- Fresh fruit tray with assorted juices and water
- Fruit skewers and yogurt dip with assorted juices and water
- Assorted bakery muffins, scones, danishes, cinnamon buns, croissants, and bagels served with jam and butter, **add cream cheese, nutella or peanut butter will be \$1.00 extra per person** and assorted juices and water.
- Assorted Greek Phyllo Pies: Spinach & Feta, Yogurt & Feta, Bavarian Custard, with assorted juices and water.
- Build your own Parfait with fresh assorted fruit salad, greek yogurt, granola, toasted almonds, dried cranberries and raisins.

COLD LUNCH SELECTIONS

(All Cold Lunches include Assorted Sweets Platter and Assorted Juices and Water)

Artisan Sandwiches & Wraps Platter (in-house roasted meats) \$10.95pp

Assorted sandwiches made with 5th Avenue seasoned chicken, jerk chicken, turkey, roast beef, avocado, grilled vegetables, egg salad, tuna salad, salmon salad, prosciutto, honey ham on fresh locally baked artisan breads. (contains tree nuts) garnished with assorted aioli, boston bibb and artisan lettuce, tomato and assorted cheeses. **Gluten-free bread is available upon request for an additional \$1.50 per person.**

Executive Finger Sandwiches & Pinwheels (in-house roasted meats) \$36.00dz

Assorted three layered finger sandwiches & pinwheels made with Avenue Café seasoned chicken, jerk chicken, turkey, roast beef, egg salad, salmon salad, tuna salad, smoked salmon, grilled vegetables, avocado, honey ham.

Lunch Boxes \$14.95pp

Individually wrapped artisan sandwich or wrap with a freshly baked cookie and an apple or orange.

Quiche & Greek Pies Platter \$10.95pp

Assorted Quiche Lorraine (ham), Broccoli & Cheese, Spinach and Mushroom and Assorted Greek Phyllo Pies with Feta Cheese, Spinach and Yogurt.

Chicken & Beef Quesadillas with Sour Cream, Salsa & Guacamole \$10.95pp

In house marinated chicken thighs and beef steak with assorted peppers, red onion, shredded marble cheese served with jalapenos. *(selections continue on back of menu)*