

Breakfast

Menu 1 - \$15.00 per person

Choice of 2 Juices
Sliced Seasonal Fresh Fruit
Bagels and Croissants or Muffins
Butter, Jam, and Cream Cheese
Regular and Decaf Coffee

Menu 2 - \$19.50 per person

Choice of 2 Juices
Warm Cottage Cheese Muffins served with Sour
Cream and Strawberries
Sliced Seasonal Fresh Fruit
Bagels and Croissants
Butter, Jam, and Cream Cheese
Regular and Decaf Coffee

Menu 3 - \$23.50 per person

Choice of 2 Juices
Sliced Seasonal Fresh Fruit
Smoked Salmon with Red Onions, Sliced
Tomatoes, Cucumbers, and Capers
Bagels
Croissants or Muffins
Butter, Jam, and Cream Cheese
Regular and Decaf Coffee

Juice Choices:

Orange, Apple, Cranberry, and Tomato

Coffee includes milk, sugar, and sweetener



Salads

Leafy Salads

Choose 1 salad for buffet - \$3.95 per person

Add additional salad choice - \$2.95 per person

Individual salads - \$12.95 per person

Greek (with or without feta)

Romaine lettuce, cucumber, tomato, onion, with a light lemon & red wine vinegar dressing.

Caesar (with or without parmesan cheese)

Romain lettuce, house made garlicky croutons, lemon wedges, and house made Caesar dressing.

Mandarin Orange

Romaine lettuce, mandarin orange segments, almonds, sesame seeds, and a honey Dijon vinaigrette.

Garden

Assorted fresh greens, cherry tomato, cucumber, sweet pepper, red onion, radishes, and classic vinaigrette.

Cheese

Crisp iceberg lettuce, tomato, mozzarella cheese, and oil & vinegar.

Specialty Salads

Choose 1 salad for buffet - \$4.95 per person

Add additional salad choice - \$3.95 per person

Individual salads - \$15.95

Tex Mex

Romaine lettuce, roasted corn, quinoa, tortilla strips, avocado, black beans, Monterey jack cheese, pico de gallo, and creamy cilantro lime dressing.

Power Bowl

Baby arugula and kale, quinoa, chickpea, roasted beet, tomato, sweet pepper, toasted pumpkin and sesame seeds, radish, ginger sesame soy dressing.

Falafel Salad

Romaine lettuce, Israeli salad, falafel balls, Israeli pickled hot peppers and olives, pita croutons, and tahina dressing.

Couscous Salad

Israeli couscous with chopped tomatoes, cucumbers, and onion, dressed with a lemon and olive oil vinaigrette.



Platters

Vegetable Platter

A selection of carrots, celery, sweet peppers, tomatoes, and cucumber. Served with a choice of Green Goddess or Creamy Dill dip.

\$3.95 per person

Relish Tray

A selection of garlic pickles, sweet mixed pickles, carrots, celery, and black & green olives.

\$3.95 per person

Cheese Platter

Canadian cheeses served with grapes and an assortment of crackers

\$5.50 per person

Vegetarian Deli Tray

Includes 100g per person.

Tuna, salmon, and egg salads, cream cheese (vegan option available), assorted breads, and bagels.

\$15.00 per person

Deli Platter

Includes 100g per person.

Choose from a selection of deli meats: Corned beef, beef pastrami, seasoned roast beef, oven roast turkey breast, honey smoked turkey breast, and beef salami. Served with regular and hot mustard, mayonnaise, and rye and pumpernickel breads.

\$18.95 per person

Fancy Sandwich Platter

4 per person.

Double-decker sandwiches filled with egg, tuna, and salmon salads, cream cheese, tomato, cucumber, dill pickle, sweet pepper, and gherkins.

Combinations include: egg & tuna, egg & salmon, egg & egg, egg & cream cheese, tuna & cream cheese, salmon & cream cheese.

\$12.00 per person

\$21.00 per dozen (not trayed)

\$23.50 per dozen (trayed)

Pinwheel sandwiches include: cream cheese, gherkin pickles, and sweet peppers; cream cheese with maraschino cherry; egg with olive. *(6 per person)*

\$10.95 per person

Deli Sandwich Platter

Allow 1.5 per person.

Choose from a selection of deli meats (corned beef, beef pastrami, seasoned roast beef, beef salami, oven roast turkey breast, and honey smoked turkey breast), egg salad, tuna salad, and salmon salad. Served with regular and hot mustard, and mayonnaise.

\$ 16.95 per person

Add potato salad, coleslaw, and dill pickles.

\$4.95 per person

Shivas, Unveilings & Funerals

Typically, we require a minimum of 24-48 hours notice but please call as we may be able to accommodate your needs.

Menu 1

Egg, Tuna, and Salmon Mixes
Cream Cheese
Hard-Boiled Eggs
Vegetable Tray
Assorted Mini-Bagels
Dry Baking
\$25.00 per person

Menu 2

Double-Decker Fancy Sandwiches
(Tuna & Egg and Salmon & Egg)
Hard-Boiled Eggs
Vegetable Tray
Fruit Tray
Coffee Cake and Dry Baking
\$27.50 per person

Menu 3

Lox and Cream Cheese Platter
Egg and Tuna Mixes
Hard-Boiled Eggs
Vegetable Tray
Fruit Tray
Assorted Mini-Bagels
Coffee Cake and Dry Baking
\$27.50 per person

Menu 4

Luncheon Cheese Kugel
Or
Cottage Cheese Roll in Puff Pastry
Sour Cream & Strawberries
Choice of 2 Salads
Hard-Boiled Eggs
Fruit Tray
Coffee Cake and Dry Baking
\$27.50 per person

Menu 5

Luncheon Cheese Kugel
Or
Cottage Cheese Roll in Puff Pastry
Double-Decker Fancy Sandwiches
(Tuna & Egg and Salmon & Egg)
Sour Cream & Strawberries
Choice of 2 Salads
Hard-Boiled Eggs
Fruit Tray
Coffee Cake and Dry Baking
\$32.50 per person

Fancy Sandwiches

Double-decker sandwiches filled with egg, tuna, and salmon salads, cream cheese, tomato, cucumber, dill pickle, sweet pepper, and gherkins.

Combinations include: egg & tuna, egg & salmon, egg & egg, egg & cream cheese, tuna & cream cheese, salmon & cream cheese.

\$21.00 per dozen (not trayed)

\$23.50 per dozen (trayed)

Additional Items

Hot Coffee (Decaf & Regular)

\$1.50 per person

Soft Drinks

\$1.50 per person

Disposables

\$3.00 per person

Linen Table Cloths

\$9.00 each

Hot Hors D'oeuvres

Chicken Fingers with Dipping Sauce
\$30 per dozen

Cocktail Franks in Puff Pastry
\$24 per dozen

BBQ or Teriyaki Chicken Skewers
\$24 per dozen

Beef Teriyaki Skewers
\$36 per dozen

Chicken Satay Skewers with Spicy Peanut Sauce
\$30 per dozen

Honey Garlic or BBQ Drumettes
\$30 per dozen

Beef Wantons with Sweet & Sour Sauce
\$30 per dozen

Mini Hot dogs with Mustard & Ketchup
\$28 per dozen

Burger Sliders with Mustard & Ketchup
\$36 per dozen

Asian Salmon Sliders with Wasabi Mayo Slaw
\$36 per dozen

Fried Chicken Sliders with Pickles & Mayonnaise
\$36 per dozen

Mini Deli Sandwiches with Mustard
\$36 per dozen

Mini Chicken Wellington
\$36 per dozen

Chicken Potstickers with Dipping Sauce
\$36 per dozen

Vegetable Potstickers with Dipping Sauce
\$30 per dozen

Vegetable Eggrolls with Plum Sauce
\$30 per dozen

Kiev Stuffed Mushroom Caps
\$30 per dozen

Hoisin and Sesame Salmon Kebab
\$36 per dozen

Mini Grilled Cheese Sandwich (dairy)
\$30 per dozen

Add Cream of Roasted Tomato Soup Shot
\$36 per dozen

Mini Cremini Mushroom Sliders with Goat Cheese and Balsamic Reduction (dairy)
\$32.50 per dozen

Mini Mushroom Onion Quiche Tarts (dairy)
\$24 per dozen

Bruschetta with Mushroom Duxelle & Chevre
\$28 per dozen

Smoked Salmon on Wild Rice Pancake with Crème Fraiche
\$36 per dozen

Spanikopita Triangles
\$24 per dozen

Mini Bourekas with Spinach & Feta, Cheese, or Potato Onion Filling
\$24 per dozen

Mini Knishes with Cheese or Potato Onion Filling
\$15.95

Cold Hors D'oeuvres

**Smoked Salmon, Capers & Crème Fraiche on
Toasted Bagel Rounds**
\$30 per dozen

Lox & Cream Cheese Burritos
\$36 per dozen

Mock Crab Stuffed Mini-Croissants
\$25 per dozen

California Rolls
\$26 per dozen

**Philadelphia Rolls with Smoked Salmon, Cream
Cheese & Cucumber**
\$26 per dozen

Pickled Daikon or Cucumber or Avocado Maki
\$23 per dozen

**Tomato Salad with Balsamic Vinaigrette & Goat
Cheese Bruschetta**
\$25 per dozen

Vegetarian Salad Rolls with Peanut Satay Dip
\$30 per dozen

Salmon Poke Spoon
\$36 per dozen

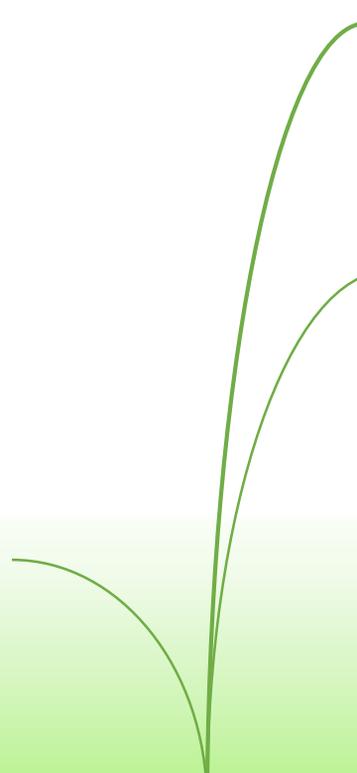
**Caprese Skewer – Tomato, Mozzarella, Basil,
with Balsamic Reduction**
\$30 per dozen

**Hummus Cup with Roasted Beet Tahina & Pita
Crisps**
\$26 per dozen

Crostini Bar
**Choice of 4 dips served with assorted lavash, pita
chips, tortilla chips, and bagel chips.**

Choose from: Tomato Salad with Balsamic
Vinaigrette, Artichoke Dip, Spinach Dip, Hummus,
Guacamole, Salsa, Red Pepper & Feta Dip, and
Tzatziki

\$8.95 per person



Light Entrees

Following entrees come with choice of:

**French Fries, Lemon Roasted Potatoes, or White or Brown Rice Pilaf
And
Coleslaw or Garden Salad**

Chicken Fingers

House made chicken fingers served with choice of plum, BBQ, or honey-dill sauce.

\$18.95 per person

Greek Style Chicken Skewer

Two lemon and garlic marinated chicken skewers served with tzatziki sauce and pita.

\$23.50 per person

Quarter Chicken

Choice of BBQ, Teriyaki, or Herb Roasted.

\$23.50 per person

Lemon Salmon

Lightly seasoned salmon filet sautéed in butter, olive oil, and fresh lemon.

\$24.50 per person

Bulgogi Salmon

Salmon sautéed in traditional Korean bulgogi marinade and served with Jasmine rice.

\$24.50 per person

Asian Salmon Cakes

Served with wasabi-mayo slaw.

\$24.50 per person

Following entrees come with choice of 1 leafy salad from salads menu and rolls and butter.

Mushroom and Onion Quiche

\$16.95 per person

Vegetable and Cheddar Quiche

\$16.95 per person

Spanakopita

\$16.95 per person

Vegetable Strudel

Cauliflower, broccoli, and carrots with cheddar cheese and tarragon in filo pastry.

\$16.95 per person

Vegetable Lasagne

Pasta layered with tomato sauce, sautéed vegetables, cottage cheese, and mozzarella

\$16.95 per person

Eggplant Parmesan

Panko crumbed eggplant, tomato sauce, and parmesan and mozzarella cheeses.

\$18.95 per person

Dinner Entrees

Chicken Breast in Filo

Mushroom stuffed boneless chicken breast in flaky filo, served with mushroom sauce.

\$36.00 per person

Apricot Chicken in Filo

Apricot stuffed chicken breast in flaky filo, served with warm apricot sauce.

\$36.00 per person

Glazed Quarter Chicken

Quarter chicken roasted and glazed with apricot-honey sauce.

\$32.50 per person

Half Cornish Hen (subject to availability)

Stuffed with wild rice and vegetables and finished with apricot-honey glaze.

\$38.50 per person

Wild Rice Stuffed Chicken Breast

Chicken breast stuffed with wild rice and coated in breadcrumbs.

\$38.50 per person

Salmon in Filo

A salmon filet encased in crisp, flaky filo and served with lemon dill sauce.

\$38.50 per person

Teriyaki Rib-Eye

Succulent rib-eye roast marinated in teriyaki sauce.

\$45.50 per person

All entrees come with:

Choice of 1 Leafy Salad from Salads Menu

Roasted Baby Potatoes or Rice Pilaf

Steamed or Sautéed Vegetables

Roll and Butter

Choice of 1: Lemon Meringue Tart, Fresh Fruit Tart, or Cake Slice

Tortes

Shmoo with Caramel Sauce

Pecan chiffon cake layered with whipped cream and caramel sauce. Additional sauce for serving included.

Individual - \$9.95 **½ Log - \$55**
Round - \$65 **Full Log - \$75**

Pecan Flan

Sweet crust tart with pecans and traditional pecan pie filling.

Individual - \$7.95 **8" - \$65** **10" - \$75**

Chocolate Pecan Flan

Our pecan flan with the addition of rich, dark chocolate.

Individual - \$8.95 **8" - \$75** **10" - \$85**

Fruit Flan

Sweet crust tart with pastry cream and fresh fruit – varies by season.

Individual - \$7.95 **8" - \$65** **10" - \$75**

Lemon or Strawberry Cream Pavlova

Meringue basket filled with either lemon or strawberry cream, piled with either berries or fresh fruit.

Individual - \$9.95 **8" - \$75** **10" - \$85**

Banana Bombe

Short biscuits layered with banana custard, covered with whipped cream and banana slices.

Individual - \$9.95 **8" - \$85** **10" - \$95**

Hazelnut Dacquoise

Hazelnut meringue discs layered with mocha buttercream and whipped cream.

Individual - \$9.95 **8" - \$75** **10" - \$85**

Chocolate Truffle

Rich chocolate cake brushed with raspberry preserves and layered with decadent chocolate truffle filling then iced with rich, dark chocolate icing.

Individual - \$9.95 **8" - \$85** **10" - \$95**

Chocolate Log

Chocolate cake rolled with chocolate filling, iced in almost pure chocolate icing, and decorated with chunks of chocolate [porcupine].

Half - \$115 **Full - \$150**

Covered Halvah

Rich halvah covered with fondant and decorated with a fondant bow.

Half - \$95 **Full - \$120**

Cinnamon

Cinnamon biscuits layered with whipped cream and decorated with chocolate shards.

Individual - \$9.95 **8" - \$65** **10" - \$85**

Black Forrest

Rich chocolate cake layered with whipped cream and Kirsch flavoured cherries, decorated with whipped cream & chocolate shards.

Individual - \$9.95 **8" - \$65** **10" - 75**

Lemon Napoleon

Decadent puffed pastry layered with tart lemon curd and whipped cream, decorated with poured vanilla & chocolate fondant.

Individual - \$9.95 **Half - \$65** **Full - \$85**

Chocolate Chip Meringue

Chocolate chip meringue discs layered with chocolate cream and whipped cream.

Individual - \$9.95 **8" - \$65** **10" - \$75**

Cheesecakes

Chocolate Chip

8" - \$65 10" - \$75

Oreo

8" - \$65 10" - \$75

Cappuccino

8" - \$65 10" - \$75

Rum & Raisin

8" - \$65 10" - \$75

Marble

8" - \$65 10" - \$75

Amaretto

8" - \$65 10" - \$75

Mint Chocolate Chip

8" - \$65 10" - \$75

Salted Caramel Swirl

8" - \$65 10" - \$75

Chai with Ginger Snap Crust

8" - \$65 10" - \$75

Double Chocolate (White & Dark Chocolate)

8" - \$75 10" - \$85

Vanilla with Cherry or Blueberry Topping or Berries or Fresh Fruit

8" - \$75 10" - \$85

Sugar Free Vanilla with Berries or Fresh Fruit

8" - \$75 10" - \$85



Dainties

Squares - \$18 per dozen

Seven Layer Square
New York / Nanaimo Slice
Snow Balls
Rum Balls
Chocolate Cherry Square
Pecan Square

Dainties - \$36 per dozen

Lemon Swans
Peanut Butter Cherries
Chocolate Eclairs
Lemon Napoleon
Fresh Fruit Tart (2")
Lemon Meringue Tart (2")

Dainty Dessert Cups - \$40 per dozen

Served with mini spoons or forks.

Halvah Mousse
Lemon Curd & Shortbread Parfait
Blackberry & Lime Curd Parfait
Shmoo
Strawberry Shortcake
Chocolate Pot de Crème
Tiramisu
Apple Crisp with Crème Anglaise
Fresh Berry Cups
Fresh Melon Cups



Cookies, Macarons & Meringues

Cookies - \$18 per dozen

Chocolate Chunk
Chocolate Chip
M&M
Rocky Road
Chocolate Cherry
Skor
Oatmeal Raisin
Cranberry Oatmeal
Icebox
Tahini Shortbread

Decorated Sugar Cookies - \$24.00 per dozen

Please call for quote for custom cookies.

Macarons - \$23.95 per dozen

Flavours include but are not limited to:

Mocha
London Fog
Orange – Chocolate
Red Velvet
Espresso
Melon
Grape
Peanut Butter – Chocolate

Painted Meringue Kisses - \$4.95 per dozen

Flavours include but are not limited to:

Raspberry
Strawberry
Banana
Mocha
Lemon
Melon
Salted Caramel
Pineapple
Blueberry
Orange

Traditional Baking

Dry Baking - \$18 per dozen

Chocolate & Almond Komish
(No Chocolate and/or No Almond available)
Cinnamon Twists
Nothings with Coarse Sugar
Sugarless Nothings with Sesame Seeds
Sandies / Melting Moments (contains pecans)
Biscotti

Rugelach - \$24 per dozen

Traditional Cakes

Large Bundt - \$35.00
8" Round - \$20.00
6" Round - \$12

Blueberry Coffee Cake
Apple Coffee Cake
Honey Cake (contains alcohol)



Wedding & Custom Cakes

Cakes are 3 layers and iced with Swiss Buttercream.

6"	serves 6 – 10	\$45
8"	serves 12 – 18	\$65
10"	serves 24 – 30	\$95
12"	serves 34 – 40	\$125
14"	serves 44 – 50	\$145

2 layer full sheet cake **\$150**

Cutting:

1" x 2" pieces serves 192

2" x 2" pieces serves 96

2" x 3" pieces serves 64

2 layer half sheet cake **\$90**

Cutting:

1" x 2" pieces serves 108

2" x 2" pieces serves 54

2" x 3" pieces serves 36

Custom cake and wedding consultation appointments are available Sunday to Thursday. There will be a \$40 non-refundable fee if a tasting is required. Should you choose to order a cake with us, this amount will be applied against your bill.

A 50% deposit is required at time of booking with final amount due 2 weeks before your event date.

If you would like your cake(s) delivered, there will be a \$50 deliver and setup fee.

Terms & Conditions

Event Catering

All bookings are tentative and subject to change by Desserts Plus until a contract is signed, a deposit has been paid, and credit card information has been provided.

Deposits & Terms of Payment

A \$250 deposit is due upon confirmation of event (or 50% if total cost of event is under \$1000). **50% is due a week prior to the event.** Final billing is completed after the event at which time an invoice will be provided. **Final payment is required within 5 days.** If payment is not received within the 5 days, the credit card on record will be processed for the total amount owing. Late payments will be subject to interest of 2% per month on the outstanding balance.

Methods of Payment

Desserts Plus accepts Visa, MasterCard, Debit, cheques, Interac E-Transfer, and cash.

Cancellations

In the event of a cancellation, Desserts Plus will refund 50% of the booking deposit if the cancellation occurs 3 weeks or more before the function. If the cancellation occurs 20 days or less before the function, the deposit will not be refunded.

Guaranteed Number and Meal Choices

For all catered functions, the guaranteed number attending must be confirmed no less than 7 business days prior to the function. If the guaranteed number is not confirmed, the billing will be made out for the number of people the event was originally booked for or the number of people who actually attend, whichever is greater.

Menu selection must be finalised 3 weeks prior to the event to ensure availability of choices.

Prices

All prices are current and subject to change without notice until a detailed quote is provided by Desserts Plus, at which point prices are guaranteed for the event with the exception of unusual market fluctuations.

Fees, Gratuity & Taxes

For fully catered offsite events, there will be a catering fee added to the total cost of the event prior to gratuities to cover meetings, coordination (with hosts, venues, and suppliers), delivery, setup, supervision, and miscellaneous costs and labour.

All products and services are subject to applicable taxes. A 15% gratuity will be applied to all food and beverage charges. Foods and beverages are subject to PST. Foods, beverages, and gratuity are subject to GST.

Food Tastings

Food tastings are available for a non-refundable charge of \$150 which will be applied toward the final price of the event.

Cakes, Tortes & Baking

Deposit & Terms of Payment

A deposit of 25% is required at time of booking with the final amount due 1 week before your event date.

Methods of Payment

We accept Visa, MasterCard, Debit, cheques, Interac E-Transfer, or cash.

Cancellations

Depending on the cake ordered, the deposit may not be refundable if the order is cancelled less than 3 weeks prior to your event date. If the deposit is not refundable, it will be credited in the form of a gift card that can be used toward our restaurant, store, catering, and baking.

No Show

If you have chosen to pick up your cake(s), we will call you to try to arrange an alternate pick up date. If we aren't able to contact you and you do not pick up your order, your credit card may be charged. If something unexpected happens and you aren't able to pick up your order, please contact us and we'll do our best to accommodate you.

Ordering

While we can take bookings up to 10 months in advance, we recommend booking 4 to 6 months before events. For custom cakes, we suggest 2 months in advance of your event. For most tortes and other baking we recommend at least 2 weeks notice. However, if you have a last minute request, we'll do our best to make it work.

