



**SCARLETT HOUSE**  
CATERING INC.

[www.ScarlettHouse.ca](http://www.ScarlettHouse.ca)  
T. 905 567 6302

# CORPORATE MENU

EXCELLENT FOOD

SUPERIOR SERVICE

FRESH THINKING





# Experience our Expertise

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With over 10 years of experience  
Scarlett House Catering will ensure  
your next catered event is a success.  
We provide high quality food, superior  
service and fresh ideas.

Scarlett House Catering services  
include Corporate Catering, BBQ,  
Social Catering, On-site Restaurant  
Services and Contract Catering.

Contact us to customize  
your next event!

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# Breakfast

(Each item is priced per guest)

## Continental Breakfast 6.00

A collection of freshly baked muffins, danishes, croissants, scones, breakfast loaves and a fresh fruit salad bowl served with whipped butter and an assortment of jams

## Executive Breakfast 9.00

Thick-sliced Canadian back bacon with farm fresh scrambled eggs, hand cut home fried potatoes, savoury scones, whipped butter and an assortment of jams

## Deep Dish Quiche 10.00

Baked deep dish quiche in our house made pastry crust. Served with home fried potatoes and diced fresh fruit bowl

Varieties include:

- Smoked Black Forest ham, caramelized onion and Gruyère cheese
- Aged Canadian cheddar and broccoli
- Sautéed mushroom and onion with brie
- Smoked chicken, spinach and roasted grape tomato

*\*Served in pans of 9 or 18 servings.*

## Pancake Breakfast 11.00

Fluffy buttermilk pancakes (4 per guest) served hot with warm blueberry-maple and vanilla-scented pancake syrups, whipped Chantilly cream, chocolate sauce, strawberry topping and whipped butter. Served with hand cut home fried potatoes and diced fresh fruit bowl

## Belgian Waffle Breakfast 11.00

Sweet Belgian style waffles (2 per guest) served hot with warm blueberry-maple and vanilla-scented pancake syrups, whipped Chantilly cream, chocolate sauce, strawberry topping and whipped butter. Served with hand cut home fried potatoes and diced fresh fruit bowl

## Sunrise Breakfast 12.00

A selection of egg omelettes baked inside flour tortillas. Served with fresh fruit kebabs and a toasted sesame yogurt dip.

Varieties include:

- Spiced black bean, smoky pulled pork, salsa and shaved Manchego
- Roasted eggplant, zucchini, onion, sautéed grape tomatoes, basil and bocconcini
- Sautéed shiitake, cremini, enoki and oyster mushrooms, roasted red pepper and rosemary
- Smoked salmon, capers, dill and cream cheese
- Ontario goat cheese, roasted peppers, prosciutto and arugula

## Mediterranean Breakfast 12.00

A selection of individual portion-size egg frittatas with roasted fresh vegetables, pancetta, mushrooms, spinach, olives and feta cheese accompanied by sliced ciabatta bread, marinated olives, diced seasonal fresh fruit, yogurt cups and whipped cream cheese

# Breakfast

(Each item is priced per guest)

## à la carte Breakfast

## Bagels 4.00

An assortment of freshly baked bagels served with a variety of cream cheese, whipped butter, jams, sliced cucumber and tomato

**Add Smoked Atlantic salmon** ADD 3.00  
capers, fresh dill and sliced red onion

## Fruit Bowl 3.50

Bite size pieces of hand cut fresh seasonal fruit

## Tropical Fruit Bowl 4.50

Hand cut fresh tropical fruit and berries tossed with fresh mint and house made granola

## Fruit Kebabs 3.50

Skewered pieces of fresh seasonal fruit and strawberries served with toasted sesame yogurt dip

## Yogurt Parfait 4.00

Fresh vanilla yogurt topped with house made granola blend and a selection of berries

## Yogurt Bar 8.00

Self serve station with plain and vanilla yogurt, house made granola, dried fruits, fresh berries and honey

## Hot Cereal 8.00

Traditional warm and hearty oatmeal served with a selection of nuts, dried fruits, brown sugar and cream. Flavours include: maple cranberry, apricot almond and apple cinnamon



# Soup House

(Each item is priced per guest)

*Our Soups are always made fresh in house daily and are served with crackers and bread sticks*

## **Tuscan Vegetable** 3.50

Roasted onion, zucchini, red pepper and mushrooms in a smoky tomato herb broth

## **Clam Chowder** 3.50

Traditional New England style chowder with diced vegetables, clams and cream

## **Thai Butternut Squash** 3.50

Thai spiced coconut curry soup with roasted butternut squash and julienne vegetables

## **Chicken Vegetable** 3.50

Diced Ontario chicken, fresh vegetables and herbs simmered in roasted chicken broth

## **Cream of Wild Mushroom** 3.50

Purée of shiitake and cremini mushrooms with a touch of cream and truffle oil

## **Chicken Tortilla** 3.50

Tomato, chicken and jalapeno broth topped with crisp baked tortilla strips, avocado and jack cheese

## **Southwest Black Bean** 3.50

Black beans simmered slowly with fresh peppers, corn kernels, onions, tomatoes, cilantro and our special southwest spice blend

## **Soup of the Day** 3.50

Ask us for our feature soup of the day, or let us know what you're craving! House made fresh daily

# Greenhouse

(Each item is priced per guest)

## **Mixed Green Salad** 3.50

Fresh seasonal greens tossed with julienne carrot, cucumber, red onion and tomato, served with white wine honey vinaigrette

## **Caesar Salad** 3.50

Traditional Caesar salad made with fresh romaine and radicchio lettuce, topped with fresh croutons, parmesan cheese and smoked bacon (on the side) served with house made creamy Caesar dressing

## **Roasted Vegetable Pasta Salad** 3.50

Tri-colour fusilli pasta with yellow and green zucchini, red and green pepper, eggplant, mushroom and sweet onion tossed with parmesan cheese in a white wine caper vinaigrette

## **Down South Potato Salad** 3.50

Potato, chopped scallions, finely diced celery and peppers tossed in a Creole mustard vinaigrette

## **Mexi Bean Salad** 3.50

Black turtle beans, roasted corn, diced tomato, peppers and green onion tossed in a southwest style cilantro garlic vinaigrette

## **Gemelli Pasta Salad** 3.50

Gemelli pasta tossed with julienne of red and green pepper, red onion, fresh herb and creamy oregano dressing

## **Baby Spinach Salad** 4.50

Baby spinach, radicchio, toasted almonds, dried cherries and goat cheese served with vanilla citrus vinaigrette

## **Traditional Greek Salad** 4.50

Tomato, cucumber, red and green pepper, red onion, feta cheese and Kalamata olives tossed in a Greek style red wine oregano vinaigrette

## **Italian Tomato Salad** 4.50

Roma tomato, bocconcini cheese, pepper and red onion tossed in a red wine and fresh basil vinaigrette

## **Apple Fennel Slaw** 4.50

Cabbage, apple, fennel and radicchio slaw with sweet balsamic dressing

## **Summer Savoy Slaw** 4.50

Savoy cabbage with sunflower seeds, dried cranberries, green onion and honey cider vinaigrette

## **Grain Salad** 4.50

Wheat berry, quinoa, barley, pine nuts, dried cherries and red pepper in a tangy fresh herb pomegranate vinaigrette

## **Tomato and Avocado Salad** 4.50

Ripe Roma tomatoes, sweet peppers, red onion and avocado tossed in a white wine fresh herb vinaigrette

# Sandwich Board

(Each item is priced per guest)

*Deli style sandwiches made with a gourmet selection of fresh artisan breads and flavoured tortilla wraps. Pricing includes one sandwich per guest.*

*per guest* 7.50  
*with mixed green salad* 10.50  
*with mixed green salad and dessert* 12.50

Smoked turkey breast layered with sliced Canadian brie, fresh lettuce, tomato, roasted garlic red pepper spread and English cucumber

Cold cut combination of smoked ham, Genoa salami, pastrami, Italian herb spread and Swiss cheese

Herb marinated grilled chicken breast, sliced mozzarella, leaf lettuce, cucumber and Italian herb spread

Tuna salad with green onion, celery and fresh dill citrus dressing

Salad of chopped fresh eggs and avocado with diced red pepper and green onion in fresh herb mayonnaise dressing

Roasted Mediterranean vegetables, black olive tapenade, feta cheese and spinach tortilla

Classic smoked black forest ham with Swiss cheese, leaf lettuce, tomato and roasted pepper spread

Grilled Atlantic salmon with fresh lettuce, tomato, chopped capers, red onions and saffron dill aioli

Asian vegetable wrap with julienne daikon, shredded Napa, sweet peppers, carrot and sesame soy vinaigrette

Pulled Ontario beef brisket with Asian BBQ sauce, kimchi slaw and daikon pickle

Sliced house roasted Ontario pork loin, pickled red onion and grainy mustard spread

Tender fresh sliced roast beef sirloin, summer cucumber salad, herb remoulade and crispy onion straws

California chicken salad wrap with avocado, sweet peppers, Kalamata olives and dried cranberries

# Boxed Lunches

(Each combo is priced per guest)

*All boxed lunches are individually portioned in biodegradable or recyclable containers and arranged in a cardboard lunch box with eco-friendly cutlery.*

## **Boxed Lunch Combo One** 13.50

One sandwich from our Sandwich Board menu  
One garden, pasta or potato salad  
One cookie  
One piece of fresh fruit  
One bottled water (on the side)

## **Boxed Lunch Combo Two** 17.50

Chilled grilled Atlantic salmon with saffron dill aioli served on fresh mixed green salad with balsamic vinaigrette  
Roasted vegetable pasta salad  
One gourmet cookie or dessert square  
One piece of fresh fruit  
One juice, soft drink or bottled water (on the side)

## **Boxed Lunch Combo Three** 17.50

Sliced, chilled chicken breast stuffed with spinach, roasted pepper and feta cheese served on fresh mixed green salad with balsamic vinaigrette.  
Traditional Greek salad  
One gourmet cookie or dessert square  
One piece of fresh fruit  
One juice, soft drink or bottled water (on the side)

## **Boxed Lunch Combo Four** 21.50

Chilled rare roast beef tenderloin sliced thin and garnished with a dill caper mayo, sweet cucumber salad and crisp fried onion fritters served on fresh baby spinach salad with balsamic vinaigrette  
Roasted vegetable pasta salad  
One gourmet cookie or dessert square  
One piece of fresh fruit  
One juice, soft drink or bottled water (on the side)

# Hot Lunch

(Each item is priced per guest)

## PASTA DISHES

*\*All pasta dishes are served with Caesar salad and foccacia bread*

### Portobello Mushroom Ravioli 16.00

Squares of fresh pasta filled with roasted portobello mushroom and cheese tossed with strips of grilled portobello mushroom, red pepper and sweet onion in fresh basil pesto

### Chicken Carbonara 15.00

Thin strips of chicken breast sautéed with pancetta and served over penne pasta with rich Manchego and black pepper Carbonara sauce

### Italian Sausage Penne 15.00

Grilled spicy Italian sausage sliced and tossed with penne pasta and fresh spring vegetables in a tangy tomato ragout

### Vegetable Lasagna 15.00

Layers of fresh pasta sheets, roasted vegetables, house made tomato basil sauce and Scarlett House's signature three cheese blend

*\*Served in pans of 9 or 18 servings.*

### Meat Lasagna 15.00

Layers of fresh pasta sheets, Bolognese sauce and Scarlett House's signature three cheese blend

*\*Served in pans of 9 or 18 servings.*

### Add a second salad from our Greenhouse Menu 3.00

## MAIN DISHES

### Chicken Parmesan 17.00

Crisp hand breaded chicken breast topped with fresh basil tomato ragout and our signature three cheese blend. Served with penne pasta tossed in sun dried tomato, basil pesto and Caesar salad

### Pan Roasted Chicken 17.00

Pan roasted chicken breast served with red wine mushroom sauce, herb and garlic roasted potatoes, and fresh seasonal vegetables. Served with mixed green salad

### Char Grilled Souvlaki 17.00

Lemon grilled chicken or pork souvlaki kebabs served with Mediterranean style potatoes, vegetable rice pilaf, and house made citrus garlic tzatziki sauce. Served with traditional Greek salad  
*(2 kebabs per guest)*

### Shanghai Chicken Stir-Fry 17.00

Fresh Ontario chicken breast stirfried with julienne vegetables and tossed with thick Shanghai style noodles and ginger sesame glaze. Served with mixed green salad

### Chicken Churrasco 17.00

Fresh herb and garlic rubbed chicken roasted Portuguese style. Served with rice pilaf, fresh seasonal vegetables and hot Piri-Piri sauce on the side. Served with mixed green salad

### Braised Beef Chasseur 17.00

Medallions of beef sirloin braised 'hunter style' with onions, mushrooms, and tomatoes in a rich white wine sauce served with Yukon gold potato mash and fresh seasonal vegetables. Served with mixed green salad

### Stuffed Chicken Supreme 20.00

Fresh prosciutto wrapped Ontario breast of chicken stuffed with goat cheese, ratatouille and fresh basil. Served with creamy potato gratin, sautéed vegetables and yellow pepper wine sauce. Served with mixed green salad

### Pan Roasted Salmon 20.00

Fresh Atlantic salmon filet served with steamed mussels, asparagus, sautéed grape tomatoes, vegetable rice pilaf and saffron fennel broth. Served with mixed green salad

### Roasted Pork Loin 20.00

Sliced herb and garlic roasted pork loin served with white wine pan jus, roasted shallots, pepper squash, Lyonnaise potatoes and fresh seasonal vegetables. Served with mixed green salad

### Herb and Garlic Roasted Ontario Striploin 22.00

Roast beef striploin, sliced and served au jus with Yukon gold potato mash, red peppers, organic grape tomatoes and fresh seasonal vegetables. Served with mixed green salad

### Braised Beef Short Ribs 22.00

Ontario beef ribs cooked slowly with red wine, veal jus and shallots. Served with roasted root vegetables, Yukon gold potato mash and fresh seasonal vegetables. Served with mixed green salad

### Braised Lamb 'Osso Buco' 22.00

Cross-cut lamb shank braised with Ontario root vegetables and white wine. Served with creamy wild mushroom orzo pasta and fresh seasonal vegetables. Served with mixed green salad

### Asian Baked Halibut 22.00

Oven baked sake kasu marinated halibut fillet with kaffir lime and udon noodle cake, sautéed bok choy and bell peppers with a ginger soy mirin glaze. Served with mixed green salad

### Add a second salad from our Greenhouse Menu 3.00

# Platters etc.

(Each item is priced per guest)

<b>Crudités Platter</b>	3.25
A selection of crisp seasonal vegetables served with our signature roasted garlic and goat cheese dip	
<b>Mediterranean Platter</b>	4.25
Selection of our signature hummus, baba ghanouj, and tabouli salad served with fresh pitas and a selection of marinated olives	
<b>Antipasto Platter</b>	8.00
Grilled and marinated Mediterranean vegetables, pepperoncini, fior di latte, prosciutto and a selection of marinated olives, drizzled with olive oil and aged balsamic vinegar	
<b>Nacho Fiesta</b>	6.00
Crispy corn tortilla chips served with house made salsa, sour cream, chopped scallions, jalapeno peppers, shredded cheddar and hot sauce <i>Add guacamole 1.00 per guest</i>	
<b>Charcuterie Platter</b>	7.00
A display of artisan style cured meats including prosciutto, soppressata, serrano, maple cured pork loin, wild boar and apricot terrine, chicken galantine and smoked sausage. Served with pickled garden vegetables and sliced fresh baguette	
<b>Shrimp Cocktail Platter</b>	7.00
Poached black tiger shrimp served chilled with house made spicy horseradish tomato dip and freshly cut lemon wedges	
<b>Smoked Salmon Platter</b>	7.00
Thinly sliced smoked Atlantic salmon, a variety of cream cheeses, lemon wedges, capers, red onions and fresh sliced pumpkin bread	
<b>Tea Sandwiches</b>	6.00
A selection of fresh small crustless sandwiches including: Smoked turkey with brie; Ham with Swiss cheese; Tuna with tomato and arugula salad; Egg with avocado and dill; Roasted Mediterranean vegetables; Smoked salmon with capers and saffron; BBQ pulled pork with grainy mustard; Roast beef with cheddar; Chicken with olive and avocado	
<b>Canapé Selection Platter</b>	6.00
A mixed platter of our premium canapés including: Herb goat cheese crostini with spiced tomato jam Wild mushroom and black truffle bruschetta Blue crab with dill and shaved parmesan on a pastry crisp Rare roast beef croustade with caper dill aioli Smoked chicken and asparagus salad on focaccia croustade Poached prawn and chili wasabi dressing on Japanese rice crisp Smoked salmon, cream cheese and caper pinwheel BBQ pulled pork and corn bread croustade	

# Cheeses and Sweets

(Each item is priced per guest)

<b>Cheese Platter</b>	4.50
An artfully displayed platter of four mild Canadian cheeses including brie, smoked Gouda, mild cheddar and havarti, accompanied by assorted biscuits and seedless grapes	
<b>Gourmet Cheese Platter</b>	8.50
La Sauvagine, Beemster XO, Le Cendrillon, aged Canadian cheddar, Bluebry, lavash, dried fruits and fresh grapes	
<b>Cookie Platter</b>	2.00
A selection of white chocolate Macadamia nut, chocolate chunk, oatmeal raisin, peanut butter, cranberry walnut, trail mix and chocolate chip cookies	
<b>Scarlett Squares and Tarts</b>	3.50
A selection of dessert squares and house made tarts including carrot cake, satin cream tarts, triple chocolate cake, mini fruit pies, vanilla caramel swirl cake and crème brûlée	
<b>Fresh Fruit Display</b>	4.00
A selection of seasonally available fresh fruit sliced and beautifully arranged on a platter	
<b>Petit Fours Collection</b>	4.75
A selection of petit fours, miniature squares and tarts including: vanilla raspberry cheesecake, chocolate espresso cheesecake, strawberry cream éclairs, coffee custard profiteroles, lemon, mocha, chocolate raspberry, chocolate vanilla squares, chocolate hazelnut squares, chocolate mousse, key lime mousse, strawberry mousse, lemon meringue, chocolate pecan and blueberry crumble tarts	

# Beverage Selections

<b>Freshly Brewed Fair Trade Coffee and Steeped Tea</b>	2.50
Includes paper cups, lids, creamers, milkettes, sugar, sweetener and stir sticks	
<b>Teas and Herbal Teas</b>	2.50
Includes paper cups, lids, creamers, milkettes, sugar, sweetener and stir sticks	
<b>Juice</b>	1.75
Apple, Orange and Cranberry	
<b>Soft Drinks</b>	1.75
Coke, Diet Coke, Coke Zero, Sprite, Diet Sprite, Pepsi, Diet Pepsi, 7-UP, Iced Tea and Ginger ale	
<b>San Benedetto</b>	2.75
Carbonated and natural mineral water	
<b>Natural Spring Water</b>	1.50

## SCARLETT HOUSE CATERING POLICY

### MENU

At Scarlett House Catering our team of Chefs are dedicated to developing customized menus to suit any theme, occasion or special diet. We understand the importance of having menu options for guests with special dietary requirements. We offer dairy free, gluten free, wheat free, vegetarian, vegan, halal, kosher and specific allergen free menus on request. We are committed to supporting local farming and use only HACCP certified suppliers and government inspected meat providers.

### FOOD SAFETY

Scarlett House Catering has its own full time Food Safety Manager and conducts all of its food safety training in-house to ensure the highest standards are met. Our deliveries are made with our fleet of modern refrigerated delivery vans to ensure your food is kept safe and cool right to your doorstep.

### ORDERS

We welcome orders by email, fax and phone. We kindly ask for 24 hours notice when placing orders. Catering must be placed before 3:00pm the day before; orders for Monday would need to be placed by 12:00pm Thursday. We will do our best to accommodate last minute orders, however additional rush charges may apply. A Chef's choice menu may replace your particular menu choice to accommodate late orders. We reserve the right to substitute menu items due to market conditions and availability.

### RENTALS

Scarlett House Catering can supply tables, chairs, linen, china, flatware, stemware and any other special equipment for your event.

### EVENT MANAGEMENT

Scarlett House Catering has experienced Event Managers that can coordinate and oversee every aspect of your event including rentals, flowers, lighting, multimedia, live entertainment and much more. We can take care of every last detail.

### EVENT STAFF

Scarlett House Catering offers a dedicated team of professional hospitality staff who are professionally uniformed and trained safe food handlers. Our knowledgeable and friendly servers, bartenders, Chefs and event coordinators are always available to make your event a memorable success.

### PRICES AND SERVICE CHARGES

All prices are subject to 13% HST and a service charge. The service charge covers the administration, disposables and delivery of your order and will vary depending on total cost and location of the event. All orders must be over \$500 for corporate drop off. Orders delivered outside the Greater Toronto Area may incur an additional service charge. Prices are subject to change without notice.

### DEPOSITS

We require a deposit or credit card number for special events \$1,500 and up.

### DELIVERY

All cold and room temperature meals will be delivered within approximately an hour and a half or less of your service time. All hot meals will be delivered within approximately a half an hour or less before your service time.

### CANCELLATIONS

Please give 48 hours written notice for all cancellations. Orders cancelled less than 24 hours notice will result in a full charge to the client; including events cancelled due to inclement weather. Events \$1,500 and above require five business days for cancellation.

## SCARLETT HOUSE CATERING POLICY

### BILLING

We welcome Visa, MasterCard, and American Express. Corporate accounts can be set up with an approved account application. Credit terms for our corporate clients are net 30 days of the invoice date.

### DISPOSABLES

Included in our service charge is a standard package, which includes biodegradable plates, napkins, forks, spoons and knives.

### CONTACT US

Our office hours are Monday – Friday 9:00am-5:30pm  
T. 905 567 6302 | E. info@ScarlettHouse.ca | www.ScarlettHouse.ca

### NOTES

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