

Minimum 6 people for catering orders unless otherwise specified

## BREAKFAST BUFFET Minimum 12 people

$\$ 14.00$ per person
A full breakfast including scrambled eggs, home fries, bacon or sausage, toast and fresh fruit tray. Includes coffee and tea.

BREAKFAST BURRITO minimum 6 people $\$ 9.50$ per person - Vegetable ( $\$ 10.00$ per person - Sausage

Scrambled egg, shredded cheddar cheese, diced green peppers and tomato salsa in a grilled whole wheat wrap. Includes coffee and tea.

## FRUIT KABOBS ©®

$\$ 3.99$ per person
Skewers of fresh seasonal fruit. A great addition to the Traditional or Euro continental breakfasts

## BERRY YOGURT GRANOLA PARFAIT ©

$\$ 4.25$ per person
$\$ 7.50$ per person - with coffee, tea and bottled water
Vanilla yogurt topped with fresh strawberries, blueberries and granola.

## HEALTHY CONTINENTAL ©

$\$ 7.20$ per person
Includes coffee/tea and bottled water
Choose one of the following per order:

- Whole fruit and cereal bar
- Yogurt and whole fruit (apples, oranges or bananas)
- Yogurt and cereal bar


## TRADITIONAL CONTINENTAL ©

$\$ 7.20$ per person
Includes coffee/tea and bottled water
Choose one of the following per order:

- Assorted danishes, tea biscuits, croissants
- Assorted muffins with Bece ${ }^{\circledR}$ and butter
- Assorted bagels with jam, cream cheese and peanut butter

Minute Maid ${ }^{\circledR}$ juice
Simply ${ }^{\circledR}$ juice

Add $\$ 3.20$ per person
Add $\$ 3.50$ per person

## ADD-ONS

- Bagel and cream cheese
\$3.20 each
- Muffin $\$ 2.20$ each
- Tea biscuit $\$ 2.20$ each
- Croissant \$3.25 each
- Pastry $\$ 3.25$ each
- Yogurt \$1.69 each
- Energy Bites (2 pieces) (B)
$\$ 2.75 \mathrm{pkg}$


## EURO CONTINENTAL

$\$ 10.00$ per person
A selection of sliced cheeses, black forest ham, and hard boiled eggs, served with fresh croissants, preserves and butter. Includes coffee, tea and bottled water.

# Individually Packaged 

All products served individually packaged with individually packaged cutlery and condiments.

## SALADS \& BOWLS

$\$ 8.50$ per person
Your choice of:

- CHICKEN SHAWARMA BOWL ©
- RAINBOW SALAD 물
- GRILLED CHICKEN CAESAR
- DELUXE GREEK SALAD 디
- STRAWBERRY WALNUT SALAD ()잉


## TRADITIONAL SANDWICHES

$\$ 5.15$ per person
Your choice of:

- EGG SALAD (
- HAM \& CHEESE
- TURKEY
- TUNA SALAD
- VEGETABLE \& CHEESE


## PROTEIN BOXES

$\$ 6.49$ per person
Your choice of:

- CHICKEN
chicken | egg | cucumber | tomato
- OMEGA 3 PROTEIN BOX
salmon | egg | quinoa | spinach | red cabbage
- PLANT PROTEIN © ${ }^{\text {B }}$
tofu | edamame | chick peas \| shredded carrot


## GOURMET WRAPS

$\$ 8.50$ per person
Your choice of:

- SOUTHWEST BEEF \& CHEDDAR
- CHICKEN SHAWARMA ©
- GRILLED VEGETABLE \& FETA ©
- MOROCCAN QUINOA ©
- GRILLED CHICKEN CAESAR
- SMOKED TURKEY \& JALAPENO HAVARTI


## SNACKS AND ADD-ONS

FRUIT, YOGURT \& GRANOLA PARFAIT © $\$ 5.19$
POTATO CHIPS\$1.90

VA SIGNATURE OATMEAL COOKIES \$2.79
KIND BARS

## BAKED GOODS

INDIVIDUALLY WRAPPED MUFFINS
\$2.20
INDIVIDUALLY WRAPPED PASTRIES

## BEVERAGES

CANNED CARBONATED BEVERAGES \$2.20
DASANI BOTTLED WATER 591ML \$2.49
BOTTLED JUICE

Did you know? No tax is charged on catering orders through Preferred Catering, which is operated by the

## Sandwichès

 \& Wraps$\$ 8.50$ per person | Sandwich tray includes pickles and olives
Select any two per 6 people:

## SMOKED TURKEY \& HAVARTI SANDWICH

Sliced smoked turkey, havarti cheese, tomato, romaine lettuce and grainy mustard aioli

## TUSCAN HAM SANDWICH

Black forest ham, provolone, sliced tomatoes, and baby arugula with pesto mayo

## DELUXE TUNA SANDWICH

Tuna salad, alfalfa sprouts, cucumbers, shredded carrots

## CHICKEN SHAWARMA WRAP ©

Lebanese spiced Halal chicken, chopped cucumbers, red onion and tomato, baby spinach, hummus and creamy garlic sauce in a whole wheat wrap

## SOUTHWEST BEEF \& CHEDDAR WRAP

Sliced roast beef, shredded cheddar cheese, sweet peppers, toasted corn and black beans, creamy chipotle mayo in a sundried tomato wrap

## GRILLED CHICKEN CAESAR WRAP

Grilled chicken strips, shredded romaine lettuce, bacon bits, parmesan and caesar dressing in a tortilla wrap

Don't see it? We can do it Our team of experts would be happy Qto provide guidance and customized menu options for your event. Just give us a call or email us.
(905) $521-2100$, EXT. 76584 PREFERREDCATERING@HHSC.CA

## EGG SALAD CROISSANT SANDWICH ©

Egg salad with baby spinach and tomato on a flaky butter croissant

## GRILLED VEGETABLE WRAP ©

Grilled eggplant, zucchini and onions with roasted red pepper, feta and hummus in a whole wheat wrap

## MOROCCAN QUINOA WRAP ©

Moroccan spiced quinoa, chickpeas, raisins, cherry tomatoes, sweet peppers, red onions, baby spinach and hummus in a whole wheat wrap

## GRILLED ZUCCHINI CRANBERRY KALE WRAP ©

Grilled zucchini, kale, cranberries, Swiss cheese and sweet citrus sauce in a spinach pesto wrap

## SPICY TOFU NOODLE WRAP ©

Marinated tofu, vermicelli rice noodles, diced red peppers, cucumber, onions, sambal chili, hummus and sesame seeds in a whole wheat wrap

## ADD ON OPTIONS

- Potato chips $\$ 1.90$ each
- Pretzels $\$ 1.90$ each
- Dessert squares

GLUTEN FREE wraps, buns and bread available upon request. Items are not prepared in a gluten free facility.

## TOASTED PANINIS

$\$ 10.60$ per person | all paninis toasted
Select one choice per 6 people

## Artisan Turkey \& Brie Baguette

Sliced smoked turkey and creamy brie, dried sweet cranberries, red onions and smoky mustard

## Portobello Mushroom Ciabatta ©

Grilled portobello mushroom, red onion, roasted red pepper, mozzarella and baby spinach on a herb ciabatta

## Montreal Smoked Meat

Smoked beef brisket with Swiss cheese and mustard aioli on a ciabatta bun

## Chicken or Eggplant Parmesan

Crispy herb breaded and topped with zesty tomato sauce, mozarella and parmesan cheese on a ciabatta bun. Your choice of:

- CHICKEN ©
- EGGPLANT ©


## TRADITIONAL SANDWICHES

$\$ 5.15$ per person
A selection of wedge sandwiches including: turkey, ham \& cheese, egg salad © , tomato \& cheese $\mathbb{\bullet}$, and tuna salad prepared on white and whole wheat bread.

## Trays



## CHEF'S CHEESE BOARD

\$101.00, serves 30-40
A selection of imported and domestic cheeses and seasonal fruits served on a cheese board. Served with an assortment of crackers.

## CHARCUTERIE BOARD

\$85.00, serves 20-25
A selection of meats, imported and domestic cheeses, dried and fresh fruit, nuts and olives. Served with sliced baguette.

## CHEESE AND CRACKERS ©

Small \$36.00, serves 8-12 | Medium $\$ 60.00$, serves $18-24$ Large \$112.00, serves 48

Assortment of cheddar, marble and provolone slices, garnished with grapes and strawberries. Served with a selection of crackers.

## MEDITERRANEAN ANTIPASTO PLATTER © <br> \$52.00, serves 8-12 <br> Breaded eggplant and grilled zucchini, roasted red peppers, kalamata olives, feta cheese and hummus. Served with toasted pita points.

## VEGETABLE CRUDITÉS 00

Small \$29.00, serves 8-12 | Medium \$43.00, serves 18-24 Large $\$ 87.00$, serves 48

Assorted seasonal vegetables. Served with creamy ranch dressing ( ) or hummus ${ }^{\text {B }}$

## FRESH FRUIT \& YOGURT DIP ©©

Small \$45.00, serves 8-12 | Medium \$74.00, serves 18-24 Large $\$ 133.00$, serves 48

Selection of fresh melon (watermelon, cantaloupe), oranges, grapes, strawberries, apples and pineapple. Served with yogurt dip.

## Salads BY THE BOML

## SIGNATURE SALADS

\$38.00, serves 8-12

## Greek ©

Mixed greens, tomatoes, cucumbers, red onions, feta cheese, black olives with Greek feta dressing

## Classic Caesar

Romaine lettuce, Parmesan cheese and croutons with bacon bits (optional) and creamy Caesar dressing

## Moroccan Quinoa (3)

Moroccan spiced quinoa, chickpeas, raisins, cherry tomatoes, sweet peppers, red onions on mixed greens.
Served with a house light lemon and olive oil dressing

## Cranberry Kale 3 (3)

Crisp kale, peppers, cucumber, green onions, dried cranberries tossed in a sweet lemon and olive oil dressing

## Black Sesame Asian Noodle Salad (3)

Rice noodles, red and green peppers, cucumber, cherry tomatoes and black sesame seeds tossed in a light house sambal chili and sesame oil dressing

## Fusilli Tri-Coloured Pasta Salad (

Broccoli, cucumber, peppers, green olives, topped with feta cheese and toasted almonds with roasted red pepper dressing

## Thai Mango (3)

Nappa cabbage and fresh mango slaw with edamame and sweet peppers in a house sesame sambal chili dressing

## Buddah Bowl

Falafel patties, black beans and fresh vegetables on a bed of herbed bulgar wheat with a house lime dressing

## Fattoush ©

Romaine lettuce, cucumbers, sweet peppers, tomatoes and red onions. Served with radishes, a lemon herb dressing, sumac and crispy pita chips.

## MIXED GREENS

\$33.00, serves 8-12
Fresh mixed greens served with your choice of dressings

## ADD PROTEIN TO ANY SALAD <br> Add $\$ 16.00$ per bowl

- Grilled chicken strips
- Sweet chili tofu ©


## pryza OVEN BAKED IN-HOESE

CLASSIC PEPPERONI \$26.00, 12 slices
Pepperoni and mozzarella cheese
DELUXE \$26.00, 12 slices
Pepperoni, sausage, green peppers and mushrooms topped with mozzarella cheese

GREEK © \$26.00, 12 slices
Seasoned crust with sweet peppers, black olives and marinated tomatoes topped with feta cheese and mozzarella

VEGETARIAN © \$26.00, 12 slices
Green and red peppers, marinated tomatoes, onions, mushrooms, mozzarella, cheddar and balsamic glaze

CLASSIC THREE CHEESE © \$24.00, 12 slices
Mozzarella, cheddar and parmesan cheese

## Build Your Own Pizza

\$28.00 per pizza, 12 slices | Extra toppings \$2.00 each
Your choice of any 4 toppings:

- ROASTED RED PEPPERS
- TOMATOES
- MUSHROOMS
- GREEN PEPPERS
- RED PEPPERS
- GREEN OR BLACK OLIVES
- FRESH PINEAPPLE
- GRILLED ZUCCHINI
- GRILLED ONIONS
- HAM
- PEPPERONI
- SAUSAGE
- BACON
- CHICKEN
- CAJUN CHICKEN
- FETA
- PESTO
- ASIAGO CHEESE
- EXTRA CHEESE


## Pasta

Pasta entrées are served with garlic bread and Caesar salad

## LASAGNE

House-made with layers of pasta, tomato sauce and cheese topped with melted cheese with your choice of:

- Vegetarian ( $\$ 13.00$ per person
- Meat lasagne with ground beef $\boldsymbol{\oplus} \$ 14.00$ per person

1/2 tray, serves 9 | Full tray, serves 18
$\$ 13.00$ per person, minimum 9 people:

## CHEESE MANICOTTI ©

Cheese filled manicotti topped with zesty tomato sauce (2 per person)

## PASTA PRIMAVERA ©

Penne pasta, tomatoes, pepper and mushrooms and Parmesan cheese lightly tossed with garlic and olive oil (available with whole wheat pasta)

## MEDITERRANEAN VEGGIE BAKE © ©

Grilled zucchini, eggplant, roasted red peppers, broccoli and mushrooms layered with house-made tomato sauce and topped with mozzarella, cheddar and Asiago cheese
$\$ 14.00$ per person, minimum 9 people:

## PENNE ARRABIATA

Penne pasta tossed in a spicy traditional Arrabiata sauce with plum tomatoes, sautéed peppers and onions, olives and chilies with your choice of:

## - Smoked Sausage <br> - Portobello Mushroom (D)

## CHICKEN CLUB PENNE

Penne pasta in a creamy house-made Alfredo sauce topped with grilled chicken strips, bacon crumble and diced tomatoes

## CHICKEN OR EGGPLANT PARMESAN

Crispy herb breaded and topped with zesty tomato sauce and mozzarella cheese on penne marinara with your choice of:

- Chicken ${ }^{\oplus}$
- Eggplant (V)


## Entr <br> res

Minimum 6 people unless otherwise indicated

## GREEK SOUVLAKI

All meal options come with tzatziki sauce

1) Choose a meal option:
A) MEAL - Served with seven grain rice and grilled vegetables
B) BUILD YOUR OWN PITA - Served in a Greek pita with tomatoes, onions and lettuce toppings on the side
C) LIGHTER FARE - Served with Greek salad ©
2) Choose a type of skewer:
\$14-1 skewer per person | \$17-2 skewers per person

- CHICKEN SOUVLAKI $\oplus$
- ROASTED SEASONAL VEGETABLE ${ }^{\text {B }}$


## LEBANESE PLATE

$\$ 16.00$ per person
Lebanese style chicken shawarma or falafels served with 7-grain rice pilaf topped with creamy garlic sauce and parsley. Served with traditional fattoush salad.

Your choice of:

- CHICKEN SHAWARMA ©
- FALAFELS (


## LEMON OREGANO CHICKEN

$\$ 15.00$ per person
Mediterranean grilled chicken breast in a light house lemon sauce. Served on seven grain rice with seasonal grilled vegetables.

## CHILI

$\$ 13$ per person
House-recipe chili with sour cream, shredded cheese, green onions and seasoned tortilla chips on the side

Your choice of:

- MEAT CHILI © - Halal ground beef, beans and tomato slow cooked with Mexican spices
- VEGETABLE CHILI © - Diced seasonal vegetables, lentils, beans and tomato slow cooked with Mexican spices


## BUTTER CHICKEN <br> $\$ 15.00$ per person

Grilled chicken simmered in a sweet and mild traditional curry sauce with peppers and caramelized onions.
Served with basmati rice and crispy samosas.

## VEGETABLE CURRYO <br> \$14.00 per person

Sweet potatoes, chick peas, spinach and caramelized red onion simmered in a mild curry sauce. Served with basmati rice.

## Receptions

## FINGER FOOD

$\$ 7.20$ per person | 8 pieces per person, 2 of each type
An assortment of crispy fried hot hors d'oeuvres served with sweet chili dipping sauce. Includes a selection of:

- CHEESE BALLS ©
- SPRING ROLLS
- MINI VEGETABLE SAMOSAS ${ }^{\text {B }}$
- FALAFEL (3)


## MEATBALLS

$\$ 5.00$ per person | 6 pieces per person
Served hot with your choice of teriyaki, barbecue or honey garlic sauce.

## CHICKEN FINGERS

$\$ 8.00$ per person | 3 pieces per person
Breaded strips of chicken. Served with plum sauce.


VEGETABLE SAMOSAS •
$\$ 4.75$ per person | 2 pieces per person
Crispy pastry filled with Indian spiced vegetables. Served with sweet chili dipping sauce.

## COCONUT SHRIMP

$\$ 8.00$ per person | 3 pieces per person
Crispy coconut battered jumbo shrimp. Served with sweet chili dipping sauce.

## TOMATO BOCCONCINI SKEWERS

$\$ 3.99$ per person (0)
Skewers of cherry tomatoes, bocconcini cheese and fresh basil drizzled with a balsamic glaze

## FETA BRUSCHETTA CANAPÉ ©

$\$ 35.00$ per tray | 48 pieces per tray
Tomato, garlic and basil topped with feta cheese on bite size flatbread drizzled with a balsamic glaze

## PINWHEEL WRAPS

$\$ 35.00$ per tray | 48 pieces per tray
Choose any two:

- OLIVE TAPENADE ©
- CUCUMBER AND DILL CREAM CHEESE
- ZESTY CREAM CHEESE AND ROASTED RED PEPPERS D
- SPINACH AND FETA CREAM CHEESE ©
- CHEDDAR AND BACON


## MEDITERRANEAN MINI WRAPS

$\$ 46.00$ per tray | 40 pieces per tray
Greek chicken and vegetable wraps garnished with kalamata olives, feta cheese and roasted red peppers

## Desserts

## FRESHLY BAKED COOKIES

\$1.45 per cookie
Assorted cookies, including chocolate chip, white chocolate macadamia, double chocolate, oatmeal raisin, seasonal shortbread

## SWEET TRAY

\$39.00-Small, 30 pieces | $\$ 60.00$ - Medium, 54 pieces $\$ 117.00$ - Large, 100 pieces

Includes an assorted of dessert bars, mini tarts, macaroons and seasonal cookies

## BUTTER TARTS

\$2.65 each
Includes an assortment of plain, raisin, coconut or walnut butter tarts

## DONUTS

\$2.95 each
Choose from:

- BOSTON CREAM
- APPLE FRITTER
- CINNAMON TWIST


## COCONUT CHOCOLATE MACAROONS ${ }^{\circ}$

\$1.85 each

Our signature house-recipe coconut macaroons are the perfect sweet bite at the end of meal or as a midafternoon pick-me-up.

## ENERGY BITES Oo

$\$ 2.75$ per package of 2
Our signature recipe made with dates, peanut butter, oats and chia seeds blended and rolled to the perfect bite-sized piece and coated in shredded coconut

## DECADENT MINI CHEESECAKES <br> $\$ 3.50$ per person

## GLUTEN FREE SWEETS ©

\$2.65 each
Choose from:

- CHOCOLATE CHIP COOKIE
- KIND or HONEY BARS - Assorted flavours
- MINI WALNUT BROWNIE


## Beverages

## HOUSE COFFEE

\$16.50 pot, serves 7 | \$97.00 urn, serves 50
$\$ 170.00$ per two urns, serves 100
Reunion Coffee Roasters locally roasted organic Sierra Verde coffee is fair-trade and supports the Rainforest Alliance and Trees for the Future programs

Choose from:

- SIERRA VERDE HOUSE BLEND
- DECAFFEINATED
- FLAVOURED COFFEE


## STARBUCKS COFFEE

\$24.00 per thermal pot, serves 7
Choose from:

- PIKE PLACE MEDIUM ROAST
- PIKE PLACE DECAFFEINATED ROAST


## TEA

$\$ 16.50$ per thermal pot, serves 7
Includes a thermal pot of hot water and selection of teas, including Orange pekoe, English Breakfast, Earl Grey, Green tea, Peppermint, herbal fruit tea

## SEASONAL PUNCH <br> \$28.00, serves 25 | \$57.00, serves 50

Raspberry punch served with punch cups

## ICE WATER

$\$ 5.00$ small jug | $\$ 10.00$ decanter with lemon slices
Cups provided - 8 cups per jug of water, 25 cups per decanter

## COLD BEVERAGES

- Minute Maid juice 355mL
\$3.20 each
- Simply ${ }^{\circledR}$ apple juice
- Simply ${ }^{\circledR}$ orange juice
- Milk - white or chocolate
- Large bottled water 591 mL
- Carbonated canned beverages
$\$ 2.20$ each


## Wine \& Beer Service

Preferred Catering is Smart Serve certified. If you would like wine or beer served at your event please contact Preferred Catering.

## Chef Inspired

# Preferred catering 

Preferred Catering Information \& Ordering Phone: (905) 521-2100 Ext. 76584
Email: preferredcatering@hhsc.ca
Office hours: Monday to Friday, 6:30am - 3:30pm
To place an order after 3:30pm or for next morning delivery, please call the site at which the catering will be taking place:

General Hospital Marketplace on Victoria 521-2100, Ext. 46835 pascals@hhsc.ca

Juravinski Hospital \& Cancer Centre Nora's Fresh Cafe 521-2100, Ext. 43015 moser@hhsc.ca

## McMaster Hospital

Baywest Cafe

Weekends, Ext. 75344 | aubem@hhsc.ca

Ron Joyce Children's Health Centre
Sunnyside Cafe
521-2100, Ext. 77480
mcleodna@HHSC.CA
St. Peter's Hospital
Maplewood Cafe
521-2100, Ext. 12493
duvall@hhsc.ca

## ORDER BY PHONE

If you have any questions before placing an order or would like to inquire about a special request, please do not hesitate to call.

## ORDER BY EMAIL

Please fill-out the order form and forward it by email to preferredcatering@hhsc.ca between 6:30am and 3:30pm.

## ORDER FORM

Please click on the link below to access the order form and place your order. Orders can be placed by email. Please see form for complete instructions.

## To access the order form online click here

## COMPLETING YOUR ORDER

Please include the required information to process your order:

- Room number
- Extension
- Start and finish time
- Email address
- Contact name
- Account number


## CUSTOMIZED CATERING OPTIONS

Our team of experts would be happy to provide guidance and customized menu options for your event. Just give us a call or email us.

## LOOK FOR THE SYMBOL <br> We have a wide selection of options for special dietary needs. Look for the symbols throughout our menu.

