



cachetco.
catering & events

corporate menus

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CORPORATE

Menu

casual breakfast #1

minimum 20 persons

Selection of freshly baked breakfast pastries

blueberry scones
pain au chocolat
croissants
muffins
loaves

Fresh fruit platter

seasonal fresh fruits

Beverage service

gourmet coffee (bold, medium, decaf)
selection of teas
selection of chilled fruit juices
mineral & spring water

cream/milk, sugar & all paper products provided

\$9.⁹⁵/person

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Menu

casual breakfast #2

minimum 20 persons

Selection of freshly baked breakfast pastries

blueberry scones
pain au chocolat
croissants
muffins
loaves

Selection of bagels, served with

cream cheese
smoked salmon
capers
red onion

Granola with yogurt and fresh fruit

Fresh fruit platter

seasonal fresh fruits

Beverage service

gourmet coffee (bold, medium, decaf)
selection of teas
selection of chilled fruit juices
mineral & spring water

cream/milk, sugar & all paper products provided

\$13.⁹⁵/person

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Menu

breakfast buffet #3

minimum 20 persons

Selection of freshly baked breakfast pastries

blueberry scones
pain au chocolat
croissants
muffins
loaves

Belgian waffles, served with
fresh seasonal fruits
crème fraiche

Granola with yogurt and fresh fruit

Fresh fruit platter
seasonal fresh fruits

Breakfast potatoes

Sausage in puff pastry
maple pork sausage with sage,
wrapped in puff pastry

Ham and three feuilleté
ham & grated gruyere, swiss, cheddar cheese,
dijon mustard, wrapped in puff pastry

Selection of quiches

leek & smoked salmon
traditional lorraine
crab & almond
brie & asparagus

Beverage service

gourmet coffee (bold, medium, decaf)
selection of teas
selection of chilled fruit juices
mineral & spring water

cream/milk, sugar & all paper products provided

\$19.⁹⁵/person

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Menu

rise n' shine breakfast #4

minimum 20 persons

On site omelette station, selection of fillings

gruyere, aged cheddar, brie
mushrooms
asparagus
sausage
bacon

Mini pancakes, served with

fresh seasonal fruits
whipped cream

Granola with yogurt and fresh fruit

Fresh fruit platter

seasonal fresh fruits

Sausage in puff pastry

maple pork sausage with sage,
wrapped in puff pastry

Selection of bagels, served with

cream cheese
smoked salmon
capers
red onion

Beverage service

gourmet coffee (bold, medium, decaf)
selection of teas
selection of chilled fruit juices
mineral & spring water

cream/milk, sugar & all paper products provided

\$24.⁹⁵/person

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Menu

weekend breakfast #5

minimum 20 persons

Crepes, served with

fresh seasonal fruits
ricotta cheese
whipped cream

Granola with yogurt and fresh fruit

Fresh fruit platter

seasonal fresh fruits

Selection of bagels, served with

cream cheese
smoked salmon
capers
red onion

Beverage service

gourmet coffee (bold, medium, decaf)
selection of teas
selection of chilled fruit juices
mineral & spring water

cream/milk, sugar & all paper products provided

\$13.⁹⁵/person

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CORPORATE

Menu

boardroom buffet #1

minimum 20 persons

Selection of hearty soups w/crusty bread

choose from à la carte menu

served w/sliced baguette

Moroccan chicken

w/apricots, roasted vegetables & couscous

OR

Shepherd's pie

traditional English fare with a new twist

OR

Lamb strudel

spicy lamb, wrapped in pastry

Pasta roma salad

Asian coleslaw

Flatbread sandwich platter

Dessert squares platter

Beverage service

gourmet coffee (bold, medium, decaf)

selection of teas

selection of chilled fruit juices

mineral & spring water

cream/ milk, sugar & all paper products provided

All our sandwich platters will include high-quality paper products, plates, napkins and cutlery. The presentation is most important and we will deliver these creatively presented in baskets or platters.

please see our policies regarding delivery and pick up of serving items

\$24.⁹⁵/person

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Menu

boardroom luncheon #2

minimum 20 persons

Gourmet deli platter

roast turkey breast, roast beef, black forest ham,
genoa salami, cheddar, swiss cheese
red onion, lettuce, tomato, cucumber
condiments, assorted breads & rolls

Mediterranean platter

slices of spicy meats & sausages, array of finest olives
roasted, marinated artichoke hearts
roasted vegetables, drizzled in balsamic reduction
creatively presented & served w/breads of the region

Classic caesar salad

Garden fresh crudité's

seasonal vegetables, arranged w/flat breads
choice of dips:
honey curry dip, mustard dip,
white bean & garlic, roasted red pepper aioli

Fresh fruit platter

seasonal fresh fruits, arranged beautifully on a glass platter
served w/delicious yogurt dipping sauce

Tarts & squares

Beverage service

gourmet coffee (bold, medium, decaf)
selection of teas
selection of chilled fruit juices
mineral & spring water

cream/milk, sugar & all paper products provided

Add seafood platter

\$6.95/person

smoked salmon, smoked trout,
salmon mousse crab & lobster paté
shrimp, served w/capers, onions, breads & crackers

\$18.⁹⁵/person

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CORPORATE

Menu

sandwich luncheon #1

minimum 10 persons - 1 sandwich/person

Breads

multigrain rye
sourdough baguettes
flatbread ciabetta rolls
flour tortillas pita pockets
focaccia croissants

Fillings

smoked turkey breast & goat cheese
tarragon chicken
albacore tuna
chicken tikka
caramelized onion & roasted red peppers
rare roast beef w/garlic onion marmalade,
horseradish & watercress

Toppings

lettuce swiss cheese
arugula goat cheese
cucumber dijon mustard
onions grainy mustard
avocado mayonnaise
sprouts cream cheese

Salad café

european coleslaw

Selection of drinks

juice
pop
sparkling water

Cookie

All our sandwich platters will include high-quality paper products, plates, napkins and cutlery. The presentation is most important and we will deliver these creatively presented in baskets or platters.

please see our policies regarding delivery and pick up of serving items

\$11.⁰⁰/person

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Menu

sandwich luncheon #2

minimum 10 persons - 1 ½ sandwich/person

Pacific seafood

crab and shrimp in lime mayonnaise
served in a pita pocket

Pain bagnet

traditional French sandwich with
tuna, eggs, olives, red onion & potato
served on a baguette

Cobb club

chicken, bacon, blue cheese & avocado

Grilled chicken

chicken w/dried apricots, red onion & almonds

Salad café

european coleslaw

Dublin salad

Dessert square platter

Selection of drinks

juice

pop

sparkling water

All our sandwich platters will include high-quality paper products, plates, napkins and cutlery. The presentation is most important and we will deliver these creatively presented in baskets or platters.

please see our policies regarding delivery and pick up of serving items

\$16.⁹⁵/person

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Menu

sandwich luncheon #3

minimum 10 persons - 1 sandwich/person
plates filled with all the ingredients to make your own sandwich

Selection of breads & wraps

Platters of sliced deli meats

Selection of cheeses

Selection of condiments

mayonnaise, dijon mustard

Selection of vegetables

lettuce, tomato, cucumber, sprouts, onions

Selection of hearty soups w/crusty bread

choose from à la carte menu

Salad café

european coleslaw

Roquefort potato salad

classic French version in mustard vinaigrette

Dessert square platter

Selection of drinks

juice

pop

sparkling water

All our sandwich platters will include high-quality paper products, plates, napkins and cutlery. The presentation is most important and we will deliver these creatively presented in baskets or platters.

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\$18.⁹⁵/person

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Menu

do it yourself sandwich

minimum 10 persons - 1 sandwich/person
plates filled with all the ingredients to make your own sandwich

Selection of breads & wraps

Platters of sliced deli meats

Selection of cheeses

Selection of condiments

mayonnaise, dijon mustard

Selection of vegetables

lettuce, tomato, cucumber, sprouts, onions

All our sandwich platters will include high-quality paper products, plates, napkins and cutlery. The presentation is most important and we will deliver these creatively presented in baskets or platters.

please see our policies regarding delivery and pick up of serving items

\$7.⁹⁵/person

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CORPORATE

Menu

gourmet platter

minimum 10 persons - 1 sandwich/person

Breads

multigrain	rye
sourdough	baguettes
flatbread	ciabetta rolls
flour tortillas	pita pockets
focaccia	croissants

Fillings

smoked turkey breast & goat cheese
tarragon chicken
albacore tuna
chicken tikka
caramelized onion & roasted red peppers
rare roast beef w/garlic onion marmalade,
horseradish & watercress

Toppings

lettuce	swiss cheese
arugula	goat cheese
cucumber	dijon mustard
onions	grainy mustard
avocado	mayonnaise
sprouts	cream cheese

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please see our policies regarding delivery and pick up of serving items

\$5.⁹⁵/person

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CORPORATE

Menu

vip platter

minimum 10 persons - 1 ½ sandwich/person

Pacific seafood

crab and shrimp in lime mayonnaise
served in a pita pocket

Pain bagnet

traditional French sandwich with
tuna, eggs, olives, red onion & potato
served on a baguette

Cobb club

chicken, bacon, blue cheese & avocado

Grilled chicken

chicken w/dried apricots, red onion & almonds

Chicken tikka

marinated in yogurt, mint, ginger and garlic
wrapped in a pita pocket

All our sandwich platters will include high-quality paper products, plates, napkins and cutlery. The presentation is most important and we will deliver these creatively presented in baskets or platters.

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\$7.⁹⁵/person

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CORPORATE

Menu

coffee break

minimum 10 persons

Selection of decadent cookies

this will be delivered with any breakfast menu

Beverage service

gourmet coffee (bold, medium, decaf)

selection of teas

selection of chilled fruit juices

mineral & spring water

cream/ milk, sugar & all paper products provided

\$4.⁹⁵/person

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CORPORATE

A la carte

party platter #1

minimum 10 persons

Meat platter

\$4.95/person

selection of sliced deli meats
mortadella, beer & hunter sausage, honey ham & more

Gourmet deli platter

\$7.95/person

roast turkey breast, roast beef, black forest ham,
genoa salami, cheddar, swiss cheese
red onion, lettuce, tomato, cucumber
condiments
assorted breads & rolls

Flat bread sandwich platter

\$7.95/person

soft, flat bread, rolled sandwiches w/goat cheese
chutney chicken salad, grilled portabella mushroom
oven roasted tomatoes & gozanzolla
caramelized onion & brie cheese
roasted red pepper w/olives & greens

Seafood platter

\$8.95/person

smoked salmon, smoked trout,
salmon mousse crab & lobster paté
shrimp, served w/capers, onions, breads & crackers

Garden fresh crudité's

\$3.95/person

seasonal vegetables, arranged w/flat breads
choice of dips:
honey curry dip, mustard dip,
white bean & garlic, roasted red pepper aioli

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CORPORATE

A la carte

party platter #2

minimum 10 persons

Grilled vegetable crudités

\$5.95/person

seasonal vegetables w/olives
served w/flat bread & balsamic drizzle

Mediterranean platter

\$8.95/person

slices of spicy meats & sausages
array of finest olives
roasted, marinated artichoke hearts
roasted vegetables, drizzled in balsamic reduction
creatively presented & served w/breads of the region

Crostini platter

\$4.95/person

herbed crostini & crusty breads
served w/your choice of 3 of the following:
herb goat cheese
fresh tomato basil salsa
roasted eggplant caviar
imported olivada
artichoke & roasted red pepper tapanade
capunatina

Cheese platter

\$4.95/person

selection of the finest, imported & domestic cheeses
served w/grapes & cracker basket

Fresh fruit platter

\$3.95/person

seasonal fresh fruits, arranged beautifully on a glass platter
served w/delicious yogurt dipping sauce

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CORPORATE

Menu

corporate reception #1

minimum 50 persons

Butler service - hors d'oeuvres

mini quesadillas

brie, red onion & papaya

skewered tortellini

cheese tortellinis w/ lemon parmesan dressing

cheese palmiers

puff pastry baked w/ three types of cheese

welsh rarebit crostini

french bread crostini topped w/ Welsh rarebit

a slice of rare roast beef & dollop of horseradish mayonnaise

lamb sausage rolls

served w/ mint jalapeño jelly

Baron of beef station

herb crusted roast baron of beef

marinated in herbs for the finest flavour

slow roast aged Angus beef

served w/ au jus & horseradish

basket of buns & bread

all the ingredients for a perfect roast beef sandwich

Dublin

traditional potato salad

Salad café

European coleslaw

Add desserts & coffee station

\$4.50/person

includes serving staff & buffet decoration

dish rentals extra

gst & gratuity not included

please see our policies regarding delivery and pick up of serving items

\$22.⁹⁵/person

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CORPORATE

Menu

corporate reception #2

minimum 50 persons

Tartlets

julienne vegetables
leek & brie
caramelized onion & Gorgonzola
Spanish meatballs,
served in mini tortilla cups w/tomato avocado salsa

Garden fresh crudités

seasonal vegetables, arranged w/flat breads
choice of dips:
honey curry dip, mustard dip,
white bean & garlic, roasted red pepper aioli

Italian sausage stuffed chicken

w/creamy marinara sauce
Italian sausage spinach & Gorgonzola stuffed chicken

Cheese tortellini

w/spinach & sautéed mushrooms
in olive oil sauce w/roasted pine nuts

Classic caesar

Fresh fruit platter

seasonal fresh fruits, arranged beautifully on a glass platter
served w/delicious yogurt dipping sauce

Add desserts & coffee station

\$4.50/person

set up & go: includes serving dishes & buffet decoration
serving staff extra, if required
dish rentals extra
gst & gratuity not included

please see our policies regarding delivery and pick up of serving items

\$18.⁹⁵/person

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CORPORATE

Menu

corporate reception #3

minimum 50 persons

Butler service - hors d'oeuvres

red pepper crepes w/salmon mousse
spring rolls, chicken or shrimp & julienne vegetables w/Hoisin
wild mushroom crostini
pear & Stilton tartlets
sake grilled Ahi tuna skewers
pork skewers w/mango salsa
mini Cornish pastries, served w/Norfolk chutney

Seafood platter

smoked salmon, smoked trout,
salmon mousse crab & lobster paté
shrimp, served w/capers, onions, breads & crackers

Crostini platter

herbed crostini & crusty breads
served w/your choice of 3 of the following:
herb goat cheese
fresh tomato basil salsa
roasted eggplant caviar
imported olivada
artichoke & roasted red pepper tapanade
capunatina

Gourmet dessert platter

Beverage service

gourmet coffee (bold, medium, decaf)
selection of teas
selection of chilled fruit juices
mineral & spring water

cream/milk, sugar & all paper products provided

includes serving staff & buffet decoration
dish rentals extra
gst & gratuity not included

please see our policies regarding delivery and pick up of serving items

\$28.⁹⁵/person

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CORPORATE

A la carte

delightful desserts

minimum 10 persons/platter or by the dozen, boxed

Tarts & gourmet squares

\$1.85/piece or \$4.75/person

apricot squares
chewy chocolate pecan squares
cranberry cream cheese squares
pecan caramel squares
triple chocolate pecan brownies
raspberry cream cheese brownies
date squares
bakewell tarts
apple cobbler bars
lemon tarts
chocolate truffle tarts

Homemade cookies

\$1.75/piece or \$3.95/person

double chocolate chunk cookies
traditional Scottish shortbread
lavender shortbread
palmiers
special occasion iced designer cookies
madeleine's

Scones

from \$12.50/dozen

blueberry
raspberry
cranberry
traditional current
chocolate chip

Biscotti

from \$16.00/dozen

pistachio cranberry
almond
chocolate raspberry
white chocolate dipped

CORPORATE

À la carte

fresh salad
minimum 10 persons

Dublin
traditional potato salad

Salad café
european coleslaw

Pasta roma
house pasta salad

Green
tossed salad greens in vinagrette

Classic ceasar

Roquefort potato salad
classic French version in mustard vinagrette

Roasted vegetables & orzo salad

Tomato, baby mozzarella & basil
w/sweet onions in balsamic dressing

Thai noodle salad

Asian coleslaw

Spinach w/goat cheese & pecans

Butter lettuce
w/walnuts & oranges in a Stilton dressing

Endive & roasted beet salad
w/rice wine vinagrette

please see our policies regarding delivery and pick up of serving items

\$2.⁹⁵ - \$5.⁹⁵/person

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CORPORATE

À la carte

homemade soup

minimum 10 persons

All soups served with
sliced baguette

Curried carrot & ginger

Butternut squash & roasted corn

Cheese tortellini pesto

Mulligatawny

Potato & artichoke soup w/thyme

Spanish chickpea & chorizo

Ultimate onion soup

Minestrone

Tuscan white bean

Tomato basil

includes bowls & spoons

please see our policies regarding delivery and pick up of serving items

\$4.⁵⁰/person

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