

Excellent Food ~ Superior Service ~ Fresh Thinking



Scarlett House Catering



Scarlett House Catering

Scarlett House Breakfast

BY THE PLATTER ... We offer 2 platter sizes

Small Tray serves 8 to 10 people.

Large Tray serves 15 to 18 people.

FRESH BAGELS AND SPREADS

Assorted bagels and sliced pumpernickel bread with a variety of cream cheese, whipped butter, sliced cucumber and tomatoes.

Small Tray \$30.00

Large Tray \$53.00

ASSORTED BREAKFAST PASTRIES

House baked strudel, cinnamon buns, savoury scones and danishes, served with whipped butter and an assortment of jams.

Small Tray \$21.00

Large Tray \$37.00

ASSORTED TEA BREADS AND SAVOURY SCONES

Freshly baked breakfast loaves and sweet savoury scones, served with whipped butter and an assortment of jams.

Small Tray \$21.00

Large Tray \$37.00

CROISSANT PLATTER

An assortment of butter, chocolate, almond and cheese croissants, served with jam and butter on the side.

Small Tray \$21.00

Large Tray \$37.00

FRUIT KABOBS

Skewered fresh seasonal fruit served with our vanilla yogurt dip.

Small Tray \$30.00

Large Tray \$54.00

SEASONAL FRESH FRUIT DISPLAY

Fresh display of tropical fruit which could include cantaloupe, honeydew, pineapple, kiwi, mangos, Florida seedless oranges, seedless red and green grapes and strawberries.

Small Tray \$40.00

Large Tray \$65.00

FRESH VANILLA YOGURT CUPS (minimum of 8 please)

Vanilla yogurt topped with an assortment of fresh berries and granola. \$3.00 each

SMOKED SALMON TRAY

Smoked Atlantic salmon sliced thin and arranged with a variety of cream cheese, lemon wedges, capers, red onion and fresh sliced pumpernickel bread.

Small Tray \$38.00

Large Tray \$65.00

SCARLETT HOT BREAKFAST (minimum of 8 please)

1) Thick sliced Canadian back bacon with scrambled eggs, home fried potatoes, fresh cut fruit salad, savoury scones, whipped butter and jam. \$14.00 per person

2) House made individual quiche. Your choice of black forest ham and gruyere, smoked salmon and spinach, wild mushroom, or caramelized onions, broccoli and cheddar. Served with fresh fruit kabobs and assorted tea breads. \$14.00 per person

3) Breakfast Burritos. Your choice of egg omelette baked inside a floured tortilla shell served with fresh fruit kabobs and vanilla yogurt dip. (omelette choices include, south western, wild mushroom and cheddar, maple sausage and sweet red pepper) \$14.00 per person

COFFEE AND TEA SERVICE

Coffee and Tea is charged by the thermos (one thermos serves 12) includes paper cups, lids, creamers and milkettes, sugar / sweetener portions and stir sticks.

- Coffee \$19.00
- Flavoured Coffee \$22.00
(Caramel Biscotti, French Vanilla, Hazelnut)
- Steeped Tea \$19.00
- Herbal Tea \$24.00

BEVERAGES

Individual juice and bottled water.

(orange, apple, cranberry, grapefruit) \$1.50 each

Dasani bottled water. \$1.50 each

Excellent Food





Scarlett House Catering

Scarlett Lunch Selections

Sandwich displays are offered in the following sizes: Small Tray serves 8 to 10 people.

Large Tray serves 12 to 15 people.

Our sandwiches are made on a variety of freshly baked full size buns cut in half. Our wraps are made on assorted flavoured tortillas also served cut in half.

Sandwich toppings and spreads may consist of sliced tomato, cucumber, shredded carrot, green leaf lettuce, romaine lettuce, baby spinach, roasted vegetables, cheddar cheese, swiss cheese, havarti cheese, lite mayo, mustard, dijon mustard, horseradish mayo or mustard, roasted red pepper and roasted onion spread.

DELUXE WRAPS

Turkey club or BLT wrap, chicken caesar wrap, grilled vegetable wrap, thai chicken wrap, tuna salad wrap, egg salad wrap, shaved roast beef and roasted red pepper wrap.

Small Tray \$69.00

Large Tray \$ 103.00

SANDWICH BOARD

Shaved roast beef, smoked turkey, black forest ham, grilled chicken, tuna salad and chunky chicken salad, served on an assortment of freshly baked buns.

Small Tray \$65.00

Large Tray \$97.00

FEEL CREATIVE.... create your own sandwich deli platter

Shaved roast beef, black forest ham, sliced smoked turkey, montreal smoked meat, capicola, sliced provolone, cheddar, swiss cheese, sliced tomato, cucumber, green leaf lettuce, dijon mustard, mayo, roasted red pepper spread, served with assorted fresh buns and baguettes.

Small Tray \$70.00

Large Tray \$105.00

SANDWICH BOARD / WRAP COMBO

A combination of our deluxe wraps and sandwiches.

Small Tray \$67.00

Large Tray \$99.00

COLD LUNCH COMBOS

For your ordering convenience, the following complete meal deals have been created for you.

(Minimum of eight people per order please)

Salad (choose one)

- California mixed green salad with dressing
- Spinach salad
- Mini white potato salad
- Grilled vegetable pasta salad
- Tri colour fusilli and cheddar salad
- Wild rice salad
- Three bean salad

Dessert (choose one)

- Assorted cakes (vanilla caramel swirl cake, triple chocolate cake, carrot cake, chocolate macaroon squares, tiger brownies)
- House made fruit tarts
- Assorted gourmet cookies

With

Flavoured wraps	\$11.95 per person
Sandwich Board	\$10.95 per person
Create your own	\$12.50 per person
Wrap Sandwich Combo	\$11.95 per person

BEVERAGE PACKAGES

Assorted canned beverages.

\$1.50 per person

Individual juice and Dasani water.

\$1.50 per person

ADD TO YOUR LUNCH ADVENTURE

- Domestic cheese tray.
Small \$40.00
Large \$65.00
- Soup of the day (serves 10, comes with crackers soup bowls and serving ladle). \$45.00
- Assorted crudites and Scarlett signature dip.
Small \$30.00
Large \$45.00

Superior Service





Scarlett House Catering

Scarlett Lunch Selections Con't

BOXED SCARLETT LUNCHES

(Minimum of 8 boxed lunches please)

For lunch on the move ~ Try one of our boxed lunches. All boxed luncheon foods are individually portioned in plastic containers and arranged in a cardboard barn box with appropriate plastic cutlery, wet nap and salad dressing.

Boxed Lunch Combo 1

- 1 sandwich from the sandwich board
- 1 Gourmet salad
- 1 dessert selection
- 1 piece of fresh fruit

\$12.95 per person

Boxed Lunch Combo 2

- 1 deluxe Wrap
- 2 Gourmet salad selections
- 1 dessert selection
- 1 piece of fresh fruit

\$13.95 per person

SCARLETT DELUXE COLD LUNCHES

(Minimum of 8 boxed lunches please)

Deluxe boxed lunch Combo 1

- Chilled grilled atlantic salmon with a lemon dill mayonnaise served on fresh California mixed green with your choice of dressing.
- Roasted vegetable fusilli pasta salad
- Gourmet cookies or squares for dessert

\$15.95 per person

Deluxe boxed lunch Combo 2

- Sliced, chilled stuffed boneless chicken breast (*chicken stuffed with spinach, roasted red peppers and feta cheese*) served with a tropical fruit salsa.
- Traditional greek salad
- California mixed greens
- Dessert brochette

\$15.95 per person

Deluxe boxed lunch Combo 3

- Chilled rare roast beef tenderloin sliced thin and garnished with a dill caper mayo, sweet cucumber salad and crisp fried onion fritters.
- Roasted vegetable tri colour fusilli pasta salad
- Baby spinach salad
- House made fruit tart

\$21.95 per person

Superior Service





Scarlett House Catering

Scarlett Hot Lunch Combinations

Scarlett House hot meals are delivered in aluminum containers with chaffing dishes to keep your hot food HOT. If you require an alternative menu please talk to your Scarlett House Representative, we will gladly assist you in customizing your menu. (Minimum of eight guests please)

SCARLETT COMBO 1

Oven roasted chicken breast (with a red wine wild mushroom sauce), served with herb and garlic roasted potatoes, seasonal fresh vegetables. Your choice of salad and assorted squares. \$15.95 per person

SCARLETT COMBO 2

Stuffed chicken breast (with wild rice, feta cheese and sweet peppers), served with herb and garlic roasted potatoes, seasonal fresh vegetables. Your choice of salad and fruit tarts. \$15.95 per person

SCARLETT COMBO 3

Traditional meat, chicken or roasted vegetable lasagna, served with caesar salad, bruschetta bread and a dessert brochette. \$15.95 per person

SCARLETT COMBO 4

Grilled herb marinated pork or chicken souvlaki (2 kabobs per person), served with vegetable rice pilaf, boiled mini potatoes, fresh cucumber and citrus tzatziki, village greek salad and assorted squares. \$15.95 per person

SCARLETT COMBO 5

Fillet of sole (stuffed with shrimp, scallops, spinach and rice), served with herb and garlic roasted potatoes, seasonal fresh vegetables. Your choice of salad and fruit tarts. \$15.95 per person

SCARLETT COMBO 6 ~VEGETARIAN~

Eggplant parmesan (crisp eggplant medallions filled with roasted red peppers, zucchini, and sweet onion, topped with tomato basil sauce and mozzarella cheese), served with country harvest wild rice and seasonal fresh vegetables. Your choice of salad and assorted squares. \$15.95 per person

SCARLETT COMBO 7 ~ VEGETARIAN ~

Portobello stuffed jumbo ravioli (tossed in a light pesto and garnished with roasted red pepper and caramelized onions), served with bruschetta bread. Your choice of salad and gourmet cookies. \$15.95 per person

SCARLETT COMBO 8

Braised beef sirloin (marinated pieces of aged sirloin braised with wild mushrooms pearl onions, red wine and fresh thyme), served with yukon gold and sweet potato mash and fresh seasonal vegetables. Your choice of salad and assorted squares. \$15.95 per person

SCARLETT COMBO 9

Classic chicken or veal parmesan, served with penne pasta, grilled vegetables, caesar salad and fruit tarts. \$15.95 per person

SCARLETT COMBO 10

Chicken cordon rouge (chicken breast stuffed with ham, swiss cheese and grilled sweet red peppers garnished with a sweet citrus glaze), served with country harvest wild rice and seasonal fresh vegetables. Your choice of salad and assorted squares. \$15.95 per person

Hot Combo Salad Choices

- Mixed greens with dressing
- Baby spinach salad
- Caesar salad
- Three bean salad
- Grilled vegetable pasta salad

Alternative side dishes

- Penne pasta tossed in fresh basil pesto and olive oil
- Herb and garlic roasted mini potatoes
- Yukon gold and sweet potato mashed
- Country harvest wild rice
- House macaroni and cheese (add \$1.95 p/p)
- Stuffed potato (roasted potato skins filled with whipped potato, green onions, broccoli and cheddar cheese) sour cream on the side (add \$1.95 p/p)

Fresh Thinking





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Scarlett Salad Selections (10 to 12 guests)

MIXED GREEN SALAD \$30.00
Combination of fresh seasonal greens tossed with julienne carrots, cucumber, red onion and tomatoes, served with your choice of dressing on the side.

BABY SPINACH SALAD \$30.00
Tender baby spinach leaves, mandarin orange segments, red onion, pepper and cherry tomatoes, served with your choice of dressing on the side.

GREEK SALAD \$30.00
A mix of romaine and iceberg lettuce, red onion, tomato wedges, cucumber, green pepper, feta cheese and kalamata olives served with a greek style red wine and oregano vinaigrette dressing on the side.

TRADITIONAL GREEK SALAD \$40.00
Tomatoes, cucumber, red and green pepper, red onion, feta cheese and kalamata olives, tossed in a greek style red wine and oregano vinaigrette dressing.

GRILLED VEGETABLE PASTA SALAD \$30.00
Tri colour fusilli pasta with grilled yellow and green zucchini, red and green pepper, mushrooms, sweet onion, tossed in a white balsamic caper vinaigrette dressing.

COUNTRY POTATO SALAD \$30.00
potatoes, chopped scallions, shredded carrot and fine diced celery, tossed in a mustard dill vinaigrette.

TRADITIONAL POTATO SALAD \$30.00
Yukon gold potatoes and chopped scallions, tossed in a creamy herb dressing.

TOMATO SALAD \$35.00
Roma tomatoes, bocconcini cheese, pepper and red onion tossed in a red wine and fresh basil vinaigrette dressing.

CAESAR SALAD \$35.00
Traditional caesar salad made with fresh romaine and radicchio lettuce, topped with fresh croutons, parmesan cheese, real bacon bits served with caesar salad dressing on the side.

ELBOW MACARONI & CHEDDAR SALAD \$30.00
Traditional elbow macaroni noodles with aged cheddar, sweet vidalia onion, julienne carrot, celery, tossed in a lite mayonnaise dressing.

WILD RICE SALAD \$30.00
A combination of wild and long grain rice, confetti of vegetables, fresh herbs and white balsamic vinaigrette.

FRUIT SALAD \$40.00
An assortment of fresh seasonal fruit which may consist of, honeydew, cantaloupe, pineapple, watermelon, red seedless grapes and orange segments.

DELUXE FRUIT SALAD \$45.00
An assortment of fresh seasonal fruit which may consist of, strawberries, blueberries, raspberries, orange segments, pineapple, mango, red and green seedless grapes.

SUMMER VEGETABLE SALAD \$30.00
Broccoli and cauliflower floret's, carrots, onions and peppers tossed in a fresh herb ranch dressing.

SALAD DRESSINGS

- Raspberry vinaigrette (fat free)
- Creamy ranch
- Tangerine balsamic
- Chardonnay vinaigrette
- Apple cider vinaigrette

Fresh Thinking





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Scarlett Specialty Platters *(Small 8 to 10 guests / Large 15 to 18 guests)*

Scarlett House specialty platters can be served in a board room or at home for any occasion. They are also a perfect addition to any of our Scarlett House Lunch Combos.

ASSORTED CRUDITÉS AND SCARLETT DIP

An assortment of crisp seasonal vegetables served with our signature roasted garlic and goat cheese vegetable dip.

Small Tray \$30.00 Large Tray \$45.00

FRUIT KABOB PLATTER

An assortment of skewered seasonal fruit which may include pineapple, cantaloupe, watermelon, honeydew and strawberries served with our vanilla yogurt dip.

Small Tray \$30.00 Large Tray \$54.00

SEASONAL FRUIT DISPLAY

An assortment of seasonal fruit which could include mango, star fruit, pineapple, cantaloupe, watermelon, honeydew, oranges, kiwi, strawberries and seedless grapes.

Small Tray \$40.00 Large Tray \$65.00

CHEESE AND CRACKER DISPLAY

An assortment of domestic and imported cheese which may include brie, sharp cheddar, havarti, swiss, baby bel all accompanied by assorted premium biscuits and seedless grapes.

Small Tray \$40.00 Large Tray \$65.00

ROASTED VEGETABLE ANTIPASTO PLATTER

One of our signature platters which consists of marinated and grilled eggplant, green and yellow zucchini, red and green bell peppers, and fresh asparagus topped with an olive oil and aged balsamic drizzle.

Small Tray \$40.00 Large Tray \$65.00

DESSERT BROCHETTE PLATTER

Skewers of strawberries and assorted dessert squares including a variety of macaroons and brownies.

Small Tray \$30.00 Large Tray \$55.00

SUSHI PLATTER

Enjoy an assortment of hand made california and maki rolls, served with pickled ginger, soya sauce and wasabi. Please allow 48 hours notice when ordering this item.

one size only \$75.00 (45 pieces)

POACHED BLACK TIGER SHRIMP PLATTER

Our classic shrimp cocktail served with Scarlett house spicy horseradish tomato dip and freshly cut lemon wedges.

one size only \$75.00 (75 pieces)

MEDITERRANEAN DIPS & PITAS

Enjoy a selection of our signature hummus, Babaganoush and tabouli salad served with fresh pitas and a selection of marinated olives.

Small Tray \$35.00 Large Tray \$60.00

SMOKED SALMON PLATTER

Smoked atlantic salmon sliced thin and arranged with a variety of cream cheese, lemon wedges, capers, red onion and fresh sliced pumpernickel bread.

Small Tray \$38.00 Large Tray \$65.00

Fresh Thinking





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Scarlett Dessert and Beverages

Scarlett house desserts are of finest quality. Our dessert platters are available in 2 sizes. Small Tray serves 8 to 10. Large Tray serves 15 to 18.

ASSORTED SQUARES

Carrot, banana, triple chocolate, vanilla caramel swirl, chocolate macaroon, tiger brownie, butter tarts.

Small Tray \$18.00 Large Tray \$27.00

DESSERT BROCHETTE

Skewers of chocolate dipped strawberries and assorted dessert squares including macaroons and tiger brownies.

Small Tray \$30.00 Large Tray \$54.00

MINI FRUIT TARTS

Bavarian custard in a mini chocolate tart shell topped with fresh seasonal fruit and berries.

Small Tray \$18.00 Large Tray \$27.00

CREAMY PUDDING CAKES

Orange, cranberry, blueberry, chocolate raspberry and lemon.

1 cake serves 12 \$18.00

GOURMET COOKIES

White chocolate macadamia nut, chocolate chunk, oatmeal raisin, peanut butter and chocolate.

Small Tray \$18.00 Large Tray \$30.00

FRUIT KABOBS

Assorted skewered seasonal fruit which may include, pineapple, cantaloupe, watermelon, honeydew and strawberries served with our vanilla yogurt dip.

Small Tray \$30.00 Large Tray \$54.00

PREMIUM CELEBRATION CAKES

Please talk to your Scarlett House representative about customizing one of our deluxe cakes.

(available with photo's or corporate logo's)

BEVERAGES

• Assorted canned soft drinks 355 ml
(Coke, Diet Coke, Ginger Ale, Sprite Nestea ice tea)
\$1.50 / each

• Dasani bottled water 355 ml \$1.50 / each

• Assorted canned juice 355 ml
(orange, apple, cranberry, grapefruit) \$1.50 / each

Fruitopia fruit drinks 355 ml
(Fruit integration, Strawberry passion, Raspberry lemon)
\$1.50 / each

Snapple fruit drinks 473 ml bottle
(Lemon tea, Peach tea, Mango madness) \$2.25 / each

COFFEE AND TEA SERVICE

Coffee and Tea is charged by the thermos (one thermos serves 12) includes paper cups and lids creamers and milkettes, sugar and sweetener portions, stir sticks.

- Coffee \$19.00
- Flavoured Coffee \$24.00
(caramel biscotti, french vanilla, hazelnut)
- Steeped Tea \$19.00
- Herbal Tea \$24.00

Fresh Thinking





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CORPORATE SET AND GO MENU

If your needs are not met from our corporate set and go menu please inquire about our additional menu items. We would be happy to work with you on customized menus that will suit your requirements or special theme day.

RENTALS

Scarlett House Catering can co-ordinate all your rental requirements of tables, chairs, linen, china, flatware, stemware and any other special equipment that your event requires.

ORDERING AND DELIVERY

Scarlett House Catering requires 24 hours notice when placing orders. We will do our best to accommodate last minute orders. Last minute orders may incur an additional service charge.

Scarlett House Catering delivers to the entire GTA although, all deliveries outside of the peel region may incur an additional service charge. We require a one hour window of arrival time for all deliveries in the Peel Region. Additional time may be required for all deliveries outside the Peel Region.

SET & GO

Set & Go consists of our professional staff delivering your catering order to your office, we set up on your table or credenza then we go. Any equipment or rentals will be picked up the same day unless other arrangements have been made. Our corporate Set & Go prices have been designed for Monday to Friday, if you require a weekend drop off please talk to your account representative.

Included in all Set & Go are appropriate disposable cutlery, premium paper plates, napkins and serving utensils.

CANCELLATION

Scarlett House Catering requires 24 hours notice to cancel orders. Orders cancelled with less than 24 hours notice will result in a 100% charge to the client, including events cancelled due to

inclement weather. All functions above \$1500.00 require 5 business days cancellation.

SERVICE PROFESSIONALS

Scarlett House professional hospitality staff are available to serve your guests. Our knowledgeable servers, bartenders, chefs and event co-ordinators are available upon your request, please ask your Scarlett House representative for prices.

PRICES AND SERVICE CHARGES

All prices are subject to 6% GST and 8% PST. All orders are subject to a \$30.00 service charge. Orders over \$300.00 are subject to a 10% service charge. Orders delivered outside the Peel Region may incur an additional service charge.

Service charge covers delivery, disposable cost and a fixed cost involved in coordinating your order. Hot food catering requires an additional service charge.

Prices are subject to change with out notice.

LARGE EVENTS

Coordinating your company BBQ, staff holiday party or any special function — please talk to your Scarlett House representative about our grand functions. We have successfully coordinated events for up to 6000 guests.

BILLING

We accept Visa, Mastercard, and American Express. Corporate accounts can be set up with a submitted account application. Credit terms for our corporate clients are net 30 days of the invoice date.

AVAILABILITY AND DEPOSITS

We reserve the right to substitute menu items due to market conditions and availability.

DEPOSITS

We require a deposit or credit card number from all clients without an approved account.