



H A R G R A V E S T .

MARKET

**CATERING & EVENTS
MENU**

downtown breakfast

SUNRISE SELECTIONS

Minimum order - 8 people

Fresh Fruit GF VG 6/pp

chef's selection chopped season fruit

Parfait GF 8/pp

Greek yogurt, house jam, chopped fruit, toasted coconut, granola

Bake Shop Platter 8/pp

chef's offering of hand-crafted pastries served with jam and whipped butter

Continental Breakfast 15/pp

hand crafted pastries, fresh fruit, parfaits, power bars

BREAKFAST WRAPS

dairy free option available

Denver 11

scrambled egg, smoked ham, chives, white cheddar, whole wheat tortilla

Florentine V 11

scrambled egg, spinach, mushrooms, parmigiano reggiano, whole wheat tortilla

TLT Wrap 11

scrambled egg, turkey bacon, tomato, arugula, feta, spinach tortilla

BREAKFAST SANDWICHES

Café Classic Sandwich 11.5

cheddar scone, fried egg, bacon, provolone, chipotle aioli

Avocado Toast V 11.5

sliced avocado + spread, feta, tomato jam, multigrain sourdough

**ALL SANDWICHES + WRAPS CAN BE MADE
ON GLUTEN FREE BREAD FOR \$2**

hot breakfast

Minimum order - 10 people
\$26/person

Scrambled Eggs

Chives, Parmigiano Reggiano

House Meats

Choice of breakfast sausage, Berkshire bacon, or sliced brisket

Potato Hash

Garlic butter

Café Pastries

Chef's selection

Fresh Fruit

Seasonal selection

Coffee & Tea



breakfast drinks

Oasis Apple Juice 3.5

Oasis Orange Juice 3.5

Coffee + Tea Station 5



fresh salads

Portion Guide:

Small 6 – 8
Medium 15 – 18
Large 25 – 30

Big Green Salad GF

arugula, spinach, romaine, cucumber, pickled fennel, feta, dill, honey mustard vinaigrette
dairy free & vegan option available

S M L
45 | 85 | 130

Classic Caesar

romaine hearts, bacon, crispy capers, parmigiano reggiano, lemon, pepperoncini dressing
gluten friendly & vegan option available

42 | 80 | 125

Dea Verde Salad GF VG

artisan greens, arugula, cucumber, pickled green beans, pistachio, basil, broccoli, white balsamic dressing

45 | 85 | 130

Superfood Salad GF

chickpeas, quinoa, edamame, red onion, feta, corn, pumpkin seeds, chile lime vinaigrette
vegan option available

50 | 95 | 150

Late Harvest Salad GF V

beets, butternut squash, goat cheese, arugula, spinach, pickled red onion, pumpkin seeds, giardiniera vinaigrette

45 | 85 | 130

salad add ons

Roasted Chicken Breast

3oz per person

6/pp

Seared Tuna

4oz per person

11/pp

Garlic Butter Shrimp

3oz per person

9/pp



sandwich + wrap platters

CHOOSE 4 | \$15/PERSON

SANDWICHES

Italian Sub

fennel salami, turkey, provolone, tomato jam, pesto aioli, arugula, sourdough roll

Muffaletta

mortadella, sopressata, provolone, giardiniera, olive tapenade, focaccia

BLT ^{DF}

honey ham, house bacon, tomato, romaine, spicy mayo, multigrain sourdough

Chicken Salad ^{DF}

chipotle aioli, pickles, romaine, multigrain sourdough

Dagwood Sub

shaved turkey, smoked beef, cheddar, tomato, lettuce, chili mayo, honey mustard, sourdough roll

Veg ^V

broccolini, red peppers, artichoke spread, brie, arugula, focaccia
vegan option available

WRAPS

Turkey ^{DF}

truffle aioli, tomato, spinach, arugula, whole wheat tortilla

KFC

Korean fried chicken, sweet chile mayo, sweet soy, slaw, spinach tortilla

Tuscan Caesar

roasted chicken, baby kale, romaine, crispy capers, parmigiano reggiano, pepperoncini dressing, spinach tortilla

Tuna Salad ^{DF}

olive, pickled green bean, arugula, whole wheat tortilla

Caprese ^V

tomato, goat cheese, pickled red onion, pesto aioli, romaine, spinach tortilla

Mezze ^V

hummus, smoked olive, alfalfa sprouts, feta, tomato, spinach, whole wheat tortilla
vegan option available

boxed lunches

Minimum order - 12 lunches | \$22/lunch

SELECT 2 VARIETIES FROM OUR SANDWICH AND WRAP SELECTION

SELECT 1 SIDE:

House potato chips

Local tortilla chips

with pico di galo

Fresh Fruit

Signature chocolate chip + sea salt cookie

Dea Verde Salad +\$2

artisan greens, arugula, cucumber, pickled green beans, pistachio, basil, broccoli, white balsamic dressing

Add an additional cookie

2.99

Add an additional side

5

SELECT 1 DRINK:

Cabana Lemonade

North Water

San Pellegrino

Brite Water

Clever Mocktails

Pepsi Products

Bubly

Poppi

Oasis Apple/Orange

ALL SANDWICHES + WRAPS CAN BE MADE ON GLUTEN FREE BREAD FOR \$2

^{DF} Dairy Free ^{GF} Gluten Friendly ^V Vegetarian ^{VG} Vegan

snacks

Serves 10 people
Additional half platters available

Antipasto 175/platter

Chef's selection of cured meats, imported cheeses, pickles, preserves, crostini, house bread
gluten friendly option available

Premium Antipasto Enhancement +25/platter

Classic Antipasto with fresh + dried fruit, nuts

Formaggio 165/platter

aged white cheddar, brie, 6 month manchego, gorgonzola dolce, provolone, crackers, bread, pickles, preserves
gluten friendly option available

Chips & Dips 70/platter

local tortilla chips, house kettle chips, seasonal salsa, caramelized onion dip
gluten friendly option available

Hand Crafted Breads 40/platter

sourdough, focaccia, French baguette, whipped butter, olive oil + balsamic
vegan option available

Crudites 50/platter

seasonal vegetables, chef's selection of dip
vegan option available

Mezze Platter 140/platter

pita, focaccia, crostini, tzatziki, hummus, roasted red pepper spread, smoked olives, pickled red onion



cold passed appetizers

Minimum order of 2 dozen

Prosciutto Di Parma 30/dz

citrus ricotta, white balsamic, grilled fergasa

Chilled Prawns 59/dz

classic cocktail sauce

Bruschetta 28/dz

tomato, onion, garlic, parsley, lemon, parmigiano reggiano, sourdough
dairy free option available

Antipasto Skewers 38/dz

sopressata, fontina, smoked olive, grape tomato, bomba honey

East Coast Oysters 40/dz

red wine mignonette, lemon

Tuna Crudo 38/dz

sweet soy, spicy mayo, trout roe, furrikake, kettle chips

Prosciutto Melone 28/dz

compressed melon, prosciutto di parma, basil

Beef Tartare 42/dz

dill pickle, capers, spicy mustard, chive, pecorino, sourdough
gluten friendly option available

San Marzano Tomato Jam 29/dz

ricotta, balsamic reduction, pumpkin seeds, sea salt, sourdough
gluten friendly option available

Fried Beets 24/dz

togarashi, sweet chile, peanuts

Beet Tartare 26/dz

preserved mustard seed, hummus, chive, house kettle chips

hot passed appetizers

Minimum order of 2 dozen

sliders

314 52/dz
fried chicken breast, dill pickle, lettuce,
yard sauce

Veggie 48/dz
plant-based patty, dill pickle, lettuce,
yard sauce

Yard Boy 50/dz
Canadian wagyu, cheddar, chili,
yard sauce, lettuce, tomato jam

342 46/dz
Canadian wagyu, cheddar, pickle,
lettuce, yard sauce

The Cheeseburger 49/dz
Canadian wagyu, double cheddar,
caramelized onion, pickle, truffle aioli

skewers

Beef Tenderloin 40/dz
chimichurri, spicy mayo

Sweet Chile Chicken 32/dz
togarashi, ginger pickles

Suya 40/dz
hot peanut crusted beef, pickled
red onion, cilantro yogurt

Coconut Shrimp 48/dz
mango sauce, furikake

A5 Japanese Wagyu 75/dz
sear rare, sweet soy glaze, chile salt



hot passed appetizers

Country Fried Chicken Strips

Alabama white sauce, chives
Add Caviar

33/dz

28/dz

Spring Rolls ve

mushroom, edamame, sweet chile sauce

33/dz

Nagoya Wings DF

soy, brown sugar, mirin, ginger, black pepper

25/dz

Arancini v

wild mushrooms, goat cheese, pecorino,
truffle aioli, crispy basil

33/dz

Mac + Cheese Bites v

white cheddar, chives, shaved truffle

40/dz

Korean Fried Chicken Strips

soy syrup, sweet chile sauce

35/dz

Nonna's Meatballs

Sunday gravy, parmigiano reggiano, basil

33/dz

Lamb Meatballs

rose sauce, mint pesto, ricotta salata

36/dz

Lamb Chops DF GF

slow roasted to medium, balsamic reduction,
pistachio pesto

65/dz

Haloumi Katsu v

panko breaded, tomato jam

28/dz

Sea Scallops GF

porcini crust, miso butter, tobiko

48/dz

Polenta GF

eggplant caponata, parmigiano reggiano,
basil

29/dz

DanDan Noodles "Take Out" DF

bok choy, broccoli, sweet pork,
Szechuan sauce, peanuts

vegan option available

55/dz

50/dz

Korean Fried Maitake v

soy syrup + sweet chile sauce
vegan option available

32/dz

Minimum order of 2 dozen



hot entrees



half | full

half order 10-12
full order 20-25

chicken

Parmigiano 140 | 240

hand breaded chicken cutlet, mozzarella,
Sunday gravy, parmigiano reggiano

Picatta ^{GF} 130 | 235

capers, tomato, white wine,
lemon butter sauce

Korean Fried Chicken 48/10 Pieces

bone in + brined, Korean style dredge,
sweet chile sauce, soy syrup

Rotisserie ^{GF} 100 | 190

bone in + cut into 10 pieces,
homestyle gravy

Classic Cordon Bleu 145 | 260

gruyere, black forest ham, panko
breadcrumbs, chicken jus

beef

Braised Short Rib ^{DF} 125 | 220

chipotle sauce, crispy onion,
chimichurri

Roast Striploin ^{GF} 175 | 330

herbal butter, wild mushrooms, au jus

Homestyle Meatloaf ^{DF} 120 | 220

house bacon, San Marzano tomato
glaze, caramelized onion sauce

Filet Mignon ^{DF} ^{GF} 225 | 415

butcher's spice rub, red wine reduction,
truffle jus

fish

Manitoba Pickerel ^{DF} 130 | 240

choice of pan roasted or battered +
crispy, chipotle tartar sauce, chives

King Salmon ^{GF} 140 | 250

spinach, lemon, white wine, dill butter

Arctic Char ^{GF} 135 | 255

herbal butter, preserved mustard seed



sides

half | full

half pan feeds 10-12
full pan feeds 20-25

New Potatoes DF GF	55 100
spicy mayo, chimichurri	
Red Rice GF VG	50 90
curry, thyme, cilantro, chile crunch	
Risotto V	60 110
cacio e pepe style	
Seasonal Vegetables GF VG	50 90
chef's selection	
Cauliflower + Broccolini GF	55 100
herbal butter, lemon	
Rainbow Carrots GF	50 90
maple chile glaze, feta	
Corn GF	60 110
elote style, queso fresco, chili powder, lime, cilantro, tortilla chips	
Dan Dan Sprouts VG	60 100
brussel + bean sprouts, crispy tofu, peanuts, spicy Sichuan sauce	

pasta

half | full

half order 10-12
full order 20-25

Rigatoni	105 200
beef ragu, red wine, San Marzano tomato, arugula, pecorino romano	
Spaghetti	105 175
veal bolognese, Sunday gravy, parmigiano reggiano	
Vegetarian Spaghetti V	90 170
eggplant + squash caponata, spinach, Sunday gravy, parmigiano reggiano	
Mac + Cheese V	85 150
tubeti, New Bothwell cheddar, truffle butter, bechamel	
Cassarece Rosso V	90 160
fresh + sundried tomatoes, red onion, capers, basil, roasted garlic, parmigiano reggiano, EVOO	
Pappardelle ai Funghi	90 170
mushrooms, roasted garlic, white sauce, chives, pecorino, herbal breadcrumbs	
<i>with chicken</i>	100 185
Wagyu Lasagna	100 190
beef Bolognese, mozzarella, tomato sauce, parmigiano reggiano	
Veggie Lasagna V	85 165
mushrooms, spinach, eggplant, zucchini, rose sauce, fior di latte	

**ALL PANS OF PASTA CAN BE MADE
GLUTEN FREE FOR AN ADDITIONAL CHARGE**



stations

Minimum order of 12 people

**Stations are only available for
Premium & Full Service Catering Events**



Grazing Station

15/PP

Premium offering of assorted chips, dips, breads, spreads and house made snacks

Gluten Friendly Option Available

Antipasto

18/PP

Chef's selection of cured meats, imported cheeses, house preserves, crostini, grilled bread

BBQ Station

33/PP

Pulled pork, smoked brisket, fried chicken, chef's selection of sauces, potato salad, coleslaw, southwest salad, sourdough rolls

Comfort Food Station

33/PP

meatballs, mac + cheese, fried chicken, wagyu sliders, big green salad, garlic bread

Wheel of Parmigiano

choice of...

cacio e pepe

carbonara

quattro formaggio

mushroom risotto

20/PP

24/PP

21/PP

21/PP

add truffles

10/PP

Taco Bar

25/PP

corn tortillas, lettuce, queso fresco, pico di galo, refried beans, hot sauces.
with your choice of 2 proteins...

pork carnitas

GF

chicken tinga

GF

carne asada

GF

crispy shrimp

falafel

GF

VG

Carving Station

hand crafted roasts with paired sauces, garnishes and bread.

Choice of...

CAB Beef Tenderloin

32/PP

English Cut CAB Prime Rib

29/PP

Classic Beef Wellington

38/PP

Lamb Wellington

30/PP

Oyster Bar

20/PP

Chef's offering of fresh east + west coast Canadian oysters, paired with citrus, mignonette and assorted sauces

Premium Raw Bar

40/PP

fresh eat + west coast Canadian oysters, prawn cocktail, tuna tartare, cold smoked salmon, caviar, citrus, assorted sauces + condiments

Add poached Canadian lobster

+20/PP

Add Nobble Ossetra Caviar

+155/30g

Dolce Station

14/PP

Chef's selection of miniature Italian desserts



sweets

	mini full
Chocolate Chip + Sea Salt Cookies	24/dz 36/dz
White Chocolate + Pistachio Cookies	24/dz 36/dz
Torta Caprese Brownies	30/dz 50/dz
Cupcakes Chef's selection	36/dz
Macarons Chef's selection	38/dz
Mini Cheesecake Chef's selection	38/dz
Fruit Tarts seasonal selection	34/dz
Dessert Platter Offering of our signature + custom mini desserts	14/PP



beverages

Favuzzi Sodas	5.00
Cabana Lemonade	5.00
North Water	5.00
San Pellegrino	4.00
Brite Water	4.00
Clever Mocktails	4.00
Pepsi Products	5.00
Oasis Apple/Orange	3.50
St James Iced Tea	5.00
Poppi	5.00

other

Disposables Plates, napkins, cutlery, serving utensils	1/person
Delivery	25



passed appetizers

Minimum order of 2 dozen

Ricotta Della Piazza 🌱 32/dz

Ricotta, balsamic, pumpkin seeds, chili oil, tomato jam, grilled sourdough
gluten friendly option available

Formaggio Fritto 🌱 46/dz

Crispy mozzarella di bufala, tomato sauce, basil

Seared Scallops DF GF 59/dz

Prosciutto, pickled fennel, aioli, basil

Pane Fritto 🌱 20/dz

Roasted garlic butter, pecorino

Pollo Parmigiano GF 33/dz

Mini chicken cutlet, mozzarella, tomato sauce, Parmigiano Reggiano

Bistecca GF 48/dz

CAB tenderloin, gorgonzola, salsa verde
dairy free option available

Arancini 🌱 42/dz

Lemon, fior di latte, arugula pesto aioli, moliterno pecorino, chili oil

Bomba Chicken Skewers GF 32/dz

Taleggio, crispy basil
dairy free option available

Caprese Skewer GF 🌱 32/dz

Available Seasonally
Tomatoes, fior di latte, basil, sea salt, balsamic

Polpetinni Della Nonna 45/dz

Classic meatballs, sunday gravy, parmigiano reggiano, basil



Bresaola 33/dz

cured beef, bagna cauda sauce, black currant, arugula, pine nut, parmigiano reggiano, sourdough
contains nuts, can be removed
gluten friendly option available

Tartare Salmone 48/dz

salmon, smoked aioli, caper, lemon, dill, leek, apple cucumber relish, sourdough
gluten friendly option available

Pollo Cesare 32/dz

chicken skewer, parmigiano reggiano, puttanesca dressing, pancetta, lemon

Gamberi Serrano GF 56/dz

shrimp, serrano pesto, lemon, pecorino
contains nuts

stations

Oceano 33/person

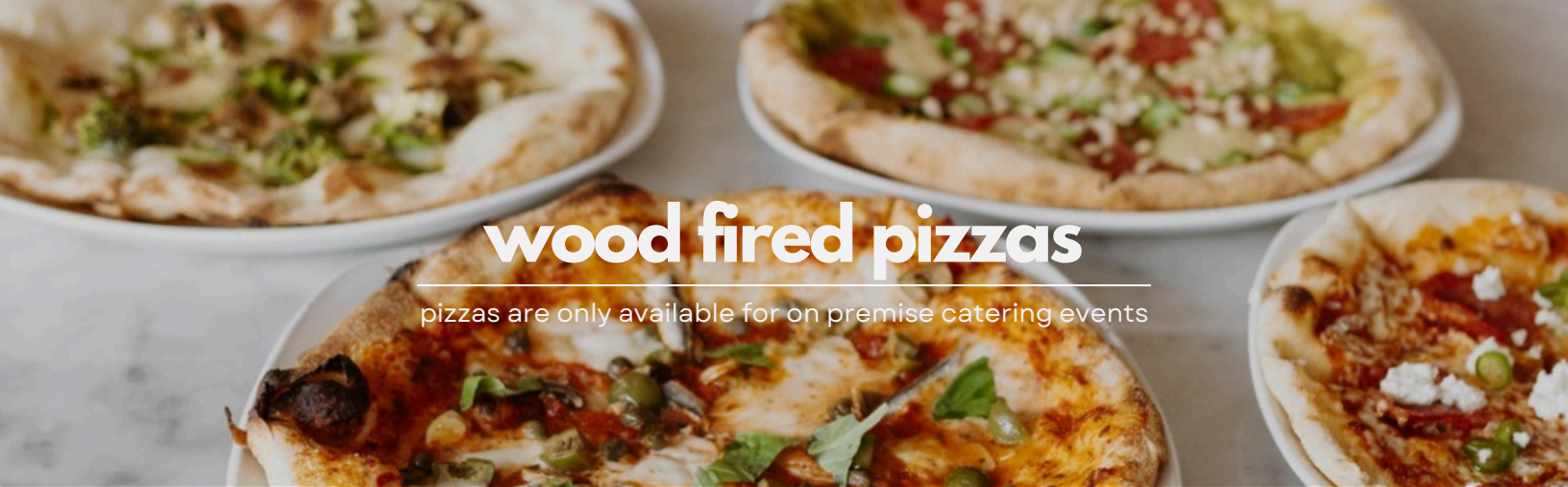
Chef's selection of chilled seafood with seasonal garnishes

Antipasto 17/person

Chef's selection of cured meats, imported cheeses, house preserves, crostini, grilled bread

Dolce 12/person

Chef's selection of miniature Italian desserts



wood fired pizzas

pizzas are only available for on premise catering events

Margherita

Herb olive oil, san marzano tomatoes, fior di latte, olive oil, sea salt, basil
dairy free option available

23

De Niro

Red pepper sauce, fontina, mozzarella, prosciutto, arugula, serrano honey
dairy free option available

24

887

Tomato sauce, sopressata, roasted red peppers, cacciatore sausage, mozzarella, fior di latte
dairy free option available

25

Fungo

Mascarpone cream sauce, mozzarella, chilies, seasonal mushrooms, arugula, chili oil

24

Pollo Verde

chicken thigh, pesto cream sauce, gorgonzola, chili, pancetta

24

Impostore

cauliflower puree, smoked oyster mushrooms, vegan ricotta, breadcrumbs, chive, chili oil

22

Calabrese

Spicy fig jam, boar sausage, mozzarella, pepperoncini, arugula
dairy free option available

24

Moderni

N'duja, pepperoni, fior di latte, pecorino, rosemary honey

24

Muffuletta

sundried tomato tapenade, mortadella, genoa salami, capicollo, fontina, olive, pumpkin seed pesto, peperoncini, balsamic

24

Agnello

lamb sausage, basil cream, serrano, chilies, fior di latte, arugula, pistachio

23



Pizzas can be made flatbread style for larger groups upon request

Seasonal chicken and vegan pizza options available upon request

ALL PIZZA'S CAN BE MADE ON GLUTEN FRIENDLY CRUST FOR AN ADDITIONAL CHARGE



sliders

314 52/dz

Fried chicken breast, dill pickle, butterleaf, yard sauce, Martin's rolls

Veggie 48/dz

Plant based mini patty dill pickle, butterleaf, yard sauce, Martin's rolls

Yard Boy 50/dz

Wagyu, cheddar, chili, mayo, lettuce, yard sauce, tomato bacon jam, Martin's rolls

342 46/dz

Wagyu beef, cheddar, pickle, lettuce, yard sauce, Martin's rolls

Buffalo Chicken 54/dz

Pickles, lettuce, blue cheese, yard sauce, Martin's rolls



sides

House Cut Fries 4/person

Ketchup & yard sauce

Poutine 8/person

Local cheese curds, chicken gravy

Dill Slaw 4/person

Dill vinaigrette, cabbage, cotija cheese, carrot onion blend, fresh dill

Mac & Cheese 6.5/person

Bechamel, beer, cheese blend, preserved serrano chile

Build Your Own Poutine 14/person

House cut fries, chicken gravy, wagyu chili, bacon, cheese curds, shredded cheddar, crispy onion, salsa



tacos

Minimum order of 2 dozen

Bravas

75/dz

Barbacoa beef short rib, potatoes, chorizo, fresno + maple crema, manchego, crispy onion, spicy salt, cilantro

Al Pastor DF GF

52/dz

Slow roasted pork shoulder, pineapple, pickled onion

Pescado

75/dz

Fried pickerel, jicama slaw, pickled red onion, fresno chile tartar sauce, cilantro

Camarones

60/dz

Crispy shrimp, chipotle aioli, pico di gallo, lettuce, avocado

Falafel GF VG

55/dz

Pickled red cabbage, lettuce, avocado, black bean + corn salsa, vegan chili aioli

Pollo Roja GF

60/dz

Adobo chicken breast, romaine, tomatillo + poblano hot sauce, white onion, cotija



sides

Elote + Chips V

80/platter

Corn, mayo, sour cream, queso fresco, paprika, cilantro, tortilla chips

Fresca Salad V

8/guest

romaine, red cabbage, jicama, manchego, beefsteak tomato, cotija, black bean + corn salsa, cilantro, spicy salt, cucumber-jalapeno vinaigrette



TEAM SANDWICH PLATTERS

Choose 4 options for your platter

\$16 per person

THE 44 SIGNATURES

ITALIAN

prosciutto cotto, capicola, coppa, provolone, chopped greens, vino vinaigrette, Calabrian chile + honey aioli

BIG GAME DF

seared yellowfin tuna, slaw, spicy mayo, miso dressing, pickled vegetables, cilantro

CLUB

smoked turkey, black forest ham, white cheddar, tomato, arugula, avocado spread, garlic aioli

CAJUN CALI CESAR

blackened chicken, aged Manchego, baby kale, avocado, crispy capers, creamy garlic + pepperoncini dressing

A-L-T V

avocado, cucumber, lettuce mix, tomato jam, whipped feta, chile aioli, sea salt

BACK TO BASICS

HAM + CHEESE

black forest ham, white cheddar, mayo, lettuce

TURKEY DF

tomato, garlic aioli, lettuce

VEGGIE V

tomato, cucumber, pickled red onion, cream cheese, dill

SMOKED BEEF

horseradish aioli, provolone, arugula

CLASSIC CHICKEN SALAD DF

tomato, lettuce, pickle



CLUB



A-L-T



ITALIAN



CAJUN CALI CESAR



BIG GAME

PASSED APPETIZERS

Minimum 2 dozen

MINI GRILLED CHEESE V 30/dz

provolone, white cheddar, tomato jam, sourdough

CRISPY FIOR DI LATTE V 36/dz

panko breaded fresh mozzarella, Sunday gravy, pesto aioli

BAHN MI SLIDERS DF 44/dz

seared yellowfin tuna, pickled vegetables, spicy mayo, cilantro, Martin's party rolls

SCHNITZEL BITES 30/dz

panko breaded chicken breast, remoulade, parmigiano reggiano, dill

AVOCADO BRUSCHETTA V 25/dz

avo spread, tomato, feta, pickled serrano chilies, sourdough

CHEESESTEAK SLIDERS 44/dz

smoked beef, roasted peppers, pickled red onion, horseradish aioli, provolone

FRIED TOFU SKEWERS VG 30/dz

garlic aioli, black sesame, cilantro

CAESAR SKEWERS 34/dz

blackened chicken, pepperoncini dressing, manchego, arugula

TEAM SALADS

Portion Guide

Small: 6-8
Medium: 15-18
Large: 25-30

SML MED LRG

CHOPPED GF V 42/80/125

baby kale, spinach, apple, avocado, pepperoncini, pistachio, feta, chickpea, white balsamic vinaigrette

SOBA NOODLE SALAD GF V 40/75/118

edamame, pickled vegetables, carrot, cabbage, chile lime dressing, sesame, herbs

CRISPY SLAW GF VG 38/72/120

red & napa cabbage, onion, peppers, chilies, dill vinaigrette

CALI CAESAR V 42/80/125

romaine, baby kale, Manchego, sourdough croutons, crispy capers, avocado, creamy roasted garlic dressing

PROTEIN ADD-ONS

BLACKENED CHICKEN 7/PP

PANKO CRUSTED CHICKEN 8/PP

SEARED TOFU 4/PP

SEARED TUNA 11/PP



TEAM SNACKS

CHARCUTERIE

16/PP

sliced meats, cheeses, house preserves, crostinis, bread

HOUSE KETTLE CHIPS GF V

4/PP

caramelized onion dip

BUILD YOUR OWN SANDWICH STATION 14/PP

smoked turkey, chicken, beef, salami, cheese, pickles, lettuce, tomato, house sauces, fresh assorted buns

SMOOTHIES GF VG

7/PP

assortment of fresh smoothies in 8oz portions



SWEETS

mini | full

SIGNATURE CHOCOLATE CHIP COOKIES

24/dz | 36/dz

WHITE CHOCOLATE + PISTACHIO COOKIES

24/dz | 36/dz

TORTA CAPRESE BROWNIES

30/dz | 50/dz



Ordering Process

We are available to accept catering orders Monday-Friday. Any catering orders received between Friday to Saturday will be responded to the following week.

Please note there is a minimum order quantity indicated on select items.

Delivery and Pickup

Delivery is available upon request within the city of Winnipeg for a \$25 delivery fee (subject to availability).

Prices are subject to change. Items may vary due to seasonal availability. Pickup is also available at no charge at Mottola Grocery.

Delivery within the buildings of 242 Hargrave Street, 223 Carlton Street is available at no charge with a minimum \$100 order.

Customer Responsibility: It is the customer's responsibility for ensuring someone is available to receive delivery orders or collecting pick-up orders at the designated time and location.

Payment

Payment on all catering orders due 24 hrs prior to delivery or pickup.

We accept Visa, Mastercard, American Express. You will have access to pay directly via your guest portal.

Packaging

All orders are packaged in disposable containers as standard. Clients may request orders to be plated on non-disposable boards and platters, subject to an additional rate of \$10 per platter. Non-disposable items must be returned within 24 hours to avoid additional charges.

Lead Time

We ask that 48 hours notice is given for all orders to ensure the order can be fulfilled. More notice may be required for larger orders or during holiday seasons.

Cancellation Policy

Catering food orders may be cancelled 72 hours in advance without penalty. A cancellation fee of 50% of the total order cost will be applied for orders cancelled less than 24 hours before the scheduled delivery or pickup time.

Note on allergies

We offer menu items containing wheat, eggs, milk, shellfish, tree nuts, and/or peanuts. While precautions are taken to minimize cross-contamination, we cannot assure the safety of our products for individuals with allergies to these ingredients.