CARVED + CRAFTED
catering

CATERING MENU

Order in person or online

Priya.Abraham@ibm.com
647-646-9653

Our promise to you

Carved & Crafted

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let EUREST guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location.

We will work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the EUREST culinary philosophy; authentic recipes using the freshest, seasonal ingredients. Please note that all menu items are subject to availability. We appreciate your understanding.

Priya Abraham
Food Service Director
647-646-9653
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Our Sustainability, Strategy & Promise

We are using this established framework to leverage well-developed channels that are further refined to address the localized needs for our partner accounts and customers.

Our sustainability strategy prioritizes social and environmental change that supports the large-scale objectives of our clients and customers, an approach informed by our parent company Compass PLC. Our global climate Net Zero commitment – called Planet Promise – is our commitment to a sustainable future for all. It envelops our overall corporate sustainability strategy defined by three key priorities:

Health and well-being – Better nutrition choices, mental health, total well-being

Environmental game changers – Food waste, single use plastics, plant-forward meals

Better for the world – Sourcing responsibly, enriching local communities, partnerships for big change

PLANET PROMISE
OUR COMMITMENT TO A SUSTAINABLE FUTURE FOR ALL

Breakfast Packages

Minimum 12 guests, priced per person

Good Morning-Continental Buffet **16.70**

Danishes, croissants and muffins, jams, butter and a fruit platter.
(Cals 450-650)

Bakers Mini **15.40**

Mini Danishes, muffins, croissants, butter, jam and preserves.
(Cals 200- 410)

Egg and Bacon **10.40**

English muffin, egg, cheddar cheese, and crispy bacon. (Cals 310)

Multigrain Breakfast Croissant **12.50**

Scrambled eggs, tomatoes, fresh spring mix, with real Canadian cheddar served on a multi-grain croissant. (Cals 590)

Healthy Frittata **11.00**

Broccoli & cheese, mushroom, sundried tomato and feta cheese.
(Cals 250- 300)

Each Breakfast Package includes:

Coffee, tea, bottled water or breakfast juice.

Bakery

Minimum 12 guests, priced per person

All platters to include butter & preserves

Danishes (cals 200- 325) **4.15**

Assortment of mini danishes

Bagels (cals 250- 350) **4.60**

Assortment of bagels with cream cheese

Muffins (cals 340- 420) **2.85**

Assortment of muffins

Croissants (cals 406) **3.65**

Assortment of freshly baked croissants

Biscuits (cals 300- 350) **3.65**

Cheddar scallion, blueberry

Pain au chocolaté (cals 475) **4.15**

Breakfast A La Carte

Fruits & Berries Bowl (cals 270) **6.25**

A medley of fresh seasonal fruits served in a bowl

Fresh Yogurt Parfait Bar

(cals 125-200) **6.49**

Choice of individual assorted Yogurts
OR Yogurt in a Bowl

Assortment of fresh berries, granola

Greek Yogurt (cals 59) **2.60**

Available in vanilla, blueberry and strawberry flavors

Cookies (cals 150- 250) **2.35**

Assortment of freshly baked cookies

Blueberry Scones (cals 450) **4.25**

ADD Coffee & Tea Service

Regular and Decaf coffee (upon request)

With sugar, sweeteners, milk, cream and

Dairy free alternatives. Tea service

Includes a variety of black and herbal

Teas .

Boxed Lunches

Minimum 12 guests, priced per person

Tuna Salad Sandwich — 18.50

Albacore tuna, dill, light mayo, red onion, and lettuce. (Cals 760)

Egg Salad Sandwich — 18.50

Fresh eggs, light mayo, cucumbers & lettuce. (Cals 820)

Black Forest Ham — 18.50

Shaved black forest ham, Swiss cheese, romaine lettuce with Dijon mustard. (Cals 760)

Shaved Beef Sandwich — 18.50

Shaved roast beef, julienned carrots, lettuce, and horseradish aioli. (Cals 730)

Vegetarian Sandwich — 17.00

Grilled vegetables, cucumbers, lettuce, hummus served in a whole wheat wrap. (Cals 800)

Each Sandwich Box includes:

Cold Beverage. Carrot and Celery Sticks, Ranch Dip,, Freshly Baked Cookie.

Boxed Lunches

Minimum 12 guests, priced per person

Southwest Chicken Club

21.00

Tex Mex seasoned chicken breast, chipotle mayo, arugula lettuce. (Cals 835)

Turkey, Brie, & Roasted Pepper

21.00

Oven roasted turkey, fresh leaf lettuce, fire roasted red peppers, and mango chutney. (Cals 735)

Greek Vegetarian Wrap

19.00

Roasted mushrooms and zucchini with crumbled feta, red onion, iceberg lettuce, and tzatziki on a whole wheat wrap. (Cals 720)

Chicken Breast

21.00

Julienne carrots, roasted peppers, baby spinach, pesto mayo on the bun.(Cals 1100)

Each Wrap Box includes:

Cold Beverage, Carrots and Celery Sticks, Ranch Dip, Freshly Baked Cookie.

Bowls

Minimum 12 guests, priced per person

Mexican Chipotle Chicken **18.75**

Chili flavoured rice with chipotle grilled chicken, pico de gallo, corn bean salsa, shredded cheese, avocado ranch dressing. (Cals 625- 850)

Mexican Pulled Beef Carnitas Burrito **18.75**

Pulled beef, avocado, pico de gallo, charred corns, Mexican rice and beans, cilantro, chimichurri dressing (Cals 700- 800)

Loaded Beef Burrito **18.75**

Beef fajitas, pico de gallo, guacamole, green onions, cilantro, cheddar cheese, tortilla strips, lime crema sauce. (Cals 1100- 1300)

Thai Coconut Chicken **18.75**

Roasted sweet potato, red cabbage slaw, quinoa, fried onions, jasmine rice, honey mustard dressing. (Cals 650- 750)

Greek Chicken Bowl **18.75**

Grilled chicken, rice pilaf, romaine lettuce, tomato, cucumber, feta cheese, olive, tzatziki dressing. (Cals 500- 850)

Each Bowl includes: Kind bar, assorted cold beverage.

Bowls

Minimum 12 guests, priced per person

Jerk Chicken **18.75**

Homemade grilled jerk chicken thighs, red beans rice, tangy coleslaw, pineapple salsa. (Cals 600-800)

Hot Honey Chicken **18.75**

Marinated honey chicken, roasted sweet potato, red cabbage slaw, quinoa, fried onions, honey mustard dressing. (Cals 600- 800)

Citrus Chicken **18.75**

Grilled chicken with citrus, jasmine rice, pickled cucumber, daikon, carrots, cilantro, sriracha dressing. (Cals 600- 800)

Teriyaki Beef **18.75**

Marinated ground beef, rice pilaf, shredded carrots, broccoli, bok choy, scallion. (Cals 600- 800)

Teriyaki Salmon **19.75**

Baked salmon teriyaki, steamed rice, bok choy vegetable, red cabbage salad, carrots, daikon, Asian sesame dressing. (Cals 600- 800)

Vegetarian Bowl **17.00**

Spinach, avocado, fire-roasted peppers layered on a bed of steamed rice drizzled with a zesty honey-lime dressing. (Cals 300-550)

Each Bowl includes: Kind bar, assorted cold beverage

Salads & Soups

Minimum 12 guests, priced per person

Greek Salad with Grilled Chicken **18.00**

Romaine lettuce, peppers, feta cheese, tomatoes, onions, cucumbers and olives topped with grilled chicken

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Blackened Chicken Caesar Salad **18.00**

Romaine lettuce, bacon, crouton, Top with blacken chicken

Healthy Cobb Salad **16.00**

Edamame, quinoa, chickpeas, Cucumbers, eggs, feta, romaine, carrots and tomatoes.

Pasta Salad **16.00**

Vegetable fusilli with sundried tomato, broccoli, fire roasted red peppers, parmesan cheese

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Daily Soup **6.00**

Freshly made daily soups.

Each Salad Bowl includes:

Kind bar, assorted cold beverage

Sandwich Platters

Minimum 12 guests, priced per person

Classic Sandwich **17.25**

A selection of freshly prepared classic sandwiches:

- Egg salad with cucumber
- Shaved beef with horseradish aioli
- Grilled vegetable wrap with hummus
- Shaved black forest ham, Dijon mustard and Swiss
- Tuna salad (Cals: 400-490)

Gourmet Sandwich **19.80**

A selection of freshly prepared gourmet artisan sandwiches:

- Southwest chicken club
- Turkey with brie, roasted peppers, mango chutney
- Greek vegetarian wrap
- Chicken breast sandwich
- Slow roasted beef with swiss cheese and chipotle aioli (Cals 390-580)

Wrap Sandwich **19.80**

- Assortment of soft, fresh wraps with
- Sliced premium meats, chicken salad,
- Tuna salad and chopped egg salad.
- (Cals 390- 589)

Each platter includes:

Assorted cold beverages, fresh garden salad and freshly baked cookies.

Salads in Bowls

Minimum 12 guests, priced per person

Caesar Salad **4.00**

Romaine lettuce with Caesar dressing, croutons and parmesan cheese (no bacon)

Market Green Salad **4.00**

Market greens served with a choice of dressing.

Pasta Salad **5.00**

Pesto, fusilli, broccoli, roasted peppers, sundried tomatoes, parmesan cheese, olive oil.

Classic Greek **5.00**

Romaine feta cheese, olives, tomatoes, cucumber and Greek dressing.

Hot Buffet

Minimum 12 guests, priced per person

Chicken Souvlaki **23.00**

Marinated chicken souvlaki with pita, Greek rice, grilled peppers, zucchini, tzatziki sauce (Cals 780-900)

Add spanakopita 2 for 8.00

Butter Chicken **23.00**

Tender chicken in a creamy tomato-based sauce, basmati rice, naan bread, raita sauce. (Cals 600- 720)

Add samosas 2 for 9.00

Roasted Chicken Breast/ Boneless Chicken Thigh **23.00**

Herb roasted chicken breast, boneless chicken thigh, roasted potatoes, French green beans. (Cals 680-800)

Add garlic bread 2 for 6.00

Beef Stroganoff **23.00**

Sauteed beef, buttered egg noodles, grilled peppers, zucchini, pickles, sour cream. (Cals 690- 800)

Add dinner roll 2 for 4.00

Flank Steak **24.00**

Slow braised flank steak, garlic mashed potatoes, French green beans. (Cals 800- 950)

Add dinner roll 2 for 4.00

Hot buffets include:

a selection of canned beverages, bottled water.

Hot Buffet

Minimum 12 guests, priced per person

Beef Barbacoa **24.00**

Slow-cooked beef brisket in rich spices, rice pilaf, Mexican roasted corn salad, fresh garden salad. (Cals 550- 700)

Add dinner roll 2 for 4.00

Glazed Salmon Steak **24.00**

Salmon fillets glazed with maple dijon, brown rice, bok choy. (cals 400- 650)

Add spring rolls 2 for 5.00

Meat Lasagna **23.00**

Seasoned ground beef, tomato sauce, pasta, garlic bread, Caesar salad. (Cals 780- 900)

Vegetarian option: **Veggies Loaded Lasagna** **21.00**

Spaghetti with Meat Sauce **22.00**

Spaghetti in bolognese meat sauce, garlic bread, grilled vegetables. (Cals 650- 800)

Vegetarian option: **Pasta Primavera** **21.00**

Hot buffets include a selection of canned beverages, bottled water.

Platters

Minimum 12 guests, priced per person.

Domestic & International

8.35

Selection of locally produced Canadian and international cheeses complimented with fruit chutney, local honey, dried apricots, sliced baguettes and crackers. (Cals 150- 350)

Antipasto Display

9.35

Featuring a curated selection of local cured meats, seasonal vegetables, assorted olives, fruit chutney, and sliced artisan bread with crackers. (Cals 180- 400)

Smoked Salmon

8.35

A beautifully arranged smoked salmon platter accompanied by crisp cucumber slices, cherry tomatoes, thin-sliced red onions, briny olives, and smooth cream cheese.
(Cals 300- 450)

Sliced Fruit & Berries

4.70

A vibrant platter of seasonal sliced fruits and assorted fresh berries, served with a creamy maple-yogurt dipping sauce.(Cals 300)

Crudités

6.25

Featuring carrots, sweet peppers, broccoli florets, cucumbers, and cherry tomatoes, served with roasted red pepper hummus and garlic-herb aioli. (Cals 140- 300)

Pizza

Priced per pizza (8 slices cut), additional topping $2.89 each

Hawaiian Pizza **29.65**

Pineapple, bacon pieces, bacon crumbs, and mozzarella Cheese (Cals 800+ per serving)

Pepperoni **20.99**

Classic pepperoni with mozzarella cheese (Cals 670 per serving)

Vegetarian **29.65**

Assorted vegetables with mozzarella cheese (Cals 500+ per serving)

Cheese **20.99**

Mozzarella cheese and tomato sauce (Cals 580 per serving)

Deluxe **29.65**

Pepperoni, green peppers, mushrooms and mozzarella cheese (Cals 990 per serving)

BBQ Chicken **29.65**

Chicken, banana peppers, red onions, BBQ sauce and mozzarella cheese (Cals 850 per serving)

Canadiana **29.65**

Pepperoni, mushroom, bacon crumbs and mozzarella cheese (Cals 750+ per serving)

Canapès

Minimum order of 30 guests

COLD CANAPES (cals 50- 200, **seasonal price**)

Mini Wraps

Assorted Sushi, Sashimi

Dim Sum

Feta sundried Tomato Phyllo Pastry

Smoke salmon Blini, Caviar

Tropical Shrimp Salad on Cucumber

HOT CANAPES (cals 50- 200, price **28.00-32.00 per dozen**)

Spanakopita

Beef, Chicken, or Shrimp Skewer

Chicken Beef, Vegetarian Cocktail Spring Roll

Mini Quiche

Assorted Samosa

Beef, Chicken, or Vegetable Empanada

Beef, Chicken, Salmon Wellington

VEGAN (cals 50- 200, **seasonal price**)

Lentil & Corn Croquette

Wild rice Mushroom Croquette

Falafel Ball

Bocconcini Tomato Pesto Skewer

Vegetarian Skewer

Looking for more options?
Please ask the manager for details

Sweets & Treats Platters

A Selection of Cookies

(24 pieces) Cals 170-250 **52.00**
Chocolate chip, oatmeal raisin, double chocolate and macadamia nut white chocolate cookies

Simplicity Desserts

(18 pieces) Cals 100-470 **31.00**
Cookies, coconut macaroon and berry crumble dessert bar

Decadent Desserts

(18 pieces) Cals 200-500 **42.00**
Chocolate and raspberry mini cheesecake squares,
Nanaimo bars, berry crumble bars and double fudge brownies

Assorted Brownie Delights (12 pieces)

Cals 230-380 **32.00**
Chocolate Double Fudge, Caramel Pecan and Naked Brownies garnished with berries, mint and a dusting of cocoa

Dufflet Desserts

Seasonal Price

Beverages

Tim Hortons Coffee serves 10	**25.55**
Assorted Herbal Tea (individual bag)	**2.60**
Hot Chocolate (price per person)	**3.00**
Natural Spring Water (500ml)	**2.80**
Minute Maid Juice	**2.80**
Assorted Canned Pop Pepsi	**2.00**
Perrier Water (330ml)	**2.80**
Assorted Energy Drink	**4.25**
Iced Water with sliced Lemons (serves 10)	**10.00**

Allergies and Dietary Restrictions

Allergies

We attempt to provide nutrition and ingredient information that is as complete as possible.
Products may change without our knowledge and menu items are prepared in close
proximity to other ingredients that may result in cross-contact with ingredients not listed,
Including allergens.
Please reach out to our catering manager to discuss any allergy concerns for your function.

Dietary Restrictions

As Canada's largest foodservice provider, we have a significant impact on the
Health and well-being of our guests. Our commitment to encouraging healthy
living embraces the power of food and the empowerment of individuals to
achieve their health goals. Additionally, all our eggs are Free Run, Cage Free.

Ordering Guidelines

PLACING ORDERS

We request that all orders are placed two (2) business days prior to your delivery date and time. Specialty items may require additional notice, please give us a call to discuss. Every effort will be made to accommodate any orders placed after the deadline but is not guaranteed to be fulfilled. For orders over 100 people please provide minimum seven (7) business days notice.

OUR DELIVERY COMMITMENT

Every effort is made to exceed our clients' expectations, your order will be delivered as close to the time requested, however, should we need to adjust this time due to unforeseen circumstances a representative will call to let you know in a timely manner.

DELIVERY MINIMUMS

We are currently requesting a 12-person minimum on any order, or a minimum spend of $250 prior to delivery and applicable taxes

CANCELLING ORDERS

Cancellations must be received in a timely manner; we understand that things happen and sometimes are out of your control. However, a minimum of 24 hours' notice must be given to avoid an associated charge. For functions over 100 people cancellation must be received within 3 business days

PRICING GUIDELINES

All items are priced per person, except where indicated, and are based on a minimum of 12 orders per menu item. Multiple options and/or flavours can be chosen only when indicated. Vegetarian and/or Vegan options are provided without additional charge and typically represent 20% of every catering order. Adjustment to the amount of vegetarian and/or vegan options can be changed upon your request.

If your event is less than 12 people or $250, we do have catering vouchers available. We are thrilled to accommodate your group in our dining areas.