



CORPORATE PACKAGE

2025 - 2026





MOVING FLAVOUR FORWARD

Thank you for considering Avanti as a caterer for your event. Our package offers a comprehensive selection of options. We also provide the flexibility to customize our menus to align with your theme, budget, or culinary preferences

Prices include

Drop Off Within 20 Km Radius

Disposable Plates

Disposable Cutlery

Napkins

Appropriate Condiments

Additional costs

Drop Off Outside of 20 Km Radius (+ \$2/Km)

Chafing Dish Rentals

Real China

Linens

Dietary Restriction Icons

- DF** Dairy Free
- VG** Vegetarian
- GF** Gluten-Free
- VE** Vegan

+Prices subject to 13% HST

+Prices subject to 15% Service Charge (for staffed events only)

BREAKFAST

10 PERSON MINIMUM FOR EACH SELECTION



03

CONTINENTAL ^{VB}

House-Baked Muffins, Danishes, Scones, & Croissants, Served With A Fresh Fruit Platter, Jams & Butter

\$10.00 EA

SAVOURY SLICE ^{VB}

Personal Quiche Tart Filled With Seasonal Roasted Vegetables & Served With Fresh Fruit Medley

\$9.25 EA

SUNRISE STACK

2 Buttermilk Pancakes, 3 Strips Of Bacon, Butter & Table Syrup

\$11.50 EA

FRENCH CONNECTION ^{VB}

Triple-Slice Brioche French Toast, Berry Compote, Butter & Table Syrup

\$11.00 EA

THE ROYAL MUFFIN COMBO

Individually Wrapped & Served With Herb-Roasted Potatoes:

Classic - Egg, Bacon & Cheddar

Vegetarian - Egg, Cheddar, Spinach & Smoky Tomato Jam ^{VB}

Halal - Egg, Paneer & Turkey Bacon

\$9.75 EA

BRUNCH LUXE

Softly Whipped Scrambled Eggs, Herb-Roasted Potatoes, 2 Pieces Each Of Smoked Bacon, Maple Cured Ham & Link Sausage. Served With Croissants, Jams & Butter

\$17.50 EA

BREWED COFFEE BREWED DECAF COFFEE HOT WATER FOR TEA

Freshly Brewed Coffee, Decaf or Hot Water With Tea Bags Including Milkettes, Creamers, Sugar & Sweetener

\$26.50 / 12 cup

\$43.00 / 20 cup

\$99.00 / 50 cup

A LA CARTE

10 PERSON MINIMUM FOR EACH SELECTION

04

BREADS & PASTRIES

MUFFINS - House Baked Muffins Featuring Seasonal & Classic Flavours	\$3.00
BAGELS - A Variety Of Warm Bagels With Jams, Butter & Cream Cheese	\$3.25
DANISHES - An Elegant Selection Of Buttery Danishes With Assorted Fillings.....	\$3.25
SCONES - An Assortment Of Sweet & Savory Scones	\$3.50
BREAD LOAVES - A Curated Variety Of Sliced Sweet Breakfast Loaves	\$3.50
DONUTS - An Array Of Iced & Filled Medium-Sized Donuts	\$2.75
COOKIES - Chocolate Chip, Oatmeal Raisin, Shortbread & Double Chocolate	\$3.25
DESSERT SQUARES - An Assortment of Squares, Tarts & Bars	\$3.75

FRUIT & DAIRY

FRUIT - Individual Seasonal Fresh Fruit Medley In 8 Oz Cups	\$3.75
BERRIES - Seasonal Berries In 6 Oz Cups	\$3.75
YOGURT - A Selection Of Yogurt Cups Featuring Classic & Fruit Flavours	\$2.25
PARFAIT - Greek Yogurt With A Berry Compote & Topped with Granola	\$5.90
CHEESE - An Assortment Of Semi-Hard Cheese With Dried Fruit & Crackers	\$4.90

PROTEINS

TURKEY BACON - 3 Slices Of Turkey Bacon	\$3.25
BACON - 3 Slices Of Pork Bacon	\$3.50
SAUSAGE - 3 Pieces Of Pork Breakfast Sausage	\$3.25
BOILED EGGS - 2 Whole Eggs (4 Halves) with Salt & Pepper on the side	\$3.75
HEARTY EGG BITES - 2 Pieces Each of Bacon, Sausage & Cheddar Egg Bites	\$4.75
VEGGIE EGG BITES - 2 Pieces Each of Zucchini, Onion & Parmigiana Egg Bites	\$4.50
SMOKED SALMON - 2 Oz of Cold Smoked Atlantic Salmon	\$5.90

POTATOES

HASH BROWNS - 2 Classic Shredded & Crispy Golden Brown Patties	\$2.50
HOME FRIES - Herb-Crusted Crispy Cubed Potatoes	\$2.50
SWEET POTATO HASH - Roasted Sweet Potatoes with Onions & Peppers	\$3.25
POTATO ROSTI - 2 Swiss-Style Shredded Potato Cakes	\$3.50

SANDWICHES & WRAPS

10 PERSON MINIMUM FOR EACH SELECTION
INCLUDES A CHOICE OF 1 SALAD & 1 DESSERT



COLD SANDWICH

CLASSIC SANDWICHES

Sliced White & Whole Wheat Bread Filled With Turkey Breast, Corned Beef, Ham, Egg Salad, Roast Beef & Tuna

\$16.50 EA

HEARTY BUNS

Variety of Hearty Buns Filled With Turkey Breast, Corned Beef, Ham, Egg Salad, Roast Beef & Tuna

\$18.00 EA

TORTILLA WRAPS

Variety of Flour Tortillas Filled With Turkey Breast, Corned Beef, Ham, Egg Salad, Roast Beef & Tuna

\$17.50 EA

LUNCH BOX

Individually Boxed Lunch Which Includes A Hearty Bun, Choice Of Salad, Choice Of Dessert & Bottled Water

\$19.75 EA

HOT SANDWICH

SLOW-ROASTED BARBACOA

Slow Cooked Beef On A Cheddar Cheese Bun With Grilled Red Onions & Marble Cheddar

\$19.95 EA

CHICKEN SHAWARMA

Marinated Chicken, Garlic Sauce, Tomato, Sweet Gherkins & Pickled Turnip In A Grilled Flatbread

\$19.95 EA

GRILLED VEGGIE

Balsamic Marinated Zucchini, Eggplant, Peppers, Portobello & Goat Cheese On A Warm Ciabatta Bun

\$18.95 EA

TOSCANA PESTO

Grilled Chicken Breast, Roasted Red Peppers, Provolone Cheese & Smoky Tomato Jam

\$19.95 EA

COLD ARTISAN SANDWICHES

Herb-Roasted Turkey Breast With Cranberry Aioli & Baby Arugula On Brioche Bread
Roast Beef With Horseradish, Caramelized Onions & Baby Greens On Marble Rye Bread
Black Forest Ham With Double Brie Cheese, Fig Jam & Butter Lettuce On Sourdough Bread
Savoury Egg Salad With Chives & Microgreens On A Flaky Croissant

\$19.50 EA

PROTEIN BOWLS

06

5 PERSON MINIMUM FOR EACH SELECTION

FIESTA ^{GF}

Cajun Chicken, Black Beans, Avocado, Red Pepper, Corn, Salsa, Cheddar Cheese, Spring Mix, Rice & Chipotle Dressing

\$18.25 EA

SESAME CHICKEN ^{DF}

Hoisin Marinated Chicken Breast, Shredded Lettuce, Rice Noodles, Julienne Carrots, Red Peppers, Cucumber, Cauliflower, White Radish & Sesame Soy Dressing

\$18.25 EA

KOREAN BEEF ^{GF} ^{DF}

Sliced Beef, Pickled Daikon, Cucumber, Pineapple, Carrot, Edamame, Rice, Napa Cabbage & Sweet Onion Vinaigrette

\$18.75 EA

TUSCAN

Pesto Grilled Chicken Breast, Cannelini Beans, Semi-Dried Cherry Tomatoes, Roasted Zucchini, Bocconcini Cheese, Red Onion, Orzo, Spring Mix & Balsamic Vinaigrette

\$18.25 EA



SHAWARMA ^{DF}

Chicken Shawarma, Romaine, Pickled Turnip, Sweet Gherkins, Red Onion, Tomatoes, Cucumber, Couscous, Tahini Drizzle & Garlic Aioli Dressing

\$18.25 EA

CARIBBEAN ^{GF} ^{DF}

BBQ Jerk Chicken, Black Beans, Pineapple Salsa, Grilled Red Onion, Grape Tomatoes, Cucumbers, Coconut Rice & Chili-Lime Vinaigrette

\$18.25 EA

VIBRANT VEGGIE ^{VE}

Fried Tofu, Grape Tomatoes, Cucumbers, Avocado, Red Onions, Roasted Cauliflower, Couscous, Green Peas, Spring Mix Lettuce & Lemon Vinaigrette

\$17.50 EA

HOT LUNCH

10 PERSON MINIMUM FOR EACH SELECTION
INCLUDES A CHOICE OF 1
SALAD & 1 DESSERT



07

CHICKEN

CHICKEN PARMIGIANA

Breaded Chicken Breast With Marinara Sauce & Topped With Mozzarella. Served With Penne Rose

\$18.50 EA

JERK CHICKEN GF DF

Bone-In, Jamaican Jerk Chicken. Served With Coconut Peas & Rice, Mango Salsa

\$18.90 EA

LEMON HERB CHICKEN GF

Grilled Chicken Breast With A Light Lemon Herb Glaze. Served With Rice Pilaf

\$17.25 EA

CHICKEN FLORENTINE

Tender Pan-Fried Chicken Coated In A Garlic, Spinach & White Wine Cream Sauce. Served With Buttered Fettuccine

\$17.75 EA

PORTUGUESE CHICKEN DF GF

Bone-In White & Dark Meat Chicken Served With A Piri Piri Sauce & Spanish Rice

\$18.50 EA

CHICKEN ITALIANO

Marinated Grilled Chicken Breast In A Sun-Dried Tomato Cream Sauce. Served With Pan-Fried Gnocchi

\$18.50 EA

TANDOORI CHICKEN GF

Oven-Baked Boneless Chicken Thighs In A Tandoori Masala Sauce Served With Fragrant Basmati Rice

\$18.50 EA

LEMON-OREGANO CHICKEN GF DF

Marinated Grilled Chicken Thighs Served With Greek Style Roasted Potatoes

\$18.50 EA

CHICKEN FAJITAS

Seared Mix Of Peppers & Onions With Chicken. Condiments Include 2-8" Tortillas, Shredded Cheese, Tomatoes, Scallions, Sour Cream, Salsa & Guacamole. Served with Mexican Rice

\$18.75 EA

SHAWARMA PLATE GF

Thinly Sliced Chicken Marinated In Warm Middle Eastern Spices. Served with Golden Rice Pilaf & Traditional Condiment Tray

\$18.95 EA

CHICKEN STIRFRY DF

Marinated Sliced Chicken Breast With A Vegetable Medley. Served With Chow Mein Noodles

\$18.25 EA

HOT LUNCH

10 PERSON MINIMUM FOR EACH SELECTION
INCLUDES A CHOICE OF 1 SALAD & 1 DESSERT

CHICKEN

~CONTINUED~

CHICKEN SCHNITZEL

Crispy Breaded Chicken Breast served with Mushroom Gravy & Mashed Potatoes

\$18.50 EA

BUTTER CHICKEN ^{GF}

Creamy Tomato-Based Chicken Curry. Served With Basmati Rice

\$18.50 EA

CHICKEN SOUVLAKI ^{GF}

Tender Pieces Of Chicken With Tzatziki Served With Lemon Scented Rice

\$18.25 EA

CHICKEN CACCIATORE ^{DF}

Tender Chicken, Slow Cooked with Tomatoes, Bell Peppers, Olives & Herbs. Served With Crusty Italian Bread

\$18.50 EA

BBQ GRILLED CHICKEN

Marinated Grilled Chicken Breast, Topped With A Signature BBQ Sauce & Served With Mac & Cheese

\$18.50 EA

FISH

HERB-CRUSTED SALMON ^{GF} ^{DF}

Baked Atlantic Salmon With A Dijon & Herb Crust, Served With Jasmine Rice

\$19.90 EA

08



HOT LUNCH

10 PERSON MINIMUM FOR EACH SELECTION
INCLUDES A CHOICE OF 1 SALAD & 1 DESSERT



VEAL/BEEF/PORK

VEAL MARSALA

Tender Veal Scallopini Simmered In A Marsala Wine Sauce With Mushrooms. Served With Rice Pilaf
\$17.90 EA

MEAT LASAGNA

Layers Of Pasta, Bolognese Sauce & Italian Cheese. Served With Garlic Bread
\$17.90 EA

COTTAGE PIE

Seasoned Ground Beef Mixed With Carrots, Peas, Onions & Topped With Mashed Potatoes. Served With Cheesy Broccoli
\$18.50 EA

ROASTED BEEF

Herb-Crusted Top Sirloin In A Rich Demi-Glace. Served With Mashed Potatoes
\$19.50 EA

MEATLOAF

Classic Meatloaf With A Creamy Mushroom Gravy. Served With Mashed Potatoes
\$18.75 EA

PULLED PORK SLIDERS

Soft Brioche Buns Filled With BBQ Pulled Pork, Served with Sweet Potato Fries & Coleslaw
\$17.90 EA

VEGETARIAN/VEGAN

CHICKPEA CURRY GF VE

Hearty Chickpeas, Cauliflower & Roasted Sweet Potato Simmered In A Rich Coconut Curry Sauce. Served With Basmati Rice
\$17.90 EA

CANNELLONI VB

Pasta Tubes Filled With Spinach & Ricotta, Baked in Marinara Sauce & Topped with Mozzarella
\$17.50 EA

TOFU STIRFRY GF VE

Fried Tofu With Stir-Fry Vegetables Tossed In A Red Thai Coconut Sauce. Served With Rice Pilaf
\$17.25 EA

VEGETABLE LASAGNA VB

Layers Of Pasta, Garden Vegetables, Béchamel Sauce & Italian Cheese. Served With Garlic Bread
\$17.50 EA

EGGPLANT PARMIGIANA VB

Breaded Eggplant With Marinara Sauce & Topped With Mozzarella. Served With Penne Marinara
\$17.50 EA

SOUTHWEST PEPPERS GF VB

Roasted Bell Peppers Filled With Black Beans, Charred Corn, Tomatoes, Rice, Southwestern Spices & Topped With Marble Cheese. Served With Sweet Potato Wedges
\$18.50 EA

SALADS

10

CAESAR SALAD

Traditional Salad Served With Garlic Croutons, Bacon, & Caesar Dressing

TOSSED SALAD GF VE

Mixed Greens Served With Tomatoes, Cucumbers, Peppers, Carrots & Chef's Choice Of Dressing

POTATO SALAD VB GF

Red Skin Potatoes Tossed With Celery, Peppers, Onions, Cherkins, Dill & Light Citrus Dressing

PASTA SALAD VB

Fusilli Pasta Tossed With Bocconcini, Peppers, Olives, Tomato, Cucumbers, Onions & Sun-Dried Tomato Dressing

GREEK SALAD VB GF

Romaine Lettuce Topped With Feta, Peppers, Olives, Tomato, Cucumbers, Onions & Greek Dressing

COLESLAW VB GF

Shredded Green & Red Cabbage And Carrots Tossed In A Creamy Dressing

KALE SALAD VB GF

Shredded Kale, Broccoli, Radicchio & Cabbage Topped With Dried Cranberries & Toasted Pumpkin Seeds. Served With A Poppy Seed Dressing

VEGETABLES AND DIP VB GF

Fresh Cut Raw Vegetables With A Garden Ranch Dip

MEXICAN SALAD VB

Chopped Iceberg and Romaine with Roasted Red Peppers, Corn, Tomatoes, Black Beans & Crispy Tortilla with a Chipotle Dressing

ASIAN SALAD VE

Shredded Cabbage, Slivered Snap Peas, Celery, Shredded Carrots, Bean Sprouts, Green Onions, Cilantro, & Sesame-Ginger Vinaigrette

MOROCCAN SALAD VB

Tender Couscous With Chickpeas, Dried Apricots, Currents, Carrots, Peppers & Tossed With A Lemon-Herb Vinaigrette



COLOSSAL SHEET PAN PIZZA

11

**SERVES A MAXIMUM OF 12 PEOPLE
2 SLICES PER GUEST**

\$45.00 Per Pizza Includes 3 Regular Toppings
Sicilian-Style Rectangle Pizza With Tomato Sauce & Mozzarella
(Measures 18" x 26")

**"Bigger Than Your Typical Party
Size Pizza"**

REGULAR ADDITIONAL TOPPINGS (\$3.00 EA)

Pepperoni / Bacon / Genoa Salami / Ham
Green Olives / Black Olives / Mushrooms
Red Pepper / Red Onion / Sliced Tomato
Broccoli

GOURMET ADDITIONAL TOPPINGS (\$4.75 EA)

Roasted Peppers / Italian Sausage
Double Mozzarella / Feta Cheese
Sundried Tomatoes / Prosciutto Cotto
Grilled Chicken



DESSERTS

12

DICED FRUIT

Fresh Cut Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes & Strawberries (Some Items May Be Substituted Due To Season Availability)



COOKIES

Homemade Chocolate Chip, Double Chocolate, Oatmeal Raisin & Shortbread Cookies

DESSERT COMBO

An Assortment Of Squares, Tarts & Bars



DONUTS

An Array Of Iced & Filled Medium-Sized Donuts

TARTS

An Assortment Of Large Chocolate, Maple, Butter, Raspberry, & Lemon Tarts



DRINKS

Chilled Bottled Apple or Orange Juice
\$1.50 EA

Chilled Bubbly Assortment or Sparkling Water
\$2.50 EA

Chilled Bottled Water
\$1.25 EA

Assorted Soft Drinks
\$1.50 EA

White or Chocolate Milk
\$1.50