

AVANTI

EVENTS LTD.

CORPORATE MENU

Fresh new menu, competitive pricing,
friendly service, and exceptional quality.

2026-27

www.getavanti.ca



EVERYTHING YOU NEED TO KNOW

Thank you for considering Avanti Events to cater your upcoming event. Our catering packages offer a wide variety of menu options, and we're happy to customize them to suit your event's theme, budget, and culinary preferences.

Whether you're looking for something traditional or more contemporary, we'll work with you to create a menu that reflects your vision.

EVERY CORPORATE CATERING ORDER INCLUDES:

- Professional delivery (Free Within 20km & \$200 Minimum)
- Eco-friendly disposable plates, cutlery, and napkins
- Serving utensils
- Appropriate condiments and accompaniments
- Setup of buffet items (where applicable)
- Friendly, professional customer service from planning through delivery

MOVING FORWARD! SERVICE FEATURES:

- Customizable menus to suit dietary requirements and preferences
- Vegetarian, vegan, gluten-friendly, Halal and allergy-conscious options available
- Individually packaged meals available upon request
- Hot food delivered hot and cold food delivered cold
- Last-minute requests accommodated whenever possible



+Prices subject to 13% HST
+Prices subject to 15% Service Charge (for staffed events only)

BREAKFAST

10 guest minimum per curated menu

CLASSIC CONTINENTAL

- House-Baked Muffins
- Danishes
- Croissants
- Scones
- Fresh Fruit Platter
- Jams & Butter

\$10.50ea

ITALIAN BREAKFAST

- Tomato Basil Frittata
- Italian Sausage
- Rosemary Potatoes
- Herbed Focaccia
- Fresh Fruit Platter

\$14.50ea

COUNTRY BREAKFAST

- Scrambled Eggs
- Sausage
- Bacon
- Home Fries
- Pancakes
- Fresh Fruit Platter

\$16.50ea

FRENCH CONNECTION

- Brioche French Toast
- Whipped Cream
- Maple Syrup
- Chocolate Sauce
- Fresh Fruit Platter

\$11.50ea

SAVOURY SLICE

- 4" Quiche Tart with Roasted Vegetables
- Herb-Roasted Potatoes
- Fresh Fruit Salad

\$10.50ea



A LA CARTE

Minimum of 5 Per Selection (excl. Dietary & Vegetarian)



BREADS & PASTRIES

- MUFFINS** Chef's Selection Of House Baked Muffins \$3.25ea
- BAGELS** A Variety of Bagels With Jams, Butter & Cream Cheese \$3.75ea
- DANISHES** An Elegant Selection Of Buttery Danishes With Assorted Fillings \$3.75ea
- SCONES** An Assortment Of Sweet & Savoury Scones \$3.00ea
- CAKE LOAVES** A Curated Selection of Sliced Cake Loaves \$3.75ea
- DONUTS** An Array Of Iced & Filled Medium-Sized Donuts \$3.25ea
- COOKIES** Signature Selection Of House Baked Cookies \$3.25ea
- DESSERT SQUARES** A Combination Of Bite-Sized Cakes, Tarts & Bars \$3.75ea

FRUIT & DAIRY

- FRUIT** Fresh Fruit Medley In 8 oz Cups \$4.25ea
- BERRIES** Seasonal Fresh Berries In 6 oz Cups \$4.25ea
- YOGURT** A Variety Of Fruit Flavoured Branded Yogurt \$2.75ea
- PARFAIT** Vanilla Greek Yogurt With Fresh Berries & Granola \$6.00ea
- CHEESE** A Curated Selection Of Semi-Hard Cheese With Dried Fruit & Crackers \$5.25ea

PROTEINS

- BACON** 3 Slices Of Pork Or Turkey Bacon \$3.75ea
- SAUSAGE** 3 Links Of Pork Breakfast Sausage \$3.75ea
- BOILED EGGS** 4 Halves Of Hard Boiled Eggs With Salt & Pepper On The Side \$2.50ea
- VEGGIE EGG BITES** 2 Each Of Zucchini, Onion & Parmigiano Cheese \$4.75ea
- HEARTY EGG BITES** 2 Each Of Bacon, Sausage & Cheddar Cheese \$5.25ea
- HASH BROWNS** 2 Classic Shredded & Crispy Golden Brown Patties \$2.25ea
- HOME FRIES** Herb-Crusted Crispy Cubed Potatoes \$2.75ea

BEVERAGES

- COFFEE** Regular Or Decaf (incl. Milk, Cream, Sugar/Sweetener, Cups/Lids & Stirsticks) \$23.00 Per 10 Guest Increment
- TEA** Assorted Tea With Hot Water (incl. Milk, Cream, Sugar/Sweetener, Cups/Lids & Stirsticks) \$23.00 Per 10 Guest Increment
- JUICE** Choice Of Bottled Apple And/Or Orange Juice \$2.00ea
- WATER** Bottled Spring Water \$1.25ea

BREAKFAST HANDHELDS

Minimum Of 5 Per Selection (excl. Dietary & Vegetarian)

BACON & CHEDDAR

- Fried Egg
- Applewood Smoked Bacon
- Aged Cheddar
- English Muffin

\$8.75ea

VEGGIE OMELETTE

- Assorted Garden Vegetable Omelette
- Aged Cheddar
- Kaiser Bun

\$9.00ea

HAM & GRUYERE

- Fried Egg
- Black Forest Ham
- Gruyere
- Croissant

\$9.00ea

FARMER'S WRAP

- Scrambled Egg
- Peameal, Sausage & Ham
- Aged Cheddar
- Flour Tortilla

\$9.25ea

SAUSAGE & SWISS

- Fried Egg
- Sausage Patty
- Swiss Cheese
- English Muffin

\$8.75ea

STEAK & EGG

- Fried Egg
- Thinly Sliced Beef & Onions
- Provolone
- Soft Ciabatta

\$9.75ea

MEDITERRANEAN

- Scrambled Egg
- Spinach & Feta
- Roasted Red Pepper
- Sun-Dried Tomato Tortilla

\$8.75ea



HANDHELDS

INCL. CHOICE OF 1 SALAD & 1 DESSERT

Minimum Of 5 Per Selection (excl. Dietary & Vegetarian)

COLD

CLASSIC SANDWICHES

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

\$17.00ea

HEARTY BUNS

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

\$17.75ea

TORTILLA WRAPS

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

\$17.75ea

LUNCH BOX

Individually Boxed Lunch Includes Hearty Bun, Choice of Salad, Choice of Dessert & Bottled Water

\$19.75ea

HOT

BEEF BARBACOA

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

\$19.75ea

SHAWARMA

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

\$19.25ea

GRILLED VEGGIE

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

\$18.75ea

TOSCANA PESTO

Grilled Chicken Breast, Roasted Red Peppers, Provolone Cheese & Smoky Tomato Jam On A Ciabatta Bun

\$19.50ea



CRAFT YOUR OWN

INCL. CHOICE OF 1 SALAD & 1 DESSERT

Minimum Of 10 Per Selection (excl. Dietary & Vegetarian)

Enjoy A Selection Of Artisan Breads, Premium Meats, Cheese, Fresh Toppings, And Condiments, Allowing Each Guest To Create A Sandwich To Their Liking.

Served With Your Choice Of 1 Salad & 1 Dessert.

LITTLE ITALY

- **Crispy Chicken Cutlets, Beef Meatballs Or Veal Cutlets** In Tomato Sauce (1 choice)
- Shredded Mozzarella
- Sautéed Peppers
- Caramelized Onions
- Sautéed Mushrooms
- Pepperoncini
- Ciabatta Buns

\$21.25ea

SLOW ROASTED BEEF

- Tender Braised Beef
- Au Jus
- Sliced Swiss Cheese
- Roasted Peppers
- Caramelized Onions
- Sautéed Mushrooms
- Crispy Onions
- Demi Baguette

\$22.25ea

EXECUTIVE DELI

- Sliced Roast Beef, Ham & Turkey
- Sliced Cheddar, Swiss & Havarti
- Lettuce
- Tomato, Red Onions, Pickles
- Banana Peppers
- Mayo
- Dijon & Honey Mustard
- Assorted Artisan Buns

\$20.25ea

CHICKEN TACO

- Sliced Grilled Chicken
- Shredded Cheddar
- Lettuce
- Diced Onions & Tomatoes
- Jalapeños
- Fresh Cilantro
- Condiments
- Soft & Hard Shell Tacos

\$20.75ea

PROTEIN BOWLS

INCL. CHOICE OF 1 DESSERT

Minimum Of 5 Per Selection (excl. Dietary & Vegetarian)

GREEK CHICKEN

- Herb-Garlic Chicken Breast
- Lemon Orzo
- Cucumber
- Tomato
- Red Onion
- Kalamata Olives
- Feta
- Mixed Greens
- Dill Ranch Dressing

\$18.50ea

TERIYAKI CHICKEN

- Teriyaki Chicken Breast
- Sesame Rice Noodle
- Broccoli
- Julienne Carrots
- Edamame
- Green Onions
- Mandarin Oranges
- Mixed Greens
- Sesame Ginger Dressing

\$18.50ea

SOUTHWEST CHICKEN

- Chipotle Chicken Breast
- Cilantro Lime Rice
- Black Beans
- Corn
- Pico De Gallo
- Cheddar
- Crispy Tortilla
- Romaine
- Chipotle Dressing

\$18.75ea

HARVEST CHICKEN

- Grilled Chicken Breast
- Pearl Couscous
- Roasted Sweet Potato
- Dried Cranberries
- Pumpkin Seeds
- Goat Cheese
- Red Onion
- Mixed Greens
- Maple Dijon Vinaigrette

\$18.50ea

BUFFALO CHICKEN

- Buffalo Grilled Chicken
- Rotini Pasta Salad
- Tomatoes
- Cucumber
- Celery
- Cheddar
- Crispy Onions
- Romaine
- Parmesan Ranch Dressing

\$18.50ea

CHIMICHURRI BEEF

- Garlic Grilled Steak Bites
- Wild Rice Blend
- Red Peppers
- Corn
- Tomatoes
- Feta
- Red Onion
- Mixed Greens
- Chimichurri Aioli

\$19.25ea

ASIAN BBQ BEEF

- Glazed Tender Beef
- Asian Glass Noodle
- Carrots
- Cucumber
- Crispy Chow Mein
- Red Pepper
- Green Onion
- Romaine
- Ginger Soy Dressing

\$19.25ea

VIBRANT VEGGIE

- Fried Tofu
- Pearl Couscous
- Roasted Cauliflower
- Tomatoes
- Cucumber
- Green Peas
- Black Beans
- Mixed Greens
- Lemon Vinaigrette

\$17.75ea



HOT LUNCH

INCL. CHOICE OF 1 SALAD & 1 DESSERT
Minimum Of 10 Per Selection (excl. Dietary & Vegetarian)

CHICKEN



CHICKEN PARMIGIANA

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

\$18.75ea

CHICKEN MARSALA

Sautéed Chicken Breast In A Rich Mushroom-Marsala Reduction. Includes Garlic Mashed Potatoes

\$18.75ea

DIJON HERB CHICKEN

Roasted Chicken Breast With A Creamy Dijon Herb Sauce. Includes Garlic Mashed Potatoes

\$18.50ea

PERI-PERI CHICKEN

Flame-Grilled Chicken Breast With A Smoky Peri-Peri Sauce. Includes Spanish-Style Rice

\$18.75ea

LEMON-OREGANO

Marinated Bone-In Chicken Thighs. Includes Greek Style Roasted Potatoes

\$18.75ea

TUSCAN SUPREME

Pan-Seared Chicken Breast With A Creamy Garlic & Sun-Dried Tomato Sauce. Includes Parmesan Orzo

\$18.50ea

CHICKEN PICCATA

Lightly Coated Chicken Breast In A White Wine, Butter & Caper Sauce. Includes Lemon Rice Pilaf

\$18.50ea

MEDITERRANEAN CHICKEN

Grilled Chicken Breast With Roasted Tomatoes, Olives, Feta & Oregano. Includes Lemon-Herb Orzo

\$18.50ea

SOUVLAKI

Tender Oregano & Garlic Marinated Chicken Skewers. Includes Lemon Scented Rice & Tzatziki Sauce

\$18.50ea

CHICKEN SCHNITZEL

Crispy Breaded Chicken Breast Served With Mushroom Sauce. Includes Garlic Mashed Potatoes

\$18.75ea

HOT LUNCH

INCL. CHOICE OF 1 SALAD & 1 DESSERT

Minimum of 10 Per Selection (excl. Dietary & Vegetarian)

CHICKEN ~Continued~

CHIPOTLE LIME

Garlic-Lime Marinated Grilled Chicken Breast With A Chipotle Glaze. Includes Roasted Sweet Potatoes

\$18.50ea

CAJUN CHICKEN

Blackened Chicken Breast In A Rich Creole Cream Sauce. Includes Garlic Macaroni & Cheese

\$18.75ea

SESAME GINGER CHICKEN

Chicken Breast Glazed With A Sweet Sesame Ginger & Garlic Sauce. Includes Fried Chow Mein Noodles

\$18.75ea

BUTTER CHICKEN

Tender Chicken In A Creamy Tomato Sauce Infused With Indian Spices. Includes Basmati Rice

\$18.75ea

KOREAN BBQ CHICKEN

Grilled Chicken Breast With A Sweet & Savoury Korean BBQ Glaze. Includes Coconut Rice

\$18.75ea

FISH

TERIYAKI SALMON

Grilled Atlantic Salmon Glazed With A Sweet & Savoury Teriyaki Sauce. Includes Steamed Basmati Rice

\$19.50ea

HERB CRUSTED HADDOCK

Baked Atlantic Haddock Coated In A Herb & Parmesan Crumb. Includes Rice Pilaf

\$19.00ea

CITRUS-GARLIC COD

Baked Atlantic Cod With Fresh Citrus, Garlic & Herbs. Includes Mediterranean Orzo

\$19.50ea



HOT LUNCH

INCL. CHOICE OF 1 SALAD & 1 DESSERT

Minimum of 10 Per Selection (excl. Dietary & Vegetarian)

MEAT

BEEF STROGANOFF

Tender Strips Of Beef & Mushrooms
In A Rich, Creamy Sour Cream Sauce.
Includes Buttered Egg Noodles

\$19.50ea

MAPLE DIJON PORK LOIN

Herb-Roasted Pork Loin With A Sweet
Maple Dijon Glaze. Includes
Rosemary Roasted Potatoes

\$18.50ea

MONGOLIAN BEEF

Tender Beef Sautéed In A Sweet &
Savoury Ginger, Garlic & Soy Glaze.
Includes Steamed Basmati Rice

\$19.50ea

BEEF BOURGUIGNON

Braised Beef With Mushrooms, Onions
& Herbs In A Rich Red Wine Sauce.
Includes Garlic Mashed Potatoes

\$19.25ea

BEEF LASAGNA

Layers Of Fresh Pasta, Seasoned
Ground Beef, Tomato Sauce &
Mozzarella. Includes Garlic Bread

\$18.25ea

VEGETARIAN/VEGAN

CHICKPEA CURRY

Hearty Chickpeas, Cauliflower & Sweet
Potato In A Rich Coconut Curry Sauce.
Includes Steamed Basmati Rice

\$18.00ea

VEGETABLE LASAGNA

Layers Of Pasta, Garden Vegetables,
Béchamel Sauce & Italian Cheese.
Includes Garlic Bread

\$18.00ea

EGGPLANT PARMIGIANA

Breaded Eggplant With Marinara
Sauce & Mozzarella. Includes Penne
Marinara

\$18.00ea

TOFU STIRFRY

Fried Tofu With Stir-Fry Vegetables
Tossed In A Red Thai Coconut Sauce.
Includes Rice Pilaf

\$17.50ea

GREEK PEPPERS

Bell Peppers Filled With Sweet Potato,
Spinach, Tomatoes, Feta, Olives &
Oregano. Includes Lemon Herb Orzo

\$18.50ea

SALADS

Dressing, Meat, Dairy & Gluten Ingredients On The Side (Where Possible)

CAESAR SALAD

Romaine Lettuce, Bacon, Parmesan Cheese, Croutons & Caesar Dressing

TOSSED SALAD

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

POTATO SALAD

Red Potatoes, Celery, Peppers, Onions, Gherkins, Dill & Light Citrus Aioli

PASTA SALAD

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

COLESLAW

Shredded Green & Red Cabbage, Carrots & Creamy Dressing

VEGETABLES & DIP

Fresh Cut Raw Vegetables & Garden Ranch Dip

GREEK SALAD

Romaine Lettuce, Feta, Peppers, Olives, Tomatoes, Cucumbers, Onions & Greek Dressing

LEMON ORZO SALAD

Orzo, Cucumber, Grape Tomatoes, Feta, Parsley & Lemon Vinaigrette

BROCCOLI CRUNCH

Broccoli Florets, Pumpkin Seeds, Bacon Bits, Dried Cranberries, Cheddar & Creamy Onion Dressing

MEXICAN STREET CORN

Roasted Sweet Corn, Black Beans, Red Peppers, Green Onions, Cotija Cheese & Chipotle-Lime Dressing

ASIAN SESAME SALAD

Napa & Red Cabbage, Carrots, Cucumber, Edamame, Green Onion, Crispy Noodles & Sesame Dressing

COUSCOUS SALAD

Pearl Couscous, Chickpeas, Dried Apricots, Currents, Peppers, Carrots & Lemon Vinaigrette



COLOSSAL SHEET PAN PIZZA

INCL. CHOICE OF 1 SALAD & 1 DESSERT

SERVES 12 PEOPLE AT 2 SLICES PER GUEST

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 (\$4.00 EA)

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

GOURMET ADDITIONAL TOPPINGS (\$5.75 EA)

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

\$10.75ea

includes Pizza, Choice Of Salad & Dessert

Ordering: Minimum 12 guests; Additional Guests Must Be
ordered In Increments of 6

-OR-

\$50.00ea (Full) **\$30.00ea** (Half)

Pizza Only (No Salad/Dessert)



DESSERTS

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

Bottled Apple or Orange Juice
\$1.95ea

Assorted Bubbly
\$1.95ea

Canned Sparkling Water
\$2.25ea

Bottled Water
\$1.25ea

Assorted Soft Drinks
\$1.50ea

White or Chocolate Milk
\$1.95ea

Regular Or Decaf Coffee
(incl. Milk, Cream, Sugar/Sweetener, Cups/Lids & Stirsticks)
\$23.00 Per 10 Guest Increment

Assorted Tea With Hot Water
(incl. Milk, Cream, Sugar/Sweetener, Cups/Lids & Stirsticks)
\$23.00 Per 10 Guest Increment

