



2023
CORPORATE PACKAGE

Introduction

Thank you for considering Avanti Events Ltd. for your event. You will find a wide array of options, listed throughout this package. However, we can customize our menus to suit your theme, budget or culinary preference.

Prices include

Drop Off Within A 20km Radius

Disposable Plates

Disposable Cutlery

Napkins

Appropriate Condiments

+Prices subject to 13% HST

BREAKFAST

10 Person Minimum for each selection

BREAKFAST PACKAGES

CONTINENTAL

Fresh Fruit, Combination Of Muffins, Bagels, Danishes & Croissants. Served With Butter, Cream Cheese & Breakfast Jams

\$8.00 EA

WAFFLES & PANCAKES

Belgian Waffles & Pancakes Served With Maple Syrup, Berries, Whipped Cream And Chocolate Sauce On The Side

\$9.00 EA

MORNING DELIGHT

Garden Vegetable Quiche, Fruit Cocktail, Mini Bagel With Cream Cheese & Assorted Yogurt Cups

\$9.75 EA

EXECUTIVE BUFFET

Fresh Scrambled Eggs Served With Cheese & Crispy Potatoes With An Assortment Of Crispy Bacon, Ham & Sausage. Served With Rye Bread & Butter

\$14.50 EA

BREAKFAST BUDDHA BOWL

Medley Of Romaine & Spinach Topped With Hard Boiled Egg, Avocado, Grape Tomatoes, Quinoa, Black Beans, Toasted Pumpkin Seeds & Served With A Citrus Vinaigrette

\$14.75 EA

BEVERAGES

BREWED COFFEE

Freshly Brewed Coffee Including Milkettes, Creamers, Sugar & Sweetener

\$25.00 for 12 cup

\$41.00 for 20 cup

\$96.00 for 50 cup

BREWED DECAF COFFEE

Freshly Brewed Coffee Including Milkettes, Creamers, Sugar & Sweetener

\$25.00 for 12 cup

\$41.00 for 20 cup

\$96.00 for 50 cup

HOT WATER FOR TEA

Assortment Of Bagged Tea Including Milkettes, Creamers, Sugar & Sweetener

\$25.00 for 12 cup

\$41.00 for 20 cup

\$96.00 for 50 cup

APPLE JUICE

Chilled Bottled Apple Juice

\$1.50 EA

ORANGE JUICE

Chilled Bottled Orange Juice

\$1.50 EA

WATER

Chilled Bottled Water

\$1.25 EA

SOFT DRINKS

Assorted Popular Branded Soft Drinks

\$1.50 EA

A LA CARTE

10 Person Minimum for each selection

ASSORTED MUFFINS

Combination Of Popular Flavours & Fillings
\$2.50 EA

ASSORTED BAGELS

Variety Of Popular Bagels With Breakfast Jams, Cream Cheese & Butter
\$3.00 EA

ASSORTED DANISHES

Mini Danishes With A Variety Of Flavours & Fillings
\$2.50 EA

YOGURT CUPS

Assortment Of Flavoured Individual Yogurt
\$2.00 EA

YOGURT PARFAIT

Greek Yogurt Topped With Granola & Assorted Fresh Berries
\$5.25 EA

FRESH FRUIT

Cup Of Diced Seasonal Fresh Fruit & Berries
\$4.75 EA

DONUTS

Combination Of Miniature Donuts With A Variety Of Fillings
\$2.50 EA

HARD BOILED EGGS

Two Whole Eggs, Served Out Of The Shell With Salt & Pepper On The Side
\$3.50 EA

CUBED CHEESE

Assortment Of Cubed Cheese With Crackers & Dried Fruit
\$4.50 EA

ASSORTED GRANOLA BARS

Selection Of Fruit, Granola & Chocolate Chips
\$1.50 EA

LUNCH

10 Person Minimum for each selection

PROTEIN BOWLS

FIESTA BOWL

Grilled Chicken Breast, Cheddar Cheese, Avocado, Salsa Fresca, Charred Corn, Black Beans, Spring Mix Lettuce & Chipotle Dressing

\$16.75 EA

HARVEST BOWL

Poached Chicken, Kale-Sprout Salad, Red Onion, Sweet Potatoes, Quinoa, Chickpeas, Dried Cranberries & Maple Dressing

\$17.50 EA

“NIÇOISE” BOWL

Pan-Seared Chicken Breast, New Potatoes, Green Beans, Kalamata Olives, Grape Tomatoes, Hard Boiled Eggs, Romaine Lettuce & Green Goddess Dressing

\$17.25 EA

VEGAN BOWL

Fried Tofu, Cherry Tomatoes, Cucumbers, Avocado, Pickled Red Onions, Roasted Cauliflower, Dolmades, Spring Mix Lettuce & Lemon Vinaigrette

\$16.25 EA

THAI CHICKEN BOWL

Soya Marinated Chicken Breast, Rice Noodle, Julienne Carrots, Red Cabbage, Mango, Edamame, Shredded Lettuce & Sesame Dressing

\$17.25 EA

BEEF & BROCCOLI BOWL

Grilled Flank Steak, Crunchy Broccoli Florets, Sweet Potatoes, Grilled Mushrooms, Brown Rice, Kale-Sprout Salad, Crispy Onions & Zesty Orange Dressing

\$17.50 EA

SANDWICHES & WRAPS

Includes A Choice Of One Salad & One Dessert (selections on Page 6)

CLASSIC SANDWICHES

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

\$13.95 EA

TORTILLA WRAPS

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

\$15.25 EA

ARTISAN BUNS

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

\$15.75 EA

LUNCH BOX

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

\$17.50 EA

HOT LUNCH

Includes A Choice Of One Salad & One Dessert (selections on Page 6)

CHICKEN PARMIGIANA

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

\$17.25 EA

MEAT LASAGNA

Layers Of Pasta, Bolognese Sauce & Italian Cheese. Served With Garlic Bread

\$16.50 EA

SESAME BEEF & BROCCOLI

Tender Shaved Beef & Broccoli In A Tangy Sesame Sauce. Served With Basmati Rice

\$17.50 EA

LEMON HERB CHICKEN

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

\$16.75 EA

CHICKEN FLORENTINE

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

\$16.75 EA

VEGETABLE LASAGNA

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

\$16.50 EA

CHICKEN MARSALA

Golden Pan-Fried Chicken Cutlets, Onions & Mushrooms In A Rich Marsala Wine Sauce. Served With Rice Pilaf

\$17.25 EA

CLASSIC MEATLOAF

Homemade Meatloaf With BBQ Glaze. Served With Roasted Potatoes

\$17.25 EA

CHICKEN SOUVLAKI

Tender Pieces Of Chicken With Tzatziki. Served With Lemon Scented Rice

\$17.25 EA

ROASTED CHICKEN

Oven Roasted Whole Chicken Pieces. Served With Potato Wedges

\$16.75 EA

VEAL SCALOPPINE

Tender Veal Cutlet Cooked In A Creamy White Wine Mushroom Sauce. Served With Buttered Penne

\$17.50 EA

TOFU STIRFRY

Fried Tofu With Stirfry Vegetables Tossed In A Red Thai Coconut Sauce. Served With Rice pilaf

\$16.50 EA

SIDES

SALADS

CAESAR SALAD

Traditional Salad Served With Garlic Croutons, Bacon (On The Side) & Caesar Dressing

TOSSED SALAD

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

POTATO SALAD

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

PASTA SALAD

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

GREEK SALAD

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

COLESLAW

Shredded Green & Red Cabbage & Carrots Served With A Creamy Dressing

KALE SALAD

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

VEGETABLES & DIP

Fresh Cut Raw Vegetables With A Garden Ranch Dip

DESSERTS

DICED FRUIT

Fresh Cut Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes & Strawberries (Some Items May Be Substituted Seasonally)

COOKIES

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

DESSERT COMBO

An Assortment Of Squares, Tarts & Bars

BREAD LOAVES

A Variety Of Sliced Sweet Bread Loaves

PIES

An Assortment Of Fruit Pies