

# UPTOWN BRËE



## CATERING MENU

## BREAKFAST

### BREAKFAST SANDWICH – \$4.99

Traditional omelette, parsley, cream cheese, tomato, pickle, and lettuce.

### EGG SALAD SANDWICH – \$4.99

Egg salad with chives and tomato.

### EGG & CHEESE CROISSANT - \$4.99

Traditional omelette with Swiss cheese and mixed greens.

### MUESLI – \$2.99

Assorted fresh fruit salad on top of granola, yogurt and Ontario honey.

## BREAKFAST PLATTERS

SM SERVES 8-10

LG SERVES 15-20

### MUFFIN PLATTER

Bite-sized fruit muffins served with butter and fruit preserves.

• Sm \$ 25 • Lg \$ 40

### PASTRY PLATTER

Assortment of freshly baked pastries (croissants, danish, brownies, scones, and muffins)

• Sm \$ 30 • Lg \$ 50

### CROISSANT PLATTER

Assortment of freshly baked croissants (butter, multigrain, cheese, and chocolate)

• Sm \$ 30 • Lg \$ 50

### COOKIE PLATTER

Assortment of freshly baked signature cookies (oatmeal, chocolate chip, raisin, butter)

• Sm \$ 25 • Lg \$ 40

### FRUIT PLATTER

Assortment of freshly cut seasonal fruits.

• Sm \$ 35 • Lg \$ 60



## SANDWICHES & WRAPS

SANDWICHES & WRAPS - \$7.99

### TURKEY, APPLE, & BRIE

Smoked turkey, granny smith apple & brie with house dijon mustard.

### WALNUT & BRIE

Granny smith apple, brie & balsamic greens with house walnut pesto.

### ROAST BEEF

Oven roasted beef with caramelized onions & mixed greens and house dijon mustard.

### GRILLED VEGGIE

Three colour peppers, zucchini, and onions with Canadian goat cheese, mixed greens on nut free pesto aioli.

### HAM & SWISS

Mennonite ham with lettuce, tomato, Swiss cheese, finished with house dijon mustard.

### MONTREAL SMOKED

Smoked meat, tomato, dill pickle, with house dijon mustard.

### MOZZARELLA & BASIL

Fresh Mozzarella, tomato, and nut free pesto aioli.

### CLASSIC TUNA

Tuna, lettuce, celery, eggs, cornichons, mayo.

### CLASSIC EGG SALAD

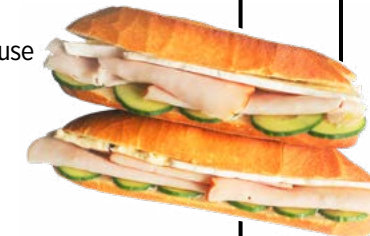
Eggs, green onions, celery, and house dijon mustard.

### CHIPOTLE CHICKEN WRAP

Oven roasted chicken, pears, mixed greens with house chipotle aioli.

### CUCUMBER, TURKEY WRAP

Smoked turkey, cucumber, brie with house mayo.



SANDWICH BREAD: MULTI GRAIN, WHITE FRENCH BAGUETTE  
WRAPS: WHITE, WHOLE WHEAT, SPINACH TORTILLA, TOMATO & BASIL TORTILLA

## SALADS & SIDES

SALADS & SIDES - \$2.59/100 GRAMS

### CAESAR

Baby romaine lettuce, shaved Parmigiano-Reggiano cheese and asiago dressing.

### GARDEN

Mixed greens, cucumber, peppers, red onion, carrots, with house balsamic dressing.

### POWER KALE

Raw kale, shaved brussel sprout, sliced red cabbage, carrots, pumpkin seeds, sunflower seeds, dried cranberry served with our poppy seed dressing.

### BEETS

Red beets, caramelized onions topped with crumbly Canadian goat cheese.

### CHICKPEA WITH FETA

Three color peppers, sundried tomato, celery, carrots, cucumber, parsley, and feta cheese served with lemon olive oil vinaigrette.

### TABBOULEH

Curly parsley, quinoa, cucumber, tomato served with fresh lemon vinaigrette dressing.

### CAPRESE SALAD

Fresh mozzarella, tomato, basil, mixed greens, served with house balsamic dressing.

### SPINACH & STRAWBERRY

Spinach, strawberries, red onion, and sunflower seeds served with house balsamic dressing.

### SPINACH APPLE & FENNEL

Spinach, apple, red onion, shaved fennel, sunflower seeds, and dried cranberries served with a sweet vinaigrette.

### SUMMER VEGETABLE PASTA SALAD

3 colour peppers, sundried tomato, celery, carrots, cucumber, parsley, and feta cheese served with lemon vinaigrette.

### CLASSIC GREEK

Three color peppers, tomato, cucumber, Kalamata olives, and red onions served with our house lemon vinaigrette.

### MANGO SALAD

Mango, tomatoes, red peppers, purple onion, and parsley served with our house sweet vinaigrette dressing.

## KALE, BLUEBERRY, & POMEGRANATE

Kale, blueberry, pomegranate, sunflower seeds, dried cranberries, cabbage, and shredded carrots served with our in-house vinaigrette dressing.

## ORZO WITH SUNDRIED TOMATOES

Three color peppers, sundried tomato, celery, carrots, cucumber, black olives, parsley, and feta cheese served with our roasted pepper vinaigrette.

## CRISPY COLESLAW

Purple, green and white cabbage, carrot, kale, and broccoli served with our house herb vinaigrette dressing.

## NO MAYO POTATO SALAD

Red potato, minced parsley, garlic, and pepper with our lemon vinaigrette dressing.

## FRENCH GREEN BEANS

Sautéed green beans with toasted white sesame seeds.

## GARLIC MASH

Potato, butter milk with roasted garlic.

## SWEET POTATO & GOAT CHEESE

Sweet potatoes seasoned with Italian herbs, crumbly goat's cheese and pumpkin seeds.

## ROASTED CAULIFLOWER

Oved roasted cauliflower with lemon tahini dressing.



# SOUPS

SOUPS - \$8.99 | SERVES 2

MOROCCAN LENTIL\*  
TURKEY & WILD RICE\*  
BUTTERNUT SQUASH\*  
BEEF & BARLEY\*  
CHICKEN NOODLE\*

GREEK LEMON CHICKEN  
ROASTED TOMATO  
THAI SWEET POTATO CURRY\*  
SPLIT PEA & HAM\*



\*Dairy Free

# PLATTERS

SM SERVES 8-10

LG SERVES 15-20

## ARTISANAL CHEESE BOARD

Custom selected cheeses (domestic and imported) accompanied by preserves, crackers, nuts and dried fruits.

• Sm \$ 70 • Lg \$ 110

## CHARCUTERIE PLATTER

Assortment of cured meats with olives, pickles and rustic baguettes.

• Sm \$ 75 • Lg \$ 115

## MINI SANDWICH PLATTER

Assortments of mini sandwiches (turkey, ham, roast beef, tuna, grilled veggie and brie with walnut)

• Sm \$ 64 • Lg \$ 120

## ANTIPASTO PLATTER

Prosciutto di Parma, soppressata, seasoned olives, artichokes, black olive tapenade, bocconcini, tomato, Parmigiano-Reggiano and provolone served with fresh baguette.

• Sm \$ 90 • Lg \$ 180

## VEGETABLE CRUDITÉ

Variety of crunchy vegetables such as carrots, peppers, broccoli, mushrooms, radish and celery. Served with store-made hummus.

• Sm \$ 30 • Lg \$ 55

## GRILLED VEGGIE & BALSAMIC PLATTER

Assortment of balsamic marinated grilled zucchinis, carrots, onions, peppers, asparagus and mushrooms.

• Sm \$ 50 • Lg \$ 100

## SHRIMP PLATTER

Assortment of grilled or baked shrimps lightly seasoned with red peppers and lemon.

• Sm (30pcs) \$ 90 • Lg (60pcs) \$ 180

## LAMB POPSICLE

Grilled lamb chops in rosemary & garlic.

• Sm (30pcs) \$ 90 • Lg (60pcs) \$ 180

## TERIYAKI SALMON PLATTER

Teriyaki-glazed grilled salmon pieces.

• Market price

ALL ITEMS CAN BE CUSTOM MADE TO DIETARY NEEDS  
AND INDIVIDUAL BUDGET: CALL TO INQUIRE

# PIES

FAMILY SERVES 4

HANDHELD SERVES 1

## APPLE PIE

Flaky crust & juicy apple filling for when you crave gourmet comfort.

• Family \$ 17 • Handheld \$ 6

## STEAK & MUSHROOM PIE

Our take on a classic combo, loaded with tender steak, gravy & sautéed mushrooms.

• Family \$ 17 • Handheld \$ 6

## STEAK & CHEESE PIE

Our signature crust stuffed with gourmet steak & melted cheese.

• Family \$ 17 • Handheld \$ 6

## MINCE PIE

A classic NZ pie packed to the brim with savoury mince meat, gravy & spices.

• Family \$ 17 • Handheld \$ 6

## BUTTER CHICKEN PIE

Flaky crust filled with our secret, saucy butter chicken recipe. A best-seller!

• Family \$ 17 • Handheld \$ 6

## MINCE & CHEESE PIE

A classic NZ pie with savoury mince meat, brown gravy & melted cheese.

• Family \$ 17 • Handheld \$ 6

## VEGETABLE CURRY PIE

Local slow-roasted vegetables in our curry sauce with a hint of spice! Vegetarian & vegan.

• Family \$ 17 • Handheld \$ 6

## CHICKEN & MUSHROOM PIE

Flaky crust & tender house-made filling for when you crave gourmet comfort.

• Family \$ 17 • Handheld \$ 6



# COME VISIT US!



DOMESTIC CHEESES  
INTERNATIONAL CHEESES  
GOURMET SANDWICHES  
CHEESE PLATTERS  
CHARCUTERIE BOARDS  
SOUPS & SALADS  
CATERING & CORPORATE EVENTS

UPTOWN  
BRIE

11 CASTLEFIELD AVENUE, TORONTO, ON  
(416) 488-2525  
uptownbrie.com  
hello@uptownbrie.com

@uptownbrie\_ f @uptownbrie