



TAKE FIVE  
CAFÉ

## TAKE FIVE CAFÉ CATERING FAX MENU

Date	<hr/>	
Company	<hr/>	
Contact	<hr/>	
Telephone:	Fax:	<hr/>
Email	<hr/>	
Mailing Address	<hr/>	
Delivery Address	<hr/>	

Delivery Date

Delivery Time  
(1/4 hour increments)

Please select delivery or pick up:

Delivery - \$10 standard charge (please inquire within)

Pick up - 609 Granville Street

Please select a payment method:

\* For Saturday and Sunday deliveries, orders must be at least \$200.00 and be placed no later than 2:00pm the proceeding Thursday.

\*Please call to set up a house account or visit [takefivecafe.ca](http://takefivecafe.ca) for *Catering New Account Application Form*.

Visa       MasterCard       American Express       Account\*       Cash

Credit Card#	-	-	-
Expiry	/	CVN	:

X

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Card Signature

CANCELLATION POLICY: Catering order cancellations must be done 24 hours prior to delivery.  
There are no cancellations on last minute catering orders (orders placed on the same day as the requested delivery )

Thank you for choosing *Take Five Café!*

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# TAKE FIVE CAFÉ FAX CATERING MENU

## BREAKFAST

### SERVICE per person

plate service   disposable plates + utensils	.25	
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### COMBO

minimum order of 4 | price on a per person basis

health conscious   toasted bagels, yogurt granola cups or fruit cups, chilled juice or bottled water	8.25	
add cream cheese to bagels	0.75	
continental   baked goods, individual fruit cups, chilled juice or bottled water	8.75	
hot + wholesome   assortment of English muffin breakfast sandwiches, fruit cups, chilled juice or bottled water	10.75	

### HOT SELECTION grilled & served warmed

#### breakfast sandwiches

egg white + cheddar   with tomato mayo on a whole wheat english muffin	4.95	
egg + honey ham   with cheddar cheese + mayo on an original english muffin	4.95	
vegetarian   roasted peppers, spinach + gouda on a whole wheat english muffin	4.95	
egg + bacon   with provolone cheese + tomato mayo on a regular english muffin	5.75	

#### breakfast wraps \$6.95 each

breakfast wrap   scrambled eggs, bacon, cheddar cheese, green onion + ketchup in a flour tortilla	
mexican breakfast wrap   scrambled eggs with salsa, black beans, cilantro, cheddar cheese in a jalapeno tortilla	
vegetarian breakfast wrap   scrambled eggs, cheddar cheese, spinach, green onion + ketchup on a whole wheat wrap	

### COLD SELECTION

#### individual cups

oatmeal   quick rolled oats, dried cranberries, apricots + raisins	3.25	
deluxe fruit cup   assortment of fresh seasonal fruit	5.00	
yogurt + almond granola cup   with French vanilla yogurt, peach + raspberries	5.00	

#### group bowls small serves 8-10 large serves 11-15

	small	large
deluxe fruit bowl   assortment of fresh seasonal fruit	30.00	50.00
yogurt + almond granola cup   with French vanilla yogurt, peach + raspberries	30.00	50.00

**BAKER'S SELECTION****muffins** 2.75 each

assortment of muffins	mini muffins   baker's assortment of a dozen	10.25	
apple raisin   with apples, raisins + cinnamon	maple walnut   walnuts + maple topped with walnut streusel		
banana chocolate chip   banana muffin, chunks chocolate, garnished with sliced bananas	morning glory   with carrots, apples, raisins, coconut		
banana walnut   a traditional favourite with chunks of banana	oat + bran   low fat + includes applesauce, oats, cranberries + blueberries		
blueberry   plump blueberries + yogurt, make this muffin extra moist	orange cranberry   moist muffin filled with cranberries + infused with orange zest.		
lemon triple berry   moist yogurt muffin infused with lemon zest + loaded with raspberries, cranberries +blueberries.	sugar free fruit muffin   a blend of dates, raisins + cranberries topped with seeds		
lemon poppyseed   with fresh lemon zest + poppyseeds	vegan cherry chocolate   walnuts compliment this delicious combination		

**gluten friendly muffins** 3.25 each

fruit + nut   grated carrots, apples, coconut, raisins, cranberries, apricots, almonds, walnuts, flax seeds + sunflower seeds	
zucchini chocolate chip   grated zucchini, chocolate chip, apples, walnuts + vanilla	

**breakfast cookie** 2.75 each

breakfast cookie   a healthy combination of oats, dried apples, flax + pumpkin seeds, cranberries, dates + almonds	
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**nature bar** 3.00 each

nature bar   cornflakes, almonds, sesame seeds, flax seeds, pumpkin seeds, raisins + cranberries	
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**scones**

blueberry   house made scone loaded with blueberries	3.25	
cranberry lemon  cranberry + lemon zest topped with a sugary crust	3.25	
savoury cheese  cheddar cheese, chives + red peppers	3.25	
blueberry cranberry  topped with lemon glaze	3.25	
ginger  fresh ginger, candied ginger + currants	3.25	

**loaves** slice slice

banana	2.75		banana chocolate chip	3.00	
lemon	2.75		banana walnut	3.00	
lemon poppyseed	2.75		energy loaf	3.00	

**croissants**

classic	3.00		almond	3.25	
chocolate  dark chocolate filling	3.25		ham + swiss cheese	5.00	

**bagels** 2.25 each \*\*add cream cheese .75

assortment of bagels		plain		
blueberry		onion		
multigrain		sesame seed		

\*Please be advised, our products are prepared in a facility that also handles nuts + tree nuts.

**LUNCH****COMBO**

minimum order of 6 | price on a per person basis  
panini & wraps are served cold

corporate - panini/wraps, cookies + chilled soft drinks	13.00	
executive -green, greek or caesar salad, panini/wraps, cookies or bars + chilled soft drinks	18.50	
tycoon - green or caesar salad, panini/wraps, fruit cups, cookies or bars + chilled soft drinks	21.00	
italian - caesar salad, a selection of pasta, baguette, fresh fruit + chilled soft drinks	22.00	

**soup** 4.95 10 oz (minimum order of 10 per flavor)

broccoli cheddar   creamy blend of broccoli + aged cheddar cheese	
butternut squash   roasted with ginger, garlic + finished with coconut milk	
chicken noodle   home-style chicken soup with braised chicken, noodles + vegetables	
lamb barley   braised lamb shoulder , barley, onions, celery + carrots in a lamb broth	
manhattan clam chowder   rich tomato broth with clams + vegetables	
minestrone   hearty Italian soup with mixed beans, vegetables + split green peas	
mushroom + smoked bacon   a blend of mushrooms + cream with smoked bacon	

**salad**

small group serves 4 – 6 large group serves 8-10  
salad dressings are served on the side

	single		small group		large group
caesar salad   romaine lettuce, olive, cherry tomato, croutons, parmesan cheese + classic caesar dressing	7.25		27.00		49.00
caesar salad with grilled chicken	8.75		38.00		70.00
mixed greens   with soy beans, carrots, sunflower + pumpkin seeds, cherry tomato + dried cranberries with lemon raspberry vinaigrette	6.75	~	27.00		49.00
greek salad   cucumber, roma tomatoes, ricotta cheese + balsamic vinaigrette	~	~	28.00		49.00
spinach salad   baby spinach, cherry tomato, fresh ricotta cheese + balsamic vinaigrette	7.25		27.00		49.00
spinach salad with grilled chicken   seasoned grilled chicken, baby spinach, cherry tomato, fresh ricotta cheese + balsamic vinaigrette	8.75		38.00		70.00
pasta salad   fusili pasta, sundried tomatoes + seasonal vegetables tossed in a pesto dressing	~	~	28.00		49.00

quinoa salad cup   black quinoa, cucumber, bell pepper, spinach, tomato, basil + red wine vinaigrette	5.25	
italian bean salad   marinated mixed beans, cucumber, tomato, spinach + red wine vinaigrette	5.25	
veggies + dip   seasonal veggies with sriracha yogurt dip	5.25	

## PANINI/WRAP SELECTION

gourmet panini & wraps are sliced in half  
grilled upon request

### wraps 7.95

whole wheat wrap available upon request | 1 day advance notice required

<b>chef assortment of wraps</b>
quinoa grilled vegetable   black quinoa, grilled vegetables, spicy yogurt, feta cheese on a spinach tortilla
roasted turkey   oven roasted turkey breast, apple + cranberry compote, walnuts, brie cheese + mustard mayo in a herb tortilla
chicken curry   roasted chicken with curry, a mix of dried cranberries, apricots, raisins, cashews + lettuce
chicken fajita   chicken breast, cheddar cheese, mango + pepper salsa, green onion, chipotle mayo + sour cream
chicken + chorizo wrap   chicken, chorizo sausage, rice, black beans, bell peppers, cilantro, salsa + cheddar cheese on a cheese wrap.
southwestern pulled pork   pulled pork, white rice, black beans, corn, bell peppers, jalapeno salsa, cilantro, cheddar cheese, sour cream in a jalapeno tortilla

### panini 8.95

whole wheat bread available upon request | 1 day advance notice required

<b>chef assortment of panini</b>
cream cheese veggie   seasonal veggies, cream cheese + sundried tomato on rye bread
roasted veggies   swiss cheese, roasted seasonal veggies, pesto mayo on a multigrain bun
tuna cheddar melt   tuna, capers, onions, parsley, spinach, cheddar cheese + mayo on multigrain bread
italians only   Italian ham, salami, capicolla, provolone cheese, bell peppers + sundried tomato mayo on focaccia
chicken pesto panini   grilled chicken breast, provolone cheese, sundried tomatoes + pesto mayo on focaccia bread
roasted beef   oven-roasted beef, creamy havarti, caramelized onions, mustard, horseradish mayo + arugula on a granary ciabatta
old fashioned ham   ham, swiss cheese, grainy mustard mayo on homemade focaccia
oven roasted turkey   roasted turkey breast, emmental cheese, cranberry chutney + grainy mustard on cranberry sourdough

**HOT SELECTION**

small serves 6 – 8

large serves 12 – 16

1 day advanced notice required by 3pm

**pasta** 55.00 small 90.00 large

chorizo farfalle   farfalle pasta, dried chorizo sausage, mushrooms, tomato, basil + parmesan cheese		
meat lasagna   layered with ground beef, veal, tomato + béchamel sauce, ricotta, mozzarella + parmesan cheese		
penne pomodoro   penne tossed with rich tomato basil sauce + finished with extra virgin olive oil + parmesan cheese		
rotini pesto   rotini with pesto cream sauce + topped with parmesan cheese		
penne with meatballs   penne tossed with rich tomato basil sauce + topped with meatballs + parmesan cheese		
vegetarian lasagna   layered with spinach, tomato, béchamel sauce, ricotta, mozzarella + parmesan cheese		

\* Add grilled chicken to any pasta dish

**sides** (price per person)

garlic bread slice	2.00	
grilled chicken breast	8.95	

**PLATTERS****platters**

small platter serves 5 – 6 | large platter serves 10 – 12

1 day advanced notice required by 3pm

small large

fresh vegetable   assortment of seasonal vegetables + dips	30.00		50.00	
fresh fruit   assortment of sweet seasonal fruits	40.00		70.00	
cheese   assortment of domestic + imported cheese accompanied with a variety of crackers + fruits	40.00		80.00	

# SWEET INDULGENCE

**bars** 3.00 each

assortment of bars		lemon bar   a homemade shortbread crust with lemon custard + topped with streusel + shredded coconut.	
addiction   rolled oats, coconut, toasted pecans, chocolate and dried fruit enhanced with a hint of espresso		nature bar   cornflakes, almonds, sesame seeds, flax seeds, pumpkin seeds, raisins + cranberries	
date bar   classic date bar with orange essence, topped with oat crumble.			

**more bars** 3.25 each

cream cheese fudge brownie bar   moist chocolate fudge brownie with cream cheese swirl.		rocky road bar   delicious combination of marshmallows, chocolate, peanut butter + pecans	
oat fudge bar   a rich, chewy combination of oats + creamy fudge		gluten friendly apple crumble bar   apple spiced with cinnamon + nutmeg on gluten free pastry topped with streusel	

**cookies** 2.75 each

assortment of cookies		macadamia white chocolate	
breakfast cookie		oatmeal raisin	
chocolate chip		ginger cookie	
double chocolate chip		peanut butter chocolate chip cookie	

**gluten friendly** 3.25 each

chocolate chip cookie		
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**small biscotti** 1.75 each

double chocolate almond		white chocolate cranberry	
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**large biscotti** 2.75 each

double chocolate almond		white chocolate cranberry	
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**sweet treats**

cinnamon twist   puff pastry topped with cinnamon + sugar (6 minimum order)		1.25	
rice crispy square   a classic treat made in house.		3.00	
mocha coffee cake   a dark chocolate coffee cake with streusel topping		3.25	
maple pecan danish   maple danish topped with pecans		3.25	
raspberry danish   raspberry + cream cheese filling		3.25	
carrot cake   moist carrot cake with raisins + coconut, topped with cream cheese frosting		3.25	
cheesecake square   traditional cheesecake filling on a chocolate coconut walnut crust topped with chocolate glaze		3.25	
apple crostata   spiced apple filling in a light pastry dough		3.75	
cinnamon bun   gourmet cinnamon bun topped with cream cheese icing (6 minimum order)		5.00	

## COLD BEVERAGES

### SELECTION

#### juices

apple juice   300mL	2.75		cranberry juice   300mL	2.75	
orange juice   300mL	2.75		V8 tomato juice   355mL	2.75	

#### soft drinks

coke   355mL	2.00		sprite   355mL	2.00	
diet coke   355mL	2.00		7up   355mL	2.00	
ginger ale   355mL	2.00		iced tea	2.00	

#### italian soda

san pellegrino araciata   italian orange	2.50		san pellegrino limonato   italian lemon	2.50	
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#### water

Take Five Café bottled water   500mL	\$2.00		san pellegrino sparkling water   250ml	\$3.50	
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## HOT BEVERAGES

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### SELECTION

half service serves 8 cups  
full service serves 16 cups

**coffee service** \$18.00 half    \$34.00 full

half    full

abruzzo   a medium roast coffee with subtle nutty undertones		
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decaf roast 100% arabica, swiss water accredited & OCIA certified		
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**tea service** \$18.00 half    \$34.00 full

half    full

assortment of teas – please enquire		
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