



TAKE FIVE
CAFÉ

TAKE FIVE CAFÉ CATERING FAX MENU

Date _____

Company _____

Contact _____

Telephone: _____ Fax: _____

Email _____

Mailing Address _____

Delivery Address _____

_____ Delivery Date _____ Delivery Time (1/4 hour increments)

Please select delivery or pick up:

- Delivery – \$10 standard charge (please inquire within)
- Pick up – Please circle the following: W.4th Granville W.Hastings Pacific Centre Venables Nicola Metropolis

Please select a payment method:

* For Saturday and Sunday deliveries, orders must be at least \$150.00 and be placed no later than 3:00pm the proceeding Thursday.

*Please call to set up a house account or visit takefivecafe.ca for Catering New Account Application Form.

- Visa MasterCard American Express Account* Cash

Credit Card# _____ - _____ - _____

Expiry _____ / _____

X _____

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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 Phone: 604.697.9050 Fax: 604.737.0227

TAKE FIVE CAFÉ FAX CATERING MENU

BREAKFAST

SERVICE per person

plate service disposable plates, utensils, cups, sugars, stir sticks, creamers etc.	.25	
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COMBO

minimum order of 4 | price on a per person basis

continental – baked goods, individual fruit cups, chilled juice/bottled water	\$7.75	
health conscious – toasted bagels, yogurt granola cups, fruit cups, chilled juice/bottled water	\$9.50	
<i>add cream cheese to bagels</i>	\$0.79	
hot & wholesome – breakfast wraps & english muffins sandwiches, fruit cups, chilled juice/bottled water	\$10.50	

HOT SELECTION grilled & served warmed

breakfast sandwiches \$4.95 each

egg & sausage with cheddar cheese & tomato mayo on an english muffin	
ham & swiss egg, ham, swiss cheese & tomato mayo on an english muffin	
vegetarian roasted peppers, spinach & smoked gouda on an english muffin	

breakfast wraps \$5.99 each

breakfast wrap scrambled eggs, bacon, aged cheddar cheese, green onion & ketchup in a flour tortilla	
vegetarian breakfast wrap scrambled eggs, aged cheddar cheese, spinach, green onion & ketchup	

COLD SELECTION

individual cups \$4.25 each

deluxe fruit cup fresh assortment of seasonal fruit	
yogurt granola cup nonfat French vanilla yogurt topped with homemade almond & dried fruit granola	

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

	small	large
deluxe fruit bowl fresh assortment of seasonal fruit	27.99	47.99
yogurt granola cup nonfat French vanilla yogurt topped with homemade almond & dried fruit granola	27.99	47.99

BAKER'S SELECTION

Items are cut in half and accompanied with condiments

muffins \$2.50 each

assortment of muffins		mini muffins baker's assortment of a dozen	\$9.60
apple raisin muffin moist muffin filled with apples, raisins and cinnamon		raspberry lemon moist yoghurt muffin infused with lemon zest and loaded with raspberries.	
banana chocolate chip banana muffin, chunks chocolate, garnished with sliced bananas		morning glory low fat, with carrots, apples, raisons, coconut	
blueberry plump blueberries & yoghurt, make this muffin extra moist		orange cranberry moist muffin filled with cranberries and infused with orange zest.	
bran low fat & includes applesauce, cranberries & blueberries			

nature bar \$2.25 each

nature bar cornflakes, almonds, sesame seeds, flax seeds, pumpkin seeds, raisins and cranberries	
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scones \$2.75 each

assortment of scones		cranberry lemon cranberry & lemon zest topped w/ sugary crust	
blueberry		savory cheese cheddar cheese, chives & red peppers	

loaves \$2.25 slice \$14.99 whole

	slice	whole	slice	whole
assortment of loaves				
banana			lemon	

loaves \$2.50 slice 16.99 whole

	slice	whole	slice	whole
chocolate swirl			orange poppyseed	

croissants

plain	\$2.70		cheese cheddar cheese filling	\$3.35
almond	\$3.50		chocolate dark chocolate filling	\$2.95

bagels \$1.89 each

assortment of bagels		multigrain	
cinnamon raisin		plain	
<i>add cream cheese</i>	\$0.79	sesame seed	

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

LUNCH

COMBO

minimum order of 4 | price on a per person basis
panini & wraps are served cold

corporate - panini/wraps, cookies, chilled soft drinks/bottled water/sparkling water	\$12.00	
executive -green, greek or caesar salad, panini/wraps, cookies & bars, chilled soft drinks,/bottled water/sparkling water	\$15.00	
tycoon - green, greek or caesar salad, panini/wrap, fruit cups, cookies/bars/tarts, chilled soft drinks/bottled water/sparkling water	\$18.00	
italian - caesar salad, a selection of pasta, baguette, cookies/bars/tarts, chilled soft drinks/bottled water/sparkling water	\$18.00	

soup \$3.75 10 oz (minimum order of 6 per flavor)

small large

broccoli cheddar creamy blend of broccoli and aged cheddar cheese		
butternut squash roasted butternut squash with a hint of coconut		
carrot ginger blend of carrot and ginger in a cream style soup		
cauliflower white bean blend of cauliflower and white bean creating a thick creamy soup		
chicken noodle home-style chicken soup with roasted chicken, noodles and vegetables		
minestrone hearty Italian vegetable and legume soup		
mushroom smoked bacon creamy mushroom soup with smoked bacon		
split pea ham comforting blend of green split peas and smoked ham		

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	\$5.75		\$20.99		\$41.99	
caesar salad with grilled chicken	\$8.99		\$29.99		\$59.99	
garden green salad mixed greens, carrot, cherry tomato & lemon raspberry vinaigrette	~	~	\$17.99		\$35.99	
greek salad cucumber, roma tomatoes, bell peppers, red onion, feta cheese , kalamata olives & red wine vinaigrette	~	~	\$19.50		\$38.99	
spinach salad baby spinach, smoked bacon, hardboiled egg, fresh ricotta cheese & balsamic vinaigrette	\$6.50		\$20.99		\$41.99	
spinach salad with grilled chicken seasoned grilled chicken, baby spinach, smoked bacon, hard boiled egg, fresh ricotta cheese & balsamic vinaigrette	\$9.99		\$29.99		\$65.99	
pasta salad fusili pasta, sundried tomatoes & seasonal vegetables tossed in a pesto dressing	~	~	\$17.99		\$35.99	
thai noodle salad steamed noodles, mixed vegetables, romaine lettuce, sesame seeds & spicy peanut dressing	~	~	\$17.99		\$35.99	

individual veggies and dip \$4.45 each

veggie and dip fresh seasonal vegetables and hummus dip	
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PANINI/WRAP SELECTIONgourmet panini & wraps are sliced in half
grilled upon request**wraps \$5.99 - \$7.50 each**

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

chef assortment of wraps	
mediterranean salad couscous, bulgur, yellow lentil, chickpeas, cucumber, tomato, spinach, parsley, hummus, lemon juice & olive oil \$6.79	
turkey bacon & chipotle turkey, bacon, jalapeño jack cheese, corn, black beans, spinach & chipotle mayo on a spinach wrap. \$6.99	
chicken fajita chicken breast, cheddar cheese, mango, bell peppers, lettuce, green onion, chipotle mayo & sour cream \$7.50	
chicken & chorizo wrap chicken, chorizo sausage, rice, black beans, bell peppers, cilantro, salsa and cheddar cheese on a spice wrap. \$7.50	

panini \$5.99 each - \$8.99 each

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

chef assortment of panini	
three cheese panini swiss cheese, cheddar cheese, provolone cheese, mayo on potato bread \$5.99	
tuna cheddar tuna salad, cheddar cheese, mixed greens & mayo on multigrain \$6.99	
tomato bocconcini roma tomatoes, bocconcini, cucumber, sprouts & olive mayo on pumpkin seed bread \$7.99	
honey ham & swiss honey ham, swiss cheese, lettuce, grainy dijon mayo on sunflower bread. \$8.50	
italians only Italian ham, genoa salami, capricola, provolone cheese, bell peppers, mixed greens & sundried tomato mayo on focaccia \$8.50	
chicken chipotle cheddar panini chicken breast, cheddar cheese, roma tomatoes, mixed greens and chipotle on pumpkin seed bread \$8.99	
roast beef havarti jalapeño home-roasted beef, jalapeño havarti, tomato, lettuce, horseradish mayo on multi grain bread \$8.50	
roasted turkey roasted turkey breast, brie cheese, cranberry relish, mixed greens & mayo on sour dough cranberry \$8.99	
roasted wild salmon roasted wild salmon, pea shoots, crispy capers & mayo on multigrain \$8.99	

quesadilla grilled and served warm

cheese quesadilla	7.00	
chicken quesadilla	7.50	
salsa (side)	1.50	
sour cream (side)	1.50	

assorted potato chips	1.50	
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HOT SELECTION

small serves 6 – 8

large serves 12 – 16

1 day advanced notice required by 3pm

pasta \$52.99 small \$85.99 large

chorizo farfalle bow-tie pasta, Italian sausage, mushroom, spinach & parmesan cheese tossed in tomato basil sauce		
farfalle alfredo bowtie pasta with creamy alfredo sauce		
macaroni and cheese macaroni noodles in a creamy cheddar cheese sauce		
meat lasagna layered with ground beef, veal, tomato & béchamel sauce, ricotta, mozzarella & parmesan cheese		
penne pomodoro penne tossed with a rich tomato basil sauce & finished with extra virgin olive oil		
rotini pesto rotini with pesto cream sauce		
spaghetti bolognese spaghetti topped with a ground beef and fresh tomato basil sauce		
vegetarian lasagna layered with spinach, tomato, béchamel sauce, ricotta, mozzarella & parmesan cheese		

Add grilled chicken or grilled salmon to any pasta dish*sides**

garlic bread slice	1.50	
grilled chicken breast	8.99	
grilled salmon	10.99	

BUFFET STYLE

Minimum order of 8 | price on a per person basis

3 days advanced notice required by 3pm

meals include a baguette bread basket

alternative side dishes & salads are available | contact our catering coordinators to assist you

AAA sirloin steak dinner grilled sirloin steak with a caramelized red wine sauce served with mashed yukon gold potatoes, fresh seasonal vegetables, caesar salad and tiramisu.	\$38.00	
roasted pork tenderloin roasted pork tenderloin over a cherry vinaigrette red wine sauce served with maple roasted yams, fresh seasonal vegetables, garden salad and tiramisu.	\$32.00	
grilled chicken breast grilled chicken breast with a mixed wild mushroom and marsala wine sauce served with herbed roasted red potatoes, fresh seasonal vegetables, spinach salad and assorted squares and biscotti	\$30.00	
filet of wild salmon pan seared wild salmon filet drizzled with extra virgin olive oil, topped with tomatoes and capers served with couscous salad, herbed risotto, fresh seasonal vegetables and assorted squares and biscotti.	\$34.00	
pan seared red snapper pan seared red snapper with a cherry tomato and basil cream sauce served with saffron basmati pilaf, garden salad, fresh seasonal vegetables and carrot cake.	\$28.00	

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	\$22.99	\$43.99
fresh fruit assortment of sweet seasonal fruits	\$29.99	\$59.99
tomato & bocconcini roma tomato, mozzarella & basil drizzled with balsamic vinegar & extra virgin olive oil	\$29.99	\$59.99
cheese assortment of domestic & imported cheese accompanied with a variety of crackers & fruits	\$35.99	\$70.99

hors d'oeuvres & canapés

per dozen | minimum order of 2 dozen per item

2 day advanced notice required by 3pm

\$24.00 per dozen

bocconcini & tomato crostini	mushroom crostini with truffle essence
cranberry & brie on cracker	tomato bruschetta
goat cheese & sun-dried tomato crostini	

\$26.00 per dozen

mini marinated chicken skewers asian marinated	mushroom & parmesan phyllo pastry triangle
mushroom & parmesan tarts	veal parmesan meatballs

\$28.00 per dozen

asian tuna in cucumber cup	wild salmon skewers
shrimp & mango on belgian endive	

\$30.00 per dozen

crab & spinach phyllo pastry triangles	scallop & prawn skewers
roasted duck crostini	

SWEET INDULGENCE

EVERYDAY FAVOURITES

bars \$2.75 each

assortment of bars			
addiction rolled oats, coconut, toasted pecans, chocolate and dried fruit enhanced with a hint of espresso		s'mores brownies fudge brownie with a toasted marshmallow topping on a graham cracker crust.	
cream cheese fudge brownie moist chocolate fudge brownie with cream cheese swirl.		lemon bar a homemade shortbread crust topped with a zesty lemon custard.	

cookies \$2.25 each

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

biscotti \$2.00 each

double chocolate almond		white chocolate cranberry	
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tarts \$2.79 each

assortment of tarts		lemon	
chocolate espresso		pecan	

desserts

mocha coffee cake a dark chocolate coffee cake with streusel topping		\$2.75	
apple walnut coffee cake moist butter cake with apples and walnuts and topped with streusel.		\$2.75	
carrot cake moist carrot cake with raisins and coconut, topped with cream cheese frosting		\$2.79	
cinnamon roll gourmet cinnamon rolls topped with cream cheese icing		\$3.75	
house specialty tiramisu lady fingers soaked in espresso & marsala, sweet mascarpone cheese filling & dusted with cocoa		\$5.00	

SPECIAL OCCASION

8 or 9 inch cake serves 8 – 10

12x16 serves 16 – 20

2 days advanced notice required by 3pm

additional \$5 for pre-sliced cake

tiramisu lady fingers soaked in espresso & marsala, sweet mascarpone cheese filling & dusted with cocoa	\$45.00		\$90.00	
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COLD BEVERAGES

SELECTION

juices

apple juice 300mL	\$2.29	cranberry juice 300mL	\$2.29
orange juice 300mL	\$2.29	v-8 tomato juice 340mL	\$1.99

soft drinks

coke 355mL	\$1.50	nestea 355mL	\$1.50
diet coke 355mL	\$1.50	sprite 355mL	\$1.50
club soda 355mL	\$1.50	san pellegrino aranciata italian orange	\$1.99
ginger ale 355mL	\$1.50	san pellegrino limonata italian lemon	\$1.99

hot lips real fruit soda

blackberry organic blackberries from Oregon 355mL	\$3.99	raspberry willamette valley raspberries 355mL	\$3.99
pear pears, lemon juice & a hint of vanilla 355mL	\$3.99		

purity. organic™ vitamin waters + juices

citrus passion organic juice 480mL	\$3.49	pomegranate blueberry vitamin water 480mL	\$3.49
orange mango vitamin water 480mL	\$3.49		

water & others

T5 bottled water 500mL	\$1.90	miller springs sparkling water 500mL	\$2.68
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HOT BEVERAGES

SELECTION

half service serves 8 cups
full service serves 16 cups

coffee service \$18.00 half \$34.00 full

half full

guatemalan antigua single origin, medium roast, chocolate & caramel notes 100% arabica		
decaf roast 100% arabica, swiss water accredited & OCIA certified		

tea service \$16.00 half \$32.00 full

half full

half full

assortment of harney & sons teas			dragon pearl jasmine green tea		
earl grey supreme black tea			gunpowder green tea		
english breakfast black tea			matcha green tea		
hot cinnamon sunset black tea			pan asia green tea		
indian spice black tea			african autumn herbal caffeine free		
paris black tea			peppermint herbal caffeine free		
vanilla comoro decaf black tea			yellow & blue herbal caffeine free		
chinese flower green tea					

whole coffee beans**1 lb bag 5 lb bag**

ethiopian sidamo light roast, floral notes 100% Arabica	15.99	
colombian santader medium roast 100% Arabica	15.99	
guatemalan antigua single origin, medium roast, chocolate & caramel notes 100% arabica		67.99
espresso nettare private reserve espresso, rich milk chocolate notes	16.99	67.99

whole coffee beans**1 lb bag 2 lb bag**

decaf roast decaf 100% arabica, swiss water accredited & OCIA certified		34.99
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Take Five Café™ Gift Cards

Take Five Café™ Gift Card	20.00	
Take Five Café™ Gift Card	25.00	
Take Five Café™ Gift Card	50.00	
Take Five Café™ Gift Card	75.00	
Take Five Café™ Gift Card	100.00	