



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 – 1389 Venables Street, Vancouver

Please select a payment method:

* For Saturday and Sunday deliveries, orders must be at least \$200.00 and be placed no later than 2:30pm 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 _____ / _____ CVN : _____

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 and 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/bottled water	8.00	
<i>add cream cheese to bagels</i>	0.79	
continental – baked goods, individual fruit cups, chilled juice/bottled water	8.50	
hot & wholesome – assortment of english muffin breakfast sandwiches, fruit cups, chilled juice/bottled water	10.50	

HOT SELECTION grilled & served warmed

breakfast sandwiches

egg white + cheddar with tomato mayo on a whole wheat english muffin	3.50	
egg + ham with swiss cheese & tomato mayo on a whole wheat english muffin	4.50	
egg + capicola with spicy capicola, provolone cheese + tomato mayo on a whole wheat english muffin	4.50	
vegetarian roasted peppers, spinach & gouda on a whole wheat english muffin	4.50	

breakfast wraps \$6.00 each

breakfast wrap scrambled eggs, bacon, cheddar cheese, green onion & ketchup in a flour 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	3.00	
deluxe fruit cup assortment of fresh seasonal fruit	4.25	
yogurt and almond granola cup with French vanilla yogurt, blueberries and raspberries	4.25	

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

	small	large
deluxe fruit bowl assortment of fresh seasonal fruit	28.00	48.00
yogurt and almond granola cup with French vanilla yogurt, blueberries & raspberries	28.00	48.00

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		lemon triple berry moist yogurt muffin infused with lemon zest + loaded with raspberries, cranberries +blueberries.	
banana chocolate chip banana muffin, chunks chocolate, garnished with sliced bananas		morning glory low fat, with carrots, apples, raisins, coconut	
blueberry plump blueberries & yogurt, make this muffin extra moist		orange cranberry moist muffin filled with cranberries and infused with orange zest.	
oat bran low fat & includes applesauce, oats, cranberries & blueberries		whole-wheat + oat energy add energy to your day with dates, flax seeds, walnuts, pumpkin seeds + rhubarb	

gluten free fruit + nut muffin 2.95 each

gluten free fruit + nut grated carrots, apples, coconut, raisins, cranberries, apricots, almonds, walnuts, flax seeds + sunflower seeds	
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nature bar 2.60 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		savoury cheese cheddar cheese, chives & red peppers	

loaves 2.25 slice \$14.99 whole

	slice	whole	slice	whole
assortment of loaves			lemon	
banana			orange poppyseed	

cinnamon twist .95 each (minimum order of 6)

cinnamon twist puff pastry topped with cinnamon + sugar	
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Croissants

classic	\$2.50	almond	\$3.00
chocolate dark chocolate filling	\$2.75		

bagels 2.00 each

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

*Please be advised, our products are prepared in a facility that also handles nuts and 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/bottled water	12.50	
executive -green, greek or caesar salad, panini/wraps, cookies & bars, chilled soft drinks,/bottled water	16.50	
tycoon - green or caesar salad, panini/wraps, fruit cups, cookies/bars, chilled soft drinks/bottled water	19.00	
italian - caesar salad, a selection of pasta, baguette, fresh fruit, chilled soft drinks/bottled water	20.00	

soup 4.75 10 oz (minimum order of 10 per flavor)

broccoli cheddar creamy blend of broccoli and aged cheddar cheese	
butternut squash roasted with ginger, garlic and finished with coconut milk	
chicken noodle home-style chicken soup with braised chicken, noodles and 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	
potato + leek blended with cream and fresh thyme	

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	6.50		25.00		45.00	
caesar salad with grilled chicken	9.50		35.00		65.00	
mixed greens with candied pecans, dried cranberries, sunflower seeds, radish, cherry tomato, feta cheese & lemon raspberry dressing	7.00	~	25.00		45.00	
greek salad cucumber, roma tomatoes, bell peppers, red onion, feta cheese , kalamata olives & red wine vinaigrette	~	~	25.00		45.00	
spinach salad baby spinach, cherry tomato, fresh ricotta cheese & balsamic vinaigrette	6.50		25.00		45.00	
spinach salad with grilled chicken seasoned grilled chicken, baby spinach, cherry tomato, fresh ricotta cheese & balsamic vinaigrette	9.50		35.00		65.00	
pasta salad fusili pasta, sundried tomatoes & seasonal vegetables tossed in a pesto dressing	~	~	25.00		45.00	

quinoa salad cup black quinoa, cucumber, bell pepper, spinach, tomato, basil + red wine vinaigrette	4.95	
Italian bean salad marinated mixed beans, cucumber, tomato, spinach + red wine vinaigrette	4.95	

PANINI/WRAP SELECTIONgourmet panini & wraps are sliced in half
grilled upon request**wraps 7.25**

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

chef assortment of wraps	
quinoa salad black quinoa, grilled vegetables, carrots, cucumber & spinach	
roasted turkey oven roasted turkey breast, classic coleslaw, bacon, sunflower seeds, dried cranberries & brie cheese	
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 and cheddar cheese on a cheese wrap.	

panini 8.50

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

chef assortment of panini	
roasted veggies swiss cheese, roasted seasonal veggies, pesto mayo on granary ciabatta	
gluten free grilled veggies swiss cheese, grilled seasonal veggies, pesto mayo on multigrain bread	
tuna cheddar melt tuna, capers, onions, parsley, spinach, cheddar cheese & mayo on multigrain bread	
italians only Italian ham, salami, capicola, 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 52.99 small 85.99 large

chorizo farfalle farfalle pasta, dried chorizo sausage, mushrooms, tomato, basil, and parmesan cheese		
butternut squash agnolotti with tomato basil sauce topped with parmesan cheese		
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 & parmesan cheese		
rotini pesto rotini with pesto cream sauce and topped with parmesan cheese		
penne with meatballs penne tossed with rich tomato basil sauce and topped with meatballs and parmesan cheese		
vegetarian lasagna layered with spinach, tomato, béchamel sauce, ricotta, mozzarella & parmesan cheese		

*Add grilled chicken to any pasta dish

sides

garlic bread slice	2.00	
grilled chicken breast	10.99	

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	25.00	45.00
fresh fruit assortment of sweet seasonal fruits	35.00	65.00
cheese assortment of domestic & imported cheese accompanied with a variety of crackers & fruits	38.00	76.00

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		gluten free apple crumble bar apple spiced with cinnamon + nutmeg on gluten free pastry topped with streusel	
cheesecake square traditional cheesecake filling on a chocolate coconut walnut crust topped with chocolate glaze		lemon bar a homemade shortbread crust topped with a zesty lemon custard.	
cream cheese fudge brownie moist chocolate fudge brownie with cream cheese swirl.		s'mores brownies fudge brownie with a toasted marshmallow topping on a graham cracker crust.	

cookies 2.25 each

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

gluten free 2.60 each

chocolate chip cookie	
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small biscotti 1.30 each

double chocolate almond		white chocolate cranberry	
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large biscotti 2.00 each

double chocolate almond		white chocolate cranberry	
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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	3.00	
apple crostata spiced apple filling in a light pastry dough	3.25	
sticky bun rolled brioche dough with pecans, sugar, spices + butter	3.50	
cinnamon roll gourmet cinnamon rolls topped with cream cheese icing (6 minimum order)	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		

soft drinks

coke 355mL	1.50	nestea	1.50
diet coke 355mL	1.50	san pellegrino aranciata italian orange	1.99
club soda 355mL	1.50	san pellegrino limonata italian lemon	1.99
ginger ale 355mL	1.50	V8 tomato juice	2.29
sprite 355mL	1.50		

water & others

T5 bottled water 500mL	\$1.90	miller springs sparkling water 391mL	\$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

rocket fuel rich dark roast with hints of volcanic earth tones		
decaf roast 100% arabica, swiss water accredited & OCIA certified		

tea service \$16.00 half \$32.00 full

half full

assortment of teas – please enquire		
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