



BREAKFAST & BRUNCH

BAKED GOODS

Baked Goods Platter *mini scones, muffins, biscuits, TCP jam & butter (v)*
60. (45 pieces) | 95. (72 pieces)

Gluten free baked goods *mini scones & muffins TCP jam & butter (gf/v)*
65. (45 pieces) | 100. (72 pieces)

British Crumpets (*vg*)
36. / dozen

Caramelized Onion & Goat's Cheese Tarts (*v*)
42. / dozen

QUICHE & SOUFFLES

Caramelized onion, goat's cheese, feta quiche (v)
Bacon & cheese quiche
Seasonal vegetable quiche (v)
95 / purchased whole or in 16 slices
Mini quiche - 36/dozen

Mini Egg White Souffle (*gf/v*)
cheddar & spinach
60. / dozen

Mini Egg Souffles (*gf*)
choice of bacon, sausage OR veggie • garnished with grated grana cheese and chives
60. /dozen

PLATTERS

House Cured Gravlox *crème fraîche, red onion, capers, toasted bread*
110. /serves 12-20
Fresh Fruit (*vg*)
40. /small platter 80. /large platter

CASSEROLES

Egg & Cheese (*gf*)
choice of bacon OR sausage • topped with gluten free brioche croutons
60. / half pan
Vegetable, Egg & Cheese (*gf/v*)
topped with gluten free brioche croutons
60. / half pan
Quinoa egg whites, seasonal roasted vegetable, pumpkin seeds, avocado (*gf/v*)
60. / half pan
French Toast *caramelized bananas (v)*
48. / half pan

COLD BREAKFAST

Mini chia seed pudding *coconut milk, granola, fresh fruit*
36. / dozen (2oz portion)
Mini bircher's muesli *yogurt, mint, nuts, fresh fruit*
36. /dozen (2oz portion)

BEVERAGES

Autumn Sunrise Juice
orange, apple, carrot
Pimm's Cup Juice
cucumber, fennel, dill, kale, lemon, apple
Fresh Squeezed Orange Juice
30. / 34 oz

Coffee
box of La Colombe freshly brewed coffee served with: cream, sugar and splenda, stir and 8oz cups
30. /box - 12 8oz servings

**prices subject to change*



LUNCH

LUNCH COMBOS

minimum 20 guests / for smaller groups, please visit ORDER ONLINE for a la carte lunch items

Sandwich Combo

*Assorted Sandwich Platter (Smoked Turkey, Coronation Chicken Salad & Seasonal Vegetable - 2/3 of a sandwich pp)
tcp salt n vinegar chips
farm salad • dressing on the side
cookies*

19.5. /person

Brown Bag Lunch

*choice of sandwich served with chips and a cookie
add bottled or canned drink +2*

20. /person

Lite Lunch

*miso glazed chicken skewers 3pp
caramelized onion & goat's cheese tart
farm salad • side of house made dressing
cookie platter*

18. /person

Corner Pantry Lunch Buffet

*Roasted Chicken (mixture of bone in dark & light meat)
Farm Salad - side of dressing
Quinoa salad
Sliced bread
Cookie platter*

22. / person *substitute roasted salmon for +8. / person

AFTERNOON TEA

SELECTION OF HARNEY & SONS TEA

*carafe of hot water, milk, sugar and splenda, stirrers and cups
selection of tea sandwiches - coronation chicken salad, cucumber & cream cheese, egg salad
seasonal scones served with TCP jam & butter
selection of petit fours*

24 / person

minimum 20 guests

NICE TO KNOW

Delivery available for orders of
\$500+

pricing varies on location

Disposable Goods
\$3/person



SNACK PLATTERS

\$500 minimum order

GRAZING PLATTERS

Ploughman's Board *house cured ham, brie, aged cheddar, grana crisps, picalilli, olives, house croustini, nuts, honey*

80. serves 10-20 / 160. serves 15-30

Scotch Eggs *house made picalilli (gf)*

28. /dozen 1/4 eggs

Farmers Market Vegetable Crudit  *avocado & tahini dip (gf/vg)*

36. serves 10-20 / 72. serves 15-30

Guacamole & tcp 'salty & sweet' tortilla chips *fresh salsa (gf/vg)*

35. 16 ozs / 65. 24 ozs

Housemade Chicken Tenders *honey mustard & bbq (gf)*

45. serves 10-20 / 90. serves 15-30

Mezze *hummus, avocado & tahini dip, tcp pita bread, cucumber & tomato, olives, crumbled feta, cheddar, seasonal herb (v)*

40. serves 8+ / 75. serves 15+

Mini Sausage Rolls *TCP HP Sauce*

36. /dozen

PIZZA TARTS

Aged Cheddar *tomato sauce, basil (v)*

30. small (12 pieces) / 60. large (24 pieces)

Seasonal Vegetable *(v)*

38. small (12 pieces) / 76. large (24 pieces)

Sausage & Goats Cheese *caramelized onion*

42. small (12 pieces) / 84. large (24 pieces)

Lobster *bacon, truffle cr me fra che, caramelized onion, tomato sauce, cheddar*

80. small (12 pieces) / 160. large (24 pieces)

QUESADILLAS

Chicken and Cheese *12oz guacamole, fresh cilantro (gf)*

55. small (24 pieces) / 110. large (48 pieces)

Seasonal Vegetable *12oz guacamole, fresh cilantro (gf/v)*

55. small (24 pieces) / 110. large (48 pieces)

Mushroom & Cheese *12oz truffle cr me fra che, fresh cilantro (gf/v)*

55. small (24 pieces) / 110. large (48 pieces)

CHIPS & DIPS

Caramelized Onion, Cheddar & Herb Dip *housemade salt & vinegar chips (v)*

48. /half pan

Salt & Vinegar Chips

12. /bowl

Smoky Pinto Bean Dip *layered with cr me fra che & cheddar, topped with guacamole and pickled onions with tcp 'salty & sweet' tortilla chips (gf/v)*

60. /half pan

SKEWERS

Miso Glazed Chicken *spicy aioli (gf)*

36. /dozen

Seared Beef *chimichurri (gf)*

48. / dozen

Vegetable *chimichurri (gf/v)*

30. / dozen

**prices subject to change*



CANAPES

\$500 minimum order, priced per dozen, items are bite size • 2 dozen minimum per item

AUTUMN SPECIALTIES

- curried pumpkin naan, lime yogurt, cilantro | 30 (v)
- squash and stilton brussel's leaf, crushed walnut | 30 (v/gf)
- sweet potato latke apple butter & creme fraiche | 30 (v/gf)
- harissa rubbed lamb skewer garlic & mint yogurt | 36 (gf)

HOLIDAY SPECIALTIES

- caramelized pear prosciutto, basil, balsamic | 30 (gf)
- grilled beef on croustini green olive tapenade, pickled onion, garlic aioli | 36
- beet rosti smoked trout mousse, horseradish | 30 (gf)
- spinach, tomato, & cheese tartlets | 24 (v)
- thai shrimp on a skewer ginger & scallion sauce | 36 (gf)
- sweet potato latke apple butter & creme fraiche | 30 (v/gf)

SLIDERS

best served warm • items are 2 bites

Corner Pantry Burger Slider
roseda beef, caramelized onion, tomato
jam, cheddar, tcp brioche bun
48. / doz

Pulled Pork
on a tcp cheddar biscuit
pickled onion, served open faced
48. / doz

Fried Chicken
on a tcp cheddar biscuit
honey mustard, served open faced
48. /dozen

BEST SELLERS

- Chicken Caesar Bites crisp kale, grana tuile, chicken mousse, croustini | 36
- Sweet Potato Fritter kale pesto | 24 (v/gf)
- Caramelized Apple prosciutto, basil, balsamic | 30 (gf)
- House Cured Gravlox on a cucumber creme fraiche, lemon zest | 30 (gf)
- Mini Beef Taco pickled jalapeno, chipotle cream | 36 (gf)
- Pulled Pork mini cheddar biscuit, pickled onion | 42
- Caramelized Miso Brussel's Sprouts wrapped in bacon | 30 (gf)
- Devils on Horseback date, gorgonzola, bacon, balsamic syrup | 36 (gf)
- Mini Grilled Cheese tomato jam | 24 (v)
- Caramelized onion & goat's cheese tartlets | 30 (v)
- Everyone Loves pigs in a blanket mustard aioli | 36

OTHER FAVORITES

- Scotch Egg picallili | 28 (gf)
- Cottage Pie Croquettes kale pesto | 36 (gf)
- Pork Belly Bahn Mi house pate, pickled vegetable, sriracha aioli | 36
- Cauliflower Crust Pizza Bite burrata, herb pesto, crisp prosciutto | 36 (gf)
- Deviled Egg | 24 (v/gf)
- Scallop Ceviche jicama, chili, lime, cilantro | 108 (gf)
- Charred Beef Tenderloin wild mushrooms, horseradish cream, british crumpet | 42
- Tuna Tartar Cups soy, sesame, cilantro, wasabi cream, fried shallots, rice cracker | 72 (gf)
- Vegetable Summer Rolls seasonal vegetables - citrus soy sauce | 24 (vg/gf)
- Lobster Croustini tomato, tarragon, chive | 80
- Greek Salad Bites cucumber, olive tapenade, feta, vinaigrette | 24 (v/gf)
- Lamb Kofta Lollipop feta, chili oil | 42 (gf)

BEST SAVED FOR SUMMER

- Crab and Corn Fritter lemon & tarragon aioli | 72 (gf)
- Strawberry & Basil Bruschetta brioche croustini, smoked honey ricotta | 30 (v)
- Mini Crab Cakes croustini, tartar sauce | 100 • 4 dozen minimum
- Lobster Roll brioche, dill aioli, cucumber | 100 • 4 dozen minimum

*prices subject to change



PASTRY & SWEETS

COOKIES & BARS

- Chocolate Chip Cookies
42. /dozen MINI 24. /dozen
- Berry & Lemon Linzer Cookies
36. /dozen MINI 24. /dozen
- Snickerdoodles (gf)
24. /dozen
- Chocolate Dipped Coconut Macaroons (gf)
36. /dozen
- Chocolate Brownies (gf)
36. /dozen
- Lemon Bars *shortbread crust*
30. /dozen
- Streusel Bars (gf)
48. /dozen MINI 36. /dozen

CAKES, PUDDINGS, PIES, & TARTS

- Carrot Cake *cream cheese icing*
50. /8inch cake SQUARES 36. /dozen
- Victoria Sponge *jam & cream*
50. /8inch cake SQUARES 36. /dozen
- Coconut Tres Leches (gf) *caramel, whipped cream, toasted coconut*
45. /8 inch cake MINI 21. /dozen
- French Apple Tart *custard, sliced apples*
42. /each MINI 24. /dozen
- Chocolate Caramel Tart *candied orange*
48. /each MINI 36. /dozen
- Chocolate Peanut Butter Tart
48. /each MINI 36. /dozen
- Fruit Tart *fresh berries, lemon curd*
40. /each MINI 36. /dozen
- Lemon Lavender Tart
36. /each MINI 30. /dozen
- Tahini & Caramel Tart
36. /each MINI 30. /dozen
- Banoffee Pie
30. /each
- Seasonal Fruit Pie
30. /each (summer berry MP)
- Seasonal Crumble
50. /half pan
- sept - dec | pear or apple
jan - march | apple
april - june | berry (weather dependent) + 10
july - sept | peach
- Sticky Toffee Pudding
50. / half pan

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