



CATERING 2019

CATERING@ARTISINBAKERY.COM | 613 695-1226 X2

CATERING KITCHEN ORDERS MONDAY TO FRIDAY PASTRY AND BREAD 7 DAYS A WEEK

PLEASE NOTE THAT DISPOSABLES ARE NOT INCLUDED, IF YOU DO REQUIRE DISPOSABLES, PLEASE INFORM THE CATERING MANAGER WHEN YOU'RE PLACING YOUR ORDER

ORDER DESK

Open Monday to Friday 9am-3pm

Please allow 24 hours for a response

ORDER CONFIRMATION DEADLINE

10:00 am 2 business days before desired order.

Sunday orders must be confirmed before 10:00 am on Fridays.

Monday, Tuesday, and Wednesday orders must be confirmed by 3pm on Fridays.

DELIVERY AVAILABLE MONDAY TO FRIDAY.

Fees: Ottawa core: \$25, Ottawa west, east, south, Hull, Gatineau: \$40, Greenbelt: \$60

WEEKEND ORDERS ARE AVAILABLE FOR PICK UP ONLY.

COFFEE BREAK

COOKIES 'N COFFEE \$61

SERVES 10 PEOPLE

Carafe of our featured drip coffee served with a platter of signature cookies.

Includes: cups, stir sticks, milk, cream, sugar, and Splenda

MORNING PASTRIES 'N COFFEE \$74

SERVES 10 PEOPLE

Carafe of our featured drip coffee served with a perfect combination of morning pastries.

Includes: cups, stir sticks, cream, sugar, and Splenda

POT OF COFFEE \$33

SERVES 10 PEOPLE

Carafe of our featured drip coffee

Includes: cups, stir sticks, milk, cream, sugar, and Splenda

* COFFEE IS SERVED IN A 96OZ RECYCLABLE TO GO CARAFE

BREAKFAST

MIXED MORNING PASTRY PLATTER (15 PIECES) \$61

A LA CARTE PASTRIES ARE AVAILABLE AT INDIVIDUAL PASTRY PRICES

Croissant, chocolate croissant, almond croissant, chocolate almond croissant, raspberry scones, cheddar scones, Cinnamon roll, almond cinnamon pretzel, berliner

SIGNATURE PASTRY PLATTER (15 PIECES) \$69

A LA CARTE PASTRIES ARE AVAILABLE AT INDIVIDUAL PASTRY PRICES

Sticky buns, potato buttermilk donuts, kronuts, apple fritter, ham and gruyere croissants

EUROPEAN STYLE QUICHE \$27

SERVES 6-8 PEOPLE

Served cold and ready to heat at home. Available heated and sliced upon request.

Vegetarian quiche seasonal veggies & goat cheese

Quiche Lorraine bacon, ham & gruyère cheese

MORNING SANDWICHES \$9.50 EACH

HAM & CHEESE

Black forest ham, Dijon butter, provolone, arugula, slow roasted tomatoes

BACON EGG & CHEESE

Bacon, hardboiled egg, provolone, arugula, mayo

CHICKEN AVOCADO + \$1

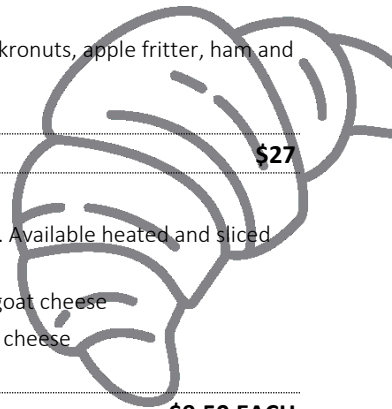
Pulled chicken, lemon-chive mayo, avocado, arugula, slow roasted tomatoes

CHIA PUDDING (VEGAN) \$9.99 EACH

organic chia, house coconut milk, maple syrup, bananas and berries.

SPECIAL GRANOLA \$9.99 EACH

Our house made granola topped with fresh fruits and berries served with a side of house coconut milk



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SANDWICHES

ASSORTED SANDWICHES 10 TO 20 \$12.25 EACH. 20 OR MORE \$11.95 EACH

A MIX OF OUR BEST SANDWICHES CUT IN 3 AND PLATTERED. WE RECOMMEND PLANNING FOR 2/3 OF A SANDWICH PER GUEST

CHICKEN CAESAR \$13.25

Tender buttermilk brined chicken pieces pulled from the bone with bacon, havarti, tomatoes, arugula & our homemade Caesar dressing on our Dynamite cheddar, jalapeno & chive bread.

CLASSIC HAM & CHEESE \$11.99

Ham, cheddar, tomatoes, arugula, home-made lemon chive mayo served on our Dynamite rosemary & roasted garlic bread.

TUNA MELT \$12.25

Flaked tuna mixed with diced pickles, onions, celery, carrots, smoked paprika, dill, mayo, with cheddar, tomatoes & arugula served on our Dynamite dill & potato bread.

THAI CHICKEN \$12.25

Charcoal grilled Thai marinated chicken with curry mayo, basil, coriander, julienne apples, peanuts, pickled green chilies, tomato, arugula & Havarti cheese on our Dynamite white bread.

SQUASH CAPONATA \$12.25

(VEGETARIAN)

Roasted butternut squash, goat cheese, sundried tomatoes & basil pesto, olives, arugula, tomato on our Dynamite olive bread.

AVACADO & PICKLED BEETS \$12.25

(VEGAN)

Avocado, pickled beets, roasted squash on Kevin's white sourdough

WORKING LUNCH BAG \$24

Your favorite full dynamite sandwich served with a side crunchy garden salad and a chewy chocolate walnut cookie. Served in a brown paper bag with cutlery and napkins. Bags can be labeled by kind or individualized with the names of your guests.

MINI SLIDER BRIOCHE BUNS

MINIMUM 3 DOZEN PER ORDER

\$36/ DOZEN

Duck confit with goat's cheese, and cranberry spread
Crunchy falafel sesame chickpea spread and pickled onion
Pickled beet with roasted squash and avocado
Egg salad with arugula, cheddar, lemon chive aioli
Tuna, arugula, shredded carrots, cheddar

**** 5% OFF WITH 4 OR MORE DOZEN****

FLATBREAD PIZZA

30 SLICES

Served cold and plattered, available heated upon request.

MARGARITA

\$65

Tomatoes, goat cheese, and fresh basil

VEGETARIAN

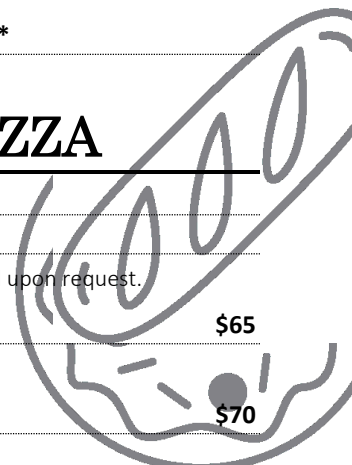
\$70

Roasted seasonal veggies

MEAT LOVERS

\$75

Chef's choice, changes daily



DYNAMITE LOAVES

SLICED & PLATTERED DYNAMITE LOAVES

Large \$7 serve 5-7 people

Small \$4.50 serve up to 4 people

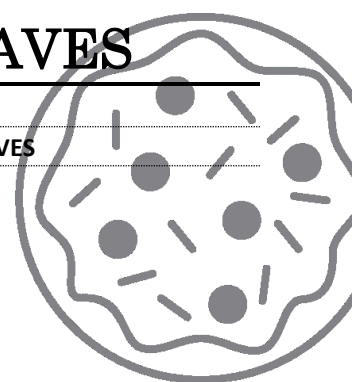
White with sea salt

Cheddar & jalapeno

Rosemary & Garlic

potato & dill, Kalamata olive

12 grain & FENNEL



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SALADS

SUPER SALAD **\$6.95/PERSON**

Fresh mixed greens tossed with quinoa, crunchy apples, berries, shredded carrots, cucumbers, tomatoes, peppers, celery & goat cheese. Served with a side of our house reduced balsamic vinaigrette.

CRUNCHY GARDEN SALAD **\$6.25/PERSON**

Mixed greens, tomato, celery, cucumber, shredded carrot, sprinkled with sesame seeds. Served with a side of our house vinaigrette

ROASTED CARROT AND AVACADO SALAD **\$6.25/PERSON**

Roasted Carrots, avocado, crunchy sesame seeds, mixed greens with crème fraiche. Can be made VEGAN

POTATO SALAD & ROASTED BEET DRESSING **\$6.25/PERSON**

Potatoes, pickled mustard, dill, parsley, crunchy celery, tossed in a roasted beet dressing. VEGETARIAN

CAESAR SALAD **\$6.25/PERSON**

Romaine, red onion, bacon, parmesano cheese. Served with a side of Kevin's Caesar dressing, and sourdough croutons.

MARTY'S WILD RICE SALAD **\$6.25/PERSON**

Wild rice, blood oranges, scallions, beet root, red peppers mint, basil VEGAN

PANZANELLA SALAD **\$6.25/PERSON**

Crunchy bread, ripe tomatoes, cucumber, red onion, and garlic basil pesto dressing. VEGAN

ADD PROTEIN

LEMON HERB CHICKEN **\$3.00**

SOUPS

KEVIN'S CLAM CHOWDER **\$7.25/PERSON**

Fresh & creamy clam chowder with bacon & chunky veggies

SEASONAL SOUP *CAN BE MADE VEGAN **\$6.25/PERSON**

Small orders of soup are served in individual takeout bowls. Orders of 10 people or more can be served in a warming unit and require pick up service.

SNACKS

CHEESE PLATTER AND CROSTINI'S **\$12 PER PERSON**

Camembert, provolone, cheddar, and goat cheese.

**Ask about adding imported/premium cheeses

BREAD BOWL DIPS

SMALL **\$20**

SERVES 10-12

LARGE **\$27**

SERVES 12-15

Your choice of Hummus or smoked baba ganouj served in a fresh rosemary and garlic sourdough loaf.

FRUIT PLATTER

A selection of fresh fruits (melons, pineapple, oranges, berries)

SMALL **\$32** serves 6-10 people

Medium **\$60** serves 10-15 people

Large **\$75** serves 15-20 people

VEGGIES AND DIP

A selection of crudité with our homemade hummus

SMALL **\$32** serves 6-10 people

Medium **\$60** serves 10-15 people

Large **\$75** serves 15-20 people

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DESSERT

BITE SIZED DESSERTS PLATTER

Bite sized versions of your favorite Art Is In desserts. Items subject to change frequently.

Espresso brownies, donut holes, kronut cups, mini cookies

SMALL \$58

SERVES 12-15 PEOPLE (30 PIECES)

LARGE \$89

SERVES 20-25 PEOPLE (50 PIECES)

ESPRESSO BROWNIES \$4.75

Rich chocolatey brownies with espresso, chocolate pieces and chocolate ganache.

BREAD PUDDING \$24.95

SERVES 4-6 PEOPLE

Rich and creamy, with cranberries, chocolate, nuts, crème Anglaise and caramel sauce

SIGNATURE COOKIES \$3.25 EACH

Triple chocolate with almond
Peanut butter & chocolate

PREMIUM COOKIES \$3.50 EACH

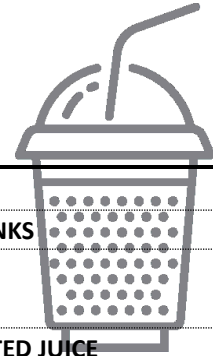
Gluten free chewy chocolate walnut

MACARONS \$2.50 EACH

Ask about the flavors we have in stock.

Large/special macaron orders require 7 days' notice.

DRINKS



ASSORTED CANNED SOFT DRINKS \$2.00

Pepsi, diet Pepsi, sprite, ginger ale

SPARKLING WATER, & ASSORTED JUICE \$3.00

orange juice, apple juice & sparkling water

FLAT WATER \$2.50

POLICIES

ALL CATERING ORDERS

Served on disposable platters.

DELIVERY AVAILABLE MONDAY TO FRIDAY

Fees:

Ottawa core: \$25

Ottawa west, east, south, Hull, Gatineau: \$40

Greenbelt: \$60

Delivery times scheduled on a first come first serve basis. We cannot guarantee delivery before 8am.

Delivery times are sensitive, if you are not prepared to receive the delivery at the scheduled time extra charges will apply.

CANCELLATION POLICY

We require 24 hours' notice (Tuesday to Saturday) for all cancellations. Sunday and Monday cancellations must be received by 3pm on Friday.

Without 24 hours' notice, clients are responsible for 50% of the invoice balance.

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