

CATERING BY AEGEAN CAFÉ

250-381-3221

799 Fort Street • AegeanCafe.ca

BREAKFAST

Assorted Fresh Baked Goods

Fruit muffins • Bran muffins •
Buttermilk fruit scones • Breakfast
buns • Cinnamon buns • Fresh
baked bagels
\$3.50 per person

Breakfast Sandwich (min. 6)

Ham with black forest ham, cheddar
cheese, tomato, & farm fresh egg on
an English muffin or
Vegetarian with sliced avocado,
cheddar cheese, tomato, & farm
fresh egg in an English muffin
\$5.00 each

Breakfast Wraps (min. 6)

Meat with scrambled eggs, ham,
cheddar cheese, onion, tomato, and
lettuce, with chipotle sauce or
Vegetarian with scrambled eggs, red
pepper, cheddar cheese, onion,
tomato, and lettuce, with chipotle
sauce
\$8.00 each

The Classic Breakfast (min. 10)

Scrambled eggs, your choice of
grilled ham or sausage or
applewood smoked bacon
with hash browns, fresh seasonal
sliced fruit, coffee & tea
\$18.00 per person

Breakfast Frittatas (Serves 8-12)

Ham, Broccoli & Cheddar • Hot
Chorizo, Roasted Zucchini, Red
Peppers & Mozzarella • Spinach,
Potato and Feta
\$40.00 each



Fruit

Fruit Salad (8 oz. cup) \$4.00 each
Fresh Fruit Platter Small \$35.00
Large \$55.00

Coffee & Tea Service (serves 8 cups per carafe)

We offer Torrefazione Italia Coffee
and Tazo Tea Selections
Coffee urns, cups, sugar, cream, stir
sticks are supplied
\$20.00 per carafe

Cold Beverages

Fruit Juice, Soft Drinks, Bottled
Water, Perrier
\$3.00 each

LUNCHEON

Sandwiches

Black Forest Ham • Smoked Turkey
• Tuna Salad • Curry Chicken •
Vegetarian

all served with cheddar cheese on
Aegean's own fresh baked Italian or
multigrain bread

Our sandwiches are prepared with
fresh ripe tomato, cucumber, and
romaine lettuce
\$8.00 each
add Gluten-Free bread \$2.00

Wraps

Greek Chicken Wrap • Thai Noodle
Salad • Curried Chicken • California
Chicken • Chicken Caesar Wrap •
Deli Meat & Cheddar • Southwest
Rice & Chicken
all prepared on 12" tortilla wrap
with fresh ripe tomato, cucumber,
and romaine lettuce
\$9.00 each

Souvlakis or Gyros

Chicken Souvlaki • Pork Gyros •
Lamb Gyros • Falafel
all prepared on pita bread with
tzatziki, fresh ripe tomato and
cucumber
\$9.00 each
add homemade soup (12 oz) or
fresh salad selection
Greek salad • Caesar salad • garden
salad
\$5.00 each

DESSERTS

Fresh baked cookies – peanut butter
or chocolate chip \$2.50 each
Apple turnover \$5.00 each
Triple chunk brownies, butter tart
square, carrot cake \$3.00 each
Walnut baklava \$3.00 each

THE WORKING LUNCH

Lunch #1

Assorted Sandwiches or Wraps (see above for selection)

Choice of Salad: Greek salad •

Caesar salad • garden salad

Assorted Dessert Squares

Assorted Beverages (see above for selection)

\$15 per person

Lunch #2 Greek Platter

Spanakopita Triangles (2 per person)

Chicken Skewers or Falafel

Pita, humus and tzatziki

Choice of Salad: Greek salad •

Caesar salad • garden salad

or Fresh raw vegetables crudities & dip

Assorted Dessert Squares

Assorted Beverages

\$19.00 per person

Lunch #3 Souvlaki Platter

Choice of: Chicken Souvlaki • Pork

Gyros • Lamb Gyros • Falafel

Choice of Salad: Greek salad •

Caesar salad • garden salad

or Fresh raw vegetables crudities & dip

Assorted Dessert Squares

Assorted Beverages

\$15.00 per person

Lunch #4 – Comfort Dishes

Choice of:

Beef Shepard's Pie – lean ground beef and pork with vegetables topped with mashed potatoes and sprinkled cheddar cheese • Beef

Lasagna – layers of pasta with lean ground beef, spinach & cottage cheese in rich pasta sauce •

Vegetarian Lasagna – spinach with four kinds of cheese (cottage,

parmesan, feta and cheddar) in rich pasta sauce

with fresh Italian herb bread

Choice of Salad: Greek salad •

Caesar salad • garden salad

Assorted Dessert Squares

Assorted Beverages

\$16 per person

Lunch #5

Chicken Satay - skewers of Chicken

Breast with Spicy Peanut Sauce (2 skewers per person)

with thai noodle salad and spinach & egg salad

Assorted Dessert Squares

Assorted Beverages

\$20.00 per person

Lunch #6

Chicken Pie Turnover – Roast

Chicken with Carrot & Celery Gravy in Golden Puff Pastry

served with Tzatziki Sauce and Chipotle Sauce

Spinach & Egg Salad

Southwest Rice Salad

Assorted Fresh Baked Cookies

Assorted Beverages

\$15.00 per person

TAKE-HOME CASSEROLES

Small serves 4-6 main course sizes

Large serves 10-12 main course sizes

Chicken Phyllo Pie

Tender roasted chicken and vegetables in a fresh parmesan sauce baked in light golden phyllo pastry

Sm \$45.00 each • Lg \$75.00 each

Beef Shepard's Pie

Lean ground beef and pork with vegetables topped with mashed potatoes and sprinkled cheddar cheese

Sm \$45.00 each • Lg \$75.00 each

Lamb Moussaka

Layers of thinly sliced potatoes, lean ground lamb & beef in tomato sauce, roasted eggplant topped with béchamel sauce and sprinkled with feta cheese

Sm \$50.00 each • Lg \$80.00 each

Meat Lasagna

Layers of pasta with lean ground beef in a rich tomato sauce with four cheese and spinach mix topped with mozzarella cheese

Sm \$45.00 each • Lg \$75.00 each

VEGETARIAN TAKE-HOME CASSEROLES

Small serves 4-6 main course sizes

Large serves 10-12 main course sizes

Five Cheese Lasagna

Layers of pasta with cottage, mozzarella, feta, cheddar and parmesan cheeses with fresh spinach and basil and a rich tomato sauce

Sm \$40.00 each • Lg \$70.00 each

Vegetarian Moussaka

Roasted potatoes, thinly sliced layered with roasted eggplant and zucchini with tomato sauce, topped with béchamel sauce and sprinkled with feta cheese

Sm \$40.00 each • Lg \$70.00 each

Spinach & Feta Strudel

Spinach and Feta wrapped in a light phyllo pastry

Sm \$30.00 each • Lg \$60.00 each

Four Cheese Macaroni & Cheese

Homestyle elbow macaroni in a rich four cheese sauce of cheddar, Swiss, parmesan and asiago

Sm \$30.00 each • Lg \$60.00 each