

TAKE FIVE CAFÉ CATERING FAX MENU

		Card Signature		
	X			
	Expiry	/	:	
	Credit Card#			
[] Visa [MasterCard	American Express	Account*	[] Cash
* For Saturday and Sunday *Please call to set up a hous	deliveries, orders must be at l	east \$200.00 and be placed n e.ca for <u>Catering New Account</u>	Application Form.	
Please select a paymer	nt method:			
	- 609 Granville Street	produce inquire willing made	monal analys for solution	u.ou
Please select delivery o	• •	please inquire within) *Add	itional charge for outside	area
			(1/4 hou	ur increments)
	Delivery Date			very Time
25				
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Telephone:			Fax:	
Contact				
Company				
Date				

CANCELLATION POLICY: Catering order cancellations must be done 24 hours prior to delivery. There are <u>no cancellations</u> 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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TAKE FIVE CAFÉ FAX CATERING MENU

BREAKFAST

SERVICE

per person

plate service disposable plates + utensils	.25	

COMBO

minimum order of 4 | price on a per person basis

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health conscious toasted bagels, yogurt granola cups or fruit cups, chilled juice or bottled water		
add cream cheese to bagels	0.75	
continental baked goods, individual fruit cups, chilled juice or bottled water		
hot + wholesome assortment of English muffin breakfast sandwiches, fruit cups, chilled juice or bottled water		

HOT SELECTION

grilled & served warmed

breakfast sandwiches

egg + cheddar with mayo on a whole wheat english muffin		
egg + honey ham with cheddar cheese + mayo on an original english muffin	4.95	
egg + bacon with provolone cheese + tomato mayo on a regular english muffin	4.95	

breakfast wraps \$6.95 each

breakfast wrap scrambled eggs, bacon, cheddar cheese, green onion + ketchup in a flour tortilla	
mexican breakfast wrap scrambled eggs with salsa, black beans, cilantro, cheddar cheese in a jalapeno tortilla	

COLD SELECTION

individual cups

- Man various color		
oatmeal quick rolled oats, dried cranberries, apricots + raisins	3.25	
deluxe fruit cup assortment of fresh seasonal fruit	5.25	
yogurt + almond granola cup with French vanilla yogurt, peach + raspberries	5.25	

Phone: 604.697.9050 Fax: 604.737.0227 catering@takefivecafe.ca

BAKER'S SELECTION

muffins 3.15 each

assortment of muffins	mini muffins baker's assortment of a dozen 10.25
apple raisin with apples, raisins + cinnamon	lemon poppyseed with fresh lemon zest + poppyseeds
banana chocolate chip banana muffin, chunks chocolate, garnished with sliced bananas	morning glory with carrots, apples, raisins, coconut
banana walnut a traditional favourite with chunks of banana	oat + bran low fat + includes applesauce, oats, cranberries + blueberries
blueberry plump blueberries + yogurt, make this muffin extra moist	orange cranberry moist muffin filled with cranberries + infused with orange zest.
lemon triple berry moist yogurt muffin infused with lemon zest + loaded with raspberries, cranberries +blueberries.	vegan zucchini chocolate walnuts compliment this delicious combination

gluten friendly muffins 3.65 each

fruit + nut grated carrots, apples, coconut, raisins, cranberries, apricots, almonds, walnuts, flax seeds + sunflower seeds	
zucchini chocolate chip grated zucchini, chocolate chip, apples, walnuts + vanilla	

breakfast cookie 2.95 each

breakfast cookie | a healthy combination of oats, dried apples, flax + pumpkin seeds, cranberries, dates + almonds

scones

blueberry house made scone loaded with blueberries	3.45
cranberry lemon cranberry + lemon zest topped with a sugary crust	3.45
savoury cheese cheddar cheese, chives + red peppers	3.45
blueberry cranberry topped with lemon glaze	3.55
ginger fresh ginger, candied ginger + currants	3.45

loaves	slice			slice
banana	2.95	banana chocolate chip	3.25	
lemon	2.95	banana walnut	3.25	
lemon poppyseed	3.25	energy loaf	3.25	

croissants

classic	3.15	almond	3.45	
chocolate dark chocolate filling	3.35	ham + swiss cheese	5.15	

bagels 2.25 each **add cream cheese .75

assortment of bagels	plain	
multigrain	sesame seed	

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

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LUNCH

COMBO

minimum order of 6 | price on a per person basis panini & wraps are served cold

corporate - panini/wraps, cookies + chilled soft drinks	13.75	
executive - spinach or caesar salad, panini/wraps, cookies or bars + chilled soft drinks		
tycoon - spinach or caesar salad, panini/wraps, fruit cups, cookies or bars + chilled soft drinks	21.75	

salad

small group serves 4 – 6 large group serves 8-10		small	large	
salad dressings are served on the side	single	group	group	
caesar salad romaine lettuce, olive, cherry tomato, croutons, parmesan cheese + classic caesar dressing	7.25	27.00	49.00	
caesar salad with grilled chicken	8.75	38.00	70.00	
spinach salad baby spinach, cherry tomato, fresh ricotta cheese + balsamic vinaigrette	7.25	27.00	49.00	
spinach salad with grilled chicken seasoned grilled chicken, baby spinach, cherry tomato, fresh ricotta cheese + balsamic vinaigrette	8.75	38.00	70.00	

quinoa salad cup black quinoa, red cabbage, cucumber, spinach, shredded carrots, tomato, basil + red wine vinaigrette	5.25	
italian bean salad marinated mixed beans, cucumber, peppers, tomato, shredded carrots, spinach + red wine vinaigrette	5.25	
veggies + dip seasonal veggies with sriracha yogurt dip	5.25	

PANINI/WRAP SELECTION

gourmet panini & wraps are sliced in half grilled upon request

wraps 8.45

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

chef assortment of wraps	
quinoa grilled vegetable black quinoa, grilled vegetables, spicy yogurt, feta cheese on a spinach tortilla	
roasted turkey oven roasted turkey breast, apple cranberry compote, jack cheese, red cabbage, lettuce + mustard mayo in a herb tortilla	
chicken curry roasted chicken with curry, a mix of dried cranberries, apricots, raisins, cashews + lettuce	
chicken fajita chicken breast, cheddar cheese, mango + pepper salsa, green onion, chipotle mayo + sour cream	

panini 9.25

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

chef assortment of panini		
cream cheese veggie seasonal veggies, cream cheese + sundried tomato on rye bread		
roasted veggies swiss cheese, roasted seasonal veggies, pesto mayo on a multigrain bun		
tuna cheddar melt tuna, capers, onions, parsley, spinach, cheddar cheese + mayo on multigrain bread		
italians only Italian ham, salami, capicolla, provolone cheese, bell peppers + sundried tomato mayo on focaccia		
chicken pesto panini grilled chicken breast, provolone cheese, sundried tomatoes + pesto mayo on foccacia bread		
roasted beef oven-roasted beef, creamy havarti, caramelized onions, mustard, horseradish mayo, spinach on a Portuguese Bun		
old fashioned ham ham, swiss cheese, grainy mustard mayo on a Portuguese Bun		
oven roasted turkey roasted turkey breast, swiss cheese, cranberry chutney, mustard mayo + spinach on cranberry focaccia		

SWEET INDULGENCE

bars 3.15each

Bar 3 0. roeuch	
assortment of bars	date bar classis date bar with orange essence, topped with oat crumble.
addiction rolled oats, coconut, toasted pecans, chocolate and dried fruit enhanced with a hint of espresso	lemon bar a homemade shortbread crust with lemon custard + topped with streusel + shredded coconut.

more bars 3.35 each

cream cheese fudge brownie bar moist	rocky road bar delicious combination of marshmallows,	
chocolate fudge brownie with cream cheese swirl.	chocolate, peanut butter + pecans	
oat fudge bar a rich, chewy combination of oats + creamy fudge		

cookies 2.95 each

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

gluten friendly 3.35 each chocolate chip cookie

biscotti 2.75 each

double chocolate almond	white chocolate cranberry	

sweet treats

rice crispy square a classic treat made in house.		
mocha coffee cake a dark chocolate coffee cake with streusel topping		
maple pecan danish maple danish topped with pecans		
raspberry danish raspberry + cream cheese filling	3.35	
carrot cake moist carrot cake with raisins + coconut, topped with cream cheese frosting		
cheesecake square traditional cheesecake filling on a chocolate coconut walnut crust topped with chocolate glaze		
apple crostata spiced apple filling in a light pastry dough		
cinnamon bun gourmet cinnamon bun topped with cream cheese icing (6 minimum order)	5.25	

COLD BEVERAGES

SELECTION

juices

soft drinks

coke 355mL	2.00	sprite 355mL	2.00	
diet coke 355mL	2.00	iced tea	2.00	
ginger ale 355mL	2.00			

italian soda

san pellegrino araciata italian orange	2.50		san pellegrino limonato italian lemon	2.50	

water

Take Five Café bottled water 500mL	2.00	san pellegrino sparkling water 250ml	3.50	
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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
abruzzo a medium roast coffee with subtle nutty undertones		
decaf roast 100% arabica, swiss water accredited & OCIA certified		

tea service \$18.00 half \$34.00 full	half	full
assortment of teas – please enquire		