

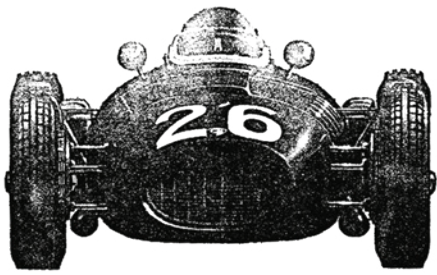
ASCARI EVENTS+CATERING

LUNCH



#ESSEREASCARI





LUNCH BOXES

\$25.00 PER PERSON

BANH MI SANDWICH

house made chicken liver pâté/roasted pork/black forest ham/cilantro/spicy homemade pickles/sriracha/mayo/baguette

RED CABBAGE SLAW - granny smith apple/cider vinaigrette/parsley/sunflower seeds

CHOCOLATE TRIFLE - layers of cake, fruit preserve, pastry cream, Chantilly chocolate

BEVERAGE - soft drink or bottled water

WHITE BEAN SANDWICH

white bean mash/scallion/avocado purée/marinated zucchini/arugula/pain rustique

FARRO SALAD - fried rosemary/charred multicolour cauliflower/champagne vinaigrette

CHOCOLATE TRIFLE - layers of cake, fruit preserve, pastry cream, Chantilly chocolate

BEVERAGE - soft drink or bottled water

TURKEY SANDWICH

black truffle mayo/cucumber/watercress/Ontario cheddar/pain au lait bun

WALDORF SALAD - castelfranco radicchio/creamy gorgonzola dressing/compressed pink lady apples/celery/grapes/pumpkin seeds

CHOCOLATE TRIFLE - layers of cake, fruit preserve, pastry cream, Chantilly chocolate

BEVERAGE - soft drink or bottled water

SICILIAN TUNA SANDWICH

olive oil preserved tuna/salsa verde/lemon/arugula/mayo/ciabatta

NIÇOISE POTATO SALAD - cherry tomatoes/haricots verts/ciçoise olives/quail's egg/pickled shallot vinaigrette

CHOCOLATE TRIFLE - layers of cake, fruit preserve, pastry cream, Chantilly chocolate

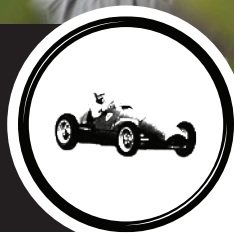
BEVERAGE - soft drink or bottled water



ORDER GUIDELINES

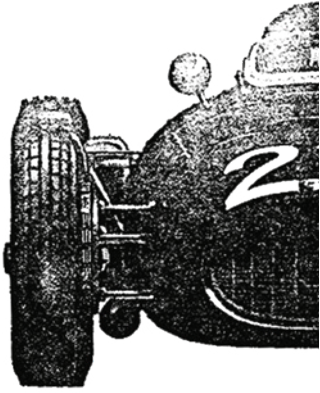
Minimum order 10 units. 0-10 select one option, 11-30 select two options, 31+ select three options. All menu items are individually packaged in eco-friendly containers with biodegradable cutlery + napkin and inserted into lunch box.

*Vegetarian and gluten free alternatives available upon request for all meals.



COMPARTMENT LUNCH BOX

\$25.00 PER PERSON



PAN ROASTED FLAT IRON STEAK

served with:

- sautéed rapini and lemon caper vinaigrette
- lentil salad
- grilled romaine salad
- giardiniera
- chocolate trifle
- beverage - soft drink or bottled water

SLOW ROASTED STEELHEAD TROUT

served with:

- braised white beans and savoy cabbage
- quinoa salad
- baby kale salad
- marinated feta
- chocolate trifle
- beverage - soft drink or bottled water

CHICKEN SALTIMBOCCA

served with:

- farro salad
- grilled romaine
- guindilla peppers
- chocolate trifle
- beverage - soft drink or bottled water

HASSELBACK SWEET POTATOES

served with:

- black bean salad
- pea shoot salad
- marinated olives
- chocolate trifle
- beverage - soft drink or bottled water

DESSERT

CHOCOLATE TRIFLE

layers of cake, fruit preserve, pastry cream, Chantilly + chocolate



ORDER GUIDELINES

Minimum order 10 units. 0-10 select one option, 11-30 select two options, 31+ select three options. All menu items are individually packaged in eco-friendly containers with biodegradable cutlery + napkin and inserted into lunch box.

*Vegetarian and gluten free alternatives available upon request for all meals.

PROTEIN BOWLS

\$25.00 PER PERSON



PAN ROASTED FLAT IRON STEAK

served atop:

- **LENTIL SALAD** frisée/crème fraîche dressing/fine herbs/pickled red onion
- chocolate trifle
- beverage - soft drink or bottled water

CHICKEN SALTIMBOCCA

served atop:

- **FARRO SALAD** fried rosemary/charred multicolour cauliflower/champagne vinaigrette
- chocolate trifle
- beverage - soft drink or bottled water

STEELHEAD TROUT

served atop:

- **QUINOA TABOULEH** cherry tomatoes/pickled turnip/pickled cucumber/mint/parsley/tahini dressing/crispy chickpeas
- chocolate trifle
- beverage - soft drink or bottled water

HASSELBACK SWEET POTATOES

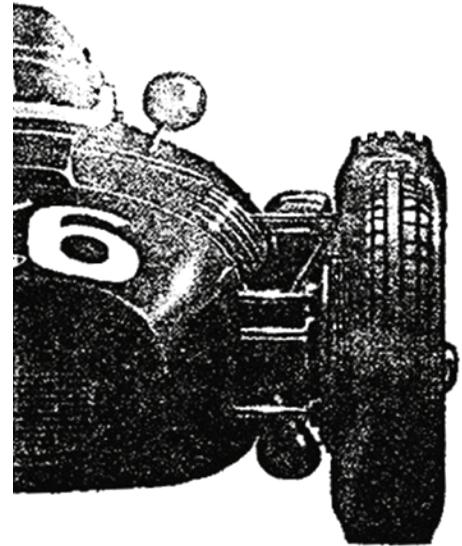
served atop:

- **BLACK BEAN SALAD** roasted tomatillos/cilantro/smoked paprika + coriander seed vinaigrette/roasted corn
- chocolate trifle
- beverage - soft drink or bottled water

DESSERT

CHOCOLATE TRIFLE

layers of cake, fruit preserve, pastry cream, Chantilly + chocolate



ORDER GUIDELINES

Minimum order 10 units. 0-10 select one option, 11-30 select two options, 31+ select three options. All menu items are individually packaged in eco-friendly containers with biodegradable cutlery + napkin and inserted into lunch box. *Vegetarian and gluten free alternatives available upon request for all meals.



A LA CARTE LUNCH

SANDWICHES

MONTREAL SMOKED TURKEY \$ 8

black truffle mayo/cucumber/watercress/
Ontario cheddar/pain au lait bun

SICILIAN TUNA \$ 9

olive oil preserved tuna/salsa verde/lemon/
arugula/mayo/ciabatta

BANH MI \$ 8

house made chicken liver pâté/roasted pork/
black forest ham/cilantro/spicy homemade pickles/
sriracha/mayo/baguette

AVOCADO AND WHITE BEAN \$ 9

white bean mash/scallion/avocado purée/
marinated zucchini/arugula/pain rustique (VG)

CALABRESE \$ 8

spicy sopressata/coppa/Toscana salami/
Crotonese cheese/pickled red peppers/roasted
eggplant/ciabatta

CELERY ROOT RUEBEN \$ 8

roasted celery root/gruyère/sauerkraut/
Russian dressing (V) (can be made vegan on request)

STEAK SANDWICH \$ 9

peperonata/roasted garlic + rosemary aioli/
baby kale/pain rustique

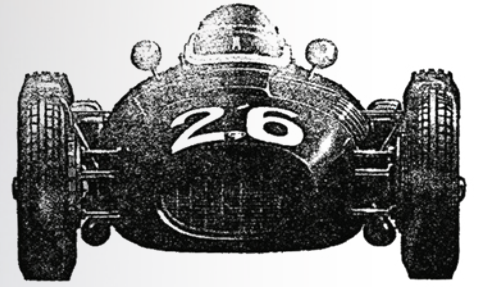
ORDER GUIDELINES

Minimum order 10 units. 0-10 select one option, 11-30 select two options, 31+ select three options. All menu items are individually packaged in eco-friendly containers with biodegradable cutlery + napkin and inserted into lunch box.

*Vegetarian and gluten free alternatives available upon request for all meals.



ALA CARTE LUNCH



SALADS

PEA SHOOT

heirloom radish/creamy sesame dressing (VG, GF)

WALDORF RADICCHIO

castelfranco radicchio/creamy gorgonzola dressing/
compressed pink lady apple/celery/grapes/
pumpkin seeds (V, GF)

GRILLED ROMAINE

lemon caper + anchovy dressing/pecorino Romano/
crispy shallots

BABY KALE

beet vinaigrette/dried cranberries/ricotta salata/
mini focaccia croutons (V)

RED CABBAGE SLAW

granny smith apple/cider vinaigrette/parsley/
sunflower seeds (VG, GF)

POTATO NIÇOISE

cherry tomatoes/haricots verts/niçoise olives/
quail's egg/pickled shallot vinaigrette (GF)

GRAIN SALADS

QUINOA TABOULEH

\$ 7

cherry tomatoes/pickled turnip/pickled
cucumber/mint/parsley/tahini dressing/
crispy chickpeas (GF, VG)

LENTIL SALAD

\$ 5

frisée/ crème fraîche dressing/fine herbs/
pickled red onion (GF, V)

FARRO SALAD

\$ 6

fried rosemary/charred multicolour
cauliflower/champagne vinaigrette (VG)

BLACK BEAN SALAD

\$ 5

roasted tomatillos/cilantro/smoked
paprika + coriander seed vinaigrette/
roasted corn (VG, GF)

\$ 5

PROTEINS

CHICKEN SALTIMBOCCA

\$11

with roasted maitake mushrooms

\$ 5

SLOW ROASTED STEELHEAD TROUT

\$12

braised white beans with
savoy cabbage (GF)

\$ 4

HASSELBACK SWEET POTATO

\$ 9

charred broccoli/green harissa (VG, GF)

\$ 6

PAN ROASTED FLAT IRON

\$13

sautéed rapini/lemon +
caper vinaigrette (GF)

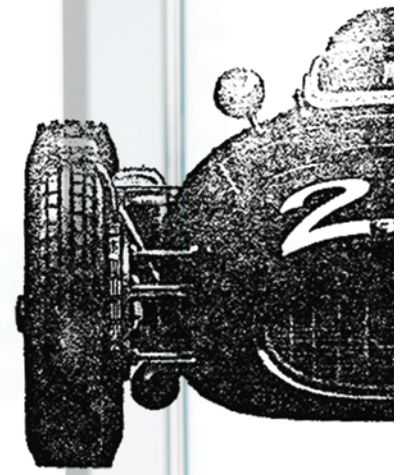
ORDER GUIDELINES

Minimum order 10 units. 0-10 select one option, 11-30 select two options, 31+ select three options. All menu items are individually packaged in eco-friendly containers with biodegradable cutlery + napkin and inserted into lunch box.

*Vegetarian and gluten free alternatives available upon request for all meals.



A LA CARTE LUNCHE



A LA CARTE DESSERT

\$6.00 PER UNIT

- Lemon mascarpone cream with Galliano macerated berries (GF)
- Dulce de leche Banana Budino and Cocoa crumb
- Tiramisu Parfait
- Coconut Lime and Strawberry Parfait (VG, GF)
- Almond Posset with Nectarine preserve and almond praline

A LA CARTE BEVERAGES

ASSORTED JUICES OR SOFT DRINKS

\$ 2.50 PER UNIT

STILL OR SPARKLING WATER

\$2.95 PER UNIT

A LA CARTE TABLEWARE AND FLATWARE

**BIODEGRADABLE + RECYCLABLE
FLATWARE AND SERVING UTENSILS**
(Includes plates, cutlery, napkins & serving utensils)

\$2.50 PER PERSON



ORDER GUIDELINES

Minimum order 10 units. 0-10 select one option, 11-30 select two options, 31+ select three options. All menu items are individually packaged in eco-friendly containers with biodegradable cutlery + napkin and inserted into lunch box.

*Vegetarian and gluten free alternatives available upon request for all meals.

ASCARI EVENTS + CATERING is a full-service events company proudly serving corporate and private clients, events large and small, for over a decade.

We use local, fresh, and sustainably sourced products that are prepared with care and attention to detail. Each and every step is thoughtfully considered, from the ingredients to the level of service.

Here's a taste of what we can offer for your daily corporate catering needs. Custom solutions and full-scale event planning also available, please contact our events team to inquire.



OPTIONAL ADD-ONS

- Custom bar/wine upgrades
- Complete non-alcoholic bar package
- Décor
- Floral arrangements
- DJ/Entertainment
- Furniture upgrades
- Guest takeaways/favors

LEGEND

(V) vegetarian
(VG) vegan
(G) contains gluten
(N) contains nuts
(SF) contains shellfish

TERMS & CONDITIONS

- This document is for information purposes only, menus and budgets can be tailored to your event vision.
- Staff hours are based on a 4-hour minimum and will be charged based on actual hours worked.
- Rental pricing is based on basic event rentals and are subject to change based on final guest numbers and upgrades at the client's request.
- Prices are subject to change and do not include applicable taxes and gratuities.
- Menu items are subject to change due to seasonality of ingredients.
- A venue site visit may be required to ensure the space is suitable for your event needs.

#ESSEREASCARI