



**READY TO SERVE**







## The en Ville Promise

We have spent over 30 years on a quest to discover innovative ingredients, flavours and dishes to bring you nothing less than an exceptional catering experience.

We use natural foods, without preservatives, reduced sodium levels, and pride ourselves in sourcing local and seasonal products.

We are very conscious about our impact on the environment. We purchase from suppliers who practice high animal welfare standards, support Fair Trade and display environmental, social and ethical responsibility.



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416-533-8800

# COLD

## Continental Options

- **Continental Breakfast - \$4.10**

Assortment of Fresh Muffins, Almond, Chocolate, Whole Wheat and Butter Croissants, Sweet and Savoury Danishes, Healthy Breakfast Breads, Sweet Butter, Preserves, 2 minis per guest

- +\$1.25 per portion include Gluten-Free Muffins

- **Bagel Sandwich Basket - \$3.50**

Bagel Sandwich: Cucumber & Tomato, Havarti, Aged Ontario Cheddar, Mozzarella, Gruyère, Whipped Cream Cheese

**Mini Bagels - \$38.00 / dozen**

Atlantic Smoked Salmon, Light Chive Lemon Cream Cheese, Red Onion, Capers & Lettuce



# BREAKFAST

## Breakfast Power Bowls

- **Matcha Oat Bowl - \$6.75**  
Strawberry Greek Yogurt, Fresh Fruit, Matcha Infused Steel Cut Oats
- **Sweet & Savoury Breakfast Bowl - \$7.75**  
Granola, Honey, Shredded Carrots, Cottage Cheese, Fresh Berries
- **The Mexican Breakfast Bowl - \$7.75**  
Roast Sweet Potato, Black Beans, Grilled Chorizo, Avocado, Cilantro, Boiled Egg, Avocado Oil
- **Healthy Breakfast Bowl - \$8.25**  
Almond, Quinoa, Yogurt, Berries, Maple Syrup & Lemon Curd
- **Spiced Fruit Breakfast Bowl - \$7.00**  
Raisins, Braised Apple, Grapes, Mandarins, Almond Milk, Roasted Oats, Pumpkin Seeds

**All bowls, Minimum 8 per Order**

## Other Breakfast Options

- **Mini Triple Berry Chia Pudding - \$3.50**  
Maple, Coconut Milk
- Mini Savoury Quiches - \$20.50 / dozen**  
Ham and Cheese, Asparagus and Smoked Salmon, Spinach & Artichoke, Sausage, Cheddar & Caramelized Onion
- **en Ville Cranberry Granola - \$5.25**  
Fresh Berries & Ontario Honey, Dried Cranberries, Housemade Granola, Yogurt
- **Individual IÖGO Yogurt Cups - \$1.95**
- **Breakfast Fruits - \$5.50**  
Sliced Seasonal Fruit, Cantaloupe, Orange, Honeydew, Grapefruit, Strawberry
- **Mini Fresh Fruit Skewers - \$3.25**
- **Fresh Berries - \$8.00**  
Blueberries, Strawberries, Blackberries, Raspberries

All prices are per guest, unless otherwise noted.

● Vegetarian   ● Dairy Free   ● Gluten Free

# HOT

## Hot Breakfast Sandwiches

● **Roasted Tomato Breakfast Sandwich - \$6.50**

Scrambled Eggs, Cheddar Cheese, Roast Tomato, Fresh Basil, English Muffin  
+ \$1.25 Add Chorizo or Peameal Bacon

**The Healthy One - \$6.50**

Whole Wheat English Muffin, Farm Fresh Egg, Wilted Kale, Low Fat Turkey Sausage & Low Fat Cheddar

● **Texas Breakfast Wrap - \$6.50**

Eggs, Herbs, Black Beans, Housemade Salsa, Cheddar, Jalapeños

**Why the Chicken Crossed the Road - \$7.25**

Scrambled Egg, Grilled Chicken Breast, Scallions, Smoked Bacon, Aged Cheddar Cheese, Sriracha Hot Sauce

**The Hot Bagel Sandwich - \$6.50**

Farm Fresh Egg, Tomato, Applewood Smoked Bacon, Chive Cream Cheese, Wilted Kale

**Huevos Rancheros Burrito - \$6.50**

Scrambled Egg, Grilled Chorizo, Cheese, Black Beans, Avocado, Chipotle Lime Crema, Flour Tortilla

● **Gluten Free Hot Sandwiches Available, add \$1.50**



# BREAKFAST



## Hot Breakfast Buffets

Minimum 12 Guests

**Hot Ontario Breakfast** - \$15.75 per guest  
Ontario Farm Fresh Fluffy Scrambled Eggs with Chives, Skin-On Home Fried Potatoes, Smoked Bacon, Breakfast Sausages, Continental Pastries, Preserves, Fresh Breakfast Fruits  
+ \$1.00 // Substitute Turkey or Chicken Sausage

**Pancake Breakfast** - \$12.75 per guest  
Fluffy Buttermilk Pancakes:  
Plain, Blueberry or Banana.  
Smoked Bacon or Breakfast Sausage, Fresh Fruit, Canadian Maple Syrup & Sweet Butter  
+ \$1.00 // Substitute Turkey or Chicken Sausage

## Frittatas

\$3.50

Served Hot or Room Temperature  
Minimum 6 per Order

- **The Swiss** - Ontario Mushrooms, Olives, Gruyère Cheese
- **The Italian** - Roast Tomato, Basil, Parmesan, Mozzarella

**The Protein** - Bacon, Sausage, Bell Pepper, 3 Cheese

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# SANDWICH LUNCH OPTIONS





**The Board Room - \$18.60 per guest**

- 1 ½ Sandwiches
- 1 Market Fresh Salad
- 2 Cookies or Miniature Pastries

**The Light Lunch - \$15.95 per guest**

- 1 Sandwich
- 1 Market Fresh Salad
- 2 Cookies or Miniature Pastries

**The Working Lunch - \$14.50 per guest**

- 1 ½ Sandwiches
- 2 Cookies or Miniature Pastries

**The Even Lighter Lunch - \$14.25 per guest**

- 1 Sandwich
- 1 Market Fresh Salad

**The Boxed Lunch - \$14.95 per guest**

- 1 Sandwich
- 1 Market Fresh Salad
- 2 Cookies or Miniature Pastries,  
or Fresh Whole Fruit
- Napkin, Fork

**Just a Sandwich - \$8.50 per guest**

- 1 Sandwich

**Add 1/2 Portion of Cut Fresh Fruit and Berries to any  
Sandwich Lunch Option for \$2.95**

**● Gluten Free Sandwiches Available, Add \$1.50 per guest**

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# SANDWICHES

## Chicken & Turkey

- **Montreal Smoked Spiced Turkey Breast**

Pickles, Tomato, Lettuce, Red Onion,  
Kozlik's Mustard Mayonnaise

- **Cranberry Chicken Apple**

Sliced Chicken, Ontario Granny Smith Apple,  
Dried Cranberries, Dijon Mayo

**Ontario Smoked Turkey**

Aged Cheddar, Chipotle Mayo,  
Grilled Scallions

- **Tandoori Grilled Chicken**

Red Onion, Lettuce, Chutney, Cucumber

**Chicken Caesar**

Sliced Grilled Chicken Breast,  
Shaved Parmesan, Romaine Lettuce,  
Creamy Caesar Dressing,  
Spinach Tortilla Wrap

- **Balsamic Chicken**

Sliced Avocado, Basil, Mesclun lettuce

**Ontario Chicken & Asparagus**

Grilled Local Chicken, Asparagus,  
Dijon Sour Cream, Lettuce,  
Tomato, Basil

## Ontario Beef

- **Ontario Roast Beef**

Tomato, Arugula, Horseradish Mayonnaise

- **Pastrami**

Kosher Pickle, Grainy Dijon Mayo, Tomato



## Fresh Seafood

- **Grilled Salmon Avocado**  
Cucumber, Seasonal Greens, Wasabi Mayonnaise
- **Line-Caught Tuna**  
Chopped Cured Olives, Parsley, Basil, Lemon Aioli
- **Miami-Style Blackened Fish**  
Smoked Paprika, Chimichurri Mayo, Pickled Red Onion, Mesclun, Roma Tomato

## From The Deli

- **Italian “Sub” Wrap**  
Lettuce, Italian Deli Meats, Pesto Parmesan Mayo, Provolone
- **Prosciutto & Provolone**  
Tomato, Fresh Basil, Olive Oil
- **Smoked Ontario Ham and Brie**  
Shaved Smoked Ham, Spinach, Black Olive Tapenade, Mayonnaise, Kozlik’s Dijon Mustard

## Vegetarian

- **Roast Sweet Potato**  
Salsa Verde Aioli, Feta, Beet Horseradish, Sprouts, Grated Carrots, Cucumber
- **Avocado Presto!**  
Sliced Avocado, Roasted Sweet Potato, Fennel, Tomato, Pesto Aioli
- **en Ville Egg Salad**  
Tomato & Arugula
- **Caprese**  
Buffalo Mozzarella, Parmesan, Black Pepper, Basil, Tomato, Olive Oil, Arugula
- **Grilled Mediterranean Vegetable**  
Baby Spinach, Ricotta Spread, Balsamic Vinegar

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# GRAIN BOWLS



● **Energy Boost Bowl - \$11.50**

**(Minimum order 8 bowls)**

Oven-dried Cherry Tomatoes, Roasted Chickpeas, Peppery Arugula, Crumbled Goat Cheese, Thyme, Barley, Olive Oil

●● **Ancient Grains Buddha Bowl - \$11.50**

**(Minimum order 8 bowls)**

Grains, Tofu, Sweet Potatoes, Miso Dressing, Cilantro Pesto, Chard, Grilled Onions

●●● **Fresh Mediterranean Bowl - \$11.00**

**(Minimum order 8 bowls)**

Tomatoes, Cucumber, Grated Carrots, Fresh Mint, Zaatar Herb Blend, Chickpeas, Lemon Tahini Dressing

●●● **Sweet Potato Bowl - \$11.50**

**(Minimum order 8 bowls)**

Sweet Potato, Turmeric, Boiled Egg, Quinoa, Kale, Wilted Arugula, Spiced Nuts, Lemon Herb Dressing

●●● **Fiesta Fresh Bowl - \$11.50**

**(Minimum order 8 bowls)**

Tomato, Avocado, Radish, Corn, Black Beans, Lime Scented Brown Rice, Creamy Chipotle Lime Dressing

●● **Korean Noodle Bowl - \$11.50**

**(Minimum order 8 bowls)**

Gochujang Hot & Sour Dressing, Bean Sprouts, Napa, Green Onion, Red Pepper, Carrots, Snow Peas

●●● **Thai Quinoa Bowl - \$11.50**

**(Minimum order 8 bowls)**

Steamed Quinoa, Carrots, Edamame, Scallions, Cilantro, Chopped Peanuts, Coconut Chili Lime Dressing

●● **Keto Bowl - \$11.50**

**(Minimum order 8 bowls)**

Baby Kale, Crispy Broccoli & Cauliflower, Grilled Zucchini, Spiced Crunchy Chickpeas, Peppers, Yogurt Lemon Dill Dressing

**Add-On Protein Options - \$5.25**

- Grilled Chicken 4oz/ ●● Garlic Shrimp 2 p.p. /  
●● Steamed Salmon 4oz/ ●●● Tofu / Boiled Egg + \$2.00

# HOT SANDWICHES

**BBQ Pulled Pork**  
**(Minimum order 6 sandwiches)**  
en Ville Six Hour Applewood Smoked Pulled Pork, Mozzarella Cheese, House Maple BBQ Sauce

**French Beef**  
**(Minimum order 6 sandwiches)**  
Roast Beef, Caramelized Onion, Mushroom, Provolone, Horseradish Mayo

**Chicken Parmesan**  
**(Minimum order 6 sandwiches)**  
Hand-Breaded Chicken, Mozzarella, Crushed Tomato Sauce, Fresh Basil

● **Grilled Portobello & Goat Cheese Ciabatta**  
**(Minimum order 6 sandwiches)**  
Garlic Aioli, Tomato Confit, Herb Oil, Fresh Basil

**Barbeque Rotisserie Chicken**  
**(Minimum order 6 sandwiches)**  
BBQ Sauce, Blue Cheese, Tomato and Sweet Onion

●● **Mediterranean Sandwich**  
**(Minimum order 6 sandwiches)**  
Grilled Eggplant, Zucchini, Bell Peppers, Black Olive Tapenade, Olive Oil, Red Pepper Hummus

**Turkey Kale Pesto**  
**(Minimum order 6 sandwiches)**  
Shaved Turkey, Provolone, Kale Pesto, Ripe Tomato, Olive Oil

● **Gluten Free Hot Sandwiches Available, add \$1.50 Per Guest (Minimum Order-6 Hot Sandwiches)**

**All Hot Sandwiches Priced at \$10.25 each**

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## Leafy Salads

### ●●● Five Leaf Salad

Seasonal Greens, Cherry Tomatoes, Sliced Cucumber, Carrot Julienne, Aged Balsamic or Basil Vinaigrette

### en Ville Caesar

Crisp Romaine, House Baked Croutons, Signature Creamy Bacon Dressing, Parmesan Cheese

### ● Baby Kale and Farro

Artichokes, Grape Tomato, Bell Peppers, Feta, Dijon Olive Oil Vinaigrette

### ●●● Spinach Mandarin

Fresh Baby Spinach, Sweet Mandarins, Toasted Slivered Almonds, Tropical Vinaigrette

### ●● Arugula Salad

Oven Roasted Sweet Potatoes, Red Pepper, Dijon Parmesan Vinaigrette

### ●● Tuscan Greens

Seasonal Greens, Grilled Vegetables, Asiago Cheese, Balsamic Vinaigrette



## Grain Salads

### ●● Mediterranean Quinoa Salad

Quinoa, Tomatoes, Cucumber, Bell Peppers, Kalamata Olives, Fresh Mint, Feta Cheese, Oregano Red Wine Vinaigrette

### ●●● Quinoa Power

Roasted Sweet Potato, Apple, Chopped Kale, Dried Cranberries, Pumpkin Seeds, Citrus Vinaigrette

### ●● Moroccan Chickpeas and Farro

Shredded Carrots, Lemon, Cumin, Mint, Raisins, Olive Oil Dressing

### ● Southwestern Couscous Salad

Spiced Couscous, Peppers, Black Beans, Corn, Tomato, Scallion, Cilantro, Cumin Lime Vinaigrette

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# SALADS

## Vegetable Salads

### ●●● All Green Salad

Beans, Broccoli, Snow Peas,  
Sugar Snaps, Orange Sesame Dressing

### ●● Insalata Caprese

Roma Tomato, Basil Marinated  
Bocconcini, Red Onion,  
Balsamic Reduction, Olive Oil

### ●●● Pommery Potato Salad

Creamy Whole Grain Mustard Dressing,  
Scallions

### ●●● Local Beet and Snow Pea

Wilted Lettuce, Candied Orange Peel,  
Orange Herb Vinaigrette

### ●●● Roasted Cauliflower & Quinoa

Arugula, Pumpkin Seeds,  
Preserved Lemon,  
Red Chermoula Dressing

### ●●● Grilled Mediterranean Vegetable

Seasonal Vegetables, Eggplant,  
Zucchini, Peppers, Olive Oil  
+ Add Balsamic Reduction \$1.25

### ●● The Booster Salad

Add \$1.25  
Chopped Kale, Tomato, Feta,  
Cucumber, Sweet Pepper, Crunchy  
Chick Pea Croutons, Quinoa,  
Red Grapes, Lemon, Olive Oil

## Pasta Salads

- Soba Noodle - Spinach, Broccoli,  
Edamame, Shitake, Mushroom,  
Ginger Sesame Dressing

- Greek Orzo - Orzo, Tomato,  
Cucumbers, Peppers, Feta,  
Kalamata Olives, Lemon,  
Oregano Olive Oil Dressing

- Basil Rotini - Rotini, Bocconcini, Basil,  
Roasted Grape Tomato,  
Sundried Tomato Vinaigrette



# COLD BUFFET

## Beef

- **Latin American Spiced Flank Steak** - \$26.50  
Tomato Olive Salsa
- **Grilled Flatiron Steak** - \$27.00  
Blue Cheese & Herb Crumble
- **Korean Flatiron Steak Bulgogi** - \$26.50  
Scallions and Sesame Seeds
- **Modena Grilled Flatiron Steak** - \$26.50  
Balsamic Onion Jam
- **Argentina Gaucho Style Charbroiled Flatiron Steak** - \$26.50  
Chimichurri sauce
- **Grilled Italian Spiced Flatiron Steak** - \$26.50  
Basil, Parsley, Garlic, Lime, Olive Oil and Marinated Olives



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# Chicken

- **Gremolata Seared Chicken Breast - 25.50**  
Raw Tomato & Herb Salsa
- **Grilled Chicken Breast - \$25.50**  
Artichoke Hearts, Oven Dried Grape Tomatoes, Herb Oil Drizzle
- **Grilled Zaatar Chicken Breast - \$25.50**  
Roasted Eggplant, Sweet Onion, Tomato Chutney
- **Coconut Grilled Chicken - \$25.50**  
Marinated Chicken Breast with Coriander Sauce
- **Chicken Breast - \$25.50**  
Pumpkin Seed, Red Pepper, Roast Red Pepper Sauce
- **Porcini Dusted Chicken Breast - \$25.50**  
Sautéed Ontario Mushroom & Truffle Chive Aioli
- **Moroccan Spiced Grilled Chicken Breast - \$25.50**  
Housemade Harissa sauce
- **Herb and Garlic Marinated Chicken Breast - \$25.50**  
Grilled with Oven Dried Grape Tomato, Artichokes, Herb Oil Drizzle and Citrus



**Minimum 8 Guests for Buffet Menus**  
**All Cold Buffet Menu Items come**  
**with your choice of:**  
**Up to Two Fresh Salads**  
**Artisanal Rolls & Sweet Butter**  
**Two Cookies or Miniature Pastries**



# COLD

**Minimum 8 Guests for Buffet Menus**

**All Cold Buffet Menu Items come with your choice of:**

## Super Fresh Seafood

- **Grilled Atlantic Salmon** - \$25.00  
House Basil Pesto, Citrus Aioli
- **Steamed Salmon Fillet** - \$25.00  
Basil Peas, Grape Tomato,  
Citrus Yogurt Sauce
- **Southwestern Baked Tilapia Fillet** - \$25.00  
Chipotle Tomato Salsa
- **Slow Roasted Lemon Salmon Fillet** - \$25.50  
Cucumber Dill Salad
- **Salmon Fillet** - \$25.50  
Chinese BBQ Sauce, Chili, over a bed of Spinach
- **Herb Marinated Salmon Fillet** - \$25.50  
Roasted Broccoli and Citrus Mayonnaise
- **Ginger Steamed Salmon Fillet** - \$25.50  
Edamame, Corn, Red Pepper Salad
- Parmesan Herb Crusted Tilapia Fillet** - \$25.50  
Lemon Tartar sauce

# BUFFET

## Vegetarian

●●● **Portobello & Grilled Vegetable Tower** - \$23.00

Marinated Tofu, Sundried Tomato

●● **Avocado Half (2pp)** - \$22.50

Filled with Quinoa and Grain Salad, Seasonal Vegetables,  
Chickpea Croutons, Lime and Local Micro Sprouts



All prices are per guest, unless otherwise noted.

● Vegetarian   ● Dairy Free   ● Gluten Free



# HOT BUFFET

**Minimum 8 Guests for Buffet Menus**

**All Prices are per Guest, Unless Otherwise Noted**

**All Hot Buffet Menu Items come with your choice of:**

Two Fresh Salads

Up to Two Side Dishes

Artisanal Rolls & Sweet Butter

Two Cookies or Miniature Pastries.

## Beef

**Roasted Veal Medallions - \$24.50**

Ontario Forest Mushroom Sauce

● **Classic French Braised Beef Daube -**

\$23.00

Marinated in Red Wine, Carrots, Onions,  
Thyme, Orange Zest and Garlic

● **NY Steak Grilled 6oz - \$26.00**

Grainy Mustard Horseradish Sauce with Red  
Wine and Shallots

● **Charbroiled Beef Medallions - \$26.00**

Caramelized Vidalia Onion and Thyme Jus

●● **Grilled Flatiron Steak Tuscan Style - \$25.00**

Rosemary, Garlic, Olive Oil, Vinegar, Sea Salt,  
and Ground Black Pepper

## Seafood

●● **Maple Roast Atlantic Salmon - \$26.50**

Roasted Vegetable Julienne

●● **Baked Tilapia Fillet - \$24.00**

Harissa Sauce, Lemon

●● **Ontario Rainbow Trout fillet Meunière -**

\$26.50

Brown Butter and Herbs,  
Squeeze of Lemon

●● **Baked Tilapia Fillet - \$25.50**

Coconut Cilantro Sauce

●● **Steamed Atlantic Salmon - \$26.50**

Watercress with Citrus Butter

# Chicken



● **Pan-Seared Chicken Breast** - \$25.50

Sautéed Seasonal Greens, Creamy White Wine Sauce

●● **Spiced Whole Roast Chicken** - \$23.50

Shawarma Spices, Lemon, Tomato, Tahini Drizzle

● **Grilled Chicken Breast** - \$24.00

Tarragon and Shallot Jus

**All Ontario Chicken Breast** - \$24.00

Local Mushroom Sauce, Herbs & Touch of Cream

●● **Pan Roasted Chicken Breast** - \$25.50

Red Wine Cippolini Jus

●● **Peruvian Roast Chicken** - \$23.50

Garlic, White Wine, Vinegar, Sundried Paprika, Cumin, Pepper, and Oregano

● **French Provençale Rotisserie Chicken** - \$23.50

Herbs, Garlic, Olive Oil, Shallots & Lemon

● **Middle Eastern Marinated Grilled Chicken Breast**- \$25.50

Lemon Tahini Butter Sauce, Diced Tomato

●● **Burmese Chicken Curry** - \$23.50

Turmeric, Ginger, Garlic, Lemongrass, Sweet Paprika

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# HOT

## Vegetarian

- **Vegan Black Bean Patty** - \$20.00  
Herbed Tomato Chutney
- **Chana Masala** - \$20.00  
Tomato & Fragrant Indian Spices, Coriander
- **Vegetable Cacciatore** - \$20.00  
Finished with Capers and Basil
- **Potato Gnocchi with Ontario Mushrooms** - \$20.00  
Touch of Cream, Parmesan Reggiano



## Pasta

- Traditional Beef Lasagne or Vegetable Ricotta Lasagne** - \$20.00  
Tomato, Mozzarella, Garden Vegetables Lasagne  
Minimum 8 Orders
  - Pasta Bolognese** - \$20.00  
Braised for 4 hours, Topped with Parmesan
  - Braised Beef, Short Rib Gnocchi** - \$23.00  
Ontario Mushroom, Sage, Beef Braise Sauce, Cream, Parmesan
  - **Rotini with Artichokes** - \$20.00  
Caramelized Onions, Sundried Tomato, Olive Oil and Feta Cheese
- Add Chicken Breast + \$4.95  
Add Italian sausage + \$2.50  
Add Large Shrimp 2 per portion +\$4.95

# BUFFET

## Hot Sides

- Turmeric Roast Sweet Potato Wedges
- Sweet and Yukon Gold Potato Marble Mash Finished with Sour Cream and Chives
- Buttered Seven Grain Rice with Herbs
- Sesame Vegetable Stirfry – Vegan
- Heirloom Carrots, Maple Butter
- Skin on Roasted Sweet Potato with Rosemary and Parmesan
- German Spätzle, Butter Fried, Herbs
- Cumin Scented Basmati Rice Pulao
- Lemon Salt Roasted Fingerling Potatoes
- Chef's Handpicked Seasonal Vegetables
- Mushroom Brown Rice with Shallots



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# RECEPTION

## Boards & Trays

● **Canadian Cheese Board** - \$6.80

Medium & Marble Cheddar, Havarti, Oka, Fresh Fruit, Crackers

● **en Ville Signature Cheese Board** - \$9.00

French Brie, Gruyère, Medium & Aged Cheddar, Oka, Havarti, Fresh Fruit, Flatbreads, Crackers

**Antipasti Board** - \$12.00

Italian Sausage, Salami, Prosciutto, Basil Marinated Bocconcini, Sliced Provolone, Marinated Vegetables, Olives, Artichokes, Aioli, Flatbreads, Parmesan Puff Pastry Sticks  
Minimum Order of 8 Portions

● **Mezze Board** - \$11.00

Grilled Haloumi, Hummus, Roasted Artichokes, Grilled Vegetables, Baba Ghanouj, Olives, Caper & Chili Fried Cauliflower, Assorted Pita Breads  
Minimum Order of 8 Portions

**Charcuterie Board** - \$16.00

Prosciutto, Bresaola, Genoa Salami, Capicola, Chorizo, Aged Cheddar, Pickled Vegetables & Cornichons, Kozlik's Dijon Mustard, Fig & Red Wine Chutney, Artisanal Breads  
Minimum Order of 8 Portions







●● **Garden Vegetable Platter** - \$5.50  
Fresh Cut Carrot, Broccoli, White Radish,  
Cherry Tomato, Green Bean, Mushroom,  
Belgian Endive, Celery, Sweet Peppers,  
Yogurt Dill Dip

● **Tex-Mex Chips & Salsa** - \$4.50  
Corn Tortilla Chips, Cilantro Lime  
Guacamole, Fresh Tomato Salsa,  
Sour Cream

**Crustless Tea Sandwiches** - \$19.00 per doz,  
minimum 3 doz  
Assorted Varieties Including:  
Smoked Salmon, Roast Beef, Ham &  
Gruyère, Egg Salad, Tuna Salad, Salmon  
Salad, Cream Cheese & Cucumber

## Grilled Gourmet Flat Breads

Minimum 4 Portions Per Flatbread. 2pc Per Person - \$4.00

● **Ricotta & Summer Vegetables**  
Brussels Sprouts, Red onion, Ricotta,  
Mozzarella, Parmesan, Chili Oil, lemon

**BLT Flatbread**  
Bacon, Tomato, Fresh Mozzarella,  
Romaine and Arugula

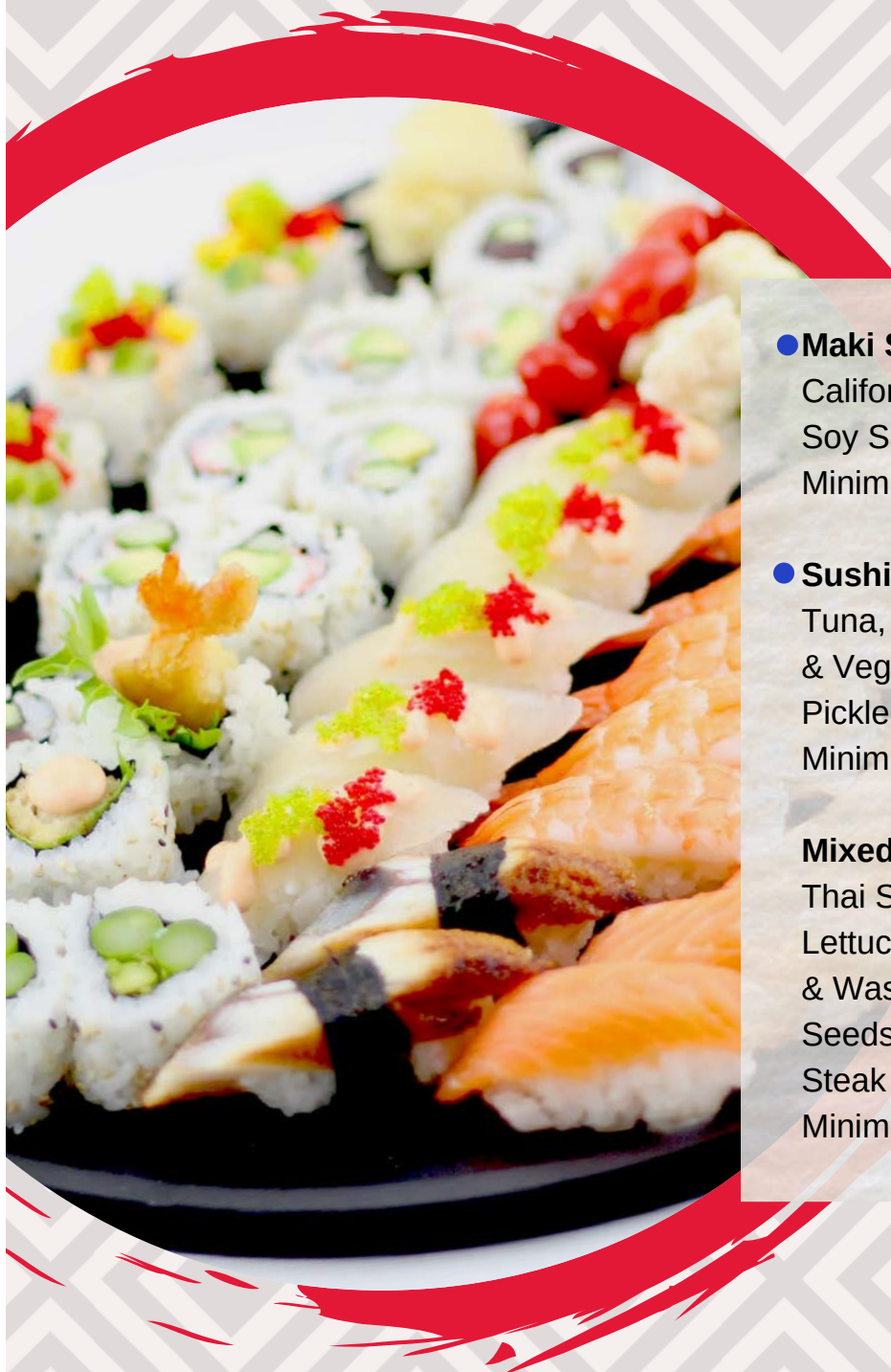
**Chicken Chèvre**  
Grilled Chicken, Ontario Goats Cheese,  
Mushrooms, Sundried Tomato Pesto

**Chef's Flatbread of the Day**  
Vegetarian or Meat

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# RECEPTION



- **Maki Sushi Board** - \$18.00, 6 pcs per guest  
California, Tuna, Salmon, Vegetarian Rolls,  
Soy Sauce, Wasabi, Pickled Ginger  
Minimum Order of 8 Portions
- **Sushi Luxe Board** - \$29.50, 8 pcs per guest  
Tuna, Salmon, Ebi, Unagi Nigiri, Assorted Fish  
& Vegetarian Maki Rolls, Soy Sauce, Wasabi,  
Pickled Ginger  
Minimum Order of 8 Portions
- **Mixed Selection** - \$20.50, 6 pcs per guest  
Thai Salad Rolls with Vegetables, Thai Basil,  
Lettuce, Chili Dip, Maki Sushi with Soy Sauce,  
& Wasabi, Hoisin Chicken Skewer, Sesame  
SeedsLemon & Dill Shrimp Skewer, Flank  
Steak Pinwheels with Parsley Garlic Sauce  
Minimum Order of 8 Portions

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# Tapas & Hors D'oeuvres

- **Salad Fresh Rolls**  
Vegetables and Sprouts, Champagne Citrus Dip
- **Mini Banh Mi with Five Spice Chicken**  
Carrot & Daikon Slaw, Cilantro, Sriracha, Lime
- **Shrimp Provençale Skewer**  
Orange and Fresh Herbs, Spanish Saffron Aioli
- **Roast NY Strip Steak Crostino**  
Strawberry Compote with Charred Onions & Chives
- Smoked Ontario Rainbow Trout**  
Buttermilk Biscuit, Lettuce, Lemon Crème Fraîche
- **Vegetarian Antipasti Skewer**  
Marinated Bocconcini, Grilled Zucchini, Red Pepper, Olive
- **Mini Pizzette**  
Roasted Vegetable, Goats Cheese, Basil
- **Thai Rolls**  
Vegetables, Sweet Chilli Sauce
- **Grilled Gorgonzola & Roasted Pear Flatbread**  
Arugula Pesto, White Balsamic Dressing
- **Roasted Fennel Pesto Grilled Shrimp**  
House Romesco Dip
- **Port & Paprika Chicken Filets, 5-Herb Aioli**
- **Cedar Planked Honey Garlic Salmon Skewers**
- **Mini Asparagus Wellington**  
Asparagus, Spinach and Mushrooms  
in Puff Pastry with Sea Salt

**\$18.25, 5 pcs. per guest**  
**Select up to 5 Varieties**  
**Minimum 2 doz of each variety**



# SWEETS



- **Mini Pastries & Tartelettes** - \$4.00 / 2 pcs.

Selection may include, but is not limited to:

Flourless Chocolate Cake

Profiteroles

Fresh Fruit and Berry Tartelettes

Strawberry Shortcake Bites

Double Chocolate Brownies

Apple Crumble Squares

- + \$1.00 include Gluten-Free Options

- **Cookies** - \$2.30 / 2 cookies

Assorted en Ville Gourmet Cookies

Selection may include, but is not limited to:

Lemon Butter, Nutella Hazelnut, Raspberry ,

Orange, Whipped Shortbread, Minted

Chocolate Chip, Salted Oatmeal and Thyme

- + \$0.75 include Gluten-Free Options

- **Macarons** - \$5.50 / 2 Macarons

Pistachio, Salted Caramel, Vanilla, Lemon,

Chocolate Fudge, Raspberry, Coffee, Earl

Grey, Passion Fruit

- **Biscotti** - \$21.00 / dozen

Chai Almond Biscotti, Espresso Double

Chocolate, Orange Pecan

- **Cake Pops** - \$2.95

Cheesecake, Red Velvet, Espresso, Brownie

- **Seasonal Fruit & Berries** - \$ 6.75

- **Mini Fresh Fruit Skewers** - \$3.25 each

+\$0.50 Add Russian Cream or

Raspberry Sauce

- **Lindt Chocolate Dipped Strawberries** -

\$3.00 each

### en Ville **CAKES**

- **Cake Selection**-Ask About Sizes and Flavours (Minimum 48 Hours Notice)



# SNACKS

●● en Ville Sweet & Salty Trail Mix - \$ 4.00

● Classic Dried Fruit and Nut Trail Mix - \$3.95

●● Maldon Salted Popcorn Bags - \$2.75

●● Classic Deviled Eggs - \$19.00 / dozen  
With a Variety of Toppings including:  
Smoked Salmon, Asparagus, Bacon

●●● Seasonal Fresh Whole Fruit - \$1.30

●● Individual Garden Vegetable Cups - \$4.25  
Cut Fresh Vegetables with Yogurt Dill Dip

●● Mini Cheddar & Fruit Skewers - \$3.25

● Aged Cheddar & Crackers - \$3.95

●● Hummus & Olive Oil Pita Crisps - \$3.00

●●● Nutty Maple Quinoa Balls - \$3.75  
With Coconut and Peanut Butter

●●● Healthy en Ville Power Bar - \$4.00  
Apricot, Dates, Goji Berries, Pumpkin  
Seeds, Dark Chocolate and Vanilla

●●● Roasted Chickpea Mix - \$3.75  
Roasted Chickpeas, Wasabi Peas,  
Mixed Nuts, Almonds, Zaatar Spice

● Greek Yogurt Mason Jar - \$4.25  
Strawberry Greek Yogurt, Fresh  
Strawberry, Honey Oat Clusters,  
Chocolate Chips

**Mini Pretzel Bun Sandwiches -**  
\$3.50 each  
Roast beef, Smoked Ham, Grilled  
Chicken, BBQ Vegetables - Minimum  
1 Dozen

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free

# BEVERAGES

## Hot Beverages

### en Ville Blend Fair Trade Coffee

Regular / Decaf - \$26.00

12 Cup Thermos, Milk, Cream, Sugar

### Assorted Numi Teas & Tisanes - \$26.00

12 Cup Thermos, Milk, Sugar



## Cold Beverages

**ESKA Canadian Spring Water (500mL) - \$1.85**

**ESKA Canadian Sparkling Water (330mL) - \$2.10**

**Soft Drinks (355mL) - \$2.00**

Coca Cola, Diet Coke, Sprite, Diet Sprite,  
Ginger-Ale, Nestea Iced Tea (341mL)

**Juice (330mL) - \$2.00**

Apple, Orange, Grapefruit, Cranberry

**Freshly Squeezed Juice (330mL) - \$4.75**

Orange, Grapefruit, Beet Apple Ginger, Apple, Tangerine  
Please Provide 48 hours notice for freshly squeezed juice  
Minimum 6 pcs of each variety



All prices are per guest, unless otherwise noted.

# Biodegradable Disposables

Disposable Package 1 - \$1.10

Large Plate

Small Plate

Cutlery

Napkin

Disposable Package 2 - \$1.20


Large Plate

Small Plate

Cutlery

Napkin

Beverage Cup



**We believe everyone has to do their part in preserving the environment.**

**Here are a few of the initiatives en Ville has implemented:**

**Use of Exclusively Biodegradable and/or Recyclable Disposable Products, as part of our Environmental Stewardship Program**

**Use of local foods & responsible purchasing practices**

**Reduction & offsetting of carbon emissions**

**Composting & recycling**

**Chemical-free practices**

**Educational initiatives**



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