

en
ville

READY TO SERVE



June 2023

Contact us:
corporate@enville.com
416-533-8800



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.



Effective June 19th, 2023



COLD BREAKFAST

CONTINENTAL OPTIONS

- **Continental Breakfast - \$5.50**
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)
- **+\$1.50 per portion includes Gluten-Free and Vegan Muffins**
- **Bagel Sandwich Basket - \$5.00**
Cucumber & Tomato, Havarti, Aged Ontario Cheddar, Mozzarella, Gruyère, Whipped Cream Cheese

Mini Bagels - \$49.75 / dozen
Atlantic Smoked Salmon, Light Chive Lemon Cream Cheese, Red Onion, Capers & Lettuce

BREAKFAST POWER BOWLS

All bowls, Minimum 8 per Order

- **The Mexican Breakfast Bowl - \$10.50**
Roast Sweet Potato, Black Beans, Grilled Chorizo, Avocado, Cilantro, Boiled Egg, Avocado Oil
- **Healthy Breakfast Bowl - \$11.00**
Almond, Quinoa, Yogurt, Berries, Maple Syrup & Lemon Curd

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan

**Available
Individually Boxed**

COLD BREAKFAST

OTHER BREAKFAST OPTIONS

●●●● Mini Triple Berry Chia Pudding - \$6.50
Maple, Coconut Milk

Mini Savoury Quiches - \$25.00 / dozen
Daily Selection

●●●● In Ville Cranberry Granola - \$7.75
Fresh Berries & Ontario Honey, Dried
Cranberries, House-made Granola, Yogurt

●●● Individual IÖGÖ Yogurt Cups - \$2.65

●●●● Breakfast Fruits - \$7.30
Sliced Seasonal Fruit, Cantaloupe, Orange,
Honeydew, Grapefruit, Strawberry

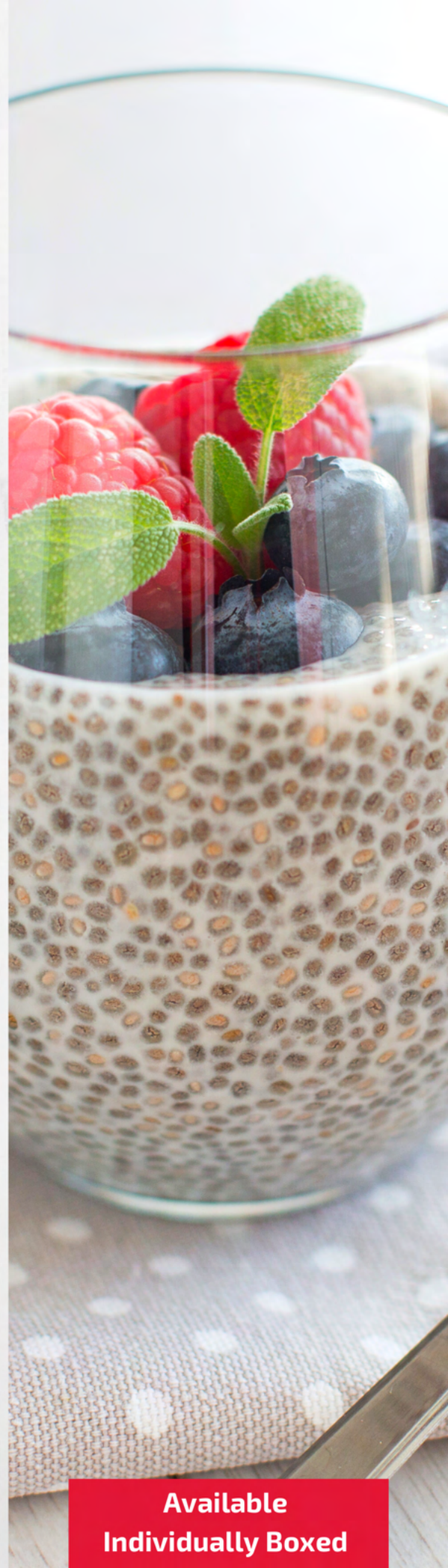
●●●● Mini Fresh Fruit Skewers - \$4.50

●●●● Fresh Berries - \$10.50
Blueberries, Strawberries, Blackberries,
Raspberries

●●●● Fresh Cut Fruit and Berries Salad - \$8.00

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan



Available
Individually Boxed



HOT BREAKFAST

HOT BREAKFAST SANDWICHES

- **Roasted Tomato Breakfast Sandwich - \$8.95**

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

The Healthy One - \$8.95

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

Why the Chicken Crossed the Road - \$9.50

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

The Hot Bagel Sandwich - \$9.00

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

- **Gluten Free Hot Sandwiches Available,
add \$2.00**

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan

**Available
Individually Boxed**

HOT BREAKFAST

HOT BREAKFAST BUFFETS

Minimum 5 Per Order

Hot Ontario Breakfast - \$20.50 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

+ \$1.25 // *Substitute Turkey or Chicken Sausage*

Pancake Breakfast - \$17.50 per guest

Fluffy Buttermilk Pancakes:

- Plain, Blueberry or Banana.
- Smoked Bacon or Breakfast Sausage, Fresh
Fruit, Canadian Maple Syrup & Sweet Butter

+ \$1.50 // *Substitute Turkey or Chicken Sausage*

FRITTATAS

\$7.25

Served Hot or Room Temperature

Minimum 6 per Order

●● **The Swiss**

Ontario Mushrooms, Olives, Gruyère Cheese

The Protein

Bacon, Sausage, Bell Pepper, 3 Cheese

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan





SANDWICH LUNCH OPTIONS

The Board Room – \$23.25 per guest

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

The Light Lunch – \$20.75 per guest

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

The Working Lunch – \$18.75 per guest

- 1 ½ Sandwiches
- 2 Cookies or Miniature Pastries

The Even Lighter Lunch – \$19.75 per guest

- 1 Sandwich
- 1 Market Fresh Salad

The Boxed Lunch – \$21.50 per guest

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

Just a Sandwich – \$11.25 per guest

- 1 Sandwich

- Add 1/2 Portion of Cut Fresh Fruit & Berries to any Sandwich Lunch Option for \$4.00
- Gluten Free Sandwiches Available, Add \$1.75 per guest

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan

**Available
Individually Boxed**

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 BEEF

- **Ontario Roast Beef**
Tomato, Arugula, Horseradish Mayonnaise

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan



SANDWICHES

FRESH SEAFOOD

- **Grilled Salmon Avocado**
Cucumber, Seasonal Greens, Wasabi Mayonnaise
- **Line-Caught Tuna**
Chopped Cured Olives, Parsley, Basil, Lemon Aioli

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

- **Avocado Presto!**
Sliced Avocado, Roasted Sweet Potato, Fennel, Tomato, Pesto Aioli
- **en Ville Egg Salad**
Tomato & Arugula
- **Grilled Mediterranean Vegetable**
Baby Spinach, Ricotta Spread, Balsamic Vinegar

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan

**Available
Individually Boxed**

GRAIN BOWLS

Each Bowl - \$16.85

● Energy Boost Bowl

(Minimum order 8 bowls)

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

●●● Fresh Mediterranean Bowl

(Minimum order 8 bowls)

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

●●● Fiesta Fresh Bowl

(Minimum order 8 bowls)

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

●●● Ancient Grains Buddha Bowl

(Minimum order 8 bowls)

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

●●● Sweet Potato Bowl

(Minimum order 8 bowls)

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

●● Keto Bowl

(Minimum order 8 bowls)

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

Add-On Protein Options - \$8.00

- Grilled Chicken 4oz/ ●●● Garlic Shrimp 2 p.p. /
●●● Steamed Salmon 4oz/ ●●● Tofu / Boiled Egg + \$2.75



Available
Individually Boxed

HOT SANDWICHES

All Hot Sandwiches Priced at \$13.45 each

BBQ Pulled Pork

(Minimum order 8 sandwiches)

en Ville Six Hour Applewood Smoked Pulled Pork, Mozzarella Cheese, House Maple BBQ Sauce

French Beef

(Minimum order 8 sandwiches)

Roast Beef, Caramelized Onion, Mushroom, Provolone, Horseradish Mayo

Chicken Parmesan

(Minimum order 8 sandwiches)

Hand-Breaded Chicken, Mozzarella, Crushed Tomato Sauce, Fresh Basil

- Grilled Portobello & Goat Cheese Ciabatta
(Minimum order 8 sandwiches)

Garlic Aioli, Tomato Confit, Herb Oil, Fresh Basil

Barbeque Rotisserie Chicken

(Minimum order 8 sandwiches)

BBQ Sauce, Blue Cheese, Tomato and Sweet Onion

- Mediterranean Sandwich

(Minimum order 8 sandwiches)

Grilled Eggplant, Zucchini, Bell Peppers, Black Olive Tapenade, Olive Oil, Red Pepper Hummus

- Gluten Free Hot Sandwiches Available, add \$2.00 Per Guest

(Minimum Order - 8 Hot Sandwiches)

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan

Available
Individually Boxed

SALADS

Your choice of salad included in Sandwich & Buffet Packages

Individual Portions are also available at \$7.45 per guest

Minimum 5 Portions per Salad Selection

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

●●●●● 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

Add-On Protein Options - \$8.00

- Grilled Chicken 4oz/ ●●● Garlic Shrimp 2 p.p. /
●●● Steamed Salmon 4oz/ ●●● Tofu / Boiled Egg + \$2.75

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan



Available
Individually Boxed

SALADS

Your choice of salad included in Sandwich & Buffet Packages
Individual Portions are also available at \$7.45 per guest
Minimum 5 Portions

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
- Roasted Cauliflower & Quinoa
Arugula, Pumpkin Seeds, Preserved Lemon, Red Chermoula Dressing
- Grilled Mediterranean Vegetable + Add \$1.50
Seasonal Vegetables, Eggplant, Zucchini, Peppers, Olive Oil
- The Booster Salad + Add \$1.50
Chopped Kale, Tomato, Feta, Cucumber, Sweet Pepper, Crunchy Chick Pea Croutons, Quinoa, Red Grapes, Lemon, Olive Oil

PASTA SALADS

- 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

Add-On Protein Options - \$8.00

- Grilled Chicken 4oz/ ●● Garlic Shrimp 2 p.p. /
- Steamed Salmon 4oz/ ●●● Tofu / Boiled Egg + \$2.75

All prices are per guest, unless otherwise noted.

- Vegetarian ● Dairy Free ●● Gluten Free ● Vegan

Available
Individually Boxed

COLD BUFFET

Minimum 5 Portions for Buffet Items

All Cold Buffet Menu Items come with your choice of:
Up to Two Fresh Salads, Artisanal Rolls & Sweet Butter and
Two Cookies or Miniature Pastries

BEEF

Grilled Flatiron Steak - \$35.00

Blue Cheese & Herb Crumble

- Korean Flatiron Steak Bulgogi - \$35.00
Scallions and Sesame Seeds
- Argentina Gaucho Style Charbroiled Flatiron Steak - \$35.00
Chimichurri Sauce
- Grilled Italian Spiced Flatiron Steak - \$35.00
Basil, Parsley, Garlic, Lime, Olive Oil and Marinated Olives

CHICKEN

Ontario Chicken Breast - \$31.00

Select One of the Following:

- Grilled with Artichoke Hearts, Oven Dried Grape, Tomato & Herb Oil Drizzle

OR

- Grilled Zaatar with Roasted Egg Plant & Sweet Onion

OR

- Grilled with Herb & Garlic Marinade

OR

- Gremolata Seared with Tomato and Herbed Salsa

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan



Available
Individually Boxed



COLD BUFFET

Minimum 5 Portions for Buffet Items

All Cold Buffet Menu Items come with your choice of:
Up to Two Fresh Salads, Artisanal Rolls & Sweet Butter
and Two Cookies or Miniature Pastries

SUPER FRESH SEAFOOD

- Grilled Atlantic Salmon - \$33.00
House Basil Pesto, Citrus Aioli
- Steamed Salmon Fillet - \$33.00
Basil Peas, Grape Tomato, Citrus Yogurt Sauce
- Southwestern Baked Tilapia Fillet - \$33.00
Chipotle Tomato Salsa
- Slow Roasted Lemon Salmon Fillet - \$33.00
Cucumber Dill Salad
- Herb Marinated Salmon Fillet - \$33.00
Roasted Broccoli and Citrus Mayonnaise

VEGETARIAN

- Portobello & Grilled Vegetable Tower - \$30.00
Marinated Tofu, Sundried Tomato
- Avocado Half (2pp) - \$30.00
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 ● Vegan

Available
Individually Boxed

HOT BUFFET

Minimum 5 Portions for Buffet Items

All Hot Buffet Menu Items come with your choice of:
Up to Two Fresh Salads, Up to Two Side Dishes,
Artisanal Rolls & Sweet Butter and
Two Cookies or Miniature Pastries

BEEF

- Classic French Braised Beef Daube - \$29.00
Marinated in Red Wine, Carrots, Onions, Thyme, Orange Zest and Garlic
- Grilled Flatiron Steak Tuscan Style - \$34.00
Rosemary, Garlic, Olive Oil, Vinegar, Sea Salt, and Ground Black Pepper
- NY Steak Grilled 6oz - \$34.00
Grainy Mustard Horseradish Sauce with Red Wine and Shallots
- Roasted Veal Medallions - \$33.75
Ontario Forest Mushroom Sauce

SEAFOOD

- Maple Roast Atlantic Salmon - \$34.00
Roasted Vegetable Julienne
- Steamed Atlantic Salmon - \$34.00
Watercress with Citrus Butter
- Ontario Rainbow Trout fillet Meunière - \$34.00
Brown Butter and Herbs, Squeeze of Lemon

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan



Available
Individually Boxed

HOT BUFFET

Minimum 5 Portions for Buffet Items

All Hot Buffet Menu Items come with your choice of:
Up to Two Fresh Salads, Up to Two Side Dishes,
Artisanal Rolls & Sweet Butter and
Two Cookies or Miniature Pastries

CHICKEN

- Pan-Seared Chicken Breast - \$32.00
Sautéed Seasonal Greens, Creamy White Wine Sauce
- All Ontario Chicken Breast - \$32.00
Local Mushroom Sauce, Herbs & Touch of Cream
- Grilled Chicken Breast - \$32.00
Tarragon and Shallot Jus
- Pan Roasted Chicken Breast - \$32.00
Red Wine Cipollini Jus
- French Provençale Rotisserie Chicken - \$32.00
Herbs, Garlic, Olive Oil, Shallots & Lemon

PASTA

- Pasta Bolognese - \$26.00
Braised for 4 hours, Topped with Parmesan
- Braised Beef, Short Rib Gnocchi - \$29.25
Ontario Mushroom, Sage, Beef Braise Sauce,
Cream, Parmesan

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan

Available
Individually Boxed

HOT BUFFET

Minimum 5 Portions for Buffet Items

All Hot Buffet Menu Items come with your choice of:
Up to Two Fresh Salads, Up to Two Side Dishes,
Artisanal Rolls & Sweet Butter and
Two Cookies or Miniature Pastries

VEGETARIAN

- Chana Masala - \$25.50
Tomato & Fragrant Indian Spices, Coriander
- Potato Gnocchi with Ontario Mushrooms - \$26.00
Touch of Cream, Parmesan Reggiano

HOT SIDES

- Sweet and Yukon Gold Potato Marble Mash
Finished with Sour Cream and Chives
- Skin on Roasted Sweet Potato
with Rosemary and Parmesan
- Cumin Scented Basmati Rice Pulao
- Lemon Salt Roasted Fingerling Potatoes
- Seasonal Vegetables The Best The Chef Can
Source
- Mushroom Brown Rice with Shallots

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan



Available
Individually Boxed



RECEPTION BOARDS & TRAYS

- **Canadian Cheese Board - \$10.00**

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

- **en Ville Signature Cheese Board - \$14.00**

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

- **Antipasti Board - \$16.25**

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 - \$14.25**

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

- **Charcuterie Board - \$23.25**

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 - \$7.50**

Fresh Cut Carrot, Broccoli, White Radish,
Cherry Tomato, Green Bean, Mushroom, Belgian
Endive, Celery, Sweet Peppers, Yogurt Dill Dip

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan

**Available
Individually Boxed**

RECEPTION

- **Tex-Mex Chips & Salsa - \$6.50**

Corn Tortilla Chips, Cilantro Lime Guacamole, Fresh Tomato Salsa, Sour Cream

- **Crustless Tea Sandwiches - \$24.00 per dozen**

Minimum 3 dozen - **Requires 48 hours notice**
Assorted Varieties that include Smoked Salmon, Roast Beef, Ham & Gruyère, Egg Salad, Tuna Salad, Salmon Salad, Cream Cheese & Cucumber

- **Maki Sushi Board - \$22.50, 6 pcs per guest**

California, Tuna, Salmon, Vegetarian Rolls, Soy Sauce, Wasabi, Pickled Ginger
Minimum Order of 8 Portions.

GRILLED GOURMET FLAT BREADS

Minimum 4 Portions Per Flatbread.

2pc Per Person - \$7.00

- **Ricotta & Summer Vegetables**

Brussels Sprouts, Red Onion, Ricotta, Mozzarella, Parmesan, Chili Oil, Lemon

- **BLT Flatbread**

Bacon, Tomato, Fresh Mozzarella, Romaine & Arugula

- **Chicken Chèvre**

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

- **Chef's Flatbread of the Day**

Vegetarian or Meat

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan



**Available
Individually Boxed**



RECEPTION TAPAS & HORS D'OEUVRES

\$24.00, 5 pcs. per guest

Select up to 5 Varieties

Minimum 2 Dozen of Each Variety

- 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
- Grilled Gorgonzola & Roasted Pear Flatbread
Arugula Pesto, White Balsamic Dressing
- Roasted Fennel Pesto Grilled Shrimp
House Romesco Dip
- Port & Paprika Chicken Fillets, 5-Herb Aioli
- Cedar Planked Honey Garlic Salmon Skewers
- Mini Asparagus Wellington
Asparagus, Spinach and Mushrooms in Puff Pastry with Sea Salt

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan

Available
Individually Boxed

SWEETS

● **Mini Pastries & Tartelettes - \$5.75 / 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

●● + \$1.50 includes *Gluten-Free and Vegan Options*

● **Cookies - \$3.25 / 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 includes *Gluten-Free and Vegan Options*

● **Macarons - \$7.35 / 2 Macarons**

Pistachio, Salted Caramel, Vanilla, Lemon, Chocolate Fudge, Raspberry, Coffee, Earl Grey, Passion Fruit

● **Biscotti - \$27.00 / dozen**

Chai Almond Biscotti, Orange Pecan, Espresso

Double Chocolate

● **Cake Pops - \$4.50**

Cheesecake, Red Velvet, Espresso, Brownie

●●● Seasonal Fruit & Berries - \$8.95

●●● Mini Fresh Fruit Skewers - \$4.50 each

+\$0.50 Add *Russian Cream or Raspberry Sauce*

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan



**Available
Individually Boxed**



SWEETS AND SNACKS

- en Ville Sweet & Salty Trail Mix - \$6.00
- Classic Dried Fruit and Nut Trail Mix - \$6.00
- Maldon Salted Popcorn Bags - \$4.50
- Classic Deviled Eggs - \$23.25 / dozen
With a Variety of Toppings including
Smoked Salmon, Asparagus and Bacon
- Seasonal Fresh Whole Fruit - \$2.00
- Individual Garden Vegetable Cups - \$6.00
Cut Fresh Vegetables with Yogurt Dill Dip
- Mini Cheddar & Fruit Skewers - \$5.00
- Hummus & Olive Oil Pita Crisps - \$5.00
- Nutty Maple Quinoa Balls - \$5.00
With Coconut and Peanut Butter
- Mini Pretzel Bun Sandwiches - \$5.00 each
Roast beef, Smoked Ham, Grilled Chicken, BBQ
Vegetables
Minimum 1 Dozen
- Lindt Chocolate Dipped Strawberries - \$4.00 each
- en Ville CAKES
Cake Selection - Ask About Sizes and Flavours
(Minimum 48 Hours Notice)

All prices are per guest, unless otherwise noted.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan

**Available
Individually Boxed**

BEVERAGES

HOT BEVERAGES

en Ville Blend Fair Trade Coffee - 33.50

Regular / Decaf

12 Cup Thermos, Milk, Cream, Sugar

Assorted Numi Teas & Tisanes - \$33.50

12 Cup Thermos, Milk, Sugar

COLD BEVERAGES

ESKA Canadian Spring Water (500mL) - \$2.65

ESKA Canadian Sparkling Water (330mL) - \$3.25

Soft Drinks (355mL) - \$2.65

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

Juice (330mL) - \$2.65

Apple, Orange, Grapefruit, Cranberry

Freshly Squeezed Juice (330mL) - \$8.50

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.

● Vegetarian ● Dairy Free ● Gluten Free ● Vegan



**Available
Individually Boxed**

BIODEGRADABLE DISPOSABLES

Disposable Package 1 - \$2.10

Large Plate
Small Plate
Cutlery
Napkin

Disposable Package 2 - \$2.35

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



@envillecatering



@enville.catering



@envillecatering