



First Take Menu

We love working with you on-site and understand the need to feed your cast on a budget and desire to give them something that makes them feel appreciated! For that reason, we have developed a menu which allows you to rotate your options ensuring everyday is a new menu while still staying on budget and keeping things tasty 😊 We are happy to design the rotation for you to take one thing off your to-do list.

Choice of One Salad/Veg:

Traditional Caesar Salad with home made croutons and shaved parmesan
Mixed greens with cranberries, feta and Italian Dressing
Greek Salad with olive oil and balsamic dressing
Tex Mex Salad with corn, black beans and tortilla strips
Homemade Creamy Coleslaw
Grilled Corn on the Cob
Seasonal Grilled Vegetables

Choice of One Entrée:

Chicken

Shredded Chicken Mexican style with Tostadas (Zucchini corn medley for vegetarian option)
Grilled Chicken Breast with choice of roasted potatoes or steamed herb rice

Pasta

Pasta Primavera (Vegetarian) with Garlic Toast
Pesto linguini with Garlic toast
Classic Beef or Vegetable Lasagna

Pork

Pulled Pork with Portuguese Buns

Beef

Beef or Vegetarian Chili with steamed Rice
Beef stroganoff with egg noodles
Classic Beef or Vegetarian Burgers
Beef or Vegetarian Shepherds Pie

Sandwiches

Assorted Sandwich Platter

Black Forest Ham and Cheese, Chicken Salad, Mediterranean Roasted Vegetables and Montreal Smoked Meat

Soup

Served with whole-wheat buns
Tomato Basil
Cream of Mushroom
Minestrone

\$13.50 per person



- 🍴 Price includes disposable plates and cutlery, serving platters and serving utensils
- 🍴 Staff hours are not included. Recommendation: One staff per 25 guests for a minimum of 4-hour if needed.
- 🍴 Our Chefs are open to modifying your menu to accommodate food allergies or intolerances. Please call for additional information.
- 🍴 18% Gratuity not included. (Applied if service staff are needed)
- 🍴 Delivery Charge based on Venue location.
- 🍴 Taxes are not included. (GST 5%)