

2025

CATERING MENU



brookstreet
work · play · getaway



Breakfast & Sweets

CONTINENTAL BREAKFAST

BASIC \$15.00 (minimum 10 guests)

Seasonal diced fruit salad (Vegan, GF)
Selection of fresh baked Danish and butter croissants

LIGHT \$20.00 (minimum 20 guests)

Seasonal sliced fruit platter (Vegan, GF)
Selection of fresh baked Danish and butter croissants
Assorted muffins (V)
Individual parfait (GF)

SWEET PLATTERS

Assorted breakfast pastries \$66.00 dz
Assorted fresh muffins \$ 48.00 dz
Assorted cookies \$48.00 dz
Dark chocolate brownies (Vegan, GF) \$55.00 dz
Lemon pound cake \$30.00 dz
Banana bread \$44.00 dz
Granola bars \$32.00 dz
Assorted whole fruit \$2.50 each
Sliced fresh fruit \$60.00 platter (serves 10)

BEVERAGES

Freshly brewed Starbucks coffee - 8 tall \$20.00
Freshly brewed Starbucks coffee DECAF - 8 tall \$20.00
Orange juice 300ml \$4.50 each
Assorted individual juices 300ml \$4.50 each
Assorted regular and diet soft drinks \$4.50 each
Aquafina water 500ml \$3.00 each

V Vegetarian **Vegan** Vegan **GF** Gluten Free



*Please see Order Details on Page 4

Lunch Menu

LUNCH

WRAP LUNCH \$42.00 (minimum 10 guests)

SALADS

Field lettuces with assorted garnishes, house vinaigrette (Vegan, GF)

Pasta salad, cherry tomatoes, English cucumber, arugula, chickpea, basil and sundried tomato dressing (V)

WRAP SANDWICHES

Artisan ham, mortadella, salami, Giardiniera spread, arugula, Havarti, flour tortilla

Deli turkey, cheddar, lettuce, tomato, cucumber, pesto mayo, flour tortilla

Marinated Portobello mushroom, grilled zucchini, red onion, roasted red pepper hummus (Vegan)

BEVERAGES

Freshly brewed Starbucks coffee - 8 tall \$20.00

Freshly brewed Starbucks coffee DECAF - 8 tall \$20.00

Orange juice 300ml \$4.50 each

Assorted individual juices 300ml \$4.50 each

Assorted regular and diet soft drinks \$4.50 each

Aquafina water 500ml \$3.00 each

SANDWICH LUNCH \$41.00 (minimum 20 guests)

SALADS

Salad greens, ancient grain, cranberry, apricot, cider & pear emulsion (Vegan)

Red skin potato salad with grainy mustard whip (GF)

SANDWICHES (select 3)

Deli Turkey

Pickled carrots and onion, cucumber, Napa cabbage chili aioli, artisan bun

Roast Beef

Caramelized onion, cheddar cheese, arugula, horseradish aioli, artisan bun

Chicken Pesto

Diced chicken, mozzarella cheese, baby spinach, pesto mayo, flour tortilla

Roasted Eggplant

Purple eggplant, chickpea hummus, cucumber, vine ripened tomato, arugula (Vegan, wrap) or (Vegan Gluten Free on Gluten Free bread)

California

Avocado, lettuce cucumber, red onion, carrot, bean sprouts, and vegan herb aioli (Vegan) (Can be Gluten free if specified)

Portobello

Marinated Portobello mushroom, grilled zucchini, red onion, roasted red pepper hummus (Vegan) (Can be Gluten Free if specified)

V Vegetarian **Vegan** Vegan **GF** Gluten Free

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Place Your Order

BROOKSTREET HOTEL

525 Legget Drive, Ottawa ON K2K 2W2

· www.brookstreethotel.com

To place your catering order, please email events@brookstreet.com

For event booking information or general enquiries, please call 613.271.3582 or email events@brookstreet.com

ORDER DETAILS

- **Orders can be submitted Monday to Friday**
- Orders must be received 24 hours before delivery
- Minimum order \$150.00 before tax
- \$15 delivery fee (waived for orders over \$300)
- All orders subject to 15% gratuity and applicable taxes
- 24hr cancellation notice required
- All order delivery locations must be within 15km of Brookstreet (some exceptions apply – please inquire)

Alicia Hall Photography



*Prices and menu subject to change without notice