



E V E R Y D A Y E S S E N T I A L S

BREAKFAST

PRICES BASED ON PER PERSON

GRAB & GO 9⁰⁰
Assorted fresh baked muffins, croissants, scones & danish

CONTINENTAL GRAB & GO 13⁰⁰
Fresh fruit, assorted bagels, muffins, croissants, danish
& scones with jams and spreads

RISE AND SHINE BREAKFAST PLATTER (Min. 10 People) 10⁵⁰

- Toasted English muffin with egg, ham & Cheddar cheese
- Toasted wrap with egg, Cheddar cheese, sautéed peppers & onions, sausage and scallion mayo
- Toasted bagel with butter, egg, sautéed spinach & onion
- Toasted bagel with lettuce, tomato & Swiss cheese

LIGHT & HEALTHY 13⁹⁵

- Fruit parfait with fresh fruit, granola & Greek yogurt
- Assorted fresh fruit platter

DELUXE OMELETTE BAR 26⁵⁰
Omelette bar with fresh fruit, assorted bagels, muffins, croissants, danish, scones, with jams & spreads.
Accompanied with coffee, tea and assorted juices

HOT BOXES
(Serves 12 people)

Coffee 26⁹⁵

Tea 26⁹⁵

Hot Chocolate 32⁵⁰



APPETIZERS

ALL PRICING IS PER PERSON - MINIMUM 6 PEOPLE

CLASSIC CHEESE PLATTER

9⁵⁰

Mild Cheddar, Swiss, Havarti, smoked Gouda, herb rolled Goat cheese served with crackers, crostini and garnished with fresh fruit

GOURMET CHEESE PLATTER

14⁵⁰

Artisan Blue cheese, aged Cheddar, cranberry walnut Goat cheese ball, Asiago served with assorted artisan crackers, herb crostini and garnished with fresh fruit

CHARCUTERIE BOARD

16⁵⁰

Prosciutto, Genoa salami, Capicola, spicy Calabrese salami, Bocconcini, Parmigiano-Reggiano

MIXED ANTIPASTO

17⁵⁰

Prosciutto, Genoa salami, Bocconcini, Provolone, grilled bell peppers, zucchini, mushrooms, fresh tomatoes, fresh cucumbers served with artisan Panini slices and garnished with fresh fruit

MEDITERRANEAN DIPS & SPREADS

7⁹⁵

Tzatziki, hummus, spinach and goat cheese dip served with grilled pita

VEGGIE BOARD

7⁹⁵

Assorted seasonal vegetable served with your choice of a creamy ranch, Caesar or garlic basil yogurt dip



MINI BITE HORS D'OEUVRES

PER DOZEN

MINI SLIDERS 45⁰⁰

- House Pulled pork with slaw, on a mini Brioche bun
- Braised Beef ribs with smoked gouda and scallion mayo on a mini Brioche bun

SATAYS 42⁰⁰

- Breaded Chicken with a Thai dipping sauce
- Grilled Chicken with a Roasted red pepper dipping sauce

BRUSCHETTA MINI GARLIC CROSTINI 36⁰⁰

- Rainbow cherry tomatoes, Boccocini cheese
- Roasted red pepper with Goat cheese

YORKIES 48⁰⁰

- Mini Yorkshire puddings stuffed with mashed potato, roast beef and gravy
- Ratatouille stuffed on a bed of mashed potatoes

CLASSIC SHRIMP COCKTAIL (Serves 10) 96⁰⁰

Served with cocktail sauce, lemons wedges, and garlic dill aioli

PROSCIUTTO WRAPPED ASPARAGUS 36⁰⁰

LOBSTER PUFFS 42⁰⁰

Steamed butter garlic lobster, smoked Gouda, in a puff dough pocket

GRILLED VEGGIES 32⁰⁰

With Brie cheese in a puff dough strudel

WELLINGTONS 42⁰⁰

Beef tenderloin with mushroom, beef demi, wrapped in puff dough

IMPERIAL ROLLS 39⁰⁰

Rice paper stuffed with fresh carrots, peppers, onion, cucumbers, rice noodles, served with a soya sauce dip

VEGGIE SPRING ROLLS 32⁰⁰

With a Thai dip sauce



DELI PLATTERS & SANDWICHES

CLASSIC DELI MEAT

Black forest ham, oven roasted turkey, Montréal smoked meat, sliced artisan Panini, harvest loaf, pickled carrots, asparagus and pickles

Small Platter (Serves 10 People)	55 ⁰⁰
Medium Platter (Serves 20 People)	95 ⁰⁰
Large Platter (Serves 30 People)	135 ⁰⁰

ITALIAN MEAT PLATTER

Prosciutto, mild capocollo, mild genoa salami, spicy calabrese salami, bocconcini cheese, Italian panini and crostini, heirloom pesto tomatoes

Small Platter (Serves 10 People)	90 ⁰⁰
Medium Platter (Serves 20 People)	160 ⁰⁰
Large Platter (Serves 30 People)	220 ⁰⁰

COLD ASSORTED SANDWICH AND WRAP PLATTER Choice of the following (Minimum 10 People) 12⁰⁰

- Black forest ham on a Kaiser with lettuce, cheddar, honey Dijon
- Oven roasted turkey on sliced multigrain with house mayo and lettuce
- Montreal smoked Meat on thick sliced marble rye with lettuce, Swiss, honey Dijon, house mayo
- Smoked Salmon on a sesame bagel with cream cheese and English cucumber
- Tuna Wrap with lettuce and house mayo
- Grilled Veggie Wrap with eggplant, zucchini, portabello mushroom, bell pepper, pesto, house mayo
- Egg Salad Wrap with lettuce and house mayo
- Genoa Salami on a Panini bun with provolone, lettuce and house mayo
- Spicy calabrese salami on a Panini bun with provolone, lettuce and house mayo

VEGGIE ASSORTED SANDWICH AND WRAP PLATTER Choice of the following (Minimum 10 People) 12⁰⁰

- Naan Roll with spinach, chickpeas, tomato, smoked Gouda
- Veggie Wrap with avocado, English cucumbers, tomato, provolone, house mayo
- Grilled Veggie Wrap with eggplant, zucchini, portabello mushroom, bell peppers, pesto, house mayo
- Mixed Greens Wrap with heirloom tomatoes, English cucumbers and bocconcini

HOT SANDWICH AND WRAP PLATTER Served Hot & Ready - (Minimum 10 People) 12⁵⁰

- Reuben with corn beef, sauerkraut, Russian dressing and Swiss cheese on toasted marble rye bread
- Tandoori Chicken Club with marinated chicken, crispy bacon, lettuce, tomato and house mayo on toasted white bread
- Crispy Bacon Wrap with breaded chicken tenders, crispy bacon, lettuce, parmesan, Caesar dressing and BBQ sauce
- Grilled Veggie Wrap with eggplant, zucchini, portabello mushroom, bell pepper, pesto and house mayo
- Korean Pork Wrap with sautéed marinated ground pork, Asian pear slaw, lettuce, tomato, house mayo

SALADS

CLASSIC CAESAR

Romaine hearts, crispy pancetta, and house made croutons and Caesar dressing

Small Bowl (Serves 5-8 People) 35⁰⁰
Large Bowl (Serves 12-15 People) 60⁰⁰

GARDEN SALAD

Baby spring mix, cucumber, heirloom tomato, bell pepper and balsamic vinaigrette

Small Bowl (Serves 5-8 People) 35⁰⁰
Large Bowl (Serves 12-15 People) 60⁰⁰

ROASTED BEET AND ARUGULA SALAD

Crispy Pancetta and Goat Cheese

Small Bowl (Serves 5-8 People) 52⁰⁰
Large Bowl (Serves 12-15 People) 85⁰⁰

SMOKED BACON AND ROASTED RED POTATO SALAD

Small Bowl (Serves 5-8 People) 42⁰⁰
Large Bowl (Serves 12-15 People) 74⁰⁰

TENDER QUINOA SALAD

Diced bell pepper, onion, cucumber and honey Dijon vinaigrette

Small Bowl (Serves 5-8 People) 42⁰⁰
Large Bowl (Serves 12-15 People) 74⁰⁰

GRILLED VEGETABLE SALAD

Chilled and marinated eggplant, zucchini, portabello mushroom, bell pepper, pesto, goat cheese and grilled pita

Small Bowl (Serves 5-8 People) 46⁰⁰
Large Bowl (Serves 12-15 People) 76⁰⁰

SOUPS

PEAR AND SUMMER SQUASH SOUP 9⁰⁰
Oven roasted Asian pear and summer squash puree (Vegan)

CARROT GINGER SOUP 9⁰⁰

OVEN ROASTED TOMATO, RED PEPPER & THYME SOUP 9⁰⁰

POTATO, PROSCIUTTO & LEEK SOUP 10⁰⁰

TURKEY VEGETABLE SOUP 11⁰⁰



PASTA, RICE & NOODLES

MEAT LASAGNA

5 layers of fresh pasta filled with house rose sauce, ground Canadian AAA steak and mozzarella cheese

Small Tray (Serves 9-12 People) 60⁰⁰
Large Tray (Serves 20-24 People) 110⁰⁰

VEGETARIAN LASAGNA

5 layers of fresh pasta filled with house rose sauce, sautéed mushrooms, zucchini, carrots, broccoli, spinach and mozzarella cheese

Small Tray (Serves 9-12 People) 60⁰⁰
Large Tray (Serves 20-24 People) 110⁰⁰

PENNE VODKA

Sautéed sundried tomatoes, artichoke hearts, grilled chicken, in-house rose sauce and parmesan cheese

Small Tray (Serves 9-12 People) 60⁰⁰
Large Tray (Serves 20-24 People) 110⁰⁰

PENNE PRIMAVERA

Sautéed chickpeas, mushroom, onion, spinach, heirloom tomatoes and garlic

Small Tray (Serves 9-12 People) 60⁰⁰
Large Tray (Serves 20-24 People) 110⁰⁰

ORECCHIETTE

Mushroom, rapini, spicy calabrese sausage and olive oil

Small Tray (Serves 9-12 People) 60⁰⁰
Large Tray (Serves 20-24 People) 110⁰⁰

RISOTTO

Herbed wild mushroom and parmesan cheese

Small Tray (Serves 9-12 People) 60⁰⁰
Large Tray (Serves 20-24 People) 110⁰⁰

UDON NOODLE

Red and yellow pepper, red onion, snow peas, sesame oil, garlic, soya sauce and scallion

Small Tray (Serves 9-12 People) 60⁰⁰
Large Tray (Serves 20-24 People) 110⁰⁰



MEAT PARTY TRAYS

VEAL PARMIGIANA OR CHICKEN PARMIGIANA

Small Tray (10 Portions)

90⁰⁰

Large Tray (20 Portions)

180⁰⁰

VEAL OR CHICKEN MARSALA

Small Tray (10 Portions)

90⁰⁰

Large Tray (20 Portions)

180⁰⁰

PULLED PORK

Small Tray (10 Portions)

90⁰⁰

Large Tray (20 Portions)

180⁰⁰

ROAST BEEF

Small Tray (10 Portions)

90⁰⁰

Large Tray (20 Portions)

180⁰⁰



OVEN ROASTED CHICKEN

(Choice of Herb, Jerk & BBQ)

Small Tray (10 Portions)

150⁰⁰

Large Tray (20 Portions)

280⁰⁰

PORK BACK RIBS

(Choice of Smoked Maple BBQ, Honey Garlic & Jerk)

Small Tray (10 Portions)

150⁰⁰

Large Tray (20 Portions)

280⁰⁰

PORK OR CHICKEN SOUVLAKI

Small Tray (10 Portions)

120⁰⁰

Large Tray (20 Portions)

220⁰⁰

WINGS

(Choice of Honey Garlic, BBQ, Jerk & Naked)

Small Tray (10 Portions)

140⁰⁰

Large Tray (20 Portions)

220⁰⁰

FULL PLATED MEAL

REQUIRES A MINIMUM ORDER OF 6

BRAISED BEEF RIBS 52⁰⁰
Garlic mashed potatoes, braised red kale leaf and cannellini beans

CRISPY HALF CHICKEN 48⁰⁰
Boneless pan seared half chicken breast, roasted smashed potatoes and seasonal vegetables

PRIME RIB 48⁰⁰
Oven roasted AAA Canadian beef, roasted smashed potatoes and seasonal vegetables

CRUSTED PORK TENDERLOIN 42⁰⁰
Stuffed with apple spinach Gouda and served with pear salsa, roasted red potatoes and seasonal vegetable

HALIBUT 46⁰⁰
Pan seared cumin seasoned halibut served with wilted spinach, bell peppers and cannellini beans

ONTARIO ROASTED LEG OF LAMB 56⁰⁰
With a rosemary red wine jus and served with garlic mashed potatoes, braised arugula and bell peppers

ROASTED CHICKEN SUPREME 42⁰⁰
Chicken supreme styled plain or stuffed with prosciutto, provolone cheese served with a creamy white wine sauce, roasted smashed potatoes and sautéed asparagus



BBQ

(ALL BBQ PACKAGES ARE BASED ON A MINIMUM ORDER OF 25PPL)

CANADIAN WAY

52⁰⁰

(Build your own style)

Beef hamburger, marinated chicken breast, Italian sausage or Veggie burger all served hot off the BBQ with fresh buns and accompanied by your choice of toppings; ketchup, mustard, relish, pickles, lettuce, tomato, onions, cheddar or Swiss cheese and served with rice stir-fry, traditional potato salad, Greek pasta salad and a mixed greens salad bar

GREEK GODDESS

58⁰⁰

Light and healthy, perfect for hot summer days. Chicken/pork/vegetable souvlaki, grilled pita, tzatziki all served with rice stir-fry, traditional potato salad, Greek pasta salad and a mixed greens salad bar

ITALIAN FEAST

58⁰⁰

Chicken/Veal/Eggplant Parmigiana, Sautéed bell peppers, mushrooms and onions served on a fresh Panini bun accompanied with rice stir-fry, traditional potato salad, Greek pasta salad and a mixed greens salad bar

BURRITO TACO MADNESS

56⁰⁰

Build your own soft taco with sautéed chicken or beef strips, sautéed bell peppers, onions, lettuce, tomato, cheddar cheese, salsa and guacamole all served with rice stir-fry, traditional potato salad, Greek pasta salad and a mixed green salad bar

CLASSIC

69⁰⁰

A winning lunch served with 8oz strip loin steak, BBQ chicken accompanied with roasted potatoes, seasonal vegetables, rice stir-fry, traditional potato salad, Greek pasta salad and a mixed greens salad bar



SWEET TREAT TRAYS

CANADIAN CLASSIC

Assorted butter tarts, mini fruit pies, our classic in house cookies and fresh berry garnish

Small Tray (8 - 10 People)	75 ⁰⁰
Medium Tray (20 - 25 People)	160 ⁰⁰
Large Tray (30 - 40 People)	220 ⁰⁰

ROUNDS AND SQUARES

Assorted daily donuts and sweet brownies with a fresh berry garnish

Small Tray (10 - 15 People)	60 ⁰⁰
Medium Tray (25 - 30 People)	120 ⁰⁰
Large Tray (35 - 45 People)	160 ⁰⁰

COOKIES AND SQUARES

Assorted in house chocolate chip cookies, shortbread crescents, sweet brownies and fresh berry garnish

Small Tray (10 - 15 People)	60 ⁰⁰
Medium Tray (25 - 30 People)	120 ⁰⁰
Large Tray (35 - 45 People)	160 ⁰⁰



MINI CAKES

Assorted cheese cakes, layered cakes and mousse cakes. 3" individual portions with a berry garnish

Small Tray (6 - 8 People)	62 ⁰⁰
Medium Tray (15 - 20 People)	120 ⁰⁰
Large Tray (25 - 30 People)	170 ⁰⁰

CHOCOLATE DELIGHT

Assorted chocolate fudge cake, molten lava cake, chocolate pecan butter tarts, chocolate cherry strudels, chocolate chunk cookies, chocolate brownies and garnished with chocolate dipped strawberries

Small Tray (8 - 10 People)	70 ⁰⁰
Medium Tray (20 - 25 People)	130 ⁰⁰
Large Tray (25 - 35 People)	170 ⁰⁰

ITTY BITTY BITES

Bite size assorted butter tarts, brownies, éclairs, hazelnut dips, cheesecakes and chocolate fudge delights

Small Tray (10 - 15 People)	70 ⁰⁰
Medium Tray (25 - 30 People)	120 ⁰⁰
Large Tray (35 - 45 People)	180 ⁰⁰

Menus may be customized for your individual needs. Please notify us of any allergies.

Rentals 3.50pp/pc - (Per Person, Per Course)

Staffing - 40/hr (3 Hours Minimum)

Bartending Services - 40/hr (3 Hours Minimum)

Cooks/Chefs - 50/hr (3 Hours Minimum)

Taxes and Gratuity 18% are over on above pricing

Specializing in all types of functions, we at Annina's provide you with start to finish services, from grab and go gourmet platters to full service catered events. There is no menu too simple or elaborate for us to handle. We make sure all your needs are met including the rentals of tables, chairs, linens, tents, and more! We work alongside vendors in the industry including photographers, florist, makeup artists, videographers, live entertainment and wedding planners. Think of us as your one stop shop for all your event needs, we take the stress away to guarantee a flawless start to finish!

ANNINA'S

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