

FAT SPARROW

G R O U P





Catering Menu

At Marbles, our focus on fresh food and great value results in updated classic cuisine with modern flavours that we can't wait to share. Everyday classics are revitalized as the chef's pay homage to traditional Canadian comfort foods.

10 person minimum order per item unless otherwise noted. Prices are based on food only. If desired, service, delivery and rentals are extra.

WHOLESUME OFFICE LUNCH ENTRÉE'S

\$9.00/person packaged family style for sharing

\$11.00/person packaged individually for each guest

Chicken Parmesan

Crispy breaded chicken, rich herbed tomato sauce, parmesan and mozzarella cheese, basil oil dressed fettuccine, garlic toast

Pork Pot Pie

Roasted Pork Shoulder, carrot, sweet pea, potato, thyme scented gravy, puff pastry, mixed greens, lemon mustard vinaigrette

Chicken & Avocado Toast

Chili rubbed chicken, rosemary focaccia, roast garlic crema, fresh cilantro, pickled carrots, lime avocado puree, dill-potato salad

Oktoberfest Lunch

Beef and pork sausage, white cabbage sauerkraut, sweet dill potato salad, creamy cucumber-tomato salad

BRAIN BOOSTER LUNCH – BUILD YOUR OWN BUDDHA BOWL

\$12.00/person packaged deconstructed buffet style

Guests start with a bed of cumin scented basmati rice and build their own delicious and energy packed buddha bowl!

Toppings

(Choose up to 6 options included in package)

Additional \$2.00/topping per person for extra options

Black bean chickpea salad
Charred corn
Cucumber

Roasted sweet potato
Marinated tofu
Roasted mushrooms

Marinated cherry tomatoes
Alfalfa sprouts
Roasted garlic-tomato salsa
Pickled onion
Napa cabbage slaw

Kale kimchi
Bell pepper salsa
Spinach
Soya cured eggs
Pickled carrots

Add On's

(additional cost applies)

Marinated shrimp skewer - \$6.00/person
Chili rubbed pulled chicken - \$4.00/person
Grilled and chilled hanger steak - \$5.00/person

PUB GRUB AT WORK!

\$15.00/person packaged family style for sharing

SET UP THE LUNCH ROOM LIKE IT'S FRIDAY NIGHT!

Classic Cajun Dusted Wings with side dipping sauces

Raw Veggie Platter with dill ranch dip

Salsa And Cheese Layer Dip with smoked paprika salted tortilla chips

Beef Belly Meatball Sliders with arugula and mustard aioli

Shrimp Cocktail with chipotle ketchup dipping sauce

DESSERTS

\$2.50/each, platter packaged

Bourbon pecan tarts

Lemon tarts

Chocolate beer cake with cream cheese frosting

DRINKS/DISPOSABLES

Canned Soft Drinks - \$1.50
Bottled Sparkling Water - \$2.00

Bottled Water - \$1.00
Disposable Plates, Cutlery, Napkins - \$0.50/person

NICK & NAT'S
uptown 21
FOOD AND DRINK | Catering Menu

At Nick & Nat's Uptown 21, we have been creating a unique local food experience for over nine years. Our love and passion for the bounty that Waterloo Region has to offer allows us to work closely with local producers, farmers, brewers and more. We invite you to experience it with us.

10 person minimum order per item unless otherwise noted. Prices are based on food only. If desired, service, delivery and rentals are extra.

BITES TO IMPRESS

Impress your guests with our hors d'oeuvre platters and create the perfect cocktail party, our whimsical approach to classic flavours is bound to leave a lasting impression with your guests. (24 pieces minimum order per menu item)

\$2/Piece

Mushroom and Cream Cheese Crêpe Rolls, Red Pepper Jelly
Muffaletta Salad on Toast With Provolone
Tomato-Basil Bruschetta with Fresh Tortilla Chips

\$2.25/Piece

Spanakopita
Chili Deviled Egg, Pickled Smoked Mushroom
Panko Fried Avocado, Soy-Sesame Sauce
Mac & Cheese Croquettes, Ancho-Tomato Gastrique

\$2.75/Piece

Seared Tuna, Sweet Potato Chip, Arugula, Chili Paste Aioli (full service catering only)
Beef Tartare Spoons, Nori, Wasabi Aioli, Sesame Seeds (full service catering only)
Bbq Chicken Satay, Apple Compote, Smoked Peanut Crumble
Nat's Salt Cod & Potato Cakes, Lime, Hot Sauce
Smoked Trout, Corn Chip, Herbed Crema, Pickled Sweet Onions
Spicy Beef Satay with Yogurt and Pickled Celery
Maple Candied Bacon Skewer with Aged Cheddar Slaw

\$4/Piece

Perfectly Perfect Shrimp Cocktail with Classic Horseradish Sauce
Bay Scallop Ceviche Tostada, Lemon, Olive oil, Cilantro (full service catering only)
Oysters On The Half Shell, Mignonette Sauce (full service catering only)

ENTRÉE PLATTERS

Served family style these menus make entertaining easy and delicious
\$15.00/person packaged family style for sharing
\$17.00/person packaged individually for each guest

Italiano

Milk and fennel braised pork shoulder, parmesan arancini risotto croquettes, garlic tomato sauce, arugula-grilled onion salad, lemon vinaigrette

Hagler's Laos Special

Khao Neow, Ping Gai & Tham Mak Hoong aka BBQ chicken & green papaya salad, sticky rice

Onkel Nick's German Plate

Pork Schnitzel, sauerkraut, apple-mustard salad, warm pretzels, sage spätzle

The Southern Gentleman

Smoked beef cross rib roast, ancho-sweet cola bbq sauce, mac & cheese, braised greens, spicy watermelon salad

From The Garden

Charred cauliflower, kimchi, udon noodles, sweet soy-garlic sauce, cilantro-sesame-fried shallot salad, pineapple, tomato

El Jimador Lunch

Braised chicken leg enchiladas with frijoles, queso, rice, apricot and five chili mole, arugula-pineapple salad, pickled onions

Mid East Feast

Cumin grilled chicken, cucumbers in dill and mint yogurt, red cabbage-garlic salad, herbed rice pilaf, hummus, grilled pita bread

Hunk O' Burnin Love

Jalapeño and monterey jack stuffed meatloaf, smoked butter mashed potatoes, Nat's sweet broccoli salad, buttered garlic rolls

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NICK & NAT'S
uptown 21
FOOD AND DRINK | Catering Menu

Continued...

WHOLE CAKES AND CRISP

\$30.00 each
(Serves 12 people)

“The Cake that Won Nick’s Heart!”

Brazilian sweet corn and parmesan cake

Trés Leche

Vanilla sponge cake soaked in three milk heaven, toasted coconut

Work Days Over

Grand marnier chocolate cake, beer syrup-cream cheese frosting

Waterloo County

Apple crisp, maple-peanut crumble, sweet sour cream

BROWN BAG LUNCHES

Inspired by our famous Brown Bag Fridays (#Brownbagcatering), you can now enjoy our classic sandwiches 6 days a week.

\$6.00/sandwich, Individually wrapped

Brigadier’s Special

Our famous fried chicken sandwich, classic slaw topping, hot sauce aioli

Ain’t Feelin’-afel

Falafel wrap, pickle-slaw-spinach mix, triple garlic aioli

Bat Outta Hell!

Meatloaf sandwich, sweet tomato bbq jam, triple garlic aioli, spinach

Tripping Sammy

Tempura portobello mushroom, arugula, pickled onions, hot truffle aioli

Pig in a Blanket

Pulled pork wrap, pickle-slaw-spinach mix, hot sauce aioli

SALADS

\$3.00/person packaged individually for each guest

\$25.00 packaged family style, serves 10-12 guests

Chickpea, chipotle and olive salad

Cajun bean and corn salad with orange vinaigrette

Carrot, apple and aged cheddar salad

Potato and egg salad with dill

Curried rice, carrot and raisin

Pasta and grilled veggie salad

Mixed greens with balsamic vinaigrette

DESSERT

\$2.00/each, Platter packaged

Chocolate brownie squares

Apple fritters with salted caramel

DRINKS/DISPOSABLES

Canned Soft Drinks - \$1.50

Bottled Sparkling Water - \$2.00

Bottled Water - \$1.00

Disposable Plates, Cutlery, Napkins - \$0.50/person

Harmony
LUNCH

Catering Menu

Homestyle cooking. No fuss, no muss, Harmony Lunch is back... and better than ever! Delicious burgers and heaps of fried onions; our expanded menu includes the staples you've come to love over the years.

10 person minimum order unless otherwise noted. Prices are based on food only. If desired, service, delivery and rentals are extra.

FAMOUS HARMONY BURGER PLATTERS!

Be the office hero and order a mountain of our famous burgers!

They arrive fully dressed, foil wrapped and ready to please. Rest assured they all have ONIONS!!!! Unless you want them without; you may customize your burgers in groups of 10. We have the perfect package for any sized team...

Bowling Team - 10 Burgers

\$57.50 (\$5.75 each)

Men with Brooms, Curling Club - 25 Burgers

\$131.25 (\$5.25 each)

Diamond Level, The Whole Baseball Team - 50 Burgers

\$250.00 (\$5.00 each)

On Ice, Hungry Hockey Squad - 75 Burgers

\$365.25 (\$4.75 each)

Varsity Level, Feed The Footballers - 100 Burgers

\$450.00 (\$4.50 each)

Booster Club - 150 Burgers

\$637.50 (\$4.25 each)

"The Job Site" - 200 Burgers

\$800.00 (\$4.00 each)

Holy Burgers, Feed the whole UNION! - 500 Burgers

\$1875.00 (\$3.75 each)

SALADS

House Salad

\$3.00/person packaged individually or \$25.00 packaged family style (serves 10-12)

Iceberg lettuce, pickled cucumber and tomatoes with our "Franch" dressing

Stone Crock Potato Salad

\$3.00/person packaged individually or \$25.00 packaged family style (serves 10-12)

Tangy and creamy potato salad from just down the street!

"Monk's Big Salad"

\$10.00/person packaged individually or \$35.00 packaged family style (serves 4-6)

Iceberg lettuce, boiled egg, apple-pickle salad, bacon, marinated chickpeas, croutons, cheddar cheese, "Franch" dressing

SLIDER PLATTERS!

12 mini burgers dressed big mac style!

The perfect board room snack or birthday cake alternative! **\$25**

BREAKFAST

Available as early as 8am, we can get your office brains jacked up on the good stuff!

Breakfast items can be packaged individually for each guest for an additional \$2.00

Morning Scramble (\$8.00/person)

Scrambled eggs, thick cut "PPP" bacon, crispy home fries, toast and our infamous apple-pickle salad

The Slow Start (\$12.00/person)

Scrambled eggs, thick cut "PPP" bacon, baked beans, sausage-onion sauté, crispy home fries, toast, apple-pickle salad

Breakfast Burgers! (\$9.00/person)

Our famous pork burger, fried egg, cheese and fried onions on a toasted bun with plenty of ketchup! With crispy home fries and our infamous apple-pickle salad.

Toasted Western (\$12.00/person)

Denver omelette with ham and peppers on toast with mayo, lettuce and tomato. With crispy home fries and our infamous apple-pickle salad.

DRINKS/DISPOSABLES

Classic Bottled Pop:

Dad's Root Beer/Dad's Cream Soda/Pop Shoppe Orange Soda/Jones Cherry Cola - **\$3.00**

Canned Soft Drinks - **\$1.50**

Bottled Water - **\$1.00**

Bottled Sparkling Water - **\$2.00**

Disposable Plates, Cutlery, Napkins - **\$0.50/person**



Catering Menu

Taco Farm is perfect for the office, home or event. Our food is a fresh take on traditional Mexican cuisine. We make everything in house, from our fresh daily tortillas, salsas, hot sauces and everything in between. Our food is all natural and gluten free (except the churros); we can accommodate a variety of dietary needs.

10 person minimum order unless otherwise noted. Portions based on 4 tacos or 2 enchiladas per person. Prices are based on food only. If desired, service, delivery and rentals are extra.

Menu 1 - The Tourist, "Build your own" Taco Buffet

\$9.00/person packaged family style for sharing

Pork and plantain in smoked pineapple sauce
Beef and potato stew
Refried pinto beans
Mexican rice
Tortillas - made fresh daily in house
Tomato salsa, Iceberg lettuce, queso blanco (Mexican cheese), farm sauce (house sour cream), chipotle hot sauce

Menu 2 - The Mexican, "Build your own" Taco Buffet

\$13.00/person packaged family style for sharing

Smoked Chicken with cilantro and lime
Farmhouse chorizo, our house made sausage
Gringo beef, spiced ground beef
Refried pinto beans
Mexican rice
Tortillas - made fresh daily in house
Tomato salsa, arugula, farm sauce (house sour cream), chipotle hot sauce



Menu 3 - The Whole Enchilada

\$14.00/person packaged family style for sharing

Our fresh corn tortillas filled with refried beans and your choice of protein, smothered in cheese and tomato salsa and baked to perfection. Served with arugula and pineapple salad, Mexican rice and farm sauce (house sour cream).

Proteins (choose two)

Smoked Chicken with cilantro and lime
Gringo beef (spicy ground beef)
House made Farmhouse chorizo
Plantain and mushroom sauté

Menu 4 - The Colonel, "Taco Farm's Fried Chicken Dinner"

\$17.00/person packaged family style for sharing

Fried Chicken with tequila and wildflower honey glaze, lime and cilantro
Mexican Rice
Refried pinto beans
Arugula salad with pepitas, pineapple, avocado, queso blanco and cherry tomatoes
House made tortilla chips, guacamole, pico de gallo and roasted corn salsa

Menu 5 - The Señor Pig, "Whole Roasted Pork Leg" Taco Buffet

(25 person minimum order)

\$18.00/person packaged family style for sharing

Whole pork leg brined in our own seven pepper blend, slow roasted and left on the bone - ready to rip into juicy goodness.
Refried beans
Mexican rice
Arugula salad with pepitas, pineapple, avocado, queso blanco and cherry tomatoes
House made tortilla chips, guacamole, pico de gallo and roasted corn salsa

Desserts

\$2/each

Churros; Mexican cruller doughnut with a honey tequila glaze (contains Gluten)

Pudding; Mexican chocolate pudding cups

Extras

Each item serves about 6 guests

Fresh Guacamole (250 ml) - **\$8.00**
Tomato Salsa (250 ml) - **\$4.25**
Salsa Verde (250 ml) - **\$5.50**
Fresh Tortilla Chips (per bag) - **\$4.75**

Grilled Pineapple Salsa (250 ml) - **\$5.50**
Pico De Gallo (250 ml) - **\$5.25**
House hot sauces (5 oz) - **\$5.00**

Drinks/Disposables

Canned Soft Drinks - **\$1.50**
Bottled Sparkling Water - **\$2.00**
Jarritos Mexican Soda (various) - **\$3.00**

Bottled Water - **\$1.00**
Disposable Plates, Cutlery, Napkins - **\$0.50/person**