

Catering
CLOVER CORPORATE
Menu



BREAKFAST

Minimum 10 people

Continental

\$9.80 per person

Muffins, danishes, croissants
Assorted cakes & squares
Choice of 1 juice
Coffee & Tea station
Whole fruit
Bagels with cream cheese, butter, assorted spreads

Continental Plus+

\$13.75 per person

Muffins, danishes, croissants
Assorted cakes & squares
Choice of 2 juice
Coffee & Tea station
Fresh sliced & whole fruit
Bagels with cream cheese, butter, assorted spreads
Greek yogurt parfaits with granola & berries
Assorted flavored yogurt cups

Individual Hot Breakfast

\$14.85 per person

Choice of 3 breakfast sausage or bacon strips
Scrambled eggs
Handmade seasoned home fries
Choice of white, brown, or rye bread

Individual Hot Breakfast Plus+

\$18.15 per person

Western Omelette with peppers, sautéed onion & scallions, smoked ham & cheese
Home fries
Side of bacon
Buttered toast
Mixed berry parfait



Executive Lunch Box

\$27.50 per person

1 handcrafted sandwich of selection
Choice of soup OR garden salad
Cheese & crackers OR fruit salad
Including a dessert square
Choice of a water bottle, orange, or apple juice

Individual Sandwiches

\$13.20 per person

Hand Crafted Artisan Sandwiches

Chicken Havarti Pesto on Ciabatta

Grilled chicken breast, havarti cheese, romaine lettuce, tomato, pickled red onion, basil pesto aioli

Avocado Feta on Rye (vegetarian)

Toasted marble rye bread with fresh avocado slices, pico de gallo, spring mix, garlic aioli, feta cheese

Roast Beef on Ciabatta

Lean sliced, seasoned roast beef with chopped romaine, roasted cherry tomatoes, mozzarella & grainy dijon aioli

Turkey Avocado BLT Wrap

Lean sliced, seasoned Ontario turkey, avocado slices, hickory smoked bacon, basil pesto aioli, tomato, chopped romaine, heat-pressed tortilla

Artisan Egg Salad on Ciabatta (vegetarian)

Fresh house-made egg salad with roasted cherry tomatoes, pickled red onion, crispy carrots, spring mix

Taco Trio

\$16.50 per person

Choose 3, garnished with cilantro, a lime wedge & our house salsa

Tex Mex Beef Taco

Lean ground beef, trio cheese blend, shredded iceberg lettuce, pico de gallo

Haddock Fish Taco

Blackened haddock fish, pico de gallo, marinated purple cabbage, scallions, lime crema

Chipotle Chicken Taco

Seared and seasoned chicken with our house-made chipotle taco sauce, pickled red onions, shredded iceberg lettuce, pico de gallo, trio cheese blend

Asian Slaw Taco (vegetarian)

Smoky tempeh, marinated purple & napa cabbage slaw, carrots, lime crema, toasted sesame seeds, parsley, scallions

Soup & Salad

\$16.50 per person

Soup & Salad Choice of 1 soup & 1 salad

Soup

Cheddar Ale Potato

Yukon gold potato chunks slow-cooked in a creamy ale broth with smoked mild cheddar, roasted carrots, garlic, celery & onion

Roasted Turkey Vegetable

Ontario roasted turkey, carrots, red onion, celery, garlic in a tasty seasoned turkey broth

Vegetable Medley & Barley

Seasonal roasted vegetables, Ontario garlic, tomato basil based broth

Lobster Bisque (+\$4)

Atlantic Ocean lobster slow-cooked to perfection, roasted shallots, onions, carrots, celery in a creamy white wine, buttery bisque



Salad

Caesar Salad

Fresh chopped romaine, house-made & seasoned croutons, hickory smoked bacon bits, parmesan asiago blend, creamy caesar dressing garnished with a lemon wedge

Garden Salad

Seasonal selection of vegetables including bell peppers, carrots, roasted cherry tomatoes, cucumber, red onion with a choice dressing of Italian, French, Balsamic & Olive Oil, Ranch, Blue Cheese or Greek

Walnut Cranberry

Candied walnuts with dried cranberries, roasted cherry tomatoes, red onion, cucumber and our signature Balsamic Pear dressing

Snack Break

Cheese & Crackers Platter

\$6.50 per person

A selection of provolone, mild cheddar, smoked mozzarella & colby jack with a variety of biscuits & crackers

Trio Dipping Platter - \$5 per person

\$5.50 per person

Hummus, spinach artichoke dip & our house-made salsa with fresh-made tortilla chips, pita bread, naan, carrots & celery



SNACKS & REFRESHMENTS

Minimum 10 people

Freshly Brewed Coffee
Regular or Decaffeinated

\$22.00 per 10 cups
\$99.00 per 50 cups

Tea
Silex

\$15.00 per 10 cups

Assorted Fruit Juices

\$2.00 per bottle

Assorted Soft Drinks

\$1.50 per can

Assorted Breakfast Pastries

\$2.20 each

Freshly Baked Muffins, Danish Pastries, Cinnamon Rolls, and
Croissants Bagels

Freshly Baked Cookies

\$1.70 per cookie

Bottled Water

\$1.00 per bottle

Assorted Fruit Yogurts

\$2.00 per yogurt

Assorted Whole Fresh Fruit

\$1.70 per fruit

All of the above prices are subject to HST (13%) and Gratuity (15%) and
are valid until December 2024.



(519)-681-4900 Ext.317

www.ramadainnlondon.com

Clovercateringteam@gmail.com

