



Cafe Marie Catering

PLATTERS & BOARDS

Charcuterie

A selection of 3 cheeses, 3 cured meats, crackers, and preserve

SERVES 12 **\$75** SERVES 24 **\$125** SERVES 36 **\$175**

Crudité (V) (GF)

Fresh vegetables, pickled beet hummus

SERVES 12 **\$40** SERVES 24 **\$65** SERVES 36 **\$100**

Cheese Board

Selection of 3 cheeses and 3 crackers, jam, dried fruit, fermented honey

SERVES 12 **\$65** SERVES 24 **\$115** SERVES 36 **\$175**

Fresh Fruit Tray

Sliced fruit, served with Tajín on the table for a spicy option

SERVES 12 **\$55** SERVES 24 **\$75** SERVES 36 **\$95**

HOT FOOD

Soup of the Day (VO) (GFO)

Catering follows Cafe Marie weekly soup rotation, vegan/gluten free available upon request

SERVES 12 **\$45** SERVES 24 **\$65** SERVES 36 **\$85**

Pizza

Vegetarian | BBQ Chicken | Pierogi (mushroom or bacon) | Chicken Souvlaki | Vegan | Meat Lovers

EACH PIE (8 SLICES) **\$25**



Cafe Marie Catering

BAKED GOODS AND SWEETS

Chia Parfait (V) (GF)

Individual chia pudding and granola parfaits

EACH **\$8**

Scones

Cheddar and chive scones OR blueberry scones (minimum 12 per)

SERVES 12 **\$40**

SERVES 24 **\$75**

SERVES 36 **\$115**

Assorted Cookies

Chocolate chip | Cosmic cookie (V/GF) | Lavender earl grey shortbread | Matcha amaretti (GF) | Double chocolate buckwheat cookie (V/GF)

SERVES 12 **\$65**

SERVES 24 **\$115**

SERVES 36 **\$175**

Assorted Baked Goods

Rosemary loaf | Cheddar scone | Blueberry scone | Raspberry brownie | Oatcake | Coffee cake

SERVES 12 **\$40**

SERVES 24 **\$75**

SERVES 36 **\$115**

BEVERAGES

Hydration Station

1 x urn coffee | 1 x urn tea | 1 x urn hot water + herbal tea bags | milk, cream, stir sticks, sugars

SERVES 10 **\$45**

EACH ADDITIONAL URN **\$25**

Locally Roasted Coffee, Tea, Herbal Tea, Spring Water

Available upon request



Catering Policies

Cafe Marie Cafe and Catering menus are created in house with love by our team of culinary artists. We feature simple dishes that focus on fresh vegetables and farm goods from Unama'ki, Cape Breton and across Mi'kma'ki. Volunteer board meeting, Friday night supper, an international gathering? We have options for you.

We require your catering order to be placed 7 business days in advance.

Please include any allergens or special requests as soon as possible.*

Catering numbers must be guaranteed at least three business days before your event. We require 2 business days notice for any cancellation of a catering order. Less than two business days and you may be required to pay in full. If your order is over \$500, we require at least one week's notice to cancel an event.

All prices may be subject to an 15% service charge, plus applicable HST. Indigenous people and organizations are exempt from HST.

***Allergen Notice:** Our food is prepared onsite in the Meals on Wheels Kitchen, a multipurpose commercial kitchen that processes a variety of allergens such as nuts and gluten. We take every precaution to prevent cross contamination, but we cannot assume responsibility for adverse reactions to foods an individual consumes or may encounter for any event we cater.

EVENT BOOKING

We do not offer off-site or delivered catering services at this time. Pick-up orders can be arranged by coordinating with staff.

If you are interested in booking a space at Eltuek Arts Centre, please visit:

newdawn.ca/cafe-marie/#event-booking

PROUDLY NON-PROFIT

Thank you for choosing New Dawn

As a member of the non-profit New Dawn Enterprises family, all Cafe Marie profits are reinvested back into our community to support programs such as New Dawn Meals on Wheels which delivers over 20,000 meals annually to those in need. Clients of Cafe Marie are indirectly supporting our community and for that, we thank you for choosing us!