

Tin Roof Catering

HOT COFFEE CARAFE

Small carafe / \$16.50 serves 6 (10oz cups)
Medium carafe / \$49.50 serves 18 guests (10oz cups)
Large carafe / \$165 serves 60 guests (10oz cups)
Includes milk, cream, sugar, stir sticks, 10oz paper cups & lids

LOOSE LEAF TEA SERVICE

\$3 / person (minimum 15 person)
Includes 50 cup hot water urn & assorted loose leaf tea's
Includes milk, sugar, stir sticks, 10oz paper cups & lids
Choices include:
Black: earl grey, breakfast
Green: jasmine, lavender sencha
White: blueberry peony
Herbal: elderberry hibiscus, moringa mint

COLD BREW COFFEE SERVICE

\$4 / person (16oz cup)
Includes dispenser, ice, cream, milk, 16oz plastic cups & lids
Cold brew is available May - October

COLD BREW ICED TEA SERVICE

\$4 / person (16oz cup)
Includes dispenser, ice, 16oz plastic cups & lids
Choice of made in house iced tea's including:
Elderberry Hibiscus Lemonade (caffeine free)
White Blueberry Lemonade (contains caffeine)
Peach Apricot Black Tea Lemonade (contains caffeine)
Iced tea is available May - October

FOR ANY CATERING REQUESTS PLEASE EMAIL US: THETINROOFCAFE@GMAIL.COM

Tin Roof Catering

S A N D W I C H P L A T T E R S

*Please see next page for full sandwich list and info

V A R I E T Y P L A T T E R

\$125 for 10 assorted sandwiches & wraps cut in half:

1 Smoked Salmon on plain bagel, 1 Smashed Chickpea on wrap, 1 California on wrap, 1 Rustic Club on ciabatta, 1 Turkey Brie on ciabatta, 1 California Club on ciabatta, 1 Classic BLT on ciabatta, 1 Tin Roof BLT on ciabatta, 1 Summer Chicken on wrap & 1 Becky's Brekkie on wrap.

All sandwiches are cut in half & prepared on a platter for your convenience.

C I A B A T T A P L A T T E R

\$110 for 8 assorted sandwiches:

2 Rustic Club, 2 Smoked Salmon, 1 Tin Roof BLT, 1 Classic BLT, 1 Turkey Brie & 1 California Club

Prepared on ciabatta buns. Cut in half & arranged on a platter for your convenience.

W R A P P L A T T E R

\$160 for 12 assorted wraps:

2 Summer Chicken, 2 Tin Roof BLT, 2 Rustic Club, 2 Becky's Brekkie, 2 Smashed Chickpea & 2 California

Prepared on spinach tortillas. Cut in half & arranged on a platter for your convenience.

C U S T O M P L A T T E R

Custom platters available upon request.

Please see previous pages (2 & 3) for full sandwich list and descriptions. Additional sandwiches may be added upon request. Please inquire for pricing.

FOR ANY CATERING REQUESTS PLEASE EMAIL US: THETINROOFCAFE@GMAIL.COM

Tin Roof Catering

SANDWICHES

Smoked Salmon Bagel

Smoked salmon, cream cheese and cucumber on a plain bagel

Smashed Chickpea (V)

House-made chickpea salad (chickpea, white bean, celery, green onion, dill pickles, bell pepper, vegan mayo) & mixed greens on house-made focaccia bun

Classic BLT

Bacon, mixed greens, tomato & mayonnaise on choice of multigrain bread, plain, everything or cheddar bagel

Tin Roof BLT

Sliced turkey, bacon, avocado, mixed greens, tomato & chipotle mayonnaise on choice of multigrain bread, plain, everything or cheddar bagel

California Club

Sliced turkey, bacon, avocado, mixed greens, house-made fig jam & goat cheese on multigrain bread

Rustic Club

Sliced chicken breast, bacon, cheddar cheese, tomato & chipotle mayo on a ciabatta bun

Turkey Brie

Sliced turkey breast, brie cheese, granny smith apple & house cranberry apple jam on a ciabatta bun

WRAPS

Summer Chicken Wrap

Sliced chicken breast, marinated chickpeas, goat cheese, sliced tomato, mixed greens & house-made lemon tahini dressing. Sub avocado for chicken breast for veg option

Becky's Brekkie Wrap

Smoked salmon, goat cheese, cucumber, avocado & spring mix on a spinach tortilla

California Wrap

Sliced turkey, avocado, mixed greens, house-made fig jam & goat cheese on a spinach tortilla

Smashed Chickpea Wrap (V)

House-made chickpea salad (chickpea, white bean, celery, green onion, dill pickles, bell pepper, vegan mayo) & mixed greens on a spinach tortilla

HARVEST SALAD (V)

Roasted butternut squash, quinoa, mixed greens, dried cranberries, pumpkin seeds, rosemary brown sugar pecans, & house maple miso dressing

Small Salad 24oz bowl \$12 (serves 1 or 2 as a side) Large Salad 48oz bowl \$22 (serves 2 or 4 as a side)

FOR ANY CATERING REQUESTS PLEASE EMAIL US: THETINROOFCAFE@GMAIL.COM

Tin Roof Catering

YOGURT PARFAIT

Vanilla yogurt topped with housemade berry compote & maple honey granola
\$6.50 / person

S Q U A R E S

\$45 / dozen

Our squares are all baked in house and can be cut in half upon request. Flavours of squares change seasonally and may include variations of the following: date bar, turtles square, almond flour brownie (vegan, gluten free), flourless brownie (gluten free), lemon berry square and blondie. Please inquire about our current selection.

C O O K I E S

\$42 / dozen large size cookies \$30 / dozen small size cookies

Our cookies are all baked fresh from scratch. Offerings include: chocolate chip, ginger molasses, peanut butter (vegan + gluten friendly), almond butter (vegan + wheat free), & rotating seasonal flavour

C H O C O L A T E Z U C C H I N I L O A F

\$24 / whole loaf (8 slices)

Gluten & dairy free chocolate cake made with almond, rice & tapioca flours lightly sweetened with organic cane sugar & maple syrup (contains eggs)

M U F F I N S

\$39 / dozen

Our large bakery style muffins are all baked fresh in house daily from scratch. Popular flavours include: mixed berry, carrot, zucchini chocolate chip, banana chocolate chip, lemon or orange berry (choice of raspberry, blueberry or cranberry) lemon poppyseed & morning glory (zucchini, carrot, coconut, raisins & orange zest) Please inquire about our current flavours.

S C O N E S

\$45 / dozen

Our scones are all baked fresh in house daily. Some popular flavours include jalapeño cheddar, sun dried tomato asiago, bacon blue cheese, herb & feta. Please inquire about our current flavours.

Please note: All baked goods are boxed in white paper boxes unless otherwise specified. Platters are available upon request for an additional charge.

FOR ANY CATERING REQUESTS PLEASE EMAIL US: THETINROOFCAFE@GMAIL.COM

Tin Roof Catering

B U T T E R T A R T S

\$47.50 / dozen

One size available. Choice of plain or maple pecan.
Requires 1 week notice*

C O O K I E P L A T T E R

\$94

Choice of large size bakery style cookies (24) or small size (32)

An assortment of our popular made from scratch cookies baked in our large bakery style or a smaller size to please a crowd. Flavours will include an assortment of chocolate chip, ginger molasses, peanut butter, almond butter & our seasonal cookie(s).

S Q U A R E P L A T T E R

\$100

Platter includes 24 squares cut in half (48 pieces)

An assortment of our popular made from scratch squares. Flavours of squares change seasonally and may include variations of the following: date bar, turtles square, almond flour brownie (vegan, gluten free), lemon berry square and blondie. Ask about our current monthly selection.

A S S O R T E D S W E E T S P L A T T E R

\$145

An assortment of our popular desserts to feed a crowd!

Platter features 66 assorted pieces including 18 cookies (small size), 12 squares (cut in half) & 12 pieces carrot cake with cream cheese frosting (cut in half)

M O R N I N G G O O D I E P L A T T E R

\$90

Platter features 24 pieces including 8 of each: large bakery style muffins, savoury cheese scones & slices of our chocolate zucchini loaf (gluten & dairy-free, contains eggs) *Please inquire about our current muffin and scone flavour(s).

FOR ANY CATERING REQUESTS PLEASE EMAIL US: THETINROOFCAFE@GMAIL.COM

Tin Roof Catering

B R I D A L P A R T Y P A C K A G E

Get ready with the following Tin Roof goodies to help kick start your wedding day. This is the perfect package to fuel your busy day complete with coffee, treats, breakfast & lunch items!

SMALL \$195 (recommended to share with 6-8 people)

Includes:

- Small coffee carafe with accompaniments (milk, cream, sugar, stir sticks, 10oz cups)
- Assorted box of 6 goodies (includes savoury scones, muffins, chocolate zucchini loaf slices)
- 4 yogurt parfaits (vanilla yogurt, housemade berry compote & maple honey granola)
- 1 family size Harvest Salad (Roasted butternut squash, quinoa, mixed greens, dried cranberries, pumpkin seeds, rosemary brown sugar pecans, & house maple miso dressing)
- Sandwich platter for 8 (includes your choice of 4 assorted wraps and 4 assorted sandwiches on ciabatta buns or bagels cut in half for sharing)

LARGE \$315 (recommended to share with 10-12 people)

Includes:

- 2 small coffee carafe's with accompaniments (milk, cream, sugar, stir sticks, 10oz cups)
- Assorted box of 12 goodies (includes savoury scones, muffins, chocolate zucchini loaf slices & freshly baked cookies)
- 6 yogurt parfaits (vanilla yogurt, housemade berry compote & maple honey granola)
- 2 family size Harvest Salad (Roasted butternut squash, quinoa, mixed greens, dried cranberries, pumpkin seeds, rosemary brown sugar pecans, & house maple miso dressing)
- Sandwich platter for 12 (includes your choice of 6 assorted wraps and 6 assorted sandwiches on ciabatta buns or bagels cut in half for sharing)

Please inquire to add additional coffee carafe or other items to your package. Vegan and gluten friendly options available. *Additional charges will apply.

FOR ANY CATERING REQUESTS PLEASE EMAIL US: THETINROOFCAFE@GMAIL.COM