

Blank Canvas Catering

Prepackaged Personal Meals 2023 MENU







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BREAKFAST

*minimum of 30 orders required *\$1000 minimum spend *labour & delivery fees may apply

Fruit & Yogurt Parfait \$9.50 per cup greek yogurt, house-made seasonal fruit compote, granola, berries

Fruit Salad \$9 per cup seasonal fruit & berries

Breakfast Wrap \$18.50 spinach, tomato, feta, onion, egg

Working Breakfast \$22
juice, assorted mini pastries, fruit salad

BEVERAGES

Canned Pop (355ml) \$3.50
Pepsi, Diet Pepsi, Dr. Pepper, 7-up

Bottled San Pellegrino (250ml) \$5

Bottled Aquafina \$4





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*\$600 minimum spend *labour & delivery fees may apply

APPETIZERS

*minimum quantity of 5 orders required per item

Chicken Wings \$20.50

breaded wings and drumettes, brined and crispy choice of Frank's Hot Sauce, teriyaki, honey garlic, Korean BBQ, dry garlic pepper, BBQ or salt and pepper

Perogies \$20

cheddar and potato dumplings, smoked bacon, gravy, sour cream, green onionsr

Memphis Hot Chicken Bites \$19.50

buttermilk brined chicken breast, signature honey hot sauce, Alabama white sauce, sliced jalapeno, pickles

Pork Gyoza \$19

pan or deep fried, choice of spicy dumpling sauce or soy lemongrass

Chicken Tenders \$19.50

house-made panko breaded chicken, sea salted fries, honey mustard dip

SALAD

*minimum quantity of 5 orders required per item

Caesar Salad ³ ^{\$}16.25

romaine lettuce, parmesan yogurt dressing, panko parmesan crumble, crispy capers, Grana Padano cheese

Market Salad \$17

heritage greens, seasonal fruit, pickled red onions, feta cheese, almonds, vinaigrette add chicken +8 | half avocado +41/4





*\$600 minimum spend *labour & delivery fees may apply

HANDHELDS

*minimum quantity of 5 orders required per item *all handhelds are served with house salad or sea salted fries | gluten free buns are available + 21/4

JRG Cheeseburger \$22

Certified Angus Beef®, American cheese, burger sauce, butter lettuce, tomato, red onion, pickles, potato bun Make it double meat and double cheese +6

JRG Impossible Burger @ \$24

impossible burger patty, butter lettuce, tomato, red onion, pickles, vegan burger sauce, potato bun

Buttermilk Chicken Sandwich \$24

buttermilk fried chicken breast, honey mustard BBQ coleslaw, pickles, tomatoes, seeded brioche bun

PASTA

*minimum quantity of 5 orders required per item

Cajun Chicken Alfredo \$23

cajun chicken, button mushrooms, alfredo, linguine, Grana Padano, parsley, garlic toast











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BOWLS

*minimum quantity of 5 orders required per item

Butter Chicken \$24.25

tandoori marinated chicken, butter chicken sauce, basmati rice, house made naan, pickled onions, mint yogurt

Spicy Ahi Poke \$26.75

sushi rice, soy marinated tuna, crab, jalapeño, edamame, pickled ginger, tempura puff, matchstick carrot, sriracha aioli

Korean BBQ Salmon Bowl \$27

pineapple fried rice, edamame, carrot, ginger, corn, kimchi, sesame









ORDER FORM

Prepackaged Personal Meals

*take-out containers & bags provided at additional cost

*take-out conto	ainers & bags	s proviaea a	at aaaitionai	cos
*labour & deliv	ery fees may	apply		

Delivery Address			
Delivery Date		Time	
Contact Upon Arrival			
Name	Menu Item	Special Requests / Modifications	

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