



Corporate Delivery Menu

This menu is designed to be dropped off at morning or lunch time meeting and events that do not require staff.

For staffed corporate events contact Event & Sales Manager at 519-900-0875

For complete ordering policies & guidelines please refer to page 4

Kaizen Breakfast

Breakfast Pastries \$2.00

Sweet & savory scones, loaves, butter croissants, chocolate and almond croissants with butter and preserve

Farmer fresh Egg Frittata \$25.00

(8 generous slices)

Light fluffy eggs with chef's selection of meats and vegetables

Greek Yogurt & Muesli \$3.00

Our house made muesli served with Greek style yogurt



Kaizen Artisan Sandwiches

Roasted Chicken Sandwich

In house made dry rubbed chicken with micro greens and fresh basil mayo on a French Baguette

Roasted Beef Sandwich

Thinly shaved top sirloin beef with micro greens ,cheddar cheese and maple mustard mayo on a French baguette

Roasted Vegetable Sandwich

Roasted peppers,zucchini,spinach and crumbled feta cheese with fresh basil mayo on a Multi-grain baguette

\$5.00 each

Ham & Swiss Sandwich

Smoked honey ham,fesh tomatoes,micro greens, and Swiss cheese with grainy mustard and maple mayo on a French baguette

Assorted Focaccia Sandwiches – cut in 10's to include the following fillings:

Roast Beef Cucumber and Watercress with honey Mustard

Sliced Grilled Chicken Sliced Grilled Pineapple and Shredded Radicchio with Dijon Mayonnaise

Sliced Smoked Turkey and Pea Shoots with Cranberry Mayonnaise

Smoked Salmon and Onion Sprouts with Dilled Cream Cheese

Montreal Smoked Meat and Honey Mustard

Sliced Egg & Grilled Vegetables

\$6.00 each



Wrap Selection to include the following fillings:

Egg Salad and Black Olive

Grilled Portobello and Eggplant with Red Pepper Tapenade

Chevre, Artichoke, Asiago with Sundried Tomato Paste

Grilled Chicken and Pineapple

Marinated Buffalo Chicken with Hot Sauce

Sandwich Selection on a variety of Gourmet Breads:

Smoked Salmon with Cream Cheese and Onion, Chicken Salad, Corned Beef, Pastrami, Herbed Cream Cheese and Grilled Vegetables, Roast Beef with Horseradish, Smoked Ham and Swiss Cheese, Smoked Turkey and Asparagus, Roast Beef and Cucumbers, Genoa Salami with Mustard, Salmon Salad and Scallions, Grilled Chicken Breast & Papaya

Salmon, Tuna, Egg Salad, Cream Cheese with Lox, Peanut Butter with Jam, Peanut Butter with Banana, Watercress and Cream Cheese, Cucumber and Dill Cream Cheese.

1.5 per person Sandwiches and Wraps +1 salad and dessert \$11.00

1.5 Per person Sandwiches and wraps + 2 Salads and dessert \$14.00

1.5 Per person Sandwiches and wraps+ 2 Salads and dessert and Fruit \$ 16.00



Create your own sandwich platter

(with 125g filling)

A selection of premium meats and cheeses

With sliced tomatoes, red onions, mixed greens, basil mayonnaise and maple mustard sauce served with assorted baguettes, flatbreads and croissants

\$8.00 per person

Open faced sandwiches

(2 pieces per person)

Premium meats, cheeses and crisp vegetables beautifully presented on fresh baked baguette halves

\$8.00 per person

Don't Forget to sweeten up your event!

Assorted Sweet Bites

Assorted sodas & sparkling juices



Salad Selection by Kaizen

Kaizen Gourmet Salad – Mixed Greens with Sliced Mangos, Strawberries, Peppers, Mushrooms, Brown Sugar Chili Croutons, drizzled with Raspberry Vinaigrette

Mimosa Salad – Mixed Greens with Slivered almonds and Mandarin Oranges served in a Creamy Dressing

Leafless Greek Salad - Fresh Garden Tomato, Cucumber, Feta and Olives served with a Creamy Oregano Dressing

Caesar Salad – Romaine Lettuce Croutons, Sun Dried Tomatoes tossed in Golden Garlic Dressing with Shaved Parmesan Cheese

Salad D Avignon – Roasted Mini Potatoes, Blanched String Beans and Mushrooms served with a Thyme Dijon Dressing

Tomato Buffalo Mozzarella Salad – Sliced Beefsteak Tomatoes, Sliced Mozzarella Fresh Basil, and Cracked Black Pepper, Smoked Salt, drizzled with Virgin Olive Oil and Balsamic

Spinach & Mushroom Salad – Crumbled Egg Sliced Mushrooms served with Honey Reduced fat Yogurt and Lime Dressing

Cous Cous Salad – Cous Cous with dried fruit and fresh herbs served with Grapefruit Vinaigrette

Salade Nicoise – Mixed Greens with Black Olives, Tomatoes, Flake of Tuna and Potatoes in Lemon and Thyme Vinaigrette

Vietnamese Sliced Vegetable Salad – Sitting on a Bed of Shredded Nappa and Topped with Crushed Peanut and Red Chilies



Platters

Fresh sliced seasonal fruits

(\$3.00 per person)

Crudité Platter

Assorted Fresh Market Vegetables with two Dressings (Creamy Roasted Garlic & Blue Cheese)

(\$ 3.00 per Person)

Antipasto Platter

Grilled seasonal vegetables, marinated artichoke hearts and mixed olives

(\$ 4.00 per Person)

Charcuterie Platter

Gourmet cured meats such as Italian pancetta, prosciutto and salami & imported cheeses baguette

(\$ 5.00 per Person)

International Cheeses Platter

Cheddar, Fontina, Havarti, Gorgonzola, Goats, Fresh Mozzarella, Danish Blue,

Swiss & Brie Grapes and Nuts Assorted Biscuits (15-20 people) (\$ 5.00 per Person)