



Catering

C2 Catering is available for a wide variety of in-house events – from informal gatherings and parties to weddings and corporate functions, plus *everything* in between. Our exceptional service is based on attention to detail, competitive prices, and quality on-site preparation.

Our experienced catering staff is prepared to serve a wide assortment of tasty options – from hors d'oeuvres and finger foods, to buffets and fully plated meals. In addition, we have a team of *Pro-Serve* trained staff who will provide licensed bar service for your event.





BREAKFAST

HOT and COLD BREAKFAST - *Minimum of 12 servings*

Quick Start Breakfast **\$7.00 per person**

Muffins, danishes, scones & croissants with butter, jams, cream cheese.
Served with a fresh fruit platter.

Executive Breakfast **\$8.50 per person**

Muffins, danishes, scones & croissants with butter, jams, cream cheese.
Served with a fresh fruit platter and a cheese platter.

Mexican Breakfast **\$10.00 per person**

Breakfast burritos (scrambled eggs with onion and peppers, fresh tomato, avocado, bacon and shredded cheddar) with salsa.
Served with hash browns and a fresh fruit platter.

C2 Big Breakfast **\$13.50 per person**

Scrambled eggs, hash browns, sausages, bacon, pastries (muffins, danishes, croissants) and a fresh fruit platter.

BEVERAGES

Coffee / Tea (Fetco - 25 Cup Pot) **\$37.50**

Coffee / Tea (Airpot - 10 Cup Pot) **\$15.00**

Juice / Water / Pop **\$3.00 per bottle**



LUNCH and DINNER

COLD LUNCH - *Minimum of 12 servings*

C2 Lunch **\$9.00 per person**

Variety of sandwiches and wraps (ham, smoked turkey, roast beef, egg, tuna, veggie). Served with a choice of ONE of the following: garden salad, veggies & dip, fruit platter, or dessert squares platter.

C2 Deluxe Lunch **\$11.00 per person**

Variety of sandwiches and wraps (ham, smoked turkey, roast beef, egg, tuna, veggie). Served with a choice of ONE cream-based soup OR a broth-based soup. Also comes with a choice of ONE of the following: garden salad, veggies & dip, fruit platter, or dessert squares platter.

C2 Supreme Lunch **\$13.00 per person**

Variety of sandwiches and wraps (ham, smoked turkey, roast beef, egg, tuna, veggie). Served with a choice of ONE cream-based soup OR a broth-based soup. Also comes with a choice of TWO of the following: garden salad, veggies & dip, fruit platter, or dessert squares platter.

BEVERAGES

Coffee / Tea (Fetco - 25 Cup Pot) **\$37.50**

Coffee / Tea (Airpot - 10 Cup Pot) **\$15.00**

Juice / Water / Pop **\$3.00 per bottle**



HOT LUNCH and DINNER - *Minimum of 12 servings*

BEEF

Sweet and Sour Meatballs **\$12.00 per person**

Mini meatballs in homemade sweet & sour sauce made with peppers and pineapple. Served with long grain rice and garden salad.

Beef Lasagna **\$13.00 per person**

Homemade beef lasagna. Served with Caesar salad and garlic toast.

Beef on a Bun **\$13.50 per person**

Alberta beef, thinly sliced. Served with horseradish, buns and Caesar salad. Barbeque sauce is also an option.

CHICKEN

Butter Chicken **\$14.00 per person**

All white meat chicken strips in a mildly spiced curry sauce. Served with basmati rice, garden salad, and Naan bread.

Teriyaki Chicken **\$14.00 per person**

Boneless chicken breast baked in teriyaki marinade. Served with steamed rice and garden salad.

Parmesan Chicken **\$15.00 per person**

Chicken breast coated with parmesan, herbs, and tomato sauce. Served with angel hair pasta and garden salad.

PORK

Pulled Pork **\$13.50 per person**

Slow roasted pork shoulder, shredded, then put in barbeque sauce. Served with a homemade apple slaw, sesame seed buns, and garden salad.



APPETIZERS - *Minimum of 12 servings*

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| Mini Meatballs | \$1.75 per person |
| Mini meatballs served with a trio of sauces to dip. | |
| Cheddar & Caramelized Onion Beef Sliders | \$2.75 per person |
| Mini burgers with melted cheddar and topped with caramelized onions.
Served with all the fixings. | |
| Hot Dog Sliders | \$2.25 per person |
| Mini hot dogs served with all the fixings. | |
| Pulled Pork Sliders | \$2.25 per person |
| Mini buns loaded with pork and apple slaw. | |
| Smoked Salmon Cucumber Cups | \$2.75 per person |
| Smoked salmon and dill cream cheese served on a cucumber round. | |
| Brie and Red Pepper Jelly Bites | \$2.00 per person |
| Puff pastry baked with brie and red pepper jelly. | |
| Caprese Skewers | \$1.75 per person |
| Cherry tomato, basil, and bocconcini skewers drizzled with a balsamic reduction. | |
| Shrimp Cocktail Appetizer | \$2.75 per person |
| A platter of cold shrimp served with lemon wedges and cocktail sauce. | |



PLATTERS - *Minimum of 12 servings*

Muffin Platter OR Cookie Platter **\$1.75 per person**

An assortment of muffins served with butter OR a platter of assorted cookies.

Fruit Platter **\$2.00 per person**

An assortment of melon, grapes, and other seasonal fruit.
Served with dip.

C2 Platter **\$3.00 per person**

An assortment of deli meats and cheeses.
Served with pickles and crackers.

Antipasto Platter **\$4.50 per person**

Italian meats, cheese, olives, and marinated vegetables.
Served with crackers.

Mediterranean Platter **\$4.75 per person**

An assortment of fresh and roasted vegetables, olives, feta, classic hummus, roasted red pepper hummus, and Greek yogurt dip.
Served with pita crisps.



C2 Catering offers a wide range of hot and cold buffet choices, tailored to your needs - for weddings, corporate events, family gatherings, funerals, tradeshow, conferences, and a variety of other events.

Choose from our existing menu choices, or we will be pleased to work with you to create a menu that will serve you and your guests perfectly.

Call us or stop by today!

BUFFETS - Minimum of 50 guests

\$23.00 per person

C2 Buffet Menu

**Choose
TWO
Entrees:**

- Meatballs in Sauce

Mini meatballs in a creamy mushroom sauce.

- Sweet and Sour Meatballs

- Sweet and Sour Pork

- Barbeque Chicken

- Teriyaki Chicken

- Parmesan Chicken

- Roast Beef and Gravy

- Maple Glazed Ham

- Chicken Marsala

Roasted chicken breasts served with mushroom marsala sauce.

- Stuffed Chicken Breasts*

White Cheddar & Prosciutto OR Asiago & Red Pepper

***Add \$2.00 per person**



Catering

**Choose
ONE
Side:**

- Scalloped Potatoes
- Red Skin Garlic Mashed Potatoes
- Roasted Baby Potatoes
- Baked Potatoes with all the fixings*
- Stuffed Potatoes*
- White and Wild Rice Pilaf
- Steamed Jasmine Rice
- Steamed Basmati Rice
- Fettuccini Alfredo
- Cheese Stuffed Tortellini with Rose Sauce*
- Perogies in Dill Sauce

*Add \$1.00 per person

**Choose
ONE
Vegetable:**

- Honey Glazed Carrots
- California Mixed Vegetables
A mix of broccoli, cauliflower, and carrots.
- Buttery Kernels of Corn
- Steamed Broccoli
Served with cheese sauce on the side.
- Green Beans
Tossed with olive oil, lemon juice, sea salt, and pepper.
- Grilled Asparagus*
Grilled with olive oil, salt, and pepper.
- Grilled Brussel Sprouts*
Grilled in balsamic vinegar and honey.

*Seasonal



Catering

**Choose
THREE
Salads:**

- **Caesar Salad**
Crisp romaine lettuce with croutons and shredded parmesan.
- **C2 Signature Salad**
Mixed greens with red onion, pecans, dried cranberries, mandarin segments, and feta cheese tossed with sweet onion vinaigrette.
- **Broccoli Salad**
Broccoli, red onion, bacon, dried cranberries, almonds, shredded cheddar and creamy dressing.
- **Creamy Cucumber Pasta Salad**
Tri-colored pasta with cucumber, red onion and creamy dill dressing.
- **Watermelon Salad**
Bite-size pieces of watermelon, red onion, feta cheese and mint, tossed in olive oil and lemon juice vinaigrette.
- **Quinoa Salad**
Healthy grain salad with black beans, corn, peppers, and onion, tossed with a cumin and lime vinaigrette.
- **Spinach Salad**
Baby spinach, red onion, mandarin segments, almonds and feta, tossed in Caribbean-mango vinaigrette.
- **Red Skin Potato Salad**
Baby red skin potatoes with chopped celery, radish, pickles and green onion in a creamy dressing with a touch of mustard.
- **Bean Salad**
Kidney beans, black beans, chickpeas, red onion, red pepper, and parsley, marinated in homemade vinaigrette.



Catering

**Choose
THREE
Desserts:**

- Chocolate Mousse
- Cheesecake with Assorted Toppings
- Chocolate Layer Cake
- Red Velvet Cake
- Sticky Toffee Pudding Cake (served warm)
- Assorted Dessert Squares
- Creamy Rice Pudding
- Strawberry Shortcake Trifle
- Brownie and Chocolate Mousse Trifle
- Assorted Jello Squares

**Included
with ALL
Buffets**

- Coffee and Tea
- Pickles
- Bread Rolls and Butter
- Paper Products: plates, napkins, cutlery, cups