

CORPORATE SELECTIONS

Reliable

Effortless

Entertaining



event design
& catering

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Prêt À Manger *Bon Appétit!*



**Thank you for checking out
our Ready-to-Eat Menus.**



We have spent 30 years investigating taste and chasing perfection. Our discovery is the less adulteration, the better the taste. Local product produces happier palates and healthier bodies.

We use natural foods, without preservatives, reduced sodium levels and as many as possible local and seasonal products. We consider the impact we have on the environment. We purchase from suppliers who practice high animal welfare standards, Fair Trade and display environmental, social and ethical responsibility.

Our food is handmade by passionate artisans who practice sustainable, ethical and social responsibility.



Breakfast



Breakfast

Start off Right!

Breakfast is the most important meal of the day. Get it right, and the rest of the day is a breeze.

Our breakfast breads are made on the day you eat them, low or no sodium, incredible flavours, low in fat, and local where possible.

The "Continental"

Fruit, vegetable and bran muffins, almond, chocolate, and butter croissants, sticky and savoury danishes. Healthy breakfast breads served with sweet butter and preserves

Miniatures	\$3.65 (2 pieces)
	\$5.25 (3 pieces)
Large	\$2.10 (1 piece)
	\$2.95 (1 ½ piece)

Breakfast Fruits

Sliced fruits to include Cantaloupe, Honeydew, Orange, Grapefruit and Strawberry

\$4.25

Fresh Fruit Kebabs

\$3.00

Miniature Fresh Fruit Kebabs

\$2.50

Fresh Berries

Selection of Blueberries, Blackberries, Raspberries, and Strawberries

\$7.00

Yoghurt and Granola

Yoghurt Granola Cocktail with Dried Fruits, Almonds, Fresh Fruits and Honey

\$3.25

Individual Yoghurt Cups

\$1.75

Bagel Basket

Beatrice and Ira Freeman once wrote “The bagel, an unsweetened donut with rigor mortis”.

We, at en Ville couldn't disagree more, and we are sure you will agree once you try our freshly baked bagels with our house made sweet and savoury toppings.

Bagels, prefilled with Cucumber and Tomato, Havarti, Cheddar, Mozzarella, Gruyère, and Whipped Cream Cheese

\$3.00

Bagel & Lox Presentation

Smoked Salmon with Bagels, Whipped Cream Cheese, Capers, Red Onion, & Lemon Wedges

\$9.00

Hot Breakfast Sandwiches and Wraps

Scrambled Eggs with Cheddar Cheese served in an English Muffin

\$3.25

Scrambled Eggs with Cheddar Cheese and Peameal Bacon served in an English Muffin

\$4.00

Scrambled Eggs with Sausage served in a Flour Tortilla

\$4.00

Scrambled Eggs with Roasted Tomato and Basil served in a Flour Tortilla

\$3.50

Hot Ontario Breakfast

Ontario Farm Fresh Fluffy Scrambled Eggs with Chives, Home Fried Potatoes, Smoked Bacon, & Breakfast Sausages. Continental Miniatures with Sweet Butter, Preserves & Breakfast Fruits

\$14.00 (15 guests min.)

Big Breakfast

Bagels with Smoked Salmon, Whipped Cream Cheese, Red Onions, & Capers. Deviled Eggs with Crispy Bacon or Smoked Salmon. Miniature Quiche, Chocolate Dipped Strawberries, and Fruits & Berries

\$15.75

Sides

Bagel and Cream Cheese

\$3.00

Deviled Eggs

\$14.50 per dozen

Mini Biscotti

\$1.25

Assorted Mini Quiches

\$15.00 per dozen

Scotch Eggs

\$3.50

Whole Fruits

\$1.10

Trail Mix & Dried Fruit

\$3.25

Freshly Squeezed Orange Juice

\$17.50 (1 litre)



Sandwiches



Breaking Bread

Lunch, a break we all look forward to on a busy schedule. Orders are easy to place and always on time. Choose from a huge variety of healthy, local food with above all, great taste.

Our disposables are compostable, breaking down within 6 weeks, our napkins are non bleached and compostable.

Our eight varieties of local artisanal breads are baked the same day you eat your sandwich. All dishes are handcrafted from principally local natural ingredients.

The Board Room

1 ½ Sandwiches, 1 Market Fresh Salad, & Cookies or Miniature Pastries baked fresh today

\$16.25

The Light Lunch

1 Sandwich, 1 Market Fresh Salad, & Cookies or Assorted

Miniature Pastries baked fresh today

\$13.25

The Even Lighter Lunch

1 Sandwich & 1 Market Fresh Salad

\$11.50

The Working Lunch

1 ½ Sandwiches, & Cookies or Assorted Miniature Pastries baked fresh today

\$12.25

Sandwich Selection

Tender Chicken and Turkey

California Club

Thinly-sliced Grilled Chicken Breast, Sliced Hard-boiled Egg, Mesculin, Avocado, Tomato, Pesto Mayonnaise

Cranberry Chicken Apple

Sliced Chicken, Ontario Granny Smith Apple, Dried Cranberries, Dijon Mayonnaise

♥ *Smoked Turkey and Sprouts*

Smoked Turkey, Provolone, Local Sprouts, Tomato, Cucumbers, Dijon Mayonnaise

♥ *Vietnamese*

Sweet Chili Chicken, Asian Slaw with Daikon and Carrots, Cilantro, Mayonnaise

Blackened Chicken

Thinly-sliced Grilled Chicken Breast, Creamy Apple Cider Vinegar Coleslaw, Sliced Avocado

Moroccan Chicken and Cous Cous Wrap

Diced Moroccan Chicken, Cous Cous, Diced Tomato

♥ *Chicken Caesar*

Sliced Grilled Chicken Breast, shaved Parmesan Cheese, Romaine Lettuce and Creamy Caesar Dressing in a Spinach Tortilla Wrap

Chicken Salad with Grilled Asparagus and Mayonnaise

Juicy Beef

Roast Beef and Arugula

Roast Beef with Fresh Chili Basil Paste, Salsa Verde, Confit of Tomato, Grilled Onion and Lettuce

Ontario Roast Beef

Sliced Ontario Roast Beef, Tomato, and Arugula with Horseradish Mayonnaise

Traditional Deli Meats

French Baguette Ham and Brie

Mayonnaise, Black Olive Tapenade, Dijon Mustard, Spinach, Brie Cheese, Smoked Ham

The Italiano

Genoa Salami, Ham, Mortadella, Roasted Garlic Mayonnaise, Sliced Tomato, Lettuce, Mozzarella

Focaccia Muffaletta

Assorted Cold Cuts, Olive Spread, Red Onions, Provolone and Swiss, Gruyère, Artichokes, Scallions and Mayonnaise

Shaved Smoked Ontario Ham and Cheese

Shaved Smoked Ham, Gruyère and Tomato served in a Butter Croissant with Hot Kozlik's Mustard

Fresh Fish

♥ *Grilled Salmon Avocado and Wasabi*

Wasabi Mayonnaise, Avocado, Grilled Salmon, Cucumber, Mesculin

The Niscoise

Line-Caught Tuna, Artichokes, Red Onion, Olives, Potato, Lettuce, Tomato and Basil

♥ *Super Food Sandwich*

Flaked Canadian Salmon Fillet with Light Mayo, Ground Flax Seed and Chopped Kale on Ciabatta

Line-Caught Tuna Salad

with Cornichons and Tomato

Vegetarian

The Best Egg Salad Sandwich in Toronto

♥ *The Avocado Presto!*

Creamy Sliced Avocado, Roasted Vegetables, Tomato, and House Pesto Aioli. Pressed...Pesto...Perfect

♥ *The California hippie*

Herbed Farmer's Cheese Spread with Avocado, Fresh Lettuce, Tomato, Cucumber, Carrots, and Dijon Mustard

♥ *Mushroom Arugula Hummus*

Grilled Mushrooms, Confit of Tomato, Hummus, Arugula, Herbs

♥ *Vegetable and White Bean Purée*

Beets, Red Cabbage, Sliced Tomato, Sliced Cucumber, Julienne of Carrots, Baby Spinach, Avocado, Red Pepper Julienne, White Bean Purée

♥ *Grilled Vegetable*

Sliced Grilled Vegetables with Balsamic Vinegar, Baby Spinach and Ricotta Spread

♥ *Baba Ganoush*

Baba Ganoush with Cucumber, Sliced Tomato, Sweet Peppers and Sprouts

Mediterranean Wrap

Couscous, Diced Tomato, Parsley, Mint, Olive Oil, Lemon, Sea Salt & Pepper, Feta Cheese, Lettuce, Sliced Olives

♥ *Grilled Vegetable Wrap*

Grilled Vegetables with Cilantro and Hummus



Hot Sandwiches

BBQ Pulled Pork

with Maple BBQ Sauce and Mozzarella Cheese

\$8.00

♥ *Grilled Chicken Breast*

and Roasted Red Pepper with Provolone, Basil and Roasted Tomato Sauce

\$8.00

♥ *BBQ Vegetable Panini*

with Eggplant, Zucchini, Bell Peppers, Onion & Mushroom, Provolone and Roasted Tomato Sauce

\$7.00

♥ *Chicken Fajita*

with Avocado, Grilled Chicken, Tomato, Pepper, Onion and Cheddar Cheese

\$8.00

Goat Cheese and Portobello Ciabatta

with Grilled Portobello, Herb Oil, Garlic Aioli, Crumbled Goat Cheese, Basil and Oven-dried Tomato Confit

\$7.50

Slow Roasted Beef

with Carmelized Onion Jam, Rosemary, Tomato and Arugula

\$8.00

Pastrami

with Havarti Cheese, Red Onion, Roasted Caraway Seeds, Dijon Mustard

\$8.00

♥ *Roasted Tomato and Mozzarella*

with Sliced Roasted Tomato, Spinach and Mozzarella Cheese, Basil Pesto, Tomato Sauce

\$7.00

Spicy Capicola

with Provolone Cheese, Bell Peppers and Chili Tomato Sauce

\$8.00

Rice Paper Wraps

\$9.25

Bushido Roll Wrap — Tempura Shrimp, Mango, Avocado, Light Spicy Mayo, Unagi Sauce

♥ *Seaweed & Quinoa Salad Wrap* — Organic Quinoa,

Edamame, Diced Ontario Tomato and Cucumber and Chopped Seaweed pieces with Korean BBQ sauce (soy, ginger and pear)

♥ *Thai Style Spring Rolls* — Rice Paper Wraps with

Green Cabbage, Lettuce, Strips of Cucumber and Carrot with Sweet Chilli Dip

♥ *Vietnamese Spring Rolls* filled with Steamed

Shrimp, Sliced Mango, Fresh Vegetables, Noodles and Herbs served with Spicy Lime Dip

♥ *Indicates a Lighter Option. Less fat and calories, more flavour and goodness.*

Salads



Healthy and Flavourful Salads

If these salads were any fresher, they would still be in the farmer's field.

Leafy Green Salads

\$5.25

♥ *Five Leaf*

Seasonal Greens, Cherry Tomatoes & Balsamic or Basil Vinaigrette

Caesar

Romaine, Croutons, Parmesan Cheese & Creamy Bacon Dressing

♥ *Mandarin*

Seasonal Greens, Mandarins, Slivered Almonds & Tropical Vinaigrette

♥ *Spinach and Mushroom*

Spinach Salad with Mushrooms, Tomatoes & Light Lemon Yoghurt Dressing

Pasta, Noodle & Rice Salads

\$5.25

Greek Pasta Salad

Penne Pasta, Tomato, Cucumber, Olives, Onion, Feta Cheese & Oregano Vinaigrette

♥ *Orzo Pasta*

Orzo Pasta with Wilted Spinach, Roasted Tomato, Grilled Onion & Smoked Tomato Dressing

Pasta Primavera

Penne Pasta with Fresh Vegetables & Basil Dressing

Farfalle Pasta

Farfalle Pasta Artichoke, Charred Onion, Sundried Tomato & Roasted Garlic Dressing

Thai Noodle

Rice Noodles with Steamed Vegetables & Rice Wine Ginger Sesame Dressing

♥ *Four Grain Salad*

Four Grains with Lemon Herb Dressing

♥ *Quinoa Salad*

Quinoa, Spinach, Goat Cheese, Dried Cranberries and Light Dijon Champagne Dressing

Vegetable & Bean Salads

\$5.25

Insalata Caprese

Plum Tomato, Bocconcini, Red Onion & Balsamic Vinaigrette

♥ *Gazpacho*

Tomato, Cucumber, Peppers, Red Onion & Herbed Croutons

Pommery Potato

in Creamy Whole Grain Mustard Dressing & Green Onion

French Potatoes

with Fresh Herbs & Champagne Vinaigrette

German Potatoes

in Creamy Bacon Dressing with Dill Pickle

Roasted Root Vegetables

in Brown Sugar & Balsamic Glaze

♥ *Five Bean*

with Corn & Roasted Garlic Vinaigrette

♥ *Lentil Salad*
with Grape Tomato, Onions, Parsley & Olive Oil Vinegar

♥ *Edamame*
Green Soybean Salad & Ponzu Dressing

Complex Leafy Green Salads

\$6.25

Niçoise
Greens, Tuna, Egg, Potato, Tomato, Olives, Beans, Oil & Vinegar

♥ *Spinach & Shrimp*
Spinach, Matane Shrimp, Mushrooms & Yoghurt Dill Dressing

Tender Greens
with Sliced Roasted Pear, Goat Cheese & Citrus Dressing

California
Avocado, Grapefruit, Watercress, Greens & Blue Cheese Dressing

♥ *Romaine Lettuce with Avocado & Ginger-Grapefruit Dressing*

Tuscan
Seasonal Greens, Grilled Vegetables, Asiago Cheese & Balsamic Vinaigrette

Thunderers
Spinach, Seasonal Greens, Toasted Pecans & Blue Cheese

Outstanding Vegetable & Bean Salads

\$6.25

♥ *All Green Salad*
Beans, Snow & Snap Peas, Broccoli & Orange Sesame Dressing

Grilled Woodland
Mushrooms, Potatoes & Rosemary Vinaigrette

♥ *Grilled Vegetable*
Barbequed Eggplant, Zucchini, Peppers & Olive Oil

♥ *Indicates a Lighter Option. Less fat and calories, more flavour and goodness.*





Cold Buffet



Cold Buffets

The Ultimate Prêt à Manger. Unwrap and serve. Healthy, low in sodium and what great flavour!

Minimum 8 guests, choice of 2 Market Fresh Salads, Artisanal Rolls & Butter, & Cookies, Miniature Pastries, or Dessert of the Day

Tender Chicken

♥ *Grilled Breast of Chicken*
with Feta, Tomato, & Oregano Vinaigrette
\$23.50

♥ *Lemon & Olive Oil Marinated Breast of Chicken*
with Green Olive Caper Tapenade
\$23.50

♥ *Rosemary and Thyme infused Breast of Chicken*
with Smokey Tomato Salsa
\$22.50

♥ *Red Thai Curried Chicken*
with Mango, Mint and Cilantro Salsa
\$23.00

♥ *Lime Marinated Chipotle Chicken Breast*
with Arugula Aioli
\$23.00

Juicy Beef

Grilled Flank Steak
marinated in Niagara Wine and Herbs with Thyme-Honey Glaze

\$25.50

Barbequed Flat Iron Steak
with Maple BBQ sauce and Grilled Asparagus
\$23.00

Fish & Seafood

Steamed Lemon and Herb Jumbo Shrimp
served with Traditional Seafood Sauce or Spicy Mango Purée

♥ **\$20.00**

Basil Coated Poached Atlantic Salmon Fillet
with Red Pepper Coulis
\$23.50

♥ *Grilled Atlantic Salmon Fillet*
with Arugula and Mushroom Salad
\$23.50

Vegetarian

♥ *Vietnamese Style Julienne of Vegetables*
with Noodles, Cashews and Snow Pea Entrée
\$18.50

Portobello & Grilled Vegetable Tower
with Brie & Sundried Tomato
\$20.00

♥ *Indicates a Lighter Option. Less fat and calories, more flavour and goodness.*

♥



Hot Buffet

Hot Buffets

Our hot buffets are delivered hot and ready to serve. We will assist you in set-up. Chaffing dishes available.

Bon Appétit!

Minimum 8 guests, choice of 2 Market Fresh Salads, Artisinal Rolls & Butter, & Cookies, Miniature Pastries, or Dessert of the Day

Tender Chicken

♥ *Lemon & Tarragon Rotisserie Chicken*

with Whole Roasted New Potato

\$21.50

Real Jerk Chicken Skewers

with Rice and Red Peas

\$22.00

♥ *Pan Seared Chicken Breast*

with Tikka Masala with Caraway Scented Basmati Rice

\$22.00

♥ *Grilled Chicken Breast*

with Roasted Tomato, Black Olives, Dijon & Olive Oil with Roasted Potatoes

\$23.50

Supreme of Chicken Cordon Bleu

filled with Black Forest Style Ham & Swiss Cheese with Rich Wine Sauce

\$23.50

Juicy Beef

Braised Local Beef Bourguignon

with Egg Noodles

\$19.00

Cheese Tortellini

with Beef Tenderloin Tips, Sweet Peppers, Mushrooms, Herbs, & Olive Oil

\$20.50

Charbroiled Beef Brochette

finished with Lightly Spiced Barbecue Sauce with Rice Creole

\$22.00

Escallop of Veal Schnitzel

served with Shallot and Chive Butter and Pomme Rösti

\$23.00

Fresh Fish & Seafood

♥ *Maple Roasted Atlantic Salmon Fillet*

with Julienne of Root Vegetables with Brown & Wild Rice

\$25.50

Panko Breaded Tilapia Fillet

with Tartare Sauce or Tomato Salsa with Cajun Rice

\$24.00

♥ *Pan Seared Lake Erie Pickerel Fillet*

with Lemon & Garlic with Roasted Ontario Root Vegetables

\$24.00

Jumbo Shrimp and Scallop Ragout

served with Rice Pillaf

\$26.00

Perfectly Prepared Pasta

Traditional Beef Lasagna

\$18.50

The Best Macaroni & Cheese in Toronto

with Double Smoked Bacon & Sliced Chicken Breast

\$16.50

Veal or Cheese Tortellini

in Roasted Tomato Sauce & Grated Parmesan

\$17.50

Vegetarian

Traditional Vegetarian Lasagna

\$18.50

Penne Pasta Primavera

tossed with Basil Pesto & Olive Oil with Romano & Asiago Cheeses

\$18.50

♥ *Napoleon Grilled Vegetables*

with Tofu and Goat Cheese with Roasted Sweet Potato

\$20.50

♥ *Indicates a Lighter Option. Less fat and calories, more flavour and goodness.*



Desserts



Desserts & Sweet Endings

No processed foods here. Maybe a calorie or two, but who's counting!

desserts by en Ville

Squares and Oblongs

Flourless Chocolate or Chocolate Pistachio Torte (Gluten-Free)

Chef's Choice of Assorted New York Style Cheesecake

Chocolate Fudge or Red Velvet Cake

Lemon or Raspberry Coconut Bite

Chocolate, Marble Cheesecake or Fudge Pecan Brownie

Homemade Nanaimo Bar

Almond Frangipane Sensation

Date Square

\$3.50 (2 pieces)

Tarts

Apple Crumble, Mixed Berry, Chocolate Pecan, Butter Tart, Mousse (White Chocolate, Dark Chocolate, Berry), René's Famous Lemon, Frangipane, Custard Fresh Fruit and Berries Tarts

\$3.50 (2 pieces)

Lollipops

Cheesecake, Red Velvet, Brownie Lollipops
\$2.00

Cookies

Milk Chocolate Chunk, Chocolate Reverse (White Chocolate Chips in a Chocolate Cookie), Double Whammy (Chocolate-Chocolate Chip)

Oatmeal Chocolate Chip, Oatmeal Raisin, Butterscotch Pecan Lemon Ginger, Cranberry Orange, Toffee Cookie
\$1.75 (1 Large cookie or 2 Small)

Fruit Selections

Seasonal Fruits & Berries

♥ **\$5.75**

Sun-Ripened Berries with Russian Cream

♥ **\$7.00**

Fresh Fruit Kebabs

♥ **\$3.00**

Miniature Fresh Fruit Kebabs

♥ **\$2.50**

Indicates a Lighter Option. Less fat and calories, more flavour and goodness.



Reception



Prêt à Manger Receptions

Ready to go fresh appetizers. This is as fast as slow food gets.

Assiette de Crudités

Freshly Cut Carrot, Broccoli, White Radish, Cherry Tomato, Green Bean, Mushroom, Belgian Endive, Celery, & Sweet Peppers with Yoghurt Dill Dip

\$4.75

Plato Chicitos

Corn Tortilla Chips with Cilantro Lime infused Guacamole, Fresh Tomato Salsa and Sour Cream

\$3.50

Super Healthy Vegetable Chips

\$5.00

Canadian Cheese Selection

Medium & Marble Cheddar, Havarti, & Oka with Fresh Fruit & Crackers

\$5.75

en Ville Cheese Selection

French Brie, Gruyère, Medium & Old Cheddar, Oka, & Havarti with Fresh Fruit & Crackers

\$7.00

Local Artisanal Cheese Selection

Niagara Gold, Woolwich Chèvre, Local Medium Cheddar, Assorted Fifth Town Artisan Cheese with Fresh Fruit, Crackers, & Flatbreads

\$12.00



Antipasto

Italian Sausages, Salamis, Prosciutto, Cheeses Marinated Vegetables & Artichokes, Olives, & Aioli served with Bread Sticks & Flatbread

\$7.25

Vegetarian Antipasto

Basil Marinated Bocconcini & Sliced Provolone Cheeses Grilled & Marinated Vegetables, Mushrooms, Artichokes, & Olives served with Breadsticks & Flatbread

\$7.25

Mediterranean Display

Tzatziki, Garlic & Cucumber Dip, Hummus, Babaganoush, Artichoke, Roasted Red Pepper & Dill Yoghurt Dip served with Pita Pocket, Azim Bread, and Flatbread

\$5.65

Asian Selection

An Assortment of Thai Salad Rolls, Maki Sushi, Chicken Satay with Peanut Sauce, Chinese Style Shrimp with Ginger, & Hoisin Beef with Scallion Rolls

\$13.50 (6 Pieces)

Maki Sushi Selection

California, Tuna, Salmon, & Vegetarian Rolls with Soy Sauce, Wasabi, & Pickled Ginger

\$10.75 (6 Pieces)

Colossal Pretzel

They are REALLY REALLY huge!! Baked just for you, served with Kozlick's Mustard. Minimum order of 12, 48 hours notice.

\$3.50



Hors D'oeuvres



Hors D'oeuvres

Our Prêt à Manger hors d'oeuvres are creative and innovative, bringing together the best of Ontario produce and our Artisinal skills.

Choose any five of each menu or mix and match.

Enjoy the party!

Menu 1

\$12.50 per person

Choose any 5:

Garlic Crouton with Marinated Artichoke Heart

Enoki Mushroom Salad Rolls with Sweet Chili Dip

Mushroom Caps with Sweet Italian Sausage

California Rolls, Futomaki, Nori Rolls, Maki Rolls with Wasabi and Pickled Ginger

Thai Salad Rolls served with Sweet Chili Dip

Atlantic Salmon Skewers with Orange Glaze and Sesame

Scotch Quail Eggs

Prosciutto Roll with Fig, Arugula and Chèvre

Caprese skewers

Basil Marinated Chicken wrapped in Grilled Zucchini with Arugula Aioli

Enoki Thai Salad Rolls with Sweet Chili Dip

Pissaladière

Menu 2

\$13.75 per person

Choose any 5:

Flank Steak Pinwheel with Peppered Gorgonzola Cream

Jerk Chicken Fillets served with Cucumber Salsa

Red Wine Poached Pear on Parmesan Crisp with Peppered Boursin

Basil Marinated Chicken wrapped in Grilled Zucchini with Arugula Aioli

Woolwich Goat Cheese Lollipop dipped in Honey and Rolled in Crushed Candied Pecans

Lemon Grilled Tiger Shrimp with Jade Sauce

Grilled Jumbo Shrimp with Fresh Herbs

Salmon Sushi Burger with Wasabi Mayo

Atlantic Salmon on a Fingerling Potato Croquette with Chive Mayo

Mini Dill Biscuit with Chive Crème Fraiche and Smoked Rainbow Trout

California Rolls, Futomaki, Nori Rolls, Maki Rolls with Wasabi and Pickled Ginger

Steak Tartare on Pumpernickel

Moroccan Spiced Chicken Fillet with Cucumber Yoghurt Dip

Hoisin Beef & Scallion Rolls

Shrimp & Dill Salad served in Cucumber Cup

Lindt Chocolate dipped Strawberries





Beverages

Beverages

Hot Beverages

en Ville Special Blend Coffee

Regular or Decaffeinated, including Milk, Cream, & Sugar

12 cup thermos

\$24.00

Twining's Orange Pekoe or Earl Grey Tea includes Milk & Sugar

12 cup thermos

\$24.00

Cold Beverages

ESKA Canadian Spring Water (500mL)

\$1.75

ESKA Canadian Sparkling Water (330mL)

\$2.10

Soft Drink (355mL)

Coca-Cola, Diet Coke, Sprite, Diet Sprite, Ginger-Ale,

Nestea Iced Tea (341mL)

\$1.75

Juice (330mL)

Apple, Orange, Grapefruit or Cranberry

\$1.75

Tropicana Orange Juice (1.89 L)

\$10.65

Fresh Squeezed Juice (12 oz) *48 hour notice*

Orange, Grapefruit, Raspberry Acai and Apple, Apple, Tangerine

\$2.90

Bio-Compostable Disposables

en Ville uses only biodegradable disposable products as part of our environmental stewardship program.

This bio-compostable line of disposables break down in 6 weeks, after which they will have totally disintegrated, leaving no toxic footprint. Disposables are available with all orders

Biodegradable Disposable Package 1

small & large plate, cutlery, & napkin

\$0.65

Biodegradable Disposable Package 2

small & large plate, cutlery, napkin, & glassware

\$0.75

en Ville believes everyone has to do their part in helping the environment, here are a few of the initiatives en Ville has implemented:

Use of local foods & buying responsibly

Reducing & off-setting carbon emissions

Composting & Recycling

Not using chemicals

Educating

en Ville. Helping our environment one meal at a time!



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