



Ciboulette Cafe and Catering

Catering Menu

1541 Barrington Street
Halifax, NS B3J 1Z5
902.423.JAVA (5282)

www.ciboulette.ca

Breakfast

“The Breakfast Wrap”

Ham: Scrambled egg, fresh salsa, shaved ham, and cheddar cheese in a flour tortilla, grilled ‘til crisp

Vegetarian: Scrambled egg, fresh salsa, guacamole, spiced potato, and cheddar cheese in a flour tortilla, grilled ‘til crisp

\$4.50

Homemade Muffins

We make two varieties from scratch each day.

\$2.20

Homemade Scones

Varieties include traditional currant, ginger, chocolate-toffee, blueberry, and cheddar. Minimum order of 6 of each flavour.

\$2.50

Miniature Scones

Half the size of our regular scones. Minimum order of 12 of each flavour, please.

\$1.50

Quick Breads

Flavours include banana bread, zucchini bread, pumpkin-cranberry-walnut, lemon pound cake, and classic pound cake. Each flavour may not always be available without 48-hours notice.

per loaf \$12.00

Fresh Fruit Tray

Fresh fruit cut with rinds on for easy pick-up. Please note that off-season fruit is not local.

Small (serves 10-15) \$30.00

Large (serves 15-25) \$50.00

Fresh Fruit Skewers

Skewers of melons and berries, made for easy pick-up. Two per person. Minimum order of 12 people. per person \$4.95

Individual Yogurt, Granola, and Fruit Parfaits

Minimum order of 6, please.

\$4.95

Western Sandwiches

Our famous Chives Buttermilk Biscuits, topped with scrambled eggs, diced peppers, onion, ham, and cheddar.

Minimum order of 8 \$4.95 each

Eastern Sandwiches

Just like our Western Sandwiches, without ham.

Minimum order of 8 \$4.50 each

Individual Bottled Juices

\$1.75

Bottled Water

\$1.50

Ciboulette Blend Medium Roast Coffee *or*

Mudroom Dark Roast Coffee *or* Swiss Water Decaffeinated Coffee

Our fair-trade and organic coffees are served with disposable cups, milk, coffee cream, sugar, and Sugar Twin.

Serves 10 \$17.00

Tea Service

A carafe of hot water with an assortment of Orange Pekoe and specialty Numi teas, served with cups, milk, sugar, and Sugar Twin.

Serves 10 \$12.50

Our Dark Belgian Chocolate Hot Chocolate

Our decadent hot chocolate is made from a rich chocolate ganache made with Belgian Callebaut Dark Chocolate and cream, and finished with steamed milk and vanilla.

Serves 10 \$32.50

Cold Sandwiches

We offer assorted sandwich platters featuring the following sandwiches, made with Julien's Vitality Bread:

Tuna with Lemon Aioli ~ Ham and Swiss with Dijonnaise ~ Our Own Roast Beef with Aged Cheddar, Shaved Red Onion, and Horseradish Mayonnaise ~ Classic Chicken Salad ~ Curried Chicken Salad ~ Devilled Egg Salad

We are happy to provide two different kinds of sandwiches for every six people attending. Please let us know if there are any types you would not like included in your assortment. Minimum of six people for delivery.

\$5.95 each

Add side soup or salad \$3.95

Grilled Panini

All of our panini are served grilled and warm. Please provide at least 48 hours notice to ensure your selection, or with less notice, we can put together an assortment of what we are making that day, if available.

Southwestern Chicken Club:	Roasted Nova Scotia chicken breast, bacon, tomato, mozzarella, avocado, and chipotle mayonnaise	\$7.95
Grilled Vegetable:	Grilled Zucchini, Balsamic-Caramelized Red Onion, Roasted Red Peppers, Fresh Basil, and Goat Cheese	\$6.95
“The Ultimate Grilled Cheese:”	Three-Cheese Mix of Local Cheeses, Sundried Tomatoes, Fresh Basil, and Rosemary Aioli	\$6.95
Roasted Chicken Breast, Brie, and Sundried Tomatoes with Rosemary Aioli		\$7.95
“Reuben-esque:”	Shaved Ham, Swiss Cheese, Thousand Island Dressing, and Coleslaw on Pumpernickel	\$6.95
Balsamic-Grilled Portobello Mushroom with Brie and Arugula		\$7.95
Tomato, Fresh Mozzarella, and Basil with Pesto		\$6.95
Shaved Ham, Caramelized Apples, and Rosemary Aioli		\$6.95
Prosciutto, Tomato, Fresh Mozzarella, Basil, and Pesto		\$7.95

Build Your Own Sandwich Deli Tray

A selection of our house-roasted meats, including shaved ham, roast beef, sliced grilled chicken breast, and herb-marinated turkey breast. Accompanying cheeses include aged cheddar, Canadian Swiss, and Brie. The platter includes appropriate sandwich garnishes and condiments, and is served with a selection of breads and rolls. Minimum order for six people. \$9.95 per person

Soups

Intense Carrot and Ginger ~ Roasted Squash with Smoked Turkey ~ Italian Peasant Soup with Spicy Local Sausage, Tomato, and Vegetables ~ Creamy Smoked Tomato and Basil ~ Roasted Local Mushroom with Goat Cheese and Thyme ~ Spicy Mulligatawny with Chicken ~ Free-Range Chicken and Garden Vegetable ~ Black Bean and Ham ~ Tomato and Roasted Red Pepper Bisque ~ Classic Beef Chili

Minimum order of 8 people per type

8 oz. side portion	\$3.95
10 oz. portion with biscuit	\$5.95

Salads

Organic Greens Salad with Balsamic Vinaigrette ~ Ciboulette's Broccoli Salad ~ Chunky Greek Salad with Local Feta ~ Spinach, Tomato, and Roasted Corn Salad with Chipotle-Cheddar Dressing ~ Classic Caesar Salad
Per person \$5.95

Thai Beef and Rice Noodle Salad with Cilantro-Sesame-Lime Dressing ~ Ciboulette Cobb Salad with Grilled Chicken Breast, Bacon, Tomato, Egg, Avocado, and Blue Cheese with Balsamic Vinaigrette ~ Tuna Nicoise with Medium-Rare Tuna, Haricots Verts, Kalamata Olives, Baby Potatoes, and Cherry Tomatoes
Per person \$6.95

Hot Buffet Lunches

Minimum of 12 people per type, please. Prices are per person.

- Our Favourite Chicken and Herb Pot Pie
served with Market Vegetables or Green Salad
Substitute another classic salad for \$2.00 per person or a premium salad for
\$4.00 per person \$13.95
- Our Favourite Lobster and Dill Pot Pie with Puff Pastry Crust
Served with Market Vegetables or Green Salad
Substitute another classic salad for \$2.00 per person or a premium salad for
\$4.00 per person market price
- Chicken Piccata with Lemon-Caper Sauce
Served with Long-Grain and Wild Rice Pilaf \$17.99
- Seared Salmon with Chives' Mustard Pickles
Served with Annapolis Valley Vegetable and Potato Hodge Podge \$22.99
- Bacon-Wrapped Pork Loin with Dijon-Cream Sauce
Served with Scalloped Potatoes and Market Vegetables \$17.99
- Classic Lasagne Bolognese with Tomato and Bechamel Sauce
(no side) \$11.99
- Vegetable Lasagne with Garlic-Sauteed Carrots, Broccoli, and Zucchini with
Bechamel Sauce (no side) \$10.99

Antipasti Platters

Small platters feed 10-15 people, large platters feed 15-25.

“Chips and Dips”... Spiced Pita Crisps served with Hummus, Guacamole, and Caramelized Onion and Goat Cheese Dip	small	\$30.00	large	\$45.00
Vegetable Crudites (with Blue Cheese or Buttermilk Peppercorn Dip)	small	\$27.50	large	\$45.00
Fresh Fruit Platter	small	\$30.00	large	\$50.00
Cheese Board (4 varieties) with Assorted Crackers	small	\$35.00	large	\$55.00
Roasted Vegetable Platter Add Goat Cheese and Fresh Basil	small	\$30.00	large	\$45.00
	small	\$7.50	large	\$15.00
Baked Brie with Brown Sugar and Almonds	small	\$30.00	large	\$50.00
Traditional Tomato and Basil Bruschetta	small	\$20.00	large	\$30.00
Mixed Roasted Nuts	pint	\$10.00	litre	\$17.00
Marinated Olives	pint	\$10.00	litre	\$17.00

Sweets

Assorted Homemade Cookies		\$1.75
Dark Belgian Chocolate Brownies		\$2.25
Pecan Bar	minimum of six	\$2.25
Lemon Bar	minimum of six	\$1.75
Caramel Chocolate Chews	minimum of six	\$2.25
Our Favourite Pecan Pie (serves 8-10)		\$25.00
Jersey Cheesecake (serves 8-12)		\$35.00
Flourless Belgian Chocolate Espresso Torte (serves 12)		\$30.00

Beverages

Ciboulette Blend Medium Roast Coffee or

Mudroom Dark Roast Coffee or Swiss Water Decaffinated Coffee

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Serves 10

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\$12.50

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Serves 10

\$32.50

Individual Bottled Apple and Orange Juices

\$1.75

Bottled Water

\$1.50

Canned Sodas

\$1.50

Propeller Classic Bottled Sodas

\$3.00

2 % Milk (500 ml)

\$2.50

Chocolate Milk (500 ml)

\$2.50

Nestea or V8 (can)

\$2.25

The Fine Print

Placing Orders

Please place orders by phoning our café at 902.423.JAVA (5282). You may email us at catering@ciboulette.ca to ask questions, ask for quotes or to place orders, but orders are not considered to be placed until you speak to a staff member or receive a confirmation by email.

We require a minimum of 24 hours notice for all catering orders, but we recommend booking as early as possible, as we can often book up. However, we will try to accommodate last minute orders whenever possible.

Plates, China, and Rentals

We offer disposable catering platters, paper plates, soup bowls, napkins, cutlery, and paper coffee cups at a charge of \$1.00 per person.

If china, thermal coffee urns, chafing dishes, or other non-disposables are required, please contact us for a quote. We may also charge a pick-up fee for these items, or you may return them to us by 4:00pm the next day to avoid a pick-up fee.

Delivery and Pick Up

Ciboulette delivers from 7:30am to 4:00pm Monday to Friday. If you require delivery outside of these times, please contact us, and we can generally arrange delivery by courier.

Delivery charges are as follows:

Downtown Halifax	\$15.00
Off-peninsula, within Halifax	\$20.00
Bedford	\$25.00
Dartmouth	\$25.00

If non-disposable dishes are requested, we will charge a pick-up fee equivalent to the delivery charge to your area, or you may return all non-disposables to us the next day before 4:00pm at no charge.

For other delivery locations, please contact us for pricing

Methods of Payment

Ciboulette accepts cash paid at our café, debit, Visa, Master Card, American Express, and corporate cheques. For approved corporate customers, can provide invoices with 14 day terms. For orders over \$1000, we reserve the right to request a 50% down-payment.

Cancellation

We require a 48-hour cancellation notice. If orders are cancelled with 48 to 24-hours notice, we charge a 25% fee. If orders are cancelled with less than 24-hours notice, we may charge a 50% fee.

Hours of Operation

Our café and catering office are opened from 7:30am to 5:00pm from Monday to Friday, and are closed on most major holidays.