



Drop Off Catering Menu



Innovative Food Company

THE CATERING | Full-Service, Drop-Off, Pick-Up, Take-Home
THE FOOD SHOP | Fresh & Frozen Meals To Go
THE STUDIO | Cooking Classes, Private & Team-Building Events
THE SPACE | Unique & Modern Spaces For Events

Breakfast

No better way to start your day than with a healthy wholesome breakfast. Energize your morning by starting with one of our delicious breakfast packages—you won't regret it.

BREAKFAST FRITTATA

Select One

Haligonian | eggs, ham, onions, peppers & cheddar (GS)

Vegetarian | egg, roasted red peppers, spinach, local goat cheese (GS | VEG)

Includes; breakfast potatoes (GS | VEG)

The Pork Shop maple sausage (GS) OR crispy bacon (GS)

\$18 pp

\$24 pp | with sliced fruit & assorted pastries with butter

MINIMUM ORDER OF 18 | ORDERED IN INCREMENTS OF 6

NOVA SCOTIA SCRAMBLE

Creamy scrambled eggs

Includes; breakfast potatoes (GS | VEG),

The Pork Shop maple sausage (GS) OR crispy bacon (GS)

\$16 pp

\$22 pp | with sliced fruit, assorted pastries with butter

MINIMUM ORDER OF 20



SMOKED SALMON & BAGELS

Assortment of freshly baked local bagels accompanied with Willy Krauch smoked salmon served with whipped cream cheese, capers & pickled red onions

\$14 pp | MINIMUM ORDER OF 24

SIMPLE CONTINENTAL (GS | VEG)

Fresh from our pastry kitchen!

Selection may include miniature muffins, fruit danishes, scones and breakfast cookies (3 pp) with butter

Fresh sliced seasonal fruit presentation

\$10 pp | MINIMUM ORDER OF 10



BISCUITS & CURDS (VEG)

House made buttermilk biscuits with Chantilly cream & fresh fruit curds

\$10 pp | MINIMUM ORDER OF 24

**Check out our BOARDS AND SNACKS on pages 3/4
for more breakfast offerings!**

(VEG) Vegetarian, (GS) Gluten Sensitive, (GSO) Gluten-Sensitive Optional (V) Vegan, (DF) Dairy Free

Please note all menu items and pricing are subject to change without notice

Boards & Snacks

Menu selections are presented on re-usable to go ware platters & containers | Rental equipment such as platters, boards, bowls or ceramics are available upon request

GRAZING STATION (GSO)

One of our most requested stations– Beautifully presented with lots of variety

Assorted charcuterie | local & international cheeses | dried apricots & seasonal compotes | best of seasonal crudités with chef's seasonal dips | accompanied by our house made crispy wontons & spice pita chips

\$425 | serves up to 50 guests

SMOKED SALMON PRESENTATION (GSO)

A beautiful presentation of cold Willy Krauch smoked salmon - served with artisan baguette, whipped cream cheese, capers and pickled red onion

\$300 | serves up to 30 guests

SIGNATURE SWEETS (GSO | VEG)

A selection of freshly baked cookies & squares

Small	\$35	10-15 pp
Medium	\$50	15-20 pp
Large	\$75	25-30 pp

FRESH CRUDITÉ (GS | VEG)

Market fresh vegetables with seasonal dip

Small	\$40	10 -15 pp
Medium	\$55	15 -20 pp
Large	\$75	25 -30 pp

FRESH FRUIT PRESENTATION (GS | V)

Seasonal fresh fruit— sliced and beautifully displayed

Small	\$45	10 -15 pp
Medium	\$60	15 - 20 pp
Large	\$85	25 - 30 pp

CHEESE PRESENTATION (GSO | VEG)

Local & domestic cheeses with assorted crackers

Small	\$55	10-15 pp
Medium	\$70	15-20 pp
Large	\$90	25-30 pp

SIGNATURE HORS D'OEUVRE SANDWICHES

Our signature two bite sandwiches on artisan breads

MINIMUM ORDER 2 DOZEN PER SELECTION

Pictou County ham & cheese
Smoked chicken salad
Creamy egg salad (VEG)
Muffuletta
Pesto chicken
Antipasto (V)
Cubano
Braised Beef

\$30	DOZ
\$30	DOZ
\$28	DOZ
\$34	DOZ
\$30	DOZ
\$30	DOZ
\$34	DOZ
\$34	DOZ



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Boards & Snacks Cont'd...

Need a little pick me up or an enhancement to your offering?
Try one of our delicious snacks to keep you fueled!

GRANOLA BARS (GS | V)

Delicious - filled gluten free oats, dried fruit, sunflower seeds & maple syrup

\$3.00 each | board

\$3.75 each | individual pkg

YOGHURT PARFAITS (GSO | VEG)

Signature granola, 2% yoghurt & berry compote

\$3.75 each | 8 oz

\$5.75 each | 12 oz

ASSORTED MUFFINS (VEG)

Fresh from our pastry kitchen!

\$27 | dozen | board

\$34 | dozen | individual pkg

BREAKFAST PASTRIES (VEG)

Fresh from our pastry kitchen!

Selection may include miniature muffins, fruit Danish, scones and breakfast cookies

with butter & preserves

\$7 pp | 3 pieces pp

DUO OF DIPS

KD's signature house made crispy wonton & spiced pita chips with chef crafted seasonal dips

\$6 pp

DECADENT SWEETS (VEG)

May include a selection of gourmet cookies, espresso chocolate brownies, biscotti & lemon squares

\$5 pp | 2 pieces pp

HOUSE MADE KETTLE CHIPS (GS | V)

The perfect salty snack

\$3 pp | bowl

\$4.50 | bowl | w/ Seasonal Dip

\$4 pp | individual pkg

NOVA SCOTIA MAPLE CARAMEL CORN (GS | VEG)

Deliciously sweet

\$4 pp | bowl

\$6 pp | individual pkg

ENERGY BITES (GS | DF | VEG)

Filled with peanut butter, gluten free oats, flax seed, sunflower seeds, coconut & chocolate chips

\$3 pp | 2 bites pp | board

\$6 pp | 3 bites pp | individual pkg



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Handcrafted Sandwiches

All sandwiches, salads, soups are presented using our reusable to go ware. Should you wish to rent equipment such as platters, soup urns/fuel, bowls or ceramics, please speak with our sales team and they would be happy to provide a quote.

PESTO CHICKEN

Sundried tomato tapenade & pesto goat cheese aioli

MUFFULETTA

Salami, capicola, olive antipasto, provolone cheese & dijonaise

MINIMUM OF 5 REQUIRED

CUBANO

Pulled pork, smoked Pictou County ham, Swiss cheese & dill pickle

CHICKEN TIKKA WRAP

Turmeric slaw, mango chutney & makhani aioli

PICTOU COUNTY HAM & CHEESE

Aged cheddar

SMOKED CHICKEN SALAD

House smoked chicken and dried cranberries

ANTIPASTO WRAP (V)

Charred eggplant hummus, artichokes, spinach, roasted red peppers & olive antipasto

BRAISED BEEF

Braised beef brisket, horseradish aioli, cheddar cheese, dill pickle & arugula

TRADITIONAL EGG SALAD (VEG)

on a buttery croissant

\$10 | Each

\$19 PP | Served w/ Market Salad & Signature Sweets

\$19 PP | Served w/ Daily Soup* & Signature Sweets

\$21 PP | Served w/ Artisan Salad & Signature Sweets

PACKAGE PRICING REQUIRES A MINIMUM ORDER OF 10 SANDWICHES WITH 5 SANDWICHES PER SELECTION

Most of our sandwiches can be made on a gluten free wrap upon request | Add \$3

*Soups are delivered hot in individual containers

Boxed Lunches

Individually packaged items in our compostable box.

MINIMUM ORDER 10 | MINIMUM 5 SANDWICHES PER SELECTION

HANDCRAFTED SANDWICH | HOUSE MADE KETTLE CHIPS | JUMBO CALLEBAUT CHOCOLATE CHIP COOKIE

\$15 | per box



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Salads, Grains & Soups

MARKET SELECTIONS

MINIMUM ORDER OF 10

BUTTERMILK CAESAR SALAD (GSO)

Romaine lettuce with Parmesan croutons, shaved parmesan, double smoked bacon & our tangy house made buttermilk dressing

GARDEN SALAD (GS | V)

Mixed greens and fresh garden vegetables with maple balsamic vinaigrette

ARTISAN SELECTIONS

MINIMUM ORDER OF 10

BEET SALAD (GS | VEG)

Mixed greens, roasted beets & toasted almonds with goat cheese vinaigrette

BLUEBERRY SPINACH SALAD (GS | V)

Baby spinach, pickled blueberries, savoury granola & radishes with golden beet vinaigrette

MEDI KALE SALAD (GS | V)

Marinated kale, pickled onion, pickled cauliflower & roasted chickpeas with tahini dressing

SEVEN LAYER SWEET POTATO SALAD (GS | V)

Roasted sweet potato, black beans, roasted red pepper, red cabbage, green onion & sweet corn with chipotle vinaigrette

GRAIN BOWL (GS | V)

Roasted golden beets, cucumber, dried cranberries, sweet corn, carrot, edamame & quinoa with maple miso vinaigrette

Soups

SOUP OF THE DAY (GS | VEG | V | DF)

Chef crafted selection may include:

MINIMUM ORDER OF 10

Monday— Chicken Vegetable or Tomato Basil

Tuesday— Beef Vegetable or Maple Butternut Squash

Wednesday— Spilt Pea & Ham or Minestrone

Thursday— Chicken Vegetable or Tomato Basil

Friday— Beef Vegetable or Maple Butternut Squash

Saturday— Spilt Pea & Ham or Minestrone



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Hot Buffet

ENTREE SELECTIONS

MINIMUM ORDER 20 PER ENTRÉE SELECTION

MAPLE PEPPER SALMON (GS)

Marinated in Nova Scotia maple syrup and pan-seared to perfection
Served with roasted herb potatoes and seasonal vegetables

\$28 PP | Served with Market Salad or Daily Soup & Signature Sweets

\$30 PP | Served with Artisan Salad & Signature Sweets

GRILLED PORK TENDERLOIN (GS)

Coated with our signature BBQ spice, Nova Scotia pork tenderloin is marinated, grilled and glazed with apple butter BBQ sauce – served with oven-roasted sweet potatoes and seasonal vegetables

\$22 PP | Served with Market Salad or Daily Soup & Signature Sweets

\$24 PP | Served with Artisan Salad & Signature Sweets

MEDITERRANEAN CHICKEN (GS)

Marinated chicken breast, served with Greek inspired rice pilaf and seasonal vegetables

\$24 PP | Served with Market Salad or Daily Soup & Signature Sweets

\$26 PP | Served with Artisan Salad & Signature Sweets

BUTTER CHICKEN (GSO)

Our take on the popular Indian dish – rich tomato based
curry served with ginger scented rice & grilled naan bread

\$26 PP | Served with Market Salad or Daily Soup & Signature Sweets

\$28 PP | Served with Artisan Salad & Signature Sweets

CHICK PEA & SWEET POTATO CURRY (GSO | V)

Simmered in a fragrant tomato based curry and served
with rice pilaf

\$22 PP | Served with Market Salad or Daily Soup & Signature Sweets

\$24 PP | Served with Artisan Salad & Signature Sweets



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Entrées Cont'd...

OVEN BAKED ENTREE SELECTIONS

MINIMUM ORDER OF 20 PER ENTRÉE SELECTION | ADDITIONAL PORTIONS ORDERED IN INCREMENTS OF 10

CHICKEN DINNER POT PIE

Filled with tender chicken, carrots, potatoes & peas with our signature stuffing topping

\$190 | 20 SERVINGS

SHEPHERD'S PIE (GS)

Braised beef & vegetables with our buttermilk whipped potatoes

\$210 | 20 SERVINGS

BUTTERNUT SQUASH LASAGNA (VEG)

Baked layers of butternut squash, spinach, béchamel & mozzarella cheese

\$190 | 20 SERVINGS

GRILLED CHICKEN FUSILLI

Tender herb chicken tossed with fusilli, capers, lemons, garlic & onion in a creamy lemon sauce

\$190 | 20 SERVINGS

TRADITIONAL MEAT LASAGNA

Baked layers of Bolognese, Parmesan, ricotta, mozzarella & fresh herbs

\$210 | 20 SERVINGS

GOURMET MAC & CHEESE

A classic & client favourite!

\$210 | 20 SERVINGS

Add

House made Focaccia Wedges, Market Salad or Daily Soup & Signature Sweets

\$12 PP | MINIMUM ORDER 10

House made Focaccia Wedges, Artisan Salad & Signature Sweets

\$14 PP | MINIMUM ORDER 10



Hors D'oeuvres

Handcrafted | Made from Scratch | Recommended for Drop Off Orders
MINIMUM ORDER 3 DOZEN PER ITEM | 48 HOURS NOTICE REQUIRED

COLD/ROOM TEMPERATURE HORS D'OEUVRES

PESTO CHICKEN BITES (GS)

Oven dried tomato & balsamic drizzle
\$32 | dozen

GRILLED VEGETABLE ANTIPASTO (V)

On focaccia crouton with charred
 eggplant hummus
\$30 | dozen

WILLY KRAUCH SMOKED SALMON TARTARE (GSO)

On rye with lemon ricotta
\$32 | dozen

ROASTED FOREST MUSHROOMS (V)

On a focaccia crouton with tomato jam
\$30 | dozen

CAPRESE SALAD SKEWERS (GS | VEG)

Grape tomatoes, smoked bocconcini, basil pesto
\$30 | dozen

SHRIMP SLIDER

On Brioche with avocado crema & greens
\$42 | dozen

LOCAL BEET SKEWERS (GS | VEG)

Goat cheese emulsion
\$30 | dozen

COLD POACHED SHRIMP (GS)

Orange cocktail sauce
\$36 | dozen

BLT CROSTINI

On crostini with double smoked bacon &
 tomato jam
\$30 | dozen

GOAT CHEESE TARTLET (VEG)

Oven dried tomato & fresh herbs
\$30 | dozen

CHICKEN TIKKA

With turmeric slaw & mango riata on Naan chip
\$36 | dozen

CARAMELIZED ONION PHYLLO TARTLETS

\$30 | dozen

HOT HORS D'OEUVRES

SIGNATURE MINI LAMB SLIDER

Brioche bun with pesto goat cheese aioli
 & greens
\$40 | dozen

PULLED PORK SLIDER

Brioche bun & angry onions
\$34 | dozen

BACON WRAPPED SCALLOPS

Maple pepper glaze
\$36 | dozen

MUSHROOM WHITE BEAN FETA SLIDER

With garlic aioli
\$34 | dozen



Beverage Bar

All cold beverages will be delivered chilled. Should you wish to have your beverages presented in beverage bins on ice please ask our sales team about rentals

COFFEE

Freshly roasted local coffee
served with milk, cream, sweetener & sugar
\$30 per pot | 10 cups

TEA

Brewed orange pekoe tea
served with milk, sweetener & sugar
\$30 per pot | 10 cups

SODA

Pepsi, Diet Pepsi, 7 Up, Gingerale
\$2.75 per can

JUICE

Apple, Orange, Apple-Grape
\$2.75 per bottle

WATER

Aquafina bottled water
\$3.00 per bottle

SPARKLING WATER

Montellier bottled water
\$3.25 per glass bottle

POP CULTURE BREW CO.

Local Organic Kombucha
(Spicy Lemon Ginger, Blueberry, Haskap,
Ginger, Apple Chai)
\$4.25 per glass bottle

HOT APPLE CIDER

Fresh locally pressed apples with our
house spice
\$90 per pot | 20 cups

NON-ALCOHOLIC PUNCH

Very berry punch or lemonade in a
decorative beverage dispenser
\$75 per Urn | 36 cups

INFUSED WATER

Lemon or cucumber infused water in a
decorative beverage dispenser
\$65 per Urn | 36 cups

*Need drinks for groups of more
than 100? Ask our Sales team
about volume pricing*



Ordering & Delivery

ORDERING

- ✓ 48 hours notice is the best way to guarantee your request. We will do our best to accommodate orders placed within 48 hours. Monday orders must be placed by 1:00 pm the previous Thursday.
- ✓ A minimum food & beverage purchase of \$100 (before taxes & fees) per delivery.
- ✓ There is no minimum purchase for pick up orders.
- ✓ Please email orders to **sales@kitchendoor.ca** or call **(902) 832-5213** to place your order

DELIVERY

DELIVERY HOURS

Monday to Friday 7:30 AM to 5:00 PM | Saturday 9:00 AM to 2:00 PM

Ask us about Sunday Deliveries

Deliveries outside of regular hours are available for an additional fee

- ✓ Our drivers will deliver and set up all menu items if required. If hot food is being delivered, set up will include lighting of all chaffing dishes. If you have ordered rental equipment/ dishes or extensive set-up is required, additional charges may apply.
- ✓ Delivery Service fees start at \$30.00 per delivery and are based on individual order needs (i.e. distance, set up, same day pick up, etc...)
- ✓ We require a 30 minute minimum delivery window (for example: 10:30 am – 11:00 am). The window may increase depending on your individual catering needs.
- ✓ Delivery fee may include drop off, set up and pick up of our equipment rentals the following business day. Should you require same-day pick up of equipment rentals, an additional charge will apply. Please ensure equipment is ready for pick up upon arrival....delays in retrieving equipment may result in additional charges.
- ✓ If you require a **specific** delivery time (example: delivery can only arrive at 12:00 pm this may be arranged at the time of booking and an additional charge may apply.

CANCELLATION POLICY

- ✓ Cancellation must be received and confirmed by a sales team member via email or phone. Please email cancellations to sales@kitchendoor.ca or call (902) 832-5213.
- ✓ If cancellations occur within 5 business days of the order, 100% of the estimated catering charges noted in your contract will apply. If cancellation occurs within 6-14 days of the delivery/order, unless otherwise stated in your contract, 50% of the estimated catering charges will apply. Any cancellations over 15 days, unless otherwise noted in your contract, will not incur any cancellation charges.

*Need help? Not sure what to choose? Looking for something more customized?
Call our sales team today—we are happy to assist in any way we can!*

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ORDERING & DELIVERY CONT'D...

EQUIPMENT USAGE

- ✓ The customer is responsible for all delivered equipment (example: platters, tongs, chaffers, vessels, etc. that are left onsite for your event.
- ✓ Each delivery will include a **Catering Receipt** showing an itemized list of equipment/rentals delivered and will require a signature upon delivery. Upon pick up, the **Catering Receipt** will be used to cross reference equipment/rentals dropped off. Should there be lost or damaged equipment/rentals a charge will be added to your final invoice for replacement costs.

RENTALS/DISPOSABLES

- ✓ We can happily provide our compostable plates, cutlery, napkins and paper cups for your delivery if required. Minimal charges do apply – please let us know when you are ordering. If you require dishes, linens, tables & chairs, we can certainly provide a quote from our quality rental purveyors.

ALLERGY & DIETARY REQUESTS

- ✓ Kitchen Door is happy to accommodate special requests, allergies and dietary needs when possible. In order to protect you and your guests, please find out if the request is an allergy or just a preference.
- ✓ Our catering kitchen is an open plan facility and allergens such as nuts and gluten are present, so there is always the possibility of cross contamination even when taking every possible precaution. Kitchen Door will not assume any liability for adverse reactions to foods consumed, or items an individual may come in contact with, at any event catered by Kitchen Door.
- ✓ Additional charges may apply to accommodate special requests, allergy and dietary needs due to additional labour and specific ingredients that may be required.
- ✓ To help you easily identify products that may match your dietary needs and preferences, we've incorporated helpful symbols. If you have additional questions about ingredients for any of our products, feel free to give us a call at the shop (902) 832-5213

PAYMENT

- ✓ We accept cash, cheque, Visa, MasterCard, Amex or Email Money Transfer.
- ✓ Final payment is due 2 days prior to the event date. Adjustments on balance can be made 0 - 5 business days after the event if required. 50% booking charges are applied upon confirming your order unless otherwise noted on your contract.

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