

## – BEVERAGES –

### Coffee \$2/each

Our coffee is locally roasted by iconoclast and is rainforest alliance certified. 8oz of coffee comes with cream sugar & sweetener.

### Teas \$2/each

Our pure leaf blended teas are rainforest alliance certified. 8oz tea comes with cream, sugar, & sweetener.

### Daily Juice Blends \$2/each

Each day we make fruit juices and unique juice blends in a 7oz glass.

### Home Brewed Iced Teas \$2/each

Selection of freshly brewed iced teas that can be served sweetened or unsweetened.

### Homemade Lemonade \$2/each

Seasonal lemonade blends and varieties in a 7oz glass

### Bottled Water \$3/each

Our water is bottled by a local business in bio-degradable packaging, lids and 500 ml bottles.

### Catering Nuts & Bolts

For catering orders we ask for one week for events larger than 20 guests for all other events we ask for two full business days. We are able to adapt many recipes to fit most dietary restrictions, please let us know at the time of ordering. Disposable plates, cutlery, & cups are provided free of charge. Chaffing dishes and equipment rental prices are included in the cost of delivery & setup. Prices are subject to change.

## – GOOD FOOD –

... is the reason you choose a professional caterer for your meeting, function or event. The Hallway Café's enticing breakfast and lunch catering menu will impress, delight and inspire – with a focus on made-from scratch cooking and baking, featuring sustainably sourced ingredients and packaging.

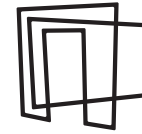
## – DO GOOD –

... by choosing The Hallway Café or your catering needs, you are supporting a one-of-a-kind program that provides valuable skills and work experience to Edmonton youth. Guided by Brian McBride, Director of Culinary and Holly O'Brien, Program Manager, this e4c program is getting kids in the kitchen and off the street.

## – CONTACT US –

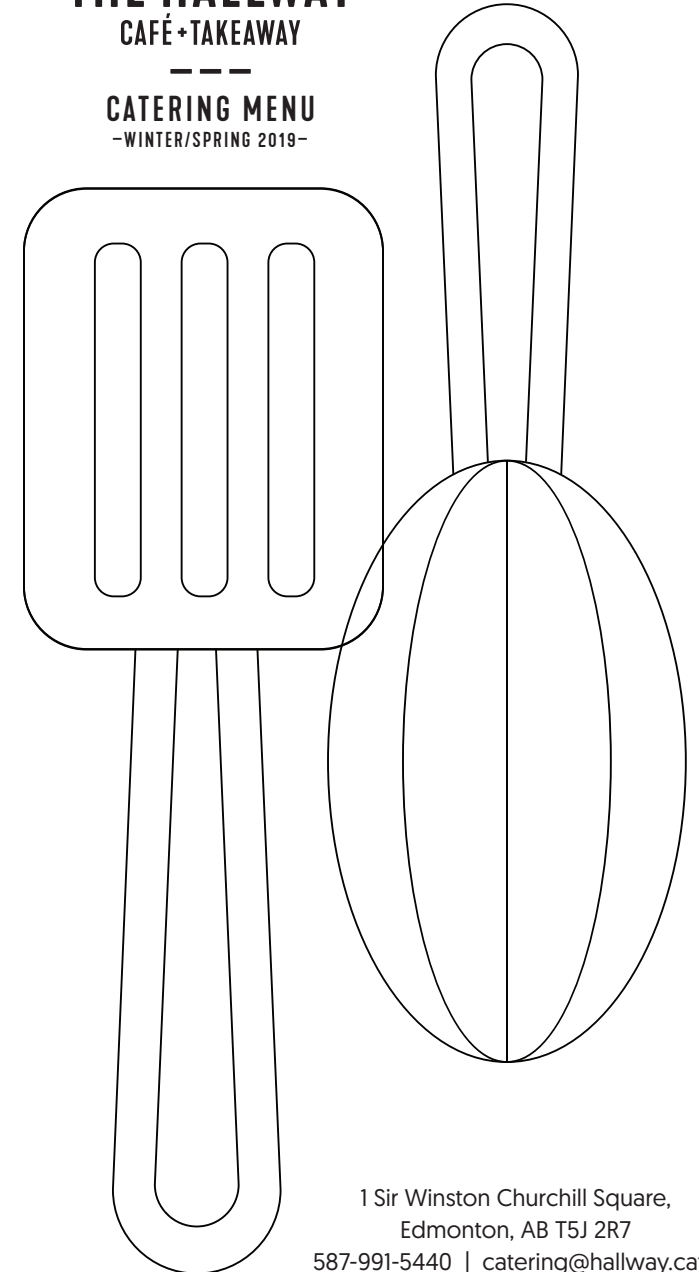
If you are looking for a location to hold your special event our café is available for rent for evening & weekends for up to 65 guests. We are able to provide service staff for all in house and catered events upon request for an additional fee.

For all catering inquiries please contact our catering coordinator either by email at [catering@hallway.cafe](mailto:catering@hallway.cafe) or by leaving a message at 587-991-5440. All messages will be returned in one business day.

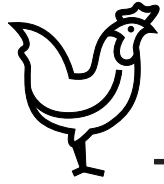


**THE HALLWAY**  
CAFÉ + TAKEAWAY

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CATERING MENU  
- WINTER / SPRING 2019 -



1 Sir Winston Churchill Square,  
Edmonton, AB T5J 2R7  
587-991-5440 | [catering@hallway.cafe](mailto:catering@hallway.cafe)



## – THE BAKE SHOP –

### Scones \$3/each

Daily baked scones as a sweet variety with berries & chocolate, a savoury variety cheese and spices, or something new, served with whipped butter and fruit preserves.

### Muffins \$3/each

Daily variety of muffins made with seasonal fruits and local grains served with whipped butter.

### Fruit Pastries \$3/each

Pastries baked as ordered, filled with fresh fruit preserves or pastry cream with a glaze or turbinado sugar available as a danish or turnover.

### Cinnamon Pull-A-Parts \$3/each

Sweet dough tossed with cinnamon sugar caramel and baked into a single pastry which can be pulled into bite sized chunks.

### Cookies \$3/each

Larger than life cookies; varieties are monster, oatmeal cranberry, or peanut butter [Gluten-Free].

### Mini Scones \$15/dozen

Our daily variety of scones available in a miniature format served with whipped butter and fruit preserves.



### Mini Assorted Pastries \$17/dozen

A combination of miniature scones, muffins, & pastries served with whipped butter, fruit preserves, & devonshire cream.

### Assorted Pastries \$34/dozen

A platter of scones, muffins, fruit pastries and cinnamon pull-a-parts served with whipped butter, fruit preserves, & devonshire cream.



## – BREAKFAST –

**Breakfast orders require a minimum of 10 Guests**

### Pressed Yogurt & Homemade Granola \$5/each

Our house granola blend served along side pressed yogurt, fruit preserves, & honey.

### Birchermeusli (Cold Soaked Oats) \$6/each

Oats are soaked in yogurt and orange juice with bananas, berries, coconut, and other fruits.

### Fire in the Hole \$9/each

A breakfast sandwich on our savoury scone with a medium fried egg, double smoked bacon, pepper jack cheese, tomatos, & arugula.

### Breakfast Wrap \$9/each

Omelete style eggs with sliced chorizo sausage, peppers, red onion & pepper jack cheese with arugula, & fresh cut salsa.

### Hot Breakfast \$10/each

Scambeled Eggs with Three Cheese blend with 2 slices of double smoked bacon served with our breakfast potatoes made with caramelized onions, scallions, & a house seasoning blend.

### Fruit Platter \$3.5/person

Seasonal fruits & berries served with a pressed yogurt dip made with fresh fruit preserves.

### Crudit  Platter \$3/person

Seasonal vegetable platter served with a homemade dip.

### Cured Meat Platter \$4.5/person

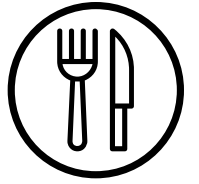
Assorted cured meats with breads & toasted croustini.

### Artisan Cheese Board \$4.5/person

Assorted hard & soft cheeses with breads & toasted croustini.

### Charcuterie Board \$9/person

A selection of cured meats, hard & soft cheeses, pickles & preserves, dips & mustards served with breads and toasted croustini.



## – LUNCH –

**Lunch orders require a minimum of 10 Guests**

### Daily & Seasonal Soup \$5/each

Our daily soup variety or the seasonal soup variety from the cafe menu served with toasted garlic filone bread.

### Chili con Carne or Chicken Corn Chowder \$6/each

Our in house beef chili or chicken corn chowder served with toasted garlic filone bread.

### Caesar or Spinach Salad \$5/each

Traditional Caesar salad with homemade dressing, focaccia croutons, & asiago cheese or a spinach salad with pickled vegetables, toasted sunflower seeds & a lemon berry vinaigrette.

### Beetroot & Fennel Salad \$6/each

A kale & arugula salad with roasted beetroot wedges, toasted fennel, and crumbled goat cheese with an arugula citrus dressing.

### Sandwiches, Wraps, & Panini \$8/each

Prepared on our in house breads and topped with our own roasted and cured meats, vegetables, and spreads. Available as roast beef, chicken, porchetta, turkey, roasted vegetable, corned beef, bacon, & pulled pork.

### Pizza Lunch \$15/person

Two slices of pizza from our cafe pizza menu (1 variety per 10 guests) with a side caesar or spinach salad.

### Sandwich & Salad \$10/person

Assorted sandwicheds, wraps, & panini with a side caesar salad or spinach salad.

Customized catering options are available upon request for groups larger than 30. Custom menus can range from hors d'oeuvres & charcuterie for a reception, family style outdoor BBQ events, to corporate events geared to entertain your clients.