# Catering Menu

## drop off / pick up

Kitchen Door

Phone: 902-832-5213
Email: sales@kitchendoor.ca
Site: www.kitchendoor.ca
Social: @kitchendoorfood

## What We Do

Kitchen Door was born out of a love for food and entertaining. Over the last decade, we have evolved to include a wide variety of locally crafted prepared meals made by our talented culinary team right here in Nova Scotia. Our meals are created from scratch, using simple ingredients, often local, and always delicious! We hand select ingredients to ensure only the highest quality of products leave our facility. Our drop-off catering meals are packed with fresh and healthy ingredients that can be picked up or delivered ready to serve.

## Who We Are

Our company has a phenomenal leadership team that excels at sales development, quality food production, and logistics to bring our customers genuinely innovative food products. This includes our founder/CEO, Patty Howard, who started Kitchen Door in 2008 as a one-woman catering company out of a 150 square foot space. Her passion for entertaining, great food, and perfectly executed events helped the company grow into one of Nova Scotia's leading events and catering companies with a 10,000 square-foot state-of-the-art facility in Dartmouth. Since 2020, the company has focused on building on its core competencies, including high-quality chef-crafted prepared meals, contract food services, Virtual Cooking Classes & Events, and a new production model to include a CFIA inspected facility for manufacturing - with brand partners like Yo-Yo Cookies™ Canada, Crafty Beasts Brewing Co. and other local Atlantic Canadian companies.

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## Ready to place your Pick up or Drop off Catering order!

Our team is available Monday to Friday, 9 am to 4 pm, to take your order or to get you started on the ordering process.
Call or email us at 902-832-5213 | sales@kitchendoor.ca

We are a scratch kitchen, and therefore, all our drop-off menu options are carefully crated to order. Depending on your needs, we may require as little as 48 hours' notice and as much as 30 days' notice depending on your order and our availability. Don't wait to reach out!
Please contact us directly for more information.

## *Are you looking for something more custom?*

Call or email us at 902-832-5213 | sales@kitchendoor.ca
A minimum spend will be required depending on your request.

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# The Details

## Delivery

We offer corporate delivery Monday - Friday and require a 30-45 minute delivery window. Larger orders may require more time to execute drop-off. Delivery fees are not included in the menu prices and start at $30.00 per delivery. Don't hesitate to get in touch with us directly to confirm your delivery window before placing your order.

## Production Fee & Payment

- A 10%-18% Production Fee will apply to all orders.
- We accept e-Transfers (accounts@kitchendoor.ca), Cheque, Visa, MasterCard, or Amex.
- Final payment is due upon confirming your order. Adjustments on balance can be made 0 - 5 business days after the event if required.

## Dietary Accommodations

- Kitchen Door is happy to accommodate special requests, allergies and dietary needs when possible. 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.
- We've incorporated helpful symbols to help you easily identify products that may match your dietary needs and preferences. If you have additional questions about ingredients for any of our products, feel free to give us a call at 902-832-5213 OR email sales@kitchendoor.ca

## Cancellation Policy

- Cancellation must be received and confirmed by a Kitchen Door team member via email or phone. Please email cancellations to sales@kitchendoor.ca or call 902-832-5213.
- Cancellations that occur within 7 business days of the order, 100% of the estimated catering charges noted on your invoice will apply.
- If cancellation occurs within 6-14 days of the delivery/order unless otherwise stated on your invoice, 50% of the estimated catering charges will apply, and the remaining balance will be converted to a Kitchen Door Gift Card for further use.
- Should you wish for a refund instead of a Gift Card a 10% processing fee will apply.

# Breakfast, Snacks & Beverages

# BOXED BREAKFAST

**All boxes are prepared for cold/room temp service.**
**Napkin & Cutlery included.**

## Frittata Box

**$18.00 per box | minimum of 6**

Choice of Frittata
- Roasted Red Pepper, Spinach & Feta (V)
- Smoked Ham & Cheddar (GS)
- Mushroom & Goat Cheese (V)

Includes:
- Yogurt Parfait with KD's Signature Granola, Greek Yogurt, and Seasonal Compote (V)
- Fruit & Cream Cheese Danish (V)
- Chefs Choice Seasonal Mini Muffin (V)
- Seasonal Whole Fruit (GS, V+)

## Light Breakfast Box

**$10.00 per box | minimum of 6**

Includes:
- Granola Bar – Almonds, Honey, Pepitas & Sunflower Seeds (V)
- Mini Croissant with Bacon, Egg Salad and Spinach
- Seasonal Whole Fruit (V+, GS)

## Vegan & Gluten Sensitive

**$12.00 per box | minimum of 6**

Includes:
- Energy Bites with Peanut Butter, Sunflower Seeds & Coconut (V+, GS)
- Chia Pudding with Chia Seeds, Toasted Coconut, Coconut Milk & Seasonal Compote (GS, V+)
- Seasonal Whole Fruit (GS, V+)

# BOXED BREAK TIME

**All boxes are prepared for cold/room temp service.**
**Napkin & Cutlery included.**

## Sweet & Savoury Box

**$10.00 per box | minimum of 6**

Includes:
- Savoury Danish – chefs' choice
- A trio of Sugar Cookie Bites (V)
- Seasonal Whole Fruit (GS, V+)

## Snack Attack Box

**$12.00 per box | min of 6**

Includes:
- House-made Kettle Chips (V+, GF)
- Seasonal Dip (GS)
- Best of Seasonal Veggies
- House-made Cookie

## Vegan & Gluten Sensitive

**$12.00 per box | minimum of 6**

Includes:
- Energy Bites (2) – Peanut Butter, Sunflower Seeds & Coconut (GS, V+)
- Chia Pudding – Chia Seeds, Toasted Coconut, Coconut Milk & Seasonal Berry Compote (GS, V+)
- Seasonal Whole Fruit (GS, V+)

(V) – Vegetarian | (V+) – Vegan | (GS) – Gluten Sensitive | (DF) – Dairy Free

# SNACKS

**Min order of 4 per menu item**
**Includes: Napkin & Cutlery (when applicable)**

## Chia Pudding

Chia Seeds, Toasted Coconut & Pepitas, Coconut Milk and Seasonal Berry Compote (compote will vary) | (V+, DF, GS)
**$7.00 each**

## Yogurt Parfait

Yogurt, Signature Granola and Seasonal Berry Compote (compote will vary) (V)
**$7.00 each**

## Chocolate Chip Cookies

Jumbo Cookie - House-made and packaged individually in parchment bags | (V)
**$3.25 each**

## Energy Bites

Package of three Bites
One of our most popular items!
Bites of energy goodness filled with chia seeds, pumpkin seeds, peanut butter and a hint of Maple Syrup | (V+, GF, DF)
**$4.25 per bag**

## Granola Bites

Package of 3 bites | Our house-made Granola with Raisins, Cranberries, Sesame Seeds, Pumpkin Seeds, and Coconut | (V+, GS)
**$4.25 per bag**

## Kettle Chips

House-made salt & pepper kettle chips | (V+, GS, DF)
**$4.00 per bag**

# BEVERAGES

**Drinks are delivered cold | Paper cup and Ice available upon request for an additional charge.**

## Assorted Soft Drinks

Pepsi, Diet Pepsi, 7UP, Gingerale
**$2.50 | 355 ml can**

## Assorted Juice

Orange, Apple
**$3.00 | 300 ml bottle**

## Bottled Water

**$2.75 | 500 ml bottle**

## Sparkling Water

**$3.25 | 500 ml bottle**

## Coffee

**Tuckers Twist Nova Coffee blend** - Includes: Cream, Sugar, Sweetener, Stir Sticks, 8 oz paper cups/lids
**$30.00 | 96 oz (12 servings) per carafe**

## Hot Tea

**Orange Peko Tea** - Includes: Milk, Sugar, Sweetener, Stir Sticks, 8 oz paper cups/lids
**$30.00 | 96 oz (12 servings) per carafe**

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# Lunch & Dinner

# BOXED LUNCHES

## Wraps

**$19.00 per box | Minimum order of 4 per filling choice**

**Boxed Lunches include: Kettle Chips (V+, GS), Best of Season Veggies (V+), Sweet Treats (2) (V) & Napkin.**

### Crispy Buffalo
Crispy Chicken with carrot & cabbage slaw, local Dave's Hot Sauce creamy Blue Cheese spread in a whole-wheat wrap

### Sweet Potato Chickpea Falafel (V+)
Cherry Tomatoes, Cucumber, Mixed Greens, Vegan Garlic Aioli in a whole-wheat wrap

### Braised Beef
Pickles, Aged Cheddar Cheese, Mixed Greens and Horseradish Aioli in a whole-wheat wrap

### Chicken Tikka
Turmeric Slaw, Mango Chutney, Makhani Aioli in a whole-wheat wrap

### Chicken Salad
Brined Local Eden Valley Chicken, Apricots, Freshly Squeezed Orange Juice, Cranberries, Red Onion and Mixed Greens

### Hot Soup

Add on a soup made with our house-made stocks and fresh ingredients.

Ask about our current selections!

**$5.50 | 8oz Cup**
**$7.00 | 12oz Cup**

### Gluten-Free Wraps
Available upon request
Add $3.00 per box

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# Sandwiches

**$19.00 per box | Minimum order of 4 per filling choice**

**Boxed Lunches include: Kettle Chips (V+, GS), Best of Season Veggies (V+) , Sweet Treats (2) (V), & Napkin**

### Chicken Salad
Brined Local Eden Valley Chicken, Apricots, Freshly Squeezed Orange Juice, Cranberries, Red Onion and Mixed Greens

### Egg Salad (V)
Classic Egg Salad with Celery, fresh Parsley and Mixed Greens

### Ham & Cheese
The Pork Shop Pictou Country Ham, Aged Cheddar, Mixed Greens with a Creamy Honey Infused Dijon Mayo

# Salads

**$18.00 per box | Minimum order of 4 per salad choice**

**Boxed Lunches include: Kettle Chips (V+, GS), Best of Season Veggies (V+), Sweet Treats (2) (V), Napkin & Cutlery**

### Greek Salad (GS, V)
Romaine Lettuce, Bell Peppers, Tomatoes, Olives, Red Onion, and Feta with our Oregano Black Olive Vinaigrette

### Garden Salad (GS, V+, DF)
Selection of Fresh Vegetables and Artisan Greens with our Maple Balsamic Vinaigrette

### Roasted Beet Salad (GS, V)
Roasted Beets, Pickled Red Onions, Toasted Almonds, Mixed Greens and our Goat Cheese Vinaigrette

## Protein Salad Toppers

Herb & Lemon Chicken Breast
Makhani Butter Chicken Breast
Sweet Potato Falafels (V+, GS)

$6.00 | 3 oz

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# INDIVIDUALLY PACKAGED

## Bowls

**Minimum order of 6 per menu item | Boxes comes with a Napkin & Cutlery**

### Chicken Caesar Cob
**$19.00 | (GS w/out croutons)**

Romaine Lettuce, Bacon, Parmesan, Cucumbers, Tomatoes, Hard Boiled Egg, Chicken, and Croutons (individually wrapped) with our House-made Creamy Buttermilk Caesar Dressing

### Southwest Steak Toasted Quinoa Bowl (GS) | $21.00

Seasoned Quinoa, Sliced Grilled Steak with Roasted Corn, Black Beans, Marinated Red Cabbage, Fresh Pico de Gallo and Cilantro Avocado Dressing

### Roasted Cauliflower Rice Bowl (V+, GS) | $18.00

Cilantro Rice with Spiced Lentils, Curry Roasted Cauliflower, Orange Infused Raisins, Roasted Chickpeas, Turmeric Slaw, and Mixed Greens tossed in our Chutney Vinaigrette

## Slider Sandwich Box | Light Lunch

Minimum order of 24 boxes | Individually packed in our white sugar cane boxes with a clear lid, presented with a menu label on each box and napkins - ready to enjoy!
We can customize your label; just ask!

### Choice of Sandwich | Served on Mini Brioche Buns (V)
**$16.00 per box**

Minimum order of 6 per flavour

- Orange Cranberry Chicken Salad
- Traditional Egg Salad (V)
- Pictou County Smoked Ham & Aged Cheddar with a Creamy Honey Infused Dijon Mayo
- Chickpea Salad (V+) (Vegan bread available upon request)

**Box includes:**

- Two Slider Sandwiches
- One Fresh Fruit Skewer
- One House made Cookie
- One Seasonal Square

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# HOT MEALS
# BUFFET

Food is delivered hot and ready to serve in disposable aluminum pans or platters! Serving utensils, paper plates and compostable cutlery are available upon request for an additional charge. Please ask upon booking your catering order. Menus are designed for lunch; please speak to a team member for pricing if you want a more significant portion for dinner.

## Lemon & Herb Chicken

**$26.00 | Minimum of 12**

- Lemon and Herb Chicken Breast (GF, DF)
- Greek Salad with our Oregano Black Olive Vinaigrette (V, GF)
- Seasonal Veggies (V+)
- Orzo Pilaf with Roasted Veggies, Olives and Parsley (V+, DF)
- Greek Pita (V)
- Tzatziki (V+, GF, DF)

## Penne Pasta

**$22.00 | Minimum of 12**

Choice of Sauce

- Creamy Vegetable Alfredo (V)
    - Add Sliced Lemon & Herb Chicken Breast +$4
- Pork & Beef Bolognese with Parmesan
- Marinara with Parmesan (V)

Includes:

- Garden Salad - Romaine Lettuce, Bell Peppers, Tomatoes, Olives, Red Onion, and Feta with our Oregano Black Olive Vinaigrette(GS, V+, DF)
- House made Focaccia Wedge

## Build Your Own Taco

**Minimum of 12**

**Choice of Protein**

- Chicken Karaage - Crispy bites of Chicken (GF, DF) | **$26 per person**
- BBQ Pulled Pork (GF, DF) | **$28 per person**
- Spiced Tofu (V+, DF) | **$24 per person**

**Includes:**

- 6" Flour Tortillas (V+, DF) | 3 per person
- Charred Tomato and Black Bean Rice (V+, GF, DF)
- Mexican Chopped Salad with Roasted Red Peppers, Pickled Red Onions, Roasted Pepitas, Shredded Cheddar, Purple Cabbage, Mixed Greens and Chipotle Lime Dressing (V, GF)
- Fresh Pico de Gallo (V+, GF)
- Turmeric Slaw (V+.GF)
- Lime Crema (V, GF)

## Cookies & Bars

Add on our house-made cookies and seasonal bars platter .
Ask about our current selections!

**$27 | per dozen cookies**

**$30 | per dozen bars**

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# HOT MEALS
# INDIVIDUALLY PACKAGED

**Food is delivered hot and ready to serve in disposable containers! Serving utensils, paper plates and compostable cutlery are available upon request for an additional charge. Please ask upon booking your catering order. Menus are designed for lunch; please speak to a team member for pricing if you want a more significant portion for dinner.**

## Lemon & Herb Chicken

**$24.00 | Minimum of 12**

- Lemon and Herb Chicken Breast (GS, DF)
- Seasonal Veggies (V+)
- Orzo Pilaf with Roasted Red Peppers, Olives and Parsley (V+, DF)
- Greek Pita (V)
- Tzatziki (V, GS)

## Penne Pasta

**$19.00 | Minimum of 12**

Choice of Sauce

- Creamy Vegetable Alfredo (V)
    - Add Sliced Lemon & Herb Chicken Breast +$4
- Beef Bolognese with Parmesan
- Marinara with Parmesan (V)

Includes:

- Garden Salad - Romaine Lettuce, Bell Peppers, Tomatoes, Olives, Red Onion, and Feta with our Oregano Black Olive Vinaigrette(GS, V+, DF)
- House-made Focaccia Wedge

(V) - Vegetarian | (V+) - Vegan | (GS) - Gluten Sensitive | (DF) - Dairy Free

## Cookies & Bars

Add on one of our house made individually packaged cookies and seasonal bars .
Ask about our current selections!

**$2.25 | per cookie**

**$3.00 | per bar**

## Side Salad Box

Add on an individually packaged salad made with our house-made dressings and vinaigrettes.

**Greek Salad (GS, V) | $6.75**

**Garden Salad (GS, V+, DF) | $5.75**

**Roasted Beet Salad (GS, V) | $6.50**

# Party Platters & Sweets

# SANDWICHES PLATTERS

**Sandwiches are presented cold on reusable black trays with napkins.**

**Serving utensils, paper plates and compostable cutlery are available upon request for an additional charge.**

**Please ask upon booking your catering order**

## Brioche Mini Slider Sandwiches

**Served on Mini Brioche Buns (V)**
**36 sliders per platter | $139**

**Select 2 Flavours per platter**

- Orange Cranberry Chicken Salad
- Traditional Egg Salad (V)
- Pictou County Smoked Ham & Aged Cheddar with Creamy Infused Honey Mustard
- Chickpea Salad (V+) (Vegan bread available upon request)

## Mini Croissant Sandwiches

**Served on Mini Buttery Croissants (V)**
**24 mini sandwiches per platter | $95**
**36 mini sandwiches per platter| $139**

**Select 2 Flavours per platter**

- BLT – Local Smoked Bacon, Sundried Tomato Jam and Mixed Greens
- Pictou County Smoked Ham & Aged Cheddar with Creamy Infused Honey Mustard
- Brie, Forty Six˚ North Pear & Chili Chutney and Mixed Greens (V)

## Focaccia Sandwiches

**Served on our house-made Focaccia Bread (V+)**
**12 sandwiches per platter (sliced in half) | $115**

**Select 2 Flavours per platter**

- Orange Cranberry Chicken Salad
- Traditional Egg Salad (V)
- Pictou County Smoked Ham & Aged Cheddar with a Creamy Honey Infused Dijon Mayo
- Braised Beef, Horseradish Aioli, Pickles and Aged Cheddar and Mixed Greens
- Chickpea Salad (V+)

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# BITES & SWEET PLATTERS

**Items are presented cold on reusable black trays with napkins.**

**Serving utensils, paper plates and compostable cutlery are available upon request for an additional charge.**

**Please ask upon booking your catering order**

## Quiche Bites

**20 pieces per tray | $65**

**Select 2 Flavours per platter**

- Roasted Red Pepper, Spinach & Feta (V)
- Mushroom & Goat Cheese (V)
- Pictou County Smoked Ham & Aged Cheddar

## Frittata Bites

**25 bites per tray | $65**

**Select 2 Flavours per platter**

- Roasted Red Pepper, Spinach & Feta (V, GS)
- Mushroom & Goat Cheese (V, GS)
- Pictou County Smoked Ham & Aged Cheddar (GS)

## Caprese Salad Skewers

Grape Tomatoes, Pesto Bocconcini with a Balsamic Reduction Drizzle

**36 pieces per platter | $109**

## Cookies & Bars

A selection of freshly baked cookies and seasonal bars. Ask about our current selections

**50 pieces per platter | $75**

## Dessert Charcuterie

Selection may include Brownie bites, Lemon Loaf, Gourmet Rice Krispie Bites, Jumbo Cookies, Sugar Cookie Bites, Berries and Almonds

**72 bites per platter | $75**

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# Looking for a custom curated box?

Connect with our team today!
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or call 902-832-5213