BREAKFAST

Baking Platter

MUFFIN	\$4.5	TOASTED BAGEL	\$4.5
Lemon blueberry Chocolate chip Orange cranberry Loaded savory (bacon)		Def <mark>aul</mark> t "everything bagel with butter", (plain bagel is available upon request)	
VEGAN MUFFIN Apple Oatmeal	\$4.5	with Blueberry Jam +1 with Garlic Butter +0.5	
LOAF Chocolate Banana Lemon Red Velvet Coconut	\$4.5	COOKIES Chocolate chip Double chocolate White macadamia Oatmeal raisin	\$3
GLUTEN FREE LOAF Banana Date Chocolate Pecan	\$4.5	VEGAN COOKIES chocolate	\$4
SCONE Orange Cranberry Lemon Blueberry Cinnamon Bacon chive	\$4.5	BAKING PLATTER *GF Assorted items from baking section, can cut upon request	\$6 PP
CROISSANT Original Chocolate Almond	\$5	served with butter and jam Minimum 10 ppl	
MINI DANISH Assorted flavor	\$4		

Sandwich

ENGLISH MUFFIN *GF	\$9
Choose One from three options	
bacon, cheddar cheese, egg	
avocado, cheddar cheese, egg	
• avocado, tomato, lettuce (<i>vegan</i>)	
EVERYTHING BAGEL	\$10
Choose One from three options	
 bacon, cheddar cheese, fried egg 	
• avocado, cheddar cheese, fried egg	
• avocado, tomato, lettuce (vegan)	
	010
MORNING TOAST *GF	S10

Package

Individual package upon request

fruit, coffee

LIGHT MORNING PLATTER

Assorted baked goods, fruit skewer, coffee

WARM START PLATTER 20 PP
Roasted potato, eggs (scrambled or boiled),
bacon and sausage, green salad, coffee

GRAB N SEATED

Everything bagel sandwich, seasonal whole

*GF Glutren Free Upon request

Smashed avocado on sourdough (vegan)

(add sliced egg +2)

BREAKFAST

Package Continue

Minimum order of 10 ppl

LITHOSPHERE *VG

7 PP

Assorted freshly baked muffins, choice of coffee, or juice bottle

HYDROSPHERE *VG

9.5 PP

Blueberry yogurt parfait, choice of coffee, or juice bottle

ATMOSPHERE *VGN/GF

10 PP

Fruit cup, choice of coffee, tea or juice bottle

HORNBY

13 PP

English Muffins (default 'bacon, cheddar cheese, fried egg'), seasonal whole fruit, choice of coffee, or juice bottle

BURRARD *VG

14 PP

Morning toast, seasonal whole fruit, choice of coffee, or juice bottle

*VG Vegetarian

*VGN Vegan

*GF Gluten Free

Drink

Served with sugar, cream, almond milk	10 CUPS	30 CUPS
COFFEE	33	90
TEA	33	90
ICED LEMONADE	30	
BOTTLED WATER	3 PER	RBOT
FIJI WATER BOTTLE	4 PER	RBOT
SOFT DRINK	3 PER	R CAN
(COKE, DIET COKE,		
CANADA DRY, SPRITE,		
NESTEA)		
JUICE BOTTLE	4 PER	RCAN
SAN PELLEGRINO	4 PEF	R CAN

LUNCH

Toasted Sandwich

Gluten-free sourdough bread available with size difference

TURKEY CRANBERRY SOURDOUGH Smoked turkey, lettuce, pickled onion, tomato	\$15	BC BEEF BURGER BC beef patty, bacon, cheddar cheese, lettuce,	\$17
TUNA SALAD MULTIGRAIN Tuna, celery, pickled onions, mayonnaise	\$14	tomato, pickles, comes with fries BC VEGAN BURGER	\$17
ROAST CHICKEN MULTIGRAIN Construction Roast chicken, cheese, Sundried tomato, green onion	\$14	Beyond meat, mushrooms, lettuce, tomato, pickles, comes with fries	
HAM & CHEESE SOURDOUGH Ham, cheddar, grainy mustard	\$13	Meal Salad	
GRILLED CHEESE SOURDOUGH Classic grilled cheese on sourdough	\$10	CHICKEN SALAD chicken breast, spring mix, lettuce, celery, carrots	\$17
B.L.T. Bacon, butter lettuce, tomato	\$13	PRAWN SALAD prawn, avocado, spring mix, lettuce, celery, carrots	\$19
A.L.T. <i>(VEGAN)</i> Avocado, lettuce, tomato	\$13	TOFU SALAD VEGAN pan-fried tofu, avocado, Sundried tomato, spring mix,	\$14
SMOKED SALMON BAGEL Smoked salmon, cream cheese, pickled onions, everything bagel	\$13	lettuce, celery, carrots	

\$18

Package

Minimum order of 10 ppl	
PENDER	\$21
Any sandwich from above, soup of the day, Fresh	
baked cookie	

KAMLOOPS

Tofu salad (Vegan), fruit skewer, gluten free loaf

Drink

Served with sugar, cream, almond milk	10 CUPS 30 CUPS
COFFEE	33 90
TEA	33 90
ICED LEMONADE	30
BOTTLED WATER	3 PER BOT
FIJI WATER BOTTLE	4 PER BOT
SOFT DRINK	3 PER CAN
(COKE, DIET COKE,	
CANADA DRY, SPRITE,	
NESTEA)	
JUICE BOTTLE	4 PER CAN
SAN PELLEGRINO	4 PER CAN

LUNCH

Pasta

Gluten-free pasta upon request, may result in present/taste difference from the original product BULGOGI BEEF UDON steak slice, onion, sesame, green onions, seaweed, sous vide egg	\$20	SPAGHETTI BOLOGNESE CAN Meat sauce, Roasted tomato CHICKEN ALFREDO SPAGHETTI BC chicken breast, Sautéed Mushrooms	\$20 \$20
GARLIC MISO UDON (VEGETARIAN) garlic miso, crispy garlic, sesame, green onions, seaweed, sous vide egg IKURA SALMON ROE UDON Salmon roe, garlic miso, sesame, green onions,	\$13	PESTO SEAFOOD PENNE Pesto sauce, prawns, scallop, mussle ROASTED SQUASH RIGATONI Squash, sun-dried tomato, spinach, cheese	\$22 \$17
TRUFFLE UDON (VEGETARIAN) Sautéed mushrooms, house made truffle aioli, sesame, green onions, seaweed, sous vide egg	\$17	chicken vegetable creamy mushroom basil tomato broccoli vegan gf french onion	

Rice Bento

KYOTO BEEF BOWL	\$17
Beef, seasonal vegetables, sou <mark>s</mark> vide egg	
ITALIAN GRILLED CHICKEN BOWL	\$16
Chicken breast, seasonal vegetable, fried rice TAIWANESE BRAISED PORK BOWL	\$16
Braised pork, seasonal vegetables	Ģio



Package

\$20
\$24
\$25

BREAK

Snack/Platter

Individual and shared options both available

SEASONAL FRESH FRUIT CUP *GF/VGN Small platter for 7-12: \$50 Medium platter for 12-17: \$100 VEGETABLE CUP *GF/VGN Small platter for 7-12: \$50 Medium platter for 12-17: \$100 Dip option: hummus, and sour cream CHEESE AND CHARCUTERIE CUP Min order of 6 cups

Small board for 10-16 people \$120

SMALL BAGS OF CHIPS

individually packed, min order of 6 person

Assorted flavor

CHEESE AND FRUIT CUP Min order of 6 cups Small board for 10-16 people \$120	10
COACH PLATTER Min order of 6 cups	10
prawn cocktail, hard boiled egg, fresh vegetable &	dip



*Image is for reference only, the actual product serves as the standard.

1.5

AVOCADO DIP WITH TORTILLA *VG	5	
Pico de gallo, feta, cilantro, onion		

DEEP FRIED BOWL May include hash brown, fries, dry ribs, chicken

May include hash brown, fries, dry ribs, chicken nugget, wings, and others. platter option available

*VG Vegetarian
*VGN Vegan
*GF Gluten Free
*PP Per Person

7 PP

BREAK

Something Sweet

ASSORTED COFFEE CAKE SLICES	3.5
MINI CHEESECAKE SQUARE	3.5
GREEK YOGURT assorted flavor	3
YOGURT PARFAIT with blueberry jam and granola	7
VEGAN CHIA PUDDING with almond milk, granola, blueberry jam	7



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Side Salad

VEGAN BEET SALAD pickled beets, spring mix, lettuce, celery, carrots	\$7
CAESAR SALAD	\$7
croutons, romaine, shaved parmesan	
COUSCOUS SALAD	\$7
Sundried tomato, cucumber, chickpeas, mint, orange, spinach, feta, sun-dried tomato vinaigrette	
GREEK SALAD	\$7
Cucumber, cherry tomato, peppers, onion, romaine, feta cheese, red wine vinaigrette	

DELIVERY HOURS AND FEES

Delivery hours are from 6 am through 8 pm.

A delivery fee of \$5 applies on all orders less than \$100.

Extra delivery fee of \$10 applies on orders before 8 am.

ORDERING TIMELINE

Your Event Planner will require your preliminary order 2 weeks before the event. Final details are due at 12:00pm on the Tuesday of the week prior to your event.

ALLERGY POLICY

Bread x Butter can accommodate some special dietary requests pertaining to allergies or cultural restrictions. However, our kitchen is not a "nut-free" or "gluten-free" facility and we cannot guarantee the absence of cross contamination. Furthermore, meal with special dietary may not meet your expectation as our original recipes. Please contact us ahead to see what we can do for you.