



# Group Bookings

IN THE CAFE

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McMichael

CAFE

# Breakfast Spread

*Includes Coffee or Tea*

McMichael  
CAFE

## Combo

\$20

### Fresh Fruit Platters G D V

Assorted Seasonal Fruit

### Fresh Baked Breads & Bagels

Herb Cheddar Biscuits

Banana Bread

Baguette

### Selection of Muffins

Pumpkin

Zucchini Chocolate Chip

### Egg Salad

Dill, Truffle, Lemon

### Breakfast Spread G

Everything Cream Cheese

Maple Butter

Crunchy Peanut Butter N

Seasonal Jam

## Add Ons

### Smoked Salmon Platter G

+ \$5

Lemon & Dill, Capers, Tomato,

Cucumbers, Red Onion

### Chia Seed Pudding G V

+ \$5

Granola, Toasted Coconut

### Greek Yogurt Parfait G

+ \$5

Granola, Seasonal Jam



G Gluten Free   D Dairy Free  
V Vegan   N Contains Nuts

# Sandwich Lunch

Includes Coffee or Tea \$20

## Sandwiches

Choose 2 per group – Served on shared platters

### Chicken Club

Grilled Herb Chicken, Maple Bacon, Cheddar, Arugula, Tomato, Pickle, Chipotle Aioli

### Roast Beef

Herb Crusted Beef, Mozzarella, Caramelized Onions, Arugula, Pickles, Horseradish Grainy Mustard

### Smoked Salmon

Everything Cream Cheese, Pickled Red Onion, Cucumber, Tomato, Bagel

## Vegetarian

### Heirloom Tomato Sandwich

White Cheddar, Basil Purée, Arugula, Garlic Aioli, Sourdough

## Add On - Dessert + \$10

Choose 1 per group

### Carrot Cake

Cream Cheese Icing, Oat Crumble, Salted Butter Caramel

### Fudge Brownie G

Bourbon Caramel, Salted Toffee Crunch

### Vegan Cake G D V

Chocolate Ganache, Toasted Coconut

## Sides

Choose 2 per group – Served on shared platters/bowls

### Kale Caesar G

Jalapeño Caesar Dressing, Pumpkin Seeds

### Israeli Couscous Salad

Red Pepper, Grilled Vegetables, Feta

### Caprese Quinoa Salad G

Basil Purée, Bocconcini

### Mac & Cheese

Cheesy Panko Crust

### Potato Salad G D

Crispy Bacon, Scallions, Dill

### Daily Soup

Chef's Special



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# Sit Down Lunch

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Includes Coffee or Tea **\$25**

## Mains

Choose 1 per guest

### Piri Piri Chicken **G D**

Piri Piri Glaze

### Grilled Salmon **G D**

Ponzu Glaze, Sesame Seeds

### Grilled Marinated Tofu **G V**

Chimichurri

## Sides

Choose 2 sides per group

### Kale Caesar **G**

Jalapeño Caesar Dressing, Pumpkin Seeds

### Israeli Couscous Salad

Red Pepper, Grilled Vegetables, Feta

### Caprese Quinoa Salad **G**

Basil Purée, Bocconcini

### Mac & Cheese

Cheesy Panko Crust

### Potato Salad **G D**

Crispy Bacon, Scallions, Dill

### Daily Soup

Chef's Special

## Add On - Dessert **+ \$10**

Choose 1 per group

### Carrot Cake

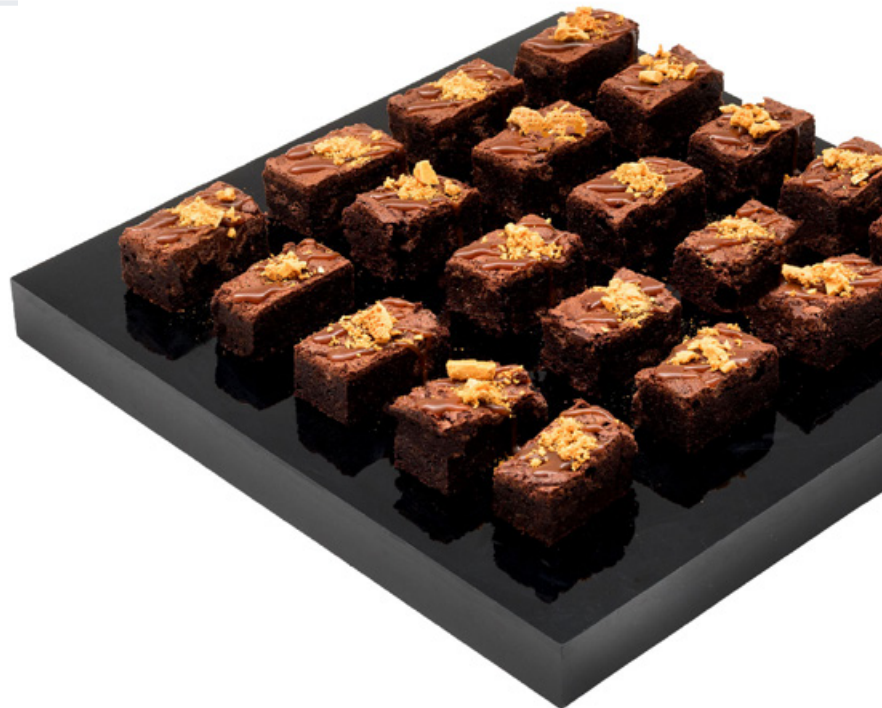
Cream Cheese Icing, Oat Crumble,  
Salted Butter Caramel

### Fudge Brownie **G**

Bourbon Caramel, Salted Toffee Crunch

### Vegan Cake **G D V**

Chocolate Ganache, Toasted Coconut



**G** Gluten Free   **D** Dairy Free  
**V** Vegan   **N** Contains Nuts

# Order Guide



*Thank you for hosting your group at the McMichael Cafe.  
Please refer to our set guidelines below:*

- Contact us directly at [info@mcmichaelcafe.com](mailto:info@mcmichaelcafe.com).
- All menus are priced per person.
- Minimum 10 guests per order.
- Menu selections must be placed 1 week prior to event date.
- Mixing menus is not permitted for one party/group.
- 18% service fee and 13% HST will be applied.
- No Splitting Bills – One bill will be charged to the group organizer after the meal.
- Vegan options available upon request.
- Please inform us of any dietary restrictions or allergies in advance.

We appreciate your cooperation in advance & look forward to seeing you!

