

The background of the entire image is an impressionistic painting. The top two-thirds of the image is dominated by a dark, textured green and blue sky with thick, expressive brushstrokes. The bottom third of the image shows a landscape with a body of water in the foreground, a green field in the middle ground, and a blue and purple structure or tent in the background under a bright, cloudy sky. The overall style is reminiscent of J.M.W. Turner's work.

# GROUP BOOKINGS

**McMichael  
Cafe**

# MCMICHAEL CAFE BREAKFAST MENU

**MUFFINS** \$3 PP  
Banana Chocolate Chip,  
Lemon Cranberry, Pumpkin Spice

**COOKIES** \$3 PP  
Assorted

**CHEDDAR BISCUITS** \$4 PP  
Maple Butter

**MAPLE YOGURT PARFAIT** \$6 PP  
Granola, Seasonal Jam

**BREAKFAST SANDWICH** \$8 PP  
Fried Egg, Maple Bacon or Field  
Spinach, American Cheddar, Pickle,  
Remoulade, Side of Hot Sauce

**SMOKED SALMON PLATTER** \$6 PP  
Lemon & Dill, Capers, Tomato

**COFFEE & TEA** \$3 PP  
Regular, Decaf, Loose Leaf Tea

**FRUIT JUICE** \$4 PP  
Apple, Orange, Cranberry

**MIMOSA** \$7 PP  
Sparkling Wine, Orange Juice

*\* Refer to order guidelines & terms on the last page*

## BREAKFAST COMBO \$16 PP

**FRESH FRUIT PLATTERS**  
Assorted Seasonal Fruit

**FRESH BAKED GOODS**  
Assorted Bagels, Cheddar Biscuits,  
Apple Cake

**HOMEMADE MUFFINS**  
Banana Chocolate Chip, Lemon Cranberry,  
Pumpkin Spice

**BREAKFAST SPREADS**  
Crunchy Peanut Butter, Maple Butter,  
Everything Cream Cheese, Seasonal Jam

**McMichael  
Cafe**

# MCMICHAEL CAFE

## SANDWICH MENU \$20 PP

*Choose 3 Choices per Group*  
*Served on Shared Platters*

### **GRILLED CHICKEN CLUB**

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

### **MAPLE SMOKED PORK**

Heritage Pork, Crispy Shallots, Green Apple Slaw, Concord Grape Gastric, Remoulade, Brioche Bun

### **ROAST BEEF**

Herb Crusted Beef, Aged Cheddar, Charred Pesto, Arugula, Pickled Onions, Remoulade, Brioche Bun

### **SMOKED SALMON**

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

### **ROASTED SQUASH**

Butternut Squash, Cranberry Goat Cheese, Arugula, Pickled Beet, Charred Pesto, Sourdough

*Choose 2 Sides*

### **BABY GEM CAESAR**

Heritage Pork Belly, Sourdough Crumble, Buttermilk Dressing, Ontario Goat Gouda

### **MAPLE ROASTED POTATOES**

Fingerling Potatoes, Maple Mustard, Remoulade, Crispy Onions, Sumac, Herbs,

### **MIXED GREEN SALAD**

Honey Mustard Vinaigrette, Cucumber, Tomato, Pickled Onion, Sumac, Pumpkin Seeds, Sunflower Seeds, Microgreens

### **CORN SALAD**

Charred Corn, Red Onion, Red Bell Pepper, Chilli, Lime, Dill, Smoked Yogurt, Blue Cheese Frisee

### **PASTA POMODORO**

Penne, Tomato Sauce, Charred Pesto, Ontario Goat Gouda, Sourdough Crumble

*\*Refer to order guidelines & terms on the last page*

## DESSERTS

*Choose 1 per Group*

### **CARROT CAKE**

Cream Cheese Icing, Oat Crumble, Salted Butter Caramel

**\$8 PP**

### **APPLE CAKE**

Mascarpone Icing

**\$8 PP**

### **FUDGE BROWNIE**

Rye Caramel, Salted Toffee Crunch,

**\$7 PP**

MCMICHAEL CAFE

# HOT LUNCH BUFFET MENU \$25 PP

## HERB ROASTED CHICKEN BREAST

Pickled Onions, Maple Mustard Glaze,  
Fresh Herbs

## CHARRED PESTO SALMON

Crispy Onions, Scallions

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*Vegetarian Option*

## CAULIFLOWER STEAK

Curried Vegetables, Fresh Herbs

*Choose 2 Sides*

## BABY GEM CAESAR

Heritage Pork Belly, Sourdough Crumble,  
Buttermilk Dressing, Ontario Goat Gouda

## MAPLE ROASTED POTATOES

Fingerling Potatoes, Maple Mustard,  
Remoulade, Crispy Onions, Sumac, Herbs,

## MIXED GREEN SALAD

Honey Mustard Vinaigrette, Cucumber,  
Tomato, Pickled Onion, Sumac, Pumpkin  
Seeds, Sunflower Seeds, Microgreens

## CORN SALAD

Charred Corn, Red Onion, Red Bell Pepper,  
Chilli, Lime, Dill, Smoked Yogurt, Blue  
Cheese Frisee

## PASTA POMODORO

Penne, Tomato Sauce, Charred Pesto,  
Ontario Goat Gouda, Sourdough Crumble

*\* Refer to order guidelines & terms on the last page*

## DESSERTS

*Choose 1 per Group*

### CARROT CAKE

Cream Cheese Icing, Oat Crumble,  
Salted Butter Caramel

**\$8 PP**

### APPLE CAKE

Mascarpone Icing

**\$8 PP**

### FUDGE BROWNIE

Rye Caramel, Salted Toffee Crunch,

**\$7 PP**

# MCMICHAEL CAFE

## ALL DAY COMBO \$45 PP

### BREAKFAST

#### FRESH FRUIT PLATTERS

Assorted Seasonal Fruit

#### HOMEMADE MUFFINS

Banana Chocolate Chip,  
Lemon Cranberry, Pumpkin Spice

#### BREAKFAST SPREADS

Maple Butter, Seasonal Jam

#### MAPLE YOGURT PARFAIT

Granola, Seasonal Jam

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### LUNCH

Choose from [Sandwich Menu](#) or [Hot Buffet Menu](#).

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### SNACK

#### ONTARIO MEAT & CHEESE BOARDS

Local Selection of Charcuterie, Fresh & Aged Cheese, Pickles, Mustard, Organic Honey,  
Sourdough Crisps

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### COFFEE & TEA

#### ALL DAY COFFEE & TEA

Decaf, Black, Loose Leaf Teas

*\* Refer to order guidelines & terms on the last page.*

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# MCMICHAEL CAFE PLATTERS

## DIPS & CRUDITÉ

\$45

Carrot, Bell Pepper, Cherry Tomatoes, Cauliflower, Celery, Radish, Asparagus, Hummus, Buttermilk Dressing

## ONTARIO MEAT & CHEESE BOARDS

\$65

Local Selection of Charcuterie, Fresh & Aged Cheese, Pickles, Mustard, Organic Honey, Sourdough Crisps

## ROASTED GARLIC & HERB ARANCINI

\$35

San Marzano Tomato Sauce, Charred Pesto, Parmesan

## TOMATO FLATBREAD

\$30

San Marzano Tomato Sauce, Mozzarella, Charred Pesto, Pickled Chillies

## CAPRESE SKEWERS

\$35

Marinated Bocconcini, Fresh Basil, Heirloom Cherry Tomato, Balsamic Glaze

## GRILLED CHICKEN SKEWER

\$35

Mustard Glaze Chicken, Chipotle Aioli, Crispy Onion

## SMOKED SALMON CHIP

\$30

Atlantic Salmon, Everything Cream Cheese, Pickled Onion, Bagel Crisp, Cider Glaze

## PULLED PORK SLIDER

\$50

Maple Smoked Pork, Green Apple Slaw, Remoulade Brioche Bun

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## MINI SWEET SQUARES

\$35

Carrot, Apple, Fudge Brownies

## FRESH FRUIT PLATTER

\$65

Assorted Seasonal Variety

*\* Refer to order guidelines & terms on the last page*

## TEA SANDWICHES \$7.50PP

### EGG SALAD

Egg, Remoulade, Celery, Green Onion

### BLACK FOREST HAM & CHEDDAR

Cheddar Cheese, Dijon Mustard

### CUCUMBER & CREAM CHEESE

Cucumber, Everything Cream Cheese

### TUNA SALAD

Tuna, Remoulade, Celery, Apple

*\* Minimum order 10 People*

# MCMICHAEL CAFE

# DRINKS MENU

## DRINKS

### COFFEE & TEA

Decaf, Black, Loose Leaf Teas

\$3 PP

### SOFT DRINKS

Coke, Diet Coke, Ginger Ale

\$3 PP

### WATER

Bottled Sparkling & Still Water

\$4 PP

### CANADIAN WINE

House Red & White Wine

\$14 PP

### CANADIAN CIDER

Brickworks Ciderhouse Batch: 1904

\$8 PP

## ORDER GUIDELINES

- Contact us directly at [andrew@mcmichaelcafe.com](mailto:andrew@mcmichaelcafe.com)
- All menus are priced per person
- Minimum 5 guests per order
- Menu selections must be placed 1 week prior to event date
- Vegan options available upon request
- Please inform us of any dietary restrictions or allergies in advance
- Bill must be paid before the event by credit only
- Day of additional items can be paid on-site

## SERVICES & FEES

- Recommended for groups over 15 guests
- Buffet linens are \$20/each
- Service staff required at \$18/hour (3 hours minimum)
- Additional service staff required for groups over 20 guests
- 18% Service fee will be applied
- 13% HST will be applied
- \$50 Cancellation fee applied within 5 days
- Full payment applied if canceled less than 12 hours prior to delivery