

porta via™



2018 CATALOGUE

CORPORATE & OFFICE CATERING . EMPLOYEE MEAL PLANS

REAL FOOD PREPARED FROM SCRATCH

SIGNATURE

GOURMET PACKAGES

MIN 15 ORDERS . 24HRS NOTICE REQUIRED

BUILD YOUR OWN HOT PLATE: \$14.75
INCLUDES ONE MAIN AND 4 SIDES/GUEST

MAINS:

lemon & herb chicken breast
cajun crusted chicken breast
pulled turkey in our house dry rub
cajun roasted salmon fillet
spicy roasted tofu(vegetarian)

SIDES DISHES:

grilled vegetable antipasto
herb roasted sweet potatoes
brown rice & quinoa pilaf
pico de gallo salsa

FINGER FOOD SNACK PACKAGE: \$14.75
INCLUDES THE 4 SELECTIONS LISTED BELOW

GRILLED VEGETABLE ANTIPASTO:

lightly marinated with EVOO,
salt & pepper, served warm & crunchy

CHARCUTERIE GOURMET MEATS:

house specialty sliced striploin,
smoked salmon, prosciutto, spicy olives,
capers and condiments

CHEESE & FRUIT PLATTER:

selection of gourmet cheeses served with
grapes, berries, pecans & figs

ACE BAKERY ARTISAN BREAD BASKET



SIGNATURE

GOURMET PACKAGES

MIN 15 ORDERS . 24HRS NOTICE REQUIRED

BUILD YOUR OWN SALAD & GRAIN BOWL **MIN 30 GUESTS . \$14.75**

BASE:

spring mix . romaine . kale . quinoa . brown rice

PROTEIN(1 PORTION PER GUEST):

lemon & herb chicken . pulled turkey
striploin steak . roasted spicy tofu

TOPPINGS(INCLUDES ALL BELOW):

cherry tomatoes . cucumber . roasted sprouts
pico de gallo . roasted corn salsa . fennel slaw
black beans . chopped seasonal fruit
boiled eggs . shredded beets & carrots

DRESSINGS(INCLUDES ALL BELOW):

citrus basil . chili lime avocado . smokey paprika
EVOO & vinegar . balsamic vinaigrette

3" PANINI SLIDER PACKAGE: \$14.75 **2 SLIDERS & 2 SIDES PER GUEST**

SLIDERS:

smoked salmon:
chili lime avocado, grilled zucchini, goat cheese

medium roasted striploin:
sundried tomato spread, grilled peppers, grilled zucchini

spicy roasted tofu(vegetarian):
chili lime avocado, grilled peppers, arugula, goat cheese

cajun chicken:
garlic peppercorn, grilled peppers, grilled zucchini

SIDES:

kale & quinoa salad with roasted pear vinaigrette
fresh tomato basil salad with olives, zucchini, capers & feta.



ARTISAN PANINI & WRAPS

PLATTER SERVICE FROM \$10 (PAIR UP WITH SIGNATURE GROUP SIDE SALADS)

BOXED PACKAGE FROM \$11.75 (INCLUDES SIDE HOUSE SALAD & STANDARD DRINK)

TUSCAN CHICKEN PANINI

sundried tomato spread,
grilled sweet peppers, goat cheese

SPICY PICANTE CHICKEN PANINI

garlic peppercorn, spicy salsa verde,
grilled banana peppers, smoked mozzarella

CHICKEN LITE PANINI

chili lime avocado, grilled zucchini,
grilled sweet peppers

CHICKEN AVOCADO WRAP

chili lime avocado, mashed avocado,
roasted fajitas, pico de gallo

PULLED TURKEY WRAP

garlic peppercorn, fajitas, fennel slaw, asiago

SPICY STRIPLOIN & SALSAS VERDE PANINI

garlic peppercorn, spicy salsa verde,
grilled banana peppers, brie

STRIPLOIN & SMOKED MOZZA PANINI

sundried tomato spread, grilled sweet peppers,
smoked mozzarella

STEAK & ASIAGO WRAP

garlic peppercorn, roasted fajitas,
fennel slaw, asiago

GRILLED VEGGIE PANINI

chili lime avocado, grilled zucchini,
peppers & eggplants, goat cheese

SPICY TOFU WRAP

garlic peppercorn, roasted fajitas,
fennel slaw, mashed avocado

FIG & PROSCIUTTO PANINI

fig & basil pesto, grilled zucchini,
arugula, brie

SMOKED SALMON PANINI

fig & basil pesto, grilled zucchini, brie

CAJUN ROASTED SALMON WRAP

chili lime avocado, fennel slaw,
roasted fajitas, pico de gallo

SPICY TUNA CARPACCIO PANINI

garlic peppercorn, spicy salsa verde, grilled
sweet peppers, goat cheese



SIGNATURE

GROUP SIDE SALADS

SERVES UP TO 8 SIDES . PAIR UP WITH ARTISAN PANINI & WRAP PLATTERS

PORTA VIA INSALATA: \$26

spring mix, beets, carrots, tomatoes, pecans, cranberries, goat cheese (EVOO & vinegar)

KALE & TOASTED ALMOND: \$28

chopped kale, tomatoes, almonds, soya beans, feta cheese(basil citrus vinaigrette)

HOUSE SPINACH: \$22

spinach, tomato, cucumber, cranberries seasonal fruit (smokey paprika)

HOUSE SPRING MIX: \$22

spring mix, cucumbers, cherry tomatoes, beets carrots & cabbage slaw (balsamic vinaigrette)

MEDITERRANEAN: \$26

romaine, cherry tomatoes, olives, capers, cucumbers, feta (greek vinaigrette)

QUINOA & KALE: \$28

chopped kale, red quinoa, pico de gallo, roasted corn salsa, cranberries(roasted pear vinaigrette)



GOURMET

SALADS & GRAIN BOWLS

PERFECT BALANCE OF VEGGIES, GRAINS & PROTEIN MADE FRESH TO ORDER

PORTA VIA CHICKEN SALAD: \$12

spring mix, shredded veggies, pico de gallo, fennel slaw(basil citrus)

HARVEST VEGGIE SALAD: \$9

spring mix, beets, carrots, tomatoes, cabbage slaw(smokey paprika)

TUNA CARPACCIO SALAD: \$14

spinach, roasted corn salsa, pico de gallo, black beans, fennel slaw (basil citrus)

PULLED TURKEY SALAD: \$13

kale, tomatoes, roasted corn salsa, pico de gallo, roasted fajitas (chili lime avocado)

URTH GRAIN BOWL: \$11.50

kale, quinoa & brown rice, spicy tofu, roasted sprouts, black beans, cabbage slaw, roasted fajitas (smokey paprika)

LEAN PROTEIN BOWL: \$13

kale, quinoa & brown rice, pulled turkey, tomatoes, roasted sprouts, black beans, roasted fajitas (roasted pear)

CAJUN ROASTED SALMON BOWL: \$15

kale, quinoa & brown rice, roasted corn salsa, pico de gallo, black beans, fennel slaw (chili lime avocado)

STRIPLOIN BOWL: \$13

kale, quinoa & brown rice, roasted sprouts, roasted corn salsa, fennel slaw, roasted fajitas (roasted garlic peppercorn)



BREAKFAST

APPETIZERS & SNACKS

MEDIUM SERVES UP TO 6, LARGE UP TO 12 GUESTS . 24HRS NOTICE

CONTINENTAL: M.(24pc) \$42/L.(36pc) \$52

freshly baked mini croissants, danishes & fruit crowns

BREAKFAST EGG WRAPS: M.(8pc) \$40/L.(12pc) \$60

steak & cheese, western, goat cheese
arugula, roasted corn & black bean salsa

YOGURT PARFAIT: \$5

vanilla yogurt with artisan granola & fresh berries

DARK ROAST COFFEE: 10 cup thermos \$22

BLACK & HERBAL TEA: 10 cup thermos \$22

FRESH FRUIT PLATTER: M.\$32/L.\$46

seasonal selection of fresh fruits & berries

CHEESE & FRUIT PLATTER: M.\$42/L.\$62

quality cheeses complimented with
grapes, pecans, figs & berries

COOKIE BOX \$16

3 flavours of gourmet cookies boxed up in dozens (12 units)

