



# Breakfast

## Fresh Pastries, Coffee & Tea

Order a selection of fresh pastries, along with exceptional coffee and premium teas, for your event or meeting.

### **Yogurt Parfait**

**\$6.5**

House made strawberry rhubarb compote, Greek yogurt and house-made granola

### **Bacon, Potato & Gouda Burritos** **\$10**

Beef bacon, golden fried potatoes, fluffy omelet, and Gouda cheese wrapped in a warm tortilla.

### **Montreal Smoked Meat Burrito** **\$10**

Montreal smoked meat, fluffy omelet, cheddar cheese wrapped in a warm tortilla.

### **Quiche**

**\$10**

Served with arugula salad and homemade tomato relish.

### **Garden Breakfast Sandwich**

**\$12**

Toasted house made English muffin, basil & spinach pesto, roasted red pepper and tomato omelet.

### **Montreal Smoked Meat Breakfast Sandwich**

**\$13.5**

Montreal Smoked meat, fluffy omelet, cheddar cheese, tomato relish on a house made English muffin



# Handhelds

*All sandwiches are served with your choice of side: Side House Salad, Caesar Salad or Chips*

## Turkey Cranberry Sandwich \$16.5

Roasted in-house turkey, paired with house-made cranberry sauce, fresh arugula, brown butter dressing, and creamy Havarti cheese. On baguette

## Hummus & Roasted Vegetable Sandwich \$11

Fire-roasted red peppers, crisp cucumbers, fresh tomatoes, house-made hummus, and garlic sauce, all layered on baguette.

## Roasted Chicken Sandwich \$15

Lemon and herb whole roasted chicken, served on baguette.

## Chicken Caesar Wrap \$11

Grilled chicken, house-cured beef bacon, house-made Caesar dressing, and crisp romaine lettuce wrapped in a soft tortilla.



# Bagged Lunch

Choose from our selection of house-made sandwiches and complete your meal with a bag of chips or a Caesar salad, one of our famous chocolate chip cookies, and a cold drink.

A perfect grab-and-go option for your next event.



# Plates

*Includes a side salad and house-made Focaccia Bread*

## Braised Beef Lasagna

**\$21**

Handmade egg pasta layered with rich braised beef ragu, creamy Béchamel sauce, and Parmesan cheese.

## Spinach & Zucchini Lasagna

**\$18**

Handmade egg pasta, fresh house-made ricotta, spinach, basil, and a hint of lemon.

## Greek Chicken

**\$19.5**

Roasted marinated chicken, served with zesty lemon and herb rice.

# Bowls

## Mediterranean Bowl

**\$13**

Red and white quinoa, roasted chickpeas, roasted red pepper, tomatoes, cucumber, pickled red onion, yogurt mint dressing.

**+Add grilled chicken \$5 +Add grilled salmon \$6**

## West Coast Bowl

**\$13**

Red and white quinoa, edamame beans, shredded carrot, cucumber, pickled onions.

**Choose one:**

- Tamari salmon with spicy mayo **\$18**
- Poke salmon with spicy mayo **\$18**
- Teriyaki chicken **\$16**



# Platters

**Small: 15 people**

**Large: 20 people**

## Artisan Cheese

**Small: \$90 Large: \$120**

A curated selection of artisan cheeses paired with seasonal fruit, house-made tomato relish, crackers, nuts, and freshly baked baguette.

## Antipasto

**Small: \$80 Large: \$110**

Honey mustard chicken skewers, cured bresaola, artichokes, olives, and roasted bell peppers, served with house-made hummus, crackers, and freshly baked baguette.

## Vegetable

**Small: \$30 Large: \$50**

A fresh selection of seasonal raw vegetables served with house-made hummus and a creamy sour cream dip.

## Fruit

**Small: \$40 Large: \$60**

A fresh selection of seasonal fruit.

# Appetizers

## Montreal Smoked Meat Crostini \$2.15

Toasted baguette crisp, Chipotle crema.

## Chanterelle mushroom crostini \$2.15

Toasted baguette crisp, whipped ricotta.

## Parmesan Crisps \$2.5

Fresh tomatoes and mozzarella dressed in a basil vinaigrette.

## Southern Style Stuffed Eggs \$1.7

Crispy bacon with mustard & smoked paprika

## Cucumber Dill \$1.8

Lemon and dill cream cheese.

# Celebration Cakes

*Our signature celebration cakes are made in-house by our pastry chef, perfect for any occasion.*

**6-inch cake (10-12 servings): \$65**

**9-inch cake (15-18 servings): \$95**

## Rich Chocolate Cake

Rich chocolate cake finished with a smooth 55% couture chocolate ganache.

## Vanilla Sponge Cake

Light vanilla sponge layered with seasonal jam and finished with a smooth vanilla bean Swiss meringue buttercream.

## Lemon Sponge Cake

Delicate lemon sponge filled with tangy lemon curd and finished with vanilla bean Swiss meringue buttercream.

## Carrot & Salted Walnut Cake

Moist carrot and salted walnut cake filled with cream cheese frosting, finished with candied orange and pistachios.

# High Tea

*An elegant selection of tea sandwiches, scones, delicate cakes, and savoury bites that is perfect for afternoon gatherings.*



**Interested in ordering? Send us an email:**

**[hello@victorycoffeekitchen.ca](mailto:hello@victorycoffeekitchen.ca) and we will send you our order form.**