



CATERING MENU

PLATTERS

SMALL PLATTER: 8 - 10 PEOPLE

MEDIUM PLATTER: 15 - 20 PEOPLE

LARGE PLATTER: 25 - 30 PEOPLE

FRUIT PLATTER

Selection of freshly cut fruit.

S: \$30 M: \$40 L: \$50

VEGETABLE PLATTER

Freshly cut vegetables served with made-in-house Ranch dressing.

S: \$25 M: \$35 L: \$40

HUMMUS PLATTER

Degrees' smooth blend of chickpeas, garlic, olive oil and roasted red peppers, served with pita, olives, artichoke hearts & dried fruits.

S: \$20 M: \$25 L: \$30

CHEESE & CRACKERS

Assorted cheeses served with crackers.

Reg: \$50 Large: \$75

IMPORT CHEESE PLATTER

Served with select fruits and Artisan breads

Reg: \$60 Large: \$90

CUPCAKES

Fresh, scratch baked cupcakes. Please see our assortment of flavours in our baking section.

\$1.50 per piece
Min. 6 pcs per order

PASTRY PLATTER

Platter of fresh, baked-in-house Muffins, Cookies, Scones, etc.

\$1.50 per piece
Min. 6 pcs per order

DEGREES BAKING

SPECIALTY CAKES

9" ROUND
10 - 12 PEOPLE

1/2 SLAB
20 - 30 PEOPLE

FULL SLAB
50 - 60 PEOPLE

CHOCOLATE OR MARBLE CAKE

Chocolate Icing	\$30	\$45	\$70
Vanilla Icing	\$30	\$45	\$70
Cream Cheese Icing	\$40	\$55	\$80
Whipped Cream with fruit filling	\$40	\$55	\$80
Peanut Butter Icing	\$40	\$55	\$80
Nutella Icing	\$40	\$55	\$80

VANILLA CAKE

Chocolate Icing	\$30	\$45	\$70
Vanilla Icing	\$30	\$45	\$70
Whipped Cream with fruit filling	\$40	\$55	\$80

GERMAN CHOCOLATE

(Chocolate cake with a coconut and pecan based filling)	\$40	\$55	\$85
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BLACK FOREST

(Chocolate cake with cherry filling and whipped cream topping)	\$40	\$55	\$85
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RED VELVET

(Cream cheese icing)	\$40	\$55	\$85
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LEMON CAKE

Vanilla Icing	\$35	\$50	\$75
Blueberry Cream Cheese	\$40	\$55	\$80
Whipped Cream with fruit filling	\$40	\$55	\$80

NEW YORK STYLE CHEESECAKE

\$50	\$65	N/A
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DEGREES BAKING

PASTRIES N SUCH

1/2 DOZEN (6)

DOZEN (12)

CINNAMON BUNS	\$15	\$30
WHOLE WHEAT CROISSANT	\$11	\$20
MUFFINS	\$9	\$18
COOKIES	\$9	\$18
VEGAN BREAKFAST BARS	\$12	\$20
SCONES	\$9	\$18
BROWNIES	\$13	\$25
BANANA BREAD	\$15	(WHOLE LOAF)
PUMPKIN LOAF	\$15	(WHOLE LOAF)
CUPCAKES	\$9	\$18

Try any of our specialty cake flavours as cupcakes (additional \$0.25 each for German chocolate or Black forest)

*** GLUTEN FREE AND VEGAN OPTIONS AVAILABLE. PLEASE INQUIRE. PRICES MAY VARY**

PASTRY PLATTERS

\$1.50 / PERSON

ASSORTED PASTRY PLATTER

(Includes a variety of muffins, cookies, cinnamon buns, and scones)

Order per dozen or half dozen.

BEVERAGES

HOME MADE ICED TEA

\$5.00 per Litre
(serves 2-3 per Litre)

HOME MADE LEMONADE

\$5.00 per Litre
(serves 2-3 per Litre)

GREEN BEAN COFFEE

\$1.50 per cup

ASSORTED TEA SERVICE

\$1.50 per cup

CANNED POP

\$1.00 each

BOTTLED JUICE

\$1.75 each

**COFFEE AND TEA SERVICE INCLUDES CREAM, SUGAR, CUPS, NAPKINS
& STIR STICKS – ALTERNATIVE SWEETER AVAILABLE UPON REQUEST**

APPETIZERS/FINGER FOOD

PRICES ARE PER DOZEN. ORDERS WILL TYPICALLY BE 24 PIECE MINIMUM, PER TYPE

BEET STAINED SMOKED SALMON On crostini or mini potato latke with dill cream cheese.	\$18
TENDERLOIN WITH GUACAMOLE Plantain chip with rare beef tenderloin and avocado	\$21
MINI MUSHROOM STRUDELS Mushroom and bulgur filling in puff pastry bundles. (8 piece)	\$12
PHYLLO BUNDLES With brie cheese & fig or mushroom & beef.	\$18
BAKED BRIE WITH DRIED FRUIT AND NUTS Wrapped in puff pastry cut into wedges. 750g (1 piece)	\$20
STUFFED MINI CROISSANT Mini croissant with creamy spinach artichoke filling.	\$18
SUSHI! An assortment of fully cooked sushi rolls made fresh by Degrees.	\$TBD
ORANGE MARINATED SALMON With cilantro butter.	\$24
WHITE FISH ON CORNBREAD (Usually pickerel) with a lightly curried crème fresh.	\$18
MINI EGGPLANT MEDALLIONS With walnut sauce and feta cheese.	\$15
SPICED BUTTERNUT POTATO TARTS With shredded braised pork shoulder if desired.	\$18
SWEET YAM TARTS Almost a dessert	\$15
CHICKPEA FRITTERS With brie cheese and chutney.	\$18
HEMP PESTO BRUSCHETTA On garlic butter crostini.	\$18
STUFFED MUSHROOM CAPS Stuffed with creamy spinach artichoke dip.	\$15
MINI BEEF SLIDERS Mini beef burger served on homemade dinner rolls	\$24
SPRING ROLL (Veggie or Beef) with sweet chili vinaigrette.	\$18

GOURMET HOMEMADE PIZZA

HALF PAN 18"X12" 5-7 PEOPLE \$17.50

FULL PAN 18" X 24" 10-12 PEOPLE \$35

DELUXE VEGGIE

Artichoke hearts, red onions, banana peppers, mushrooms, baby spinach.

GREEK VEGGIE

Green peppers, diced tomato, red onion, black olives, feta cheese.

CHEESEBURGER

Ground beef with saute'd mushrooms and onions.

BARBEQUE CHICKEN

Sliced chicken breast, saute'd peppers and onions, with a hint of BBQ in the tomato sauce.

THE JOY

Pepperoni, pineapple, feta cheese and banana peppers.

THE CLASSIC

Side bacon and pepperoni

JUST CHEESE

Our homemade tomato sauce and lots of mozzarella.

BUILD YOUR OWN

Pick three toppings.

BUILD YOUR OWN

Artichoke Hearts

Banana Peppers

Mushrooms

Spinach

Onion

Tomato

Green Pepper

Olives

Beef

Pepperoni

Ham

Pineapple

Chicken

Feta

PASTA

HALF PAN 8 - 10 PEOPLE \$25

FULL PAN 15 -20 PEOPLE \$50

BAKED VEGETARIAN PASTA

Tender locally produced pasta, with our homemade tomato sauce, baked over with mozzarella cheese.

HEARTY BEEF BAKED PASTA

Nature's Farms pasta, with our hearty homemade meat sauce, baked over with mozzarella cheese.

* ADD MEATBALLS (15PC), CHICKEN OR SHRIMP(20PC) - \$15 PER FULL PAN

* ADD RICOTTA CHEESE WITH SAUTÉED SPINACH AND ONIONS - \$7.50 PER FULL PAN

* ADD ROASTED VEGGIES - \$9 PER FULL PAN

WRAPS & SANDWICHES

6 - 24 PEOPLE \$6.25 PER PIECE

25 - 99 PEOPLE \$6 PER PIECE

100 + PEOPLE \$5.50 PER PIECE

CLUB HOUSE WRAP

Degrees classic, seasoned chicken, bacon, cheddar cheese, tomato and basil mayo in a whole wheat wrap.

MEDITERRANEAN WRAP

Whole wheat tortilla filled with hummus, tomatoes, spicy eggplant, red onion, banana peppers, fresh greens and mozzarella cheese.

CLASSIC CHICKEN WRAP

Seasoned chicken, bean sprouts, tomatoes, bell peppers, red onions and tzatziki or chili mayo in a fresh whole wheat tortilla.

THE QB VEGGIE WRAP (VEGAN)

Degrees' own Quinoa salad medley and fresh dressed beans, with crisp greens and a light spread of hummus wrapped in a whole wheat tortilla.

THE VIET WRAP

Your choice of chicken, shrimp, with rice vermicelli noodles, green pepper, cucumber, red onion and crisp greens dressed with our sweet chili vinaigrette.

THE FRESHY GREEK WRAP

Fresh greens, sprouts, diced tomatoes, cucumbers, green peppers, red onions, banana peppers, feta cheese and tzatziki sauce in a whole wheat tortilla.

EGG SALAD SANDWICH

Delicious egg salad made with Nature's Farms local, free run eggs, and crisp greens, on fresh bread.

CHICKEN SALAD SANDWICH

Oven roasted chicken mixed with chopped veggies and mayo, served with crisp greens.

CORNED BEEF SANDWICH

Classic style; corned beef on buttered bread. Available with Dijon mustard.

HAM & CHEESE

Sliced ham and cheddar cheese, with sliced tomato, fresh greens, mayo and Dijon.

***ORDERS MUST BE A MINIMUM OF 6 WRAPS / SANDWICHES PER TYPE SELECTED**

SALADS

SMALL: 8 - 10 PEOPLE

MEDIUM: 15 - 20 PEOPLE

LARGE: 25 - 30 PEOPLE

DEGREES HOUSE SALAD

Fresh greens with a medley of fresh vegetables, with your choice of homemade dressing: Blue Cheese, Ranch, Rustic Italian.

S: \$20 M: \$25 L: \$30

SERA VERDE

A bed of mixed greens and spinach, topped with walnuts, sliced figs, avocado, bacon, red onions and feta cheese. Garnished with orange slices and cherry tomatoes, and served with Degrees' house Italian balsamic vinaigrette.

S: \$25 M: \$30 L: \$40

GREEK SALAD

A traditional Greek salad. Heavy on the vegetables, light on the leaves with olives, feta cheese and homemade balsamic vinaigrette.

S: \$25 M: \$30 L: \$35

CAESAR SALAD

Romaine lettuce, tossed with our homemade vegetarian creamy Caesar dressing, parmesan cheese and homemade croutons.

S: \$20 M: \$25 L: \$30

POTATO SALAD

Potatoes dressed with a creamy dill dressing.

S: \$20 M: \$25 L: \$30

GREEK PASTA SALAD

Natures Farms local made pasta, tossed with mixed vegetables and dressed with our homemade Greek dressing, topped with Feta cheese.

S: \$25 M: \$30 L: \$35

***DEGREES CAN PROVIDE FRESH SEASONAL SALADS SUITED TO YOUR EVENT. PLEASE INQUIRE**

DEGREES DOES BANQUETS AND BUFFETS!

FROM PRIME RIB AND YORKSHIRE PUDDING TO MAC N CHEESE. PLEASE INQUIRE, AND LET OUR DEDICATED KITCHEN STAFF DO THE REST!

DINNER / HOT FARE

PRICES REFLECT PER PERSON COST, AND INCLUDE ONE SIDE AND ONE VEGETABLE OPTION

MAPLE MUSTARD SALMON Salmon fillets baked with our special glaze made from Ancienne mustard and real maple syrup.	\$16
STUFFED CHICKEN BREAST Chicken breast marinated in our own blend of herbs and spices, stuffed with chef's selection of delectable fare. Seasonal varieties available. Please inquire.	\$14
MUSHROOM STRUDEL A hearty vegetarian medley of mushrooms, bulgur wheat, and herbs wrapped inside fluffy golden puff pastry.	\$12
CHICKEN PARMESAN Fresh breaded chicken breast topped with our house tomato sauce and baked with mozzarella cheese.	\$13
CHANA YELLOW CURRY Chickpeas, potatoes, mushrooms, green peppers, cauliflower and onions in a mild coconut curry broth.	\$13

*ORDERS MUST BE A MINIMUM OF 10 PEOPLE PER ORDER

SIDES

OVEN ROASTED HERB & GARLIC POTATO

PESTO TOSSED PASTA

local pasta with Manitoba hemp seed pesto.

RICE

fried, pilaf, steamed.

CREAMY GARLIC MASHED POTATO

FRESH CUT FRIES

SWEET MAPLE YAMS

mashed or roasted.

VEGGIES

STIR FRIED VEGGIE MEDLEY WITH HONEY SOY GLAZE

assorted vegetables fresh from the wok.

GRATIN VEGETABLES

chef's choice of veggies tossed in cheese sauce and bread crumbs, then baked.

CHEF'S SEASONAL VEGGIES

an ever changing variety of seasonal vegetable prepared as per the chef's choice.

