

The Party

Deluxe Cheeses & Fresh Fruit Platter

-a seasonal selection of grapes, berries, dried fruits & nuts accompanied by domestic & imported cheeses, artisan breads, focaccia and bread crisps.

\$63.00-sm (serves up to 20p)

\$110.00-lg (serves up to 40p)

Southwest Chicken Wraps

-with Chimayo chicken, red pepper, jack cheese and black bean schmear.

\$27.75/dz

Mediterranean Grilled Vegetable Platter

-with asparagus, scallions, marinated mushrooms, aubergine and peppers. Served with a selection of marinated olives, roasted tomatoes and aioli.

\$55.50-sm platter (serves up to 20p)

\$110.00-lg platter(serves up to 40p)

Cinnamon Chili Rubbed Flank Steak

-with chipotle cream, roma tomatoes & baby spinach on mini Yukon scallion Focaccia buns.

\$29.50/dz

Garden Veggie Wraps

-with herb cream cheese, roasted red peppers, baby spinach & seasonal veggies.

\$25.75/dz

Hatch Green Chili & Cheddar Scones

-with Black Forest Ham, onion marmalade, baby spinach and Dijon mustard.

\$27.75/dz

Parmesan Profiteroles

-filled with Tarragon Chicken Salad.

\$27.75/dz

Curried Potato Samosas

-accompanied by sweet chili sauce.

\$25.75/dz

Spinach & Artichoke Dip

-served in an artisan bread bowl accompanied by tortilla chips.

\$41.95 (serves up to 24p)

Lemongrass Chicken Satays

-served with a Honey-Chili Citrus Sauce for dipping.

\$27.75/dz

Stuffed Italian Focaccia

-with olivada, roasted red peppers, fresh basil, Italian ham, salami, and provolone.

\$64.50 (serves up to 36p)

Seven Layer Dip

-of ranchero beans, creamy guacamole, pico de gallo, sharp cheddar and jack cheeses, cool sour cream, black olives and scallions. Accompanied by tortilla chips.

\$41.95-sm platter (serves up to 36p)

Mediterranean Layered Dip

-hummus, baba ganoush, Kalamata olives, roasted red peppers, feta and cucumbers. Served with focaccia crisps and artisan breads.

\$41.95-sm platter (serves up to 36p)

Tapas Españolas

-traditional potato tortilla served on Campesino crostini with baby spinach, roma tomato & smoked Spanish paprika mayo.

\$25.75/dz

Southwest Shrimp

-Eva's corncake with spicy shrimp and guacamole.

\$28.50/dz

Vietnamese Salad Rolls

-rice vermicelli, marinated tofu, shrimp, cukes, carrots, spinach & herbs served with spicy peanut sauce.

\$29.50/dz

Paper Service

Please add .50/person

Includes plate, napkin, plastic ware

Items by the Dozen require a

2 Dozen minimum

Ordering & Delivery Guidelines

Please call between 9am-5pm to place your order. We generally require 48-hours notice for large parties to procure the best ingredients. However, if you are stressed for last minute planning, we will happily work with you in recommending a menu to suit your needs. Delivery is available between 9:00am-5:00pm daily, with special arrangements for large catering events. Delivery fee is determined by location and set-up requirements.

We accept Visa, Mastercard, corporate cheques and cash, with a 50% deposit required for most orders. Credit cards must be present at time of delivery or pick-up. Corporate accounts available upon review. A 48-hour cancellation is required to avoid a 50% cancellation fee. All pricing is subject to change depending on product availability and is applicable to appropriate taxes.

MIX
THE BAKERY

4430 West 10th Avenue
Vancouver, BC V6R 2H9
604.221.4145 (p) 604.221.4185 (f)

www.mixthebakery.com

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Catering Menu

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The Breakfast

Zoey's Breakfast Platter

-a fresh baked selection of teacake slices, artisan sweet breads, and sour cream coffee cake.

Sm. (10-12) \$32.00 Lg. (16-18) \$46.00

Luna Muffin Platter

-a petit size muffin selection to include seasonal fruit & berry, morning glory, and carrot spice.

\$19.95/dz. (min. 2 dz.)

Morning Glory Platter

-a delectable selection of buttery scones and seasonal muffins.

Sm. \$34.50 Lg. \$50.00

Fresh Cut Fruit Platter

-a seasonal assortment to include melons, golden pineapple, grapes, and berries.

Sm. \$46.00 Lg. \$68.00

Breakfast Box

-a buttery breakfast pastry, yogurt, and seasonal fresh whole fruit.

\$9.50

Savoury Galette

-Black Forest Ham, Swiss, sautéed mushrooms, baby spinach, and a rich egg custard encased in a buttery pastry.

\$40.00/ea (serves 6-8)

Tarte Boulangere

-a flaky tarte pastry encases caramelized onions, Yukon gold potatoes, and herb-cheese custard.

\$49.95/ea (serves 8-10)

The Lunch

Award Winning Sandwich Platter

-Chimayo Grilled Chicken on Sourdough, Spanish Bocado on Campesino, Granny Gobbler on Cranberry Walnut Focaccia, Jamon-Jamon on Rustic Baguette, Tuna Waldorf on Zoey's Supergrain, and Veggie Maddness on Zoey's Supergrain.

\$8.45/pp (min 6)

Classic Potato Salad

-baby Yukon Golds tossed with Dijon mayo celery, dills and fresh herbs.

\$4.65/pp (min 6)

El Greco

-seasonal greens, peppers, cucumbers, tomatoes, Kalamata olives, feta, dolmas, and lemon dill vinaigrette.

\$4.75/pp (min 6)

Pasta Romesco Salad

-penne with zesty roasted red pepper, Mediterranean olives, fresh basil, Parmesan and toasted Almonds.

\$4.65/pp (min 6)

Pasta Pesto Salad

-penne with fresh basil pesto and a julienne of veggies.

\$4.65/pp (min 6)

Fresh Garden Salad

-crisp Euro greens, cucumbers, roma tomatoes, carrots, and Roasted Shallot Vinaigrette.

\$4.45/pp (min 6)

Point Grey Spinach Salad

-baby spinach, mushrooms, Thuy's roasted almonds, seasonal berries or citrus and house vinaigrette.

\$4.55/pp (min 6)

Fresh Cut Fruit

-a luscious, seasonal assortment.

\$4.25/pp (min 6)

Crispy Crudités Platter

-sweet carrots, celery, cucumber, cherry tomatoes, and other seasonal veggies served with herb dip.

\$3.75/pp (min 6)

Box Lunch

-award winning sandwich, fresh baked cookie, seasonal whole fruit.

\$11.75

Add-on Miss Vickie's Chips

\$0.99

Fresh Baked Cookie Platter

-Chocolate Chip, Oatmeal Cinnamon, Snickerdoodles, Ginger Molasses, etc.

\$2.10/pp Small Cookies (min 6)

\$2.45/pp Big Cookies

Sweet Treats Platter

-fresh baked cookies, Belgian chocolate brownies and seasonal squares.

\$3.10/pp (min 6)

A MIX of Petit Fours

-a Chef's selection of miniature individual pastries to include Apple Feuilleté, Chocolate Framboise, Baklava, Profiteroles, Fresh Fruit Tartlettes, and other seasonal specialties.

\$26.00/dz (min 2 dz)

Mediterranean Orzo Salad

-a sunny blend of sundried tomatoes, Kalamata olives, peppers, artichokes, basil and orzo in a light, lemony dressing.

\$4.75/pp (min 6)

Rose's Super-Grain Salad

-a protein and omega rich blend of quinoa, barley, lentils & chia tossed with roasted veggies, mint and sundried cranberries in a light house vinaigrette.

\$4.95/pp (min 6)

***Selections may change seasonally.
Please inquire about our new items***

The Finale

Chocolate Oblivion Cake

Seasonal Fruit Galette

Ice Box Pie

Lemon Curd Tartelette

Luscious Cheesecake

Carrot Cake

Fresh Fruit Tartelette

Cupcakes

Crème Brulee

Decadent Chocolate Cake

Our menu changes frequently to feature the season's best selection, so ask us about our current variety of decadent cakes and tarts. All of our cakes are available in Sheetcakes to feed large parties. Allow us to create a special, one of a kind dessert for any occasion including Weddings, Anniversaries, Birthdays, Office Parties, or any special occasion to ensure a happy ending!

Beverages

Bottled Water

\$1.75

SIP natural craft soda

(Lavender Lemon Peel, Coriander Orange, Rosemary Lime)

\$2.50

Iced Tea, Apple, Grapefruit, Orange,
Cranberry Juice

\$2.10

Santa Cruz Organic, San Pellegrino
Limonata, Aranciata

\$2.25