

S T U D I O
STROPA

Catering

Typical Breakfast and Daily Main options*

*menus can be customized to meet your special needs, dietary restrictions or budget

Fresh Juice

Fresh Brewed Coffee and Lavazza Espresso Drinks (all day)

Whole and Cut Fruit

Mixed Berries with Dates and Agave

Organic Yogurt

Assorted Cereals and Granola with Milks (Almond, Oat, Cow)

Assorted Bread Basket for Toast with Sweet Butter and Jams

Homemade Breakfast Pastries and Breads (Lemon Almond Poppyseed / Banana / Zucchini)

– FRITTATA WITH ONION, CHIVE, MUSHROOM, POTATO, GOATS CHEESE AND FONTINA

– EGGS BENEDICT WITH CANADIAN BACON, OR SPINACH

– MADE TO ORDER OMELETS WITH HASH BROWNS

– VANILLA BRIOCHE FRENCH TOAST WITH BERRIES AND MAPLE SYRUP – BACON

– BAGELS WITH SMOKED SALMON, CREAM CHEESE, SLICED TOMATO, CUCUMBER, ONION, CAPERS

– BREAKFAST BURRITOS WITH/WITHOUT STEAK– TOMATO, CHEESE, SPINACH, FRESH SALSA

– IRISH OATMEAL – RAISINS, BROWN SUGAR, BUTTER, CREAM, FRUIT AND BANANAS

- SOFT BOILED HEIRLOOM EGGS WITH 2 KINDS OF TOAST – TAHINI CUCUMBER / AVOCADO

-“TOAD IN A HOLE” ON BRIOCHE WITH APPLE CHICKEN SAUSAGES

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LUNCH

-Typical lunch will always include Bread, Salad, an Appetizer, Entrée (protein), Vegetable, Starch and Dessert.

-We cook using fresh, seasonal, organic ingredients whenever possible.

-Special requests, dietary requirements or allergies can be accommodated with prior notification. We will try to work with specific budgetary restrictions when possible.

-Whenever possible, the meal will include options to satisfy vegetarian or vegan crew.

-Unless a specific meal is requested, we base our menus on a different region daily (Italian, Mediterranean, Mexican, Cali fresh, Asian...). This prevents repetition of menus (especially on multi day jobs), and keeps things fresh and .

-Snacks can include crudité with hummus, fruit and cheese plate, fresh baked cookies or brownies...

-The per person price includes Lavazza coffee drinks all day and a beverage fridge filled with a variety of waters, soft drinks, teas and energy drinks.

-We also provide brewed coffee and an assortment of teas with regular and plant based milks. We have a spring water dispenser for hot water and refilling water bottles.

-We provide china and flatware for every meal.

-We do not charge a corkage fee if you prefer to bring in your own catering, or craft service (our kitchen is not available for use by outside catering).

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