



INDULGE CATERING

CORPORATE & SOCIAL

PICK UP OR DROP OFF
CATERING MENU

2025/2026



Breakfast & Brunch

Minimum 10 people.

The Kitchener Market Breakfast Bagel

\$12.00 per person

Add Bacon: +\$2.00 per person

Replace bagel with waffle: +\$2.00 per person

Scrambled Organic Eggs, Aged Cheddar, Arugula, Lemon Garlic Aioli

The Vegan Kitchener Market Breakfast Bagel

\$14.00 per person

Scrambled tofu, grilled rataouille, arugula, gluten free bagel

Bagel & Lox

\$143.00 Serves up to 10 people

Everything bagel crostini's, Indulge lox, whipped cream cheese, pickled red onions, tomatoes, cucumbers, capers

French Toast

\$60.00 Serves up to 10 people | Box of 10

Battered brioche bread, chocolate ganache, fresh berries, Elmira maple syrup

Waffles

\$60.00 Serves up to 10 people | Box of 10

Belgium waffles, chocolate ganache, fresh berries, Elmira maple syrup

Add On's:

FRUIT PLATTER - \$165

Serves 20 guests

TIMS TO GO - TAKE 12™ Coffee

\$25.00

Add On Eco-Friendly Disposables
\$1.50 per person

Buffet Menu

Choose your own experience
Minimum 10 people.

\$25 **Per Person** **Menu A**

Choice of 1 salad
Choice of 1 main
Choice 1 starch
Add Dessert + \$5/Person

\$25 **Per Person** **Menu B**

Choice of 1 soup
Choice of 1 salad
Choice of 3 selections, 2 handhelds per person
Add Dessert + \$5/Person

\$45 **Per Person** **Menu C**

Choice of 1 Salad
Choice of 2 Mains
Choice of 1 Starch
Choice of 1 Side
Add Dessert + \$5/Person

\$55 **Per Person** **Menu D**

Choice of 2 Salads
Choice of 2 Mains
Choice of 2 Starches
Choice of 1 Side
Add Dessert + \$5/person

V – Vegetarian, VG – Vegan, GF – Gluten Free, DF – Dairy Free, N – Contains Nuts

Some items are available gluten free, vegetarian or vegan upon request.
Please notify us of all Dietary Allergies or Restrictions as not all ingredients are listed

Buffet Menu

Choose your own experience
Minimum 10 people.

Salads – 4 oz portion

CAESAR SALAD

Cornbread Crumb, Bacon, Parmesan Cheese, Creamy Garlic Vinaigrette

APPLE ENDIVE SALAD

Local Apples, Celery, Pomegranate, Pecan Brittle, Grilled Lemon Vinaigrette

Allergy Notations: GF, V, N, Easily NF, DF

GREENS FIRST SALAD

Picked Herbs, Mixed Greens, Kale, Frisée, Feta, Sunflower Seeds, Crispy Parsnips, Emulsified Grape Vinaigrette

Allergy Notations: GF, V, Easily DF

STRAWBERRY AND GRAPE SALAD

Romaine Hearts, Shredded Kale, Cucumber, Grana Padano, Herb Crumb, Miso Mustard Vinaigrette

Allergy Notations: V, Easily DF, Easily GF, Easily Vegan

Soups – 6 oz portion

ROASTED BUTTERNUT SQUASH

Chili Oil

Allergy Notations: GF, V

THAI SWEET CORN SOUP

Coconut and Basil

Allergy Notations: GF, V, DF, Vegan

CURRIED LENTIL SOUP

Apple Chutney

Allergy Notations: GF, DF, V, Vegan

Add On Eco-Friendly Disposables
\$1.50 per person

Handhelds

Assorted Mini Sandwiches

Gluten Free Available: +\$2.00 per person

SUMMER VEGETABLE RATATOUILLE WRAP (VEGETARIAN)

Onions, Zucchini, Tomatoes, Peppers And Eggplant, Pesto Aioli, Arugula

Allergy Notations: V

BULGOGI BEEF

Pickled Carrots, Arugula, Cucumber, Cilantro, Chili Aioli

Allergy Notations: DF

MEDITERRANEAN CHICKEN

Marinated Grilled Chicken Breast, Feta, Grilled Balsamic & Herb Bell Peppers, Red Onions, Kalamata Olives, Fresh Greens, Tzatziki.

BLT

Bacon, Arugula, Cheddar, Tomato, Lemon Aioli

CHIPOTLE CHICKEN

Marinated Grilled Chicken Breast, Avocado, Peppers, Fresh Greens, Chipotle Aioli

Allergy Notations: DF

ROASTED TURKEY

Turkey, Tomatoes, Cucumber, Cheddar, Greens, Roasted Garlic Aioli

CHICKEN CAESAR WRAP

Romaine, Kale, Bacon, Tomato, Cornbread Crumb, Creamy Garlic Vinaigrette, Parmesan

Buffet Menu Cont'd

Mains

6 oz portion per selection

WOOD GRILLED CHICKEN LEG

Carolina BBQ Sauce

Allergy Notations: GF, DF

CRISPY MENNONITE FRIED CHICKEN

Sweet Mustard, Kool Aid Pickles

Allergy Notations: DF

HAWAIIAN STYLE KALBI SHORT RIBS +\$5

Kalbi Sauce, Pineapple Salsa, Scallions

Allergy Notations: GF, DF

ROAST BEEF TENDERLOIN +18/PP

Served with red wine pan sauce, sautéed mushrooms

Allergy Notations: DF, GF

GENERAL TSO SALMON

Sweet Soy-Ginger Chili Garlic Glaze, Sesame Seeds

Allergy Notations: DF

KOREAN CHICKEN KATSU

Goguchang Sauce, Sesame Seeds

Allergy Notations: DF

PORK SCHNITZEL

Grilled Lemons and Roasted Garlic Aioli

Allergy Notations: DF

WOOD GRILLED PORK TENDERLOIN

Carolina BBQ Sauce, Rosemary

Allergy Notations: GF, DF

ROASTED COD +10/PERSON

Herbed Panko Crust, Mustard Aioli

Allergy Notations: DF

JERK CHICKEN LEG

Jerk BBQ Sauce, Garlic Lime Aioli, Carolina Style Root Vegetable Slaw

Allergy Notations: GF, DF

Vegetarian/Vegan Main

GRILLED HOISIN TOFU

Hoisin BBQ Sauce, Toasted Sesame, Scallions

Allergy Notations: V, VG

RED THAI COCONUT CURRY

Coconut Rice, Roasted Tofu, Peppers, Broccoli, Carrots, Apple Chutney, Pineapple Chips

Allergy Notations: GF, DF, V, Vegan

CAULIFLOWER SHAWARMA

Roasted Garlic Tahini Sauce, Pickled Onions

Allergy Notations: GF, V, DF, Vegan

Add On Eco-Friendly Disposables
\$1.50 per person

Starches

ROOT VEGETABLE KIMCHI FRIED RICE

Onions, Mushrooms, Carrots, Celery, Zucchini, Chopped Egg, Rice, Cilantro, Scallions, Kimchi

Allergy Notations: GF, V

GINGER SCALLION RICE PILAF

Garlic, Green Peas, Fresh Herbs and Lemon

Allergy Notations: GF, DF, VG

FUSILLE ROMESCO

Fusille Pasta, Roasted Peppers, Tomatoes, Garlic, Basil Pesto, Grana Padano.

Gluten free pasta available upon request: +2/person

Allergy Notations: GF, DF

CHIPOTLE MAC & CHEESE

Macaroni, Chipotle Bechemal Sauce, Mozzarella, Parmesan, Panko Herb Crumble.

Gluten free pasta available upon request: +2/person

Allergy Notations: V

MUSHROOM ALFREDO

Penne Pasta, Pesto Cream Sauce, Sautéed Mushrooms Onions & Garlic, Parmesan and Herb Panko Crumble.

Gluten free penne available upon request: +2/person

Allergy Notations: V

Buffet Menu Cont'd

Sides

GRILLED CABBAGE

Lemon Aioli, Cilantro, Roasted Shallot and Garlic Tahini Sauce

Allergy Notations: GF, N, V

SWEET CORN, PEPPER AND SWISS CHARD

SUCCOTASH

Onions, Garlic, Edamame, Peppers, Corn and Swiss Chard

Allergy Notations: GF, DF, VG

GARDEN CHOP SUEY

Stir Fried Corn, Carrots, Peppers, Peas, Cabbage, Soy Garlic

Ginger

Allergy Notations: GF, DF, VG

GRILLED CHEFS VEGETABLES

Charred Carrots, Zucchini, Peppers

Allergy Notations: GF, DF, VG

KUNG PAO BROCCOLI

Broccoli, Onions, Carrots, Peppers, Cabbage, Sesame

Seeds, Spicy Kung Pao Sauce

Allergy Notations: GF, DF, VG

ROASTED GARLIC POTATO PURÉE

Yukon Potato, Roasted Garlic Cream

Allergy Notations: GF, V

Desserts

ASSORTED MINI DESSERT SQUARES (2PP)

Allergy Notations: V

ASSORTED COOKIES

Allergy Notations: V

APPLE PIE

Allergy Notations: V

STRAWBERRY RHUBARB PIE

Allergy Notations: V

Add On Eco-Friendly Disposables
\$1.50 per person

Handhelds

Individual Lunch Box

\$22.50 per person

Gluten Free Available: +\$2.00 per person

Each individual box includes your choice of seven chef-crafted varieties, a seasonal salad and a sweet treat!

Mini Sandwich Box

\$75.00 per dozen

Gluten Free Available: +\$12.00 per dozen

Choose from seven chef-crafted varieties, including a vegetarian option. Sandwiches are available by the dozen, with each dozen prepared in a single variety

Sandwich Selections:

BULGOGI BEEF

Pickled carrots, arugula, cucumber, cilantro, chili aioli

MEDITERRANEAN CHICKEN

Marinated Grilled Chicken Breast, Feta, Grilled Balsamic & Herb Bell Peppers, Red Onions, Kalamata Olives, Fresh Greens, Tzatziki.

BLT

Bacon, Arugula, Cheddar, Tomato, Lemon Aioli

CHIPOTLE CHICKEN

Marinated Grilled Chicken Breast, Avocado, Peppers, Fresh Greens, Chipotle Aioli
Allergy Notations: DF

ROASTED TURKEY

Turkey, Tomatoes, Cucumber, Cheddar, Greens, Roasted Garlic Aioli

CHICKEN CAESAR WRAP

Romaine, Kale, Bacon, Tomato, Cornbread Crumb, Creamy Garlic Vinaigrette, Parmesan

SUMMER VEGETABLE RATATOUILLE WRAP (VEGETARIAN)

Onions, Zucchini, Tomatoes, Peppers And Eggplant, Pesto Aioli, Arugula
Allergy Notations: V

Add On Eco-Friendly Disposables
\$1.50 per person



Finger Foods

by the dozen

BASIL ARANCINI | \$50

Mozzarella, Marinara, Lemon Aioli, Parmesan
Allergy Notations: V

MUSHROOM ARANCINI | \$50

Mushroom Risotto Style Rice, Cheese Blend, Panko & Herb-Crusted, Parmesan Snow, Garlic Herb Aioli
Allergy Notations: V

KIMCHI ARANCINI | \$50

Gojuchang & Kimchi Risotto Style Rice, Cheese Blend, Panko & Herb-Crusted, Parmesan Snow, Garlic Herb Aioli.
Allergy Notations: V

FRIED VEGETABLE SPRING ROLL | \$38

Thai Mango Dipping Sauce
Allergy Notations: V DF

COCONUT SHRIMP | \$50

Pineapple and Chili Aioli
Allergy Notations: DF

JERK CHICKEN SLIDERS | \$65

Jerked Boneless Chicken Thighs, Cucumbers, Slaw, Garlic Herb Aioli, Potato Roll

CHEESEBURGER SLIDERS | \$65

Beef Patty, Chipotle Aioli, Cheddar Cheese, House Pickles, Onions, Potato Roll

SPINACH SPANAKOPITA | \$38

Cucumber Raita
Allergy Notations: V

VEGETABLE SAMOSAS | \$38

Tamarind and Mint Yogurt Dip
Allergy Notations: V

KOREAN FRIED CHICKEN AND WAFFLES | \$50

Gojuchang Hot Sauce, Waffle, Sesame Seeds

WAGYU BEEF GYOZA DUMPLING | \$45

Thai Chili Aioli
Allergy Notations: DF

VEGETABLE GYOZA DUMPLING | \$38

Roasted Garlic Aioli
Allergy Notations: V DF

COLD SMOKED SALMON | \$50

Sweet Potato Cracker, Cucumber Raita
Allergy Notations: GF

BBQ BEEF BRISKET SLIDERS | \$65

Smoked pulled beef brisket, BBQ sauce, mustard aioli, house pickles, onions, potato roll

FRIED CHICKEN SLIDERS | \$65

Buttermilk Fried Chicken, Chipotle Aioli, Koolaid Pickles, Slaw, Potato Roll

Food Bars

Build Your Own Taco Bar

\$150 serves up to 10 people

PROTEIN OPTION: (PICK ONE)

BBQ Burnt End Beef
Chicken Tinga
Fogo Island Cod
Grilled Vegetable Ratatouille

TOPPINGS:

Lettuce, Pico de Gallo, Limes, Cilantro,
Guacamole, Pickled Red Onions, Chipotle Aioli, Salsa Verde, Hot Sauce.

Build Your Own Nacho Bar

\$75 serves up to 10 people

Corn Tortilla Chips, Wonton Chips, House Queso, Pico di Gallo, Sour Cream, Pickled Jalapeno, Hot Sauce

Add On Eco-Friendly Disposables
\$1.50 per person

Let's Gather & Graze...

Grazing Boxes

Our Graze Boxes are a versatile option for any occasion—ideal for Birthdays, Anniversaries, Thank You gifts, or a way to say Get Well Soon or Congratulations. Perfect for a girls' night in, as an effortless starter for dinner parties, or even at Corporate events.

Each box serves up to 10 people**.



The Original Graze Box

\$187 per box

Each box features a curated selection: charcuterie, cheeses, dips, artisan preserves, crudités, fresh and dried fruits, olives, cornichons, nuts, pistachios, chocolate, and seasonal accents.

The Brunch Graze Box

\$187 per box

This irresistible box is packed with brunch favourites! It includes mini croissants, fresh bagels, pastries artisan preserve, a selection of cheeses and smoked salmon, fresh fruit, nuts, seasonal accents.

Add On Eco-Friendly Disposables
\$1.50 per person

The Vegan Graze Box

\$40 per box

Enjoy a delicious vegan spread with creamy vegan cheese, falafels, stuffed grape leaves, and crisp crackers. The box also includes vegan dips, preserves, fresh and dried fruit, crudités, olives, pickles, nuts (if no allergies), and indulgent vegan chocolate.

** Feeds 1

The Gluten Free Graze Box

\$40 per box

A curated assortment of charcuterie, cheeses, dips, artisan preserves, crisp crudités, fresh and dried fruits, olives, cornichons, nuts, pistachios, rich chocolate, and seasonal accents — served with gluten-free crisp crackers. ** Feeds 1

The Gather and Graze – 3 Foot Board

\$600 per board

Serves 30-35

This indulgent style of grazing lets you and your guests enjoy delicious bites while maximizing social time— perfect as a light appetizer!



The Original 3 Foot Board

Includes but not limited to:

- Our most popular artisanal dips and spreads
- Different types of domestic and imported cheeses
- Various cured meats
- House-made artisan baguettes and crackers
- Grapes and other seasonal fruits
- Fresh mixed vegetables with our flavourful roasted chickpea hummus
- And many more delightful grazing goodies!

Add On Eco-Friendly Disposables
\$1.50 per person

The Brunch 3 Foot Board

This irresistible board is packed with brunch favourites!

Includes but not limited to:

- Mini croissants
- Different types of domestic and imported cheeses
- Various cured meats
- House-made artisan baguettes and crackers
- Grapes and other seasonal fruits
- Fresh mixed vegetables with our flavorful roasted chickpea hummus
- Fresh Loafs

And many more delightful grazing goodies!

Platters

Add some platters to your graze!

ASSORTED PASTRIES – \$75

Feeds up to 10 guests

MINI DESSERT BOX – \$120

Feeds up to 20 guests

FRUIT PLATTER – \$165

Serves 20 guests

VEGETABLE AND DIP PLATTER – \$155

Serves 20 guests

DONUT DISPLAY – \$10 per person

INDIVIDUAL GOURMET POPCORN – \$5 per bag

PRETZEL BAR – \$80

Sweet Mustard Dip and Queso
Box of 10

Full Grazing Table

\$1950

Serves 50-65 people (6 foot full graze)

Similar to the technique of flat lay photography, this table-scape is a beautiful way to showcase seasonal meats, cheeses and vegetables/fruits:

Includes but not limited to:

- Our popular artisanal dips and and house-made spreads
- 5 or more different types of domestic and imported cheeses
- Various cured meats
- Assorted crackers and mini naan bread
- Grapes and other seasonal fruits
- Fresh mixed vegetables with our flavorful roasted hummus
- Charcuterie accompaniments – olives, house-made pickles
- And many more delightful grazing goodies!

Open Bar Service

Note: Open Bar services operates for a minimum of 2 hours up to a maximum 8 hours

Per hour per person

Disposable glassware included

Bartenders not included – 1 bartender at \$50 per hour

Please note bar packages can be customized and pricing will reflect selections.

BEER & WINE SERVICE BAR | \$12 PER PERSON/HOUR

No Substitutions

BEER :

Bud Light, Sleemans Ale, Alexander Keith IPA, Waterloo Dark

WINE :

Red and White – Sommelier's Choice

STANDARD ALL INCLUSIVE BAR | \$15 PER PERSON/HOUR

No Substitutions

BAR RAIL :

Alberta Pure, Forty Creek Rye, Bacardi Rum, Tanqueray Gin

BEER :

Bud Light, Sleemans Ale, Alexander Keith IPA, Waterloo Dark

WINE :

Red and White – Sommelier's Choice

Host Bar and Cash Bar Service

The Host Bar option is for clients who want to offer their guests an open bar, but want to pay based on actual drink consumption.

The Cash Bar option is for clients who want to offer bar services to their guests but want their guests to pay for their drink consumption.

How it Works:

Flat Fee of \$15.00 per guest

Minimum guest count of 25

Service and Admin Fee: 18% applied

Bartender Additional: \$50 per hour

A flat fee of \$15.00 per guest applies to offer either a host or cash bar. This fee includes disposable glassware, ice, mixers, garnishes, and complete bar setup and cleanup. For host bars, drinks will be tallied during the event, and the final consumption total will be invoiced after the event.

Includes a variety of non-alcoholic soft drinks, juices, water dispensers

Note: Host and Cash Bar services are available for up to a maximum of 7 hours.

Optional Add-On: Coffee and Tea Service at Bar \$5.00 per person

STANDARD

- Domestic beer (355ml) : \$ 8.00
 - Bar rail (per oz): \$8.00
 - House wine (glass): \$8.00
 - House wine (bottle): \$45.00

NON-ALCOHOLIC

Pop, juice: \$2.00

Specialty Drinks

Signature cocktail to be added to bar services

1 cocktail selection | \$12 per guest.

Glassware included

GUAVA MARGARITA

Tequila, Lime juice, Cointreau, Guava

BLOODY MARY

Vodka, Pickle juice, Worcestershire, Clamato Juice

MOJITO

White Rum, Simple Syrup, Club Soda, Mint

APEROL SPRITZ

Aperol, Prosecco, Soda

BLACKBERRY HONEYSUCKLE SPRITZ

Blackberries, Lemon juice, Honeysuckle Vodka, Prosecco

JUST ROSEMARRIED GIN FIZZ

Gin, Lavender Syrup, Fresh Lemon Juice, Cucumber, Soda

PINEAPPLE HIBISCUS RUM PUNCH

White Rum, Pineapple Juice, Hibiscus Tea



Package Details

Designed for meetings, team celebrations, and professional events, this menu is ideal for drop-off or delivery service. Perfect for office lunches, client gatherings, or workplace milestones, our offerings arrive ready to enjoy.

Staffing

Staffing is not included in the listed pricing and will be available at an additional charge, based on availability.

Fees and Order Details

SERVICE FEE

An 8% service fee is applied to food and beverage costs. This fee supports the administrative and operational resources required to execute your event. Gratuities are not included, as all staff are compensated with a premium hourly wage. Not applicable to Online Order.

FEDERAL AND PROVINCIAL TAX

13% HST Applicable

DELIVERY

Cambridge, Kitchener and Waterloo – \$20.00

Guelph – \$25.00

A minimum of 10 orders is required for delivery. To ensure a smooth and successful delivery, please provide the following details when placing your order:

- Full delivery address
- Recipient name
- Recipient telephone number
- Any additional instructions (e.g., buzzer code, unit number)

All delivery orders must include a contact name and phone number. Orders without this information cannot be delivered.

PICK UP

All pick-up orders must have a designated time slot confirmed at the time of booking during our opening hours.

To ensure peak freshness, orders must be collected promptly at the chosen time. If you need to adjust your pick-up time (same day), please contact us at least 1 hour in advance.

We kindly ask that you respect your scheduled time slot, as we are unable to hold orders. Please note that orders not picked up cannot be refunded or credited.

Event Service Add-Ons

Staffing – Charged per person dependent on service required.

Rentals – Starting at \$15.00 per person. Dependent on service required (buffet vs plated) and based on availability.

Eco-Friendly Disposables for Buffet – Plates, cutlery, and napkins provided for your group at \$1.50 per guest.

Buffet Chafer Package – Includes buffet setup, chafers, fuel, and next-day pick-up for \$100.00.

Give us a follow to see more of our culinary services:



indulgekitchen