Cafe Sepoli & Catering

For all your catering needs book your event with us
Big or Small we do it all ...

Located at 175 Longwood Rd
McMaster Innovation Park (Main Floor)
For information and menu options please contact
Diana @ 905-981-8041 or Grace @ 289-788-1641
15% Service fees will apply

Hot Buffet Menu

Package #1
$30 pp

Fresh Baked Bread & Butter

Garden or Caesar Salad

Cheese Manicotti
with Fresh Tomato Sauce

Assorted Cookies or Fruit Tray
Coffee & Tea

Add Roasted Vegetables $4 pp
Add Chicken Breast $6 pp

Additionals

Grazing Antipasto Bar
$18 per person

Ask Us About Our Bar Service

15% Service fee will apply

Chinaware available for additional fees

Package #2
$40 pp

Garden or Caesar Salad
Penne Pasta Prima Vera
&
Chicken Cutlets
with Lemon Wedges

Seasonal Vegetables
Choice of:
Roasted Potatoes or Rice Pilaff

Dessert
Cannoli Platter & Fruit Board
Coffee & Tea

COLD BEVERAGES

Pop $2.50
Perrier $3.50
Juice Urn (serves 40 people)
$50
choice of Orange /Cranberry or Apple

Package #3
$55 pp

Garden & Greek Salad

Oven Roasted Sausage
with Pepper & Onions

Portuguese Roasted Chicken (8 cut)

Seasonal Vegetables
Roasted Potatoes or Rice Pilaff

Dessert
Grazing Sweet Table
&
Fresh Cut Fruit
Coffee & Tea

Conference Package All Day Catering

$65 Per Person

Morning Start

Coffee & Tea

Water Dispenser

Juice Dispenser
Choice of:
Apple /Orange Or Cranberry

Variety of Mini Danishes

Yogurt Bar
with Mixed Berries & Granola

Morning Snack

Replenish
Coffee /Tea Station & Water Station

Assortment of
Fresh Baked Muffins

Fruit Platter

Lunch Menu

Artisan Deli Sandwiches

Turkey & Havarti with Pesto Mayo
Ham & Swiss with Dijon Mayo
Sweet Stinger Honey Hot Chicken Apricot

Wraps

Chicken Caesar with Bacon
Lemon Dill Tuna Salad
Egg Salad
Roasted Vegetables
with Goat Cheese & Balsamic Glaze

Salad

Choice of 2
Garden / Caesar / Greek
with our Homemade Dressing
Balsamic
Greek Vinaigrette
Raspberry Vinaigrette

Dessert

Sweet Treat Dessert Bar
An Assortment of:
Cakes / Pies / Pastries/ Cookies & Fruit

Afternoon Snack

Replenish
Coffee / Tea & Water Station

Assortment of
Freshly Baked Cookies

Refreshments

Pop $2.50
Perrier $3.50

Cafe Sepoii Catering

Continental Breakfast Platters

Cold Beverages

Juice Dispenser
serves 40 people
$50

Selections
Apple / Orange / Cranberry

Hot Beverages
20 Cup Urn

Coffee $45

Tea $35

Build your Own Bagel Board
Plain Bagels
Cream Cheese & Butter
Jam & Peanut Butter
$48 Per Dozen

Freshly Baked Muffins
$28 Per Dozen

Breakfast Pastries & Croissants
$36 Per Dozen

Assortment of Cookies
$24 Per Dozen

Yogurt Bar
Serves 12 People
Vanilla Yogurt / Mixed berries / Granola

Fruit Board

Small: serves 12-15 people
$60

Medium: serves 25-30 people
$120

Large: serves 50 people
$200

Fruit Salad Bowl
serves 20 people
$80



Soups, Salads & Sandwiches

Salads

Garden Salad
Small: $35 / Medium: $75 / Large $125
Choice of Dressing:
Balsamic / Greek or Raspberry Vinaigrette

Greek / Caesar Salad
Small: $45 / Medium $90 / Large $150

Small serves 12-15
Medium serves 20-30
Large serves 50

Gourmet Salads

***Greek Pasta Salad**

***Potato Dill & Cheddar Salad**

***Spinach Salad with Strawberry Feta / Toasted Nuts**

Small $56 / Medium $110 / Large $180

Artisan Sandwiches & Wraps
20 pieces: serves 10 people
$100

Sandwiches

Turkey & Havarti with Pesto Mayo

Ham & Swiss with Dijon Mayo

Sweet Stinger
Honey Hot Chicken Apricot

Wraps

Lemon Dill Tuna Salad

Chicken Caesar with Bacon

Egg Salad

Roasted G.O.A.T
Roasted Vegetables & Goat Cheese
Balsamic Glaze with Pesto Mayo Sauce
Tomato & Lettuce

Gluten / Vegan & Dairy Free Also Available
$15 Per Sandwich

Chef Soup Special

Soup Urn
Serves 40 People
$100

Hearty Vegetable & Bean

Puree of Carrot & Ginger

Chicken Noodle

Cream of Broccoli

Portuguese Caldo Verde
(with Portuguese Chourico)

Charcuterie Boards



Antipasto

Selection of:

Marinaded Vegetables
&
Olives

Hummus Dips

Fresh Baked Breads
&
Focaccia

Serves 15-20 people
$160

Fresh Cut Veggies with Dip

Platter Serves 20 people
$120

Grazing Charcuterie Bar

Selection of meats / nuts / dried fruits

Small: 15-20 people
$200

Medium: 25-30 people
$300

Large: 50 people
$500

Cheese & Crackers

Small: 15-20 people
$160

Large: 30 people
$240

Dessert Bar

$10 per person

Selection of Cakes / Pies / Pastries / Cookies
&
Fruit Platter

Fruit Boards

Small: 12-15 people
$60

Medium: 25-30 people
$120

Large: 50 people
$200

Popcorn Station

Freshly Popped Buttery Popcorn

$2.75 per person



Hors D'oeuvres & Food Station Bar

Salad Bar
$5 per person

Chef Garden Salad
Tomato / Carrot Cucumber / Red Onion
Dressing:
Balsamic /Greek or Raspberry vinaigrette

Caesar Salad
Parmesan Cheese / Fresh Cooked bacon bites Croutons & Caesar Dressing

Greek Salad
Feta Cheese / Black Olives / Red Onion Diced Tomato / Cucumber & Red Pepper

Nacho Bar
$12 per person

Corn Nacho Chips
Cheese Sauce
Sour Cream
Salsa
Green Onion
Shredded Cheddar
Choice of Beef OR Chicken

Hot Hors D'oeuvres

Vegetable Samosa
with Tamarind Sauce

Arancini Rice Balls
with Prima Vera Sauce & Parmesan Cheese

Mini Quiche
With Sundried Tomato & Goat Cheese

Cold Hors' Doeuvres

Salami Skewers
with Bocconcini & Tomato

Stuffed Croissants
with Cream Cheese & Spinach

Smoked Salmon
On Cucumber Round

Open Faced Bites
Served on Freshly Baked Baguette

Choices of
- **Chicken Caesar**
- **Hot Honey Chicken & Apricot**
- **Tuna Dill & Lemon**
- **Bruschetta**

Prices Range From $3.50 to $5 PPer Person

Chilli Bar
$14 per person

Hearty Beef & Vegetables

Beyond the Beef loaded Veggies

Served with a selection of Fresh Baked Bread & Garlic Bread

Pasta Station
$15

Dinner Rolls with Butter

Pasta Selection
Penne / Bow Tie / Fusilli

Sauce
Fresh Tomato & Creamy Alfredo
Served with Parmesan Cheese

Add Chicken Breast Strips $5 pp
OR
Roasted Vegetables $3 pp

Please Contact Us For More Menu Options