



## CATERING SERVICES

### BREAKFAST MENU

FRESH COFFEE, PASTRIES, AND HOME STYLE FOOD.

Prices are per person before GST and 15% service fee. Includes compostable plates, cutlery, and napkins.



#### COFFEE AND PASTRIES

**\$ 14.50**

- Fresh Coffee and Tea
- Sorted Pastries

#### CONTINENTAL BREAKFAST

**\$ 19.50**

- Fresh Coffee and Tea
- Sorted Juice Bottles
- Sorted Pastries
- Seasonal Fruit

#### BAGEL BREAKFAST

**\$ 19.50**

- Fresh Coffee and Tea
- Sorted Juice Bottles
- Aroma Bagel (Variety of Bagels)

#### MEXICAN BREAKFAST

**\$ 22.50**

- Huevos Rancheros
- Fresh Coffee and Tea
- Sorted Juice Bottles
- Sorted Pastries
- Seasonal Fruit



## CATERING SERVICES



### LUNCH MENU

*Fresh Coffee, Pastries, and Home Style Food.*

Prices are per person before GST and 15% service.  
Includes compostable plates, cutlery, and napkins.



### TACO BAR

**\$ 34.50**

- Gluten Free Mexican Tacos
  - Chicken Tinga, Chorizo Pork, Al Pastor, Veggie, accompanied with salsas, and companions.
- Spinach and Strawberry Salad.
- Chips and Guacamole Sauce.
- Dessert: Mexican Bunuelos or Mexican Rice Pudding.
- Soft Drinks and Bottled Water.

### QUESADILLAS

**\$ 24.50**

- Sorted Quesadillas
  - Chicken Tinga, Chorizo Pork, Al Pastor, Veggie.
- Cesar Salad.
- Dessert: Mexican Bunuelos or Mexican Rice Pudding.
- Soft Drinks and Bottled Water.

### MEXICAN TORTAS (Sandwich)

**\$ 24.50**

- Sorted Mexican Tortas
  - Chicken Tinga, Chorizo Pork, Al Pastor, Veggie.
- Green Salad.
- Dessert: Mexican Bunuelos or Mexican Rice Pudding.
- Soft Drinks and Bottled Water.

### SANDWICH LUNCH

**\$ 19.50**

- Sorted Sandwiches
  - Ham and Cheese, Turkey, Veggies Sandwiches.
- Soft Drink
- Cookie





## CATERING SERVICES

A top-down view of a dining table set for a meal. In the center is a large roasted chicken on a white plate, garnished with lemons and herbs. To the left is a platter with sliced salami, cheese, and grapes. To the right is a plate of mushrooms. In the foreground, there's a bowl of cranberry sauce and a glass of wine.

### DINNER MENU

*Fresh Coffee, Pastries, and Home Style Food.*

Prices are per person before GST and 15% service.  
Includes compostable plates, cutlery, and napkins.



### PASTA AND MEATBALLS

BUFFETT STYLE DINNER \$49.00

SERVED DINNER \$59.00

#### BREAD WITH BUTTER BASKET

Small pieces of bread spread with butter.

#### GARDEN SALAD

Mixed salad with baby lettuce, kale leaves, cranberries, pumpkin seeds, dressed with poppy seeds sweet dressing.

#### CHEESE AND PESTO PASTA

Penne pasta combined with freshly creamy pesto sauce mixed with parmesan cheese and few scattered fresh basil leaves.

#### CHIPOTLE SAUCE MEAT BALLS

Ground beef mixed with egg, oatmeal, immersed in chipotle sauce.

#### DESSERT: ARROZ CON LECHE AND MARACUYA.

Rice pudding topped with passion fruit.

#### BEVERAGES

Soft Drinks, Jarritos, Sparkling Water, and Bottled North Water will be available

[WWW.AROMACAFEBAR.CA](http://WWW.AROMACAFEBAR.CA)

[INFO@AROMACAFEBAR.CA](mailto:INFO@AROMACAFEBAR.CA)

403.355.1869





## CATERING SERVICES

### DINNER MENU

*Fresh Coffee, Pastries, and Home Style Food.*

Prices are per person before GST and 15% service.  
Includes compostable plates, cutlery, and napkins.



### CASSEROLE CHICKEN

BUFFETT STYLE DINNER \$49.00

SERVED DINNER \$59.00

#### BREAD WITH BUTTER BASKET

Small pieces of bread spread with butter.

#### SPINACH AND STRAWBERRY SALAD

Salad prepared with spinaches, strawberries, red onion, sunflower seeds, mixed with olive oil and balsamic vinegar.

#### CASSEROLE CHICKEN

Breast chicken cooked with house tomato sauce, olives, baby potatoes, and Juliana style carrots.

#### MEXICAN RICE

Traditional Mexican red rice based on tomatoes sauce.

#### DESSERT PASTEL DE TRES LECHES

Special house three milk cake prepared with condensed, evaporated, and regular milks.

#### BEVERAGES

Soft Drinks, Jarritos, Sparkling Water, and Bottled North Water will be available





## CATERING SERVICES

### RECEPTION APPETIZERS

*Fresh Coffee, Pastries, and Home Style Food.*

Prices are per person before GST and 15% service.  
Includes compostable plates, cutlery, and napkins.



#### Traditional Guacamole & Tortilla Chips \$8.50

- Fresh avocados, chopped onions, jalapenos, tomatoes, and cilantro served with "homemade" style tortilla chips.

#### Terrina Aroma Style \$8.50

- Four layer terrine consisting of cream cheese, smoky refried beans, roasted Mexican poblano pepper strip, and fresh avocado slices. Sprinkled with roasted pumpkin seeds. Accompanied with deliciously savoury crackers.

#### Chipotle Sauce Meatballs \$7.50

- Ground beef rolled and mixed with egg, oatmeal, and spices which are immersed in chipotle sauce.

#### Panko Shrimps \$6.50

- Panko breaded jumbo shrimp laying on top of a cucumber slice with guacamole salsa drizzled on top.

#### Mango Ceviche \$6.50

- Marinated fresh tilapia and shrimp mixed with mango, diced tomatoes, cilantro, white onion slices, and chia seeds over a bed of cucumber.

#### Smoked Salmon Bites \$6.50

- Thin layer of chipotle cream cheese on a cracker topped with smoked salmon and capers.

#### [V] Veggie Spring Rolls \$5.50

- Vegetarian crispy savory spring rolls drizzled with a tomatillo green sauce.

#### Beef Spirals \$6.50

- A lightly marinated beef on a wooden skewer in a spiral format.





## CATERING SERVICES

### RECEPTION APPETIZERS

*Fresh Coffee, Pastries, and Home Style Food.*

Prices are per person before GST and 15% service.  
Includes compostable plates, cutlery, and napkins.



### EMPANADAS

#### **Beef Empanadas. \$6.50**

*Corn flour tortilla turnovers filled with stewed ground beef in a chipotle-tomato sauce. Topped with fresh cheese and avocado sauce.*

#### **[V] Portobello Mushroom Empanadas \$6.50**

*Corn flour tortilla turnovers filled with mushrooms and corn kernels infused with epazote. Topped with fresh cheese, and avocado salsa.*

#### **Cheese Empanadas \$6.50**

*Corn flour tortilla turnovers filled with Friulano cheese, topped with avocado sauce.*

### BOARDS

#### **Charcuterie Board \$8.50**

*Perfect for small to large events, an all-inclusive grazing tables. Featuring a mixture of cold meats, an assortment of hard-to-soft cheeses, sweet accompaniments, and crackers*

#### **Fruit Board \$7.50**

*A fresh fruit tray with seasonal berries and fruit, usually consisting of green and purple grapes, strawberries, blackberries, and blue berries*





## CATERING SERVICES

### RECEPTION APPETIZERS

*Fresh Coffee, Pastries, and Home Style Food.*

Prices are per person before GST and 15% service.  
Includes compostable plates, cutlery, and napkins.



### DESSERTS \$6.50

#### **Ate con Queso**

*A traditional Mexican thick sweet guava jelly, paired with a savory Friulano cheese*

#### **Buñuelo**

*Known as our "Golden Cookies", they are crispy fried fritters tossed in sugar and cinnamon and resemble the shape of a flower and star.*

#### **Lime Carlota**

*Creamy and soft lime layered with biscuits and cookies.*

#### **Aroma Style Flan**

*Caramelized cream prepared with condensed milk, evaporated milk, eggs, and passion fruit jam on top.*

#### **Rice Pudding with Passion Fruit**

*Sweet rice pudding topped with passion fruit jam*





## RECEPTION APPETIZERS

*Fresh Coffee, Pastries, and Home Style Food.*

Prices are per person before GST and 15% service.  
Includes compostable plates, cutlery, and napkins.



## CATERING SERVICES



### BEVERAGES \$6.50

Sorted Jarritos

Lemonade with lemon slices, cucumber, and chia seeds

Hibiscus Cold Tea

Sparkling North Water

North Water Bottles

Natural Fresh Water with Mint Leaves

### Coffee & Tea Selections

***Alcoholic Beverages are available at your request. Variable Price***