



-Work hard, eat well-

CORPORATE MENU

www.alphakatering.ca

Corporate Catering

We specialize in providing corporate catering across the GTA from internal team breakfast, lunches and training workshops to executive meetings and employee appreciation days

What are your minimums?

We require a minimum of 8 people per order. HST and delivery are additional

What is your delivery fee?

Delivery charges vary based on your location in the GTA. Most Toronto based addresses are subject to a \$35 delivery fee. Weekend rates may be subject to additional fees. Please contact us to confirm the delivery fee for your location.

Order deadline?

We require 72 hrs notice to guarantee availability. Orders placed with less notice may still be accommodated.

Cancellation Policy?

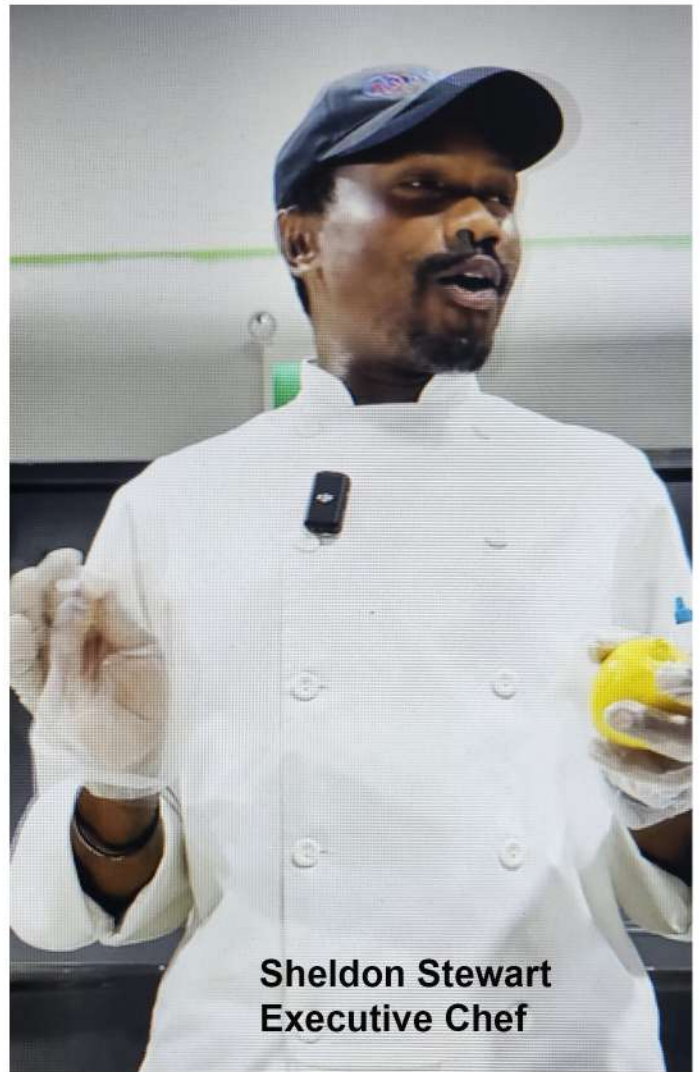
We require 48hrs notice for order cancellation.

Forms of payment?

We accept all major credit cards, company cheque and eft. Please contact us for more details.

Dietary restrictions?

We accommodate dietary restrictions as all guests should have an enjoyable experience. Options for vegan, gluten free and dairy free can be accommodated with advance notice and are subject to additional fees.



Sheldon Stewart
Executive Chef

Contact Us

98 Crockford Blvd
Scarborough, ON
416-572-9508

info@alphakatering.ca



BREAKFAST MENU

Start your morning off right with an abundance of breakfast options.

All items are plus applicable taxes and delivery fees

LIGHT CONTINENTAL

\$8 per person (minimum 8 ppl)

Freshly baked assortment of muffins, fruit danish, croissants, scones with fresh butter, preserves and seasonal fruit tray

EXECUTIVE CONTINENTAL

\$12 per person (minimum 8 ppl)

Freshly baked assortment of muffins, fruit danish, croissants, scones, bagels with fresh butter, preserves, cream cheese seasonal fruit tray and assorted juices

BREAKFAST BOX 1 (individually boxed)

\$12.50 per person (minimum 8 ppl)

Smoked salmon & cream cheese bagel or tomato & cheddar bagel with seasonal fruit cup

BREAKFAST BOX 2 (individually boxed)

\$10.50 per person (minimum 8 ppl)

Breakfast danish with egg, ham & cheese and seasonal fruit cup

BREAKFAST BOX 3 (individually boxed)

\$12.50 per person (minimum 8 ppl)

BLT with cheddar cheese on a bagel with seasonal fruit cup

VEGAN BREAKFAST BOX

\$15.00 per person (individually boxed)

Breakfast wrap with bean spread, avocado, sprouts and roasted red peppers served with seasonal fruit cup



DELUXE HOT BREAKFAST

\$15 per person (minimum 8 ppl)

Scrambled eggs, home fries, choice of bacon or sausage, croissants and assorted juices

EXECUTIVE HOT BREAKFAST

\$18 per person (minimum 8 ppl)

Scrambled eggs, home fries, choice of bacon or sausage, croissants, assorted juices and seasonal fruit tray

ALPHA COFFEE BASKET

\$25.00 (serves 8-10 ppl)

Coffee box, cups, stir sticks, milk, cream and sugar

ALPHA TEA BASKET

\$25.00 (serves 8-10 ppl)

Premium tea bags, cups, stir sticks, milk, cream and sugar

BREAKFAST ADD ON'S

Belgian Waffles

2 belgian waffles with maple syrup \$6.00

Pancakes

3 buttermilk pancakes with syrup \$5.00

Yogurt Parfait

Greek yogurt, berries and granola \$6.00

Chia Pudding

Vanilla with blueberries \$5.00

Vegan & Gluten Free

Pastry \$3.00

LUNCHEON PLATTERS

Create a unique lunch order with our platters and salads.
Gluten free and Vegan options available upon request

All items are plus applicable taxes and
delivery fees


CORPORATE LUNCHEON

\$20.99 per person (minimum 8 ppl)
Traditional sandwiches on white & whole
wheat. Includes 1 sandwich pp, choice of
1 salad and sweet basket

- Ham, Lettuce and Swiss Cheese
- Tuna salad with Red Onion & Celery
- Egg Salad with Scallion & Dill
- Smoked Turkey, lettuce & Harvarti Cheese
- Roast Beef, Lettuce, Cheddar & Mustard
- Grilled Vegetables, Basil Aioli & Wrap 

EXECUTIVE LUNCHEON

\$24.99 per person (minimum 8 ppl)
Gourmet sandwiches on assorted breads.
Includes 1pp, choice of 1 salad, fruit tray
and sweet basket

- Chicken Supreme
- Roast Beef with creamed Horseradish
- Italian Cuts with Provolone
- Roast Turkey with Roasted Red Peppers
- Grilled Vegetable with Goat Cheese 
- Gourmet Tuna Salad
- Gourmet Egg Salad

SALAD OPTIONS

FRISÉE & ENDIVE

Caramelized pears, crisp bacon and apple
cider vinaigrette

ALPHA HOUSE

Mixed greens, endive, iceberg, shredded carrots,
radicchio and apple cider vinaigrette


SPINACH & ROMAINE

House croutons, crisp bacon, parmesan and
lemon caesar dressing

WORKPLACE BAGGED LUNCH

\$23.99 per person (minimum 8 ppl)
Includes: 1 Gourmet sandwich, 1 salad,
1 piece of fruit, 1 cookie and 1 beverage.
Cutlery pack included

SANDWICH OPTION

- Chicken Supreme
- Roast Beef with creamed Horseradish
- Italian Cuts with Provolone
- Roast Turkey with Roasted Red Peppers
- Grilled Vegetable with Goat Cheese 
- Gourmet Tuna Salad
- Gourmet Egg Salad




SALAD OPTIONS

- Alpha House   
- Garden Pasta 
- Signature Potato

FRESH FRUIT

- Apple
- Orange
- Peach

FRESH BAKED COOKIES

- Chocolate Chip 
- Oatmeal 
- Macadamia Nut 

BEVERAGES

- Pepsi
- Diet Pepsi
- Gingerale
- Fuze Iced Tea
- Mug Root Beer
- Bottled Water

BOXED LUNCH MEALS

Make lunch easy with our individually boxed meals. Gluten free and Vegan options available upon request (minimum 8ppl)

All items are plus applicable taxes and delivery fees

BEEF & VEGETABLE STIR-FRY



\$21.99 per person

Tender marinated slices of beef tossed with seasonal vegetables and our ginger stir-fry sauce served with jasmine rice

JERK CHICKEN



\$21.99 per person

Seared chicken breast marinated in our authentic jerk seasoning served with Caribbean rice & beans

TERIYAKI STEAK



\$23.99 per person

Grilled steak marinated in our flavorful teriyaki sauce served with steamed broccoli and jasmine rice

CHICKEN SOUVLAKI



\$22.99 per person

Grilled chicken souvlaki with lemon potatoes and seasonal grilled vegetables served with house tzatziki on the side

THAI CHICKEN STIR-FRY



\$22.99 per person

Tender marinated chicken breast tossed with seasonal vegetables and our flavorful tamarind sauce served with jasmine rice

EGGPLANT PARMESAN



\$21.99 per person

Layers of fried eggplant, mozzarella cheese and fragrant tomato sauce served with seasonal grilled vegetables

CHANA MASALA



\$20.99 per person

Slow cooked chickpea curry, roasted cauliflower served with jasmine rice

TERIYAKI SALAD BOWL



\$19.99 per person

Choice of chicken, beef, salmon or tofu shredded cabbage, carrots, grilled zucchini, bell peppers, pineapple and jasmine rice

CHIPOTLE SALAD BOWL



\$19.99 per person

Choice of chicken, beef, salmon or tofu black beans, mango, red peppers, red onion and mixed greens

CAJUN SALAD BOWL



\$19.99 per person

Choice of chicken, beef, salmon or tofu roasted sweet potato, shredded cabbage, cherry tomato, broccoli, chickpeas and quinoa

CARRIBBEAN SALAD BOWL



\$19.99 per person

Choice of chicken, beef, salmon or tofu black beans, pineapple, mango, bell peppers, cilantro and jasmine rice

FALAFEL BOWL



\$18.99 per person

Falafel, english cucumber, cherry tomato, red onion, kalamata olives, herbed couscous with tahini and hummus

LUNCH ADD ON'S

Fresh Fruit Cup	\$4.00
Jumbo Cookie	\$3.00
Canned Pop	\$2.50
Bottled Water	\$3.00
Assorted Juice	\$3.00
Cutlery Pack	\$2.00

ALPHA EXPRESS LUNCHES

Make lunch easy with our family style express lunches served at room temperature. Vegan options available upon request (minimum 8 ppl) Includes a fruit tray

All items are plus applicable taxes and delivery fees

ALPHA EXPRESS 1

\$22.99 per person

Balsamic Glazed Chicken



Grilled chicken breast with balsamic glaze

Grilled Vegetable Platter



Zucchini, bell peppers, eggplant, mushrooms and red onions

Alpha House Salad



Mixed greens, endive, iceberg, shredded carrots radicchio and apple cider vinaigrette

ALPHA EXPRESS 2

\$24.99 per person

Flank Steak with Chimichurri Aioli



Grilled tender flank steak thinly sliced served with chimichurri aioli

Potato Salad

Alpha's signature potato salad with roasted garlic

Arugula & Frisee Salad



Roasted cherry tomatoes, goat cheese, pickled red onion and sherry vinaigrette

ALPHA EXPRESS 3

\$23.99 per person

Atlantic Salmon



Poached atlantic salmon with citrus essence

Mediterranean Quinoa Salad



Roasted eggplant, peppers, zucchini, red onion, tomato, dates and lemon honey vinaigrette

Butter Lettuce, Lolla & Red Oak Salad



With black fig vinaigrette and shaved parmesan

ALPHA EXPRESS 4

\$22.99 per person

Lemon Thyme Chicken



Grilled chicken breast sliced with lemon & thyme

Roasted Potatoes



Herb infused and roasted

Spinach & Romaine Salad

House croutons, crispy bacon, parmesan and lemon caesar dressing

ALPHA EXPRESS 5

\$24.99 per person

Maple Glazed Steak



BBQ tender flank steak thinly sliced served with maple glaze

Heritage Salad



Sweet beets, goat cheese, sliced almonds, and maple shallot vinaigrette

Roasted Root Vegetables



Roasted carrots, parsnip, sweet potatoes and beets

ALPHA EXPRESS 6

\$22.99 per person

Mediterranean Chicken



Tender chicken breast marinated in lemon, garlic and oregano with cucumber yogurt dip

Chicpea Greek Salad



Kalamata olives, bell peppers, cucumber, feta, red onions and oregano vinaigrette

Grilled Vegetable Platter



Zucchini, bell peppers, eggplant, mushrooms and red onions



SHARING PLATTERS



Artfully arranged and designed for multiple people to serve themselves. Great for boardroom meetings. (minimum 8 ppl)


All items are plus applicable taxes and delivery fees

PROTEIN PLATTERS

Three way roasted chicken supreme with trio house dip \$15.00 pp

Peppercorn crusted beef with horseradish creme and truffle oil \$21.50 pp

Fennel essence poached salmon with citrus dressing \$18.50 pp  

Carbon bar spiced grilled flank steak with chimichurri aioli \$15.00 pp 

Asian Skewers Platter with teriyaki beef satay, lemongrass chicken satay, hoisin tofu and szchuan shrimp served with sweet chili and peanut sauce \$13 pp

Tea Sandwiches Platter cut into triangles with various meats, dairy and vegetarian options \$13.50 pp




Antipasto Platter with marinated vegetables, assorted cheeses, meats, olives, and roasted peppers served with focaccia and sliced baguette \$15 pp


Artisanel Cheese Platter with a selection of domestic and imported cheeses, fruit, crackers and crisps \$12.50 pp

VEGETARIAN PLATTERS

Roasted Vegetable Platter with arugula and balsamic vinaigrette \$12.00 pp 

Mediterranean Platter with grilled vegetables, grilled pita, quinoa salad, feta roasted peppers, olives and house spread \$13.75 pp 

Roasted Red Pepper Platter with sliced avocado, arugula, pesto, roasted sweet potato, roasted beets, baked falafel and garlic hummus \$13.75 pp   

Vegetarian Party Platter with baked falafels, pakoras, vegetable samosa hummus, red pepper dip, baba ghanoush, and assorted crackers \$13.25 pp 

Battered Vegetable Platter with sweet potato, cauliflower, french beans, eggplant, peppers, yuzu, soy and sweet thai dips \$13.00 pp 

Crudites Platter with artfully displayed melange of raw vegetables served with roasted red pepper dip \$9.50 pp 