



# NOBLE

CATERING



CHEF INSPIRED MENUS



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2273 Royal Windsor Drive, Oakville, ON L6J 7X8





# NOBLE CATERING

## WHY CHOOSE US?

Our catering can accommodate from 8 to 200+ guests.

Let us cater your Corporate Meetings, Cocktail Receptions, Dinner Parties, Weddings, Social Events, BBQ and much more!

Our packages can include tents, rentals, linen, staff, Chef, centerpieces and much more.

Our catering can cover the GTA, Halton Region and Peel Region.

Inquire within for pricing on BBQ's, Holiday Menus, Hors D'Ouerves, Appetizers, and more.

Our Coordinator can work with you to create a specialized menu which can be designed to accommodate allergies or dietary restrictions for you and your guests.

All orders include disposable plates, napkins and cutlery.

Chaffing dishes may be included upon your request.

To place an order we require a minimum of 24 hours notice Monday-Friday and 48 hours for weekend events.

We can also cater items from our Noble Bistro menu! Visit our menu online today at [noblebistro.com](http://noblebistro.com).



(D) DAIRY FREE  
(V) VEGETARIAN  
(GF) GLUTEN FREE

## NOBLE BREAKFAST

Minimum order 8

CONTINENTAL BREAKFAST Assortment of Muffins, Danishes and Croissants, Fruit Preserves, Whipped Butter (V)	..... \$4.95
ASSORTED BAGELS with Cream Cheese, Whipped Butter, Fruit Preserves (V)	..... \$3.95
• Add Smoked Salmon	..... \$3.00
• Add Brie Cheese	..... \$2.00
• Add Cheddar Cheese (Two Slices)	..... \$1.50
BREAKFAST BURRITO Egg Whites with Spinach, Mixed Peppers, Coriander Pesto, Queso Fresco	..... \$7.95
• Add Sausage	..... \$2.00
• Add Bacon	..... \$2.00
RISE AND SHINE PARFAITS Individual Breakfast Parfaits with Vanilla Greek Yogurt, Layers of Fresh Berries and Homemade Granola Crunch	..... \$4.95
BUTTERMILK PANCAKES WITH MAPLE BUTTER	..... \$3.95
QUICHE LORRAINE, QUICHE FLORENTINE OR QUICHE OF THE DAY SERVED IN A 5" SAVOURY TART SHELL	..... \$5.95
THE HEALTHY CHOICE BREAKFAST Individually Sorted Fruit Yogurts, Fresh Fruit Skewers, Berries & Granola, Assorted Dried Fruit & Nut Bar, Orange & Cranberry Juice	..... \$9.95
NOBLE BREAKFAST SUPPORTING LOCAL FARMERS Scrambled Farm Fresh Eggs, Farmer's Sausage, Bacon, Assortment of Baked Goods, Fruit Preserves, Whipped Butter	..... \$14.95
SEASONAL FRESH FRUIT SALAD (D)(V)(GF)	..... \$4.95
ASSORTED HERBAL TEA	..... \$25/dozen
FRESH BREWED COFFEE	..... \$25/dozen
BOTTLED NESTLE WATER (500 ML)	..... \$1.85
ASSORTED JUICES (300 ML)	..... \$1.85

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## NOBLE SOUPS

Minimum order 8

### FALL AND WINTER SOUPS (AVAILABLE ALL YEAR LONG)

SOUP OF THE DAY	..... \$4.50
ROASTED CAULIFLOWER & GARLIC SOUP with Caramelized Onions	..... \$4.95
GINGER TURMERIC CARROT SOUP with Candied Carrots & Chives	..... \$4.95
BROCCOLI SPINACH SOUP with Lardon & Lemon Oil	..... \$4.95
CREAM OF ASPARAGUS with Asparagus Tips & Lemon Hill	..... \$4.95

### SUMMER AND SPRING SOUPS (AVAILABLE ALL YEAR LONG)

CHILLED SUMMER SOUP with Sweet Corn, Sweet Peppers & Crème Fresh	..... \$4.95
CHILLED AVOCADO & COCONUT MILK SOUP with Toasted Coconut	..... \$4.95
GREEN GARBANZO & LEAK SOUP with Chives & Lemon Cream	..... \$4.95
PEA EDAMAME MINT SOUP with Fresh Mint & Sea Salt	..... \$4.95

## NOBLE SALADS

Minimum order 8

### NOBLE FAVOURITE SALADS

CAESAR SALAD with Bacon, Parmesan, Crostini, Garlic Scented Dressing	..... \$4.95
GARDEN SALAD with Carrots, Cucumbers, Cherry Tomatoes, Field Greens, Red Wine Vinaigrette (D)(V)(GF)	..... \$4.95
STRAWBERRY SALAD with Baby Spinach, Chevre Noir, Candied Walnuts, Raspberry Vinaigrette	..... \$4.95
WATERMELON & FETA SALAD with Watermelon, Arugula, Mint Goat Milk Feta, Pomegranate Reduction	..... \$4.95
MEDITERRANEAN PASTA SALAD with Peppers, Red Onions, Zucchini, Greek Feta	..... \$4.95

### NOBLE EXPERIENCE SALADS

RED QUINOA & KALE SALAD with Chopped Kale, Mandarin Segments, Dried Cranberries, Quinoa, Poppy Seed Dressing	..... \$6.95
BUCKWHEAT KING SALAD with Sprouted Buckwheat, Arugula, Spinach, Almonds, Blueberry, Pomegranate Seeds, Lemon Vinaigrette	..... \$6.95
FATTOUSH SALAD with Cucumber, Heirloom Tomato, Watermelon Radish, Crispy Pita, Goat Milk Feta, Sumac	..... \$6.95
THE VEGAN SALAD with Arugula, Kale, Baby Gem Romaine, Herbs, Quinoa, Beet Hummus, Cast Iron Grapes, Cucumbers, Peppers, Citrus Dressing, Pickled Shallots, Harissa Chick Peas	..... \$7.95



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## NOBLE SANDWICHES

Minimum order of 8

### NOBLE FAVOURITE SANDWICHES / WRAPS

Served on a Variety of Wraps and Fresh Baked Bread

CRUNCHY TUNA with Celery, Green Onions, Water Chestnut, Sweet Peppers, Corn Tortilla (V)	..... \$7.95
EGG SALAD with Tarragon, Celery, Scallions, Smoky Paprika (D)	..... \$7.95
ROASTED VEGETABLES with Eggplant, Sweet Peppers, Onions, Black Olive Tapenade, Greek Feta (V)	..... \$7.95
ROASTED TURKEY with Sharp Cheddar, Butter Lettuce, Tomato, Double Smoked Bacon, Roasted Garlic Aioli	..... \$7.95
SALAMI with Marinated Eggplant, Lettuce, Provolone	..... \$7.95

### NOBLE EXPERIENCE SANDWICHES / WRAPS

Served on a Variety of Wraps and Fresh Baked Bread. Minimum 5 of each.

PULLED CHICKEN SANDWICH with Celery, Cranberry, Tarragon, Butter Lettuce	..... \$9.95
SMOKED SALMON with Cream Cheese, Red Onion, Arugula, Capers	..... \$9.95
TUSCAN GRILLED CHICKEN with Roasted Red Pepper, Spicy Eggplant, Lettuce, Black Olive Tapenade	..... \$9.95
GRILLED STEAK SANDWICH with Caramelized Onion, Mixed Pepper, Chipotle Mayo, Smoked Gouda	..... \$9.95
FALAFEL WRAP with Vegan Falafel, Hummus, Harissa, Cilantro, Tomato, Cucumber (V)	..... \$9.95

### NOBLE HOT SANDWICHES

Served on a Kaiser. Minimum 5 of each.

CHICKEN PARMESAN with Homemade Tomato Sauce, Mozzarella	..... \$11.95
VEAL PARMESAN with Homemade Tomato Sauce, Mozzarella	..... \$11.95
PULLED PORK Braised for 12 Hours, Homemade Spicy BBQ Sauce, Cabbage Coleslaw	..... \$11.95





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## NOBLE COMBOS

Minimum order of 8

**NOBLE FAVOURITE SANDWICH/WRAP** served with: ..... \$12.95

- Choice of Noble Favourite Soup or Salad
- Fresh Baked Cookie

**PENNE PRIMAVERA** Herbed Tomato Sauce, Zucchini, Red Pepper, Eggplant, Basil and Parmesan (Available Gluten Free) served with: ..... \$12.95

Herbed Tomato Sauce, Zucchini, Red Pepper, Eggplant, Basil and Parmesan (Available Gluten Free) served with:

- Fresh Bread and Butter
- Noble Favourite Soup or Salad
- Fresh Baked Cookie

**TRADITIONAL CANNELLONI (2 PIECES/PERSON)** ..... \$13.95

Available with Meat or Cheese & Spinach served with:

- Fresh Bread and Butter
- Homeade Tomato Sauce and Parmesan
- Noble Favourite Soup or Salad
- Fresh Baked Cookie

**BEEF CHILI** with Beans, Chickpeas, Peppers, Tomatoes & Roasted Garlic ..... \$13.95

- Fresh Bread & Butter
- Noble Favourite Soup or Salad
- Fresh Baked Cookie

**NOBLE EXPERIENCE SANDWICH/WRAP** served with: ..... \$14.95

- Choice of Noble Favourite Soup or Salad
- Fresh Baked Cookie

**LASAGNA** available with Meat or Cheese & Spinach served with: ..... \$14.95

- Fresh Bread and Butter
- Noble Favourite Soup or Salad
- Fresh Baked Cookie

**CHICKEN PARMESAN** Homeade Tomato Sauce, Breaded Chicken Breast, Parmesan and Mozzarella served with: ..... \$14.50

Homeade Tomato Sauce, Breaded Chicken Breast, Parmesan and Mozzarella served with:

- Fresh Bread and Butter
- Market Vegetables or Noble Favourite Soup or Salad
- Fresh Baked Cookie

*Add Roasted Potatoes for \$2*

**OVEN ROASTED QUARTER CHICKEN** Served with: ..... \$15.95

- Fresh Bread and Butter
- Roasted Baby Potatoes or Whipped Potatoes
- Market Vegetables or Noble Favourite Soup or Salad
- Fresh Baked Cookie

*Upgrade to Half Chicken for \$1.50*

**ROASTED ATLANTIC SALMON** Served with: ..... \$16.50

- Ancient Grains, Almonds and Apples
- Market Vegetables or Noble Favourite Soup or Salad
- Fresh Baked Cookie

### SUBSTITUTES

Noble Favourite Salad to Noble Experience Salad .....\$1.75  
Fresh Baked Cookies to Assorted Italian Pastries .....\$3.00  
Fresh Baked Cookies to Fresh Fruit .....\$3.00





## NOBLE PLATTERS

Small serves 10 • Medium serves 20 • Large serves 30

VEGETABLE CRUDITÉ Served with Homemade Ranch, Blue Cheese Dressing (V)(GF)	..... SML \$36	MED \$70	LRG \$102
ASSORTED DIP PLATTER Please select 3: Artichoke and Asiago, Baba Ghanoush, Bruschetta, Roasted Red Pepper, Spinach, Hummus, or Tzatziki. Served with Pita.	..... SML \$40	MED \$78	LRG \$114
CHEESE PLATTER Including Foreign and Domestic Cheese, Jam, Crostini	..... SML \$45	MED \$88	LRG \$129
CHARCUTERIE PLATTER Including Cured Salamis, Prosciutto, Pickled Goods (D)	..... SML \$45	MED \$88	LRG \$129
FRESH SEASONAL FRUIT PLATTER (D)(V)(GF)	..... SML \$36	MED \$70	LRG \$102
SMOKED SALMON PLATTER	..... SML \$45	MED \$88	LRG \$129

\*\*\* Please contact your Coordinator for Seasonal Specials, Canapés and Hors D'Oeuvres \*\*\*

## NOBLE DESSERTS

Small serves 10 • Medium serves 20 • Large serves 30

ASSORTED FRESH BAKED COOKIES	..... SML \$23	MED \$44	LRG \$63
ASSORTED FRESH ITALIAN PASTRIES	..... SML \$40	MED \$78	LRG \$114
FRESH SEASONAL FRUIT SKEWERS <i>Add Chocolate Dip \$2/person</i>	..... SML \$40	MED \$78	LRG \$114
ASSORTED DESSERT SQUARES	..... SML \$35	MED \$60	LRG \$99

## NOBLE BEVERAGES

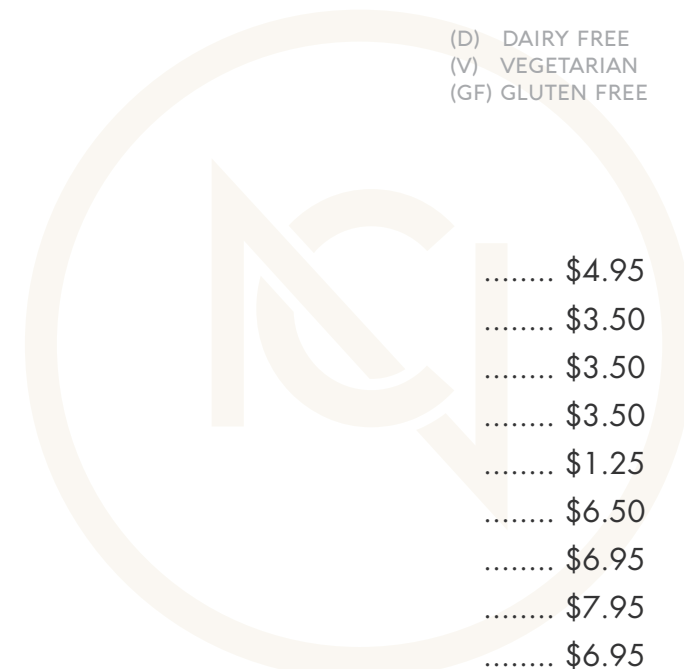
ASSORTED SOFT DRINKS (355 ML)	..... \$1.85
ASSORTED JUICES (300 ML)	..... \$1.85
BOTTLED WATER (500 ML)	..... \$1.85
ASSORTED HERBAL TEA	..... \$25/dozen
FRESH BREWED COFFEE	..... \$25/dozen

## À LA CARTE

Minimum order 10

SEASONAL VEGETABLE MEDLEY (D)(V)(GF)	..... \$4.95
ROASTED POTATOES (D)(V)(GF)	..... \$3.50
WHIPPED POTATOES (GF)	..... \$3.50
RICE PILAF (D)(V)(GF)	..... \$3.50
DINNER ROLLS WITH BUTTER	..... \$1.25
GRILLED CHICKEN BREAST (D)(GF)	..... \$6.50
CHICKEN PARMESAN	..... \$6.95
VEAL PARMESAN	..... \$7.95
EGGPLANT PARMESAN (V)	..... \$6.95
MAPLE CURED ATLANTIC SALMON	..... \$8.00
LIME CILANTRO GRILLED CHICKEN BREAST	..... \$7.00
LEMON ROSEMARY CHICKEN BREAST	..... \$7.00
BBQ TOFU WITH CRISPY SHALLOTS	..... \$7.00
ROASTED ATLANTIC SALMON (D)(GF)	..... \$8.00
GRILLED CHICKEN SKEWERS (2 skewers) (D)(GF)	..... \$6.95
MEAT CANNELLONI (2 pieces/person)	..... \$6.95
CHEESE CANNELLONI (2 pieces/person)	..... \$6.95
HALF SIZE TRAY OF PENNE Vegetables and Herbed Tomato Sauce (Gluten Free Pasta available) (serves 8-10)	..... \$35
FULL SIZE TRAY OF PENNE Vegetables and Herbed Tomato Sauce (Gluten Free Pasta available) (serves 18-20)	..... \$70
HALF SIZE TRAY OF MEAT LASAGNA (serves 9)	..... \$45
FULL SIZE TRAY OF MEAT LASAGNA (serves 18)	..... \$85
HALF SIZE TRAY OF CHEESE & SPINACH LASAGNA (serves 9)	..... \$45
FULL SIZE TRAY OF CHEESE & SPINACH LASAGNA (serves 18)	..... \$85

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# COCKTAIL RECEPTION

MINIMUM ORDER 15

## STATIONED

..... \$19.95/person

### BRUSCHETTA & CROSTINI

VEGETABLE PLATTER SERVED WITH HOMEMADE RANCH,  
BLUE CHEESE DRESSING (V)(GF)

ASSORTED DIPS WITH PITA (Please select 3):  
(Artichoke and Asiago, Baba Ghanoush, Bruschetta,  
Roasted Red Pepper, Spinach, Hummus or Tzatziki)

CHEESE BOARD INCLUDING FOREIGN AND DOMESTIC CHEESE, JAM, CROSTINI

*Add CHARCUTERIE PLATTER for \$4/person*

## PREMIUM PACKAGE

..... \$29.95/person

PASSED HORS D'OUERVES FOR 1 HOUR OF SERVICE (based on 5 pieces per person).  
SPEAK TO OUR COORDINATOR FOR A LIST OF HOR D'OUERVES & CANAPÉS!

### STATIONED BRUSCHETTA & CROSTINI

VEGETABLE PLATTER SERVED WITH HOMEMADE RANCH,  
BLUE CHEESE DRESSING (V)(GF)

ASSORTED DIPS PLATTER WITH PITA (Please select 3):  
(Artichoke and Asiago, Baba Ghanoush, Bruschetta,  
Roasted Red Pepper, Spinach, Hummus or Tzatziki)

CHEESE BOARD INCLUDING FOREIGN AND DOMESTIC CHEESE, JAM, CROSTINI

*Add CHARCUTERIE PLATTER for \$4/person*

## ASK OUR COORDINATOR ABOUT...

COCKTAIL TABLES, SERVING STAFF,  
ON-SITE TENT RENTALS, ETC.



## BUILD YOUR OWN BBQ

MINIMUM ORDER 15

..... \$15.95/person

- CHOICE OF 2 NOBLE FAVOURITE SALADS
- CHOICE OF 2 PROTEINS (BASED ON 1 PIECE PER PERSON)  
(Hot Dog, Polish Sausage, Vegetarian Burger, Grilled Chicken Breast, Sirloin Beef Hamburger)
- CONDIMENTS including Ketchup, Mustard, Relish
- COLESLAW
- ASSORTED SOFT DRINKS AND BOTTLED WATER

**ASK OUR COORDINATOR ABOUT...**  
TENTS, ON-SITE BBQ, ON-SITE CHEF  
AND SERVING STAFF

## NOBLE BBQ

MINIMUM ORDER 15

..... \$19.95/person

- BBQ CHICKEN
- BABY BACK RIBS WITH A MAPLE BOURBON BBQ SAUCE (2/PERSON)
- CREAMY POTATO SALAD
- MEXICAN CORN SALAD
- COLESLAW
- FRESH FRUIT SKEWERS

*ADD WHOLE ROASTED SUCKLING PIG (MARKET PRICING)*







# holiday menu

## NOBLE FAVOURITE

Minimum order 8

..... \$21.95/person

- Fresh Bread & Butter
- Butternut Pumpkin Soup with Toasted Pepitas
- Turkey Ballotine with Stuffing & Cranberry Sauce
- Creamy Mashed Potatoes
- Fresh Vegetable Medley
- Homemade White Chocolate & Cranberry Dessert Bar

## NOBLE EXPERIENCE

Minimum order 8

..... \$31.95/person

### FRESH BREAD & BUTTER

### SALAD/SOUP (CHOICE OF 1)

- Fall Salad with Apples, Almonds, Goat Cheese, Dried Cherries, Butternut Squash, Apple-Cranberry Vinaigrette, Balsamic Glaze
- Choice of Noble Favourite or Noble Experience Salad
- Choice of Noble Soup

### PROTEIN (CHOICE OF 1)

- Roasted Turkey Breast with Turkey Gravy
- Bacon Wrapped Stuffed Pork Loin with Dried Cranberry, Gorgonzola, Cornbread Stuffing
- VEGETARIAN: Fall Risotto (Butternut Squash, Apples, Dried Cherries & Gorgonzola)

### SIDES (CHOICE OF 2)

- Garlic-Rosemary Smashed Potatoes
- Roasted Baby Red Bliss Potatoes with Rosemary
- Mixed Roasted Seasonal Vegetables
- Sweet Balsamic Seasonal Vegetables
- Candied Butternut Squash
- Roasted Asparagus with Lemon
- Italian Style Green Beans with Garlic & Red Pepper Flakes
- Crispy Brussel Sprouts with Smoked Bacon

### DESSERT (CHOICE OF 1)

- Pumpkin Pie
- Apple Pie
- Festive Dessert







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