



AROMA CATERING SERVICES

WWW.AROMACAFEBAR.CA
CATERING@AROMACAFEBAR.CA
403.355.1869 EXT.3

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COFFEE SERVICE

At Aroma Catering Services we pour
perfection into every event.

BREWED COFFEE

- Aroma Brewed Coffee
- Milk, creamer, sugars, and sweeteners

Service for 8 people	30
Service for 12 people	45
Service for 25 people	93.75
Service for 50 people	187.5

STEEPED TEA

- Speciality tea
- sugars and sweeteners

Service for 8 people	30
Service for 12 people	45
Service for 25 people	93.75
Service for 50 people	187.5

DRINKS

SOFT DRINKS | 3.50

- Assorted cans of pop, bottle juice and bottled water

ARTISANAL DRINKS | 5.50

- Colourful Mexican Jarritos
- Sparkling Water
- North Water Bottles

AGUAS FRESCAS PITCHER | 68.75

- Service for 25 people
- Lemonade with lemon slices, cucumber, and chia seeds
- Hibiscus Cold Tea



BREAKFAST

Success starts with a great breakfast.

COFFEE AND PASTRIES | 10.50

- Fresh Coffee and Tea
- In-house Baked Goods

CONTINENTAL BREAKFAST | 17.50

- Fresh Coffee and Tea
- In-house Baked Goods
- Sorted Juice Bottles
- Seasonal Fruit

BAGEL BREAKFAST | 19.50

- Fresh Coffee and Tea
- Sorted Juice Bottles
- Aroma Bagel:
 - Options:
 - Egg and cheese
 - Bacon, egg, and cheese
 - Chorizo, egg, and cheese

MEXICAN BREAKFAST | 22.50

- Huevos Rancheros
 - Scrambled eggs, corn tortillas, refried beans, ranchero salsa
- Fresh Coffee and Tea
- Sorted Juice Bottles
- Seasonal Fruit

AD-ONS

- Scrambled Eggs 4.50 pp
- Bacon or sausage (2pcs) 2.50 pp
- Seasonal Fruit 4.50 pp
- Baked Goods 3.75 pp
 - muffins, scones, croissants
- Baked Goods by dozen 42.00



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LUNCH

Delicious lunch to keep your team energized!

QUESADILLAS | 24.50

- Sorted Quesadillas
 - Chicken Tinga, Chorizo Pork, or Sauteed Veggie.
- Cesar Salad
- Soft Drink

MEXICAN TORTAS | 24.50

(Hot Sandwich)

- Sorted Mexican Tortas
 - Chicken Tinga, Chorizo Pork, or Sauteed Veggie.
- Green Salad
- Soft Drink

SANDWICH PAPER BAG LUNCH | 19.50

- Choice of Sandwiches
 - Ham, Turkey, or Feta Cheese
- Soft Drink
- Cookie or Chips

TACO BAR SERVICE | 34.50

- **Gluten Free.** Mexican Tacos
 - Chicken Tinga, Chorizo Pork, or Sauteed Veggie options accompanied with salsas and toppings.
- Spinach and Berries Salad
- Soft Drink



LIGHT SNACKS

The dip, the slice, the ultimate bite.



TRADITIONAL GUACAMOLE AND TORTILLA CHIPS

- **Gluten Free.** Fresh avocados, onions, jalapenos, tomatoes, and cilantro served with “homemade” style tortilla chips.

Small 500ml Guacamole | 36

Serves 6 -8 ppl

Medium 1lt. Guacamole | 54

Serves 10 - 12 ppl

Large 1.5 lt. Guacamole | 79

Serves 15 - 18 ppl

BOARDS

CHARCUTERIE BOARD | 125

- Perfect for small events, featuring a mixture of cold meats, an assortment of hard-to-soft cheeses, sweet accompaniments, and crackers.

Serves Up to 12 ppl

FRUIT BOARD | 75

- A fresh fruit tray with seasonal fruit, canteloupe, pineapple, watermelon, grapes and berries.

Serves Up to 12 ppl



GRAZING TABLES

Impress your guests. Small bites, big delight.
Our grazing table is a beautifully curated spread
designed to bring people together

GRAZING TABLES

It features a premium assortment of artisanal cheeses, cured meats, fresh seasonal produce, crisp vegetables, fresh and dried fruits, gourmet crackers, olives, nuts, dips, spreads, and an array of handcrafted bites. **Minimum 25 people**

Basic (no bites)	25
+ 2 bites	30
+ 4 bites	35
Price per person	

Price per dozen 36



COCKTAIL EMPANADAS |

Topped with fresh cheese and avocado salsa.

- Beef, Cheese or Chicken

SMOKED SALMON BITES |

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

PANKO SHRIMPS |

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

VEGGIE SPRING ROLLS |

- **Vegetarian.** Crispy spring rolls drizzled with a tomatillo green sauce.

TINGA MINI SLIDERS |

- Toasted bread topped with our in house tinga chicken



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DESSERTS

The sweet finale you & your guests will talk about it and bring you back to Aroma!



DESSERTS |

All good endings come with a sweet touch, indulge with our variety of dessert bites. Minimum order 2 dozens.

AROMA MINI TARTS

Delicate Pate Sucre bite filled with our delicious and smooth:

- Custard
- Lemon crud
- Almond raspberry
- Chocolate ganache
- Price per dozen 48

AROMA STYLE FLAN

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

- Full flan for 10 people: 50

RICE PUDDING WITH PASSION FRUIT

Sweet rice pudding topped with passion fruit jam.

- Price per dozen 45

TRES LECHES CAKE

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

- Full cake for 10 people: 60

MEXICAN 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.

- Price per dozen 30



SERVICES

Need hands or pours? Our trained staff complete your catering experience. Great food needs great service.



STAFF SERVICES

SERVICE STAFF |

Set up, maintain and refill catering tables, clean and dismantle supplies when event ends.

\$35.00 PER HOUR PER STAFF

3 Hours Minimum Charge. 1 server per 15 guests. For events of more than 45 guests add 1 supervisor (Supervisor fee \$48 per hour).

PROSERVE CERTIFIED BARTENDER | \$45.00 PER HOUR PER STAFF

3 Hours Minimum Charge. 1 server per 15 people. For events of more than 45 guests add 1 supervisor (Supervisor fee \$48 per hour).

DELIVERY FEE | \$50.00 (UP TO 5 KM)

For events outside of Marda Loop. Restrictions apply.

Free delivery within Marda Loop Area.

DISH AND GLASSWARE SET RENTAL

Base price, subject to change depending on items required.

- Ceramic plates, glassware, metal cutlery, and dinner napkins.

Prices before GST and 15% service fee.

PAYMENT POLICY

Final guest numbers are required seven days before the catering event.
50% non-refundable deposit is required when upon acceptance of estimate proposal. Full payment is due seven days before catering event.

CANCELATION POLICY

50% non-refundable deposit upon reservation, for cancellations made 15 days prior to the event.



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