



AROMA CATERING SERVICES

WWW.AROMACAFEBAR.CA
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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 8 people	45
Service for 8 people	93.75
Service for 8 people	187.5

STEEPED TEA

- Speciality tea
- sugars and sweeteners

Service for 8 people	30
Service for 8 people	45
Service for 8 people	93.75
Service for 8 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





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.

GRAZING TABLES

Our grazing table is a beautifully curated spread designed to bring people together. It features a premium assortment of artisanal cheeses, cured meats, fresh seasonal produce, crisp vegetables, fresh and dried fruits, gourmet crackers and breads, 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	



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



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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