



CATERING PACKAGE

2024



MENU OPTIONS | SWEETS

CROISSANTS

- traditional | \$5.50 ea (v)(n)
- almond, chocolate hazelnut, cheese, ham & cheese | \$6.50 ea

MUFFINS

- blueberry, banana chocolate, lemon poppyseed, chocolate cranberry, bran | \$4.95 ea (v)
- pecan brown sugar | \$4.95 ea (gf)(n)

SCONES | \$5.25 ea (v)

- cranberry white chocolate, jalapeno white cheddar

COOKIES

- chocolate chip, coconut raspberry, ginger | \$3.75 ea (v)(n)
- double chocolate | \$3.75 ea (gf)
- espresso shortbread | \$2.25 ea

BARS & LOAFS

- pb oat bar | \$4.50 ea (gf)(n)
- banana loaf | \$5.50 ea (v)
- almond brownie | \$4.95 ea (gf)

CINNAMON BUNS | \$7.25 ea (v)

famous Alforno cinnamon bun with cream cheese icing
(48 hours notice required)

DESSERTS | \$8.25 per person (v)

assorted desserts platter - please inquire about current offerings
add gluten free option | \$1 per person

WHOLE SALTED CHEESECAKE | \$60

48 hours notice required to order

ASSORTED MACARONS | \$26 for 10 (v)(n)(gf)

box of ten assorted macarons - please inquire about current offerings



★ Please note that menu items may change without notice according to seasonal and product availability

GF gluten free

DF dairy free

V vegetarian

VE vegan

N contains nuts



MENU OPTIONS | BREAKFAST

8am - 11am Monday to Friday
Minimum order 10

BREAKFAST BUNWICH | \$11.50 ea

bacon & egg or tomato arugula & egg (v)
add gluten free option | \$1.25 per person

CONTINENTAL | \$22 per person (v)

assorted breakfast pastries, fruit bowl, individual yogurt

BOXED BREAKFAST | \$26 per person

breakfast bunwich, yogurt parfait, muffin or scone

CLASSIC BREAKFAST | \$21 per person

scrambled eggs, bacon, roasted baby potato, toast & preserve

AVOCADO TOAST | \$22 per person (v)

smashed avocado, sourdough, pickled red onions,
cucumber, pumpkin seeds, pea shoot, sundried tomatoes,
chilli oil, scrambled eggs

ADD ON'S

toast and preserve | \$5 ea (v)
fruit bowl side | \$7 ea (ve)(gf)
yogurt parfait | \$13 ea (v)
matcha chia pudding | \$13 ea (v)
coconut blueberry overnight oats | \$13 ea (v)
roasted baby potatoes | \$5 ea (v)(gf)
scrambled eggs | \$4 ea (v)(gf)
bacon (3 slices) | \$7 ea (gf)
orange juice | \$4 ea (ve)(gf)



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MENU OPTIONS | COLD LUNCH

Available after 11:30am

SANDWICHES | \$13 per person

assorted cold sandwich platter
ham & brie, sirloin, cuban, turkey, caprese
add gluten free option | 1.00 per person

ALFORNO SIDE INSALATA | \$10 ea (v)

greens, tomato, cucumber, red onion,
feta cheese, croutons, olives, red wine vinaigrette

CAESAR SIDE SALAD | \$10 each

croutons, parm crisp, anchovy dressing

COLD LUNCH COMBO | \$26 per person

sandwich, side salad & cookie
add drink | \$4 per person

FAMILY STYLE SALAD | \$21 per person

Alforno insalata or seasonal salad
add chicken | \$7 per person
add cookie | \$3.75 per person
add drink | \$4 per person



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MENU OPTIONS | HOT LUNCH

Available after 11:30am

Minimum ten people

Only available for close proximity delivery

PIZZA | \$23 per person

RED

MARGHERITA | \$22.50 ea
fior di latte, fresh basil

PEPPERONI | \$24 ea
pepperoni, fior di latte

THE GODFATHER | \$26 ea
sopressata, salami, capicola, artichoke, pepperoncini,
fior di latte

BIG KAHUNA | \$26 ea
ham, roasted pineapple, red onion, fior di latte

PROSCIUTTO | \$25
prosciutto crudo, grana padano, arugula, fior di latte

WHITE

FUN GUY | \$26 (v)
wild mushroom, blue cheese crumble, baby
kale, fior di latte

MEAN GREEN | \$23 (v)
zucchini, spinach, olive, basil, feta, pickled
onion, fior di latte, olive oil

SPICY CALABRIAN | \$26
spicy 'nduja sausage, spinach, shallot, honey,
fior di latte

Gluten free option | \$3

PASTA | \$22.50 per person

BUCATINI CARBONARA | \$22 ea
pancetta, fresh egg, parsley, cracked black pepper,
grana padano

BRAISED SHORTRIB MAFALDA | \$23 EA
tomato braised shortrib, basil oil, parmesan

CREAMY PESTO GNOCCHI | \$22 (v)
wild mushroom, parmesan cream, spinach, pesto,
green onion

PENNE ROSA | \$23 ea
confit chicken, spinach, feta, arugula, crispy caper

TIGER PRAWN FUSILLI | \$24 ea
zucchini spinach sauce, basil, kale, pistachio
crumble, lemon, parmesan

PROSCIUTTO FIG RAVIOLI | \$25 ea
brown butter, white wine, garlic, sundried tomato,
pancetta chip, parsley, parmesan

PUTTANESCA LINGUINE | \$22 ea (ve)
cherry tomato, kalamata olive, caper, oregano,
tomato sauce

Gluten free option | \$2

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MENU OPTIONS | BEVERAGES

COFFEE CARRIER | \$35 serves eight
dark roast or medium roast
includes cream, alternative milk & sugar

TEA CARRIER | \$30 serves eight
earl grey, english breakfast, jasmine,
rooibos, chai, assorted herbal
add cream & sugar | \$5 per carrier

Alforno water | \$3.50

assorted pop can | \$3.50

assorted san pellegrino | \$4.50

assorted bubbly | \$3.50

kombucha | \$6.00

sparkling water 750ml | \$7

SERVICES

minimum order | \$150
subtotal for delivery

disposables (plates, cutlery) | \$1.5 per person

delivery charge (location based) | \$15 to \$30

services + gratuity | 20%

platters (15 pastries, 10 sandwiches) | \$5



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CONTACT

FOR ALL CATERING INQUIRIES, PLEASE CONTACT
OUR TEAM AT 403.454.0308 OR ORDERS@ALFORNO.CA

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