

RICARDA'S CATERING

Elevated custom catering that's approachable.

LET US TAKE CARE OF IT

Recognized as one of Toronto's leading caterers, we are committed to serving you and your guests with a delicious and memorable dining experience.

We will bring flavours of inspired French cuisine to your next meeting, gathering or corporate function with our elevated Ricarda's catering. Prepared with the freshest seasonal ingredients, our catering menu features a variety of offerings to suit many tastes and dietary requirements.

With many options to select from, you can customize the perfect menu to suit the size and tastes of your guests.

Ricarda's



CONTACT

Zoe Van Empel | Sales Manager
zoe.vanempel@ricardas.com
647-382-9089

HOW TO ORDER

Ordering is simple and easy, however we do require catering orders to be placed 48 hours in advance of your event date and time.

1. Review the attached menus
2. Make your selections
3. Select your delivery date and a time between 7am to 5pm
4. Contact Zoe Van Empel, zoe.vanempel@ricardas.com, for a final quote and to discuss any special requirements

Minimum \$200.00 total order before taxes required. Delivery fee is \$15.00 flat rate for locations beyond a 5km radius from Ricarda's, 134 Peter Street, Toronto.

Biodegradable and recyclable flatware and serving utensils are available upon request at an additional fee. Plates, cutlery, napkins and serving utensils are \$0.80/per person.

Additional fees: Gratuity / Administrative / HST



WE REQUIRE 48-HOURS ADVANCE NOTICE OF YOUR EVENT DATE AND TIME IN ORDER TO PROVIDE THE BEST SERVICE POSSIBLE.

CAFÉ

HOT + COLD BEVERAGES

Lavazza 96oz \$36 (serves 8 cups)
Dark roast brewed coffee

Sloane Tea 96oz \$34 (serves 8 cups)
Assortment of Black tea, Green tea, & Herbal tea

Seasonal Fresh Juice 8oz \$9.75

Automatic Espresso Capsule Machine Rental | \$100/per day
Price per cup \$1.50 (incl. utensils)

*Disposable take out carafe, disposable cups, stir sticks, sugar, milk, half & half cream included



SWEET CORNER

SELECTION OF SWEET SNACKS + BITES

Lemon Ricotta Pancakes (2pcs) | \$9
maple syrup, mixed berry compote (NF, V)

Banana Bread French Toast (2pcs) | \$9
cinnamon, cottage cheese, maple syrup, candied walnut (V)

9oz Smoothie Cup | \$7.50
mixed berries, açai berries, almond milk, honey, figs, dates, pecans, toasted shredded coconut, chia seeds, fresh blueberries (GF, V, DF)

9oz Ricarda's Granola Yogurt Cup | \$4.75
rolled oats, maple syrup, pecans, almonds, dried apricots, golden raisins, pumpkin seeds, cinnamon (GF, V)

9oz Yogurt Parfait Cup | \$5.25
yogurt blend, honey, berry compote, Ricarda's granola (V)

9oz Chia Pudding Cup | \$4.25
chia seeds, soy milk, agave syrup, blueberry compote, toasted coconut (GF, NF, V)

Energy Bar | \$5.50
almonds, chia seeds, flax seeds, coconut oil, dried apricots, dark chocolate (DF, V)

NUTRITIOUS, DELICIOUS AND
ENERGIZING TO KEEP YOUR MIND +
BODY SHARP.

BREAKFAST

SELECTION OF COLD + HOT BITES

Homemade Selection of Mini Baked Classics (3pcs/box) | \$9
butter croissant, pain au chocolat, danish, muffin or banana bread (V)

Mini Danish Selection | \$3.60
apple & raspberry (NF)

Seasonal Sliced Fruit Cup | \$4.50
our selection of ripe & juicy fruit (V)

Individual Quiche | \$7
classic - caramelized onions, gruyere cheese, cherry tomatoes (V)
quiche of the day - chef's choice

PREPARED DAILY WITH
SEASONAL AND QUALITY
INGREDIENTS FOR ULTIMATE
FRESHNESS.

BREAKFAST SANDWICHES | \$12 per item

French Croissant
wild mushrooms, scrambled eggs, cheddar cheese, kale (V, NF)

Homemade English Muffin
over easy egg, bacon, tomato, lettuce (NF)

Corn Tortilla Wrap
scrambled egg, spinach, chili flakes, feta cheese (NF, V)

Frittata Egg Muffin
kale, chorizo sausage, goat cheese (GF, NF)

Toasted Brioche Bun
peameal bacon, fried egg, spinach, tomato (NF)

Sesame Bagel
cream cheese, smoked salmon, capers, arugula (NF)

All sandwiches are served with a breakfast potato salad (GF, DF, NF, V)

**gluten free available upon request*



SALADS

Fig & Pear | \$13

arugula, orange, cherry tomato, green beans, smoked cheese, pecans, coffee vinaigrette (GF, V)

Turkey Cobb Salad | \$13

romaine lettuce, egg, blue cheese, tomato, avocado, bacon, corn, balsamic dressing (GF, NF)

Parmesan Brussels Sprouts | \$12

field greens, pomegranate, sliced almonds, parsley, cherry tomato, green apple, sherry vinaigrette (GF, V)

The Power Blend | \$12

frisée lettuce, kale, chickpeas, israeli couscous, edamame, broccoli, pomegranate, sliced almonds, tahini dressing (NF, DF, V)

Caesar Salad | \$11

romaine lettuce, parmesan cheese, croutons, Ricarda's caesar dressing (NF)

Fattoush Salad | \$12

arugula, crispy chickpeas, tomato, pomegranate, cucumber, olives, mint yogurt, pita chips (V, NF)

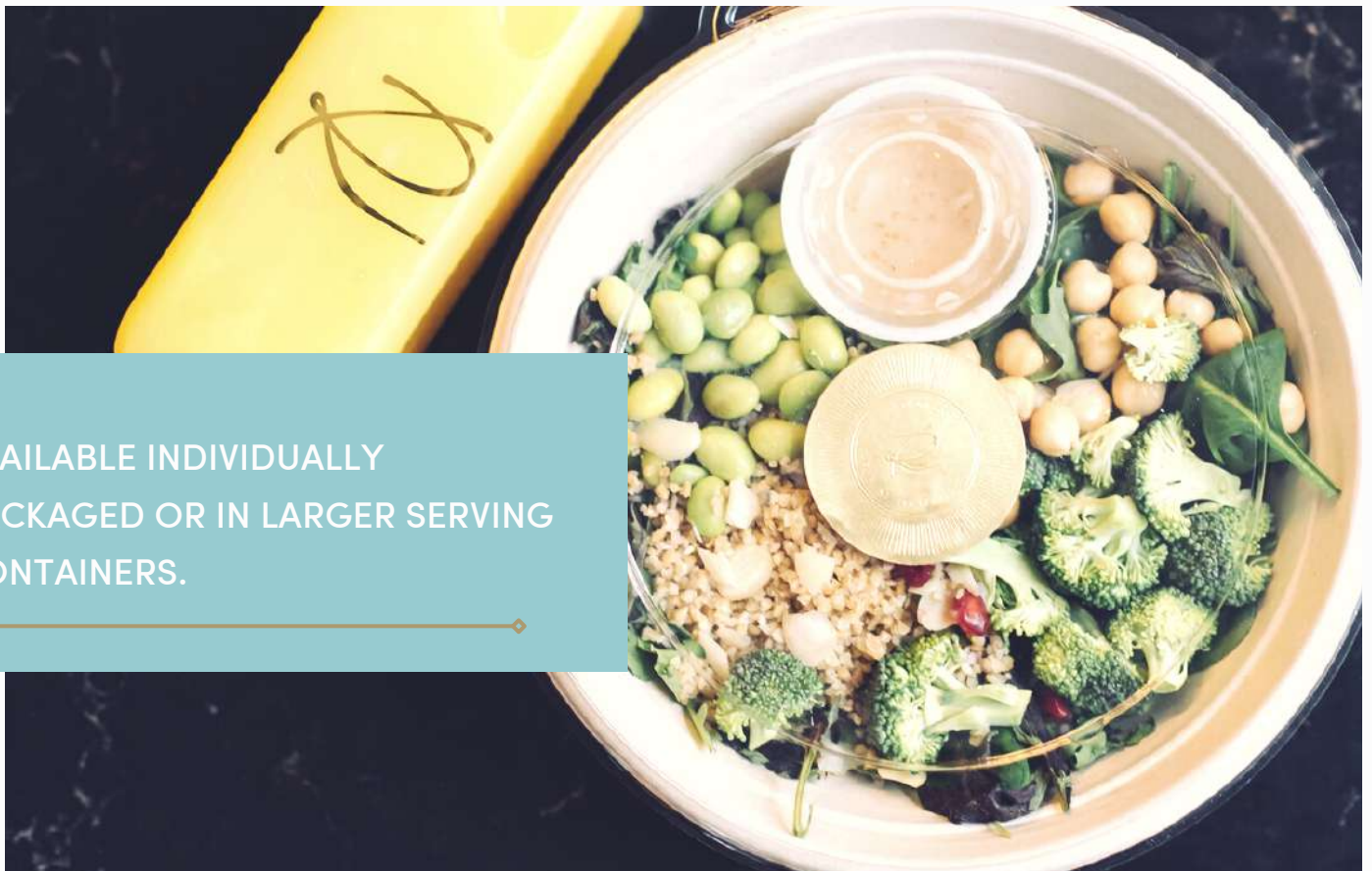
Avocado Greek Salad | \$12

romaine lettuce & spinach, cucumber, tomato, olives, feta cheese, green beans, herb vinaigrette (GF, NF)

Add a little more protein | \$7.50 each

Atlantic smoked salmon, coriander grilled flat iron steak, chicken skewers, shrimp, fish cake with dip.

AVAILABLE INDIVIDUALLY
PACKAGED OR IN LARGER SERVING
CONTAINERS.



HEALTHY BOWLS

INDIVIDUALLY PACKAGED

Red & White Quinoa Bowl | \$15

baby gem lettuce, falafel, feta cheese, olives, cucumber, cherry tomatoes, muhammara, balsamic dressing (GF, NF, V)

Israeli Couscous Bowl | \$16

baby spinach, shawarma chicken, cucumber, tahini, cherry tomato, fried chickpeas, red onion, mint vinaigrette (NF)

Edamame & Cucumber Bowl | \$16

passion fruit & salmon tartare, quinoa, baby gem lettuce, taro chips (GF, DF)

Calrose Rice Bowl | \$16

romaine lettuce, cucumber, avocado, cherry tomatoes, spicy tuna tartare, scallion, sesame seeds, soy vinaigrette (DF, GF)



Add on Protein | \$7.50 each

Atlantic smoked salmon,
coriander grilled flat iron steak,
chicken skewers, shrimp,
fish cake with dip.

SANDWICHES

A VARIETY OF GOURMET HANDHELDS

Ricarda's Assorted Sandwiches
(serves 4 guests) | \$56
homemade artisanal bread with savoury
toppings & condiments

Salmon & Mozzarella Panini | \$13
kale pesto, aged balsamic, tomato (NF)

Turkey Croissant | \$13
sliced turkey, cranberry mayo,
sliced tomato, romaine (NF, DF, V)

Pita Sandwich | \$13
moutabel, yogurt marinated chicken,
cucumber, cherry tomato, arugula (NF)

Brioche Bun | \$13
balsamic glazed portobello mushroom,
smoked mozzarella cheese, grilled
zucchini, tomato jam (NF, V)

Falafel Wrap | \$13
babaganoush, arugula, tomato, cucumber,
mint yogurt dressing (NF, V)

French Baguette | \$14
grainy mustard, parma ham, brie cheese,
arugula (NF)

Pretzel Bun | \$14
beef pastrami, bell pepper jam, onion confit,
smoked mozzarella cheese, tomato, kale (NF)

Fish Cake Sandwich | \$14
sriracha aioli, spinach, pickled cucumber,
lettuce, tomato (NF)

Grilled Smoked Cheese Sandwich | \$13
kale pesto, roasted tomatoes, goat cheese,
gouda, olive (NF, V)

Select one side for each individual sandwich order from the following:

Field greens, raw sliced vegetables, white balsamic dressing (GF, NF, DF, V)
Romaine lettuce, parmesan cheese, croutons, Ricarda's caesar dressing (NF, V)
Baby spinach cucumber, cherry tomatoes, kalamata olives, feta cheese,
oregano-infused olive oil (GF, NF, V)



PASTAS

GLUTEN FREE AVAILABLE UPON REQUEST

Black Mafalda Pasta | \$16
shrimp, bay scallops,
spicy fresh tomato sauce, zucchini,
vine ripened tomatoes, lemon zest (NF, DF)

Fettuccini Pasta | \$15
wild mushroom, back bacon, miso, rapini,
vincotto glaze, parmesan cheese (NF, V)

Traditional Penne Pasta | \$16
italian sausage, eggplant, tomato sauce,
parmesan cheese (NF)

Fresh Homemade Pasta | \$16
arrabbiata tomato sauce,
pork & beef meatballs, spinach,
parmesan cheese (NF, V)



FLATBREADS

MIX + MATCH FOR SHARING

Milano | \$15
mixed mushrooms, artichoke, chard,
pecorino cheese, truffle oil (V)

Orbetello | \$16
prosciutto di parma, figs, brussels sprouts,
walnuts, gorgonzola

Corsica | \$16
spicy calabrese salami, zucchini,
fried eggplant, black olives,
broccio goat cheese, mint (NF)

Kythnoz | \$16
smoked salmon, stracciatella cheese,
potatoes, radicchio, cherry tomatoes,
red onion (NF)

Firenze | \$15
taggiasca olives, arugula, cherry tomatoes,
mozzarella cheese, vincono glaze (V, NF)

Pepperoni | \$16
tomato sauce, fior di latte, parmesan cheese,
monterey jack jalapeño cheese (NF)

Vegetable | \$16
tomato sauce, burrata cheese, zucchini,
olives, eggplant, sun-dried tomato,
artichoke, arugula pesto (V, NF)

PASTA DISHES ARE AVAILABLE
INDIVIDUALLY PACKAGED OR IN
LARGER SERVING CONTAINERS.

MAIN DISHES

INDIVIDUALLY SERVED

Beef Burger with Tater Tots | \$16

gruyere cheese, bacon, lettuce, caramelized onions, roasted tomato, magic sauce on a brioche bun (NF)

Fried Chicken Burger with Tater Tots | \$16

jack jalapeño cheese, guacamole, lettuce, tomato, red onion on a brioche bun (NF)

Chicken Skewers | \$16

lettuce, grilled peppers, rice, cucumber, tomato, tzatziki (GF, NF)

Garlic Parsley Shrimp | \$16

iceberg lettuce, red pepper confit, corn, avocado, jalapeños, lime (GF, NF, DF)

Coriander Flat Iron Steak | \$19

baked baby potato, grilled lettuce, asparagus, jus (GF, NF, DF)

Maple Mustard Glazed Atlantic Salmon | \$17

green beans, olives, fennel, tomato, leeks, orange, quinoa, spinach (GF, NF, DF)

1/4 Marinated Garlic Herb Chicken | \$16

chicken jus, roasted carrots, creamer potatoes, cauliflower, mushrooms, zucchini, celery (GF, NF, DF)



ELEVATED DELICIOUS DISHES
SUITED TO A VARIETY OF TASTES.
TIME TO WOW YOUR GUESTS.



LET US TAKE CARE OF YOUR GUESTS

As one of Toronto's top caterers and event venues, we approach each opportunity with a commitment to excellence, culinary elevation, and extreme professionalism.

We greatly appreciate the opportunity to serve your event guests, please reach out to us directly with any questions or changes to your catering order.

Thank you,
RICARDA'S

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