

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
Director of Sales & Events
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 delivery will be added based upon location. 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 \$44 (serves 8 cups)
Dark roast brewed coffee

Sloane Tea 96oz \$44 (serves 8 cups)
Assortment of Black, Green & Herbal teas

Seasonal Fresh Juice 8oz \$11

Automatic Espresso Capsule Machine Rental | \$100/per day
Price per cup \$1.75 (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) | \$12
maple syrup, mixed berry compote (NF, V)

Banana Bread French Toast (2pcs) | \$12
cinnamon, cottage cheese, maple syrup, candied walnut (V)

9oz Ricarda's Granola Yogurt Cup | \$5.45
rolled oats, maple syrup, pecans, almonds, dried apricots, golden raisins, pumpkin seeds, cinnamon (GF, V)

9oz Yogurt Parfait Cup | \$5.45
yogurt blend, honey, berry compote, Ricarda's granola (V)

9oz Chia Pudding Cup | \$4.75
chia seeds, soy milk, agave syrup, blueberry compote, toasted coconut (GF, NF, 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) | \$12
butter croissant, pain au chocolat, danish, muffin or banana bread (V)

Seasonal Sliced Fruit Cup | \$5
our selection of ripe & juicy fruit (V)

Individual Quiche | \$7.75
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 | \$13 per item

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

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

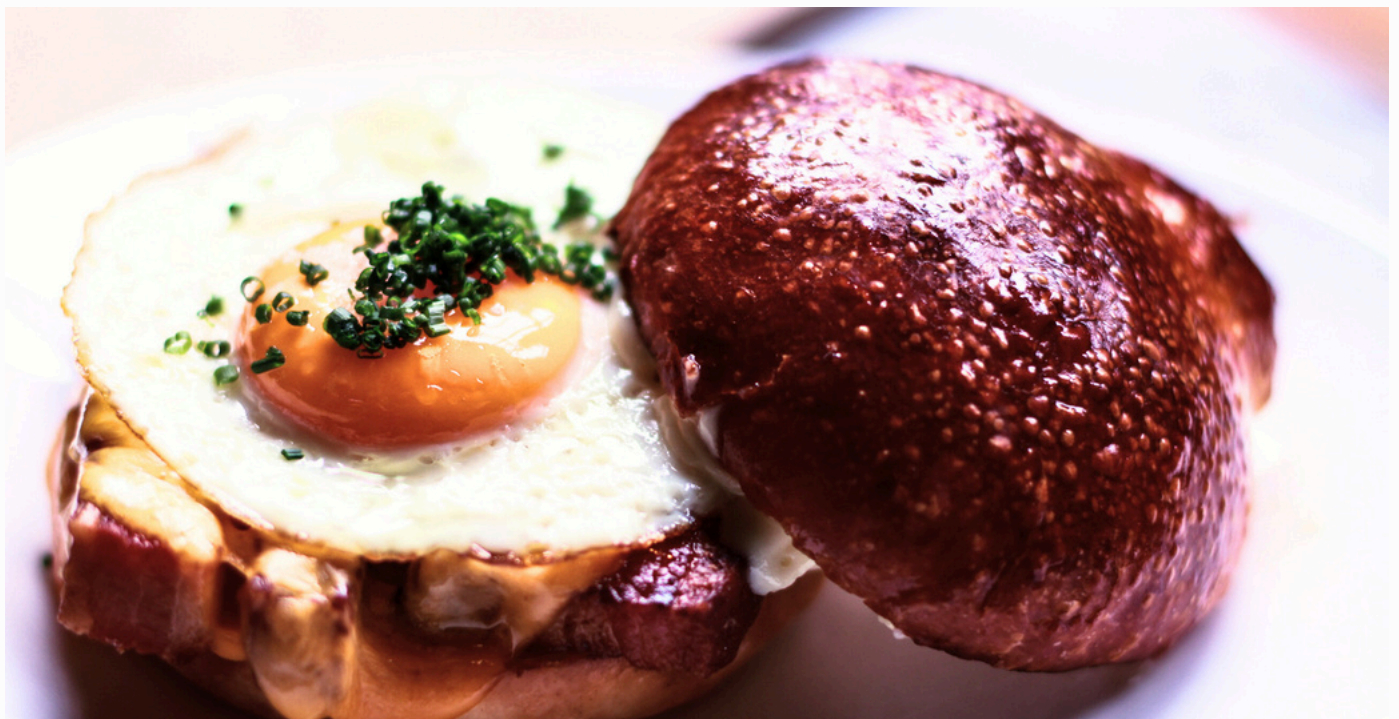
Seasonal Vegetable Quiche | \$7.75

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

Quinoa Feta | \$13

mixed kale salad, quinoa, cucumber
roasted red pepper, cherry tomato, corn,
feta, balsamic vinaigrette (GF, V, NF)

Smoked Salmon | \$21

fresh pasta, bocconcini cheese,
black olives, cherry tomatoes, celery,
arugula, red onion,
light pesto + tomato sauce,
balsamic vinaigrette (NF)

Parmesan Brussels Sprouts | \$14

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

The Power Blend | \$14

frisée lettuce, kale, chickpeas, quinoa,
edamame, broccoli, pomegranate,
sliced almonds, tahini dressing
(GF, DF, V)

Mango | \$14

mixed lettuce, mango, raw red peppers,
shaved radish, edamame, sesame seeds,
roasted cashews, soy-sesame vinaigrette
(GF, DF)

Caesar | \$14

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

Tuna Niçoise | \$23

seared tuna steak, pickled onions,
black olives, tomatoes, green beans,
quail egg, potato,
aged balsamic vinaigrette
(GF, NF, DF)

Avocado | \$14

baby gem, cucumber, fried chickpeas,
hummus, ras el hanout vinaigrette
(GF, DF, NF, V)

Golden Beet | \$13

dill yogurt tahini, gold beets,
lacinato kale, pomegranate seeds,
goats cheese
(GF, NF, V)

AVAILABLE INDIVIDUALLY
PACKAGED OR IN LARGER SERVING
CONTAINERS.

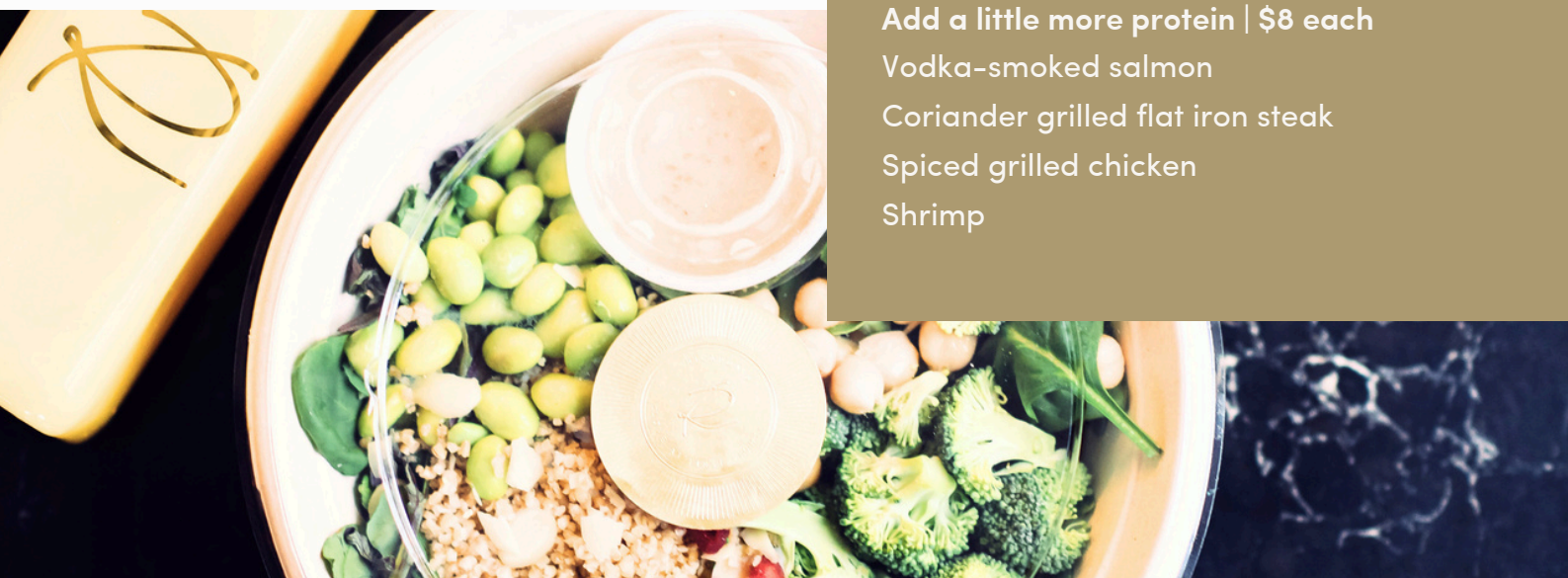
Add a little more protein | \$8 each

Vodka-smoked salmon

Coriander grilled flat iron steak

Spiced grilled chicken

Shrimp



SANDWICHES

A VARIETY OF GOURMET HANDHELDS

Ricarda's Assorted Sandwiches
(serves 4 guests) | \$64
homemade artisanal bread with savoury
toppings & condiments

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

Salmon Croissant | \$14
multigrain croissant, arugula, tomato,
red onion, caper cream cheese (NF)

Beef Pastrami | \$14
sliced brioche, beef pastrami,
onion confit, smoked mozzarella,
tomato, arugula (NF)

Parma Ham | \$14
croissant, butter, grainy mustard, arugula,
parma ham, brie (NF)

Grilled Vegetable | \$13
sliced brioche, hummus, grilled vegetables,
pomegranate, black olives,
goat cheese (NF, V)

Smoked Beef Brisket | \$14
brioche bun, mustard aioli, lettuce,
onion confit, spinach, shishito peppers (NF)

Chicken Caesar | \$12
brioche bun, chicken, romaine,
shaved parmesan (NF)

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

Field Greens

raw sliced vegetables, white balsamic dressing
(GF, NF, DF, V)

Ricarda's Caesar

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

Baby Spinach

cucumber, cherry tomatoes, kalamata olives, feta,
oregano-infused olive oil
(GF, NF, V)

PASTAS

GLUTEN FREE AVAILABLE UPON REQUEST

Truffle + Wild Mushroom Risotto | \$24
hibiscus sea salt, truffle oil, mascarpone
(GF, NF, V)

Rigatoni | \$24
spicy gochujang vodka sauce, shrimp, basil,
pecorino
(NF)

Pumpkin + Wild Mushroom Ravioli | \$26
duck confit, figs, parmesan,
aged balsamic
(NF)



MAIN DISHES

INDIVIDUALLY SERVED

Steak Hache Burger + Truffle Fries | \$24
gruyère, bacon, lettuce, caramelized
onions, magic sauce, parsley-truffle fries
(NF)

Pacific Halibut | \$29
charred cauliflower mousse,
spinach + oyster mushrooms,
raisin, tangerine + olive salsa
(NF, GF)

Steak + Frites | \$32
grilled 7oz top sirloin steak,
black garlic butter, field greens,
thyme jus (NF, GF)

Harissa Braised Short Ribs | \$30
sweet potato mash, brussels sprouts,
carrot, crispy chickpeas,
coriander bread crumb
(NF)

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

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

DESSERTS

MADE IN OUR BAKERY, WITH LOVE.

Chocolate Brownies (NF, GF) | 4.45

Ricarda's Tiramisu (NF) | 9

Double Chocolate Cookie | 3.95

Pistachio Cookie | 3.95

Peanut Butter Cookie | 3.95

Banana Bread (NF) | 2.85

Green Forest Gateaux | 9
pistachio lemon cake, cherry-kirsch cream

Mango Mountain Cup | 9
mango mousse, coconut-lime macaroon cake
(NF, GF)



THE PERFECT ENDING TO CREATE
A LASTING IMPRESSION.

A SWEET TREAT.

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

Zoe Van Empel
Director of Sales & Events
zoe.vanempel@ricardas.com
647-382-9089

WWW.RICARDAS.COM
134 PETER ST., TORONTO, ON
416-304-9134
info@ricardas.com

