



CORPORATE MENU

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PLATTERS

Regular 15-20 ppl Large 35-40 ppl

FRUIT

\$130 | \$240

Seasonal fruit, berries and citrus.

CRUDITE

\$170 | \$330

Fresh veggies with hummus OR green goddess dip.

TEA SANDWICHES

\$180 | \$350

Assortment of mini tea sandwiches.

ARTISAN SANDWICHES

\$240 | \$460

Assortment of cold cut & gourmet sandwiches *pork free

MEZZE - LARGE ONLY \$670

Colourful mix of Middle Eastern small bites, marinated feta, artichokes, salted nuts, olives, pickle medley, marinated mushrooms, selection of three dips, fresh bread, crackers, cheese, seasonal fruits and veggies,

Vegan and Gluten-free available

BREAKFAST PLATTERS

Each Platter Serves 20

Mini Treats \$92

Small size, big payoff.
Mini blondies, cookies, loaves and
muffins.

Muffin Platter \$85

Freshly baked assorted muffins with butter.



Breakfast Sandwich Platter \$160

Includes:

English muffins stacked with eggs, cheese, and optional halal beef bacon.

Breakfast burritos veg or turkey sausage.

Bagel & Cream Cheese Platter \$80

Fresh bagels with 2 different cream cheese on the side, plus artisan butter and premium jam.

*Vegan cream cheese available

Assorted Viennoiserie Platter \$100

Freshly baked croissants, Danishes, banana loaves, mini donuts.

2/piece per person.

Vegan and Gluten-free available

SALADS

Each Platter Serves 20

FATTOUSH

\$100

Crisp lettuce, radish, cucumber, tomato, herbs, toasted pita and tangy fattoush dressing.

KALE CAESAR

\$110

Chopped kale tossed with creamy Caesar with parmesan and crunchy croutons.

MIXED GREENS

\$95

Fresh greens with cucumbers, grape tomatoes, radish, fresh herbs, lemon vinaigrette.



HOT LUNCH

Each Platter Serves 20

Jerk Chicken

\$180

24-hour marinated chicken in our housemade jerk sauce.

BBQ Chicken

\$180

24-marinated chicken in our signature jerk-BBQ

Saffron Chicken \$210

Tender saffron marinated grilled chicken.

Shawarma Chicken \$200

24-marinated chicken in our signature shawarma marinate.

Ghorme Sanbzi \$180

Slow-braised lamb simmered with fresh herbs, kidney beans, and dried lime for a rich, aromatic, deeply comforting Persian classic. Creamy Chicken \$200

Lemon-herb grilled chicken breast in a creamy dreamy sauce.

HOT LUNCH

Each Platter Serves 20

Fish Veg

Garlic Shrimp

\$380

Juicy tiger shrimps in an aromatic garlic, lemon butter marinate.

Falafel

\$85

Juicy, herby falafel with tahina.

Salmon \$480

Grilled salmon with garlic, maple and dijon.

Berbere Spiced Lentils \$200

Red lentils simmered with East African spices and aromatics.



SIDES & PASTA

Each Platter Serves 20

Penne/Fettunicini

\$200

Choose rose, alfredo or tomato

Rice and Peas

\$190

Coconut milk, red peas, thyme, scallion, scotch bonnet and garlic.

Saffron Rice

\$180

Basmati rice with saffron

Fried Rice

\$160

With garlic, soy sauce, sesame, green onion and peas.

Moroccan Couscous

\$220

With fried onions, fried chickpeas, roasted pepper and herbs.

Creamy Coleslaw \$90

Sweet creamy sauce mixed with cabbage slaw.





Serve2Nourish blends the bold flavours of West Asia with the soulful traditions of the Americas, weaving culture and community into every dish. The result is a vibrant, heritage-rich culinary experience that brings people together with every bite.

Want something not on here?

Ask us about it.



DELIVERY IN THE GTA Free within Central York region

Outside central York area, delivery is zone-based. Fees start at \$35.