

IS IT LUNCHTIME YET? – MIN 12 GUESTS

TRADITIONAL SANDWICHES | 1 per person

tuna salad, simple chicken salad / chicken salad with apple and raisin / black forest ham and swiss cheese / hummus and vegetables / cream cheese and cucumber / egg salad / oven roasted turkey and avocado / montreal smoked meat all served on artisan fresh breads, buns and wraps with appropriate garnish \$6.95

add signature soup or salad \$3.95

add assortment of gourmet cookies and squares \$2.95



GOURMET SANDWICHES | 1 per person

chicken breast, garlic mayonnaise, lettuce, tomato and avocado
prosciutto, mozzarella, banana and sweet peppers, mayo and dijon
grilled veggies, pesto, goat cheese
grilled pesto chicken, prosciutto, baby arugula and pesto mayonnaise
caprese - fiore di latte, tomato, sundried tomato and pesto
grilled turkey, bacon, lettuce, tomato and chipotle mayonnaise
jerk chicken with mango chutney
steak and blue cheese with caramelized onion
tandoori chicken, shredded carrot, lettuce, tomato chutney and raita
smoked salmon, cream cheese capers and red onion
mediterranean fig compote, brie, prosciutto \$8.75

add signature soup or salad \$3.95

add assortment of gourmet cookies and squares \$2.95



ECO SANDWICHES | created with local / organic products

Smoked Trout Salad / Curry Chicken Mango Salad / Ontario Goat Cheese with Cucumber / Radish and Sprouts / Egg Salad with Watercress and Chives / Smoked Ham and Swiss Cheese / Chicken Salad with Apple and Raisin / White Bean and Spinach puree with Cucumber, Tomato and Baby Arugula all served on organic artisan fresh breads and buns with organic garnish \$9.50



SOUPS AND SALADS

HOMEMADE SOUPS | ADD TO ANY MENU | \$3.95



roasted red pepper, fennel and saffron
butternut squash and sage
golden beet and fennel
wild mushroom puree
Lebanese lentil
parsnip pear
pumpkin curry
minestrone
roasted root vegetable, brown butter and sage
plus daily seasonal soup options, please inquire upon ordering

SIGNATURE SALADS | ADD TO ANY MENU | \$3.95



caprese - tomato, fiore di latte, basil, balsamic reduction, olive oil
feta fatoush - garlic pita croutons, garden vegetables, olive oil and mint
vinaigrette
Mediterranean mix – mixed greens, chickpea, red onion, artichoke and
goat cheese
horitake – tomato, pepper, cucumber, olives, feta, oregano vinaigrette
cold farfalle - smoked salmon, capers and red onion, yogurt and dill
vinaigrette
couscous salad - sun dried fruit, pomegranate vinaigrette
carrot and beet - lemon, olive oil and parsley
artichoke, soybean and fennel salad, cider vinaigrette
golden beet, avocado, fennel - mixed greens, red wine shallot
vinaigrette
rustic caesar – crisp romaine, grilled prosciutto, herb crouton,
parmesan reggiano
Zemra tabouleh salad – bulgur wheat, garden vegetables and herbs
quinoa - roasted vegetables, balsamic vinaigrette
Moroccan lentil - raisins, apricots, pine nuts and almonds
baby arugula - bosc pear, brie and pecans
zesty 5 bean - cilantro lime vinaigrette
organic baby potato - yoghurt dill dressing



HOT LUNCHES

PASTAFABULOUS | MIN 12 GUESTS all pasta dishes are served with your choice of mixed greens, rustic Caesar or garden salad and garlic bread

MARIO'S SPECIAL PARPADELLE BOLOGNESE - ground beef, herbs, mixed vegetables all in a hearty tomato sauce \$17.00

ZEMRA LINGUINI - pancetta, chicken breast, baby spinach, roast garlic olio \$18.00

SPICY SEAFOOD PENNE - shrimp, scallop, sweet pepper, red onion, sundried tomato in a spicy avocado rose sauce \$19.00

TRUFFLE FUSILLI - chicken breast, rapini, roast garlic truffle cream sauce \$19.00

HOLIDAY GNOCCHI - Italian sausage, sweet pepper, baby spinach atop tomato sauce, drizzled with goat cheese cream sauce \$18.00

VEGETARIAN LASAGNA - layered spinach and ricotta, hearty tomato sauce, sunflower seeds and wild mushroom, topped with parmesan and mozzarella \$18.00

CAPRESE TOGLIATTI - pesto, olives, heirloom tomato, sun dried tomato and basil, balsamic olio \$17.00

BUTTERNUT SQUASH RAVIOLI - maple brown butter, roast garlic, red onion and rosemary, shaved parmesan \$17.00 with black tiger shrimp \$19.00

DELICIOUSOSIO | MIN 12 GUEST an eclectic offering of delicious full meals for lunch

PIRI PIRI ROAST CHICKEN, parisienne potato, rice pilaf, vegetable ratatouille \$17.00

CHICKEN SUPREME - 7 spice and orange pomegranate glaze, saffron basmati rice with almonds and pine nuts, carrot and beet salad \$18.00

VEAL SCALLOPINI - pancetta and balsamic vinaigrette, baby spinach and mushroom orzo with garlic olio, sautéed lemon rapini \$18.00

CHICKEN PARMESAN - pesto linguini, grilled vegetable ratatouille, caesar salad and garlic bread \$18.00

CHICKEN, BEEF OR PORK SOUVLAKI - Greek style potato, rice pilaf, seasonal vegetables and tzatziki \$18.00

PROSCIUTTO WRAPPED SALMON FILET, pesto mash potato, fresh seasonal vegetable medley \$19.00

AAA 8 OZ NEW YORK STRIPLOIN, cabernet reduction, fingerling potato and buttered green beans with almonds \$22.00





BOXES, DESSERTS AND BEVERAGES

CUSTOMIZED LUNCH BOX | MIN 100 GUESTS

An easy, hassle free way to provide guests with the midday refuel. Mix it up to suit your guests and your budget.

CORPORATE STICKER SEAL & RIBBON | MESSAGE

a great opportunity to brand...specialized packaging and corporate seal delivers lunch with impact! \$1.15-\$2.50 per box

DON'T FORGET DESSERT!

PETIT FOURS \$3.95

MIXED ITALIAN PASTRIES \$3.95

CUPCAKES \$3.50

GOURMET COOKIES and SQUARES \$2.95

FRESH FRUIT PLATTER \$3.95



SOMETHING TO DRINK?

ITALIAN COFFEE / MIXED BLACK AND HERBAL TEAS

HOT CHOCOLATE / APPLE CIDER

FRESH PRESSED VEGETABLE AND FRUIT JUICES

SPARKLING CRANBERRY GINGER PUNCH

other options available upon request



Eco friendly disposable china, cutlery and napkins are included in price per person

Delivery charges in the GTA start at \$25

For larger events, please inquire regarding equipment rentals.

All prices shown are per person and are subject to 13% hst
Zemra Catering | 643 Sheppard Avenue West | Toronto, ON | tel 416.937.9080