



CATERING CATALOGUE

2026

electriccitycater@gmail.com | 217 Rear Hunter Street West, Peterborough



MEETING PACKAGES



Minimum 15 People

Morning Mingle \$20 / person

- Assorted sweets, pastries and fruit skewers
- Coffee, tea and juice

Premium Breakfast \$27 / person

- Assorted breakfast sandwiches, wraps and bagels
- Fruit salad
- Coffee, tea and juice

Working Lunch \$25 / person

- Tray of a variety of meat sandwiches and wraps
Vegetarian and vegan options available
- Choice of 2 salads — see Salad & Side Options
- Assorted cookies

Groups of 8–14: small order fee applies — contact us to discuss

Dietary accommodations available | Delivery, setup, equipment rentals and staffing not included

All prices are subject to change without notice

CORPORATE PACKAGES



Minimum 15 People

Corporate Full Day **\$62 / person**

Morning, lunch and afternoon combined. Save \$3 / person vs. booking separately.

Morning

- Assorted sweets, pastries and fruit skewers
- Coffee, tea and juice

Lunch

- Sandwich and wrap tray (vegetarian and vegan options available)
- Choice of 2 salads — see Salad & Side Options
- Assorted cookies

Afternoon

- Freshly brewed coffee and tea service
- Assorted squares and cookies
- Fresh seasonal fruit

Optional: Cheese and crackers +\$6 / person

Afternoon Refresh **\$14 / person**

- Freshly brewed coffee and tea service
- Assorted squares and cookies
- Fresh seasonal fruit

Optional: Cheese and crackers +\$6 / person

Groups of 8–14: small order fee applies — contact us to discuss

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DINNER PACKAGES



Minimum 15 People

Classic **\$35 / person**

Choice of 1 Protein:

- Seasoned roasted chicken breast — pesto cream sauce or garlic lemon sauce
- Meatball marinara baked penne with garlic bread
Vegetable baked penne available — no side included
- Ham and Swiss stuffed chicken breast

Salad:

- Mixed greens, carrot, cucumber, red onion and tomato with Dijon citrus vinaigrette

Choice of 2 Sides:

- Seasoned basmati rice
- Roasted honey ginger carrots
- Roasted Brussels sprouts au gratin
- Parmesan roasted mini potatoes

Deluxe **\$45 / person**

Choice of 1 Protein:

- Roast beef with au jus
- Broccoli and cheddar stuffed chicken breast
- Baked chicken alfredo penne with garlic bread
Vegetable baked alfredo penne available — no side included

Salad:

- Mixed greens, roasted beets, candied pecans, goat cheese and red onions with orange Dijon vinaigrette

Choice of 2 Sides:

- Double stuffed loaded baked potato
- Roasted garlic potatoes
- Lemon herb rice pilaf
- Parmesan roasted green beans
- Balsamic roasted root vegetables

Vegetarian protein substitution: Braised Eggplant

TRAY OPTIONS



Classic Catering

Sandwich Trays

Variety of sandwiches (ham, turkey, egg salad, chicken salad)

Vegetarian options: hummus with cucumbers/peppers or roasted seasonal vegetables

Serves 6–8 people 8 full sandwiches	\$49.95
Serves 15–20 people 16 full sandwiches	\$68.95
Serves 25–30 people 24 full sandwiches	\$94.95

Veggie Trays

Fresh, crisp vegetables with our house made dip

Serves 5–10 people	\$30.00
Serves 15–20 people	\$60.00

Dessert Trays

Variety of fresh baked cookies, squares, cakes, tarts and pastries

Serves 10–15 people	\$44.95
Serves 20–25 people	\$59.95

GENERAL PACKAGES



Minimum 15 People

Cold Option **\$30 / person**

- Assorted sandwich and wrap tray
 - Garden salad with balsamic dressing
 - Pasta salad or roasted potato salad
 - Veggie tray
 - Dessert tray
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Hot Option **\$40 / person**

Choice of 2 Mains:

- Baked chicken penne
- Baked vegetable penne
- House made meatballs
- Roasted chicken with herbs

Includes:

- Seasonal roasted vegetables
- Garden salad with balsamic dressing
- Dessert tray

Need cocktail-style service? See our Gala & Celebration Cocktail Hour packages.

Groups of 8–14: small order fee applies — contact us to discuss

Dietary accommodations available | Delivery, setup, equipment rentals and staffing not included

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GALA & CELEBRATION



Cocktail Hour

Weddings · Galas · Fundraisers · Awards Dinners · Milestone Celebrations

\$30 / person — Choose 4 selections

\$40 / person — Choose 7 selections

- Caprese skewers
- Buffalo chicken pinwheels
- Mini tacos
- Charcuterie skewer
- Bruschetta crostini
- Crudite cups with hummus / dip
- Grilled chicken satay
- Chimichurri steak crostini
- Greek salad skewer
- Cheese plate
- Antipasto tray
- Meatball sliders
- Mac 'n' cheese bites
- Stuffed olives

GALA & CELEBRATION



Buffet Packages

Weddings · Galas · Fundraisers · Awards Dinners · Milestone Celebrations

Minimum 50 People

\$60 / person

- Seasoned chicken breast (pesto cream or lemon garlic sauce)
- Sausage and chicken baked marinara penne

or Broccoli and chicken alfredo penne

Fresh bread/rolls and butter | Choice of 1 side | Choice of 2 salads

\$80 / person

- Roast beef with au jus and horseradish sauce
- Rotisserie style quarter chicken

Fresh bread/rolls and butter | Choice of 2 sides | Choice of 2 salads

\$120 / person

- Roast beef with au jus and horseradish sauce
- Rotisserie style quarter chicken

Fresh bread/rolls and butter | Choice of 3 sides | Choice of 3 salads

Grazing table for cocktail hour | Dessert table

Vegetarian and gluten free items available upon request

SALAD & SIDE OPTIONS



Available with all packages

Salad Options

- Garden Salad
- Caesar Salad
- Soba Noodle Salad
- Roasted Potato Salad
- Greek Salad
- Orzo Salad
- Macaroni Salad
- Pesto Pasta Salad
- Broccoli and Chickpea Salad
- Greek Pasta Salad
- Beet and Goat Cheese Salad
- Caprese Salad

Side Options

- Garlic parmesan roasted broccoli
- Roasted seasonal vegetables
- Honey roasted carrots
- Broccoli and cauliflower bake
- Roasted parmesan mini potatoes
- Mac and cheese
- Vegetable rice pilaf
- Garlic butter roasted potatoes
- Loaded baked potato casserole
- Roasted Brussels sprouts
- Garlic green beans and mushrooms