



CATERING CATALOGUE 2026

1040 Lansdowne St W Peterborough
For ordering email electriccitycater@gmail.com

All prices are subject to change without notice

BUSINESS PACKAGES

MINIMUM 20 PEOPLE

Morning Mingle \$20/person

- Includes assorted sweets, pastries and fruit skewers

The Working Lunch \$22/person

- Includes assorted sandwich tray and two salads
 - Can be made into a croissant sandwich tray for an extra \$2/person

Executive Spread \$30/person

- Includes assorted pressed sandwiches and two salads

The Boardroom Boxes \$25/person

Includes sandwich and 2 salads made up in individual boxes

Sandwiches (Choose 1)

- Lemon chicken, arugula, pickled onion and pesto aioli
- Genoa salami, calabrese, artichoke hearts, mozzarella and roasted red pepper aioli
- Turkey, brie, apple and honey mustard

Salads (Choose 2)

- Beets with arugula, red onion, carrot, goat cheese, roasted butternut squash and citrus Dijon vinaigrette
- Raspberries, blackberries, spinach, mint, cucumber, sunflower seeds and a lemon vinaigrette
- Apples, walnuts, mixed greens, raisins, quinoa and apple cider vinaigrette

HIGH TEA \$35/PERSON

MINIMUM 30 PEOPLE

Includes all of the food items listed below and set-up of the food/drink serving stations/tables. Option of providing such items as linens, cutlery, teacups, plates, etc. at an added cost

Finger Sandwiches

- Devilled egg salad, cucumber and dill cream cheese, chicken salad and avocado arugula

Scones

- Herb and cheddar and blueberry scones. Includes jam, clotted cream and butter

Sweets

- Butter shortbread, mini vanilla cupcakes with strawberry buttercream and Nanaimo bars

Tea

- Includes a selection of black, green, fruit, chai, decaf teas with milk and sugar

BACKYARD BBQ (FULL SERVICE)

MINIMUM 40 PEOPLE

Includes all food items below, along with staff to cook and serve your next buffet style bbq event. Set up of the food and beverage station will be provided before hand

The Backyard Standard \$55/person

Proteins

- Hamburgers and hotdogs, buns, toppings and sauces

Salads

- Caesar salad with romaine lettuce, parmesan, croutons, bacon bits and Caesar salad dressing, garnished with lemon wedges
- Classic potato salad with potatoes, hard boiled eggs, pickles, celery and creamy dijon dressing

Beverages

- Classic lemonade and Lemon iced tea

The Backyard Feast \$65/person

Proteins

- Local sausages, hamburgers and chicken skewers, buns, toppings and sauces

Sides

- Beet Salad with mixed greens, candied pecans, roasted butternut squash, red beets, goat cheese and an orange dijon vinaigrette
- German potato salad with red potatoes, bacon, onions and chimichurri
- Grilled butter and garlic corn on the cob

Beverages

- Dragonfruit lemonade refresher and peach iced tea

PATIO PARTY PACK \$23/PERSON

MINIMUM 20 PEOPLE

Trays ordered for pick up or delivery

Sliders (*choose 2*)

- Cheeseburgers with special sauce, lettuce and tomato
- Crispy chicken with garlic aioli, lettuce and tomato
- Pulled pork with green cabbage slaw
- Mushroom with garlic aioli, lettuce and tomato

Salads (*choose 2*)

- Caesar salad
- Potato salad
- Greek Pasta salad
- Garden salad

Trays

- Vegetable tray includes a selection of fresh cut vegetables and dip
- Fruit tray includes a selection of fresh cut fruit and dip
- Dip tray includes 2 house made dips, crackers, bread and pita

COCKTAIL PARTY \$28/PERSON

MINIMUM 20 PEOPLE

Caprese salad skewers

Shrimp and dill crostini

Bruschetta with feta and balsamic

Antipasto skewer

Chicken satay skewers

Cheddar and caramelized onion pinwheels

Trays

- Vegetable tray includes a selection of fresh cut vegetables and dip
- Fruit tray includes a selection of fresh cut fruit and dip
- Dip tray includes 2 house made dips, crackers, bread and pita

CORPORATE DINNER

MINIMUM 40 PEOPLE

Includes all food items below, along with staff to cook and serve your meal buffet style. Set up of the food station will be provided before hand

The Weeknight Welcome \$35/person

Proteins

- Lemon and garlic roasted chicken breast

Salad

- Garden salad with mixed greens, carrot, cucumber, tomato, red onion and an orange dijon vinaigrette

Sides

- Roasted garlic mashed potatoes
- Honey ginger carrots

The Executive Table \$45/person

Proteins

- Lemon and garlic roasted chicken breast and honey Dijon pork chop

Salad

- Beet Salad with mixed greens, candied pecans, roasted butternut squash, red beets, goat cheese and an orange dijon vinaigrette

Sides

- Parmesan roasted mini red potatoes
- Vegetable rice pilaf
- Balsamic roasted root vegetables

Vegetarian and vegan options upon request