



SIDEWALK
CITIZEN
BAKERY



CATERING MENU

2024



PASTRIES

ALMOND CROISSANT 6.00

with frangipane and slivered almonds

ALMOND + ORANGE OLIVE OIL CAKE* 5.50

gluten free, fri-sun only

BANANA, WALNUT + DATE LOAF 4.50

with spelt flour and dates. vegan

CARROT LOAF 4.50

with raisins and cream cheese icing

CHEESE STICK 7.00

sprinkled with sesame and nigella seeds

CHOCOLATE + COFFEE TWIST 5.00

with coffee crème pâtissière

HAM + CHEESE CROISSANT 5.00

with coppa ham, aged cheddar, and mustard mornay

KOUIGN AMANN 5.50

caramelized croissant roll (max of 10)

PAIN AU CHOCOLAT 5.00

with 54% dark chocolate

SAVOURY DANISH 7.00

with roasted veggies (or bacon) and cheese (min 6)

SAVOURY SCONE 4.75

with buttermilk, aged cheddar, feta and veggies

SOURDOUGH CROISSANT 4.00

an elevated butter croissant

STICKY BUNS 4.50

brioche dough and cinnamon goo

SWEET DANISH 7.00

with fresh fruit and crème pâtissière (min 6)

SWEET SCONE 4.75

with buttermilk and seasonal fruits

*please note gluten free items are produced in close proximity to flour and we cannot guarantee no cross contamination

BREAKFAST + LUNCH

QUICHE \$42.50

Mushroom + Spinach or Quiche Lorraine (multiples of 6 only)

CHIA PUDDING \$9

(GF* +Vegan) tapioca, chia seeds, coconut milk, almond + coconut topping

GRANOLA BOWL \$9

house made granola, greek yogurt, berries, and maple syrup

EGG BUN \$8.75

Green onion and cheddar brioche bun with tomato mayo and egg rounds

SOURDOUGH SANDWICHES 15.00

Shaved Ham ham, cheddar, mayo, tomato jam, arugula, cucumber

Turkey roast tomatoes, pesto, brie, mayo, arugula

Chicken red harissa, hummus, roast peppers, pickled onions, mayo, spinach

Veggie seasonal roasted veggies, hummus, arugula, green harissa

SIDE SALAD 4.50

chef's choice (GF* +Vegan)

SALAD BAR* 18.00/PP

choose two protein options: chicken, roast beef, shaved ham, hummus, hard boiled eggs; includes kale base salad, vinaigrette, array of side vegetables including: mushrooms, tomatoes, cucumbers, pickled onion.

Add additional protein 3.50/pp per protein

Add a loaf of Sourdough 7.50

HEARTY GLUTEN FRIENDLY MEAL SALAD 15.00

daily salad with hummus and avocado (GF*+ Vegan)

add additional protein \$3.50

BAGGED LUNCH \$24.00

choice of sourdough sandwich, with side salad and chocolate chip cookie

SNACKS + MORE

NOSH

Pickles* 3.00

Hummus* 4.00

Labneh* 4.00

Roasted Red Pepper Dip* 4.00

Pull Apart Demi Baguette 2.00

Baguette 4.75

Sourdough Bread 2.00

Brioche Bun 2.50

Sourdough Crackers 2.00

GF Lavash Crackers * 3.00

Fruit Tray* MP

Veggie Tray* MP

DESSERTS

Chocolate chip cookie \$3.75

Oatmeal cookie \$4

Brownie (bite size) \$2.25

Brownie (half) \$3.25

Brownie (full) \$6.50

Dark Chocolate, Tahini and Almond Cookie Bar (GF*+V) \$3.75

DRINKS

TRUE BUCH KOMBUCHA

ginger, vanilla chai, blueberry rooibos

NORTH WATER 5 | 4

local still water or sparkling water

OASIS JUICE

Grapefruit, orange, apple

GRIZZLY PAW SODA

cherry cola, root beer, grapefruit, ginger beer

SAN PELLEGRINO ITALIAN SODA

limonata, blood orange, pomegranate orange

PHIL & SEBASTIAN COFFEE

12 cup cardboard carrier with all the fixings

THE FINE PRINT

- We deliver! \$25 to the downtown core and vicinity between the hours of 9am-2pm. Please note that delivery fees are subject to change if delivery is requested outside of our standard area/times. Pick-up is free of charge during store hours
- 72 hours notice is preferred, we will do our best to accomodate orders under that time.
- Please inform us of any allergies or dietary restrictions.
- Our menus are seasonal and vary with produce availability.
- Prepayment is required.
- Orders may be cancelled up to 48 hours prior. Cancellations within 24 hours will be charged 50% of the total amount.
- Prices do not include GST or gratuity
- 15% auto-gratuity is added to orders over 8 people.
- All orders are subject to a 2.5% surcharge for compostable packaging, bags, napkins, etc
- Looking for something else? Our team will do our best to help you bring your vision to life.