



# 2024 CATERING MENU

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## Information

Thank you for your interest in The Happy Baker to provide catering for your event. Please find some general information below. For further information or questions, please contact Holly at [holly@thehappybaker.ca](mailto:holly@thehappybaker.ca).

### Who we serve?

The Happy Baker is pleased to provide catering services to the Greater Fredericton area including Marysville, Mactaquac and Oromocto. Pickup catering is available with no additional charges while delivery is subject to availability and a delivery fee based on distance from our Dundonald location.

### What we offer?

Home-Style catering featuring many great products made fresh daily by The Happy Baker staff. Great for a morning coffee break or corporate luncheon. Our approach is typically more casual-comfort food. Don't see something you like on our menu? We are happy to work with your budget, dietary preferences, and ideas to create a custom menu that is just for you!

### What is provided by The Happy Baker when we cater?

All food items and food service equipment including:

- Disposable plates & cutlery (contacts for tableware & flatware rentals are available).
- Serving equipment – anything you will need to serve yourself.
- Holding equipment (Chaffers, crockpots) – For buffet style functions only.

Delivery & setup of your order – We will arrive, set up our equipment and display your order for service.

Pickup of our equipment (unless discussed otherwise) – A time will be arranged with THB according to availability. A guest portal tailored to your event, where you can:

- See your shared documents.
- Sign your contract.

- Chat with your catering coordinator.
- Make Payments.

Takeout Containers for remaining food (buffet only).

A team of dedicated individuals driven in making your event a great success!

### What is provided by The Happy Baker for an additional fee?

Waitstaff – A member of the catering team is available for passing apps, tidying your buffet, and clearing your plates.

Dishwashing – Should you rent tableware and require dishwashing, your waitstaff can do so for an additional fee.



## Allergen Information

While we have a range of products labelled as gluten friendly (no added gluten), our products cannot be considered gluten free as they are made in a facility that uses gluten. Our gluten friendly items are typically safe for a person on a gluten diet or with a gluten sensitivity however are not safe for a person who is celiac. Please discuss with your guests the severity of their gluten restriction before confirming your order.

Accommodations can be made for dietary restrictions and allergies – advanced notice is required.

## Corporate Events & Small Orders

Please submit your catering request at the earliest opportunity to ensure availability. Orders can be placed by 2 pm the day prior pending product availability. A menu selection is required

to hold a preferred delivery time. Guest count and menu selection may be modified up until 2pm the day prior, subject to applicable charges at the discretion of the catering coordinator. All functions are subject to a service fee ranging between 5%-15% and applicable HST.

## Large Events & Banquets

A deposit of 25% as well as a credit card number are required at the time of booking for large scale events. A payment schedule will be arranged for the remaining amount due with full payment to be made no later than 72 hours prior. Any additional charges will be totaled and charged preceding the event date. Space can be held tentatively without a deposit for up to 14 days. If a second party wishes to book catering, you will be notified and given 72 hours to confirm your deposit.

Buffets and Large-Scale functions are subject to a 15%-20% gratuity based on the function requirements. All functions are subject to a service fee ranging between 5%-15% and applicable HST.

Please submit your menu selection to the catering department at least 1 month prior to the function date to ensure availability of menu items.

The catering department must be notified of the guests to be served 72 hours prior to the function. This number may be increased less than 72 hours prior to the function but may not be lowered. The client will be billed for the guaranteed number, or the number of guests served, whichever is greater. The Happy Baker will provide service for 5% over the guarantee.

Menu and all pricing are subject to change. Menu and food pricing will be guaranteed 6 months from the event date.



## Breakfast & Breaks

### A LA CARTE

#### Muffins \$2.50/ \$3.75 **GF**

Fresh, made daily muffins in a variety of flavours.

*Apple Cinnamon*

*Apple Cranberry*

*Apple Maple Walnut*

*Blueberry Oatmeal*

*Banana*

*Banana Chocolate Chip*

*Chocolate Chip*

*Harvest Bran*

*Lemon Blueberry*

*Mixed Berry*

*Peach Raspberry Crumble*

*Raspberry Almond Orange*

*Raspberry Chocolate Chip*

*Pumpkin*

#### Croissants

In-house laminated dough, rolled up with filling and baked until golden and flakey.

CHOICE OF

*Traditional* \$3.25

*Chocolate* \$4.00 or

*Ham & Cheese* \$4.75

#### Cinnamon Rolls \$3.25

Sweet brioche dough, rolled tight with cinnamon and baked in a pan of caramel gooey goodness.

#### Danishes \$3.75

In-house laminated dough, filled with sweet topping, and baked until golden and flakey. Choice of almond, mix berry, cherry, fruit, or apple raisin.

#### Scones

House made scone mix, baked fresh every morning with a choice of:

*Plain* \$2.50

*Blueberry* \$3.00

*Raisin* \$2.75

*Cheddar & Green Onion* \$3.00

*Vegan Cranberry Orange* **V**  
\$3.25

#### Granola Bars **GF** \$2.75

Granola bars made in house and full of rolled oats, dried cranberries & apricots, pumpkin and sunflower seeds, butter, honey, pecans & almonds.

#### Yogurt Parfaits **GF** \$6.25

Layers of berries, vanilla yogurt, and granola.

#### Fresh Fruit Cup **GF DF** \$5.30

#### Fresh Veggie Cup **GF DF** \$4.30

#### Cheese & Meat Cup \$9.00

#### Swiss Muesli \$4.75

A Swiss version of overnight oats, containing yogurt, strawberries, raspberries, blueberries, apples, raisins, and oats.

#### Breakfast Sandwiches \$5.25

Choice of soft country white bun or English muffin (limit 1 bread choice per order), garlic aioli, fresh farm egg, cheddar cheese. Choice of ham, bacon, sausage, or herb roasted vegetables.

Can be made gluten friendly for \$6.25

#### Individual Quiche \$5.25

A Happy Baker hot seller with homemade quiche dough and a variety of fillings. Available cold or warm. Add a salad and have it as brunch!

CHOICE OF

*Bacon & Onion*

*Ham & Cheese*

*Broccoli & Cheddar* **VG**

*Oven Roasted Vegetable* **VG**

*Tomato, Caramelized  
Onion, Brie* **VG**

*Spinach & Feta* **VG**



## AM & PM SHAREABLE BREAKS

### The Morning Glory \$7/person

An equal assortment of muffins and breakfast pastries with fresh brewed Happy Baker Blend coffee and black tea.

*\*Based on 1 pastry per person\**

### Build your own Parfait \$14/person

Vanilla yogurt, dried fruits, granola, fruit salad, chocolate chips, honey, and maple syrup. With fresh brewed Happy Baker Blend coffee and black tea.

### The Boost \$12/person

Includes granola, yogurt, and fruit salad. Accompanied with fresh brewed Happy Baker Blend coffee and black tea.

### Light Choice Continental \$16/person

Assorted muffins, yogurt, granola, and fresh fruit salad. Served with fresh brewed Happy Baker Blend coffee and black tea. *\*Based on 1 pastry per person\**

### Continental \$18/person

Assorted muffins and breakfast pastries, strawberry and blueberry preserves, fresh fruit tray, yogurt. Served with fresh brewed Happy Baker Blend coffee and black tea. *\*Based on 1 pastry per person\**



## Lunch

### A LA CARTE

#### Traditional Sandwiches

\$7.25

Served on white and whole wheat bread.

**Egg Salad** – Eggs, mayonnaise, grainy mustard, celery, green onion, red pepper, lettuce. **VG**

**Tuna Salad** – Tuna, mayonnaise, grainy mustard, celery, green onion, red pepper, dried dill, lettuce.

**Chicken Salad** – Chicken, mayonnaise, celery, green onion, red pepper, dried dill, lettuce.

**Ham & Cheese** – Dijon mustard, sliced ham, cheddar cheese.

**Roast Beef & Mustard** – Sliced beef, yellow mustard, cheddar cheese.

**Turkey Pesto** – Sliced turkey, pesto mayonnaise.

#### Signature Sandwiches

Served on our specialty breads and buns. **\$8.75 GF DF \$9.75**

**Roasted Chicken & Pesto** – Chicken breast, sundried tomato pesto mayonnaise, tomato, lettuce, cheddar cheese on a ciabatta bun.

**Chicken Caesar** – Lemon herb chicken breast, bacon, parmesan cheese, tomato, romaine, Caesar dressing on a focaccia bun.

**Black Forest Ham** – Black Forest Ham, Dijon mustard, cheddar cheese, lettuce, tomato on a focaccia bun.

**Roast Beef & Cheddar** – Sliced beef, horseradish mayonnaise, cheddar cheese, tomato, lettuce on a ciabatta bun.

**Turkey Cheddar** – Pulled turkey, cranberry mayonnaise, cheddar cheese, tomato, lettuce on a ciabatta bun.

**Tomato & Brie** – Sliced brie cheese, tomato, pesto aioli and lettuce on sliced honey sunflower bread. **VG**

**Oven Roasted Vegetable & Hummus** – Roasted zucchini, red onion, bell peppers, cauliflower, and garlic hummus on a focaccia bun. **V**

### SALADS

Small **\$5** Large **\$9**  
Add Chicken **\$3**

**Garden Salad** – Lettuce blend, grape tomato, cucumber, carrot, radish, ranch dressing. **VG GF**

**Greek Salad** – Lettuce blend, grape tomato, cucumber, bell peppers, feta cheese, kalamata olives, feta-oregano vinaigrette. **VG GF**

**Spinach Salad** – Baby spinach, herb roasted sweet potato, pickled red onion, candied Pecans, blueberry vinaigrette. **V GF**

**Caesar Salad** – Romaine, garlic herb croutons, bacon, parmesan cheese, Caesar dressing.

**Pasta Salad** – Penne, red onion, peppers, cucumber, grape tomato, feta cheese, feta-oregano vinaigrette. **VG**

### SOUPS

Individual 8 oz **\$5.50**  
Individual 12 oz **\$7.25**

**Carrot Coconut** **GF V**

**Chicken Noodle** **DF**

**Corn Chowder** **VG**

**Minestrone** **GF V**

**Chef's Choice**

### HOT ENTREES

**Burrito Bowls** *Can be* **GF V** **\$15**

Basmati rice pilaf, black bean & corn salsa, roasted red pepper, chickpeas, cheddar cheese, salsa & sour cream. Choice of protein includes pulled chicken, pulled brisket, or sliced avocado.

**Baked Lasagna** **\$15**

Noodle, Bolognese sauce, mozzarella, cheddar, and parmesan cheese. Served with a homemade garlic knot.



### Maple Curry Chicken Penne \$15

Tender chicken breast, julienned vegetables, maple-curry cream sauce on a bed of penne noodles. Served with a homemade garlic knot.

### Greek Bowl - Can be **GF** **V** \$15

Rice pilaf, Greek spiced vegetable mix, kalamata olives, tomato, feta cheese, tzatziki & pita bread. Choice of chicken souvlaki skewers or falafel.

### Vegetable Coconut Red Curry **V** \$15

Oven roasted vegetables, basmati rice pilaf, coconut red curry broth.

Add chicken, brisket or pulled pork **\$3**

### Individual Pot Pie \$8.50

Homemade beef burgundy or maple curry chicken pot pies, nice and warm.

Add a soup or salad to complete your meal!

## COMBOS

### Soup & Sandwich Combo

*Combo includes:*

*Chef's choice soup 8 oz*

*Choice of Sandwich*

*Cookie*

*Tea & Coffee*

**Traditional \$18**

**Signature \$19.50**

**GF** \$19.50

### Build your own sandwich board \$23

*(Minimum 10 ppl)*

Choice of chef's soup or salad

Selection of homemade, baked daily, bread (including white & whole wheat)

Black Forest Ham, Sliced Turkey, Egg Salad, Roast Beef, Roasted Vegetables

Swiss, Cheddar & Provolone

Iceberg lettuce, sliced tomato, pickled red onion

Assorted spreads including mustard, mayo, dijonaise & garlic aioli

Dessert - 1 cookie or ½ size divine pastry

Tea & Coffee

To change your dessert to fresh fruit platter, add **\$2/person**.

### Bagged Lunch \$19

Includes bottled water, choice between egg salad, ham & cheese, or turkey pesto sandwich, 1 cookie.

Add whole fruit for **\$2**.

### Hungry Man Bagged Lunch \$24

All the offering of the classic box plus bag of chips, granola bar and veggie cup.

### Hot Entrée Combo

*(Minimum order of 10)*

**1 Entrée \$25/person**

**2 Entrées \$30/person**

*Includes:*

*Tea & Coffee*

*Garlic knot or roll (1 choice)*

*Garden or Caesar salad.*

*Entrée Choice of Baked Lasagna,*

*Shepard's Pie or*

*Mac & Cheese*

*Crudité Platter*

*Assorted pastries*

Add Pulled Pork for **\$3/person**.



# Dinner Buffet

Build your own buffet.

Minimum order 25. Minimum selection of 3 courses including Main Course.

All Buffets include fresh roll & butter, seasonal vegetables, rice, or garlic mashed potato.

## SALAD COURSE

CHOOSE ONE FOR \$8/PERSON

*For additional salads add \$3/person per additional salad*

Greek Salad

Garden Salad

Caesar Salad

Spinach Salad

Pasta Salad

Potato Salad

Broccoli Salad

Local & Imported  
Cheese Platter

Crudité & Pickle Platter

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## SOUP COURSE

CHOOSE ONE FOR \$6/PERSON

*For additional soups add \$2/person per additional soup*

Chicken Noodle **DF**

Carrot Coconut **V DF GF**

Corn Chowder **VG**

Minestrone **V DF GF**

Tomato Basil **VG**

Chef's Choice

## MAIN COURSE

MUST CHOOSE ONE - \$18/PERSON

*For additional main courses add \$5/person per additional main course*

Salmon with  
Blueberry Compote

Pesto Chicken Breast with  
Balsamic Tomato Salsa

Roast Beef with  
Horseradish & gravy

Roast Turkey Breast  
with Gravy, stuffing, and  
cranberry sauce

Haddock Tips lemon  
pepper cream

Maple Glazed Ham

Roasted pork loin  
with pan jus & roasted  
apple chutney

Chicken Primavera

Vegetable Primavera

## DESSERT COURSE

CHOOSE ONE FOR \$7/PERSON

*For additional desserts add \$4/person per additional dessert*

Assorted Divine Pastries

Apple Crumble with  
Whipped Cream

Assorted Pies

Vanilla Cheesecake with  
fruit topping

Mousse cakes add \$2/person

**Add coffee & tea  
for \$2/person.**

Prices listed represent  
a self serve buffet  
function. Waitstaff  
to serve from buffet  
may be hired at an  
additional cost.



## Reception

### PLATTERS

#### Fruit **GF** \$5/person

(Min order of 10)

Assortment of fruits & berries with vanilla yogurt dip.

#### Crudité **GF** \$4/person

(Min order of 10)

A selection of fresh cut vegetables with choice of hummus or ranch for dipping.

#### Cheese & Crackers

**\$6/person** (Min order of 10)

A selection of fresh cut vegetables with choice of hummus or ranch for dipping.

#### Charcuterie \$110

(Serves 20-25)

Local and imported cured meats, cheese, olives, pickled vegetables, breads, crackers, and spreads.

#### Atlantic Smoked Salmon Board \$145

(Serves 20-25)

Atlantic smoked salmon, lemon dill cream cheese, capers, pickled red onion, boiled eggs, toasted baguette.

### HORS D'OEUVRES

Prices per dozen

Minimum order of 10 dozen

#### Cold

**Deviled Eggs **VG** \$20**

**Prosciutto Melon Skewers **GF** \$23.50**

**Bruschetta **VG** \$20**

**Cucumber & Smoked Salmon with dill cream cheese \$27**

**Assorted Mini Divine Pastries **VG** \$21**

**Caprese Salad Bites \$23**

**Corn & Black Bean Tostada \$23**

#### Hot

**Assorted Mini Quiche **VG** \$23**

**Brie & Red Pepper Jelly Cups **GF** \$29**

**Bacon Wrapped Scallops \$34**

**Vegetable Spring Rolls with plum sauce or sweet chili sauce **VG** \$23**

**Chicken Wings with bbq, honey garlic, or hot sauce \$27**

**Spinach & Feta Triangles **VG** \$24**

**Falafel with pickled onion **VG** \$24**

**Honey Soy Glazed Chicken Bite \$26**

**Sour Cream & Chive Stuffed Baby Potato **VG** \$23**

**Coconut Shrimp with sweet chili ranch \$27**

### STATIONS

Minimum order of 25

#### Slider Bar \$14/person

Priced at 2 sliders/person

Includes:

Mini hamburgers & pulled pork

Sliced cheese

Slider buns & mini biscuits

Sliced tomato, lettuce, and pickles.

An assortment of spreads

Add Brisket - **\$2/person**

#### BBQ Dinner \$30/person

Priced at 2 sliders/person

Includes:

BBQ sauced chicken breast

BBQ pulled brisket

Mac & Cheese

Seasonal hot vegetables

Coleslaw

Potato salad

Rolls & butter

Assorted pastries

Add Brisket - **\$2/person**

#### Fajita Bar \$22/person

Includes:

Tortilla Chips & Softshell tortillas

Fajita spiced chicken, peppers & onions

Mexican Rice

Shredded Cheese

Corn & black bean salsa, lettuce, tomato, and red onion

Sour cream, and hot sauce

Assorted pastries

Add Pulled Pork for **\$3/person**



## Sips & Sweets

### SIPS

Coffee (10 oz) \$1.85

Boxed Coffee to Go  
(8 – 10 oz Portions) \$2.5

Black Tea (10 oz) \$1.85  
*\*Herbal tea available  
upon request\**

Hot Chocolate (10 oz) \$2.60

Bottled Water \$2.75

Sparkling Bubly™ \$2.75

Bottled Juice \$2.75

Canned Soft Drink \$1.80

White Milk \$2.75

Chocolate Milk \$2.75

Punch \$40/gallon  
*(9 - 10 oz Portions)*

### SWEETS

Assorted Brownies \$5.25

Divine Pastries  
Full \$6 Half \$4

An assortment of brownies,  
squares, and tarts.

Assorted Mini  
Cheesecakes \$4.75

Assorted Cookies \$2.25

Apple Strudel \$6.00

Chocolate or Strawberry  
Mousse Cups **GF** \$5.75

### Whole Cakes & Pies

Cakes - 8 slices Pies - 6 slices

*Apple Pie - \$21*

*Coconut Cream Pie \$21*

*Black Forest Cake \$49.50*

*Chocolate Buttercream  
cake \$46.20*

*Carrot Cake \$46.20*

*Plain Cheesecake \$33*

*Blueberry Cheesecake \$38.50*

*Cherry Cheesecake \$38.50*

*Chocolate Swirl  
Cheesecake \$38.50*