The Happy Baker

BAKING PEOPLE HAPPY

The Happy Baker

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 us at **catering@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 at our Dundonald location 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 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 remining food (buffet only) available upon request.

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 weekday 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 weekday 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

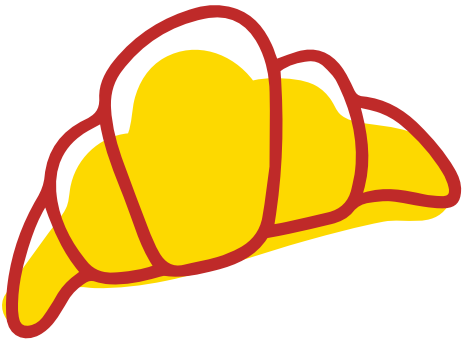
Muffins $2.99/$3.99 GF
Fresh, made daily muffins in a variety of flavours.

- 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 baked until golden and flakey.

Choice of:

- Traditional **$3.79**
- Chocolate **$4.49**
- Ham & Cheese **$5.49**
- Spinach & Feta **$5.49**



Danishes $4.39
In-house laminated dough baked until golden and flakey.

Choice of:

- Almond
- Mix Berry with Cream Cheese
- Custard topped with Cherry, Blueberry or Fruit
- Apple Raisin

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

- Plain **$2.79**
- Blueberry **$3.79**
- Raisin **$2.99**
- Cheddar & Green Onion **$3.79**
- Vegan Scone **$3.99 V**

Cinnamon Rolls $3.99
Sweet brioche dough, baked in a pan of caramel gooey goodness.

Granola Bars $3.29 GF
Granola bars made in house and full of rolled oats, dried cranberries & apricots, pumpkin and sunflower seeds, butter, honey, pecans & almonds.

Yogurt Parfaits $6.49 GF
Layers of berries, vanilla yogurt, and granola.

Fresh Fruit Cup $5.55 GF/DF

Fresh Veggie Cup $4.50 GF/DF

Swiss Muesli $5.49
A Swiss version of overnight oats with yogurt, berries and other goodness.

Breakfast Sandwiches $5.79
Choice of soft country white bun or English muffin (limit 1 bread choice per order), garlic aioli, egg, cheddar cheese. Choice of ham, bacon, or herb roasted vegetables.

Can be made **gluten friendly for $6.79**

Individual Quiche $5.79
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**

GF – Gluten Friendly **DF** – Dairy Free **VG** – Vegetarian **V** – Vegan

catering@thehappybaker.ca | (506) 454-7200

BREAKFAST & BREAKS

COMBOS

The Morning Glory
$7/person
An equal assortment of muffins and breakfast pastries with fresh brewed Happy Baker Blend coffee and steeped black tea.
Based on 1 pastry per person

The Boost **$12/person**
Includes granola, yogurt, and fruit salad. Accompanied with fresh brewed Happy Baker Blend coffee and steeped black tea.
Popular Add-Ons – Muffins, Assorted Breakfast Pastries

PLATTERS

Fruit GF/VG
Assortment of cut fruits & berries with vanilla yogurt for dipping.
Small Tray (10-15) **$64**
Large Tray (25-30) **$125**

Crudité GF/VG
A selection of fresh cut vegetables with choice of hummus or ranch for dipping.
Small Tray (10-15) **$45**
Large Tray (25-30) **$90**

Cheese & Crackers VG
A variety of cheese & crackers.
Small Tray (10-15) **$75**
Large Tray (25-30) **$150**

Charcuterie **$110**
(Serves 25-30)
Local and imported cured meats, cheese, olives, pickled vegetables, crackers, and spreads.

Charcuter'sea **$145**
(Serves 25-30)
Atlantic smoked salmon, lemon dill cream cheese, capers, pickled red onion, toasted baguette.

SIPS & SWEETS

SIPS

Coffee (8oz) **$2.00**

Boxed Coffee to Go
(10 - 8oz Portions) **$35**

Steeped Black Tea
(8oz) **$2.00**

Bottled Water **$2.85**

Sparkling Bubly™ **$2.00**

Bottled Juice **$3.00**

Canned Soft Drink **$2.00**

White Milk **$3.85**

Chocolate Milk **$3.85**

SWEETS

Assorted Brownies **$5.65**

Divine Pastries
An assortment of brownies, squares, and tarts.
Full **$6** *Half* **$4**

Assorted Mini Cheesecakes **$5.05**

Assorted Cookies **$2.49**

Vegan/GF Cookie **$2.79**

Chocolate or Strawberry Mousse Cups **$6.49** GF

WHOLE CAKES & PIES

Pies – 6 slices

- Apple Pie **$23.00**
- Coconut Cream Pie **$23.00**
- Blueberry Pie **$23.00**

Cakes – 8 slices

- Chocolate Buttercream cake **$46**
- Carrot Cake **$46**
- Plain Cheesecake **$33**
- Blueberry Cheesecake **$38.50**
- Cherry Cheesecake **$38.50**
- Chocolate Swirl Cheesecake **$38.50**

GF – Gluten Friendly DF – Dairy Free VG – Vegetarian V – Vegan
catering@thehappybaker.ca | (506) 454-7200

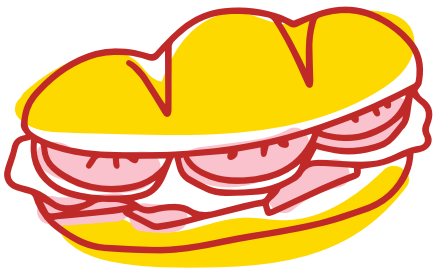
LUNCH

A LA CARTE

Traditional Sandwiches
$7.99

Traditional Sandwiches — 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 mayonnaise, sliced ham, cheddar cheese, lettuce, tomato.
- **Turkey Pesto**
  Sliced turkey, basil pesto mayonnaise, lettuce, tomato.



Signature Sandwiches
$9.49

GF/DF Ciabatta **$10.49**
(Excluding Chicken Caesar & Tomato Brie).

- **Roasted Chicken & Pesto**
  Balsamic chicken breast, sundried tomato pesto mayonnaise, tomato, lettuce, cheddar cheese on a ciabatta bun.
- **Chicken Caesar**
  Lemon herb chicken breast, bacon, parmesan cheese, romaine, Caesar dressing on a focaccia bun.
- **Black Forest Ham**
  Black Forest ham, Dijon mayonnaise, cheddar cheese, lettuce, tomato on cheddar mustard bread.
- **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 **$5.99** *Large* **$11.99**
Large with chicken **$16.99**

- **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 **$5.80**
Individual 12 oz **$7.65**

- Carrot Coconut **GF/V**
- Chicken Noodle **DF**
- Corn Chowder **VG**
- Chef's Choice

Add a roll for **$1.25**

GF – Gluten Friendly **DF** – Dairy Free **VG** – Vegetarian **V** – Vegan
catering@thehappybaker.ca | (506) 454-7200

LUNCH COMBOS

Soup & Sandwich Combo

Traditional **$18.50**
Signature **$20.00**
Gluten Friendly **$21.50**

Combo includes:

- Chef's choice soup 8 oz
- Choice of sandwich
- Cookie
- Bottled Water

Build your own sandwich board

Small (10-15ppl) **$300**
Large(20-25ppl) **$500**

- Choice of chef's soup or salad
- Selection of homemade, baked daily, bread (including white & whole wheat)
- Black Forest ham, sliced turkey & egg salad.
- Mozzarella, cheddar & jalapeno jack cheese
- Iceberg lettuce, sliced tomato, pickles.
- Assorted spreads including mustard, mayo, chipotle mayo & pesto mayo

HOT ENTREES

Burrito Bowls $16

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

Baked Lasagna $16

(Minimum 8 Portions)
Noodle, Bolognese sauce, mozzarella, cheddar, and parmesan cheese. Served with a house made roll.

Roasted Vegetable Lasagna $16 VG

(Minimum 8 Portions)
Oven roasted vegetables, noodle, tomato sauce, mozzarella, cheddar & parmesan cheese. Served with a house made roll.

Maple Curry Chicken Penne $16

(Minimum 5 Portions)
Tender chicken breast, julienned vegetables, maple-curry cream sauce, penne noodles. Served with a house made roll.
Tofu substitution available

Greek Bowl $16

Can be made GF and VG
Rice pilaf, red onion, red & green bell peppers, kalamata olives, tomato, feta cheese, tzatziki & pita bread. Choice of pulled lemon herb chicken or tofu.

Macaroni & Cheese $16 VG

(Minimum 5 Portions)
Macaroni elbows, cheddar & Monterey Jack cheese sauce, toasted herb panko breadcrumb crust. Served with a house made roll.
Add Brisket for $3

Cottage Pie $16

(Minimum 8 Portions)
Ground beef, gravy, corn, garlic mashed potatoes. Served with a house made roll.

Individual Pot Pie $9.49

House made beef burgundy or maple curry chicken pot pies. Hot & flakey.
Add a soup or salad to complete your meal!

Focaccia Pizza $120

(Serves 15 Portions)
House made focaccia dough with Italian herbs, cooked with marinara sauce and toppings.

Flavour Options Include:

- **Cheese** – Mozzarella, cheddar & parmesan
- **Vegetarian** – Roasted cauliflower, zucchini, sweet bell peppers, red onions & mozzarella
- **Meat-Lovers** – Pepperoni, bacon, ham, beef & mozzarella

GF – Gluten Friendly **DF** – Dairy Free **VG** – Vegetarian **V** – Vegan
catering@thehappybaker.ca | (506) 454-7200

DINNER

BUFFET

(Minimum order 25)
$39/Person

Prices listed do not include delivery, service fee and any other applicable fees.

All Buffets include fresh roll & butter.

Salad Course
Choose 2

- Greek Salad **VG/GF**
- Garden Salad **VG/GF**
- Caesar Salad
- Spinach Salad **GF/V**
- Pasta Salad **VG**
- Potato Salad **GF**
- Broccoli Salad **GF/DF**
- Local & Imported Cheese Platter **VG**

Add On Soup Course
Choose 1 - $4/person

- Chicken Noodle **DF**
- Carrot Coconut **V/DF/GF**
- Corn Chowder **VG**
- Tomato Basil **VG**
- Minestrone **V/DF/GF**
- Chef's Choice

Main Course
Choose 1

Add a second entree per person - $12

- **Salmon** with blueberry compote, maple roasted carrots and a choice of rice or garlic mashed potatoes. **GF**
- **Pesto Chicken Breast** with balsamic tomato salsa, maple roasted carrots and a choice of rice or garlic mashed potatoes. **GF**
- **Beef Brisket** with horseradish & gravy, maple roasted carrots and a choice of rice or garlic mashed potatoes.
- **Roast Turkey Breast** with gravy, stuffing, and cranberry sauce, maple roasted carrots and garlic mashed potatoes.
- **Maple Curry Chicken Penne** — chicken breast, julienned vegetables, maple-curry cream sauce, penne noodles.
  Tofu substitution available
- **Chicken Tetrazzini**
  White wine cream sauce, parmesan, linguini, spanish onions, mushrooms, chicken, bread crumb topping.
  Tofu substitution available
- **Pepper Steak Linguine**
  Sliced steak, red onion, peppers, linguini, black pepper, red wine beefy cream sauce.
  Tofu substitution available

Dessert Course
Choose 1

- Assorted Divine Pastries
- Apple Crumble with Whipped Cream
- Assorted Pies
- Vanilla Cheesecake with fruit topping
- Sheet cake (Vanilla or Chocolate Buttercream)

Add coffee & steeped tea for $2/person.

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

GF – Gluten Friendly **DF** – Dairy Free **VG** – Vegetarian **V** – Vegan
catering@thehappybaker.ca | (506) 454-7200

HORS D'OEUVRES

Prices per dozen

Minimum order of 10 dozen

Hot

- Assorted Mini Quiche **$23** **VG**
  Can be vegetarian
- Bacon Wrapped Scallops **$34** **GF**
- Vegetable Spring Rolls with sweet chili sauce **$23** **VG**
- Chicken Wings with bbq, honey garlic, or hot sauce **$27**
- Spinach & Feta Triangles **$24** **VG**
- Cajun Chicken Skewers **$24** **GF**
- Honey Garlic Glazed Tofu Bites **$24** **VG**
- Coconut Shrimp with sweet chili ranch **$27**

Cold

- Deviled Eggs **$20** **VG/GF**
- Mint Melon & Feta Cucumber Cups **$23** **VG/GF**
- Bruschetta **$20** **VG**
- Cucumber & Smoked Salmon with dill cream cheese **$27** **GF**
- Caprese Salad Bites **$23** **VG/GF**

Sweet

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

BAKING PEOPLE HAPPY

GF – Gluten Friendly **DF** – Dairy Free **VG** – Vegetarian **V** – Vegan

catering@thehappybaker.ca | (506) 454-7200