



THE HALLWAY

CAFÉ + TAKEAWAY

CATERING PACKAGE



ABOUT US

The Hallway Café Program is a social enterprise that works with vulnerable youth, to help them achieve educational and employment success.

The Hallway Café Program offers 3 streams of support to youth: outreach, employment readiness and education.

- Youth in the outreach stream will receive a range of supports such as one-to-one support, advocacy, connections to other community agencies and services, access to education, and life skills.
- Youth in the employment readiness stream will experience immersive, hands-on training within the café for 17 weeks. During these 17 weeks, they will learn employability skills combined with life skills. They will work through five modules: food preparation, Line station, Customer service, Baking, and Pizza.
- Youth can also be connected to our Cardinal Collins City Centre school where they can use a self-directed approach to earning high school credits and/or completion.

These wrap around supports provide youth with employment training, readiness, and supports to facilitate a successful graduation, encouraging them to seek employment or further their education.

Thank you for considering The Hallway Café for your special event. Whether it's a corporate meeting, family event, or wedding day our team will ensure every aspect of your event meets The Hallway Café exacting standards.

Located in the heart of downtown our open and bright space can accommodate evening and weekend rentals for groups of 15- 40 people. When booking your event with us you receive the added unique experience of supporting at-risk youth in Edmonton.

We offer a number of services including on and offsite buffet, plated dinner, cocktail style reception, as well as simple drop off platters for a casual office nosh. Don't be afraid to ask us about our team building cooking classes or private in-home dining experiences.

CONTACT US:

780-413-8060

CATERING@HALLWAY.CAFE

BREAKFAST

BEVERAGE

ON THE EDGE ROOSTER COFFEE	3/ person
brewed coffee served with cream, sugar, and sweeteners	
TEA	2.5/ person
black tea served with cream, sugar, and sweeteners	
BOTTLED WATER	2.75/ each
locally bottled in biodegradable packing	
SPARKLING WATER	2.75/ each
Perrier water, san Pellegrino orange, blood orange	
ASSORTED JUICE	2.5/ each
orange, apple or grapefruit juice	
ASSORTED POP	2.5/ each
coke, diet coke, ginger ale	

FOOD FOR THE GO

WAFFLE & BERRIES	9/ each
Belgium waffle with fresh berries and maple syrup	
BREAKFAST SANDWICH	7/ each
egg, bacon, cheddar cheese, with toasted in house potato bun	
BREAKFAST WRAP	10/ each
scrambled eggs, FUGE pork chorizo, roasted peppers, pico de galo, mozzarella cheese, chipotle aioli	

BREAKFAST BUFFET

SIMPLE BREAKFAST	18/ person
local coffee and tea scrambled egg with green onion and mozzarella bacon breakfast potato	
FEAST BREAKFAST	25/ person
local coffee and tea fruit salad assorted pastries scrambled egg with green onion and mozzarella bacon breakfast potato	

CONTINENTAL BREAKFAST

SCONES, MUFFIN & PASTRIES	3/ each
a variety of flavors baked fresh daily	
PASTRY TRAY	32/ dozen
combination of our fresh baked scones, muffins and pastries	
SEASONAL FRUIT PLATTER	4.5/ each
assortment of melons, grapes, pineapple and oranges	
INDIVIDUAL FRUIT SALAD	5/ each
assortment of melons, grapes, pineapple and oranges	
SAVORY SCONES & PASTRIES	3/ each
a variety of flavors baked fresh daily	

BYTES

PLATTERS

SEASONAL FRUIT PLATTER

assortment of melons, grapes, pineapple and oranges

4.5/ each

VEGETABLE PLATTER

assortment of fresh vegetables, including carrots, celery, cucumber broccoli, cauliflower, radish with our vegan red pepper dip

3/each

DELI STYLE PLATTER

a selection of roasted turkey, honey ham, roast beef, genoa salami garnished with marinated olives

8/ per 46/ per 15-20 ppl 75/ per 20-30 ppl

CHARCUTERIE PLATTER

artisan meats including mortadella, hot soppressata, capicola, prosciutto cotto garnished with marinated olives and pickles

11/ per 90/ per 15-20 ppl 110/ per 20-30 ppl

DELUXE CHEESE PLATTER

artisanal cheeses including asiago, provolone, aged cheddar, brie with assorted crackers

9/ per 44/ per 5-15 ppl 84/ per 20-40 ppl

CHEESE PLATTER

assortment of cheeses including herb boursin, mild cheddar, swiss cheese, jalapeno jack cheese with assorted crackers

6/ per 42/ per 10-20 ppl 70/ per 20-40 ppl

MARINATED MIXED OLIVES

assorted olives, roasted garlic, olive oil, herbs, roasted peppers

13/ per L



AFTERNOON DELIGHT

ASSORTED BREAKFAST PASTRIES

combination of scones, muffin, Danish and pastry

3/ per 30/ per dozen

ASSORTED COOKIE PLATTER

assortment of fresh handmade cookies that may include chocolate chip, short bread, and oatmeal raisin

2.5/ per 25/ per dozen

SWEET TREATS PLATTER

selection of sweet treats that may include chocolate brownie, chocolate chip cookies, lemon raspberry loaf, fruit pastry

3/ per 30/ per dozen

DECADENT DESSERT PLATTER

selection of lavish desserts that may include cheesecake, tartlets, cupcakes, fruit pastry

4/ per 42/ per dozen

DIETARY AND ALLERGY RESTRICTIONS ACCOMMODATED

COLD FINGERS

BRUSCHETTA

ripe tomato, basil, red onion, olive oil, parmesan cheese served with crostini

7/ liter

ROASTED GARLIC HUMMUS

roasted garlic, chickpea, olive oil, toasted cumin, pita chips

9/ liter

PESTO BOCCONCINI SKEWER

arugula-basil pesto marinated bocconcini and mixed cherry tomatoes

1.75/ each

TUNA TATAKI

ahi tuna, leek ash, maple vinegar

3/ each

SMOKED SALMON MOUSSE

cured salmon, herb cream cheese, filo cup

2/ each

SHRIMP COCKTAIL

chardonnay poached shrimp served with a horseradish cocktail sauce

2/ each

LEEK- ESPRESSO BEEF CARPACCIO

char leeks, espresso seasoning, beef tenderloin

3/ each

CHICKEN SALAD CUP

chicken breast, chipotle aioli, green onion, tortilla cup

2/ each

BACON JAM & BRIE

bacon jam, double cream brie, gf herb cracker

2/ each



HOT FINGERS

PRAIRIE MUSHROOM QUICHE

mushrooms baked with a herb custard in a tart shell

1.75/ each

VEGETABLE PALMER

sun dried tomato, roasted mushroom, goat cheese, puff pastry

1.75/ each

HASKAP BBQ BEEF SKEWERS

Haskap BBQ sauce, marinated AA beef

2/ each

JALAPENO POPPER

pickled jalapeno, cream cheese, green onion, gf panko

1.75/ each

LEMONGRASS CHICKEN SKEWER

chicken skewer with ginger, lemongrass, garlic, cilantro, chili

2/ each

GOAT CHEESE PARCEL

Phyllo pastry, goat cheese, raspberry compote

2/ each

SMASH BURGER BANNOCK SLIDERS

in-house ground AA beef brisket, Hallway sauce, tomato and bannock slider

2/ each

CHORIZO PARCELS

FUGE signature pork sausage, puff pastry, green onion oil

2/ each

BACON WRAPPED SCALLOPS

Bacon, scallops, tamari glaze

2/ each

INDIVIDUAL OR SHARED

PASTA LUNCHEON 14/ person

choice of:

- Beef Lasagna – ground beef, roasted tomato sauce, parmesan cheese, mozzarella
- Chicken Pomodoro – grilled chicken breast, penne pasta, olives, peppers, tomato sauce, parmesan
- Shrimp Alfredo – fettuccini, shrimp, parmesan cream sauce
- Butternut Squash Ravioli– butternut squash filled pasta, fire roasted tomato, brown butter sauce
- Beef Cannelloni– beef & vegetable filled pasta, with tomato sauce and cheese

with fresh baked bread

CHICKEN TANDOORI 15/ person

chicken, yogurt, tandoori spice, cumin-saffron basmati rice, garlic naan bread

CHICKEN STIR FRY 15/ person

chicken, carrot, celery, onion, broccoli, rice, teriyaki sauce

SMASH BANNOCK BURGER 15/ person

beef brisket burger, lettuce, tomato, onion, pickle, smash sauce, kettle chips and onion dip

GRILLED CHICKEN CORDON BLEU 16/ person

grilled chicken, carved ham, swiss cheese, garlic mash potato, carrots, herb cream sauce

BANNOCK AND STEW 16/ person

braised beef, carrot, onion, celery, potato, peas, with au jus and bannock

SEARED SALMON 17/ person

maple glazed salmon on a bed of faro-lentil salad

LUNCHEON

COLD

DELI SANDWICHES

CHOICE OF:

- chicken salad, lettuce, chef choice bread
- roast beef, lettuce, tomato, red onion, mayonnaise, chef choice bread
- ham, lettuce, tomato, red onion, mayonnaise, chef choice bread
- tomato, artichoke, lettuce, basil pesto, red onion, chef choice bread

9/ person

ARTISANAL SANDWICHES & WRAPS

CHOICE OF:

- Cranberry Turkey – turkey breast, lettuce, tomato, red onion, Havarti cheese, cranberry relish, chef choice bread
- Espresso Roast Beef – roast beef, lettuce, tomato, red onion, cheddar cheese, horseradish aioli, chef choice bread
- Carved Ham – roasted ham, lettuce, tomato, red onion, Carolina gold aioli, mozzarella, chef choice bread
- Mediterranean wrap – roasted garlic hummus, alfalfa sprouts, tomato, roasted pepper, cucumber, tortilla wrap

11/ person

EXECUTIVE SANDWICHES & WRAPS

CHOICE OF:

- Roasted Turkey – turkey breast, lettuce, tomato, red onion, gouda cheese, mustard aioli, chef choice bread
- Montreal Smoked Meat – pastrami, sauerkraut, Dijon mustard, swiss cheese, chef choice bread
- The Italian – salami, chorizo, lettuce, tomato, banana peppers, provolone, vegetable spread, chef choice bread
- BBQ Jackfruit Wrap – jackfruit, molasses BBQ sauce, cabbage, pickles, tortilla wrap

12/ person

BUFFET

SALAD

HALLWAY GREENS SALAD

mesclun lettuce, dried cranberry, shredded carrot, red onion, radish, goat cheese, balsamic vinaigrette

CAESAR SALAD

romaine lettuce, croutons, creamy Caesar dressing, parmesan cheese

BABY POTATO SALAD

Yukon potato, celery, green onion, pickled jalapeno, grainy Dijon mustard, mayonnaise

ELLOTTE PASTA SALAD

pasta, celery, red onion, tomato, chipotle aioli

GRILLED VEGETABLE SALAD

cauliflower, broccoli, zucchini, pepper, onion, romaine lettuce, Italian vinaigrette

3 PULSE SALAD

black bean, white bean, chickpea, red onion, cucumber, lemon herb vinaigrette

STARCH

HERB ROASTED WEDGE POTATO

Yukon potato, olive oil, thyme, rosemary

ROASTED GARLIC MASHED POTATO

potato, roasted garlic, sour cream

SCALLOPED POTATO

potato, cream, mixed cheese, garlic

BAKED PASTA

penne pasta with parmesan cream or fire roasted tomato

VEGETABLE RICE PILAF

long grain rice, carrots, celery, onion

CUMIN BASMATI

toasted cumin, steamed basmati rice

PROTEIN

ROASTED CHICKEN

chicken breast & legs, garlic, thyme, lemon pan sauce

CHICKEN SUPREME

chicken breast, Provençale

CHICKEN PARMESAN

breaded chicken breast, pomodoro sauce, parmesan cheese

BUTTER CHICKEN

chicken, tomato curry sauce

FENNEL PORK LOIN

roast pork loin, fennel, lemon herb pan sauce

HONEY HOT CHICKEN

grilled chicken, drizzled with honey hot glaze

PERUVIAN CHICKEN

Seared chicken with a Peruvian green sauce

SLOW ROASTED AA BEEF

espresso steak spice, au jus

BBQ PORK RIB

low and slow rib, Tennessee BBQ sauce

TERIYAKI SALMON

salmon fillet, teriyaki glaze

STANDARD BUFFET

24/ PERSON

- Select one (1) salad
- Select one (1) starch
- Select one (1) protein

ENHANCED BUFFET

32/ PERSON

- Select one (2) salad
- Select one (1) starch
- Select one (1) protein

includes:

- artisanal rolls and butter
- seasonal chef vegetable

PREMIUM BUFFET

38/ PERSON

- Select one (2) salad
- Select one (1) starch
- Select one (2) protein

includes:

- artisanal rolls and butter
- seasonal chef vegetable
- assorted dessert platter

