

TIN ROOF CATERING

2026 Menu

GRAZING MENUS, SWEETS & COFFEE CATERING

Our catering menu reflects what we do best — coffee, baked goods, and thoughtfully prepared food for groups. Our grazing menus and sweet treat platters are designed for easy sharing and flexible enjoyment. Made in-house and carefully curated, these offerings are ideal for office meetings, team lunches, school and community events, and morning-of bridal parties. Each menu is built to offer variety, convenience, and a relaxed catering experience, with coffee and tea service available to complement your order.

DIETARY INFORMATION

Please let us know of any allergies or dietary restrictions when placing your order. While our kitchen handles common allergens, we do our best to accommodate where possible with advance notice.

ORDERING & DELIVERY

Local delivery to Erin / Hillsburgh is available for a \$35 delivery fee with a minimum order of \$250. A minimum of 10 days' notice is required for all orders.

AVAILABILITY

Grazing menus are prepared in limited quantities to ensure quality and smooth service, particularly on busy weekends. Please note that we do not accept catering orders on long weekends

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HOT COFFEE CARAFE

Small (\$18) — serves 6

Medium (\$60) — serves 24

Large (\$165) — serves 60

Includes milk, cream and sugar.

LOOSE LEAF TEA

\$3 / person (minimum 20 person)

Includes 50 cup hot water urn & assorted loose leaf tea's

Includes milk and sugar.

Choices include:

Black: earl grey, breakfast

Green: jasmine, lavender sencha

White: blueberry peony

Herbal: elderberry hibiscus, moringa mint

COFFEE AND TEA SERVICE IS DROP-OFF ONLY. ON-SITE SERVICE IS NOT PROVIDED.

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SWEETS BY THE DOZEN

Squares

\$47 / dozen

House-made dessert squares, baked from scratch and cut in half for sharing. Flavours change seasonally and may include date bars, turtle squares, almond flour brownies (vegan & gluten-free), flourless brownies (gluten-free), lemon berry squares, Nanaimo bars, and blondies. Please inquire about our current selection.

Butter Tarts

\$48 / dozen

Decadent, gooey butter tarts with a rich, golden filling and flaky pastry. Available in your choice of plain or maple pecan.

Cookies

Large \$45 / dozen / Small \$30 / dozen

Our cookies are all baked fresh from scratch. Offerings include: chocolate chip, ginger molasses, peanut butter (vegan and gluten friendly), almond butter (vegan and wheat free) and rotating seasonal flavour

Chocolate Zucchini Loaf

\$28 / whole loaf (8 slices)

Gluten & dairy free chocolate cake made with almond, rice & tapioca flours lightly sweetened with organic cane sugar & maple syrup (contains eggs)

Muffins

\$42 / dozen

Our large bakery style muffins are all baked fresh in house daily from scratch. Popular flavours include: mixed berry, carrot, zucchini chocolate chip, banana chocolate chip, lemon or orange berry (choice of raspberry, blueberry or cranberry) lemon poppyseed & morning glory (zucchini, carrot, coconut, raisins & orange zest)

Please inquire about our current flavours.

Scones

\$45 / dozen

Our scratch made scones are all baked fresh in house daily. Some popular flavours include jalapeño cheddar, sun dried tomato asiago, bacon blue cheese, herb & feta. Please inquire about our current flavours.

PLEASE NOTE: ALL BAKED GOODS ARE BOXED IN WHITE PAPER BOXES UNLESS OTHERWISE SPECIFIED.
PLATTERS ARE AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE.

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SWEETS PLATTERS

Sweet Grazing Platter

\$120

A curated assortment of our most-loved desserts, perfect for sharing at celebrations and gatherings. Each platter includes approximately 40 assorted grazing pieces featuring a seasonal mix of cookies, shortbread, dessert squares, and carrot cake with cream cheese frosting. Selections may vary slightly based on availability.

Cookie Platter

\$125

An assortment of our popular, made-from-scratch cookies, baked fresh in-house. Choose from **32 large bakery-style cookies** or **48 smaller cookies**, ideal for sharing and serving a crowd.

Flavours may include chocolate chip, ginger molasses, peanut butter, almond butter, and a rotating seasonal cookie selection.

Square Platter

\$130

A selection of our house-made dessert squares, perfect for grazing and sharing. This platter includes 56 assorted dessert pieces.

Flavours change seasonally and may include variations such as date bars, turtle squares, almond flour brownies (vegan & gluten-free), lemon berry squares, and blondies. Please ask about our current selection.

Morning Goodie Platter

\$94

A crowd-pleasing assortment of our house-baked morning favourites. This platter includes 24 pieces, featuring an even mix of assorted large bakery-style muffins, savoury cheese scones, and slices of our chocolate zucchini loaf (gluten- and dairy-free, contains eggs).

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SMALL GRAZE

\$220 | *Recommended for 6-8 people*

Includes:

Coffee (serves 6 cups)

Small hot coffee carafe with milk, cream & sugar

Assorted morning goods (6 pieces)

savoury scones, muffins & chocolate zucchini loaf slices

Fresh seasonal fruit cups (6)

a vibrant medley of fresh fruits and berries

Greek yogurt parfaits (4)

with house-made berry compote & maple honey granola

Charcuterie cups (6)

curated selection of cured meats, cheeses & crackers

Veggie cups (6)

assorted fresh vegetables with house made roasted red pepper hummus

Sweet grazing snacks (8 assorted dessert pieces)

includes an assortment of our freshly baked cookies & house made squares

Optional add-on's:

Additional small coffee carafe \$18

Sandwich box \$42

includes 6 half sandwiches / wraps, chef's selection

Energy ball assortment \$3.95 each (minimum 6)

*Energy balls: vegan & gf, contain nuts

*Sandwich box add-on's are subject to availability and kitchen capacity.

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MEDIUM GRAZE

\$305 | *Recommended for 8–10 people*

Includes:

Coffee (serves 12 cups)

2 small hot coffee carafe's with milk, cream & sugar

Assorted morning goods (8 pieces)

savoury scones, muffins & chocolate zucchini loaf slices

Fresh seasonal fruit cups (8)

a vibrant medley of fresh fruits and berries

Greek yogurt parfaits (6)

with house-made berry compote & maple honey granola

Charcuterie cups (8)

curated selection of cured meats, cheeses & crackers

Veggie cups (8)

assorted fresh vegetables with house made roasted red pepper hummus

Sweet grazing snacks (10 assorted dessert pieces)

includes an assortment of our freshly baked cookies & house made squares

Optional add-ons:

Additional small coffee carafe \$18

Sandwich box \$56

includes 8 half sandwiches / wraps, chef's selection

Energy ball assortment \$3.95 each (minimum 6)

**Energy balls: vegan & gf, contain nuts*

**Sandwich box add-ons are subject to availability and kitchen capacity.*

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LARGE GRAZE

\$375 | Recommended for 10-12 people

Includes:

Coffee (serves 12 cups)

2 small hot coffee carafe's with milk, cream & sugar

Assorted morning goods (12 pieces)

savoury scones, muffins & chocolate zucchini loaf slices

Fresh seasonal fruit cups (8)

a vibrant medley of fresh fruits and berries

Greek yogurt parfaits (8)

with house-made berry compote & maple honey granola

Charcuterie cups (10)

curated selection of cured meats, cheeses & crackers

Veggie cups (10)

assorted fresh vegetables with house made roasted red pepper hummus

Sweet grazing snacks (12 assorted dessert pieces)

includes an assortment of our freshly baked cookies & house made squares

Optional add-ons:

Additional small coffee carafe \$18

Sandwich box \$70

includes 10 half sandwiches / wraps, chef's selection

Energy ball assortment \$3.95 each (minimum 6)

**Energy balls: vegan & gf, contain nuts*

**Sandwich box add-ons are subject to availability and kitchen capacity.*

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SANDWICH SELECTION

Our sandwich box add-ons feature a rotating chef's selection of our most popular sandwiches and wraps, chosen based on availability and balance. Sandwich boxes are not customizable by individual item. Dietary restrictions and allergies must be communicated in advance so we can accommodate where possible.

Sandwich boxes may include a selection of the following:

Italian Trio

Mortadella, soppressata, prosciutto, provolone, basil pesto, roasted red pepper hummus, tomato, mixed greens & balsamic glaze on a ciabatta

Chicken Club Wrap

Sliced chicken breast, bacon, cheddar cheese, tomato, avocado, mixed greens, house green goddess mayo in a spinach wrap

Smoked Salmon Bagel

Smoked salmon, cream cheese and cucumber on a bagel (plain or everything)

Tin Roof BLT

Sliced turkey, bacon, avocado, mixed greens, tomato & chipotle mayonnaise on a bagel (plain or everything)

California Club

Sliced turkey, bacon, avocado, mixed greens, house-made fig jam & goat cheese on a ciabatta

Rustic Club

Sliced chicken breast, bacon, cheddar cheese, tomato & chipotle mayo on a ciabatta

Becky's Brekkie Wrap

Smoked salmon, goat cheese, cucumber, avocado & spring mix in a spinach tortilla

California Wrap

Sliced turkey, avocado, mixed greens, house-made fig jam & goat cheese in a spinach tortilla

Smashed Chickpea Wrap (VG)

House-made chickpea salad (chickpea, white bean, celery, green onion, dill pickles, bell pepper, vegan mayo) & mixed greens in a spinach tortilla *seasonal availability

Dietary Notes

- Vegetarian / vegan options are included where possible
- Sandwich boxes are prepared in a kitchen that handles common allergens
- Advance notice is required for allergy or dietary accommodations