

Need Great Catering?



WE ARE LOCAL WE SOURCE LOCAL





OUR FOOD PHILOSOPHY?

WE MAKE EVERYTHING FROM SCRATCH

We are always honoured to be asked to provide your sophisticated culinary experience. Our locally-sourced catering menu makes us the ideal choice for everything from small meetings to large luncheons. When you choose PAVIA~Catering you can feel good knowing that you are investing in many amazing local suppliers. From the incredible ham and bacon in our sandwiches from Meadowbrook Farms, right down to the free-range eggs from Coldspring Farms that go into so many of our delicious baked goods; if we can get it near home, we do! This means that in some cases we may cost a bit more than other catering companies, but our prices are based on the prices of our suppliers. If you would like to learn more about any of our product suppliers, check out the LOCAL/SUSTAINABLE link on our website!

Meetings



Luncheons



WE ARE LOCAL WE SOURCE LOCAL



BREAKFAST SUGGESTIONS LOVELY WRAPS | baked goods | favourites

gs = gluten-sensitive | v = vegetarian | vegan = vegan-friendly

BREAKFAST WRAPS

Our wraps are made using wonderful ingredients. Please note that they are available in even numbers only.

Coldspring Farm's Free-Range Egg & Veggie Wrap - v

A light covering of our our basil aioli, Coldspring Farm's free-range eggs, veggies, spinach & cheese. \$7.95

MEADOWBROOK FARM'S HAM, EGG, VEGGIE WRAP

A light covering of our basil aioli, locally-sourced ham, free-range eggs, veggies, spinach & cheese. \$8.25

ACADIANA TOFU SCRAMBLE WRAP - vegan

A light covering of Earthbound Vegenairse, tofu, grilled mushrooms, balsamic glazed onions and peppers. \$8.25

HEALTHY MORNING FAVOURITES

YOGURT, GRANOLA & FRUIT PARFAIT

Granola made in bakery, yogurt & PAVIA's fruit compote.

\$ 6.25

FRUIT SKEWERS

Fresh fruit skewers presented beautifully for your function ~ 2 per person (MINIMUM 8 PEOPLE) \$5.25/PERSON

VEGETABLE PLATE

A selection of veggies - sourced locally whenever possible - served with PAVIA's housemade hummus. \$6.75/PERSON

Nova Scotia Cheese Board

A beautiful assortment of Nova Scotian cheeses served with candied nuts, PAVIA's housemade crisps & \$6.95/PERSON PAVIA's housemade preserves.

POPULAR BREAKFAST PASTRIES

We have an extensive bakery menu...but here are a few of our top recommendations for the morning:

CORNISH PASTIES

Our house made savoury pastry filled with potato, onion and aged cheddar. Served warm and wrapped in foil.

Freshly Baked Muffins	Minimum order of 6 pasties	\$ 3.45 / each
All-In bran muffins filled with dates, raisins and pecans		\$ 2.75
Anti-inflammatory coconut & sweet potato muffins - vf / gs		\$ 2.95
Daily Crumble muffins		\$ 2.95



BREAKFAST SUGGESTIONS BAKED GOODS | FAVOURITES

gs = gluten-sensitive | v = vegetarian | vegan = vegan-friendly

SOME MORE OF OUR POPULAR BREAKFAST PASTRIES

Our bakery's original turnover made with Nova Scotian apples ~ by the dozen only!

We have an extensive bakery menu...but here are a few of our top recommendations for the morning:

PAVIA'S SCONES

Choose between our raisin & craisin or savoury cheddar & herb scones.	\$ 2.95
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MINI APPLE TURNOVERS

Morning Granola Cookies	
Our bakers first make the granola then magically turns it into an amazing breakfast cookie	\$ 3.45

\$3.45 / each

\$ 2.95

\$.45

add butter

BLUEBERRY MORNING LOAF - gs

A traditional sweet, flaky breakfast pastry.

Nova Scotian blueberries with	gluten-free oats. To	opped with a buttercream icing.	\$ 3.40

PLAIN CROISSANT

						add PA	AVIA's homem	ade iam	\$.95
ALM	IOND CROISS	ANT				******			+ 1,0
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It is a croissant with a peach slice and almond cream on the inside with apricot glaze and pastry cream on top. \$3.95

CHOCOLATINE (PAIN AU CHOCOLAT)

A delicious croissant-like pastry is filled with with chocolate. \$3.	3.95
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APPLE TART

A beautiful pastry base filled with	glazed, sweetened apples with a dash of cinnamon.	\$ 5.22

Quiche

Spinach, cheddar and her	b auiche made using La	Vendeenne's base.	\$ 4.95
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Petit Déjeuner

A croissant willed with smoked ham and egg and cheese. It is a breakfast into itself!	\$ 5.15

CINNAMON SWIRL

A	tairly i	large cinnamon	bun that makes	tor a sweet sta	ırt to tl	ie morning.	\$	4.1	.5



LUNCHEON MENU SANDWICHES MADE ON OUR BAKERY'S BREAD

gs = gluten-sensitive | v = vegetarian | vegan = vegan-friendly

Using organic artisanal bread, our sandwiches can be served individually cut into pieces and presented on platters. Please note that unlike our PAVIA cafe spaces, we are unable to grill sandwiches for caterings.

SANDWICHES

CAPRESE - V

Fresh mozzarella layered with tomatoes and a housemade basil aioli. Our twist on an Italian classic. \$9.95

BACON & BRIE

Meadowbrook Farm's bacon, brie cheese and PAVIA's housemade apple & cranberry chutney. \$12.95

V.L.T. - vegan

Real Fake Meats' vegan maple bacon, leafy greens and tomato. \$11.95

MEADOWBROOK FARM'S NOVA SCOTIA HAM & CHEESE

Locally sourced ham with aged cheddar cheese and a light spread of PAVIA's own basil wine jelly. \$10.25

THE PAVIA - ν

PAVIA's own pepper & garlic jelly, feta cheese and green olives. So simple yet so tasty! \$9.95





LUNCHEON MENU SOUPS | SALADS | YOGURT | FRUIT | VEGGIES | CHEESE

SOUPS - gs / v /vegan

Using PAVIA's own recipes our soups are always wheat, meat & dairy free. Because we make our soups from scratch and are seasonal, they are subject to availability.

\$6.75 per cup (served with house-made bread) / \$6.15 (without bread) \$8.99 per bowl (served with house-made bread) / \$8.39 (without bread)

SALADS

Salads care packaged individually and are ready for your guests with the dressing on the side.

GREEN MARKET SALAD - gs/v

Locally available salad greens with available ingredients from our kitchen ~ always vegetarian. ~ market price

Hummus & Vegetables Cup- gs/v

Carrots and celery served with PAVIA's delicious housemade hummus.

\$5.30

YOGURT, GRANOLA & FRUIT PARFAIT

Granola made in bakery, yogurt & PAVIA's fruit compote.

\$6.25

FRUIT SKEWERS

Fresh fruit skewers presented beautifully for your function ~ 2 per person

(MINIMUM 8 PEOPLE) 5.25/PERSON

VEGETABLE PLATE

A selection of veggies - sourced locally whenever possible - served with PAVIA's housemade hummus.

\$6.75/PERSON

CHEESE BOARD

A beautiful assortment of Nova Scotian cheeses served with candied nuts, PAVIA's housemade crisps & \$6.95/PERSON PAVIA's housemade preserves.



TO DRINK COFFEE | TEA | COLD DRINKS

We have a wide selection of hot and cold drinks. Our drip coffees are roasted by our friends at Nova Coffee (a local coffee roaster) whom we have worked with to produce our exceptional blends.

À LA CARTE ESPRESSO BAR

When booking a PAVIA space at the Halifax Central Library or at PAVIA in Herring Cove, we are pleased to offer your group our full-service espresso bar. This way you can cap of your event with caffe lattes and espresso!

Coffee ~ 80 oz Gravity Carafe	
Our fresh drip coffee serves 10 - 12 people and comes with cups, milk, cream & sugars	\$ 26
The Character Control of Het Weter	
TEA ~ GRAVITY CARAFE of Hot Water	
A selection of 10 teas including: Earl Grey, English Breakfast, Green and Herbal	\$ 21
Soda Pop	
Propeller Ginger Beer (Locally sourced from Halifax)	\$ 2.50
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Propeller Root Beer (Locally sourced from Halifax)	\$ 2.50
Sustainable Fruit Juices	
Assorted fruit juices from Blackriver Juices of Ontario - in glass bottles	\$ 3.45
11550 real frame function Duck the function of Children in guiss bounces	Ψ 3.13
BOTTLED WATER	
Canadian Still or Sparkling - in glass bottles	\$ 2.25
Cooperative	
GOODMOORE KOMBUCHA	
Locally made Kombucha in assorted flavours - in glass bottles	\$ 4.30



FROM OUR BAKERY MADE WITH LOVE

gs = gluten-sensitive | v = vegetarian | vegan = vegan-friendly

We bake almost everything ourselves using butter, flour and free-range eggs from Coldspring Farms. Also, we use only fair-trade and organic sugar, cocoa, chocolate chips, and coconut in our baked goods! They are delicious by the dozen or as part of a sweet-tray assortment!

BISCOTTI DEL GIORNO

FRESHLY BAKED MUFFINS

All-In bran muffins filled with dates, raisins and pecans	\$ 2.75
Daily Crumble muffins	\$ 2.95
Anit-inflammatory coconut & sweet potato muffins - vf / gs	\$ 2.95

GINGERBREAD - gs

		\$ 3.40
Gluten-sensitive gingerbread topped		

PAVIA'S SCONES

hoose	between our raisin	🕏 craisin or savour	y cheddar & herb scones.	\$ 2.	.9	5

GRANOLA COOKIES

Our bakers first make the granola from scratch using oatmeal, walnuts, pecans, raisins, craisins, and	\$ 3.45
sunflower seeds all mixed together with MacRae's Rocky Ridge Maple Syrup. We then magically	
transform it into this amazing cookie.	

FULL SIZED CUPCAKE OF THE DAY

Our handmade cupcakes are typically vanilla or choo	olate with a spectacular buttercream	icing: chocolate	e, \$3.90
espresso, vanilla bean, raspberry and more!	1/2 sized (with minimum order	of 2 dozen) \$	\$2.55 /EACH

Sicilian Pistachio Cookie - gs / dairy-free

A chewy southern Italian p	pistachio delight.	\$ 2.85
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VEGAN CHOCOLATE CHIP & DATE COOKIE - gs/vf

This vegan cookie packs a punch and is loaded with pecans, dates and fairtrade organic chocolate chips! \$2.	This vegan	cookie nacks a	nunch and is l	loaded with necans, a	lates and fairtrad	e organic chocolate chins!	\$2.9
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+ 902 414 6298 | paviagallery.com |

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995 Herring Cove Road, Herring Cove, Nova Scotia, B3V 1H6

RICCIARELLI DI SIENA	- gs /	dairy-free
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A classic soft almond Sienese biscuit, a true taste of Tuscany. This gluten free cookie is soft, chewy and rich. \$2.95

Coated in a hearty dusting of icing sugar, it is a feast for the eyes as well as the palate.

Cocoa Camino Brownies - gs

Moist and delicately covered with a chocolate ganache icing. This decadent brownie will surely please \$3.75 all of the chocolate lovers in your group! 1/2 sized \$2.40

CHOCOLATE CHIP COOKIE

Chocolate Chips. Butter. Sugar. Free range-eggs. A hint of vanilla. So simple. So wonderful. \$2.55

MERINGUE OF THE DAY - gs / dairy-free

Our meringues are light, airy, chewy, sweet and are made using Coldspring Farm's free-range egg whites! \$1.95

GINGER COOKIES

These ginger cookies don't snap but are wonderfully chewy, and full of ginger flavour! \$2.30

TORTE DI MONDOROLE (ITALIAN LEMON & ALMOND SQUARES)

A traditionally prepared lemon and almond square served in a pastry crust and topped with toasted almonds. \$3.75

PAVIA'S PECAN SQUARES

Nonna's original recipe: a shortbread base, caramelized pecans in the middle topped with a cream cheese icing. \$3.75

BLUEBERRY MORNING LOAF - gs

Nova Scotian blueberries with gluten-free oats. Topped with a buttercream icing. \$3.40

L'Artisan Gourmet Macarons (seasonal) - gs

Choose between flavours including espresso, chocolate, vanilla, chocolate hazelnut, raspberry and more.

Please note that there is a minimum order of 3 dozen.

\$ 2.95

APPLE TURNOVER

Our bakery's original turnover made with Nova Scotian apples ~ by the dozen only! \$ 3.45 / each

PEANUT BUTTER CHOCOLATE CHIP COOKIE - vf

Chocolate Chips. Peanut Butter. Sugar. No dairy. You won't believe that it is vegan! \$2.55



COURTESY OF OUR FRIENDS AT BOULANGERIE LA VENDÉENNE

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Located in Blockhouse, Nova Scotia, Boulangerie La Vendéenne makes authentic, artisanal breads made with quality organic ingredients. They have a wide selection of pastries and viennoiseries that we carry at our PAVIA locations and are now pleased to have on our catering menu!

are now pleased to have on our catering menu!	
PLAIN CROISSANT A traditional sweet, flaky breakfast pastry. add butter add PAVIA's homemade jam	\$ 2.95 \$.45 \$.95
ALMOND CROISSANT It is a croissant with a peach slice and almond cream on the inside with apricot glaze and pastry cream on top.	\$ 3.95
CHOCOLATINE (PAIN AU CHOCOLAT) A delicious croissant-like pastry is filled with with chocolate.	\$ 3.95
APPLE TART A beautiful pastry base filled with glazed, sweetened apples with a dash of cinnamon.	\$ 5.22
QUICHE Spinach, cheddar and herb quiche made using La Vendéenne's base.	\$ 4.95
PETIT DÉJEUNER A croissant willed with smoked ham and egg and cheese. It is a breakfast into itself!	\$ 5.15
CINNAMON SWIRL A fairly large cinnamon bun that makes for a sweet start to the morning or end to the day.	\$ 4.15



WE ARE VERY PROUD OF OUR SUPPLIERS

In our kitchens and bakery, we often use herbs and produce grown in our very own PAVIA Gardens! We also source from the following suppliers:

- **Abundant Acres Farms** (Local produce Centre Burlington, NS)
- MacRae's Rocky Ridge Maple (Maple syrup Upper North River, NS)
- Halifax Greens (Hydroponically grown spinach Halifax, NS)
- Noggins Corner Farm Market (Local produce Greenwich, NS)
- Wood 'n' Hive Honey (Port Williams, NS)
- Cocoa Camino (Fairtrade and organic sugar, cocoa, chocolate Ontario)
- Charcuterie Ratinaud (Select items on our catering menu Halifax, NS)
- Coldspring Farms (Free-range eggs Middleton, NS)
- Eska Water (Still & sparkling water Quebec)
- Goodmoore Kombucha (Dartmouth, NS)
- Bonnymans' Farms (Blueberries Tatamagouche, NS)
- Meadowbrook Farms (Meat Berwick, NS)
- Nova Coffee Roasters (Lakeville, NS)
- Propeller Brewery (Sodas Halifax, NS)
- Riverview Herbs (Select herbs Maitland, NS)
- Sweet William's Country Sausage (Stewiake, NS)
- That Dutchman's Cheese Farm (Economy, NS)
- The Tea Brewery (Mahone Bay, NS)
- Torrefazione Mokaflor (Italian espresso Florence, Italy)





Made from scratch in our KITCHENS & BAKERY

We make almost everything from scratch in our kitchens and bakery, including all of our breads, every cookie and square, jellies for our sandwiches, and even the syrups for our hot drinks! We use high quality and carefully selected ingredients such as Cocoa Camino's fair trade and organic sugar, chocolate, coconut, and cocoa. We source locally whenever possible, including the free-range eggs used in our baked goods and sandwiches. Our high standards result in a marginally higher-priced product, which we hope you will agree is worth it!

We handle wheat/gluten, milk, eggs, peanuts, tree nuts, and soy in our kitchens and bakery, therefore we cannot guarantee that any of our products are 100% free of allergens.

CATERING GUIDELINES ordering guidelines | fees | cancellations

ORDERING GUIDELINES

ORDERING

Thank you for considering PAVIA for your next event. To place an order please call our catering office at 902 414 6298, or email your order with details to: events@paviagallery.com Please note, your order is not official until you receive confirmation from us via email.

CUT-OFF TIMES

To ensure that you receive the best service possible we recommend booking well in advance. With that said, we are always willing to work with your busy schedule and we will do our best to provide top quality catering that meets your deadlines.

- For caterings happening at a PAVIA location (Herring Cove or the Halifax Central Library): Orders for all Breakfast/Morning Caterings and/or Luncheons must be placed 48 hours before your event.
- For caterings happening at your location or the location of your choosing:

 Orders for all Breakfast/Morning Caterings and/or Luncheons must be placed 48 hours before your event.

 Cocktail style caterings must be placed one week in advance of your event.

FEES

DELIVERY

Depending on where you or your event is located, our delivery fees vary. Generally, we will charge to deliver the catering to you and set up everything to our standards. Please contact us for information specific to your event.

SERVERS

If your event requires servers, or an experienced barista to prepare à la carte items at our espresso bar during one of your events we charge \$24/hour per server.

CANCELLATIONS

Cancellations require 36 hours notice. Custom orders require 72 hours' notice. Items cancelled after this time will be subject to a charge (which may be up to the entire quoted amount) upon cancellation.

