



CANADIAN  
MUSEUM  
OF HISTORY  
MUSÉE  
CANADIEN  
DE L'HISTOIRE



CANADIAN  
WAR  
MUSEUM  
MUSÉE  
CANADIEN  
DE LA GUERRE

**MY**  
CATERING  
GROUP



# **DROP-OFF CATERING PACKAGES 2024**

Canadian Museum of History  
& Canadian War Museum



# BREAKFAST

## PACKAGES

**Suitable for up to 48 guests**

*Subject to applicable taxes. Requires a minimum of 3 business days notice. Delivery to a single location during museum operating hours within the CMH or CWM is included.*



### BREAKFAST PACKAGE ONE—CONTINENTAL

**\$115** | Serves up to 6 guests

#### Breakfast Pastry Platter—6pc

Assorted Breakfast Pastries  
Gluten Free Pastries + \$10 per package

Served with whipped butter and preserves, individual berry yogurt parfaits, orange juice, and Flow water






### BREAKFAST PACKAGE TWO—WARM

**\$130** | Serves up to 6 guests

#### Mini Quiche Platter

*Choose 1 flavour per package*

- Bacon & cheddar
- Spinach & tomato  
- Bell pepper & feta 

Served with individual berry yogurt parfaits, hash browns, orange juice, and Flow water







### BREAKFAST PACKAGE THREE

**\$165** | Serves up to 6 guests

#### Breakfast Wrap Platter—6 sandwiches

*Choose 1 flavour per package*

- Bacon, egg, cheese
- Turkey sausage, egg, cheese
- Vegetarian, peppers, onion, egg, cheese  
- Vegan quesadilla: peppers, onions, tofu, corn tortilla  

Served with individual berry yogurt parfaits, hash browns, orange juice, and Flow water

### INDIVIDUAL BREAKFAST BOX

**\$16/ea** | Minimum order of 6

Muffin, yogurt parfait, orange juice, and Flow water

### COFFEE & TEA PACKAGE

**\$132** | Serves up to 12 guests

Coffee—96oz carafe | Tea—96oz carafe hot water with a selection of premium teas. Includes milk, cream, sugar, sweetener, disposable cups & lids, stir sticks  
Includes 12x Flow water | Oat milk available 250ml + \$4

*All packages are served in eco-friendly disposables, includes cutlery, napkins & plates. Linens for food service tables only are included. Guest table linens are required at an additional cost. Individual event needs will vary, please speak to a member of our team to discuss your needs.*

*Certain items can be made to your dietary specifications upon request. Please contact our team to inquire.*



All packages are served in eco-friendly disposables, includes cutlery & napkins, and plates (excl. individual meals). Linens are included for food service tables only. Guest table linens are required at an additional cost. Individual event needs will vary. Please speak with a member of our team to discuss your needs.

# LUNCH PACKAGES



**LUNCH PACKAGE ONE**  
\$125 | Serves up to 6 guests

**Assorted Sandwich Platter**  
*Vegetarian options available*  
6 full sandwiches cut in half,  
Chef's Choice Selection

Served with house salad, assorted  
cookies, and Flow water



**LUNCH PACKAGE TWO**  
\$195 | Serves up to 6 guests

**Individual Energy Bowl**  
Brown rice, broccoli, edamame,  
shredded carrots and cabbage with  
sesame dressing  
*Choose 1 protein per package*  
Gochujang Tofu   
Teriyaki Salmon   
Ginger Orange Chicken

**Garden Vegetable Platter w/ dip**   
Za'atar hummus & house made ranch

**Dessert Platter**   
*Choose 1 per package*  
Date Squares, Brownies, Seasonal  
Crumble Bars, Chocolate Chip Cookies  
Served with Flow water



**LUNCH PACKAGE THREE | \$170 | Serves up to 6 guests**

**Sandwich Platter**  
*Choose 1 per package*

**Gribiche Egg Salad**   
Dijon, capers, parsley, multigrain bread

**Oven Roasted Turkey**  
Smoked cheddar, fig mostarda, sliced  
apple, mix greens, multigrain bread

**Italian Roasted Vegetable Wrap**   
Eggplant, zucchini, bell pepper,  
red onion, antipasto, arugula

**Salad Platter**  
*Choose 1 per package*

**House Salad**   
Mix greens, cucumbers, carrots, fennel,  
cherry tomato, lemon vinaigrette

**Potato Salad**   
Baby potato, capers, red onion, chives,  
tarragon, grainy dijon dressing

**Orzo Salad**   
Grapes, broccoli, artichoke hearts,  
pesto dressing

**Dessert Platter**   
*Choose 1 per package*

Date Squares, Brownies, Seasonal  
Crumble Bars, Chocolate Chip Cookies  
Served with Flow water

*All sandwiches can be made  
gluten free upon request for  
\$10 per package*





All lunch and snack boxes are served in paper box with biodegradable cutlery and napkin.

# INDIVIDUAL LUNCH & SNACK BOXES

## SANDWICH LUNCH BOXES

\$32/box | Minimum order of 6 for each combo

### Sandwiches

Choose 1 per combo

#### Gribiche Egg Salad

Dijon, capers, parsley, multigrain bread

#### Oven Roasted Turkey

Smoked cheddar, fig mostarda, sliced apple, mix greens, multigrain bread

#### Italian Roasted Vegetable Wrap

Eggplant, zucchini, bell pepper, red onion, antipasto, arugula

### Salads

Choose 1 per combo

#### Potato Salad

Baby potato, capers, red onion, chives, tarragon, grainy dijon dressing

#### Orzo Salad

Grapes, broccoli, artichoke hearts, pesto dressing

### Desserts

Choose 1 per combo

Date Squares, Brownies, Seasonal Crumble Bars, Chocolate Chip Cookies

Served with Flow water

## SNACK BOXES

### THE ENERGY BOX | \$10/ea

Minimum order of 6

Cheese, crackers, grapes, seed & fruit trail mix

### THE VEGAN BOX | \$8/ea

Minimum order of 6

Hummus, crudites, olives, pickles

### THE TREAT BOX | \$8/ea

Minimum order of 6

Assorted mini desserts



## ADD-ONS

Only available with the purchase of one of the package options

**LOX PLATTER | \$79 | Serves 6–12 guests**  
Smoked salmon, tomato, cucumber, red onion, dill capers, cream cheese. Served with mini bagels

**MINI QUICHE | \$36 | 12 pieces per order**  
Choose 1 per order  
Bacon & cheddar, Bell pepper & feta 🌱, Spinach & tomato 🌱🥛

**FRUIT BOWL | \$24 | Serves up to 6 guests** 🍏  
Sliced seasonal fresh fruit

**INDIVIDUAL FRUIT CUPS | \$5** 🍏  
Minimum order of 6

**INDIVIDUAL PARFAIT | \$5** 🌱  
Minimum order of 6  
Vanilla yogurt with berry compote, housemade granola

**CRUDITÉS PLATTER | \$55 | Serves up to 12 guests** 🌱  
Selection of fresh vegetables, seasonal dip

**CHEESE PLATTER | \$110 | Serves up to 12 guests**  
Local & imported cheese, preserves, fresh fruit, crostini

**CHARCUTERIE & CHEESE PLATTER | \$110** 🥛  
Serves up to 12 guests  
Local & imported cheeses, cured meats, preserves, fruit, grainy dijon, pickles, crostini

**SWEET OR SAVORY PASTRIES | \$55 | 12 pieces per order**  
Assorted sweet or savory pastries



## BEVERAGES

**ORANGE JUICE | \$2**

**APPLE JUICE | \$2**

**COFFEE | \$42 | Per 12 cups**  
96oz carafe. Includes milk, cream, sugar, sweetener, 8 oz cups with lids, stir sticks

**DECAF COFFEE | \$42 | Per 12 cups**  
96oz carafe. Includes milk, cream, sugar, sweetener, 8 oz cups with lids, stir sticks

**TEA | \$42 | Per 12 cups**  
96oz carafe. Includes milk, cream, sugar, sweetener, 8 oz cups with lids, stir sticks

**OAT MILK | \$4 | For coffee & tea**

**FLOW WATER | \$24 | Per 6 bottles**

**SPARKLING WATER | \$24 | Per 6 cans**

**SOFT DRINKS | \$2.5/ea**  
Coke, Diet Coke, Ginger ale, Sprite

# PACKAGE COMPARISONS

	My Bistro Drop-Off	Catering Full Service	Corporate Full Service
All disposables included	✓		
Budget friendly options	✓		
Self service	✓		
Allergies can be accommodated	✓	✓	✓
Vegan & vegetarian options	✓	✓	✓
Full service with setup & tear down required		✓	✓
Onsite event manager, chefs, and service team		✓	✓
Rentals & equipment required		✓	✓
Custom menus available		✓	✓
Bar service/bartenders available		✓	✓
Platters	✓	✓	✓
Snack breaks	✓	✓	✓
Canapés		✓	✓
Buffet		✓	✓
Food stations		✓	✓
Plated meals		✓	✓
Ideal for daytime events & meetings	✓		✓

## FAQ

### How do I know which catering package is right for my event?

Please refer to the chart and subsequent FAQ's. If you still have questions, please don't hesitate to get in touch with a member of our team.

### Are linens for guest tables included?

No, none of the packages include linens for guest tables, however, they are required. This will vary per event. A member of our sales team can add the required number of linens to your order at an additional cost to the food and beverage.

### What is the booking process for catering services?

Our booking process involves several key steps, including consultation, menu selection, and finalizing details. Our team is dedicated to guiding you through each stage to ensure a smooth and stress-free event planning experience.

### How far in advance should I book catering for my event?

To secure availability and streamline planning, we recommend booking our services as soon as possible.