



COCKTAIL MENU

MINIMUM 3 DOZEN ORDER PER TYPE

KID FRIENDLY OPTIONS

Mini Pizzas
Fruit Skewers
Chicken Nuggets
Baybel Cheese
Apples & Peanut Butter

APPETIZERS

Herb scones with mascarpone & grape tomato
White bean & pumpkin quesadillas
Grilled vegetable skewers
Tzatziki marinated chicken skewers
Tomato tarte tatin
Vanilla cream stuffed raspberries

APPETIZERS

Spinach & feta triangles
Smoked cheddar & butternut squash turnovers
Wild mushroom phyllo bundles
Asparagus rolls (poppy crepes, rolled)
Cambozola & bacon stuffed baby potatoes
Mini flourless cakes

APPETIZERS

Citrus prawns
Smoked salmon potato chips
Prosciutto wrapped roasted pear & chevre
Avocado chicken toasts
Roast lamb & mint hummus

We specialize custom menus to suit your palate, diet and event. This menu is only a starting point, please feel free to talk to us about any specific needs for your event.

POLICIES:

- GST is not included in menu pricing.
- A 50% non-refundable deposit is required to secure a date.
- Please contact us with your order at least 48 hours before your event.
- All catering orders for delivery require a \$400 minimum. Orders over \$250 require a 50% deposit or credit card on file.
- There is a charge of **\$1.50 per person** for disposable plates, cutlery, etc. China plates, silverware etc. are also available at \$1.50 per person.
- Staffed events will be charged staff rates and gratuity.
- **Delivery \$40** flat rate within 5km, \$3 per km after. Includes pick up of dishes, coffee urns, etc (if required) within 48 hours. If you require same day pick up, a \$50 charge will be added. There is no delivery charge to events with catered staff.
- **Are you looking for a venue for your next function?**
The restaurant can accommodate groups of up to 65. For larger groups, Roots on Whyte has a gorgeous conference center that can accommodate up to 90 people.

780.439.4442

underthehighwheel@gmail.com
www.underthehighwheel.com

8135 102 Street
Edmonton, AB

Under the High Wheel
NOSHERY & CATERING AT ROOTS ON WHYTE

CATERING MENU

Under the High Wheel serves old world comfort food in a warm and welcoming atmosphere — focusing on locally sourced and seasonal products that nourish the body and support the community.





CATERING MENU

BREAKFAST

CLASSIC BREAKFAST — \$13

Morning pastries, butter and preserves, Seasonal fruit with yoghurt & Chilled assorted juices

YOGI BREAKFAST — \$15

Housemade granola & milk, Seasonal fruit kabobs with yoghurt dip and honey & Fresh squeezed orange juice

CONTEMPORARY BREAKFAST — \$20

Morning pastries, butter & preserves, Toasted breakfast croissant sandwiches with egg & cheese, meat and vegetarian, Seasonal fruit with yoghurt & Chilled assorted juices

BELGIAN WAFFLES — \$21

House made waffles served with butter, maple syrup, Chantilly cream, bacon, sausage & fresh fruit

À LA CARTE (MINIMUM ORDER 12)

Morning Pastries — \$4

Fresh fruit salad — \$4.50

Housemade granola with milk or yougurt — \$5

Bagel Platter — \$7

*Assorted Bon Ton Bakery bagels,
cream cheese, butter and preserves*

Scone sandwiches — \$8

Ham & Swiss or Smoked salmon and dilled cream cheese

LUNCH

BROWN BAG LUNCH — \$19 *per person*

Variety of sandwiches, soup (+2,) salad, dessert & beverage
Special meal (+2)

SANDWICH BAR #1 — \$19

Assorted sandwiches and wraps — 1 per person
Choice of salad
Vegetable, fruit or dessert tray

SANDWICH BAR #2 — \$23

Assorted sandwiches and wraps — 1.5 per person
Choice of 2 salads
Vegetable, fruit or dessert tray

HOT LUNCH IDEAS

JUST SOUP — \$12

Choose one of our amazing scratch made soups, 16oz portion, served with savoury scones and a dessert bar

LASAGNA — \$19

Beef or seafood or vegetarian lasagna, can be gluten free,
Greek salad & garlic bread

QUESADILLA — \$19

Tortillas with salsa and sour cream, White bean and pumpkin or chicken and black bean quesadillas & Organic green salad

GREEK — \$22

Hummus Platter w/fresh pita & vegetables, Spanakopita (spinach & feta filled pastries), Chicken Souvlaki & Greek Potatoes

SAMPLE DINNER MENUS

Organic green salad
Medley of roasted vegetables
Spanish chicken with apricots and olives
Quinoa pilaf

Spanakopita
Grilled vegetable skewers
Roast lamb leg
Lemon roasted potatoes

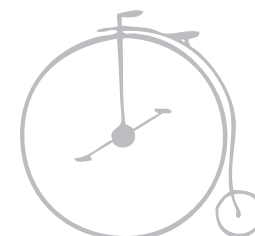
Coconut & roasted tomato soup
Lamb tagine
Couscous with mint and pistachio
Grilled vegetables

Crunchy cabbage slaw
Swiss Steak
Mashed potatoes
Crusty rolls and butter

Greek salad
Spanakopita
Chicken kabobs
Grilled vegetable lasagna

Organic green salad
Guacamole, salsa and tortilla chips
Medley of roasted vegetables
Skewered chipotle prawns

Tuna & bean salad
Grilled vegetable skewers
Ginger lemon chicken
Lemon roasted potatoes



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