

Living Sky Café

TAKEAWAY & CORPORATE BREAKFAST

Served individually packaged or family-style
with eco-friendly plates, disposable cutlery & napkins

*Menu designed to have one choice for the group,
dietary restrictions can be accommodated*

LIGHT BRUNCH | 10

house granola, berry & yogurt parfaits
+ assorted morning baked goods

LSC BREKKIE SAMMY | 16

denver or florentine breakfast sandwiches
served with fresh cut fruit

BREAKFAST BURRITO | 16

sausage & peppers or florentine burrito
served with herb home fries

SAUSAGE & WAFFLES | 15½

seared house-made sausage,
waffles, wild berry compote & maple syrup

MINI QUICHE | 17

6' denver or florentine quiche
served with fresh cut fruit

CHAI BREAKFAST BOWL | 10

seasonal fruit - nuts - toasted coconut
on a bed of quinoa served with a chai soy milk



additions

FRESH CUT FRUIT | 7

HERB HASHBROWNS | 5

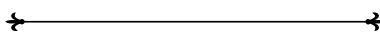
YOGURT PARFAIT | 7

BAGEL & HERB CREAM CHEESE | 5½

GRANOLA BAR | 4

ASSORTED MORNING BAKING | 6

a variety of pastries, loaf, muffins & scones



COFFEE TRAVELLER

96 OZ (12 CUP) | 50

128 OZ (18 CUP) | 70

160 OZ (22 CUP) | 85

BOTTLED FRUIT JUICE | 3½

SOFT DRINKS | 3½

SIGNATURE COLD BEVERAGES | 5

BOTTLED WATER | 2½



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TAKEAWAY & CORPORATE LUNCH

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THE CLASSIC | 15

chef's selection, served with kettle chips & pickles

house deli meat - roast beef & provolone - greek chicken
ham & cheddar - dill egg salad - chicken & cranberry

WARM SANDWICHES | 16

chef's selection, served with kettle chips & pickles

pesto chicken - korean beef - fiesta chicken
bbq pork - philly beef - mediterranean veggie

BAKED WRAPS | 16 ½

chef's selection, served with kettle chips & pickles

sante fe chicken - chimmichurri beef - mexi pork & bean
bbq beef - herb chicken - mediterranean veggie

ENCHILADAS | 16 ½

chef's selection, served with tortilla chips & salsa

pollo suiza (chicken) - con carne (beef)
- carnita (pork) - venduras (veggie)

TACOS | 16

chef's selection, served with tortilla chips & salsa

smoked chicken - bbq pulled pork
mexican beef - roasted veggie & bean



additions

SOUP DU JOUR | 6

SIGNATURE SIDE SALAD | 6 ½

Apple & Feta, Smoked Caesar
or Sante Fe

...

MAKE IT A MEAL | 7 ½

+ a cup of soup or side salad & cookie

...

ASSORTED COOKIE & SQUARES | 4

MINI CHEESECAKE | 4

COCONUT MACAROON | 1 ½

COOKIE | 1 ½

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COFFEE BREAK

COFFEE TRAVELLERS AVAILABLE

DILL DIP & VEGGIE CUP | 6 ½

FRESH CUT FRUIT | 7

CHARCUTERIE | 16

NUTS & BOLTS | 4

CHEESEBALL & CRACKERS | 5

COOKIES & SQUARES | 4



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ordered by the dozen, min three dozen per selection

Hors D'oeuvres

SANTE FE PINWHEEL | 3½

mexican spiced cream cheese with chicken & peppers

CRISPY FALAFEL | 4½

crispy chickpea & herb bites topped with fresh salsa

PIGS IN A BLANKET | 4½

house made sausage wrapped in puff pastry

CLASSIC TWIST | 3

beet pickled devilled egg topped with herb aioli
& fresh cracked pepper

CHARCUTERIE SKEWER | 6

a variety of house smoked meats, cheeses & pickled goods

LOTS OF LOX PINWHEEL | 4

dill cream cheese with smoked salmon,
fresh cucumber & capers

TERIYAKI MEATBALL | 5

seared beef meatball with homemade teriyaki sauce
topped with green onion & sesame seeds

Puffs \$5

FIESTA CHICKEN

chipotle cream cheese
red onion - peppers - cheddar

PORCINI

herbed mozzarella - mushroom
caramelized onion - roasted garlic

SPINACH & FETA

roasted garlic - cream cheese
green onions - feta

ROASTED & TOASTED

roasted beets - herb goat cheese
toasted walnuts - caramelized onion

Canapé \$4½

DRUNKEN PEAR

melted mozza - caramelized pears - bacon - maple peas

MEDITERRANEAN

garlic hummus - herb oil - crispy chickpeas

AUTUMN

roasted cranberries - herb goat cheese - crispy kale - walnuts



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TAKEAWAY & CORPORATE DINNER

Served individually packaged or family-style,
with choice of signature salad

BEURRE BLANC CHICKEN | 36

seared mushrooms, kale & caramelized onions
with a white wine cream sauce served with
garlic mashed potatoes & roasted vegetables

GREEK PORK | 34

slow roasted pork shoulder marinated in greek spices
served on mediterranean rice topped with
cucumber bruschetta & feta cheese

BRAISED BEEF | 38

slow roasted rosemary crusted beef & red wine gravy,
served on garlic mashed potatoes
with seared root vegetables

GARLIC BUTTER CHICKEN | 35

oven roasted chicken thighs basted in herb garlic butter,
served with baked baby potatoes & seared root vegetables

UKRAINIAN DELIGHT | 34

cheddar perogies cooked in browned butter & caramelized
onions, seared farmer sausage & cabbage rolls

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signature salads

APPLE & FETA

honey dill dressing, red onions
& sunflower seeds

SMOKED CAESAR

bacon bits, provolone cheese
& pumpkin seeds

GARDEN SALAD

fresh seasonal vegetables, seeds
& house vinaigrette

VILLAGE GREEK

romaine, red onions, cucumbers,
tomatoes, feta & olives

Additions

VEGETABLE CRUDITÉ & DILL DIP | 6½

FRESH CUT FRUIT | 7

GOURMET CHARCUTERIE | 20

MINI CHEESECAKE | 4

LSC DONUT | 5

ASSORTED COOKIES & SQUARES | 4



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