



Living Sky Café



TAKEAWAY & CORPORATE BREAKFAST

minimum 8 guests required to order

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

BREAKFAST BITES | 16

choice of breakfast cup or chia seed parfait
served with fresh cut fruit
+ house made granola bars

LIGHT BRUNCH | 10

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

BREAKFAST CUP | 7

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

LSC BREKKIE SAMMY | 16

denver or florentine breakfast sandwiches
served with fresh cut fruit

BREAKFAST BURRITO | 17

denver or florentine burrito
served with fresh cut fruit

SAUSAGE & WAFFLES | 15 ½

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

MINI QUICHE | 15

denver or florentine quiche
served with fresh cut fruit

additions

FRESH CUT FRUIT | 7

HERB HASHBROWNS | 5

YOGURT PARFAIT | 7

BAGEL & HERB CREAM CHEESE | 5½

GRANOLA BAR | 4

TOASTED ENGLISH MUFFIN | 4

BUTTER CROISSANT & JAM | 5

CHIA SEED PARFAIT | 7

ASSORTED MORNING BAKING | 6

a variety of pastries, loaf, muffins & scones




COFFEE TRAVELLER

18 CUP | 70


22 CUP | 85

BOTTLED FRUIT JUICE | 3½

BOTTLED WATER | 2½



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



Need it individually packaged? Add \$1/person



Living Sky Café

SNACKS & BEVERAGES

minimum 8 guests required to order

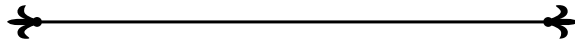
VEGGIES & DILL DIP | 6 ½

FRESH CUT FRUIT | 7

NUTS & BOLTS | 4

CHEESEBALL & CRACKERS | 5

GRANOLA BARS | 4

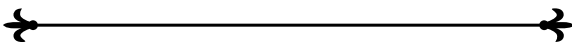


CHARCUTERIE | 16

artisan meats & cheeses, preserves,
pickled vegetables, fresh fruit & nuts
with assorted crackers

WARM SPINACH DIP | 8

a blend of spinach, artichokes and cream
cheese served with tortilla chips



ASSORTED COOKIES & SQUARES | 5

MINI CHEESECAKE | 4

GOURMET CARROT CAKE | 6

CARAMEL PECAN BROWNIE | 5

Need it individually packaged? Add \$1/person

drinks

COFFEE TRAVELLERS

18 CUP | 70

22 CUP | 85

COFFEE SERVICE | 5

SERVED IN CARAFES WITH;

Disposable cups, lids, stir sticks,
napkins, sugar, sweetener & cream.

add tea service + 1

...

BOTTLED FRUIT JUICE | 3 ½

BOTTLED WATER | 2 ½

CANNED POP | 3 ½

SPARKLING WATER | 3 ½

...

SHIRLEY TEMPLE | 5

PINK LEMONADE | 5

**ASK ABOUT OUR
BARTENDING SERVICES!**





TAKEAWAY & CORPORATE LUNCH



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

minimum 8 guests required to order

Need it individually packaged? Add \$1/person

menu designed to have one choice for the group

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

WRAPPED UP | 15 ½

chef's selection, served with kettle chips & pickles
supreme blt - ham & cheddar - tuscan chicken
house deli meats - dill egg salad

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)

additions

SOUP DU JOUR | 6

SIGNATURE SIDE SALAD | 6 ½
*Blueberry & Feta, Smoked Caesar,
Signature Garden or Sante Fe*

...

MAKE IT A MEAL | 7 ½

+ a cup of soup or side salad & cookie

GOURMET ADD ON | 10

*+ a cup of soup or side salad
& mini cheesecake*

...

ASSORTED COOKIES & SQUARES | 5

MINI CHEESECAKE | 4

GOURMET CARROT CAKE | 6

CARAMEL PECAN BROWNIE | 5

COOKIE | 1 ½

FAMILY STYLE

minimum 20 people required to order

UKRAINIAN | 22

cheddar perogies cooked in brown butter and caramelized onions,
seared farmer sausage, sour cream & mustard
served with garden salad

BACKYARD BURGERS | 24

choice of crispy chicken, bbq pulled pork or ballpark beef
served with caesar salad, kettle chips & pickles



EXECUTIVE DINNER



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

minimum 20 people required to order, menu designed to
have one choice for the group

TACO FIESTA | 24

choice of cantina beef, smoked chicken or mesquite pork,
flour tortillas & corn tortilla chips, cheddar cheese, lettuce,
pickled jalapenos, sour cream & salsa

+ spanish rice | 4 + pico de gallo | 3

BURGER BAR | 28

choice of ballpark beef or louisiana pulled pork
freshly baked brioche buns, signature sauce, lettuce
red onions, pickles, sliced cheddar cheese
served with kettle chips

+ herbed potato salad | 6 + creamy honey dill slaw | 4

PITA PARTY | 27

choice of herbed chicken or greek pork
warm naan, romaine, cucumbers, bruschetta, tzatziki
served with mediterranean rice

+ crispy falafel | 3

UKRAINIAN FEAST | 30

cheddar perogies cooked in browned butter & caramelized
onions, seared farmer sausage & sauerkraut, cabbage rolls,
sour cream & mustard, served with garden salad

+ mushroom dill cream sauce | 3

THE TRADITIONAL | 33

garlic herb butter chicken thighs served with oven roasted
potatoes & gravy, seared seasonal vegetables and garden salad

+ bourbon barbeque glazed pork | 7

salads + 6

BLUEBERRY & FETA

SMOKED CAESAR

GARDEN

VILLAGE GREEK

SANTE FE

Additions

second protein + 7

fresh baked buns & butter + 2

gourmet charcuterie + 16

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mini cheesecakes + 4

caramel pecan brownie + 5

gourmet treat trio + 6
signature squares, cookies & tarts

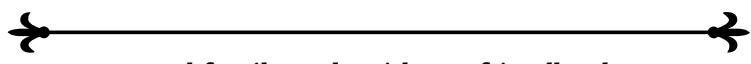
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coffee & tea service + 5





ELEVATED DINNER



*Served family-style with eco-friendly plates,
disposable cutlery & napkins*

minimum 50 people required to order

CHICKEN PORCINI | 44

seared mushrooms, kale & caramelized onions
served with white wine beurre blanc

BRAISED BEEF SHORT RIB | 49

tender AAA beef crusted with coffee & herbs
served with a red wine demi glaze

THYME CRUSTED DUCK CONFIT | 46

a classic french-style duck leg slowly cooked until fall off the
bone tender, served with a wild blueberry conserve

ROSEMARY BEEF BOURGUIGNON | 45

18 hour braised beef in red wine & rosemary,
served with a rich pan gravy

TUSCAN CHICKEN | 43

fire roasted tomato & red pepper creamy pomarola sauce
garnished with crispy kale & herb infused oil

BOURBON BARBEQUE GLAZED PORK | 42

marinated pork shoulder braised until tender & glazed with a
rich house made barbeque sauce

*Entrées are served with choice of signature salad,
starch & seared seasonal vegetables.*

additional protein + 12

additional salad + 6

additional starch + 5

salads

BLUEBERRY & FETA

SMOKED CAESAR

PEAR & GOAT CHEESE

VILLAGE GREEK

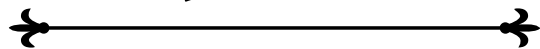
starch

LEMON HERB POTATOES

ROASTED GARLIC MASHED

HERB CRUSTED POTATOES

Additions



gourmet charcuterie + 16

...

caramel pecan brownie + 5

mini cheesecakes + 4

gourmet treat trio + 6

signature squares, cookies & tarts

coffee & tea service + 5





ARTISAN APPETIZERS



ordered by the dozen, min three dozen per selection

SANTE FE PINWHEEL | 3 ½

mexican spiced cream cheese with chicken & peppers

CRISPY FALAFEL | 4 ½

crispy chickpea & herb bites topped with tomato chutney

PIGS IN A BLANKET | 4 ½

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

TERIYAKI MEATBALL | 6

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

Puffs \$5

CHEESEBURGER

seasoned beef - cheddar cheese
mac sauce - pickles - sesame seeds

PORCINI

herbed mozzarella - mushroom
caramelized onion - roasted garlic

SPINACH & FETA

roasted garlic - cream cheese
green onions - feta

ROASTED & TOASTED

fire roasted red peppers - herb oil
toasted cashews- caramelized onions

MINI QUICHE

basil pesto - feta cheese
sundried tomatoes



Canapé \$4½



DRUNKEN PEAR

melted mozza - caramelized pears - bacon - arugula

MEDITERRANEAN

garlic hummus - herb oil - sundried tomatoes

AUTUMN

roasted cranberries - herb goat cheese - crispy kale - walnuts