



Living Sky Catering

CORPORATE & CASUAL BREAKFAST



A minimum of 10 servings per menu item is required for catering orders.

CHAI BREAKFAST BOWL | 7

quinoa topped with seasonal fresh fruit & toasted coconut, served with a side of chai-infused soy milk

LSC BREKKIE SAMMY | 9 ½

frittata style egg on a toasted english muffin, with cheddar cheese, house sauce, tomato, and arugula
choice of rancher with crispy bacon, or florentine with sauteed veggies

BREAKFAST BURRITO | 11

scrambled eggs, cheddar cheese, herb cream cheese wrapped in a toasted flour tortilla
choice of denver with seared sausage & sauteed veggies, or gardener with spinach & herb veggies

SAUSAGE & WAFFLES | 15 ½

seared breakfast sausages, fluffy waffles, wild berry compote & maple syrup

QUICHE | 10

flaky pastry shell filled with whipped eggs & sharp cheddar cheese
choice of prairie with seared sausage & peppers, or harvest with wilted spinach & herbed vegetables

YOGURT PARFAIT | 7

creamy vanilla yogurt layered with wild berry compote, served with toasted granola

ASSORTED MORNING BAKING | 6

a rotating selection of freshly baked morning pastries, muffins, and more - crafted daily by our chefs

FRESH CUT FRUIT | 7

an assortment of seasonal fruits, prepared fresh daily to deliver a vibrant
and refreshing accompaniment to your meal

LITTLE ADDITIONS | 5

herb hashbrowns | bagels & herb cream cheese | croissants & jam | granola bars

COFFEE TRAVELLER

18 CUP | 70 or 22 CUP | 85

fruit juice | 3 ½

bottled water | 2 ½





CORPORATE & CASUAL LUNCH

*Designed to have one choice for the group with a
minimum 10 guests required to order*

THE CLASSIC | 16

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 | 16 ½

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

WARM SANDWICHES | 17

chef's selection, served with kettle chips & pickles
pesto chicken - korean beef - fiesta chicken
bbq pork - philly beef - tuscan veggie

BAKED WRAPS | 17 ½

chef's selection, served with kettle chips & pickles
sante fe chicken - chimmichurri beef - mexi pork & bean
bbq beef - herb chicken - mediterranean veggie

ENCHILADAS | 18

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

VEGGIES & DIP | 7

...

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 ½

gourmet carrot cake | 6

caramel pecan brownie | 5

cookie | 2



BEVERAGES

CANNED DRINKS | 3 ½

fruit juice | assorted pop | sparkling water

SIGNATURE DRINKS | 5 ½

shirley temple | pink lemonade

COFFEE SERVICE | 5

Served in carafes with disposable cups, lids, stir sticks, napkins, sugar & cream.

add tea service + 1





FROM OUR KITCHEN

*Designed to have one choice for the group with a
minimum 20 guests required to order*

CROWD PLEASERS | \$28

TACO FIESTA

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

+ pico de gallo | 3

BURGER BAR

choice of ballpark beef patties or louisiana pulled pork,
freshly baked brioche buns, signature sauce, lettuce
red onions, pickles, sliced cheddar & creamy honey dill slaw

+ herb potato salad | 6

PITA PARTY

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

+ crispy falafel | 3

UKRAINIAN FEAST

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

+ cabbage rolls | 5

Extras

ADD A SALAD | 6½

blueberry & feta, smoked caesar,
sante fe, village greek or garden

...

second protein | 7

gourmet charcuterie | 18

veggies & dip | 7

warm spinach dip | 8

...

mini cheesecakes | 4½

assorted cookies & squares | 5

gourmet carrot cake | 6

caramel pecan brownie | 5

...

canned pop | 3½

sparkling water | 3½

bottled water | 2½





THE ELEVATED DINNER

One main course, *choice of signature salad, one side dish
& seared seasonal vegetables | 40*

Two main courses, *choice of signature salad, one side dish
& seared seasonal vegetables | 50*

SIGNATURE SALADS

Blueberry & Feta - red onions, sunflower seeds & honey dill dressing

Smoked Caesar - croutons, pumpkin seeds, shaved asiago and a smoked caesar dressing

Garden Greens - garden veggies, crispy quinoa & herb oil vinaigrette

Village Greek - cucumbers, peppers, red onions, cherry tomatoes, feta & creamy herb dressing

SIDE DISHES

Lemon Herb Potatoes - golden yukon potatoes, roasted with fresh lemon, garlic, herbs, sea salt and olive oil

Roasted Garlic Mash - creamy whipped potatoes infused with roasted garlic and a touch of sea salt

Herb Roasted Potatoes - golden yukon potatoes tossed in fragrant garden herbs and roasted until crisp

THE MAIN COURSE

Homestead Herb Chicken - tender, bone-in chicken thighs marinated in garlic, fresh herbs, and a hint of lemon; roasted until golden and deeply flavorful.

Bourbon Barbecue Glazed Pork - boneless pork glazed with a tangy-sweet bourbon BBQ sauce; everything you love about ribs, minus the mess.

Chicken Porcini - herb crusted chicken, pan-roasted and layered with golden porcini mushrooms, wilted kale, and caramelized onion, finished with a white wine beurre blanc.

Beef Bourguignon - eighteen-hour braised beef, infused with red wine and fresh thyme, served in a deeply layered pan reduction; rich, aromatic, and exceptionally tender.

Packages are priced per person with a minimum 35 people required to order





ARTISAN APPETIZERS



COLD CANAPES

\$42 per dozen, minimum three dozen per selection

Sante Fe Pinwheel - smoky chicken, sweet peppers & southwest cream cheese

Charcuterie Skewer - house-smoked meats, artisan cheese & pickled bites

Classic Twist - beet-pickled devilled egg, herb aioli & cracked black pepper

Mediterranean Bite - garlic hummus, herb oil & sun-dried tomato

Roasted & Toasted Puff - fire-roasted peppers, herb oil, toasted cashews & caramelized onions

Honey Crunch - silky whipped cheese, roasted nuts & a delicate honey drizzle

Harvest Crisp - roasted cranberries, herb goat cheese, crispy kale & toasted walnuts

WARM CANAPES

\$47 per dozen, minimum three dozen per selection

Drunken Pear - melted mozzarella, caramelized pears, crispy bacon & peppery arugula

Garden Falafel - golden chickpea herb bites topped with tomato chutney

The Golden Dragon - seared beef meatball in a thai inspired glaze topped with spring onion & toasted sesame seeds

Tuscan Tart - flaky quiche with basil pesto, feta, and sun-dried tomatoes

Cheddar Stack - flaky puff pastry filled with seasoned beef & cheddar mac sauce, topped with tangy pickles and toasted sesame seeds

Cap & Crumb - roasted mushroom cap stuffed with herbs, roasted garlic & cashews

Popeye Puff - flaky pastry filled with roasted garlic cream cheese, spinach & feta

Little Piggy - house-made sausage wrapped in flaky puff pastry, with a zesty garlic mustard

Seaside Croquette - flaky crab, whipped dill cream cheese, toasted panko with a herb aioli.



GRAZING



CHARCUTERIE | \$18

assorted artisan meats & cheese, pickled vegetable,
seasonal fruit, nuts & crackers

NOSH & NESTLE | \$12

pepper jelly, hummus, whipped cheese with roasted honey nuts,
fresh vegetables, crackers & bread bites

minimum 50 people to order | pricing is per person