



Catering Menu

To place a catering order

orders@plantmatterkitchen.com

All prices exclude HST and an 18% service charge.

All catering orders must be paid in full 24 hours prior to pickup.

Cashews are a key ingredient in many of our dishes, especially our cheeses. Please inform us of any allergies.

Most of our flatbreads and sandwiches can be made gluten-free.

Add \$2 per flatbread | Add \$1.50 per sandwich

Flatbreads

Minimum of 4 flatbreads per order | \$65 per order

Each flatbread is cut into 6 slices. Each order must be of a single variety.

Pepperoni Flatbread

Pepperoni, mushrooms, shredded mozzarella, and tomato sauce.

Canadian Flatbread

Peppers, onions, mushrooms, pepperoni, shredded mozzarella, and tomato sauce. Add sausage +\$2.50 per flatbread (Canadian Deluxe).

Buffalo Chick'n Flatbread

Gluten-free crispy tofu tossed in buffalo sauce, cheddar, blue cheese, mozzarella, chipotle aioli, ranch drizzle, and green onions. Sub crispy chick'n +\$3 per flatbread.

Truffled Mushroom Flatbread

Roasted mushrooms, asparagus, roasted garlic, herbed goat cheese, and white truffle oil.

Hot Honey Brie & Bacon Flatbread

House-made brie layered over roasted squash, topped with seitan bacon, caramelized onions, fresh arugula, walnuts, and house-smoked honey drizzle.

Appetizer Platters

12 pieces per order | \$57 per platter

Each platter contains one item type only.

Jamaican Patties

Seasoned Impossible™ mince in flaky pastry. Served with curried pineapple chutney.

Chick'n Pies

Mini chick'n pies stuffed with soy curls, carrots, peas, corn, and celery in creamy sauce. Served with chick'n gravy for dipping.

Panzerotti

Pepperoni and mozzarella in pastry, with marinara sauce.

Baked Taquitos | \$72

24 pieces. Flour tortillas stuffed with black beans, chipotle cream cheese, onions, cheddar, and mozzarella. Served with chipotle dipping sauce.

Shareable Salads

Serves 5-8 people

Add crispy or smoked tofu +\$17

Maple Herb Crunch | \$75

Crispy tofu, greens, spinach, apples, red onion, candied walnuts, and avocado, with maple balsamic vinaigrette.

Cobb Salad | \$85

Romaine, smoked cheddar, Just Egg, tempeh bits, cabbage, tomato, cucumber, avocado, and smoked tofu, with ranch.

PMK Caesar | \$65

Romaine, kale, tempeh bits, parmesan, croutons, and lemon wedge, with Caesar dressing.

Falafel Bowl | \$85

House-made falafel served with cucumber, edamame, pickled turnip, hummus, red cabbage, romaine, cherry tomatoes, and pickled red onions. Served with sumac-seasoned pita, tahini dressing, and garlic sauce.

Sesame Tofu Salad | \$75

Miso tofu, greens, romaine, carrots, cucumber, edamame, cabbage, and cashews, with miso sesame dressing.

Garden Salad | \$60

Heritage greens, carrots, cucumber, cherry tomatoes, and red onion, with balsamic vinaigrette.

Fall Beet Salad | \$85

Roasted beets, cashew goat cheese, arugula, kale, romaine, quinoa, tomato, red onion, blueberries, toasted pecans, balsamic and spiced maple dressing.

Hot Meal Trays

Serves 6-9 people

Can be served hot or with reheating instructions.

Add garlic bread baguette +\$9

Lasagna Tray | \$110

Impossible™ ground, tofu béchamel, mozzarella, and fresh basil, with tomato sauce.

Impossible Shepherd's Pie | \$110

Garlic mashed potatoes, Impossible™ ground, peas, carrots, and corn, with mushroom gravy.

Lentil Shepherd's Pie | \$75

Garlic mashed potatoes, lentil ground, peas, carrots, and corn, with mushroom gravy.

Mac & Cheese Tray | \$65

Rotini pasta in house cheese sauce, topped with green onions and parmesan.

Cajun Mac & Cheese Tray | \$80

Macaroni noodles tossed in a smoky Cajun cheese sauce with house-smoked sausage, red peppers, sautéed red onions, finished with parmesan and green onion.

Crudité & Dips

Fresh Vegetable Crudité | \$40

With ranch dipping sauce. Serves 8-10.

Roasted Red Pepper & Garlic Hummus | \$16

With tortilla chips. Serves 4-6.

Classic Hummus | \$14

With tortilla chips. Serves 4-6.

Wrap Platters

Minimum of 6 wraps per order

All wraps must be of the same variety. Presented in a platter box.

Buffalo Caesar Wrap | \$15

Crispy tofu, romaine, Caesar dressing, tempeh bits, and parmesan.

Chick'n Ranch Wrap | \$16

Crispy chick'n, cheddar, tempeh bits, romaine, tomato, and ranch.

Falafel Wrap | \$16

Baked falafel, pickled turnip, olives, tzatziki, garlic sauce, hummus, tomatoes, cucumber, red onion, parsley, and arugula.

Philly Cheesesteak Wrap | \$16

Philly cheesesteak, cashew cheddar, cashew queso, peppers, zucchini, garlic, and onion in a flour tortilla wrap.

Sandwich Platters

Minimum of 6 sandwiches per order

Presented in a platter box.

Roasted Vegetable Sandwich | \$14

Peppers, zucchini, mushrooms, tomato ricotta, arugula, pickled onions, and herb mayo on whole grain.

BLT | \$16

Bacon, lettuce, tomato, cheddar, red onion, and herb mayo on whole grain.

Brie & Apple Grilled Cheese | \$16

Cashew brie, Granny Smith apples, fig jam, garlic confit, arugula, and rosemary aioli on whole grain.

Chevre Caprese Sandwich | \$15

Cashew chevre, tomato, basil, balsamic vinaigrette, and herb mayo.

Reuben | \$16

Smoked pastrami-style marinated tofu, smoked provolone, pickled sauerkraut, Thousand Island dressing, and pickles on toasted whole grain.

Cakes

Whole cake (8 slices each) | \$55 per cake

Some varieties may require advance notice.

Wild Blueberry Cheesecake

Golden graham crust, sweet blueberries, creamy cheesecake.

Chocolate Espresso Cheesecake

Rich chocolate crust, creamy coffee filling.

Chocolate Fudge Cake

Moist chocolate cake with smooth ganache finish.

Spiced Carrot Cake

Loaded with carrots, topped with vegan cream cheese icing.

Coconut Cream Cake

Lush layers of creamy coconut.

Raspberry Lemon Buttercream Cake

Lemon cake layered with raspberry jam and buttercream.