



# Lunch

## GOURMET BAGUETTE SANDWICHES

\* Gluten-Free Option +\$3.25

\*\*Custom modifications may incur additional charges



**Roasted Chicken** **\$15.50**  
Chipotle aioli, sun-dried tomatoes, parmesan, arugula

**Prosciutto** \*vegetarian alternative available **\$15.50**  
Aged balsamic, turkish figs, brie cheese, pickled cipollini onions, arugula

**Thai Beef** \* contains nuts, soy & shellfish (in marinade) **\$15.50**  
Hanger steak, lemongrass aioli, green papaya, sriracha honey lime vinaigrette, thai basil, peanuts

**Crab & Shrimp** **\$15.50**  
Aji mayo, guacamole, peppadews, sweet peruvian peppers, cilantro

**Ancho Chili Roast Beef** \*vegetarian alternative available **\$15.50**  
Charred poblano crema, avocado, arugula, pickled onions, jalapeños, cilantro

**Hummus & Avocado** **\$14.50**  
Hummus, avocado, mint leaves, shredded carrot, pomegranate molasses

◆ Prices subject to change at any time  
◆ \*\* Thai beef sandwich cannot be prepared gluten-free ◆

## SOUP

Please contact us directly for information on our daily soup.

\$5.25 Small // \$7.25 Large \*Comes with fresh bread



## YEAR ROUND SALADS

**Japanese-style Organic Greens** \*Vegan, NF, GF  
 Artisan greens, shaved watermelon radish, sliced cucumber, furikake crunch (contains fried garlic, fried shallots, nori, rice paper, dehydrated kale, togarashi, sesame seeds), ginger soy vinaigrette

**Kale Caesar** NF; \* Dressing contains anchovies  
 Kale, hard-boiled egg, parmesan, house-made croutons

## SEASONAL SALADS - SPRING

**Soba Noodle Salad** \*NF, DF, GF  
 Ginger soy dressing, shred carrot, edamame, corn, snap peas, chives

**Mediterranean Quinoa Salad** \*NF, GF  
 Cucumber dressing, kalamata olives, crumbled feta, cucumbers, pickled red onion, crispy garlic

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\$6.75 Side Salad // \$13.50 Large Salad

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## GRAIN BOWLS- \$14.25 \*VEG; \*GF upon request

West Coast: Quinoa, shredded carrots, cabbage, avocado, almonds, pumpkin seeds, sriracha honey lime vinaigrette, tortilla crisps

Tokyo: Quinoa, mixed greens, cabbage, shredded carrots, snap peas, pickled ginger, edamame beans, sesame seed-crusted avocado, ginger soy vinaigrette, tortilla crisps

## OPTIONAL SALAD & GRAIN BOWL

### ADD-ONS:

- ✿ Roasted Chicken - \$6.50
- ✿ Thai Beef Steak - \$6.50  
\*contains soy & shellfish in marinade
- ✿ Avocado - \$4





# Individual Lunch Boxes

\*\*Custom modifications may incur additional charges

The Dirty Apron lunch boxes are a safe alternative to traditional catering options as everything is individually wrapped and packaged. Enjoy our delicious gourmet sandwiches that come in our beautifully branded boxes. We also offer the option of individually labelling each box by adding name the name of the recipient (by request only).

## \$29.50 Lunchbox

- Gourmet baguette sandwich
- Side Salad
- Cookie Choice:  
Chocolate Chunk/Caramel Crackle/Double Chocolate/  
OatmealRaisin \*contains walnuts
- San Pellegrino juice or mineral water

## \$32.50 Gluten-free Lunchbox:

- Gourmet baguette sandwich on gluten-free bread \*\*
- Side Salad (Please choose one of our salads labeled with GF)
- Dessert: Gluten-free Chocolate Brownie Square
- San Pellegrino juice or mineral water

## \$28.50 Gourmet Snack Box: \*Nut-Free upon request; GF add \$3

- Your choice of Charcuterie/Cheese, Vegetarian or Vegan snack box
- Includes Crackers, Grapes, Olives, Hummus, mixed Nuts
- San Pellegrino juice or mineral water



# Desserts

\* Items may contain traces of nuts & gluten

## COOKIES & MORE

Oatmeal Raisin Cookie <sup>* contains walnut</sup>	\$3.99
Chocolate Chip Cookie	\$3.99
Caramel Crackle Cookie	\$3.99
Double Chocolate Cookie <sup>*V</sup>	\$3.99
Gluten-free Chocolate Brownie <sup>*NF, GF</sup>	\$3.99
Acai & Coconut Chia Seed Pudding <sup>*NF, GF</sup>	\$5.50
Fruit Cup <sup>*NF, GF, V</sup>	\$5.50

\* Prices subject to change at any time



THE DIRTY APRON

*Catering*





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*Catering*

# Gourmet Platters

\* 24 hour notice

Small - approx. 15 people // Large - approx. 20 people



## Artisan Cheese \*contains nuts

A selection of artisan cheeses, fruit, house-made fig & orange marmalade.

Includes fresh baguette & crackers

\$120 / \$170

## Charcuterie

Cured meats, house-made dijon mustard, mixed olives, cornichons, peppadews, balsamic onions.

Includes fresh baguette & crackers

\$120 / \$175

## Mediterranean \* Contains Nuts

A selection of Dirty Apron dips - 4 for small; 5 for large platter size: hummus (GF/ DF/ NF / Vegan), baba ganoush (GF/ NF / Vegan), charred poblano crema (GF/ NF/ Veg), salsa verde (GF / contains anchovies), and cheddar bean dip (GF/ Veg); with mixed olives, peppadews, cornichons. Includes fresh baguette, crackers & pita bread

\$100 / \$115

## Antipasto

Grilled eggplant, asparagus, zucchini, red pepper, sundried tomatoes, bocconcini cheese, sopressata, prosciutto. Includes fresh baguette & crackers

\$105/ \$145

## Market Vegetables

A seasonal selection of raw market vegetables with house-made herb sour cream dip

\$55/ \$65

## Seasonal Fruit

A seasonal selection of fresh and seasonal market fruit, festively arranged.

\$60/ \$75

◆ \* Gluten-free crackers/bread +10.00 ◆

\* Prices subject to change at any time





# Beverages

## HOT

- |                                                 |         |
|-------------------------------------------------|---------|
| JJ Bean Railtown Blend Organic Coffee*          | \$19.50 |
| 8 12 oz. servings per order                     |         |
| Mighty Leaf Organic Tea *                       | \$21    |
| 8 12 oz. servings per order                     |         |
| Includes assorted black, green, and herbal teas |         |

\*Sugar, cream, compostable cups & stir sticks included;  
milk upon request only



## COLD

- |                                                                                                |        |
|------------------------------------------------------------------------------------------------|--------|
| Cold Pressed Juices (16 Oz. each) * 48 hours notice                                            | \$9    |
| Freshly Squeezed Orange / Citrus Greens / Beet<br>Rejuvenation /Supremely Kale/Tumeric Sunrise |        |
| San Pellegrino Sparkling Juices                                                                | \$3.25 |
| Assorted Flavours                                                                              |        |
| San Pellegrino Sparkling Mineral Water                                                         | \$3.25 |
| Flow Alkaline Spring Water                                                                     | \$3.25 |

\* Prices subject to change at any time



THE DIRTY APRON

*Catering*

# Ordering

All orders and modifications must be received by 1:00PM the business day prior

## WAYS TO ORDER

By Email: [orders@dirtyapron.com](mailto:orders@dirtyapron.com)



### *Ordering*

Please note that we do not deliver on public holidays and that catering orders are not processed on weekends as the administrative desk is closed. Any orders for Saturday (minimum order: \$500) and Monday MUST be placed by 1:00PM the Thursday prior. Orders or modifications to orders placed after 1:00PM will be charged an additional fee of \$15.00. This also applies to any same day orders that require delivery as well.



### *Payment*

Payment information is required prior to delivery to secure the order.

We accept: Visa, MC, AMEX

## *Allergies & Dietary Requirements*

Please contact us with allergy and dietary restrictions as soon as possible. We will do our best to accommodate most requests but we cannot guarantee that cross contamination will not occur in preparation despite our best efforts to prevent it.

## *Cancellations*

24 hrs notice is required for all cancellations. Cancellations MUST be confirmed with a team member by phone or email before the deadline, or a cancellation fees will apply.



THE DIRTY APRON

*catering*

# Delivery Services

All orders and modifications must be received by 1:00PM the business day prior.

Please note that -in our efforts to reduce our carbon footprint- we have partnered up with a third party catering delivery fleet, who will be doing all deliveries on our behalf and will thus allow us to focus solely on what we do best: high quality and delicious food!

Delivery cost will be calculated based on order volume and driving distance from The Dirty Apron. For a custom delivery quote, please contact us at [orders@dirtyapron.com](mailto:orders@dirtyapron.com).

Please note that all catering orders will be delivered in thoughtfully designed, branded, disposable eco-friendly packaging. .

