



Contact [catering@concordegroup.ca](mailto:catering@concordegroup.ca) to book

# BOWLS

## **Blue Berry Breakfast** \$13

overnight oatmeal, vanilla almond milk, greek yogurt, blueberry preserve, toasted coconut, cashews

## **Banana Breakfast** \$13

overnight oatmeal, vanilla almond milk, greek yogurt, caramelized banana, vanilla bean, pecans

## **Cherries & Chocolate Breakfast** \$13

overnight oatmeal, chocolate almond milk, greek yogurt, cocoa, macerated cherries, shaved chocolate

## **Golden Grain Bowl** \$15

brown basmati rice, roasted kale, sweet potato, beet, mushrooms, spiced almonds, sunflower seeds, goat cheese, caramelized honey vinaigrette

## **Mighty Caesar Bowl** \$17

romaine, bibb lettuce, quinoa, radish, bacon lardon, tart apple, avocado, parmesan, spilt Caesar dressing

## **Fogo Bowl** \$18

iceberg, fogo shrimp, herbs, baby potato, feta, pumpkin seeds, cucumber, heirloom tomato, green goddess dressing

## **Market Bowl** \$15

romaine, kale, herbs, quinoa, cucumbers, peppers, beets, roast chickpeas, za'atar vinaigrette

## **Mezze Bowl** \$15

kale, quinoa, pickled onions, chickpeas, roast peppers, artichokes, cherry tomato, cashews, feta, red wine vinaigrette

*Menu items are prepared using shared preparation areas and equipment.  
Please advise of any allergies prior to ordering and  
we will do our best to accommodate.*