



EVENTS CATERING MENU

Founded in 1887 as a traditional Bakery, Willie's is still known as the most famous local breakfast & lunch restaurant in downtown Victoria. Based on this know-how and expertise we are proud to have created Willie's Catering.

APPETIZERS

Assorted Crostini

fine slice of toasted bread with toppings such as roasted veggies & pesto, smoked salmon & dill, pulled pork & salsa fresca

Flat Bread / Pizza Appetizer

rosemary & fleur de sel, mix of mushrooms, roasted veggies, grape tomato & goat cheese, three cheeses and marguerite

Bruschetta

sliced fresh bread with toppings such as tomato & fresh basil, roasted peppers, blue cheese & maple

Baked Chicken Wings

tossed in maple hot sauce or chipotle

Ceviche & Sweet Potato

fish marinated in lime and fresh herbs served with an option of roasted sweet potato, sweet potato puree *or* sweet potato chips

Guacamole - Hummus - Baba Ganoush

made in house spreads served with corn nachos, cucumber and special leaves

Meat & Cheese

selection of cheese and sausage, crackers, assorted olives, pickles and grapes

Crispy Prawns

served with rabanero mayo dip

South American Cheese Bun

known in Brazil as "pão de queijo" these little buns will surprise you. They are made from tapioca flour and three types of cheese

Artisan Bread & Butter

selection of breads such as french baguette, focaccia, whole wheat and ciabatta

Pulled Pork & Smoked Jalapeños

served with nachos and salsa fresca

Sushi Rolls / Uramaki

variety of fish and vegetarian option

SALADS

Green Mix & Beets

shaved red cabbage, carrots and cherry tomatoes

Black Bean & Arugula

soft turtle beans, roasted peppers and jalapeños, fresh parsley and scallion

Quinoa Tabbouleh

cucumber, grape, tomato, mint, parsley and scallion. Tahini lemon dressing

Potato Salad

with bacon and chives

Salmon & Green Mix

4 oz grilled salmon, roasted tomatoes, shaved celery and red cabbage

Caesar Salad

romaine, chicken breast, croutons, crispy capers and parmesan

Smoked Salmon

cured-smoked wild BC salmon with mixed greens, goat cheese, roasted grape tomatoes, shaved celery and hard-boiled eggs

Thai Noodle & Prawns

with beans sprouted, shaved carrots, red onion, scallions, ginger, cilantro, sesame seeds and house made hot sauce

SOUPS

Carrot & Ginger

vegetarian and gluten-free

Quinoa & Vegetables

vegan and gluten-free

French Onion

chicken stock, white wine and onion

Chicken & Rice

gluten-free, dairy-free

Salmon Chowder

fish stock, salmon, potato, celery & onion

White Beans & Charmoula

vegan, gluten-free

Mushrooms Cream

white mushrooms, onions, thyme and heavy cream

Borscht & Dill Cream

vegetarian soup made with beets, onions and cabbage gluten-free

PROTEINS

Roasted Turkey	Seafood prawns, scallops and oyster	Roasted Pork Loin
Roasted Chicken Breast / Whole Leg	Sashimi	Smoked Salmon & Apple Fennel Sauce
Smoked Pork Ribs	Roasted Beef & Chimi Churri	Pulled Pork & Mustard BBQ Sauce
Fish salmon, tuna, halibut, black cod etc	Meatballs & Tomato basil sauce	

SIDES

Ratatouille eggplant, zucchini, tomato sauce & fresh herbs	Roast Veggies Portobello mushroom, eggplant, zucchini and red onion	Polenta made from cornmeal and served as a hot porridge
Wild & Brown Rice	Roasted Potato & Fresh Rosemary	Carrot Puree
White Jasmine Rice	Mashed Potato	Black Beans Puree
Spaghetti, Bavette, Penne	Quinoa	Mashed Sweet Potato

DESSERTS

Cakes chocolate, carrots, apple, orange	Muffins	Chocolate Mousse
Pies blueberry, apple, rhubarb & strawberry	Cookies	Lemon Posset & Berries Compote
	Fruit Kebab	

Our new catering menu, designed by Chef Marcelo Castilho, brings the flavours and exclusive recipes of our restaurant directly to your event, business meeting, luncheon, wedding, anniversary, birthday party, etc. Willie's is a fully licensed restaurant and available to host private evenings events.

For additional consulting, pricing or to place an order, contact our catering team at catering@willies.ca

