



CLASSIS COMBO PLATTER (\$7.25 PER PERSON)

Classic sandwich combo platters consist of a combination of the following classic sandwiches prepared in whole wheat, marble rye and sourdough bread sliced into quarter wedges

- **Veggie** with alfalfa sprouts, tomato, cucumber, onion, avocado, matchstick beets and matchstick carrots, and spinach topped with Hellman's mayo
- **Black Forest Ham** with cheddar cheese, tomato, cucumber, sliced dill pickle, lettuce, matchstick beets and matchstick carrots, topped with regular mustard & mayo
- **Pastrami** with cheddar cheese, tomato, cucumber, sliced dill pickle, onion, lettuce, matchstick beets, and matchstick carrots, topped with Dijon and Hellman's mayo
- **Garlic Roast Beef** with cheddar cheese, tomato, cucumber, sliced dill pickle, onion, lettuce, matchstick beets and carrots, topped with mustard and creamy horseradish
- **Roast Turkey** with cheddar cheese, tomato, cucumber, matchstick beets, matchstick carrots, and lettuce topped with cranberry sauce and Hellman's mayo

We may also have the classic sandwich combo trays prepared in whole wheat tortilla wraps that are cut in halves. If you do not wish any veggie or any other type of sandwich on your platter, please specify when you place your order.

Note: Prices do not include GST. For catering orders, our sandwiches are normally sliced into quarters, while our wraps are sliced in halves. When planning a function, the general rule of thumb is to plan one sandwich per person. Our sandwiches are served on hard trays that we request be returned within 48 hours of your function.

Should you require any additional information, please do not hesitate to contact us during business hours at (250) 474-2828 or after business hours as (250) 589-5122. Please note a large order we require 48 hours' notice to ensure we have the freshest products available for your event.



SINGATURE COMBO PLATTER (\$9.75 PER PERSON)

Signature sandwich combo platters consist of a combination of the following 'Taste The World' sandwiches served in halves (minimum order 12)

- ***Avocado Tomato Melt:** Gourmet pesto, avocado, tomato, alfalfa sprouts and two slices of melted Monterey Jack cheese on toasted sourdough
- ***BAT (Bacon Avocado Turkey):** Roast turkey, smoked bacon, and avocado topped with tomato, gourmet pesto and chive cream cheese served on panini-grilled ciabatta bun
- ***Beast From The East:** A half pound of Montreal smoked meat and mustard or dijon on marble rye served with a whole dill pickle
- **Big Tex:** Roast beef, crispy onions, Monterey Jack, sun-dried tomato, banana peppers & chipotle mayo on toasted whole wheat
- ***Bob Marley Club:** Grilled Jamaican jerk chicken, smoked bacon, cheese, tomatoes, cucumbers, and lettuce topped with Hellman's mayo and pineapple-habanera sauce served on toasted marble rye bread. Enjoy mi dupes!
- ***California Dreamin':** Alaskan cold water shrimp, fresh gourmet avocado spread with cilantro & lime juice, cucumber, carrots, alfalfa sprouts & sweet chili mayo on whole wheat
- ***Canadian Eh!:** Black Forest ham, bacon, cheddar, tomato, lettuce, dijon & creamy maple syrup mayo on whole wheat
- **Cheese Steak Hoagie:** Bulgogi-style cheese steak and caramelized onions on a bed of Asian soy lime slaw topped with sriracha aioli, roasted sesame seeds and scallions served on a delicious hoagie bun. One of our top sellers!
- ***Colwood Club:** Roast turkey, black forest ham, cheddar, tomato, lettuce and Hellman's mayo on toasted whole wheat
- **Cubano:** An insanely great tasting sandwich from Cuba. Slow roasted pork marinated in a Cuban mojo sauce topped with Black Forest ham, dill pickles, American Swiss cheese and mustard served in a panini-grilled long ciabatta bun
- **Gangnam Style:** Grilled pork tenderloin medallions marinated in our own Korean bulgogi marinade topped with an Asian slaw with garlic aioli and sweet chili mayo sauce and served in a toasted sesame brioche bun
- **Gobbler:** Roast turkey, homemade stuffing, cream cheese & chives, cranberry sauce & mayo on toasted whole wheat
- ***Grizzly:** Our house pulled pork drizzled with our Kansas City BBQ sauce & Alabama white sauce topped with apple slaw served on a Portofino pretzel kaiser bun. Winner of the Victoria Grizzlies Pulled Pork contest!

We Do The Extraordinary, Not The Ordinary



- ***Hot Blonde:** A bold fusion of flavours from the Mediterranean, Asia and Latin America. Thai lemon grass chicken served on a bed of spinach, topped with avocado, onion, cucumber, tomato and Swiss cheese. Three sauces from around the globe are layered between the various fillings making this hot blonde one to remember!
- **House Special:** Our version of the popular Vietnamese Bahn Mi sandwich. Chinese BBQ pork fused in a combination of fresh herbs & spices covered with sweet and tangy pickled carrots & daikon, cucumbers and fresh cilantro, topped with Sriracha mayo (or straight Sriracha for those who like it spicy) served on a warm Vietnamese baguette.
- **Mango Tango Chicken:** Roast chicken topped with fresh mango, red onions, lettuce and our yummy curry mayo served in a panini-grilled ciabatta bun. Highly addictive!
- **Porchetta:** Roast pork stuffed with fresh Mediterranean herbs. Topped with crispy onions, garlic aioli, pesto, fresh kale and served in a grilled ciabatta bun. Back by popular demand!
- **Sicilian:** Oven roasted Italian sausage served on a bed of baby spinach topped with parmesan marinara, pickled peppers, and jalapeno jack cheese on a panini-grilled ciabatta bun.
- **Steak Taco:** Arrachera steak served on a bed of lettuce topped with pickled red onions, sweet tangy daikon & carrot pickle and fresh cilantro smothered with sriracha aioli served on a grilled soft flour tortilla. Served with tortilla chips and mango salsa. "Mexican with an Asian twist".
- **Reuben:** A generous helping of Montreal smoked meat, sauerkraut, Swiss cheese, and our own house-made Reuben sauce on panini-grilled marble rye
- **Shrimp Taco:** Lightly panini grilled soft tortilla stuffed with cold water shrimp wrapped in shredded slaw, green onions, & our delicious house-made chili lime aioli. Crazy good sandwich!
- ***Tree Hugger:** Sliced avocado, sprouts, tomato, cucumber, roasted red pepper, carrots, beets, onion, spinach, Monterey Jack & Hellman's mayo on whole wheat
- **Turkey Caesar:** Lightly panini-grilled whole wheat tortilla with roast turkey, smoked bacon, fresh romaine, matchstick carrots, sliced cucumber, and Parmesan flakes topped with our own house-made Caesar salad sauce. Wowza!

In the addition (*) contain gluten free ingredients and can be made gluten-free by simply using an Origins Bakery Gluten-Free bun for an addition charge of \$1.75



GROUP SALADS

Bitez offer three different salads for groups of four or more people as follows:

BLUE CHEESE SALAD

Crip lettuce wedge topped with carrots, beets, cucumbers, radishes, green onion, blue cheese, and real bacon bits dressed with our delicious homemade chunky monkey blue cheese dressing..... \$ 4.75/person

DILL RANCH SALAD

Crisp lettuce wedge topped with carrots, beets, cucumbers, radishes, green onion & real bacon bits dressed with our house-make Dill Ranch dressing.....\$4.5/ person

KALE SALAD

Fresh kale mixed with carrots, beets, dried cranberries, sunflower seeds, and onion topped with feta cheese and our citrus olive oil vinaigrette.....\$4.95/person

CAESAR SALAD

Fresh romaine hearts topped with croutons, real bacon bits & parmesan cheese dressed with our homemade Creamy Caesar salad dressing.....\$4.25/person



BITEZ CATERING MENU

VEGGIE PLATTERS

Made from an assortment of fresh seasonal vegetables complete with your choice of dip. The dip sizes vary with the size of tray you order. Should you choose the large veggie tray, you may select two dips. Our dips are as follows: Dill, Ranch, and Garlic mayo

- Small Veggie Platter (For 6-10 people)\$39
- Medium Veggie Platter (for 10-20 people)\$57
- Large Veggie Platter (for 20-30 people)\$72

FRUIT PLATTERS

Made from an assortment of fresh seasonal fruit with a generous helping of yogurt based fruit dip.

- Small Fruit Tray (for 6-12 people)\$45
- Medium Fruit Tray (for 12-20 people)\$63
- Large Fruit Tray (for 20-30 people)\$79

DESSERT TRAYS

- Assorted Muffins**\$27/Dozen
Banana Walnut, Triple Berry, and Apple Cinnamon
- Assorted Loaves**\$27/Dozen
Orange Creamsicle, Lemon Coconut, and Banana Chocolate Chip
- Dessert Squares**\$30/Dozen
Assortment of Dessert Squares, Pastries, and Loaves

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BITEZ CATERING MENU

GLUTEN FREE RICE WRAPS

Bitez Sandwich Bar provide the following gluten free sandwiches in either rice wraps or in an Origin's Gluten Free hamburger bun. There are two rice wraps per selection below:

Black Forest Ham and Bacon with Swiss cheese, tomato, cucumber, matchstick beets and carrots topped with Dijon mustard & creamy maple syrup mayo.....\$8.50

Garlic Roast Beef and Bacon with Monterey Jack cheese, tomato, cucumber, matchstick beets and carrots topped with Dijon and garlic aioli.....\$8.75

Roast Turkey and Bacon with cheddar cheese, tomato, cucumber, matchstick beets and carrots topped with cranberry sauce and Hellman's mayo.....\$8.95

Shrimp and Avocado with cilantro, matchstick carrots, and cucumber topped with sweet chili mayo or Frank's Hot Sauce.....\$9.95

Veggie and Avocado with Monterey Jack (or no cheese), tomato, cucumber, spinach, onion, roasted red pepper, sprouts, matchstick beets and carrots topped with Hellman's mayo, sweet chili mayo or Frank's Hot Sauce.....\$8.50

Note: An additional \$1.75 per sandwich is charged if an Origin's free bun is substituted for the rice wraps.

GLUTEN FREE DESSERTS

We carry gluten free dessert.....\$2.75each

Banana Muffins

Peanut Butter Crunch Bars

Coconut Slices

Raspberry Almond Slices

Shortbread Raspberry Almond Cookies

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