

A teal-colored circle is centered on the page, containing the text 'Kinden's Bakery & Cafe CATERING'. The circle is surrounded by scattered coffee beans on a dark blue background.

Kinden's  
Bakery & Cafe  
CATERING

# ABOUT US

## The Cafe



Kinden's Bakery is located at 151 Main st Lewisporte at the entrance to the largest marina in of Atlantic Canada. Since its opening in 2019 it has become a staple of central Newfoundland and a popular tourist spot during the summer months. With its initiatives to giveback not only to the local community but to all of Newfoundland & Labrador and beyond, Kinden's Bakery & Cafe is proud to support many different programs, organizations, fundraisers and individuals alike. The cafe is open year round, fully licensed and also is a hot spot for local events including open mic nights, craft nights, private chef events and more! It has been recognized by some of the biggest names in the province including the Premier and has been featured in the Downhome Magazine, The Telegram and more! We are excited to continue to bring you one of the best menus in central Newfoundland, a experience like no other and unparalleled customer service for years to come!

## Chef Shannon Ellsworth



Shannon is a momma of two, professional chef, baking extraordinaire and one of the most down to earth, kind hearted people you will meet.

Shannon graduated from culinary school in 2006 and has worked in many commercial kitchens gaining valuable experience in building a menu and is dedicated to bringing Lewisporte new culinary experiences.

## Baker Haley Kinden



Haley is a busy hockey mom of three and decided to pursue her passion of baking following her career as a paramedic here in Lewisporte. Her father and grandfather both owned bakeries and Haley is thrilled to be able to continue on the family legacy while being able to continue to giving back to her community.



# Kinden's Bakery & Cafe CATERING

## COME DINE WITH US

With a variety of tastes to satisfy any palate and a culinary experience that will leave your guests in awe, enjoy a private catered event (from 8-20 guests) with our incredibly skilled Chef Shannon Ellsworth and bakery owner Haley Kinden.



## Appetizer Menu

### Apple, Cranberry & Walnut Salad

Fresh apple slices on a bed of spinach topped with goat cheese, cranberries and walnut crumble. Finished with a balsamic glaze

### Mandarin Orange Salad

Mandarin oranges, red onion, carrot and radish on a bed of spinach and topped with Kinden's in house strawberry vinaigrette

### Soup du Jour

Homemade soup from scratch using local ingredients in the following options:

- Roasted Red Pepper and Tomato
- Carrot Ginger
- Loaded Baked Potato
- Maple Bacon & Butternut

### Bruschetta

Kinden's Bruschetta blend on top of ciabatta and topped with mozzarella, goat cheese, chives and red onion. Baked to perfection and topped with aioli and balsamic glaze

### Traditional Spinach Dip

This creamy spinach dip is the perfect blend of cheeses and flavour. Topped with mozzarella and broiled until bubbling. Served with nacho chips

### Butter Chicken Dip

A perfect blend of Indian spices in a creamy dip with chunks of baked chicken breast. Served with naan pita chips

### Stuffed Mushroom Caps

Fresh mushrooms stuffed with a creamy garlic, onion and lemon dill cream cheese blend. Topped with mozzarella cheese and broiled to bring out a burst of flavour



# Supper Menu

## Pulled Pork Mac & Cheese

Scratch mac and cheese sauce smothered over a bed of macaroni noodles and topped with 12 hour slow cooked pork loin. Topped with green onion and cheese

## Slow Cooked Pot Roast

Slowly cooked over 12 hours, a tender flavourful pot roast atop a bed of garlic mashed potato. Served with Kinden's gravy and fresh oven roasted vegetables

## Savoury Stuffed Pork Loin

A savoury dressing hand rolled into a tender cut of pork. Carefully oven roasted and served alongside oven roasted potatoes and mixed vegetables. Topped with Kinden's gravy

## Seared Chicken Breast

Oven roasted and seared to perfection chicken breast smothered in a white wine sauce complimented with a hint of capers. Served alongside mashed potato and fresh steamed vegetables

## Maple, Bacon & Butternut Gnocchi

A bed of gnocchi topped with a creamy flavourful maple, bacon and butternut sauce made with locally tapped syrup. Topped with bacon bits and green onion. Served alongside ciabatta toast

## Pasta

Your choice of penne, bowtie or linguine noodles topped in an alfredo, rose or bolognese sauce. Your choice of protein between between meatballs, chicken, chipotle chicken, shrimp or smoked salmon

### 3 Course Option

Appetizer

Main

Dessert

### 5 Course Option

Fresh Bread Bowl

Appetizer

Appetizer

Main

Dessert

Prices subject to change as the market value changes - 15% tax and 15% gratuity will be added to the final invoice.

Catering events held outside cafe subject to fee based on distance and covers travel, set up, take down and clean up costs. Minimum 8 persons for offsite catering.

# Dessert Menu



Newfoundland Bread Pudding

Maple Pecan

Partridgeberry

Cinnamon Blueberry

NY Style Baked Cheesecake

Partridgeberry

Toffifee

Caramel pecan

Double Chocolate



Whipped Cheesecake

Blueberry

Lemon

Strawberry

Cherry





# Trays and Platters

## Sandwiches and Appetizers

\*Minimum orders may be required on certain products

Cajun Chicken	\$9.00
Mozza & Pesto	\$9.00
Ham & Swiss	\$9.00
Butter Chicken	\$9.00
Smoked Meat	\$9.00

Charcuterie Cups	\$4.50
Fruit Parfait Cups	\$4.50
Cheese & Cracker Platter (serves 10)	\$40.00
Scone Platter 16pc	\$25.00

## Desserts

Mini flakies 24pc	\$35.00
Rocky Road 24pc	\$35.00
Brownie Bites 24pc	\$30.00
Sugar Cookies 2.5in	\$3.00ea
Mini Cinna Knots 16pc	\$32.00
Choco Chip Cookies	\$1.50ea
Cheesecakes bites	\$2.00ea

Offering not limited to above and custom orders available upon request. Prices may vary based on various filling options. Please inquire within and together we can make your next event a memorable one!

# CUSTOM CAKE

## Menu

\*Please Note\* Cake prices below are starting prices based on the listed size and decorated in buttercream icing. Most cakes are individually priced and can vary based on complexity of design including the additions of floral work, fondant work etc.

### Birthday/All Occasion Cakes

#### Single Tier

6 Inch (Serves 10 to 12) \$55+

8 Inch (Serves 16-20) \$75+

10 Inch (Serves \$95+

#### Double Tier

8/6 Inch \$120+

10/8 Inch \$170+

### Wedding Cakes

8/6 Inch \$150+

10/8 Inch \$200+

10/8/6 Inch \$275+

12/10/8 Inch \$350+

### Brownie Tart Cakes \$40+

Oreo, Mint Chocolate, Peanut Butter, Mixed Berries, Birthday Cake, Chocolate Orange, Toffifee, Double Chocolate, Caramel

### Whipped Cheesecakes- 9 Inch \$40+

Strawberry, Lemon, Blueberry, Cherry

### NY Style Baked Cheesecakes -10 Inch \$70+

Vanilla, Chocolate, Mint Chocolate, Toffifee, Chocolate orange, Birthday Cake, Oreo, Partridgeberry, Blueberry, Lemon and more!



**Kinden's Bakery & Cafe**  
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