



HOT BREAKFAST

Scrambled Eggs

Choose Bacon, Sausage, Turkey Bacon or Peameal

Home Fries

Served with Assorted Breakfast Breads

LIGHT LUNCH

Vegetable Frittata

with Mushroom, Spinach, Red Pepper and Feta

or

Mini Quiche with Ham, Cheddar and Chives

Garden Salad or Seasonal Soup

Home Fries

CONTINENTAL BREAKFAST

Yogurt Parfait

Assorted Breakfast Breads

House-made Jam, Cream Cheese, Butter, Honey

Fresh Fruit Platter

Dry Cereal and Milk

CLASSIC SANDWICHES

Ham & Swiss

Chicken Salad

Tuna Salad

BLT

Cucumber & Cream Cheese

ASSORTED BAGELS

Plain, Sesame, Cinnamon Raisin, Cheddar (choose 2)

Cream Cheese: Plain, Dill, Garlic & Herb, Strawberry (choose 2)

Optional Upgrade: Add Smoked Salmon

SIGNATURE SANDWICHES

Reuben

Brie-L-T

Chicken Club

PACKAGE ADD-ONS

Peanut Butter & House-made Jam

House-made Beans

Tater Tots

Smoked Salmon

Coleslaw & Pickle

Home Fries

Garden Salad

Caesar Salad

Soup

Muffins

Croissants

Fresh Fruit

Small Yogurt Parfait

Terry's Original Hot Sauce

Mayo

Extra Dressing

House-made Guacamole



ABOUT US

Dunlop Street Diner, located in the heart of historic downtown Barrie is proud to offer group catering services. Since opening our doors in 2017, we have become well known for our creative dishes and classic brunch favourites. Our culinary team prepares our menu from scratch using locally-sourced ingredients, which delivers on our promise of serving up exceptional food in a comfortable and welcoming environment.

We have curated a menu selection of Dunlop Street Diner favourites specifically designed for group service. We have thoughtfully incorporated dishes that showcase gluten-friendly and plant-based ingredients to ensure every guest at your event is taken care of.

Whether you're looking for pickup, delivery, or full service, we have the option to suit your occasion. Simply reach out to us at diner@dunlopstreetdiner.ca or 705-252-6757 and we'll help you get started.

ALLERGIES & DIETARY RESTRICTIONS

Please let us know 5 days in advance if there are any food allergies or dietary restrictions that need to be accommodated within your menu. While we strive to provide nut, seafood, soy and egg-free options, some products contain trace amounts of these ingredients. If any of these allergens pose a significant health risk to you, please let our catering team know ahead of time. Thank you in advance for proactive communication.

STAFFING & RENTALS

Our catering team can work with you to arrange staffing and rentals where required. All staffing and rental details are subject to availability and must be confirmed 7 days prior to your event. Additional fees apply.

GENERAL TERMS & CONDITIONS

All menu items and prices are subject to change. Menu pricing is subject to applicable HST and gratuity. A 25% deposit is due upon booking. Deposit is based on estimated total. Deposit is non-refundable if event is cancelled within 30 days of your event. Final guest counts are due 7 days in advance of your event. Final payment due 5 days in advance of your event, based on final guest count.