



nourish

preferred catering list

Enjoy fresh, delicious food made with love from the Nourish Kitchen

The Nourish Kitchen is conveniently located on the Fourth Floor of 10C Shared Space.

As a public health-inspected commercial kitchen, Nourish is used by over 20 local food businesses. Nourish offers a wide array of talented food creators to cater your private and public events.





Abbraccio Cookies

Authentic Italian flavors, crafted with heart; perfect for celebrations, family dinners, and gatherings. Good food, great drinks, and delicious desserts.

- Minimum order \$150
- Requires two weeks notice for all orders

Alicia Melatti or Emanuela Melatti
abbracciocookies@gmail.com
abbraccio.ca



Community FEWD

Farm-to-table comfort food that makes a difference. Full service professional catering for meetings, workshops and private events.

- Minimum order of \$500
- Requires 2 weeks notice for all orders

Yasi Zorlutuna
communityfewd@guelphneighbourhoods.org



Belly and the Beast

Private dinners, large catering for weddings, birthdays, anniversaries, retirements, baby showers and large family gatherings

- Private dinner minimum of 6 people
- Catering minimum of 20 people

Jordan Schram
bellyandthebeastfood@gmail.com



Little Bean Bakery

Little Bean Bakery is a Guelph bakery making scratch-crafted, naturally leavened sourdough with traditional fermentation and locally sourced ingredients

- Min order is \$250
- Requires two weeks notice

Alisa Cogan
littlebeanloaves@gmail.com
@little.bean.bakery



Caraway Culinary

Locally inspired food specializing in elevated pop-ups, curated catering, and private dining events for large or small groups

- Minimum order catering \$300
- Minimum order chef on site \$1000
- Requires 3 days notice on all orders

Gabrielle Nechala
gabrielle@carawayculinary.ca



Ona's Bakery

Meat, vegetarian and dessert Pouchak

- Requires 2- 3 days for larger orders of 30 people or more
- Require 2 days notice for small orders

Jaber Husiny
onasbakery@outlook.com

PICCOLO FARM ORGANICS



Est 2022 / Guelph

Piccolo Farms Organics

Local farm growing Italian vegetable varieties and using them to make classic Italian foods like focaccia, pasta, tomato sauce, and pesto.

- Minimum order of \$100
- Requires 2 weeks notice for all orders

Steve D'Alimonte
piccolofarmorganics@gmail.com
piccolofarmorganics.ca
[@piccolofarmorganics](https://www.instagram.com/piccolofarmorganics)

TACOS CHIDOS



Tacos Chidos

Traditional Mexican tacos that require multiple napkins

- Private function minimum of 6 people
- Minimum order of \$100
- Requires 7 days notice for orders

Tyler Belluz
tacoschidos.ca@gmail.com



Pi-vate Chef

From fine dining to comfort food; large to intimate events, with breakfast, lunch and supper options

- Minimum order of \$100
- Requires 2 weeks notice for all orders

Pi Reyes
chefpireyes@gmail.com



Tough Cookie Co.

Gourmet Soft Baked Cookies

- No minimum
- Requires 10 days notice

Jessica Ferguson
hello@toughcookieco.ca
[@toughcookieco](https://www.instagram.com/toughcookieco)
<https://toughcookieco.ca/>



Please contact the chefs directly should you wish to employ their services.



Abbraccio

Bring warmth, tradition, and connection to your events with our authentic Italian catering that celebrates the big moments and fosters warmth and connection for groups of all sizes

Run by a mother and daughter duo, Alicia and Emanuela Melatti bring authentic Italian - Canadian flavors to your table. Their passion is creating dishes made with heart, honoring beloved recipes from across Italy. Whether you're hosting a special celebration, a casual gathering, or a corporate event, we treat your guests like family, offering generous portions of good food, great drinks, and decadent desserts.

- Requires 10 days notice for all orders
- Breakfast Options Available
- Minimum order of \$150 for lunch or dinner

Alicia Melatti

abbracciocookies@gmail.com

abbraccio.ca



BELLY AND THE BEAST FOOD COMPANY

UNTAMED PASSION

Belly and the Beast

Private dinners, large catering for weddings, birthdays, anniversaries, retirements, baby showers and large family gatherings

Belly and the Beast, run by food lovers, helps people in Guelph and surrounding areas prepare mouthwatering meals. Chef Jordan, with over 20 years of experience from French fine dining to smokehouse BBQ, brings flair to every event. Passionate about food and local ingredients, they source from farmers in southwestern Ontario to ensure the highest quality. Let Belly and the Beast handle the cooking while you relax and enjoy.

- Private dinner minimum of 6 people
- Catering minimum 20 people

Jordan Schram

bellyandthebeastfood@gmail.com

bellyandthebeastfoodcompany.com



CARAWAY
— CULINARY —

Caraway Culinary

Locally inspired food specializing in elevated pop-ups, curated catering, and private dining events for large or small groups

Born and raised in Guelph, Gabrielle Nechala is the chef and creative behind Caraway Culinary. After two decades of experience working in Guelph's hospitality scene, Gabby's deep roots bring a local perspective to everything she creates. Caraway provides dishes that are flavourful, seasonal, elegant, and approachable. From beautifully plated lunches to family-style spreads, Caraway brings warmth and professionalism to every table. With Caraway's full-service catering and custom menu options, you can expect to feel seen and celebrated.

- Minimum order catering \$300
- Minimum order chef on site \$1000
- Requires 3 days notice on all orders

Gabrielle Nechala

gabrielle@carawayculinary.ca
carawayculinary.ca





Community FEWD

Farm-to-table comfort food that makes a difference. Full service professional catering for meetings, workshops and private events

FEWD stands for Food Equity With Dignity, and is a social enterprise created at the intersection of Food Security, Environmentalism and Food service. The brainchild of Chef Yasi Zorlutuna, FEWD approaches menus with the same methods used at celebrated farm-to-table restaurants. Every client receives a customized menu designed for their event's specific demographics and dietary needs. Sliding scale services may be available to community groups feeding food insecure clients or those whose mandate is aligned with FEWD's mission to alleviate food insecurity in Guelph and Wellington County. Reach out early as availability is limited. Note: FEWD does not currently do weddings.

- No minimum order
- Requires a minimum of 2 weeks notice, preferably more

Yasi Zorlutuna

communityfewd@guelphneighbourhoods.org

[@communityfewd](#)

fewd.ca





Little Bean Bakery

Little Bean Bakery is a Guelph bakery making scratch-crafted, naturally leavened sourdough with traditional fermentation and locally sourced ingredients

Little Bean Bakery is a homegrown micro-bakery in Guelph devoted to naturally leavened sourdough baked goods, crafted entirely from scratch. We embrace traditional fermentation, thoughtfully sourced ingredients, and local delivery to keep our footprint light and our connections close. Through this work, we're nurturing a more grounded, community-centered food culture—one loaf at a time.

- Min order is \$250
- Requires two weeks notice

Alisa Cogan

**littlebeanloaves@gmail.com
[@little.bean.bakery](https://www.instagram.com/little.bean.bakery)**





Ona's Bakery

Meat, vegetarian and dessert pouchak

Ona's Bakery, founded by three brothers in Guelph, ON, celebrates their cultural heritage by sharing their mom's beloved recipe, 'Pouchak'—a savory pastry filled with beef, onion, and spices. With a modern twist on this traditional comfort food, they bring a taste of home to the Canadian market. In Uzbek, 'Ona' means mom, reflecting the bakery's heartfelt roots.

- Requires 2- 3 days for larger orders of 30 people or more
- Require 2 days notice for small orders
- Small orders of frozen products can be purchased onsite M-F (add the product shots), check with the 10C Host Desk for details

Jaber Husiny

onasbakery@outlook.com

onasbakery.ca



PICCOLO FARM ORGANICS



Est 2022 / Guelph

Piccolo Farms Organics

Local farm growing Italian vegetable varieties and using them to make classic Italian foods.

Piccolo Farm Organics (PFO) is a micro-farm based in Guelph that uses organic and regenerative farming methods. We grow a variety of Italian vegetables, including tomatoes, garlic, onions, basil, and peppers, along with greens such as spinach, rapini, and salad mix. In addition to our farm operations, PFO also produces and sells prepared Italian foods made with our own vegetables. These include vegetable-infused fresh pasta like spinach rigatoni, San Marzano tomato sauce, a range of pesto flavours such as basil and chili-rapini, and focaccia topped with our sauces, fresh vegetables, and herbs like cherry tomatoes and rosemary.

We're happy to work with you to find the best way to incorporate our products into your event.

- Minimum order \$100
- Requires 2 weeks notice for all orders

Steve D'Alimonte

**piccolofarmorganics@gmail.com
piccolofarmorganics.ca
[@piccolofarmorganics](https://www.instagram.com/piccolofarmorganics)**



Pi-vate Chef

**From fine dining to comfort food;
large to intimate events, with
breakfast, lunch and supper
options**

Chef Pi Reyes brings 20 years of culinary expertise from prestigious venues like Poets Cove Resort and Elora Mill Hotel to Oliver & Bonacini and Prohibition Gastrohouse. Transitioning from the corporate world to follow his passion, Chef Pi now operates Pi-vate Chef, delivering 150 meals weekly and catering events from anniversaries to business meetings. What began as a personal commitment evolved into a business focused on fresh, elevated home-cooked meals, prepared with care and affordability.

- Minimum order of \$100
- Requires 2 weeks notice for all orders

Pi Reyes
chefpireyes@gmail.com
privatechef.com

TACOS CHIDOS



Tacos Chidos

Traditional Mexican tacos that require multiple napkins

Tacos Chidos, founded by a local musician and Mexican chef, brings the hidden street taco vendor you found on vacation to Guelph. Following recipes passed down through kitchens within the family, combined by only sourcing the best ingredients, makes these tacos highly desirable for your next event.

- Private function minimum of 6 people
- Minimum order of \$100
- Requires 7 days notice for orders

Tyler Belluz

tacoschidos.ca@gmail.com

tacoschidos.weebly.com





Tough Cookie Co.

Gourmet Soft Baked Cookies

Discover a world of delicious flavours with our range of freshly baked cookies! From classic chocolate chip to unique specialty flavors, we offer a variety of sweet treats that cater to every craving. Explore our full menu and find your new favourite cookie today!

- No minimum
- Requires 10 days notice

Jessica Ferguson
hello@toughcookieco.ca
[@toughcookieco](https://www.instagram.com/toughcookieco)
[toughcookieco.ca](https://www.toughcookieco.ca)





Let's connect!

Contact us for a tour of the Nourish Kitchen,
and of 10C's various vibrant and accessible
community meeting and event spaces

events@10carden.ca

519.780.5030

42 Carden Street, Guelph, Ontario