À LA CARTE

Order platters for a smaller group, add them to your buffet package, or simply build your own selection of platters to achieve a fully personalized buffet. Don’t hesitate to surprise your guests with something new like a sushi platter or change it up by pairing your sandwiches with a soup instead of a salad.
SOUP
(Minimum order of 10 people)

Soup is the ultimate comfort food. Add it to your menu to battle those cold Ottawa winter days.

Each seasonal soup is served with an assortment of fresh bread, crackers and whipped butter cups.

- Apple - Butternut Squash Soup
- Broccoli Cheese Soup
- Seasonal Roasted Vegetable Bisque
- Cream Of Tomato with Fresh Chives
- Corn Chowder
- Minestrone
- Roasted Garlic Potato with Leek
- Spicy Fish Thai with Coconut Milk
- Mushroom, Beef Barley
- Black Bean
- Vegetarian Chili
- Beef Picadillo Chili
- Ukrainian Borsch
- Chicken Noodle
- French Onion
- Mushroom and Fresh Rosemary Cream
- Potato, Leek and Pear with Blue Cheese and Fresh Rosemary
- Tomato Vegetable

$6.10 per person
$6.99 per person
SEASONAL SALAD BOWLS

Add a splash of colour – order our salads either as sides or as a meal. They’re made on campus with the freshest ingredients.

TRADITIONAL SALADS
- **Organic Greens Salad**, tomatoes, cucumber, radish and shredded carrots, sundried tomato dressing
- **Spinach Salad**, grilled onions, smoked barley salad with marinated peppers, balsamic vinaigrette
- **Roasted Beet Salad**, candied walnut, crumbled goat cheese, house dressing
- **Mixed Greens Salad** with orange, walnut, gorgonzola and fresh citrus vinaigrette
- **Caesar Salad**, shaved pecorino cheese, creamy garlic dressing
- **Multicolour Fusilli Salad**, charred onions, cherry tomatoes, sweet bell peppers, artichokes, feta cheese, black olives and sun-dried tomato vinaigrette
- **Rustic Potato Salad**, grainy dijon mustard, fresh parsley, crumbled bacon

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<th>Medium (serves 20)</th>
<th>Large (serves 30)</th>
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DELUXE SALADS
- **Mix Grain Salad**, ancient and new grains, organic quinoa rice, couscous, tomatoes, chives, grapes, citrus vinaigrette
- **Golden Potato Salad**, crumbled goat cheese, toasted walnut tossed with arugula pesto vinaigrette
- **Roasted Red Pepper Salad**, grilled haloumi with parsley dressing
- **Moroccan Couscous Salad**, dried fruit, citrus-scented couscous, with blended spices
- **Kale Salad**, roasted apples, blueberries, hemp hearts, pumpkin seed, cremini mushrooms, cashew and pomegranate vinaigrette

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CUSTOMISE IT
Pair a salad bowl with a sandwich platter on pages 18 and 19 and an À la carte beverage on page 43 to make the perfect lunch.

DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.

SERVICE TYPES
The Classic Service uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The Executive Service features china plates and cutlery. This service includes delivery and pick up at the end of the event.

SALAD BOWLS (2)

V.I.P SEASONAL SALADS
- **Prosciutto Salad**, boston lettuce, roasted peppers, raspberries, asiago cheese, kalamata olives, Greek yogurt dressing
- **Thai Chicken Salad**, toasted cashews, and Asian vinaigrette
- **Tuna Niçoise Salad**, seared tuna, green beans, potatoes, niçoise olives, cherry tomatoes, eggs
- **Mediterranean Salad**, tomatoes, soft boiled egg, herbs vinaigrette
- **Chicken Waldorf Salad**
- **Asian Grilled Beef Noodle Salad**, fresh cilantro, green onions, toasted peanuts, red peppers, shredded carrot, soya miso vinaigrette

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SANDWICH & WRAP PLATTERS

Choose your bread, and we’ll provide a platter with an assortment of gourmet sandwiches or wraps. Full and half platters are available to accommodate groups of any size.

CUSTOMISE IT
Turn your gourmet sandwiches into a gourmet meal by adding our Salad bowls on pages 16 and 17.

DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu. Made-without-gluten sandwiches available for an additional fee ($1.25 per person) and same option for dessert for an additional ($1.25 per person)

SERVICE TYPES
The Classic Service uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The Executive Service features china plates and cutlery. This service includes delivery and pick up at the end of the event.

TRADITIONAL SANDWICHES PLATTER
ONE choice of assorted artisan breads OR multicolour wraps. Each platter contains an assortment of sandwiches filled with:

• Roasted beef, watercress greens, horseradish aioli
• Shaved turkey, triple cream cheese, fruit chutney
• Grilled vegetable, spinach, spicy hummus
• Traditional egg salad with arugula

Full Platter (15 sandwiches) $100.95 $120.95
Half Platter (7 sandwiches) $51.95 $59.25

DELUXE SANDWICHES PLATTER
One choice of assorted artisan breads or assorted wraps or mix breads and wraps.
Contains an assortment of sandwiches filled with:

• Smoked lox and cream cheese, crispy capers, pickled red onions
• Bay shrimp salad with lemon lime aioli and fresh dill
• Pulled pork banh-mi, shaved cucumber, shredded carrot, cilantro crème
• Sesame and ginger marinated grilled chicken, Thai slaw
• Avocado, watercress greens, tomato jam and spicy hummus spread
• Montreal smoked meat, sauerkraut, triple crunch dijon pickles
• Shaved prosciutto, tomato chutney, brie
• Sriracha maple-glazed chicken, crumbled roquefort cheese, spinach

Full Platter (15 sandwiches) $121.40 $143.80
Half Platter (7 sandwiches) $53.05 $66.30
CUSTOMISE IT

Turn your gourmet sandwiches into a gourmet meal by adding our Salad bowls on pages 16 and 17.

DIETARY NEEDS

If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu. Made-without-gluten sandwiches available for an additional fee ($1.25 per person) and same option for dessert for an additional ($1.25 per person).

SERVICE TYPES

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SANDWICH & WRAP PLATTERS (2)

MINI SANDWICHES PLATTER

Assortment of cocktail buns, mini rolls and bagels filled with:

- Roasted beef, leaf lettuce greens, horseradish aioli
- Shaved turkey, triple cream cheese, fruit chutney
- Grilled vegetable, spinach, spicy hummus
- Traditional egg salad with arugula
- Classic tuna salad with sliced cucumber

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<th>Platter Type</th>
<th>Price Range</th>
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<tr>
<td>Full Platter (35 Mini, Serves 15-20)</td>
<td>$100.95 - $120.95</td>
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<tr>
<td>Half Platter (15 Mini, Serves 8-10)</td>
<td>$47.95 - $61.20</td>
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VARIOUS PLATTERS

Each platter features a variety of complementary flavours. Your guests will be able to pick and choose what they want the most.

CRUDITÉS AND DIP
An assortment of crisp garden vegetables served with our spicy hummus dip.

Small (Serves 12-15): $35.75 $42
Large (Serves 25-30): $71.50 $83.75

FRESH SLICED MULTICOLOUR FRUIT TRAY
An assortment of fresh fruits served with a vanilla yogurt dip.

Small (Serves 12-15): $39.75 $47
Large (Serves 25-30): $81.75 $97

MARKETPLACE CHEESE TRAY
A tempting array of local cheeses including Swiss cheddar, Marble and Havarti, served with specialty crackers and breads, garnished with fresh fruit.

Small (Serves 12-15): $56 $66
Large (Serves 25-30): $112 $126

ARTISANAL CHEESE BOARD
A selection of local and international cheeses served with crostini, FRESH, sliced baguette, grapes, dried fruits, candied nuts, chutneys and preserves.

Small (Serves 12-15): $71.50 $81.75
Large (Serves 25-30): $132.50 $142.75

CHARCUTERIE
An assortment of cured meats, pates and terrines, rillettes, fresh bread, preserves, assorted mustards and pickles.

Small (Serves 12-15): $56 $66
Large (Serves 25-30): $112 $126

DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.

Gluten Free also available at an additional fee (1$ per person)

SERVICE TYPES
The **Classic Service** uses disposable plates and cutlery. This service includes delivery and pick up at the end of the event.

The **Executive Service** features china plates and cutlery. This service includes delivery and pick up at the end of the event.
DIETARY NEEDS
If any guests in your party have food allergies or intolerances, please inform us as soon as possible so we can customize your chosen menu.
Gluten Free also available at an additional fee (1$ per person)

SERVICE TYPES

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VARIOUS PLATTERS (2)

VEGETABLE ANTIPASTO
Roasted peppers, olives, artichokes, grilled eggplant, house-made pickles, feta, crostini and fresh bread.

Small (serves 12-15): $40  $47
Large (serves 25-30): $81.75 $96

SUSHI PLATTERS
A variety of fresh Maki and Nigiri sushi, accompanied with ginger, wasabi and soya sauce.
Minimum order 3 dozen.

Per dozen: $30  $36

FISH AND SHRIMP MEDLEY
Delicately arranged variety of cold fish & shrimp, with assorted mustards, pumpernickel crostini, bitter greens, lemon wedge, red onions and fried capers.

(Serves 20-25): $97  $117

MEDITERRANEAN MEZZE
A colourful display of tabbouleh, stuffed grape vine leaves, selection of European olives, baba-ganoush and cherry tomatoes. It also comes with marinated and pickled vegetables, without forgetting a basket of freshly baked flat bread.

(Serves 20-25): $71.15  $91.55

TRIO DIPPER PLATTER
A mixture of party favorite dippers, such as spicy chickpea hummus, artichoke & asiago dip & bruschetta with baked garlic, served with our house made crispy pita chips.

(Serves 20-25): $51  $71.25
DESSERT PLATTERS
(Minimum 10 people, unless otherwise stated.)

Whether you like your desserts light and fruity or rich and chocolaty, we have them all. Our desserts are sure to charm your palate. Why not change things up and serve them as canapés – they’re that good.

THE SWEET TOOTH
(2 per person)
Our Baker’s Favorite Squares including an assortment of Nanaimo Bars, Date Squares, Berry Crumble, Caramel Rage and Carrot Spice.

ֶ $3.55 per person  ᵃ $4.10 per person

GRANDMA’S HOUSE
(2 per person)
Made-in-house sweets including a selection of Canal de Bordeaux, Cardamon and Ginger Molasses Cookies, Mini Ginger Cake with Molasses Butter Cream, and Lemon Sponge Squares with Raspberry Butter Cream, Clafoutis with mixed berries.

ֶ $6.60 per person  ᵃ $7.15 per person

VIVE PARIS
(2 per person)
Delightful to the eyes and palate, a stunning assortment of delicately textured Macarons, mini Chocolate Eclairs and Profiteroles.

ֶ $5.10 per person  ᵃ $5.60 per person

ASSORTMENT OF GOURMET COOKIES
Chocolate chip, chocolate chunk, triple chocolate, white chocolate macadamia, oatmeal cranberry, and ginger snaps.

ֶ $17.95 per dozen  ᵃ $20.95 per dozen

DIETARY NEEDS
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DESSERT PLATTERS (2)

CUPCAKES
(One Selection Per Dozen)
Banana Butter Cream
Double Chocolate
Vanilla Strawberry
Chef’s Choice

💰 $24.50 Per Dozen 🍴 $28.90 Per Dozen

MINI DESSERT VERRINES
A variety of mini dessert mousses presented in mini cups.
Variety includes:
Pistachio
Raspberry and white chocolate
Exotic fruits
Dark chocolate and praline

💰 Not Available 🍴 $39.80 Per Dozen

PREMIUM WHOLE CAKES
(8 Slices Per Cake)
Seasonal Berry New York Cheesecake
Tiramisu
Fresh Fruit Flan
Dark Chocolate Raspberry Torte with a walnut crust

💰 $35.75 Per Cake 🍴 $42 Per Cake

TARTELETTES PLATTER
Assortment of 24 glazed fruity and chocolaty mini tarts.
Chef’s choice

💰 $55 🍴 $63.25
PASTRY PLATTERS

(minimum order of 6 per selection unless stated otherwise)

Truly versatile, these classics are the perfect match for a quick breakfast, a morning or afternoon coffee break, or “just because.”

Pair your favourite pastries with an À la Carte beverage on page 43 to make the perfect break snack.

<table>
<thead>
<tr>
<th>FAVOURITE PASTRIES</th>
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<tr>
<td>Assorted Muffins</td>
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<td>Assorted Mini Fruit Danishes</td>
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<tr>
<td>Plain Croissants</td>
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<tr>
<td>Chocolate Croissants</td>
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<tr>
<td>Assorted Fruit Bread Slices</td>
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<td>Assorted Mini Bagels and Cream Cheese</td>
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<tr>
<td>Assorted Scones</td>
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<tr>
<td>Whole Individual Fruit</td>
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D I E T A R Y  N E E D S

We have created a unique and high quality allergy program. Meals are now prepared in a separate locked room, the culinary team uses dedicated ingredients and equipment, all our recipes and ingredients were reviewed by our Registered Dietitian, and staff were trained to uphold the industry’s best practices to do our best to prevent cross-contamination.

Share with our team as soon as possible, information about your guests’ intolerances and/or allergies.