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BUFFET PACKAGES

Buffets are an easy solution for any meal and any type of event. You’ll find old favorites and new flavours but most of all a lot of opportunity to customize your buffet. Opt for the executive service if you want to make it fancier. All your bases will be covered with these buffet packages.
HOT BREAKFAST BUFFETS
(Minimum order of 10 people)

They say breakfast is the most important meal of the day. We think a hot breakfast is the way to go.

FOR THE LOVE OF SYRUP
Pancakes OR French toast OR waffles
Breakfast sausage OR bacon OR ham
Rosemary roasted potatoes
Fresh fruit salad
Assortment of fruit juices
Water pitchers
Fair trade coffee and assorted teas

Trees $13.25 per person

FARMER’S COUNTRY
Scrambled eggs
Choice of meat: crispy bacon OR pork sausage
Western style breakfast potatoes with peppers and onions
Fresh sliced seasonal fruits
Assorted mini bagels and pastries
Assortment of fruit juices
Water pitchers
Fair trade coffee and assorted teas

Trees $14.75 per person
HOT BREAKFAST BUFFETS (2)
(Minimum order of 10 people)

BREAKFAST SKILLET (OUR VERSION OF FRITTATA)
Fine cut vegetables & eggs with fresh chives and sour cream on the side for a leg up on the day.
With chopped bacon, OR sausage
With cheese OR crumbled Tofu, and vegetables
Assortment of fruit juices
Water pitchers
Fair trade coffee and assorted teas

$18.35 per person

THE CLASSIC ENGLISH MUFFIN BREAKFAST SANDWICH
Assorted sandwiches which includes: (1 per person)
• Sausage patty, egg, cheese
• Bacon strips, egg, cheese
• Egg & cheese
Assorted individual fruit yogurts
Assortment of fruit juices
Water pitchers
Fair trade coffee and assorted teas

$14.30 per person  $16.80 per person

ADD TO YOUR BREAKFAST
for add-ons to your breakfast package please see our à la carte pastries on page 24.

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 is not available.

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

STAFFING
Service staff required at additional fees.
COLD BREAKFAST BUFFETS
(Minimum order of 10 people)

Nothing starts the day off better than a nice breakfast. Enjoy our vast selection of options.

CONTINENTAL BREAKFAST
Assortment of muffins, danishes and croissants (1.5 per person)  
Assortment of fruit juices  
Water pitchers  
Fair trade coffee and assorted teas  

$7.95 per person  $9.50 per person

HEALTHY START BREAKFAST
Choice of pastries: muffins OR fruit breads (1 per person)  
Assorted individual fruit yogurts  
Choice of fruity selection: fruit Salad OR fresh sliced fruits  
Assortment of fruit juices  
Water pitchers  
Fair trade coffee and assorted teas  

$9.20 per person  $10.99 per person

THE BAGEL AND FRUIT
Mini bagels with cream cheese (1 per person)  
Choice of fruity selection: fruit salad OR fresh sliced fruits  
Assortment of fruit juices  
Water pitchers  
Fair trade coffee and assorted teas  

$9.20 per person  $10.99 per person

ADD TO YOUR BUFFET
Add local cheeses for $2.50 per person or see our À la Carte section on page 15.

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 is not available.

The Executive Service features china plates and cutlery. This service includes delivery and pick up at the end of the event.
COLD LUNCH BUFFETS
(Minimum order of 10 people)

Forget about your typical sandwich and enjoy one of our sandwiches. Choosing from a variety of bread and assortments means you’ll find something for everyone. Gluten-free options are available.

THE MORISSET LUNCH

Crudités and Dip

Choice of TWO seasonal salads:
• Organic Greens Salad
• Spinach Salad
• Roasted Beet Salad
• Caesar Salad
• Multicolour Fusilli Pasta Salad
• Rustic Potato Salad

Assorted seasonal sandwiches (1 per person) on assorted artisanal breads OR assorted wraps OR created as mini sandwiches, which includes: (Choose 3 of 5 varieties)
• Roasted beef, greens, horseradish aioli
• Shaved turkey, triple cream cheese, fruit chutney
• Grilled vegetables, baby spinach, spicy hummus
• Traditional egg salad with arugula
• Classic tuna salad with sliced cucumber

Choice of ONE dessert:
• Fresh fruit salad
• Gourmet cookies (2 per person)
• Mix desserts: Grandma’s House OR Sweet Tooth OR Vive Paris (see page 22 for complete description)

Water pitchers, assortment of fruit juices and soft drinks

$16.80 per person  $19.40 per person
COLD LUNCH BUFFETS (2)
(Minimum order of 10 people)

THE DESMARAIS LUNCH

Choice of TWO seasonal salads:
(please refer to page 16 for complete salads description):
- Mix Grain Salad
- Golden Potato Salad
- Roasted Red Pepper Salad
- Moroccan Couscous Salad
- Kale Salad

Assorted seasonal sandwiches (1 per person) on assorted artisanal breads OR assorted wraps OR created as mini sandwiches, which includes: (Choose 4 of 7 varieties)
- Smoked lox and cream cheese, crispy capers, pickled red onions
- 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
- Montréal smoked meat, sauerkraut, triple crunch dijon pickle
- Shaved prosciutto, tomato chutney, brie
- Siracha maple-glazed chicken, crumbled roquefort cheese, spinach

Choice of ONE dessert:
- Fresh fruit salad
- Gourmet cookies (2 per person)
- Mix desserts: Grandma’s House OR Sweet Tooth OR Vive Paris
(See page 22 for complete description)

Water pitchers, Assortment of fruit juices and soft drinks

$18.90 per person  $21.90 per person

ADD TO YOUR BUFFET
Add local cheeses for $2.50 per person or see our À la Carte section on page 15.

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 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.
COLD LUNCH BUFFETS (3)
(Minimum order of 10 people)

THE TABARET LUNCH

Marketplace Cheese Tray

Choice of THREE V.I.P seasonal salads
(please refer to page 16 for complete salads description):
• Artichoke and Palm Heart Salad with a grilled shrimp brochette
• Thai Chicken Salad
• Tuna Niçoise Salad
• Mediterranean Salad
• Froufrou Salad, including arugula leaves, strawberries, asiago petals, roasted pine nuts & prosciutto chips
• Asian Grilled Beef Noodle Salad

Assorted seasonal sandwiches (1 Per Person) on assorted artisanal breads OR assorted wraps OR created as mini sandwiches, which includes: (Choose 4 of 7 varieties)
• Smoked lox and cream cheese, crispy capers, pickled red onions
• 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
• Montréal smoked meat, sauerkraut, triple crunch dijon pickle
• Shaved prosciutto, tomato chutney, brie
• Sriracha maple-glazed chicken, crumbled roquefort cheese, spinach

Choice of TWO desserts
(see page 22 for complete desserts description):
• Fresh fruit salad
• Gourmet cookies (2 per person)
• Mix desserts: Grandma’s House OR Sweet Tooth OR Vive Paris

Water pitchers, assortment of fruit juices and soft drinks

$23.45 per person  $25.99 per person

ADD TO YOUR BUFFET
Add local cheeses for $2.50 per person or see our À la Carte section on page 15.

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 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.

Conventions and Reservations
BREAK PACKAGES
(Minimum order of 10 people)

Need to recharge your batteries? Choose one of our healthy breaks. With a little snack and a nice beverage, you’ll be able to get through the rest of the day.

THE YOGURT BAR
Fresh sliced seasonal fruit
Healthy granola
Assorted dried fruits and nuts
Greek yogurt
Assortment of fruit juices
Water pitchers
Fair trade coffee and assorted teas

$9.20 per person  $10.70 per person

MEDITERRANEAN SNACK
Roasted garlic hummus
Crudités
Toasted pita triangles
“Terra” root vegetable chips
Assortment of fruit juices
Water pitchers
Fair trade coffee and assorted teas

$8.15 per person  $9.65 per person

HEALTHY HABITS
Granola bars (1 per person)
Fruit brochettes
Cheese brochettes
Assortment of fruit juices and soft drinks
Water pitchers
Fair trade coffee and assorted teas

$13.25 per person  $14.75 per person
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.

BREAK PACKAGES
(Minimum order of 10 people)

THE ESSENTIAL STARTER
Assortment of fruit juices and soft drinks
Water pitchers
Fair trade coffee and assorted teas

$4.60 per person

$5.60 per person

CUPCAKES R’ US
Assortment of gourmet homemade cupcakes
Fruit kabobs with vanilla yogurt dip
Water pitchers
Fair trade coffee and assorted teas

$14.30 per person
(12 people minimum)

$15.99 per person
(12 people minimum)

THE COUNTRY PICNIC
Assorted gourmet cookies (2 per person)
Fresh sliced seasonal fruit
Water pitchers
Assortment of fruit juices and soft drinks
Fair trade coffee and assorted teas

$13.25 per person

$14.75 per person

AUNTIES’ PANTRY
Sweet squares and cakes
Marketplace cheese tray
Water pitchers
Assortment of fruit juices and soft drinks
Fair trade coffee and assorted teas

$14.30 per person

$15.80 per person
**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.

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**BREAK PACKAGES (2)**
*(Minimum order of 10 people)*

**SWEET & SALTY SNACKS**
Salted caramel chocolate mousse
Chicago style mixed popcorn (cheddar & caramel)
Roasted cashew
Chocolate covered bananas
Water pitchers
Fair trade coffee and assorted teas

- $8.15 per person
- $9.65 per person

**THE VALUE BREAK**
Choice of pastries (1 piece per person):
Muffins OR fruit breads OR cookies
Water pitchers
Fair trade coffee and assorted teas

<table>
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<th>Number of Guests</th>
<th>Price</th>
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<td>25-49 guests:</td>
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<td>75-99 guests:</td>
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<td>100-149 guests:</td>
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<tr>
<td>150-200 guests:</td>
<td>$4.60</td>
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*Executive service not available*
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 Borscht
- 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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<tr>
<th>Size</th>
<th>Classic Service</th>
<th>Executive Service</th>
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<tbody>
<tr>
<td>Small (serves 10)</td>
<td>$30.10</td>
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<tr>
<td>Medium (serves 20)</td>
<td>$45.90</td>
<td>$53.55</td>
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<tr>
<td>Large (serves 30)</td>
<td>$61.20</td>
<td>$71.40</td>
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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

<table>
<thead>
<tr>
<th>Size</th>
<th>Classic Service</th>
<th>Executive Service</th>
</tr>
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<tbody>
<tr>
<td>Small (serves 10)</td>
<td>$40.25</td>
<td>$48.45</td>
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<tr>
<td>Medium (serves 20)</td>
<td>$56.10</td>
<td>$65.25</td>
</tr>
<tr>
<td>Large (serves 30)</td>
<td>$71.40</td>
<td>$83.65</td>
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</tbody>
</table>
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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<tr>
<td>Small (Serves 10)</td>
<td>$46.40</td>
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<tr>
<td>Medium (Serves 20)</td>
<td>$60.15</td>
<td>$70.40</td>
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<tr>
<td>Large (Serves 30)</td>
<td>$76.50</td>
<td>$89.75</td>
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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

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<tbody>
<tr>
<td>Full Platter</td>
<td>15</td>
<td>$100.95</td>
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<tr>
<td>Half Platter</td>
<td>7</td>
<td>$51.95</td>
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</table>

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

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<tbody>
<tr>
<td>Full Platter</td>
<td>15</td>
<td>$121.40</td>
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<tr>
<td>Half Platter</td>
<td>7</td>
<td>$53.05</td>
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</tbody>
</table>
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.

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

<table>
<thead>
<tr>
<th></th>
<th>Full Platter (35 Mini, Serves 15-20)</th>
<th>Half Platter (15 Mini, Serves 8-10)</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>$100.95</td>
<td>$47.95</td>
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<tr>
<td></td>
<td>$120.95</td>
<td>$61.20</td>
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</tbody>
</table>
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
  - Large (Serves 25-30): $71.50

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

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

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
  - Large (Serves 25-30): $112

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
  - Large (Serves 25-30): $132.50

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

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

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

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.

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
💰 $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
💰 $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
💰 $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
💰 $20.95 per dozen
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.

DESSERT PLATTERS (2)

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

![Image of cupcakes]

$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

![Image of verrines]

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

![Image of cake]

$35.75 Per Cake  $42 Per Cake

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

![Image of tarts]

$55  $63.25
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.

FAVOURITE PASTRIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Classic</th>
<th>Executive</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Muffins</td>
<td>$2.30</td>
<td>$2.55</td>
</tr>
<tr>
<td>Assorted Mini Fruit Danishes</td>
<td>$1.80</td>
<td>$2.10</td>
</tr>
<tr>
<td>Plain Croissants</td>
<td>$1.80</td>
<td>$2.10</td>
</tr>
<tr>
<td>Chocolate Croissants</td>
<td>$2.30</td>
<td>$2.55</td>
</tr>
<tr>
<td>Assorted Fruit Bread Slices</td>
<td>$2.05</td>
<td>$2.40</td>
</tr>
<tr>
<td>Assorted Mini Bagels and Cream Cheese</td>
<td>$2.80</td>
<td>$3.35</td>
</tr>
<tr>
<td>Cinnamon Buns</td>
<td>$2.30</td>
<td>$2.55</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>$1.80</td>
<td>$2.10</td>
</tr>
<tr>
<td>House-made Granola Bars</td>
<td>$2.05</td>
<td>$2.40</td>
</tr>
<tr>
<td>Mixed Berry Parfaits</td>
<td>$3.60</td>
<td>$4.20</td>
</tr>
<tr>
<td>Assorted Timbits (10)</td>
<td>$3.55</td>
<td>$4.20</td>
</tr>
<tr>
<td>Assorted Tim Hortons Donuts</td>
<td>$1.30</td>
<td>$1.55</td>
</tr>
<tr>
<td>Whole Individual Fruit</td>
<td>$1.75</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

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.
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.
CASUAL GATHERING

Whether it is to enjoy the summer weather or to please that student group, pizzas and BBQs are just what your guests are hoping for. Throw away that delivery menu and opt for a pizza made fresh on campus. Our traditional BBQ is always good for larger crowds but we invite you to try our finger-licking good gourmet BBQ options!
PIZZA
(8 slices per pizza)

Pizzas are a classic when it comes to easy and fast lunches. Enjoy one of our pizzas made fresh on campus.

CLASSIC PIZZAS
Choose your Pizza Crust: Thin OR Thick Crust
Choose your Pizza Dough: Whole Wheat OR Traditional (white)
• Cheeses Cheese Lovers
• Quattro Stagioni (Four Seasons; olives, artichokes, prosciutto, mushrooms.)
• Pepperoni and Cheese
• Combination (pepperoni, mushroom, green peppers)
• Vegetarian (green peppers, mushroom, tomatoes)
• Hawaiian (ham, pineapple)

$24.50 each
$29 each

PASTA
(Serves 10 or 20 people)

Beef Lasagna
$70 (10 people)
$120 (20 people)
Price Available by Request

Grilled Vegetable Lasagna
$70 (10 people)
$120 (20 people)
Price Available by Request

Bacon Mac n’ Cheese
$90 (10 people)
$160 (20 people)
Price Available by Request
GOURMET BBQ PACKAGES
Minimum 25 people (a surcharge will apply for smaller groups)

Take advantage of this twist on traditional catering. BBQs are an excellent way to appreciate the nice sunny weather as well as the green spaces on campus. Don’t worry — we’ll even help you organize a plan B if Mother Nature isn’t on your side.

All packages include rolls (gluten-free available) and butter, assorted country style fruit pies or selection of cake squares or house baked cookies, salads, and hot sides.

**STEP 1: CHOOSE ONE ENTREE**

**The Classic BBQ**
- Hot dog
- Vegetarian burgers
- Hamburgers
- Sausages

$12.95 per person

**The Added Value BBQ**
- Hot dogs
- Vegetarian burgers or vegetarian hot dog
- Hamburgers
- Sausages (variety)
- Crudité with dip
- Marketplace Cheese Tray
- Fresh Sliced Multicolor Fruit Tray
- Assorted soft drinks and pitchers of water

$15.95 per person

**The All American BBQ**
- Barbecued chicken and pork side ribs St Louis style
- Crudité with dip
- Marketplace Cheese Tray
- Fresh Sliced Multicolor Fruit Tray
- Assorted soft drinks and pitchers of water

$24.95 per person

**The Gourmet BBQ**
- Barbecued chicken and 5oz top Sirloin steak
- Crudité with dip
- Marketplace Cheese Tray
- Fresh Sliced Multicolor Fruit Tray
- Assorted soft drinks and pitchers of water

$29.95 per person

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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 is available. Ask us about pricing for your event.

STAFFING
Service staff required at additional fees.
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 is available. Ask us about pricing for your event.

STAFFING
Service staff required at additional fees.

GOURMET BBQ PACKAGES (2)
(Minimum order of 25 people)

The Salmon BBQ
- Atlantic salmon and grilled chicken breast
- Crudité with dip
- Marketplace Cheese Tray
- Fresh Sliced Multicolor Fruit Tray
- Assorted soft drinks and pitchers of water

$29.95 per person

The Kabob BBQ
- Chicken, beef or pork brochettes
- Crudité with dip
- Marketplace Cheese Tray
- Fresh Sliced Multicolor Fruit Tray
- Assorted soft drinks and pitchers of water

$27.95 per person

The Land and Sea BBQ
- Surf and Turf (one Tenderloin 6oz & one lobster tail)
- Crudité with dip
- Marketplace Cheese Tray
- Fresh Sliced Multicolor Fruit Tray
- Assorted soft drinks and pitchers of water

$42.95 per person

STEP 2: CHOICE OF SEASONAL SALADS (ONE)
Caesar, Coleslaw, Organic Greens, Greek, Tex-Mex, Marinated Vegetables, Pasta, Roasted Potato, Mixed Grains, Moroccan, Ratatouille, Tomato Mango, Kale and Spinach.

STEP 3: CHOICE OF STARCH
Rice OR potatoes: (baked, roasted, Parisiennes, Cajun spicy red potato, scalloped).

CHOICE OF SIDES:
Sautéed mushrooms and onions, Tuscan charred vegetable medley, corn on the cob

STEP 4: ADD DRINKS
Ice tea $1.50 per person
Lemonade $1.50 per person

Or see page 43 for all our beverage options
À LA CARTE BBQ
(minimum order of 25 per selection)

Prefer the traditional BBQ? Choose from our À la Carte options

You can add-on any items from the following list, to enhance your BBQ experience!

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo hot dog</td>
<td>$3.60</td>
</tr>
<tr>
<td>Tofu dog</td>
<td>$3.80</td>
</tr>
<tr>
<td>Italian or Polish sausage</td>
<td>$3.95</td>
</tr>
<tr>
<td>Grilled salmon loins</td>
<td>$7.95</td>
</tr>
<tr>
<td>Grilled shrimp skewer</td>
<td>$5.95</td>
</tr>
<tr>
<td>Beef enchiladas</td>
<td>$5.75</td>
</tr>
<tr>
<td>Pork BBQ side ribs</td>
<td>Market Price</td>
</tr>
<tr>
<td>Grilled marinated chicken breasts</td>
<td>$9.95</td>
</tr>
<tr>
<td>Hamburger (mustard, relish, ketchup only)</td>
<td>$5.95</td>
</tr>
<tr>
<td>Lamb Kofta</td>
<td>$9.95</td>
</tr>
<tr>
<td>Beef, pork or chicken skewer</td>
<td>$5.95</td>
</tr>
<tr>
<td>New York 6oz Striploin</td>
<td>$11.95</td>
</tr>
<tr>
<td>Veggie burger</td>
<td>$5.75</td>
</tr>
<tr>
<td>Bag of potato chips</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

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 is available. Ask us about pricing for your event.

STAFFING
Service staff required at additional fees.
LUNCH BOXES
(minimum order of 10 people)

If you want to feed a large group on-the-go with a minimal budget, the lunch boxes are a great option. Each lunch box is served in a portable box with cutlery and napkins.

STEP 1: CHOOSE YOUR WRAP
- Curried chickpea (vegetarian)
- Grilled vegetables and goat cheese (vegetarian)
- Deli trio
- Ham and cheese
- Egg salad
- Tuna salad
- Chicken Caesar

STEP 2: CHOOSE YOUR SALAD
- Green Salad
- Caesar Salad
- Pasta Salad

Assortment of fruit juices and soft drinks are included - one drink per box ordered. Each lunch box also includes a chef’s choice of dessert

$12.25 per person

* These wraps and sandwiches can be prepared and displayed on platters instead of in lunchboxes.
VIP

We challenged our chefs to come up with new dishes and hors d'œuvres sure to impress refined palates. We think they knocked it out of the park and we would be happy to organize a tasting for any event planner undecided on what to order.
SIT-DOWN LUNCH  
(Minimum order of 12 people)

Cold lunches can be gourmet too! Our chef has put together flavourful plates that will impress everyone.

**ASIAN GRILLED BEEF NOODLE SALAD**
With fresh cilantro, green onions, toasted peanuts, shredded carrot. Dressed with soya miso vinaigrette.

_food_ $14.30 per person

**TUNA NIÇOISE SALAD**
Seared Albacore tuna, green beans, potatoes, olives and cherry tomatoes and herb vinaigrette

_food_ $16.35 per person

**CHIMICHURRI GRILLED FLANK STEAK**
Served with house dressed roasted beets, candied walnuts, crumbled goat cheese, micro green salad and sweet onion dressing

_food_ $19.50 per person

**COLD POACHED SALMON**
Served on Moroccan couscous salad with dried fruits and Moroccan blended spice and citrus vinaigrette

_food_ $22.50 per person

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**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* is not available.

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

**CUSTOMISE IT**
Add a fresh fruit flan ($4 ppl)
or a dessert from our selection on page 22 and 23.

**STAFFING**
Service staff required at additional fees.
**SIT-DOWN LUNCH OR DINNER**

*(Minimum order of 25 people)*

The plated dinner menu offers premium products with incredible flavours. Impress your V.I.P guests with these menu items. You can add a cocktail reception feature to create a stand-out event. Not sure we can deliver on the quality? Organize a tasting and we’ll blow you away.

**CHOOSE THE NUMBER OF COURSES**

*3 Course Meal: Choice of one entree (salad OR soup), one main dish, one dessert*

*4 Course Meal: Choice of one soup, one salad, one main dish, one dessert*

Prices for the meal is based on the selection of the Main dish

**STEP 1: CHOOSE ONE MAIN DISH**

Served with Chef’s choice of starch and vegetables

<table>
<thead>
<tr>
<th>3 Course Meal</th>
<th>4 Course Meal</th>
<th>price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Coconut Tofu Curry</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>A sweet and spicy curried coconut sauce with firm tofu, edamame, chickpeas, fresh cilantro, served with scallion scented basmati rice and topped with crushed peanuts</td>
<td></td>
<td>$29.50</td>
</tr>
<tr>
<td><strong>Seared Salmon</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lightly seasoned and covered with citrus Beurre Blanc</td>
<td></td>
<td>$30</td>
</tr>
<tr>
<td><strong>Baked Chicken Breast</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stuffed with layers of Swiss cheese and wrapped in sage prosciutto ham</td>
<td></td>
<td>$30.60</td>
</tr>
<tr>
<td><strong>Seared Cod Fish</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>With walnut pepper relish</td>
<td></td>
<td>$32.65</td>
</tr>
<tr>
<td><strong>Country Loin of Roast Pork</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Shaved thinly</td>
<td></td>
<td>$32.65</td>
</tr>
<tr>
<td><strong>Braised Veal Blanquette</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apple and fennel with basmati rice, peas and fresh mint</td>
<td></td>
<td>$32.65</td>
</tr>
<tr>
<td><strong>Braised Lamb Shank</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>With smashed red skin potatoes and root vegetables</td>
<td></td>
<td>$38.75</td>
</tr>
</tbody>
</table>

**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** is not available.

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

**STAFFING**

Service staff required at additional fees.
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 is not available.

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

STAFFING
Service staff required at additional fees.

SIT-DOWN LUNCH OR DINNER(2)
(Minimum order of 50 people)

STEP 2: CHOOSE A SALAD AND/OR SOUP
Served with freshly baked rolls and butter.

SALADS:
- Kale Salad, roasted apples, blueberries, hemp hearts, pumpkin seed, cremini mushrooms, cashew and pomegranate vinaigrette
- Moroccan Couscous Salad, dried fruit, citrus-scented couscous, with Moroccan blended spices
- Grain Salad, ancient and new grains, organic quinoa, rice, couscous, tomatoes, chives, grapes, citrus vinaigrette
- Mediterranean Prosciutto Salad, leafy lettuce, roasted peppers, raspberries, asiago cheese, kalamata olives, Greek yogurt dressing

SEASONAL SOUPS:
- Cream Of Tomato with Fresh Chives
- Minestrone
- Spicy Thai with Coconut Milk
- French Onion
- Potato, Leek And Pear with Blue Cheese and Fresh Rosemary
- Vegetable Soup with Tomato Broth

STEP 3: CHOOSE ONE DESSERT
Served with coffee and tea
- Fresh Fruit Flan
- Dark Chocolate Raspberry Torte with Walnut Crust
- Seasonal Berry New York Cheesecake
- Tiramisu
GOURMET LUNCH OR DINNER BUFFET
(Minimum 25 people. Service staff required at additional fee.)

Our buffet dinner menu is perfect for your event. Our chefs have chosen the perfect combination of flavours to impress your taste buds. With one main dish and a choice of three salads, the possibilities are endless. Desserts included in package.

STEP 1: CHOOSE ONE MAIN DISH
Served with Chef’s choice of starch and vegetables

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Coconut Tofu Curry</strong></td>
<td>$26.50</td>
</tr>
<tr>
<td>A sweet and spicy curried coconut sauce</td>
<td></td>
</tr>
<tr>
<td>with firm tofu, sugar snap peas, chickpeas, fresh cilantro, served with scallion scented basmati rice and topped with crushed peanuts</td>
<td></td>
</tr>
<tr>
<td><strong>Apple Dijon Chicken</strong>, in a creamy herbed white wine sauce.</td>
<td>$26.50</td>
</tr>
<tr>
<td><strong>Grilled Mediterranean Vegetable Lasagna</strong></td>
<td>$26.50</td>
</tr>
<tr>
<td><strong>Classic Meat Lasagna</strong></td>
<td>$28.50</td>
</tr>
<tr>
<td><strong>Soy Ginger Crusted and Marinated Salmon</strong></td>
<td>$29.60</td>
</tr>
<tr>
<td><strong>Hunters Quartered Chicken</strong>, served with a tomato mushroom wine sauce and fresh herbs</td>
<td>$30.60</td>
</tr>
<tr>
<td><strong>Beef and Onion Pot Pie</strong></td>
<td>$30.60</td>
</tr>
<tr>
<td><strong>Classic Beef Bourguignon</strong>, served with aromatic vegetables, herbs and spices</td>
<td>$32.65</td>
</tr>
<tr>
<td><strong>Braised Lamb Shank Meat</strong>, served with rice medley and market vegetables</td>
<td>$39.75</td>
</tr>
</tbody>
</table>

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** is not available.

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

STAFFING

Service staff required at additional fees.
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 is not available.

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

STAFFING
Service staff required at additional fees.

GOURMET LUNCH OR DINNER BUFFET (2)
(Minimum 25 people. Service staff required at additional fee.)

STEP 2: CHOOSE THREE SEASONAL SALADS
- Organic Greens Salad, tomatoes, cucumber, radish and shredded carrots, sundried tomato dressing
- Roasted Red Pepper Salad, grilled haloumi with parsley dressing
- Roasted Beets Salad, candied walnut, crumbled goat cheese, house dressing
- Asian Grilled Beef Noodle Salad, fresh cilantro, green onions, toasted peanuts, red peppers, shredded carrot, soya miso vinaigrette
- Caesar Salad, shaved pecorino cheese, creamy garlic dressing
- Moroccan Couscous Salad, dried fruit, citrus-scented couscous, with Moroccan blended spices
- Whole Wheat Penne Salad, citrus poached mushrooms, charred onions, cherry tomatoes, sweet peppers, artichokes, roasted beets and sun-dried tomato vinaigrette
- Mix Grain Salad, ancient and new grains, organic quinoa, rice, couscous, tomatoes, chives, grapes, citrus vinaigrette
- Roasted Potato Salad, crumbled goat cheese, toasted walnuts, tossed with arugula pesto vinaigrette

DESSERT TABLE
(all selections included)
- Fresh Sliced Seasonal Fruit
- Sweet Squares
- Fresh Baked Tortes and Pie
**HORS D’OEUVRES**
*(Priced per dozen, minimum of Three (3) dozen, per selection)*

Hors d’oeuvres are the perfect amuse-bouche. Choose one of our selections as an appetizer to compliment your meal. If you want a different twist, organize a whole meal made of canapés. Your guests will love the variety of flavours.

Desserts make great canapés too. Choose one from our selection on page 22.

### PRICE
The same pricing structure applies to both Classic and Executive Service menus.

### 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.

### STAFFING
A staff fee may apply for executive service orders.

### COLD HORS D’OEUVRES - CROWD PLEASER SELECTIONS
- Feta and Basil Bruschetta
- Smoked Salmon on Dark Rye
- Black Olive Tapenade and Cherry Tomato
- Chicken Tzatziki in a Mini Pita Pocket
- Salmon Mousseline with Lime Aioli
- Bocconcini, Tomato and Basil Skewers
- Fig and Herb Goat Cheese
- Baby Shrimp Salad with Cocktail Sauce
- Stewed Apricots with Almonds and Brie on Crostini
- Chicken Liver Pâté on Crostini
- Curried Chicken Bites

$28.55 per dozen

### COLD HORS D’OEUVRES - DELUXE SELECTIONS
- Shrimp with Mango and Pineapple Salsa
- Bite-Size Beef Wellington
- Cod Ceviche served in a Cucumber Cup
- Roasted Beet, Apple and Goat Cheese Tartar served on Endive Spears
- Asian Noodle Slaw with Sesame Ginger Soy
- Puff Pastry Bouchée with Wild Mushroom Duxelle
- House-Made Salmon Gravlax with Pickled Onions
- Smoked Duck Breast with Fruit Chutney

$36.75 per dozen
PRICE
The same pricing structure applies to both Classic and Executive Service menus.

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.

STAFFING
A staff fee may apply for executive service orders.

HORS D’ŒUVRES (2)
(Priced per dozen, minimum of Three (3) dozen, per selection)

HOT HORS D’ŒUVRES – CROWD PLEASER SELECTIONS
• Chipotle Chicken Burritos with Salsa
• Dried Dates wrapped with Prosciutto
• Vegetarian Samosas with Fruit Chutney
• Brie and Cranberry Bundles in Phyllo Pocket
• Spinach and Cheese Mini Quiche
• Mini Spring Rolls with Ginger and Wasabi Remoulade

$28.55 per dozen

HOT HORS D’ŒUVRES – DELUXE SELECTIONS
• Chicken and Grilled Apricot Skewers
• Indonesian Chicken Satay with a Spicy Peanut Dipping Sauce
• Asian Grilled Shrimp Skewers
• Thai Red Curry Marinated Chicken Brochette with Spring Onion and Cherry Tomato
• Chicken Drumsticks Teriyaki Sesame or Spicy
• Foie Gras Mousse served with Tomato Confit and Herbed Crostini
• Roasted Figs with Goat Cheese and an Aged-Balsamic Reduction

$36.75 per dozen
DIPS, PÂTÉS, RILLETES AND TERRINES
(Minimum order of 12 people)

Served with crostini and assorted artisan breads

- Traditional Bruschetta on lightly toasted baguette
- Freshly made Tzatziki
- Guacamole
- Spicy Hummus Dip
- Eggplant Caviar Dip (oven-roasted eggplant and garlic puree)
- Grilled Tomato and Red Pepper Salsa
- Quinoa Tabbouleh (red quinoa, fresh parsley, tomatoes and lemon)
- Creton Québécois (traditional pork pâté)
- Chicken Liver Pâté
- Smoked Duck Rillettes
- Salmon Rillettes
- Terrine of Baby Leeks
- Trout Crudo (traditional Italian cured trout preserved lemon aioli, fried capers and fresh dill)

$3.55 per person
CUSTOM MENUS

When organizing a very special event or themed reception, our culinary team is happy to sit down with you and come up with a custom menu sure to please your guests. Planning ahead will allow our team to offer the best service possible.
**BEVERAGES**

All events at which alcoholic beverages are served must be booked through conventions and reservations since infusion catering is the only service that is authorized to serve alcoholic beverages on campus (main, Lees and Roger Guindon) in order to ensure compliance with the university’s liquor license and its policy on serving alcohol on campus.
À LA CARTE BEVERAGES

The University of Ottawa is the seventh Canadian campus to be fair trade-certified. Fair trade means that those who harvest and manufacture goods are paid a fair price for their product.

The campus is also bottled water-free. The University of Ottawa is committed to reducing plastic waste and conserving water supplies.

FAIR TRADE COFFEE
REGULAR OR DECAF

<table>
<thead>
<tr>
<th>Item</th>
<th>Regular</th>
<th>Decaf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Brewed Van Houtte Coffee (1)*</td>
<td>$1.85</td>
<td>$2.35</td>
</tr>
<tr>
<td>Freshly Brewed Van Houtte Coffee (50)</td>
<td>$76.50</td>
<td>$91.95</td>
</tr>
<tr>
<td>Freshly Brewed Van Houtte Coffee (100)</td>
<td>$143.95</td>
<td>$173.50</td>
</tr>
</tbody>
</table>

NON-FAIR TRADE
COFFEE REGULAR OR DECAF

<table>
<thead>
<tr>
<th>Item</th>
<th>Regular</th>
<th>Decaf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly brewed Starbucks™ coffee (1)*</td>
<td>$2.35</td>
<td>$2.90</td>
</tr>
<tr>
<td>Freshly brewed Tim Hortons™ coffee (1)*</td>
<td>$1.95</td>
<td>$2.45</td>
</tr>
<tr>
<td>Freshly brewed Tim Hortons™ coffee (50)</td>
<td>$88.00</td>
<td>$101.95</td>
</tr>
<tr>
<td>Orange Pekoe Tea and herbal teas (1)*</td>
<td>$1.85</td>
<td>$2.35</td>
</tr>
</tbody>
</table>

HOT AND COLD BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted fruit juices (340ml)</td>
<td>$2.65</td>
</tr>
<tr>
<td>Soft drinks (355ml)*</td>
<td>$2.05</td>
</tr>
<tr>
<td>Milk (250ml)</td>
<td>$1.85</td>
</tr>
<tr>
<td>Hot chocolate</td>
<td>$2.05</td>
</tr>
<tr>
<td>Perrier™</td>
<td>$2.55</td>
</tr>
<tr>
<td>San Pellegrino</td>
<td>$2.75</td>
</tr>
<tr>
<td>V8 Juice</td>
<td>$2.85</td>
</tr>
<tr>
<td>Fruit punch (non-alcoholic)</td>
<td>$11.75</td>
</tr>
<tr>
<td>(incl. 7 plastic cups or glasses)</td>
<td></td>
</tr>
<tr>
<td>Pitcher of water (incl. 7 plastic cups or glasses)</td>
<td>$2.85</td>
</tr>
<tr>
<td>Water tower (100)</td>
<td>$57.10</td>
</tr>
</tbody>
</table>

* Minimum order of seven

TIP

Our cups are 8 oz. each. If your guests tend to bring their reusable mugs, we suggest an order of at least 2 cups 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.
BAR SERVICE

Infusion Catering is the only service that is authorized to serve alcoholic beverages on campus (main, Lees and Roger Guindon). All events at which alcoholic beverages are served must be booked through Conventions and Reservations, since Infusion Catering is the only service that is authorized to serve alcoholic beverages on campus (main, Lees and Roger Guindon), to ensure compliance with the University’s liquor licence and its policy on serving alcohol on campus.

Conventions and Reservations can advise you on the various aspects of planning your bar service, including the type of bar, setup requirements and, most importantly, the location of the bar.

**STAFFING:**

Staff (bartenders and attendees) during bar service is mandatory for any bar with alcohol. Please refer to the Terms and Conditions or speak to our agents to find out the associated fees.

**FOOD DURING BAR SERVICE:**

Food items must be provided for the duration of the alcohol service as indicated in the AGCO regulations. In the event that food runs out during service time, the bar will close and no reimbursement will be applicable of staff time.

**MINIMUM BAR SALES:**

Bar sales of at least $250 are required. However, this fee could be waved depending on your food order for this event. Speak to your event agent for more detail.

**EMBASSY:**

For events hosted or co-hosted with an embassy, please refer to the policy on our website.

**SERVICE TYPES:**

- **Classic Service:** Drinks are served in disposable, single use, cups and wine glasses.
- **Executive Service:** Drinks are served in glassware.

**STEP 1- SELECT YOUR BAR TYPE:**

Here are the bar types are offered:

- **Host Bar:** The client covers the cost of all beverages served and is invoiced based on consumption. The current estimate is based on the following formula: (total number of attendees) x (1.5 consumptions per hour) x (number of service hours) x 6$/consumption = estimated total. The actual amount will be billed/reimbursed post event.

- **Coupon Bar:** The client is invoiced based on consumption for redeemed coupons. It is the responsibility of the client to distribute the coupons to their guests. Number of given coupons must be confirmed at least 48 hours prior to the event to the agent assigned to your event. This is to ensure we prepare appropriate bar quantities. Guests do not have the option of purchasing their drinks at the bar.

- **Cash Bar:** Your guests pay for their own beverages at the bar. Cash bar prices include all taxes. Please note that we cannot process payments by debit or credit card at events; we can only accept cash.

- **Cash and Coupon Bar:** A combination where guests pay for their own beverages at the bar and the client also provides coupons to guests.

- **Wine Service:** Usually ordered with dinner. The client is invoiced based on the consumed number of opened bottles. You will be asked to pre-determine a number of bottles and non-alcoholic drinks.
STAFFING:
Staff (bartenders and attendees) during bar service is mandatory for any bar with alcohol. Please refer to the Terms and Conditions or speak to our agents to find out the associated fees.

FOOD DURING BAR SERVICE:
Food items must be provided for the duration of the alcohol service as indicated in the AGCO regulations. In the event that food runs out during service time, the bar will close and no reimbursement will be applicable of staff time.

MINIMUM BAR SALES:
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EMBASSY:
For events hosted or co-hosted with an embassy, please refer to the policy on our website.

SERVICE TYPES:
Drinks are served in disposable, single use, cups and wine glasses for Classic Service.

Drinks are served in glassware for Executive Service.

STEP 2- CHOOSE YOUR DRINK SELECTIONS:
Wine, Beer and Spirits: Pelee Island white & red wine, Spirits (gin, rye, rum, vodka and scotch), domestic beers (Coors Light, Molson Canadian), imported beers (Corona, Heineken, Stella), soft drinks, can fruit juices, Perrier, and water pitchers.

Wine and Beer: Pelee Island white & red wine, domestic beers (Coors Light, Molson Canadian), imported beers (Corona, Heineken, Stella), soft drinks, can fruit juices, Perrier, and water pitchers.

Wine Bar: Pelee Island white & red wine, soft drinks, fruit juices, Perrier, and water pitchers.

Non-Alcoholic Only: Soft drinks, fruit juices, Perrier, and water pitchers. Ask us about adding a punch or special non-alcoholic drinks!

Customize: Choose your own selections! Note that non-alcoholic drinks must be available.

ALCOHOLIC BEVERAGES

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price per Glass</th>
<th>Price per Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>House wine: (Pelee island) white and red</td>
<td>$5.50</td>
<td>$5.95</td>
</tr>
<tr>
<td>Domestic beer: Coors light, Molson Canadian</td>
<td>$5.10</td>
<td>$5.60</td>
</tr>
<tr>
<td>Imported beer: Corona, Heineken, Stella</td>
<td>$5.75</td>
<td>$6.25</td>
</tr>
<tr>
<td>Non-alcoholic beverages: juice and soft drinks</td>
<td>$2.05</td>
<td>$2.55</td>
</tr>
<tr>
<td>Non-alcoholic beverage: Perrier</td>
<td>$2.55</td>
<td>$3.05</td>
</tr>
</tbody>
</table>

OTHER SELECTION ON DEMAND

<table>
<thead>
<tr>
<th>Request for items below must be made before the event</th>
<th>Price per Glass</th>
<th>Price per Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coolers: Smirnoff ice</td>
<td>$5.60</td>
<td>$6.10</td>
</tr>
<tr>
<td>Liqueurs: Bailey’s</td>
<td>$5.60</td>
<td>$6.10</td>
</tr>
<tr>
<td>Digestive: Amaretto, Crème de menthe, Khalua, Porto</td>
<td>$6.10</td>
<td>$6.65</td>
</tr>
<tr>
<td>Deluxe: Cognac, Grand-Marnier and Drambuiine</td>
<td>$6.10</td>
<td>$6.65</td>
</tr>
<tr>
<td>Spirits: gin, rye, rum, vodka and scotch</td>
<td>$5.60</td>
<td>$6.10</td>
</tr>
</tbody>
</table>
### STAFFING:
Staff (bartenders and attendees) during bar service is mandatory for any bar with alcohol. Please refer to the Terms and Conditions or speak to our agents to find out the associated fees.

### FOOD DURING BAR SERVICE:
Food items must be provided for the duration of the alcohol service as indicated in the AGCO regulations. In the event that food runs out during service time, the bar will close and no reimbursement will be applicable of staff time.

### MINIMUM BAR SALES:
Bar sales of at least $250 are required. However, this fee could be waved depending on your food order for this event. Speak to your event agent for more detail.

### EMBASSY:
For events hosted or co-hosted with an embassy, please refer to the policy on our website.

### SERVICE TYPES:
- Drinks are served in disposable, single use, cups and wine glasses for **Classic Service**.
- Drinks are served in glassware for **Executive Service**.

### RED, WHITE AND SPARKLING WINES

#### RED WINE
- **House wine**: Pelee Island (Cabernet, Canada VQA, 750ml)
  - $26.95
  - $31.20
- **Pelee Island** (Cabernet Franc, Canada VQA, 750ml)
  - $27.50
  - $32.40
- **l’Epayrie Special Reserve** (rouge blend, France, 1 litre)
  - $30.85
  - $36.20
- **Woodbridge Mondavi** (Cabernet Sauvignon, 750ml)
  - $30.55
  - $35.70
- **Concha y Toro Casillero del Diablo** (Shiraz, Chile, 750ml)
  - $33.61
  - $39.75
- **Château Puyfromage Albert** (Red blend, Bordeaux, 750ml)
  - $38.75
  - $45.65

#### WHITE WINE
- **House wine**: Pelee Island (Chardonnay, Canada VQA, 750ml)
  - $26.95
  - $31.20
- **Pelee Island** (Sauvignon blanc, Canada VQA, 750ml)
  - $27.50
  - $32.50
- **l’Epayrie** (White blend, France, 1 litre)
  - $30.85
  - $36.20
- **Woodbridge Mondavi** (Chardonnay, 750ml)
  - $30.55
  - $35.70
- **Baron Rothschild** (Chardonnay, pays d’Oc, 750ml)
  - $32.90
  - $38.75
- **Jaffelin Bourgogne Aligote** (White blend, Bourgogne, 750ml)
  - $37.50
  - $44.35

#### SPARKLING WINE
- **Friexenet Brut** (Vin mousseux, Spain, 750ml)
  - $30.55
  - $33.60
EXPERIENCED TEAM

Not quite sure what equipment you need, what food you should be ordering or how to set up your room, ask our coordination agents. We know the campus inside and out and have decades of experience organising events.
CONVENTIONS AND RESERVATIONS TERMS AND CONDITIONS
RELATING TO CATERING

HOW TO PLACE AN ORDER:
In order to place an order, you must complete the online reservation request form found on www.reservations.uottawa.ca (icon Book It Now on right hand side). The online reservation form is mandatory in order for Conventions and Reservations Services to process the reservation request. Once the online reservation form is received by Conventions and Reservations Services, the Event Coordinator assigned to your file will respond to your request within approximately 2-3 business days.

We do our best to accommodate last-minute orders within 24 hours, subject to food availability and workload. Infusion Catering reserves the right to substitute like items for orders that are placed less than 72 hours prior to event date to ensure highest quality products are procured.

ROOM ACCESS:
Note that the caterer requires a minimum window of 45 minutes prior to the start time of the service for delivery and 45 minutes after the end time of the service for pick-up. This is to ensure to meet the overall schedule of the day.

It is the responsibility of the client to ensure the room is accessible and unlocked, as well as the food/bar table ready for the caterer during delivery and pick-up.

Infusion caterer will deliver or service will be ready approximately 15 minutes prior to service time.

MINIMUM CATERING ORDER AND PRICING:
All orders are subject to a minimum order as indicated in the menu. All items are quoted per person unless otherwise stated in the menu. Prices are subject to change without notification.
For customized orders, a minimum of $80 per delivery is required, pre-taxes and coordination fees (if applicable). Please contact our Event coordinators for any exceptions.

ALLERGIES AND DIETARY NEEDS:
We do our utmost to accommodate dietary substitutions when possible, but we need advance notice. Additional fees may apply.

The caterer cannot guarantee that there will be no allergen cross contamination, but we have created a unique and high quality allergy program. Infusion Catering follows best practices to prevent cross-contamination and have taken the following measures for our clients with food allergies and special dietary needs:
- Meals are prepared in a separate and locked room
- Dedicated ingredients and equipment
- Recipes and ingredients reviewed by our Registered Dietitians
- Staff trained to prevent cross-contamination at every step
The allergy warnings you submit will be added to the service order submitted to the caterer in order for them to maximize the precautions.
Note that our kitchen cannot provide Kosher or Celiac meals, however we can take care of ordering it through our external supplier on your behalf. Additional fees for the meals will apply.

For any medical reaction due to an allergy, please contact; (613) 562-5411 to reach the University of Ottawa Protection Services to obtain medical help.

**LEFTOVER FOOD:**
Due to health and safety reasons, leftover food cannot be packaged or boxed for carry over or take home purpose. The caterer will remove all foods at the end of the event.

**LABOUR CHARGES:**
Servers, bartenders and chefs are charged at $25.50 an hour. All service labour charges are calculated at a minimum of four hours and a half (4.5) per employee. This four and a half-hour minimum includes over one hour of set-up (starting in the kitchen), over one hour of teardown (ending in the kitchen) and two hours of service. If your event exceeds two hours of service time, additional hours appear on your final invoice.

Note that the service will be ready approximately 15 minutes prior to the start time of your service.

<table>
<thead>
<tr>
<th>SERVICE</th>
<th>MINIMUM SERVERS REQUIRED</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FOOD STAFF</strong></td>
<td></td>
</tr>
<tr>
<td>Receptions with served canapés and/or wine and cheese</td>
<td>1 server per 30 guests</td>
</tr>
<tr>
<td>Buffet, breakfast, lunch or dinner</td>
<td>1 server per 30 guests</td>
</tr>
<tr>
<td>Served/platted breakfast, lunch or dinner</td>
<td>1 server per 20 guests</td>
</tr>
<tr>
<td>BBQ</td>
<td>2 servers required minimum After 120 guests- and additional 1 server per 60 guests</td>
</tr>
<tr>
<td><strong>BAR STAFF</strong></td>
<td></td>
</tr>
<tr>
<td>Wine Service at tables</td>
<td>1 server per 32 guests</td>
</tr>
<tr>
<td>Bar Service</td>
<td>1 bartender + 1 attendant per 60 guests</td>
</tr>
</tbody>
</table>
LABOUR CHARGES- STATUTORY HOLIDAYS:
When staff has to work on recognized statutory holidays, labour charges are double the normal hourly rate.

For the complete Terms and Conditions involving room rental and other suppliers, please visit our website: http://reservations.uottawa.ca/en/event-and-reservation-policies

RENTALS:
Infusion Catering uses outside providers for china, cutlery, glassware, table décor, and linen, among other needs. If items are not returned to the rental supplier after the event or if items go missing, clients are invoiced for these after the fact.