



CATERING MENU

Fall 2021

With over 30 years of culinary experience at the University of Alberta, our team at the Horowitz Events Centre is proud to offer you a catering menu designed for every budget, appetite, and event size. From morning meetings to banquet dinners, the Horowitz Events Centre proudly offers a wide variety of delicious offerings.

Many of the items on our menu can be tailored to fit a variety of dietary and allergy requirements, including but not limited to vegetarian, vegan, gluten aware & celiac, halal, and dairy free choices. We are always happy to provide options for any other dietary restrictions or allergies.

If you find yourself looking for dishes outside of this menu, please let us know – our culinary team welcomes the opportunity to work with you to customize and design a menu unique to your event.

BREAKFAST

Breakfast Buffets

All breakfast buffet options include coffee, tea, and juice. Minimum 6 people. All pricing is per person.

The Good Morning **\$4.50**
Assorted muffins, scones, and croissants served with butter & preserves.

The Continental **\$9.50**
Assorted loaf slices, cinnamon buns, and muffins, served with fresh fruit.

The Fresh Start **\$12.50**
Berry fruit skewers, overnight oatmeal, flavored yogurts, mini muffins, scones, and croissants served with butter & preserves.

The Early Riser **\$14.50**
Farm fresh scrambled eggs with hash browns, crispy bacon, & sausages. Served with fresh fruit and an assortment of loaves & muffins.

The Great Canadian **\$18.50**
Blueberry pancakes, farm fresh scrambled eggs, hash browns, crispy bacon, & sausages. Served with maple syrup & fresh fruit.

The Hot & Spicy **\$14.50**
Breakfast burrito stuffed with scrambled eggs, monterey jack, chorizo, spicy potatoes, and refried beans. Pico de gallo and sour cream on the side. Served with fresh fruit.

The Wake-Up Call **\$12.50**
Assorted bagels, danishes, muffins, and croissants with preserves, cream cheese, and butter. Served with individual yogurts & fresh fruit.

Breakfast Sandwiches

The Croissant **\$6.00**
Farm fresh egg, cheddar, ham, & tomato on a croissant.

The English Muffin **\$4.50**
Farm fresh egg, sausage, & cheddar on a toasted english muffin.

The Vegetarian **\$4.50**
Farm fresh egg, arugula, & cheddar on a toasted english muffin.

The Vegan **\$6.75**
Tofu egg substitute, vegan cheese, spinach, & tomato in a vegan tortilla wrap.

Boxed Breakfasts

An easy way to serve breakfast individually! Your choice from the breakfast sandwiches listed above, served with fruit salad & a can of Minute Maid juice. **\$12.50 to \$14.50**
Napkins & cutlery included in the box.

Breakfast Add-Ons

Bagels with cream cheese Plain or everything.	\$3.25
Fruit & cheese platter Selection of domestic cheeses and fresh fruit with assorted crackers. Priced per person.	\$7.00
Whole fruit	\$2.25
Freshly baked muffins, danishes, & croissants Full-sized individual items.	\$3.00
Scones Apple, blueberry, cheese, or raisin.	\$3.00
Individual yogurt Assorted flavors.	\$2.25

BEVERAGES

Coffee & Tea

All Horowitz coffees and teas are fair trade and organic certified. Choose from the following roasts:

Guatemalan • Light Roast	Rocket Fuel • Dark Roast
Colombian • Medium Roast	Cascadia Decaf • Medium Roast

10 cups	\$15.50
40 cups	\$52.00
80 cups	\$92.00
Tea	\$2 per bag
An assortment of black, green, & herbal.	

Cold Refreshments

Assorted soft drinks	\$2.00 can
Coca-Cola brands. 355mL cans or 500mL bottles.	\$2.50 bottle
Assorted fruit juice	\$2.00 can
Minute Maid brands. 355mL cans or 500mL bottles.	\$2.50 bottle
Bottled water	\$2.00 small
Dasani. 355mL or 500mL bottles.	\$2.50 large
Juice pitcher	\$13.50 per pitcher
Choose from apple, orange, cranberry, or grapefruit. Available in 60oz pitchers, 3L dispensers, & 5L dispensers.	\$19.50 for 3L
	\$32.00 for 5L
Infused water station	\$12.50 for 3L
Choose from citrus-mint, apple-raspberry-blueberry, & cinnamon-strawberry. Available in 60oz pitchers, 3L dispensers, & 5L dispensers.	\$16.50 for 5L
Ice water	\$3.00 per pitcher
Available in 60oz pitchers, 3L dispensers, & 5L dispensers.	\$8.00 for 3L
	\$11.00 for 5L
Fruit punch	\$1.50 per person
A blend of orange, cranberry, pineapple, and grapefruit juice with ginger ale. Minimum order of 10.	

BREAKS

Baked Goods

Freshly baked muffins, danishes, & croissants Full-sized individual items.	\$3.00
Assorted pastries Includes a mix of muffins, scones, loaves, doughnuts, danishes, and cinnamon buns. Priced per person (three small pieces per person).	\$3.00
Cookies A mix of chocolate chunk, white chocolate macadamia nut, cranberry oatmeal, double chocolate chip, & ginger snap.	\$1.75
Cinnamon buns In a sticky caramel sauce.	\$3.50
Scones A mix of plain, cheddar cheese, apple cinnamon, blueberry, & raisin.	\$3.00
Loaf slices A mix of banana bread, lemon poppy seed, carrot raisin, & cranberry orange.	\$2.75
Bannock Traditional bread of Indigenous Peoples.	\$3.00
Donuts Made fresh daily. Priced per dozen.	\$13.50

Healthy Snacks

Granola trail bars Made with cereals, dried fruit, nuts, seeds, and coconut.	\$3.50
Fresh fruit skewers Served with a yogurt dip.	\$4.00
Yogurt & granola parfait	\$6.00
Overnight oatmeal Healthy and delicious oats, yogurt, chia seed & fruit.	\$5.00
Fruit & cheese platter Selection of domestic cheeses and fresh fruit with assorted crackers. Priced per person.	\$7.00
Vegetable platter Freshly cut seasonal vegetables served with creamy dill dip or hummus dip. Priced per person.	\$3.50
Fruit platter Sliced pineapple, melons, oranges, strawberries, & grapes. Priced per person.	\$3.50

LUNCH

Minimum 6 people. All pricing is per person.

Salad

All salads are served family style. A side salad is approximately 1 cup per person, while a full is 2 cups per person. Individually packaged salads are available for an extra \$1.00 per person.

House With a roasted onion & dijon vinaigrette.	\$5.00 side	\$7.75 full
Classic Caesar With a house-made roasted garlic & black pepper dressing.	\$5.00 side	\$7.75 full
Orzo & Tomato Salad With fresh basil & feta cheese.	\$5.00 side	\$7.75 full
Rainbow Thai Noodle Juliened vegetables tossed in a cilantro-soy dressing.	\$4.00 side	\$6.75 full
Classic Greek With tomatoes, cucumber, & feta.	\$4.00 side	\$6.75 full
Spinach Salad With strawberries & mushrooms, in a raspberry vinaigrette.	\$5.00 side	\$7.75 full
Penne Pasta With roasted vegetables in balsamic vinaigrette.	\$4.00 side	\$6.75 full
Classic Potato Baked red potatoes with chives.	\$4.00 side	\$6.75 full
Roasted Vegetable With couscous.	\$5.00 side	\$7.75 full
Quinoa & Black Bean Salad With corn, artichokes, & fresh cilantro.	\$5.00 side	\$7.75 full

Sandwiches & Wraps

Hearty Sandwiches

\$7.00

Our sandwiches are made on whole grain bread or croissants. Two halves per person. Priced per person.

Roasted Turkey & Swiss

With mayo & a mango chutney.

Chicken & Avocado

With red onion, roasted red peppers, and mayo.

Tuna Salad

With cheddar, red onion, scallions, & lettuce.

Egg Salad

With celery & green onion.

Black Forest Ham

With cheddar & mustard.

Veggie & Cheese

With cucumber, peppers, & tomato.

Roast Beef

With cheddar.

Chef's Choice

A selection made to fit your group's dietary requirements.

Wraps

\$7.00

Two halves per person. Priced per person.

Chicken Caesar

Shredded chicken, romaine lettuce, & swiss with our house-made roasted garlic caesar dressing.

Thai Chicken

Shredded chicken, bean sprouts, & carrots with a peanut sauce.

Beef & Mushroom

Roast beef with mushrooms, sautéed onions, cheddar, & lettuce with BBQ sauce.

Southwest Veggie

Black beans, corn, bell peppers, guacamole, tomatoes, salsa, & cheddar.

Chef's Choice

A selection made to fit your group's dietary requirements.

Turkey Club

Roasted turkey & ham with lettuce, tomato, and mayo.

Jerk Chicken

Shredded chicken, red cabbage, carrots, & brown rice with a spicy jerk sauce.

Tuna Salad

Fresh tuna salad with cucumber, tomato, lettuce, cheddar, and mayo.

Fresh Veggie

Julienned carrots, bell peppers, tomato, and cucumber with hummus & tzatziki.

Lunch on the Go

Individually packed lunches for your whole group! Your choice of any one salad, plus a sandwich or wraps from the lists above. Includes a freshly baked cookie, a piece of fruit, and a can of Minute Maid juice. Napkins & cutlery included in the box.

\$14.50

Salad Bowls

Crisp vegetables paired with a flavorful protein - makes for a delicious lunch offering.

Southwestern Beef Mixed greens, red pepper, tomato, red onion, carrots, & corn with a chipotle-lime dressing.	\$9.75
Teriyaki Chicken Teriyaki chicken breast, mixed greens, rice noodles, julienned carrots & red peppers, shredded cabbage, & green onion with a teriyaki dressing.	\$9.75
Rainbow Thai Chicken Roasted chicken & julienned vegetables tossed in a cilantro-soy dressing.	\$9.75

Soup

All soups are served family style. A serving is approximately 1 cup per person. All soups are served with crackers.

Roasted Carrot & Brie With crème fraîche, herb oil and carrot chips.	\$4.00
Minestrone Soup A hearty vegan soup.	\$4.00
Chef's Choice A selection made to fit your group's dietary requirements.	\$3.00

Buffet Lunches

The Office Lunch Our most popular! Your choice of roasted carrot & brie soup, minestrone soup, or our house salad with a roasted onion dijon vinaigrette. Includes assorted sandwiches on whole grain bread, including turkey, ham, roast beef, veggie, and tuna salad. Served with a fruit tray, dessert tray, and canned soft drinks. <i>Includes 1 sandwich per person. Add an extra sandwich per person for \$6.00.</i>	\$11.50
The Taco Bar Your choice of vegetarian, shredded chicken, or beef (<i>minimum of 12 servings per filling</i>). Includes two taco shells per person, your choice of hard shells or soft. Toppings include pico de gallo, sour cream, jalapeno peppers, guacamole, & shredded cheese. Served with a quinoa black bean salad.	\$17.50
Thai Curry Your choice of chicken or vegetarian yellow Thai curry, served with basmati rice, garlic naan bread, & rainbow thai salad with a cilantro-soy dressing.	\$13.50
Perogies & More Classic cheese perogies served with buttery onions, sweet cabbage rolls in tomato sauce, & garlic sausage with sour cream on the side. Includes our house salad with a roasted onion dijon vinaigrette.	\$12.50
Classic Chili Your choice of beef, chicken, or vegetarian chili served with fresh baked cheddar scones & your choice of our house salad with a roasted onion dijon vinaigrette or a classic caesar salad.	\$12.50

Barbecue Chicken **\$14.50**

Roasted barbecue chicken served with a twice baked potato, corn & cheddar biscuits, and your choice of roasted vegetable salad or our house salad with a roasted onion dijon vinaigrette.

Tikka Masala **\$14.50**

Your choice of chicken or paneer tikka masala served with basmati rice, garlic naan bread, a mint & cucumber yogurt raita dip, and our house salad with a roasted onion dijon vinaigrette.

Lasagna **\$14.50**

Your choice of classic meat or vegetarian, served with garlic bread and your choice of orzo tomato salad or caesar salad.

Four Cheese Tortellini **\$15.50**

Four cheese tortellini in a fire-roasted tomato sauce, served buns & your choice of caesar salad or classic greek salad.

The Pasta Bar **\$13.50**

Choose one noodle (penne, fusilli, spaghetti, or fettuccine) and two sauces (bolognese, marinara, or alfredo). Served with garlic bread and your choice of orzo tomato salad or caesar salad.

Pizza

All pizzas are made with our house-made tomato sauce and mozzarella cheese.

18" Thick Crust 10 or 12 slices **\$26.50**

12" Thick Crust 6 or 8 slices **\$17.50**

10" Gluten Free Crust **\$18.50**

18" Vegan 10 or 12 slices **\$32.50**

Our vegetarian pizza, made on a vegan crust with soy based cheese.

Four Cheese

A perfect blend of parmesan, swiss, cheddar, & mozza.

Pepperoni

The classic - just pepperoni & cheese.

Italian Sausage

Red & green peppers, mushrooms, & black olives.

Ham & Pineapple

Smoked ham with chunks of pineapple.

Barbecue Chicken

BBQ sauce, shredded chicken, red & green peppers, mushrooms, & onions.

Deluxe

Pepperoni, mushrooms, & green peppers.

Vegetarian

Zucchini, red & green peppers, mushrooms, red onion, & broccoli.

Lunch Add-Ons

Priced per person.

Drink Bar **\$2.50**

Coffee, tea, and assorted juices.

Coffee & Tea **\$1.50**

Colombian (medium roast), Rocket Fuel (dark roast), Guatemalan (light roast), or Cascadia Decaf (medium roast)

Assorted soft drinks

Coca-Cola brands. 355mL cans or 500mL bottles.

\$2.00 can
\$2.50 bottle

Assorted fruit juice

Minute Maid brands. 355mL cans or 500mL bottles.

\$2.00 can
\$2.50 bottle

Bottled water

Dasani. 355mL or 500mL bottles.

\$2.00 small
\$2.50 large

Plated Lunches

Lunch portions of our most popular plated dinners. Minimum 12 people for plated lunches.

Campfire Lunch **\$32.00**

Caesar Salad

Charred heart of romaine, bacon lardons, parmigiano reggiano, crispy fried capers, and roasted garlic black pepper dressing.

Grilled Beef Tenderloin

Fire roasted poblano and mushroom ragoût, fondant potato, roasted carrots, and a sherry scented demi-glace.

S'mores

With house-made marshmallows, dark chocolate plaque, graham cracker soil, and a milk chocolate mousse.

Breast of Chicken **\$25.00**

Roasted Carrot & Brie Soup

With creme fraiche, herb oil and carrot chips.

Stuffed Chicken Breast

With a chicken & bacon farce, roasted potatoes with red onion jam, wilted spring greens and marinated asparagus.

White Chocolate Crème Brûlée

A raspberry studded custard with a raw sugar crust, fresh berries, and lemon macarons.

Icelandic Cod **\$30.00**

Delicate Green Pea Soup

Scented with mint, chili, and orange & accompanied with a butter-poached langoustine & cheddar cracker.

Icelandic Pan-Seared Cod

In a celery root nage, sauté of fennel, leek and apple, with blue crab cakes.

Lemon Tart

Fresh lemon curd, almond shortbread, Italian meringue and white chocolate ganache.

Field-Grown Lunch **\$24.00**

Arugula Salad

Spiced candied pecans, parmesan, & fresh fruit with a white balsamic vinaigrette.

Roasted Beet Tartare

Served on an aubergine & squash pavé with a tahini cauliflower purée.

Chocolate & Roasted Yam Mousse

With mint-lime sponge toffee.

DINNER

All pricing is per person.

Buffet Dinners

Our buffets are your own custom creation! Build your own from the offerings below. Minimum 24 people for all dinner buffets. Priced per person.

One Entrée Buffet \$25.00

Choose one entrée, two salads, one starch, & one vegetable.
Includes dinner rolls and butter, plus squares & cookies.

Two Entrée Buffet \$29.00

Choose two entrées, three salads, one starch, & one vegetable.
Includes dinner rolls and butter, plus squares & cookies.

Three Entrée Buffet \$35.00

Choose three entrées, four salads, two starches, & two vegetables.
Includes dinner rolls and with butter, assorted cakes, and a fresh fruit & cheese tray.

Entrées

Dry Rubbed Alberta Beef

With horseradish & a red wine jus.
Upgrade to roasted ribeye +\$5

Roasted Turkey

With sage dressing & cranberry relish.

Baked Ham

In a dijon honey glaze.

Perogies

With fried onions, bacon, & sour cream.

Lasagna

Your choice of beef, chicken or vegetarian.

Gnocchi

With a lemon-chive pesto or a house-made rosé sauce.

Stuffed Chicken Breast

With brie & cranberries in an orange glaze.

Salmon Filet

With garlic & lemon.

Four Cheese Tortellini

In a fire-roasted tomato sauce.

Salads

House

With a roasted onion dijon vinaigrette.

Classic Caesar

With a house-made roasted garlic & black pepper dressing.

Roasted Vegetable

With couscous.

Classic Potato

Baked red potatoes with chives.

Orzo & Tomato

With fresh basil & feta cheese.

Spinach

With mushrooms & strawberries in a raspberry vinaigrette.

Classic Greek

With tomatoes, cucumbers, & feta.

Starches

Garlic Mashed Potatoes
With gravy.

Roasted Red Potatoes
With rosemary & shallots.

Potatoes Au Gratin
In a cream sauce with leeks.

Baked Potatoes
With sour cream & chives.

Rice Pilaf
Basmati with sautéed vegetables.

Vegetables

Seasonal Roasted Vegetables
Chef's choice.

Green Beans
In a pesto sauce.

Roasted Cauliflower
With garlic.

Buffet Enhancements

Add something extra to your dinner. Priced per person.

Perogies With buttery onions, sour cream, & bacon bits.	\$3.00
Cabbage Rolls In a tomato sauce.	\$3.00
Baked Mac & Cheese	\$4.00
Swedish Meatballs In a creamy mushroom sauce.	\$5.00

Plated Dinners

Minimum 12 people for plated dinners.

Campfire Dinner

\$36.00

Caesar Salad

Charred heart of romaine, bacon lardons, parmigiano reggiano, crispy fried capers, and roasted garlic black pepper dressing.

Grilled Beef Tenderloin

Fire roasted poblano and mushroom ragoût, fondant potato, roasted carrots, and a sherry scented demi-glace.

S'mores

With house-made marshmallows, dark chocolate plaque, graham cracker soil, and a milk chocolate mousse.

Breast of Chicken

\$29.00

Roasted Carrot & Brie Soup

With creme fraiche, herb oil and carrot chips

Stuffed Chicken Breast

With a chicken & bacon farce, roasted potatoes with red onion jam, wilted spring greens and marinated asparagus.

White Chocolate Crème Brûlée

A raspberry studded custard with a raw sugar crust, fresh berries, and lemon macarons.

Icelandic Cod

\$34.00

Delicate Green Pea Soup

Scented with mint, chili, and orange & accompanied with a butter-poached langoustine & cheddar cracker.

Icelandic Pan-Seared Cod

In a celery root nage, sauté of fennel, leek and apple, with blue crab cakes.

Lemon Tart

Fresh lemon curd, almond shortbread, Italian meringue and white chocolate ganache.

Field-Grown Dinner

\$28.00

Arugula Salad

Spiced candied pecans, parmesan, & fresh fruit with a white balsamic vinaigrette.

Roasted Beet Tartare

Served on an aubergine & squash pavé with a tahini cauliflower purée.

Chocolate & Roasted Yam Mousse

With mint-lime sponge toffee.

RECEPTIONS

Platters

All pricing is per person. Minimum of 6 people.

Cheese & Fruit Platter	\$7.00
Selection of domestic cheeses and seasonal fruit with assorted crackers.	
Fruit Platter	\$3.50
A selection of sliced pineapple, watermelon, honeydew, cantaloupe, citrus, strawberry and grapes.	
Vegetable Platter	\$3.25
Crisp, freshly cut vegetables served with your choice of hummus or creamy dill dip.	

Specialty Platters

All specialty platters serve approximately 15 people.

Dipping Platter	\$46.00
Three homemade dips hummus, tzatziki and spinach served with spicy toasted pita pieces.	
Fiesta Platter	\$46.00
An assortment of fresh salsa, bean dip and guacamole served with tortillas and red & green peppers.	
Mediterranean Platter	\$59.00
Colourful assortment of dolmades, olives, artichokes, roasted tomato and pickled eggplant accompanied by pita chips with hummus and tzatziki.	

Hors d'Oeuvres

All hors d'oeuvres are priced by the dozen.

Caprese skewers	\$22.00
Skewers of bocconcini, cherry tomato, & basil. Served cold. <i>v, gf</i>	
Bruschetta	\$18.00
Toasted baguette topped with tomato, garlic, & basil. Served cold. <i>v</i>	
Poke cup	\$34.00
Salmon sashimi in a sesame cup with chives. Served cold. <i>gf, df</i>	
Poached prawns	\$34.00
With a fresh mango salsa. Served cold. <i>gf, df</i>	
Buffalo cauliflower bites	\$17.00
With a spiced chickpea crust. <i>vv, gf</i>	
Soft shell tacos	\$31.00
Your choice of chicken or jackfruit, with avocado, cilantro, & fresh salsa.	
Satay chicken skewers	\$35.00
In a spicy peanut sauce. <i>gf, df</i>	

Arancini Italian-style arborio rice balls with parmesan. <i>v</i>	\$22.00
Mushroom & chèvre tart In a buttery tart shell. <i>v</i>	\$26.00
Sliders Mini beef sliders with cheddar & caramelized onions.	\$36.00
Southwestern empanadas Beef empanadas served with a cilantro-lime sour cream.	\$25.00
Grilled beef kebabs In a house-made barbecue sauce. <i>gf, df</i>	\$35.00
Vegetable spring rolls With a sweet chili sauce. <i>v</i>	\$21.00
Spanakopita Spinach & feta in a golden phyllo pastry. <i>v</i>	\$25.00
Vegetable samosas With a soy-scallion dip. <i>v, df</i>	\$34.00
Zucchini quinoa fritters With a mint raita. <i>v</i>	\$20.00
Crostini Two-bite delights that can be served on buttery tart shells, toasted baguettes, or gluten-free rice crackers. Minimum of 2 dozen required per selection.	\$20.00
<ul style="list-style-type: none"> · Chèvre with roasted beet, orange, & fresh mint · Gorgonzola with fig & prosciutto · House-made hummus with a black olive tapenade · Brie with poached pears & parsley · Smashed avocado with crumbled bacon & roma tomato · Pulled chicken in a barbecue sauce with caramelized onions & cheddar · Roast beef with horseradish mayo & blue cheese · Smoked turkey with orange preserves & smoked gouda 	

DESSERT

Dessert squares platter Classic assortment of mini cakes, squares and cookies	\$2.75
Cookie platter An assortment of fresh baked cookies chocolate chunk, white chocolate macadamia, oatmeal raisin, and peanut butter.	\$1.75
Fruit crisp Blend of fruit with a buttery streusel topping	\$5.00
Dipped strawberries Milk, White or Dark Chocolate. Priced per dozen.	\$28.00
Tiramisu Italian for "pick me up." An elegant and rich coffee flavored dessert.	\$7.25