



CATERING MENU 2019-2020

With over 30 years of culinary experience at the University of Alberta, our catering menu has been created and is regularly refined for to meet the tastes and demands of the campus community. From morning meetings to banquet dinners, the Horowitz Events Centre proudly offers delicious catering options for every budget, appetite and event size.

All many of the items on our menu can be provided to fit a variety of diet and allergy requirements, including but not limited to: vegetarian, vegan, gluten aware & celiac, halal, and dairy free. We are always happy to provide options for any dietary restrictions.

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.

CATERING MENU

BEVERAGES



COFFEE AND TEA

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

Guatemalan Light Roast

Colombian Medium Roast

Rocket Fuel Dark Roast

Cascadia Decaf Medium Roast

10 Cup Coffee Pot **\$15**

40 Cup Coffee Pot **\$50**

80 Cup Coffee Pot **\$90**

Black, Green or Herbal Tea **\$1.95 per bag**

An assortment of flavors available.

COLD REFRESHMENTS

Fruit Punch *Minimum of 10 people required* **\$1.5 per person**

Blend of orange, cranberry, pineapple, and grapefruit juices, with ginger ale.

Infused Water Station **\$12 for 3 litres**

Flavors: citrus-mint (immunity boost), apple-raspberry-blueberry (antioxidant boost), cinnamon-strawberry (metabolism boost)

\$16 for 5 litres

Assorted Fruit Juices **\$1.85 can** **\$2.5 bottle**

Minute Maid brands

Assorted Soft Drinks **\$1.75 can** **\$2.5 bottle**

Coca-Cola brands

Dasani Water **\$2 small** **\$2.25 large**

Evian Water **\$2.5**

Badoit Sparkling Water **\$3**

Milk To Go **\$3**

White, Chocolate, Strawberry, Vanilla, Banana. 487mL bottle.

Soy Milk **\$3**

250mL bottle tetra pack

Juice Pitcher **\$13 pitcher**
\$19 for 3 litres
\$30 for 5 litres

Ice Water **\$3 for a pitcher**
\$8 for 3 litres
\$11 for 5 litres

CATERING MENU

BREAKS



BAKERY

Home Baked Muffins, Danishes, Croissants (Full Size Single Items)	\$3
Assorted Pastries Includes a mix of muffins, scones, loaves, doughnuts, danishes, and cinnamon buns. Priced per person (three 2oz pieces per person).	\$3
Cookies Chocolate Chunk, White Chocolate Macadamia Nut, Oatmeal Cranberry, Double Chocolate Chip, Ginger Snap	\$1.75
Sticky Cinnamon Buns	\$3.5
Assorted Squares & Cookies	\$2.95
Scones Plain, Cheddar Cheese, Apple Cinnamon, Blueberry, or Raisin	\$2.85
Loaf Slices Banana, Lemon Poppy Seed, Carrot Raisin, or Cranberry Orange	\$2.75
Bannock Traditional fried bread of Indigenous North Americans	\$3
Doughnuts Fresh made daily Per dozen	\$13

HEALTHY SNACKS & TREATS

Granola Trail Bars Made with cereals, dried fruit, nuts, seeds, and coconut	\$3.5
Fresh Fruit Skewers Served with a citrus yogurt dip	\$4
Yogurt & Granola Parfait with Fruit	\$5.9
Overnight Oatmeal Healthy and delicious oats, yogurt, chia seed and fruit	\$5
Fruit & Cheese Platter Selection of domestic cheeses and fresh fruit with assorted crackers. Priced per person.	\$6
Vegetables Platter Fresh cut, crisp seasonal vegetables served with creamy dill dip or hummus dip. Priced per person.	\$3.5
Fresh Fruit Platter A selection of sliced pineapple, watermelon, honeydew, cantaloupe, citrus, Strawberry and grapes. Priced per person.	\$3.5

BREAK & SNACK PACKAGES

Minimum 10 people. All pricing is per person.

Afternoon Power Up

Fresh brewed coffee and tea, soft drinks, assorted juices, cookies, and fresh fruit skewers with yogurt dip

\$9

UAlberta Refresher

Fresh brewed coffee and tea, decadent chocolate brownies, chocolate torte, and assorted biscotti

\$10

Milk Bar

Includes an assortment of Milk To Go bottles with, cookies, and squares

\$7

Brain Boost

Build your own parfait bar with granola, almonds, walnuts, flax seeds, raisins, and coconut flakes. Includes yogurt.

\$12

Comes with an infused water station: Citrus Mint (immunity boost), apple-raspberry-blueberry (antioxidant boost), cinnamon-strawberry (metabolism boost)

CATERING MENU

ALL DAY MEETING PACKAGES



This package is only available to order for events taking place in the Students' Union Building. Please contact us for more information about bookings in our meeting centre.

If you would like a similar package for events taking place elsewhere on campus, we are happy to provide you with a quote.

Minimum 24 people. All pricing is per person.

A Day at SUB

\$35

Includes:

Energy Blast

Berry Fruit Skewers, Overnight Oatmeal, Mini Muffins, Scones, and Croissants with Preserves, Butter and Flavored Yogurts.
Includes Assorted Chilled Juices and Fresh Brewed Coffee and Tea

Good Morning Break

Drink bar with coffee, soft drinks, and juice
Cookies & fresh vegetables with hummus

The Office Lunch

Choice of: Creamy cauliflower & cheddar soup, minestrone soup, or garden salad with a roasted onion Dijon vinaigrette
Assorted sandwiches with a variety of deli meats & fillings (turkey breast, black forest ham, roast beef, pastrami, tuna salad, and egg salad)
Fresh Fruit Tray
Dessert Tray
Canned Soft Drinks

Afternoon Power Up

Coffee, tea, soft drinks, and juice
Assorted Cookies
Fresh Fruit with Yogurt Dip

The All Day Meeting package includes continual water service with your room booking.

CATERING MENU

BREAKFAST



BREAKFAST SANDWICHES

Croissant Farm Fresh Egg, Cheese, Ham, Tomato	\$6
English Muffin Farm Fresh Egg, sausage, cheese on a toasted English Muffin	\$4.5
Burger Farm Fresh Egg, sausage, and cheese on a burger bun	\$4.5
Vegetarian Farm Fresh Egg, arugula, and cheese on a toasted English Muffin	\$4.5
Vegan Tofu Egg Substitute, Vegan Cheese, Spinach and Tomato in a Vegan Tortilla Wrap	\$6.5
Boxed Breakfast Your choice of breakfast sandwich served warm wrapped in foil, a fresh fruit salad, and a Minute Maid Juice can. Napkins and cutlery will also be in the box.	\$12 - 14

BREAKFAST BUFFETS

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

Good Morning Assorted muffins, scones, and croissants. Served with butter and preserves.	\$4.5
Continental Assorted Loaf Slices, Cinnamon Buns and Muffins, with a fresh fruit tray	\$9
Energy Blast Berry fruit skewers, overnight oatmeal, flavored yogurts Mini muffins, scones, and croissants with preserves & butter	\$12
Early Riser Farm fresh scrambled eggs with roasted red potato hash browns, crisp bacon, and sausages. Served with fresh fruit, and an assortment of loaves and muffins.	\$14
The Great Canadian Blueberry pancakes with maple syrup, farm fresh scrambled eggs with roasted red potato hash browns, crisp bacon, and sausages. Served with fresh fruit, and a variety of home baked honey glazed doughnuts.	\$18
Hot & Spicy Breakfast Burrito stuffed with scrambled eggs, monterey jack, chorizo, spicy cumin potatoes, and refried beans. Pico de gallo and sour cream on the side. Served with cheddar corn bread and fresh fruit.	\$14

BREAKFAST ADD ONS

Assorted Cereals & Milk	\$3.5
Bagels with Cream Cheese	\$3.25
Assorted Cheeses with Fruit	\$5.25
Seasonal Whole Fruit	\$2.25
Individual Muffins	\$3
Scones	\$3
Apple, Blueberry, Cheese, Raisin	
Individual Yogurts	\$2.25
Assorted flavors	

CATERING MENU

LUNCHES



Minimum 6 people. All pricing is per person.

SOUPS

All soups served with crackers

Creamy Cauliflower & Cheddar	\$4
Vegan Minestrone Soup	\$4
Chicken Noodle Soup	\$4

SALADS

All salads are served family style with a side salad having 1 cup per person, and a full having 2 cups per person. Individual packaged salads are available for an extra \$1 per person.

Rainbow Thai Noodle julienne vegetables tossed in a peanut dressing	\$4 side	\$6.5 full
Marinated Pasta Salad in a Herb Dressing	\$4 side	\$6.5 full
Classic Greek Salad	\$4 side	\$6.5 full
Penne Pasta Salad with Roasted Vegetables in Balsamic Vinaigrette	\$4 side	\$6.5 full
Chunky Fresh Fruit Salad	\$4 side	\$6.5 full
Baked Red Potato Salad with Red Peppers, Green Onion and Fresh Tomato	\$4 side	\$6.5 full
Orzo and Tomato Salad with Fresh Basil and Feta Cheese	\$5 side	\$7.5 full
Roasted Vegetable Salad with Couscous	\$5 side	\$7.5 full
Southwestern Quinoa & Black Bean Salad with Corn, Artichokes, and Fresh Cilantro	\$5 side	\$7.5 full
Red Lentil Salad with Balsamic Vinaigrette Cooked red lentil with veggies and herbs	\$5 side	\$7.5 full
Classic Caesar Salad with Black Pepper Dressing	\$5 side	\$7.5 full
Spinach Salad with Strawberries and Mushroom and Raspberry Vinaigrette	\$5 side	\$7.5 full
Garden Salad Choice of dressing: Herb, Balsamic, Raspberry, Italian Vinaigrette, Creamy Ranch or Chunky Blue Cheese	\$5 side	\$7.5 full

SANDWICHES AND WRAPS

Hearty Sandwiches Trays

\$7

All sandwiches made on whole grain breads, or croissants. 2 halves per person.

Roast Turkey & Swiss Cheese with Mango Chutney, and Mayo
Chicken and Avocado, Red Onion, Roasted Red Pepper, and Mayo
Vegetables with Cheese and Horseradish Aioli
Egg Salad with Celery and Green Onion
Roast Beef with Vegetable, and Horseradish Aioli
Black Forest Ham and Cheddar and Mustard
Tuna Salad with Cheddar, Red Onion, Scallions, and Lettuce
Pastrami with Sauerkraut and Horseradish Aioli

Open Face Sandwich Trays

\$6.5

All of the above sandwiches can be ordered as open-face

Tea Sandwiches

\$7.5

All above sandwiches can be ordered as tea sandwiches, crust removed and cut into quarters.

Wraps

\$7

2 halves per person

Thai Chicken
Shredded Roast Chicken, Spicy Peanut Sauce, Bean Sprout and Carrot
Turkey Club
Roast Turkey, Ham, Lettuce and Tomato
Chicken Caesar
Shredded Roast Chicken, Romaine Lettuce, Swiss and Garlic Caesar Dressing
Chicken Jerk
Shredded Roast Chicken, Red Cabbage, Carrot, Brown Rice and Spicy Jerk Sauce
Beef and Mushroom
Roast Beef, Mushroom, Sauté Onion, Cheddar, Lettuce in BBQ Sauce
Tuna Salad
Fresh Tuna Salad with Tomato, Cucumber, Lettuce and Cheddar with Mayo
Southwestern Veggie
Black Bean, Corn, Bell Pepper, Guacamole, Tomato, Salsa and Cheddar
Thai Vegetable
Julienne Vegetables, Bean Sprouts, Brown Rice and Spicy Peanut Sauce
Fresh Vegetable
Julienne Carrot, Bell Pepper, Tomato, and Cucumber with Hummus & Tzatziki
Egg Salad
Farm Fresh Eggs, Celery, Green Onion, Lettuce with Mayo

LUNCH ON THE GO

\$12.95

Individually packaged boxed lunches for any number of people.
Choose any one salad, hearty sandwich or wrap from above.
Includes a fresh baked cookie, a whole fruit and a Minute Maid juice can.

SALAD BOWLS

Southwestern Beef Salad Bowl	\$9.5
Roast Beef Strips, Mixed Greens, Red Pepper, Tomato, Red Onion, Carrot and Corn with a Lime Chipotle Dressing	
Asian Chicken Salad	\$9.5
Teriyaki Chicken Breast, Mixed Greens, Rice Noodles, Shredded Carrot, julienned Red Pepper, Shredded Red Cabbage, Green Onion Slices, with a Thai Peanut Dressing	
Rainbow Salad Bowl	\$9.5
Mixed Green with Mandarin Oranges, Sliced Strawberries, Chopped Kiwi, and Red Grapes, Sprinkled with Feta Cheese, Toasted Almonds and Dried Cranberries with Raspberry Vinaigrette	
Build Your Own Salad Bowl	\$9.5
Chose any salad from our salad list, and add chicken, beef, or tofu.	

LUNCH BUFFETS

The Office Lunch	\$11
Choice of: creamy cauliflower cheddar soup, minestrone soup, or garden salad with a roasted onion Dijon vinaigrette. Assorted sandwiches on whole grain breads, and a variety of deli meats & fillings (turkey breast, black forest ham, roast beef, pastrami, tuna salad, and egg salad) <i>Includes 1 sandwich per person. Add \$6 for extra sandwich per person.</i>	
Taco Bar	\$17
Choice of vegetarian, shredded chicken, or beef filling (<i>minimum of 12 servings per filling</i>) Includes 2 hard crispy shells per person Toppings include fresh salsa, sour cream, jalapeno peppers, guacamole, and shredded cheese Served with a quinoa black bean salad	
Captain Nemo	\$12
Seafood Chowder served with assorted open-faced sandwiches (2 halves per person) and a fresh fruit salad.	
Thai Delight	\$13
Yellow curry with your choice of chicken or vegetables. Served with basmati rice with diced vegetables, garlic naan bread and Rainbow Thai salad with a cilantro soy dressing.	
Lighter Side	\$14
Your choice of quiche: chicken with sundried tomatoes & fresh basil, seafood with fresh dill, spinach with feta cheese, or black forest ham with cheddar & broccoli. Served with house salad with a roasted onion Dijon vinaigrette or Classic Greek salad.	
Taste of the East	\$14
Your choice of stir-fry: chicken, beef, shrimp or tofu. Served with basmati rice with diced vegetables. Includes your choice of a garden salad with a mandarin vinaigrette or crisp snow pea & rice noodle salad.	
Heritage Lunch	\$12
Perogies smothered in buttery onions, garlic sausages, and sweet cabbage rolls in a tomato sauce. Served with sour cream. Include cole-slaw with a vinaigrette dressing	

Country Classic Chili **\$12**

Your choice of hearty beef, chicken or vegetable.
Served with home baked Cheddar Scone and your choice of marinated pasta salad in a vinaigrette, or house salad with a roasted onion Dijon vinaigrette.

Southern BBQ **\$14**

Roast BBQ Chicken served with twice baked potato, and your choice of a roasted vegetable salad, or house salad with a roasted onion Dijon vinaigrette. Includes corn & cheddar biscuit and butter.

Beef Stroganoff **\$14**

Sautéed tender beef strips and mushroom served in a creamy sauce over noodles with a Garden Salad with roasted onion Dijon vinaigrette. Includes house baked rolls and butter.

Taste of India **\$14**

Your choice of chicken or paneer tikka masala.
Served with basmati rice with diced vegetables and red lentil salad with garlic and cilantro. Includes naan bread and mint yogurt raita.dip

PASTA BUFFET

Meat Lasagna **\$14**

Layers of pasta, Bolognese, cottage cheese, spinach and mozzarella cheese.
Served with garlic bread and your choice of a Caesar salad, or an orzo tomato salad.

Seven Vegetable Lasagna **\$14**

Rich tomato sauce with onion, zucchini, red and green bell peppers, carrot, and celery.
Served with garlic bread and your choice of a Caesar salad, or a bruschetta salad.

Four Cheese Tortellini **\$15**

Four cheese tortellini in a fire roasted tomato sauce. Served with your choice of a Caesar salad or a classic Greek salad.
Includes fresh baked rolls and butter.

Pasta Bar **\$13**

Your choice of noodles: penne, rotini, fusilli, spaghetti, fettuccine.
Choose two sauces to top with: Bolognese, Marinara, or Alfredo.
Comes with garlic bread and a house or Caesar salad.

BUDDHA BOWLS

Coconut Rice with Tofu **\$16**

Spicy marinated tofu with vegetable slaw over Jasmine Coconut Rice with a peanut butter vinaigrette dressing and cashew garnish.

Teriyaki Salmon Bowl **\$19**

Teriyaki salmon over brown rice with wilted spinach bed garnished with avocado.

Salmon Poke Bowl **\$19**

Rich salmon sashimi in a sriracha sesame sauce with sweet onion, crunchy tobiko, creamy avocado and cilantro served over steamed rice

Quinoa & Sweet Potato Bowl **\$16**

Quinoa, sweet potato and avocado with a tangy dressing topped off with a sunny side up egg.

GOURMET PIZZA

All pizzas are made with our own spicy tomato sauce and 26% mozzarella cheese

18" Crust *Cut into 10 or 12 slices* **\$26**

12" Crust *Cut into 6 or 8 slices* **\$17**

Four Cheese

Blend of Parmesan, Swiss, Cheddar and Mozzarella Cheeses

Barbeque Chicken

BBQ Sauce, Shredded Chicken, Red & Green Pepper, Mushroom, Onion

Ham & Pineapple

Smoked Ham and Chunks of Pineapple

Pepperoni

Pepperoni with cheese

Pepperoni Deluxe

Pepperoni, Mushroom and Green Pepper

Italian Sausage

Italian Sausage, Red & Green Pepper, Mushroom, Black Olives

Vegetarian

Zucchini, Red & Green Pepper, Mushroom, Red Onion, Broccoli

10" Gluten Free Crust **\$18**

Your choice of toppings from above

18" Vegan Crust *Cut into 10 or 12 slices* **\$32**

Zucchini, Red & Green Peppers, Mushroom, Red Onion, Broccoli with Soy Based Cheese

LUNCH ADD ONS

Drink Bar **\$2.5**

Coffee, tea, and assorted juices

Coffee **\$1.5**

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

Assorted Soft Drinks **\$1.75 cans** **\$2.5 bottles**

Coca-Cola brands

PLATED, THREE COURSE LUNCHEs

Braised Chicken Legs

\$20

1st Course

Fresh Seasonal Greens

2nd Course

Tomato braised chicken legs finished with hunters' sauce, sweet potato pavé seasonal roasted vegetable and cheese "cracker".

3rd Course

Chocolate Mousse - Duo of dark and white chocolate mousse, chocolate pearls, seasonal berries and Chantilly cream

Star Anise Salmon

\$22

1st Course

Asian Noodle Salad. Julienned Asian vegetables with crispy rice noodles, togarashi spiced almonds, tossed in a cilantro soy vinaigrette.

2nd Course

Salmon marinated in soy, star anise and lemongrass, ponzu glazed bok choy, yam puree and fried sushi roll. Fresh Baked Rolls with Butter.

3rd Course

Key Lime Pie

Roasted Pork Loin

\$23

1st Course

Spinach Salad with Butter Milk Dressing

2nd Course

Pan Roasted Pork Loin with Green Grapes. Served with Fresh Artisan Breads, Roasted Baby Red & White Potatoes, and Buttered Carrots.

3rd Course

Rich Dark Chocolate Cake

CATERING MENU

DINNER



All pricing is per person.

DINNER BUFFET

Our buffets are custom creations by you, please pick the buffet package that meets your needs and select from the offerings below to customize your dinner.

Minimum 24 people for all dinner buffets.

One Entrée Buffet

\$21

Choose 1 entrée, 2 salads, 1 starch, 1 vegetable.
Includes dinner rolls and with butter, squares and cookies.

Two Entrée Buffet

\$28

Choose 2 entrées, 3 salads, 1 starch 1 vegetable.
Includes dinner rolls and with butter, squares and cookies.

Three Entrée Buffet

\$34

Choose 3 entrées, 4 salads, 2 starches, 2 vegetables.
Includes dinner rolls and with butter, assorted cakes, fresh fruit and cheese tray.

Entrée Options

Rubbed Alberta Beef Served with Red Wine Au Jus & Horseradish
Upgrade to Roasted Ribeye add \$5 per person

Cranberry Stuffed Chicken Breast

Baked Ham with a Dijon Honey Glaze

Roast Turkey with Sage dressing and Cranberry Relish

Roasted Pork Loin with Apple Sage Stuffing

Ginger Lime Salmon Filet

Gnocchi with Lemon & Chive Pesto

Baked Lasagna Choose from Traditional Beef, Roasted Chicken or Vegetarian

Butter Chicken

Four Cheese Tortellini

Starch Options

Mashed Potatoes with Gravy

Mashed Garlic Potatoes with Gravy

Baked Potato with Sour Cream & Chives

Roasted Rosemary & Shallots Red Potatoes

Basmati Rice with Sautéed Vegetables

Potatoes Au Gratin with Cream and Leeks

Coconut Rice Pilaf

Vegetable Options

Chefs Choice of Seasonal Roasted Vegetables

Sautéed Snap Peas with Sun dried Tomato and Mint

Roasted Cauliflower with Garlic and Capers

Salad Options

Garden Salad with Roasted Onion Vinaigrette
Classic Caesar Salad with Roasted Garlic Dressing
Spinach Salad with Strawberries and Mushroom and Raspberry Vinaigrette
Rainbow Thai Salad with Peanut Soy Vinaigrette and ~~Crispy Noodles~~
Marinated Pasta Salad in a Herb Dressing
Classic Greek Salad
Southwestern Quinoa & Black Bean Salad
Red Lentil Salad with Balsamic Vinaigrette
Baked Red Potato Salad with Red Peppers, Green Onion and Fresh Tomato
Orzo Tomato Salad with Fresh Basil and Feta Cheese
Roasted Vegetable and Couscous Salad

Enhancements

Perogies smothered in buttery onions with Sour Cream Real Bacon Bits on the side	\$3
Sweet Cabbage Rolls in Tomato Sauce	\$3
Gnocchi in a Rosé Tomato Sauce	\$4
Mac and Cheese Bake topped with a blend of Cheeses	\$4
Swedish Meatballs in a Creamy Mushroom Sauce	\$5
Relish Tray: an assortment of Dills, Cornichon, Beet, Black and Green Olives, Pepperoncini, Sweet Onion	\$3

OUR MOST POPULAR

Alberta Crude

\$28

Alberta Beef rubbed with a house spice blend
Served with Red Wine Au Jus & Horseradish
Four Cheese Tortellini in Tomato Sauce
Fresh Wholegrain Rolls with Butter
Garden Salad with Dressing
Classic Greek Salad
Garbanzo Bean & Roasted Red Pepper Salad
Garlic Mashed Potato
Roasted Root Vegetable
Mini Squares & Cakes
Fresh Brewed Fair-Trade Coffee & Tea
Punch

PLATED, THREE COURSE DINNERS

Minimum 12 people for plated dinners.

Campfire Dinner

\$35

1st Course

Caesar salad - charred heart of romaine, bacon lardons, parmigiano reggiano, crispy fried capers and roasted garlic black pepper dressing.

2nd Course

Grilled beef tenderloin

Fire roasted poblano and mushroom ragout, fondant potato, tri-colour baby carrots and a sherry scented Demi-glace.

3rd Course

S'mores with house-made marshmallows, dark chocolate plaque, graham cracker soil, milk chocolate mousse.

Breast of Chicken

\$28

1st Course

Roasted carrot and brie soup with creme fraiche, herb oil and carrot chips

2nd Course

Chicken and bacon farce stuffed breast, roasted potato with red onion jam, wilted springs greens and marinated asparagus

3rd Course

White Chocolate Creme Brûlée with raspberry studded custard, raw sugar crust, fresh berries and lemon macaroons

Icelandic Cod

\$33

1st Course

Delicate green pea soup scented with mint, chili and orange and accompanied with butter poached langoustine, cheddar cracker

2nd Course

Icelandic pan-seared cod, celery root nage, sauté of fennel, leek and apple, blue crab tater tots.

3rd Course

Lemon Tart

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

Duo of Lamb

\$38

1st Course

Fresh seasonal greens, cherry tomatoes, shaved carrot, and herbed chèvre all dressed with an orange basil vinaigrette

2nd Course

Braised lamb shoulder and roasted rack, olive oil pave, soubise puree, red wine braised shallots and seared baby carrots

3rd Course

Apple Tart with a kamut pastry, bourbon caramel sauce, vanilla ice cream, and toffee crumble

Mushroom Spinach Wellington

\$28

1st Course

Roasted Carrot & Brie Soup with Fraiche Cream & Carrot Chip

2nd Course

Mushroom & Spinach Wellington with Roasted Brussel Sprouts & Sweet Potato Mash

3rd Course

White Chocolate Crème Brûlée with Raspberry Studded Custard, Sugar Crust, Fresh Berries and Lemon Macaroon

CATERING MENU

RECEPTIONS



PLATTERS

All pricing is per person. Minimum of 6 people.

Meat Platter Selection of sliced beef, turkey, ham and salami accompanied by mustard, and a selection of crisp breads.	\$5.25
Cheese & Fruit Platter Selection of domestic cheeses and seasonal fruit with assorted crackers.	\$6.95
Fresh Fruit Platter A selection of sliced pineapple, watermelon, honeydew, cantaloupe, citrus, strawberry and grapes.	\$3.5
Vegetable Platter Crisp, freshly cut seasonal vegetables served with your choice of creamy dill dip or hummus dip.	\$3.25

SPECIALTY PLATTERS

All specialty platters serve about 15 people.

Dipping Platter Three homemade dips hummus, tzatziki and spinach served with spicy toasted pita pieces.	\$45
Fiesta Platter An assortment of fresh salsa, bean dip and guacamole served with tortillas and red & green peppers.	\$45
Mediterranean Platter Colourful assortment of dolmades, olives, artichokes, roasted tomato and pickled eggplant accompanied by pita chips with hummus and tzatziki.	\$58
Grazing Table A selection of Four Artisan Cheese, Four Cured Meats, Three Pate, Homemade Falafel, Assorted Pickles, Olives and Dips, Assorted Cracker and Breads, Fresh and Dried Fruits, Crudités, and Chocolate. Eco Friendly Cutlery and Plates, Herbs and Flowers for decoration.	

Our culinary team will setup your grazing table on site and require approximately 2 hours for assembly. Pricing starts at \$198

COLD HORS D'OEUVRES

All hors d'oeuvres are priced by the dozen. We recommend 6 pieces per person in attendance.

Crostini, Assorted

\$19

Minimum of 2 dozen required per selection

Chevre Cheese with Roasted Beet, Orange and Fresh Mint
Gorgonzola Cheese with Fig and Prosciutto
Hummus with Black Olive Tapenade
Brie Cheese with Poached Pear Slices and Parsley
Mashed Avocado with Crumbled Bacon and Roma Tomato
Roast Pulled Chicken in BBQ Sauce with Caramelized Onion and Cheddar Cheese
Thin Sliced Roast Beef with Horseradish Mayo and Blue Cheese
Smoked Turkey with Orange Preserve and Smoked Gouda
Green Tomato and Ricotta with Lemon
Egg with Salted Herbs and Radish

Tomato Bruschetta on Toasted Baguette

\$17

Turkey Mango Pinwheel

\$18

Caprese Skewers with Tomato with Mozzarella and Basil

\$20

Salmon Poke in a Sesame Cup

\$32

Poached Prawn with Fresh Mango Salsa

\$32

HOT HORS D'OEUVRES

All hors d'oeuvres are priced by the dozen. We recommend 6 pieces per person in attendance.

Vegetable Spring Rolls served with Sweet Chili Sauce

\$20

Chicken Satay served in Spicy Peanut Sauce

\$34

Vegetable Samosa with Sriracha Chili Sauce

\$33

Ratatouille with Shaved Grana Padano Cheese

\$25

BBQ Beef Kebab

\$34

Zucchini Quinoa Fritter with mint yogurt sauce

\$19

Arancini Parmesan Rice Ball

\$21

Mushroom & Chevre in Puffed Pastry Tart

\$25

Southwest Beef Empanadas with Cilantro Lime Cream

\$24

Crisp Pork Belly with Sticky Carmel Sauce

\$24

Twice Baked Stuffed Mini Potatoes with Bacon, Chives & Sour Cream

\$21

Home Made Beef Slider with Caramelized Onions and Cheddar

\$36

Chicken Taco with Fresh Salsa, Avocado and Cilantro

\$30

Mini Chicken Pot Pie in Flaky Pastry

\$28

Stuffed Jalapenos

\$18

Buffalo Cauliflower Bites

\$16

Mango Wraps with Soy Scallion Dip

\$18

Bacon Wrapped Scallop

\$32

Spanakopita

\$24

CATERING MENU

ACTION STATIONS



Action stations are personally manned stations in which guests can have their custom creations cooked in front of them by one of our professional chefs.

Action stations are available for events with at least 25 people in attendance. One chef is required per 75 guests at a staffing charge of \$100.00 per chef. Action stations include 90 minutes of service.

Omelet Bar **\$18**

Farm Fresh Eggs, selection of fillings & condiments:
Mushroom, Red & Green Onion, Fresh Spinach, Sweet Peppers, Tomato, Cheddar, Jack, & Danish Blue Cheese, Bacon, Ham, Italian Sausage.
Toast, Preserves and Hash Browns included.

Gourmet Grilled Cheese **\$13**

Chefs grill on cast iron pans as guests choose from a selection of cheese.
Choose from a selection of Whole Grain, Sourdough, Rye, or Brioche breads, Cheddar, Mozzarella, Spicy Havarti, Smoked Gouda, or Swiss Cheese.
Accompanied with Fresh Parsley, Cilantro, Chives, Sliced Apple or Pear, Jalapenos, Pickles, Sliced Peppers, Tomato, Mushroom, Bacon, Prosciutto, Turkey, Tuna Salad, Dijon Mustard and Ketchup.

Mac & Cheese Station **\$10**

Three Cheese Mac & Cheese
Guests choose from a selection of toppings and Bacon, Chorizo Sausage, Grilled Chicken, Chili Con Carne, Caramelized Onions, Roasted Vegetables, Sriracha Chili Sauce and Ketchup

Carving Station **\$14**

Roasted Baron of Beef carved to order with selection of artisan breads, Horseradish and Au Jus

Banana Foster Station **\$10**

Choice of Banana, Pineapple or Strawberries sautéed in rum infused brown sugar sauce flambéed and spooned over vanilla bean ice cream

CATERING MENU

DESSERTS



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
Chocolate Chocolate Cake Double the chocolate	\$5
Dipped Strawberries 1 dozen. Milk, White or Dark Chocolate.	\$27
Tiramisu Italian for "Pick Me Up." Elegant and rich coffee flavored dessert	\$7
Ice Cream Bar Vanilla or Chocolate ice cream with assorted toppings Sliced strawberries, banana, slivered almond, chopped pecan, raspberry sauce, hot fudge, gummy bears, oreo cookies, whipped cream	\$9.5
Deconstructed Cheesecake Bar Vanilla and Chocolate Cheesecake with choice of fresh fruit Toppings. Banana, Pineapple or Strawberries, Chocolate, Pralines, or Blueberry Sauce Whipped Cream	\$10