Please Consider the Following When Planning for Your Event:

- We appreciate a minimum of 48 hours advance notice to successfully meet all of your catering needs.

- Special catered events with dietary requirements & number of confirmed guests are required 14 days prior to your event.

- Additional table linens, napkins, overlays and additional rentals are available upon request at an additional cost.

- If you wish to have bar or wine service for an event, please note that this will be through UW Catering services which require a minimum of 15 days notice prior to your event.

- For large catering events, our menus may be customized upon request.
**BREAKFAST MENU**

**LIGHT START MORNING EXPRESS**
Fair Trade coffee & tea, fruit juices, gourmet muffins - $4.95 pp

**CONTINENTAL BUFFET**
Freshly baked assortment of muffins, mini danishes, croissants (one baked item per person) sliced fresh fruit and freshly brewed Fair Trade coffee & tea - $6.60 pp

**FAST-START HOT BREAKFAST**
Scrambled eggs, home fries, bacon or sausage, croissant & Fair Trade coffee or tea - $11.50 pp

**THE HOT BREAKFAST**
Scrambled eggs, home fries, choice of bacon or sausage, sliced fresh fruit, croissants, juice, Fair Trade coffee & tea - $15.00 pp

**BREAKFAST VARIETY**
Baked frittata with roasted sweet potato, caramelized onion & fresh herbs. Fruit yogurts, bacon or sausage, home fries, raisin almond muslix, croissants, sliced fresh fruit or fruit salad, Fair Trade coffee & tea - $17.50 pp

**BAKED GOODS PLATTER**
Freshly baked assortment of muffins, mini danishes and croissants (2 baked items per person) Serves 10 people - $22.50

**GOURMET COOKIE PLATTER**
Freshly baked assortment of gourmet cookies which may include: chocolate chip, oatmeal, white chocolate macadamia nut, double chocolate (1 per person) Serves 10 people - $15.00

**ASSORTED BAGEL PLATTER**
Freshly baked assortment of bagels which may include: everything, plain, sesame seed, multi-grain, raisin, blueberry. Served with herbed cream cheese, strawberry cream cheese or regular. Serves 10 people - $32.00

**ENHANCE YOUR ORDER**
- Pancakes 3 each: $3.00
- Waffles 2 each: $3.00
- Bacon or sausage x3: $2.80
- Home fries: $2.10
- Gourmet muffins: $2.15
- Gourmet cookies: $1.50
- Croissants $1.70
- Yogurt: $2.40
- Bagel & Cream Cheese: $3.20
- Whole seasonal fruit: $1.29
- Sliced fresh fruit, fruit salad: $3.95
- Gluten free cookies: $2.49
- Gluten free muffins: $1.95
- Fair Trade Coffee: $2.00
- Fair Trade Tea: $2.00
- Canned Pop: $2.00
- Juice (pitchers): $11.00
- Juices (Individual): $3.00
- Bottled water: $2.00
- Fruit infused water (pitcher): $5.00

*Plus Applicable Taxes*
LUNCHEON PLATTERS

The Working Luncheon
Traditional sandwiches on white & whole wheat bread with assorted fillings, ham & cheese, tuna salad, egg salad, shaved turkey, roast beef and grilled vegetable wrap with Basil Aioli (1 pp).
Serves 10 people - $5.95 pp / full platter for $59.50
Combo price $11.25 pp
Accompanied with a chef’s salad, freshly baked gourmet cookies & assorted cold beverages.

The Corporate Luncheon
Assorted fresh breads & wraps with fillings, egg salad florentine, tuna & cucumber, roast beef with a Dijon horseradish aioli, pastrami with mustard-chive mayo, cheddar & shaved turkey, grilled vegetables with hummus.
Serves 10 people - $7.75 pp / full platter for $77.50
Combo price $13.25 pp
Accompanied with a chef’s salad, freshly baked gourmet cookies & assorted cold beverages.

Deli Luncheon
Assorted deli meats & cheese, salad fillings (egg, chicken salad) tomato, onion, pickle, mustard, mayo, hummus assorted breads & rolls and choice of 2 salads (options below).
Freshly baked gourmet cookies & assorted cold beverages - $16.00 pp

Light Luncheon
Grilled chicken breast & choice of salad (options below).
Choice of 1 salad $11.00 pp (no minimum)
Choice of 2 salads $14.00 pp (minimum 10 people)

Salad Options
Baby Kale Caesar: baby kale with brown butter spiced croutons, parmesan frico, fried capers, fresh lemon & creamy caesar dressing.

Shaved Beet and Carrot Salad: baby arugula with heirloom carrots, variations of beets, radishes, orange, toasted almonds & citrus scallion dressing

Butter Lettuce Salad: butter lettuce with roasted tomato vinaigrette chili spiced pepitas, bacon lardon, cherry tomatoes. shaved bermuda onions, roasted plum tomato & blue cheese.

Taco Power Bowl: roasted street corn, black beans, caramelized sweet potato, crispy tortillas, pico de gallo, avocado, spiced pepitas, cilantro, honey lime yogurt & rice.

Gluten Free Options may be Available at an Additional Charge • Plus Applicable Taxes
HOT BUFFET
All Hot Buffet Items Require a Minimum of 10 People • Plus Applicable Taxes

**Homemade Lasagna**
With meat sauce or roasted vegetable (must be ordered by half or full pan).
- Half pan/9 people $55.00
- Full pan/18 people $110.00

**Gourmet Pizza**
3 cheese, vegetarian, or pepperoni, all dressed or Hawaiian.
- $13.00 pp (if picked up) $14.25 pp (delivered)

**Pork Souvlaki**
With traditional Greek salad, pita bread, lemon rosemary rice pilaf & tzatziki - $15.00 pp

**Butter Chicken**
Traditional butter chicken served with jasmine rice and naan bread - $13.75 pp

**Herb Roasted Chicken**
Tender chicken served with roasted garlic potatoes and seasonal vegetables - $16.00 pp

**Lemon Greek Yogurt**

**Infused Chicken Breast**
With roasted vegetables, red-skinned potatoes, sweet corn with dill pesto & chef’s salad - $16.00 pp

**Roast Chicken Breast with Farro Cremini Mushrooms**
With baby spinach, risotto & chef’s salad - $17.50 pp

**Roast Chicken Breast with Smoked Apple Tarragon Sauce**
With roasted root vegetables, pumpkin seeds & chef’s salad - $16.50 pp

**Salmon Salad Nicoise**
Mixed greens with a lemon garlic Greek yogurt, french beans, tomatoes, potatoes, olives, egg with a tarragon vinaigrette - $17.50 pp

**Sesame Teriyaki Chicken**
With pineapple fried rice, stir-fried vegetables.
- Minimum 12 people - $16.00 pp

**Roast Salmon Filet**
With a ginger basil sauce, jasmine rice & chef’s salad - $18.00 pp

**Sirloin Steak**
With a whiskey BBQ sauce or peppercorn sauce, roasted garlic potatoes & chef’s salad - $23.00 pp

**Vegetable Stir Fry**
Asian inspired vegetables with jasmine rice
- * Add chicken for $2.00 pp
- Minimum 12 people - $12.75 pp

**Our Vegetarian/Vegan Options Below Can Be Added To Any Of Our Buffet Selections Above:**

**Grilled Vegetable Moussaka**
With eggplant, zucchini, tomatoes, red onions, potatoes, herbed tomato sauce and bechamel.

**Butter Bean & Root Vegetable Succotash**
With butter beans, heirloom carrots, sweet potatoes, turnip, parsnip and kale.

**Vegan Tofu Biryani**
With tofu, onions, tomatoes, almonds, raisins and basmati rice.

**Eggplant Hiyayakko with Silken Tofu**
With silken tofu, japanese eggplant, scallions, thai chilies and basil.

**Enhance Your Hot Buffet (PP)**
- Fair Trade Coffee or Tea $2.00
- Individual fruit juices $3.00
- Bottled water or Canned Pop $2.00
- Fruit infused water (pitchers) $5.00
- Freshly baked gourmet cookies $1.50
- Assorted dessert squares $2.00
- Daily soup $4.75 (min 8 people)
- Chef’s salad or Caesar salad $4.25
- Garlic cheese stick $1.50
- Salty snacks (Ind. bag of chips/pretzels) $2.30
- Sweet snacks (chocolate bars) $2.30
- Rice Krispie squares (feeds 12-24 people) $28.80
- Chef’s Chili $7.75
- Three Sisters Soup $4.75 *(Indigenous option)*
- Corn and Wild Rice Salad $4.25 *(Indigenous option)*
- Bannock and Berries $4.95 *(Indigenous option)*

*Ask us about more options!*
INDIGENOUS OPTIONS

Our talented chef teams work hard to prepare approachable but intriguing meals that will bring you closer to a true Canadian food experience. Pricing would be based on supply and availability. Please Inquire.

Entrées

Braised Venison Osso Buco
With wild mushroom escabeche and roasted concord grapes.

Crispy Skin Lake Erie Pickerel
With wild rice, charred corn, Saskatoon berry & jalapeno salsa.

Moose Meat Pasole Rojo
With onions, chilies, hominy corn, crispy white corn tortillas, shaved radishes and green garlic guacamole.

Aboriginal Tacos
Braised beef with black beans, pickled red onions, shaved radishes, avocado, jalapenos, cilantro and spicy duro blando on a white corn tortilla.

Bison Bannock Burger
Ground bison with juniper, thyme, baked bannock bun, Saskatoon berry & chipotle bbq sauce with baby arugula, heirloom tomatoes, charred corn aioli and duck fat fried potatoes.

All Menu Items Require a Minimum of 10 People • Plus Applicable Taxes
SHARING PLATTERS

APPROXIMATE PORTION SIZING
FOR SHARING PLATTERS:
(varies with every event)
Small: 8-12 people
Medium: 18-24 people
Large: 25-35 people

CANADIAN CHEESE BOARD
Domestic selection of cheeses
with a variety of crackers & baguettes.
Small $35 / Medium $50 / Large $70

FRESH FRUIT
An array of fresh sliced fruit.
Small $30 / Medium $45 / Large $60

VEGETABLES & DIP
An assortment of seasonal vegetables with hummus dip.
Small $25 / Medium $40 / Large $55

PITA & SPREADS
Grilled & baked pita chips, hummus, chipotle black
bean dip, spinach & sundried tomato feta spread.
Small $25 / Medium $40 / Large $55

DESSERT
A decadent array of squares & freshly baked gourmet cookies.
Small $20 / Medium $40 / Large $60

Gluten Free Options may be Available at an Additional Charge • Plus Applicable Taxes
HOT & COLD APPETIZERS

**HOT APPETIZERS**

*Each selection is $24.00 for 1 dozen*

- Chicken Satay with Peanut Sauce
- Beef Satay with Fermented Black Bean Sauce
- Beef Meatballs with Sweet BBQ Sauce
- Chicken & Caramelized Leek Croquettes with a Toasted Almond Romesco Sauce
- Vegetable Spring Rolls with Sesame Plum Sauce
- Chickpea and Kale Fritters
- Warm Mushroom Bruschetta with Local Goat Cheese, Tarragon, Parsley, Truffle oil on a Crostini
- Greek Spanakopita

**COLD APPETIZERS**

*Each selection is $22.00 for 1 dozen*

- Tomato Bruschetta with House Made Ricotta Cheese, Balsamic Vinegar Reduction, Olive Oil, Fresh Basil and Bermuda Onions.
- Canadian Smoked Salmon with Lemon Dill Cream Cheese, Fried Capers, Pickled Shallots on a Crostini.
- Mini Avocado Toast with Mashed Avocado, Shallots, Lime, Watermelon Radish, Cotija Cheese on a Crostini.
- Charred Pineapple with Ethiopian Berbere Spice, Belgian Endive, Pickled Red Onions, Mint, Spiced Honey.
- Caramelized Bartlet Pears with Shropshire cheese, Date Jam, Arugula on a Crostini.

*Plus Applicable Taxes*
BREAK TIME

MORNING BREAK
Fair Trade coffee & tea, water, gourmet muffins. $3.75 pp
Fair Trade coffee & tea, water, danish, croissants, sliced fresh fruit. $6.33 pp
Fair Trade coffee & tea, water yogurt, sliced fresh fruit. $6.50 pp

AFTERNOON BREAK
Fair Trade coffee & tea, cold assorted beverages, freshly baked gourmet cookies. $5.00 pp
Fair Trade coffee & tea, cold assorted beverages, freshly baked gourmet cookies, sliced fresh fruit. $7.75 pp
Cold assorted beverages, pita & spreads, fresh sliced fruit, freshly baked gourmet cookies. $8.95 pp

Freshly baked assortment of gourmet cookies which may include: chocolate chip, oatmeal, white chocolate macadamia nut, double chocolate (1 per person) Serves 10 people - $15.00

ENHANCE YOUR AM/PM EXPERIENCE
Bottled water $2.00
Canned pop $2.00
Juices (Individual): $3.00
Fair Trade coffee or Tea $2.00
Freshly baked gourmet cookies $1.50
Freshly baked gourmet muffins $2.15
Individual assorted flavored yogurts $2.40
Whole pieces of fruit $1.29
Cherry/Apple/Seasonal Fruit Pie (whole) $5.20
Cherry/Seasonal Cheesecake (whole) $5.20

Plus Applicable Taxes
Breakfast Selections

**Value Breakfast $10.50 pp**
Freshly prepared muffin, breakfast nutrition bar, sliced fruit, cottage cheese, assorted beverages, butter and jams.

**Classic Breakfast $11.50 pp**
Freshly prepared muffins and danish, fresh fruit salad, sliced Canadian cheddar, fruit yogurt, assorted beverages, butter and jams.

Lunch Selections

**Value Box Lunch $14.00 pp**
Choice of classic sandwiches or assorted wraps, whole fruit, cookie and assorted beverages.

**Classic Box Lunch $16.00 pp**
Choice of classic sandwiches or assorted wraps, choice of salad, seasonal sliced fruit and assorted beverages.

**Deluxe Box Lunch $16.00 pp**
Choice of deluxe sandwich accompanied by whole fruit, breakfast bar or cookie and assorted beverages.

Salad Options:

- **Baby Kale Caesar**:
  baby kale with brown butter spiced croutons, parmesan frico, fried capers, fresh lemon & creamy caesar dressing.

- **Shaved Beet and Carrot Salad**:
  baby arugula with heirloom carrots, variations of beets, radishes, orange, toasted almonds & citrus scallion dressing

- **Butter Lettuce Salad**:
  butter lettuce with roasted tomato vinaigrette chili spiced pepitas, bacon lardon, cherry tomatoes, shaved bermuda onions, roasted plum tomato & blue cheese.

Box Lunch Classic Sandwiches Options

Traditional egg salad, smoked ham, tuna salad or smoked turkey breast on white or whole wheat bread.

Wrap Options

With delicious fillings, such as chicken Caesar, turkey club or grilled vegetable wrap with basil aioli.

Deluxe Sandwiches Options

Exciting flavour combinations include, turkey brie and green apple, smoked salmon with capers and a citrus spread or basil chicken with Gouda and mushrooms on artisanal breads and buns.

Meal Tickets

A variety of meal ticket options are available which are ideal for visiting guests, tokens of appreciation for students or staff and groups which may only require an occasional meal in the café.

Plus Applicable Taxes