Welcome to the Classic Fare Catering Experience

Our Classic Fare Catering offers outstanding hospitality, with full service catering from breakfast through dinner. We work together with you to create superior events, using the highest quality ingredients and world-class service in the most elegant settings. The following pages reflect our capabilities and repertoire of our offerings. We ensure that you leave having participated in an experience rather than just a meal.

Enjoy and Bon Appetit
**Continental Breakfasts**

**Healthy Choice Breakfast**  $8.99 per person  
- Assorted fresh baked regular muffins and loaf slices  
- Whipped butter and preserves  
- Individual yogurt (125 ml)  
- Seasonal fresh fruit slices or seasonal fresh fruit salad  
- Assorted chilled fruit juice  
- Coffee and tea

**Deluxe Breakfast**  $7.99 per person  
- Assorted freshly baked breakfast pastries  
- Whipped butter and preserves  
- Seasonal fresh fruit slices or seasonal fresh fruit salad  
- Assorted chilled fruit juice  
- Coffee and tea

**Sunrise Breakfast**  $5.99 per person  
- Assorted freshly baked breakfast pastries  
- Whipped butter and preserves  
- Assorted chilled fruit juice  
- Coffee and tea  
- Add seasonal fresh fruit slices for an additional $3.99 per person  
- or domestic cheese for an additional $4.99 per person.

**Breakfast Buffets**  
Minimum order - 20 people

**Early Riser**  $12.99 per person  
- Assorted freshly baked mini breakfast pastries  
- Whipped butter and preserves  
- Scrambled eggs with fresh chives and cheddar cheese  
- Pan fried potatoes  
- Choice of two: bacon, sausage, or ham  
- Choice of one: pancakes or cinnamon french toast with syrup  
- Assorted chilled fruit juice  
- Coffee and tea

**Rise and Shine**  $10.99 per person  
- Assorted freshly baked mini bagels and fresh mini croissants  
- Whipped butter, preserves, and cream cheese  
- Scrambled eggs with fresh chives and cheddar cheese  
- Pan fried potatoes  
- Choice of one: bacon, sausage, or ham  
- Assorted chilled fruit juice  
- Coffee and tea  
- Add seasonal fresh fruit slices or seasonal fresh fruit salad to any of the breakfast buffets for $3.99 per person.
Break Selections

Breakfast Baskets

**Gold**  \ $16.99 \ each
12 pieces
Selection of freshly baked muffins
Butter croissants and cinnamon buns
Whipped butter and preserves

**Silver**  \ $14.99 \ each
18 pieces
Selection of mini muffins, danish, croissants, and mini cinnamon crunchies
Whipped butter and preserves

**Bronze**  \ $13.99 \ each
12 pieces
Selection of freshly baked muffins
Blueberry and cheese tea biscuits
Whipped butter and preserves

All of our baskets can be included as part of the continental breakfast package.

**Bakery Items**

Minimum order - 1 dozen

**Bagels**  \ $16.99 per dozen
**Mini bagels**  \ $12.99 per dozen
**Assorted cookies**  \ $8.99 per dozen
**Muffins**  \ $15.99 per dozen
**Mini muffins**  \ $12.99 per dozen
**Cinnamon buns**  \ $10.99 per dozen
**Mini crunchies**  \ $9.99 per dozen
**Mini cupcakes**  \ $21.99 per dozen
**Danish**  \ $15.99 per dozen
**Mini danish**  \ $14.99 per dozen
**Croissants (butter and cheese flavour)**  \ $17.99 per dozen
**Mini croissants (butter)**  \ $12.99 per dozen
**Loaf slices**  \ $13.99 per dozen
(Banana, carrot, lemon, cranberry-orange, cinnamon)
**Mini gourmet cookies**  \ $15.99 per dozen
**Tim Hortons cookies**  \ $8.99 per dozen
**Tim Hortons donuts**  \ $10.99 per dozen
**Tim Hortons muffins**  \ $15.99 per dozen
**Tim Hortons Timbits (minimum 2 dozen)**  \ $2.50 per dozen
**Dessert squares assorted**  \ $18.99 per dozen
**Home style granola bar**  \ $18.99 per dozen
**Chocolate dipped strawberries**  \ $18.99 per dozen
**Assorted petit fours**  \ $21.99 per dozen
**Mini bite sweet tray**  \ $20.99 per dozen
**Gluten-Free Bakery Items**

- Gluten-free Tim Hortons macaroons $11.99 per dozen
- Gluten-free sunrise muffins $25.99 per dozen  
  (Cranberry, raisin, apple and carrot)
- Gluten-free country style bagel $21.99 per dozen  
  (Buckwheat and pumpkin)
- Gluten-free walnut brownie $2.99 each

**Break Items**  
Minimum order - 1 dozen

- Rice crispy squares $13.99 per dozen
- Puffed wheat squares $13.99 per dozen
- Granola bars - regular $1.99 each
- Assorted whole fresh fruit (seasonal) $1.29 each
- Individual fruit yogurt (175 ml) $1.69 each
- Yogurt parfaits – 8 oz $2.99 each
- Individual greek yogurt (175 ml) $1.99 each
- Morning start yogurt parfait bar $7.99 per person  
  (Low fat yogurt, granola, fresh fruit, and honey)
- Homestyle granola bars $18.99 per dozen
- Brownie and strawberry skewers $5.99 each
- Potato chips (individual serving) $1.39 per package
- Starbucks baked items (please inquire)

**Beverages**

- Starbucks Fair Trade Estima/10 cups $18.50
- Brown and Gold Fair Trade coffee/10 cups (Regular and decaffeinated) $14.75
- Specialty herbal tea (minimum of 5) $1.39 each
- Red Rose orange pekoe tea/10 cups $13.90
- Hot chocolate/10 cups $17.99
- 2% Milk (237 ml) $1.59 each
- Chocolate milk (237 ml) $2.06 each
- Canned soft drink (355 ml) $1.50 each
- Bottled fruit juice (300 ml) $1.99 each  
  (Apple, orange, cranberry, and pink grapefruit)
- Juice boxes (200 ml) $1.20 each
- Dasani bottled water (591 ml) $2.15 each
- Dasani bottled water (330 ml) $1.50 each
- Nestea Cool Iced Tea (591 ml) $2.42 each
- Mott’s vegetable juice (355 ml) $2.79 each
- Perrier mineral water (330 ml) $2.50 each
- Punch (4 L, serves 20 people) $13.99 each
- Fresh fruit juice punch (serves 20 people) $16.99 each
- Apple, orange, and cranberry juice (2 L) $8.99 each
- Lemon infused water (serves 55 people) $7.95 each
- Cucumber infused water (serves 55 people) $7.95 each
- Mint infused water (serves 55 people) $7.95 each
Theme Breaks

Minimum of 12

**Picnic Basket**
- Assorted mini cupcakes
- Brownie and fruit kabobs
- Lemonade or coffee

**Prairie Energizer**
- Fresh fruit chunks
- Yogurt parfaits
- Giant cookies
- Small bottled water
- Coffee, decaf, and herbal tea

**On the Move Break**
- Home-style granola bars
- Sliced seasonal fresh fruit
- Assorted individual greek yogurt
- Chilled fruit juices and water bottles

**Fiesta Break**
- Corn tortilla and pita chips
- Salsa, sour cream, guacamole, and hummus dip
- Assorted soft drinks or chilled fruit juice

<table>
<thead>
<tr>
<th>Fun Fare Break</th>
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<tr>
<td><strong>Flavoured Popcorn Bar</strong> $200.00 and up</td>
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**Custom Candy Buffet**
Includes specialty linen and beautiful decorated display

- Value level - $300
- Classic level - $400
- Signature (includes mini cake pops) level - $600
Luncheon Buffets

Luncheons include your choice of two salads and one dessert selection, freshly brewed coffee and tea, or regular punch.

Add-on soup (8oz) for $3.99 per person

**Chicken Breast Buffet**

$21.99 per person  
(Minimum 10 people)

Fresh dinner rolls and butter

Seared chicken with choice of one sauce:
Madeira mushroom demi, sundried tomato basil pesto, or tomato cream sauce

Includes choice of:
Sour cream and chive mashed potatoes
Herb roasted creamer potatoes
Basmati rice
White and wild rice pilaf

Includes choice of one vegetable:
Cauliflower au gratin
Whole green beans with sundried tomatoes
Butter dill fresh carrots
Roasted root vegetables
Bell peppers and zucchini

**Open-Faced Style Sandwiches**

$18.99 per person  
(Minimum 12 people)

Choice of 3 deli meats (roast beef, turkey, and black forest ham), tuna, and egg salad

Assorted deli breads and rolls
Lettuce, tomatoes, cucumbers, hot peppers, pickles, and cheese
Butter, mustard, and mayo
Fresh vegetables and dip

**Beef on a Bun Buffet**

$17.99 per person  
(Minimum 20 people)

Sirloin roast beef au jus
Fresh baguette rolls
Mashed or herb roasted potatoes

**Pasta Buffet**

$17.99 per person  
(Minimum 20 people)

Choice of two pastas: penne, vegetable rotini, fettuccine, or linguini

Choice of two sauces: traditional meat, chicken alfredo, and roasted vegetable tomato sauce

Herb parmesan bread sticks
Spicy red chili flakes and parmesan

Please inquire about our gluten-free rice noodles option

Add protein to your tomato sauce for $4.99
(Choice of chicken, chorizo, or beef)
**Deluxe Sandwich and Wrap Buffet**

$16.99 per person  (Minimum 10 people)
Deluxe deli sandwiches and wraps, made with premium deli meats
Marble rye, sourdough, ciabatta, focaccia, baguette, cheese, white, and multigrain bread
Tomato, spinach, cheese, whole wheat, and regular soft tortilla wraps
Fresh vegetables and dip

**Chili Buffet**

$13.99 per person  (Minimum 10 people)
Traditional beef or vegetarian chili
Fresh dinner rolls and butter or garlic breadsticks

**Luncheon Buffet Selections**

**Soup Selections**

- Chicken gumbo
- Cream of mushroom
- Beef barley
- Tomato basil
- Garden vegetable
- Minestrone

**Salad Selections**

- Classic caesar salad
- House salad
- Asian style coleslaw
- Red skin potato salad
- Greek salad
- Pasta primavera salad
- Roasted vegetables couscous
- Marinated chickpea salad

**Dessert Selections**

- Triple chocolate tiger cake
- Strawberry shortcake
- Tiramisu
- Seasonal fresh fruit slices
- European cake squares
- Chef’s display

**Gluten-Free Dessert Items**

Additional $1.50 per person:
- Turtle cheesecake
- Chocolate almond torte
Themed Luncheon Buffets

Includes coffee and tea, or regular punch.

**Italian Buffet**

$19.99 per person  
*(Minimum 12 people)*

Choice of one entrée and one pasta:
- Traditional beef lasagna, vegetarian lasagna, manicotti, or chicken parmesan
- Penne, fettuccini, or bowtie
- Traditional meat, alfredo, or roasted vegetable tomato
- Tomato salad or classic caesar salad
- Herb parmesan breadsticks
- Spicy red chili flakes and parmesan
- Tiramisu

**Mediterranean Buffet**

$18.99 per person  
*(Minimum 12 people)*

Chicken breast souvlaki served on skewers with tzatziki sauce
- Lemon pepper rice pilaf or lemon herb roasted potatoes
- Grilled vegetable medley
- Greek salad
- Warm pita bread triangles
- Baklava

**Ukrainian Buffet**

$14.99 per person - lunch  
*(Minimum 12 people)*

Rye buns and butter
- Vinaigrette or creamy coleslaw
- Kolbasa (3 oz. per person), perogies (6 per person) and cabbage rolls (1.5 per person)
- Sour cream, fried onions, and bacon bits
- One dessert choice from luncheon buffets (previous page)

**Sandwich Baskets**

**Petite Sandwich Basket**

$71.99  
*(Serves 12 people)*

Selection of roast beef, turkey, chicken, egg salad, tuna, black forest ham, and vegetarian sandwiches
- Whole wheat, white, sourdough, and multigrain petite buns
- Garnished with dill pickles

**Specialty Sandwich**

$10.99 each

Large crusty french baguette sandwiches
- Selection of smoked salmon with herb cream cheese and thinly sliced red onion
- Grilled chicken with sweet chili mayo
- Prosciutto with goat cheese and basil pesto
- Grilled vegetables with feta and pesto
- Garnished with dill pickles
**Premium Sandwich**  $9.99 each
Selection of black forest ham with swiss, turkey breast with cranberry-orange mayo
Roast beef with brie, prosciutto with chevre cheese, smoked salmon with swiss cheese, and premium vegetarian
Made with a selection of focaccia bread, baguettes, and ciabatta buns
Garnished with dill pickles

**Classic Deluxe Wrap**  $7.50 each
Selection of roast beef, turkey, chicken, egg salad, tuna, black forest ham, and vegetarian sandwiches
Made with a selection of tomato, spinach, cheese and regular soft tortilla wraps
Garnished with dill pickles

**Classic Deluxe Sandwich**  $6.99 each
Selection of roast beef, turkey, chicken, egg salad, tuna, black forest ham, and vegetarian sandwiches
Made with a selection of fresh breads and buns
Garnished with dill pickles

**Gluten-Free Sandwich Option**  $7.99 each

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**Classic Fare Boxed Meals**

**Boxed Breakfast**  $7.99 per person
Choice of muffin, fruit danish, or croissant with butter and jam
Includes one piece of whole fruit, granola bar, and an individual fruit yogurt (125 ml)
Juice box or small bottled water

**Boxed Lunch**  $10.99 per person
One deluxe kaiser sandwich (choice of roast beef, turkey, chicken, egg salad, tuna, ham, or vegetarian).
Includes celery and carrot sticks, one piece of whole fruit, and one rice crispy square
Juice box, soft drink or small bottled water

**Boxed Dinner**  $12.99 per person
Assorted 8” sub sandwiches.
Includes pasta salad, vegetables and dip, one piece of whole fruit, and one tiger brownie
Juice box, soft drink, or small bottled water
Pizza and More

16” Pizzas:
Cheese and Herb $19.99 each
Pepperoni $19.99 each
Ham and Pineapple $20.99 each
Pepperoni, Ham, and Mushroom $21.99 each
Deluxe $22.99 each
(Pepperoni, Bacon, Mushroom, Onion, and Peppers)
Vegetarian $21.99 each
(Pesto, Tomato, Mozzarella, and Wild Mushroom)
Deluxe Vegetarian $22.99 each
(Spinach, Goat Cheese, Sundried Tomatoes, and Roasted Red Peppers)
Gluten-Free 10” $15.99

Pizza with a Twist $21.99
Individually portioned pizza rolls served with a choice of marinara, or creamy garlic dipping sauce
Selections include grilled chicken, signature triple cheese, hawaiian, and mexican taco
(20 pieces)

Flatbread Pizza Tray $13.99 each
(Serves 3 people)
Flatbread-style pizza crust, baked and seasoned with herbs and olive oil
Selections include greek, vegetarian, and caribbean jerk chicken

Mexican Grande Nacho Bar $7.99 per person
(Minimum quantity is 10)
Build your own tri-colour nachos
Served with cheddar cheese sauce, shredded jalapeno peppers, olives, tomatoes, green onions, salsa, guacamole, and sour cream
Add chicken or beef for $2.50 per person

Nachos & Dip $4.99 per person
(Minimum quantity is 10)
Tri-colour nachos served with salsa, guacamole, and sour cream
Plated Luncheons

Plated luncheons are served with one vegetable choice, fresh rolls and butter, and your choice of potato or rice, one salad, and one dessert. Fresh brewed coffee and tea are included. A server fee is applicable for less than 20 guests.

**Char-Broiled Striploin 6oz Steak Sandwich**  $22.99 per person
Served with sweet potato fries, caramelized onions and chipotle aioli

**Asian Chicken Stir-fry**  $20.99 per person
A blend of asian vegetables stir fried with chicken strips and jasmine rice

**Seared Chicken Breast**  $20.99 per person
With chimi-churri sauce

**Marinated Salmon**  $20.99 per person
With Citrus Dill Butter

**Salad Selections**
Classic caesar
Artisan lettuce, pickled peppers, cherry tomatoes, feta cheese, and red onion, with greek style dressing

**Potato and Rice Selections**
Sour cream and chive mashed potatoes
Herb roasted creamer potatoes
Basmati rice
White and wild rice pilaf

**Vegetable Selections**
Cauliflower au gratin
Green beans provençal
Asparagus
Fresh sliced carrots
Bell peppers
Roasted root vegetables

Butter lettuce, prosciutto, cranberries, and cantaloupe, with red wine vinaigrette
Roasted red peppers, and asparagus on romaine lettuce, with balsamic vinaigrette
Baby spinach and artisan lettuce, watermelon, grape tomatoes, feta, toasted chopped pistachios, and fresh mint, with balsamic maple vinaigrette
**Dessert Selections**

- Creamy classic or chocolate cheesecake
- Tiramisu
- Black and white chocolate mousse
- Fruit trifle
- Chef’s display

**Gluten-Free Dessert Items**

Additional $1.50 per person:

- Turtle Cheesecake
- Chocolate Almond Torte

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**Plated Entree Salads**

**Grilled Beef or Chicken Strips Salad** — $13.99

Artisan lettuce with sliced tomatoes, grilled red pepper strips, red onion slices, and parmesan cheese

Choice of vinaigrette: balsamic, citrus, or zesty italian

**Santa Fe Grilled Chicken Salad** — $13.99

A seasoned and grilled chicken breast with artisan lettuce, roasted corn, black beans, and cherry tomatoes

Corn tortilla strips, avocado, and red onion, with chipotle lime dressing

**Salmon Club Salad** — $12.99

Artisan greens with grilled salmon, asparagus, and applewood smoked bacon, with honey lemon vinaigrette

**Gluten-Free Quinoa Salad** — $9.99

Artisan lettuce, strawberries, quinoa, red onion, avocado, cherry tomatoes, and feta cheese, with poppy seed dressing

*Premium service, fresh rolls and butter included*
Dinner Buffet

Dinner buffet includes your choice of two salad selections, one potato or rice, one vegetable, and one entrée selection, chef’s dessert display, and freshly brewed coffee and tea.

$29.99 per person
Includes one entree (Minimum 25 people)

Additional entrée: $6.99 per person
Additional accompaniment $3.79 per person

Carving stations and vegetarian options are available – please inquire

Choice of two salads:
- Classic caesar salad
- Marinated vegetable salad
- Artisan lettuce, red onion, cherry tomatoes, carrots, radishes, citrus, with italian or greek vinaigrette
- Asian style coleslaw
- Spinach, blue cheese, granny smith apples, and candied pecans, with honey dijon vinaigrette
- Traditional greek
- Roasted vegetable couscous

Choice of one potato or rice:
- Sour cream and chive mashed potatoes
- Herb roasted creamer potatoes
- Potatoes au gratin
- Jasmine rice

Choice of one vegetable:
- Cauliflower mornay
- Green beans provençal
- Fresh sliced carrots
- Marinated bell peppers
- Roasted seasonal vegetables
- Vegetable ratatouille
- Asparagus

Choice of one entrée:
- Carved pepper crusted sirloin roast beef au jus
- Marinated salmon with citrus dill butter
- Carved honey glazed roasted ham
- Carved pork loin with brandy peppercorn sauce
- Grilled chicken breast with chimi-churri or madeira mushroom sauce

Dessert
Chef’s display
Ukrainian Dinner Buffet

$25.99 per person  (Minimum 12 people)

Rye buns and butter
Vinaigrette or creamy coleslaw
Kolbasa (4 oz per person)
Perogies (7 per person)
Cabbage rolls (2 per person)
Sour cream, fried onions, and bacon bits
Chef’s display

Plate-Served Dinners

All plate served dinners are served with fresh rolls and butter, choice of one of one salad, two vegetables, one potato or rice, and one dessert.

Vegetarian options are available – please inquire.
Server fee is applicable for less than 20 guests.
All plated dinners include premium service.

Certified Angus Beef Tenderloin®  $44.99 per person
Beef tenderloin served with a madeira or bourbon sauce

Certified Angus Roast of Prime Rib®  $43.99 per person
With black pepper au jus

Dijon Crusted Rack of Lamb  $42.99 per person
New Zealand rack of lamb with a red wine demi-glace

Dry Rub Crusted Pork Tenderloin  $38.99 per person
With a Saskatoon Berry demi-glace

Baked Wasabi Encrusted Salmon Fillet  $36.99 per person
With asian glaze, or citrus beurre blanc
Skin-On Stuffed Chicken  $32.99 per person
With goat cheese asparagus and white wine sauce

Charbroiled Chicken Breast  $30.99 per person
With a chimi-churry sauce

Salad Selections:

Classic caesar salad with homestyle herbed croutons

Baby greens and beet chips, sautéed red onions, roasted yellow peppers, and goat cheese with mediterranean dressing

Spinach and green leaf, shaved fennel, red onions, and candied pecans in an orange poppy seed vinaigrette

Fresh tomato and bocconcini with basil, red onion on butter lettuce, with balsamic vinaigrette

Artisan lettuce, pickled peppers, cherry tomatoes, feta cheese, and red onion, with greek style dressing

Baby spinach and artisan lettuce, watermelon, grape tomatoes, feta, toasted chopped pistachios, and fresh mint with balsamic maple vinaigrette

Potato and Rice Selections:

Sour cream and chive mashed potatoes
Yukon gold whipped potatoes with horseradish cheddar cheese
Herb roasted creamer potatoes
Roasted fingerling potatoes
White and wild rice pilaf
Saffron or citrus basmati rice

Vegetable Selections:

Roasted cauliflower
Whole green beans with sundried tomatoes
Fresh sliced carrots
Marinated baby bell peppers
Roasted vegetables
Olive oil roasted asparagus

Dessert Selections:

Grand Marnier, chocolate hazelnut, or red velvet torte
Apple caramel, creamy chocolate, creamy classic, or vanilla bean cheesecake
Chocolate and raspberry mousse
Mel’s fruit trifle
Special Meal Requests

**Vegetarian Entrée Options** $24.99
Please select one:
Mushroom, spinach, and spiced eggplant vegetable strudel with a rose basil sauce

Butternut squash ravioli with a white wine beurre blanc

Polenta napoleon, grilled vegetables, portobello mushrooms, and roasted red pepper sauce

Vegetarian shepherd’s pie, seasoned veggie ground round, and rich meatless sauce, topped with whipped potatoes

Vegetarian asian fast fry, Korean, in-house made sauce, and jasmine rice

**Children’s Meals** $15.99
Soup or salad and dessert included

Chicken fingers and fries
Baked macaroni and cheese

Allergies, Gluten-Free, Celiac, and Other Dietary Restrictions

Our catering team has handled a multitude of dietary restrictions. We work hard to ensure all necessary precautions are taken to put our guests at ease. No surcharge is applied for regular special-dietary meals. Multiple choice entrée selections are available at the stated menu price, plus a supplementary charge of $2.00 per person.

**Food Allergy Awareness**
Please be advised that products may have come in contact with common food allergens.
Barbeque rental may apply - minimum 25 people.

**Barbeque Option III**  $26.99 per person
- 6oz New York steak or marinated salmon fillet
- Roasted baby potatoes
- Corn on the cob (seasonal) or grilled vegetables
- Mixed greens house salad
- Asian coleslaw
- Parmesan baguette
- Fresh strawberries and brownies
- Choice of lemonade or iced tea

**Barbeque Option II**  $18.99 per person
- Barbecue chicken breast or chicken souvlaki
- Potato salad
- Mixed greens house salad
- Corn on the cob (seasonal) or grilled vegetables
- Fresh rolls and butter
- Fresh watermelon and cantaloupe slices
- Choice of lemonade or iced tea

**Barbeque Option I**  $12.99 per person
- All beef hamburgers (4oz)
- Hot dogs (continued on next page)
- Coleslaw
- Potato chips
- Lettuce, tomato, cheese, onion, and pickles
- Choice of lemonade or iced tea

**Off Premises**
One chef will be required for a minimum of 3 hours and labour charges do apply. This applies to all buildings, with the exception of Pembina Hall and University Centre.

**Reception Platters**  Minimum quantity of 12

**Selections served hot:**

- **Apple and Brie Puff Pastry**  $19.99 (serves 8)
  - Baked apples, brown sugar, and brie in puff pastry, served with assorted crackers.
  - *(Minimum three days notice)*

- **Quesadilla Platter**  $8.99 per person
  - Chicken or vegetarian, served with salsa and sour cream

- **Artichoke Dip Platter**  $3.99 per person
  - Served with pita bread, or vegetable sticks
Selections served cold:

**Smoked Salmon Mirror** $229.99 (serves 25)
Smoked salmon served with capers, cream cheese, onion, mini breads, and crackers
*(Minimum three days notice)*

**Antipasti Platter** $10.99 per person
Grilled eggplant, zucchini, tomato, roasted garlic, asparagus, red peppers, red onions, artichoke hearts, pickled savouries, bocconcini, spiced olives, genoa salami, prosciutto, and cappicolla
Served with pita triangles and hummus
*(Minimum three days notice)*

**Antipasto Platter** $7.99 per person
Grilled eggplant, zucchini, tomato, roasted garlic, asparagus, red peppers, red onions, artichoke hearts, bocconcini, and spiced olives
Served with pita triangles and hummus
*(Minimum three days notice)*

**Deli Meat Trays** $6.99 per person
Served with assorted buns and condiments

**English Tea Sandwich Platter** $6.99 per person
A selection of fancy tea sandwiches, including pinwheels and ribbons (three pieces per person)

**Imported Cheese Trays** $5.99 per person
Served with mini cocktail breads and crackers

**Canadian Cheese Trays** $4.99 per person
Served with crackers

**Build-Your-Own Bruschetta** $4.99 per person
Fresh tomatoes, red onion, basil, parmesan, and a hint of balsamic vinegar and olive oil, served with baguette rounds

**Seasonal Fresh Fruit Platter** $3.99 per person
Served with our special yogurt dip

**Spinach and Herb Dip** $3.99 per person
Combined with spices, and cream cheese
Served with baguette chunks and pita chips

**Hummus Dip Platter** $3.99 per person
Served with pita bread or vegetable sticks

**Seasonal Fresh Vegetable Platter** $2.99 per person
Served with our savoury dips
Hors D’Oeuvres

Priced per dozen. Minimum order is 2 dozen, per type.

We suggest ordering 4-6 pieces per person for a reception. If your reception runs over a meal time, we suggest you order at least 8-10 pieces per person.

Specialty items are available and our catering department can custom design a menu for any occasion.

**Cold Hors D’Oeuvres:**

- **Fresh Tuna** $36.99
  Seared sesame crusted tuna with wasabi mayo, or spicy salsa fresca

- **Vegetable Mini Tatin** $31.99
  Summer vegetables, goat cheese, tomato basil, and shallot chutney

- **Smoked Salmon** $29.99
  On mini potato pancake with red caviar

- **Savory Passion Cones** $25.99
  Curried chicken, and cajun chicken salad

- **Bruschetta** $21.00
  Fresh roma tomato, and herbs served with baked baguette rounds

- **Sushi** $21.99
  California rolls, vegetarian, and seafood maki with wasabi sauce, and pickle ginger sauce (per 4 dozen)

- **Shrimp Cocktail** $21.99
  Tiger shrimp served with a mango cocktail or traditional sauce

- **Roasted Bell Peppers** $21.99
  Served on goat cheese crostini or rice chip

- **Hot Pepper Cream Cheese Roll** $20.99
  Tortillas smothered with cream cheese and hot pepper mixture

**Hot Hors D’Oeuvres:**

- **Mini Bison Burgers** $29.99
  With New Bothwell horseradish cheddar cheese, caramelized onions, and chipotle mayo

- **Beef Tenderloin Satays** $27.99
  Served with chef’s selection of asian sauce
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bacon Scallops</td>
<td>$27.99</td>
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<tr>
<td>Fresh scallops tossed with hickory smoked bacon and orange beurre blanc</td>
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<tr>
<td>Mini Beef Wellingtons</td>
<td>$23.99</td>
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<tr>
<td>Baked Vegetarian Samosas</td>
<td>$22.99</td>
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<td>Served with cucumber dill dip</td>
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<tr>
<td>Spanakopita</td>
<td>$21.99</td>
</tr>
<tr>
<td>Goat cheese and spinach wrapped in a phyllo triangle</td>
<td></td>
</tr>
<tr>
<td>Chef’s Homemade Crab Cakes</td>
<td>$21.99</td>
</tr>
<tr>
<td>Served with a roasted red pepper aioli</td>
<td></td>
</tr>
<tr>
<td>Asian Dumplings</td>
<td>$21.99</td>
</tr>
<tr>
<td>Pork filled dumplings served with red wine vinegar balsamic dressing</td>
<td></td>
</tr>
<tr>
<td>Boneless Chicken Wings</td>
<td>$20.99</td>
</tr>
<tr>
<td>Served with sweet chili or mesquite bbq sauce</td>
<td></td>
</tr>
<tr>
<td>Chicken Tandoori Satays</td>
<td>$20.99</td>
</tr>
<tr>
<td>Spicy Thai Meatballs</td>
<td>$19.99</td>
</tr>
<tr>
<td>On a skewer</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Spring Rolls</td>
<td>$20.99</td>
</tr>
<tr>
<td>Served with plum sauce (meat and chicken available)</td>
<td></td>
</tr>
<tr>
<td>Baked Stuffed Mushroom Caps</td>
<td>$19.99</td>
</tr>
<tr>
<td>Stuffed with tender crab and fresh dill</td>
<td></td>
</tr>
</tbody>
</table>
Bar Services

The University of Manitoba, Conference and Catering Services department, operates under the University of Manitoba’s permanent institutional liquor license and is governed by the regulations and procedures established by provincial legislation and the Board of Governors of the University of Manitoba. For this reason, the nature of your organization and event will determine the type of service we can provide. Arrangements for alcohol service are required a minimum of 10 business days prior to your event, to ensure the availability of product.

Speciality wines, liqueurs and liquor orders may be placed with Classic Fare Catering. Your selections will depend upon availability from our supplier at the time and the size of the order. We may be required to make a substitution to complete the order. A product as similar as possible will be supplied. Prices are subject to change without notice and may vary. Prices may also vary between the time your order is placed to the day the order is received.

Function Bar Suggestions for Events

Our catering team will be happy to provide you with our current price list for highballs, liqueurs, beer and coolers. Bartending staff is required for all bar services. A selection of wines by the bottle is available upon request and subject to supplier availability. Our catering staff would be pleased to assist you in your selection.

Host Bar

Conference and Catering Services will set up a complete bar, including bartender, mix, and glasses. The consumption will be charged to the client on a per drink basis. Bartender charges will be waived in the event bar sales exceed $350.00. In the event bar sales do not exceed $350.00, a hourly bartender fee will be applicable.

Cash Bar

At a cash bar event, guests purchase their own beverages. Conference and Catering Services will provide a bartender, mix, and glasses. Bartender charges will be waived in the event bar sales exceed $350.00. In the event bar sales do not exceed $350.00, a hourly bartender fee will be applicable (minimum 50 guests - based on 3 hours of service).

Corkage Bar

With assistance from Conference and Catering Services, guests are permitted to purchase an occasional permit and supply their own alcohol for a specific event. Corkage and bartender charges will be applicable.

Corkage for full service bar (ice, glasses, mix, and handling): $11.00 per person
Corkage for full service bar with wine table service:
$11.50 per person

Corkage for beer and wine service:
$6.00 per person

Corkage for wine and/or beer only:
$4.95 per person

Corkage for children 17 and under
$4.95 per person

Bartender (3 hour minimum – 1 bartender required per 100 guests)
An hourly fee is applicable - please inquire

Bartenders are scheduled one and a half hours in addition to bar service hours, for set up and take down

In-House Bar Services

Cash or host bar service (priced per drink/glass)

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer Domestic</td>
<td>$4.50</td>
</tr>
<tr>
<td>Beer Premium</td>
<td>$5.50</td>
</tr>
<tr>
<td>Beer Import</td>
<td>$6.50</td>
</tr>
<tr>
<td>Highball</td>
<td>$5.00</td>
</tr>
<tr>
<td>Mixed Cocktails</td>
<td>$7.00</td>
</tr>
<tr>
<td>Assorted Martini</td>
<td>$7.00</td>
</tr>
<tr>
<td>House Wine (Glass)</td>
<td>$5.50</td>
</tr>
<tr>
<td>House Wine (Bottle)</td>
<td>$23.00</td>
</tr>
<tr>
<td>Sangria (4 L, serves 15)</td>
<td>$40.00</td>
</tr>
</tbody>
</table>

Beer (per bottle)

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Becks</td>
<td>$6.50</td>
</tr>
<tr>
<td>Heineken</td>
<td>$6.50</td>
</tr>
<tr>
<td>Fort Garry Pale Ale</td>
<td>$5.50</td>
</tr>
<tr>
<td>Fort Garry Dark Ale</td>
<td>$5.50</td>
</tr>
<tr>
<td>Alexander Keith’s</td>
<td>$5.50</td>
</tr>
<tr>
<td>Kokanee</td>
<td>$4.50</td>
</tr>
<tr>
<td>Labatt Blue</td>
<td>$4.50</td>
</tr>
<tr>
<td>Labatt Blue Lite</td>
<td>$4.50</td>
</tr>
<tr>
<td>Molson Canadian</td>
<td>$4.50</td>
</tr>
<tr>
<td>Budweiser</td>
<td>$4.50</td>
</tr>
<tr>
<td>Bud Lite</td>
<td>$4.50</td>
</tr>
<tr>
<td>Molson Genuine Draft</td>
<td>$4.50</td>
</tr>
</tbody>
</table>
Wine List

(per 750 ml bottle)

**Sparkling:**

Freixenet Cordon Negro Brut Cava, Spain $28.00
Jaume Serra Cava, Spain $28.00

**Champagne:**

Veuve Clicquot, France $95.00
Mumm’s Carte Classique, France $85.00

**House Wines - White:**

Jackson Triggs Sauvignon Blanc, Canada $23.00
Copper Moon Moonlight Harvest Pinot Grigio $23.00
Canada
Vinho Verde Fonte (Aveleda), Portugal $23.00

**White:**

Dr. L Lossen Riesling, Germany $30.00
BV Coastal Estate Sauvignon Blanc, USA $28.00
Mondavi Woodbridge Chardonnay, USA $26.00
Lindemans Bin 65 Chardonnay, Australia $25.00

Ca di Gess Pinot Grigio, Italy $26.00
Claro Chardonnay, Chile $23.00
Giorgio & Gianni Pinot Grigio, Italy $23.00
Sycamore Lane Chardonnay, USA $23.00
Fair Trade- 250 Sauvignon Blanc, Chile $23.00

**House Wines - Red:**

Jackson Triggs Merlot, Canada $23.00
Copper Moon Moonlight Harvest $23.00
Shiraz or Cab Sauvignon, Canada $23.00
Pasqua Sangiovese, Italy $23.00

**Red:**

Wolf Blass Yellow Label Cab Sauvignon $31.00
South Australia
BV Coastal Estate Cab Sauvignon, USA $28.00
Bakers Gully Shiraz, Australia $26.00
Painters Bridge Zinfandel, USA $24.00
El Esteco Pinot Noir, Argentina $24.00
Tamari Malbec, Argentina $24.00
J.J. McWilliams Shiraz Cab Sauvignon, Australia $24.00
Arabella Merlot, South Africa $22.00
Fair Trade- 250 Cab Sauvignon, Chile $23.00
Coolers:

Smirnoff Ice Raspberry  $5.50
Mojito  $5.50

Consultation for specialty wine selections not listed is available upon request.

All prices are subject to GST and PST.
Catering Guidelines and Information

External Clients

Thank you for taking the time to look through our Classic Fare Catering menu. You will find various ideas and suggestions for events, ranging from coffee breaks to full service dinners. Please note that these menus are only suggestions. Our catering manager would be pleased to custom design a menu to meet your individual tastes and budget.

It is our goal to offer you high quality food and service. We will help you plan every detail, offering advice and service that will make your function memorable.

To help you plan, please read and follow guidelines. If you have any questions, we would be happy to assist you. For your complete satisfaction, it is important that your booking and event details be finalized at your earliest convenience. This will protect your desired event date and any special arrangements.

Contact Information

All catering, refreshments, and facilities are arranged through Conference & Catering Services. Business hours are Monday to Friday 8:30 am to 4:30 pm.

Telephone: 204-474-8336
Fax: 204-474-7569
Email address: conference_catering@umanitoba.ca
Website: www.umanitoba.ca/campus/ccs

We offer catering for the entire campus. Pembina Hall & University Centre are our primary locations. Functions located in other areas of campus will be subject to additional service charges.

To ensure successful planning of your function, we require the menu selection 3 weeks prior to the event, with regular updates on the number of guests expected to attend.

Only one menu may be selected per function, however, dietary and/or children’s menus can be made available, provided the request is received at least 4 business days prior to the event.

An accurate guest count is vital for all events. To ensure that your entire party will be looked after, we ask that you guarantee the number of guests no later than four business days prior to your event. The estimated number of guests given at the time of booking or your actual attendance number, whichever is greater, will be used for billing. Classic Fare Catering understands that attendance can be unpredictable and we are always prepared to serve 5% over your guaranteed number, to provide for unexpected guests.
Deposit and Payments
An initial $500.00 is required at the time of the booking to confirm the function and is non-refundable. An additional payment of 95% of the estimated catering costs (also non-refundable) is due two weeks prior to the function date. Payment in full is expected the day of the event. Three business days after the event, the balance will be billed. Should the booking of your event and the event date be close together, payment in full may be required in advance.

Cancellation of an event at least 90 days prior to the date of the function will result in a charge to cover any expenses incurred in preparation of the event.

Cancellation of an event between 89 days and 4 days of the event will result in forfeiting of all deposits with additional charges to cover any incurred expenses.

Cancellation within 4 days of the event will result in the loss of all deposits plus any additional costs associated with departmental losses.

All live or recorded music is subject to SOCAN and Re:Sound copyright charges outlined in Tariff #8 of the SOCAN Copyright Act. Actual charges are based on the room capacity seated and standing plus GST.
The client is responsible for damage or loss of any articles left in the facilities prior to, during, or following an event, and for any damage to the premises during the function by the guests or independent contractors.

For banquet rooms, we require a minimum food order of $20.00 per person and events must meet the minimum guaranteed number of guests to suit the selected banquet room, otherwise a banquet room rental fee will apply.

Small functions which do not exceed $750.00 in sales and require a server will be charged a server fee. For weekend orders under $250, labour charges may apply.

We offer two types of service: biodegradable and premium: Biodegradable service features a line of “earth friendly”, decomposable ware and recyclable at no charge. Premium service features linen, china, and cutlery, all attractively set up for you. (Note: plated meal service includes premium service.)

Premium service is an extra $2.25 per person. Service staff is not included.
**University Departments and Student Groups**

In order to keep our operating costs and your prices as low as possible and to ensure we can meet your service expectations, the following terms and conditions are necessary. We sincerely appreciate your cooperation.

*Beverage only* orders need to be placed by 12 noon the preceding day. Orders taken after 12 noon are at the discretion of the Conference & Catering Services Department Manager.

Food or food & beverage combination orders need to be placed by 12 noon, 2 working days prior to service. Our minimum order requirement is $25.00, plus delivery fees.

Orders are delivered to all buildings on campus from selected food preparation locations, either by hand or vehicle. The method is determined by the distance, accessibility, the delivery site, and the size of the catering order.

Certain banquet rooms on campus may require additional caretaking services, resulting in charges that will be passed on to our customers.

Cancellation of an event at least 90 days prior to the date of the function will result in a charge to cover any expenses incurred in preparation of the event. The initial deposit of $500.00 is non-refundable.

Cancellation of an event between 89 days and 4 days of the event will result in forfeiting of all deposits with additional charges to cover any incurred expenses.

Cancellation within 3 days of the event will result in the loss of all deposits plus any additional costs associated with departmental losses.

In the case where FOAP is issued to secure the deposits for space and/or services, any incurred expenses in preparation of the event as outlined above will be charged directly to the departmental FOAP.

All live or recorded entertainment is subject to all SOCAN and Re:Sound copyright charges as outlined in Tariff #8 of the Copyright Act. Actual charges will be based on the room capacity seated and standing plus GST.

Small functions which do not exceed $750.00 in sales and require a server will be charged a server fee. For weekend orders under $250, labour charges may apply.
When a FOAP provided for an order does not have sufficient funds to cover the expense, the department will be charged a $45.00 administration fee for the necessary follow up. Please ensure that your account has sufficient funds.

We offer two types of service: biodegradable and premium.

Biodegradable service features a line of environmentally friendly, decomposable and recyclable ware at no charge.

Premium service features linen, china, and cutlery, all attractively set up for $2.25 per person. Extra service staff is not included.

Notice to students:
Conference & Catering Services Department offers a student menu, Simple Takeaways. This menu is available at the Conference & Catering Services office.

Due to health and safety regulations, all remaining food belongs to Conference & Catering Services.