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**  $9.75 per person
- Assorted fresh baked low fat 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**  $8.35 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**  $6.25 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 $4.85 per person or domestic cheese for an additional $6.00 per person.

3 oz. of cheese or 4 oz fruit per person

Breakfast Buffets

Minimum order - 20 people

**Early Riser**  $13.65 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**  $11.95 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 $4.55 per person.
Break Selections

Minimum order - 1 dozen

**Bakery Items**

Bagels $17.70 per dozen
Mini Bagels $13.40 per dozen
Muffins $16.50 per dozen
Mini Muffins $13.65 per dozen
Cinnamon Buns $21.65 per dozen
Cookies $9.85 per dozen
Mini Crunchies $10.35 per dozen
Mini Cupcakes $23.15 per dozen
Danish $16.50 per dozen
Mini Danish $16.10 per dozen
Croissants (Butter and cheese flavours) $19.30 per dozen
Mini Croissants (Butter) $13.40 per dozen
Loaf Slices $14.70 per dozen
(Banana, carrot, lemon, cranberry-orange, cinnamon)
Mini Gourmet Cookies $17.15 per dozen
Tim Hortons Cookies $13.95 per dozen
Tim Hortons Donuts $11.18 per dozen
Tim Hortons Muffins $16.37 per dozen
Tim Hortons Timbits (minimum 2 dozen) $3.86 per dozen
Dessert Squares Assorted - fancy $19.60 per dozen
Chocolate Dipped Strawberries $19.60 per dozen
Assorted Petit Fours $23.35 per dozen
Bannock $2.95 per person
Tea Biscuits $21.85 per dozen

Bronuts Donuts (Available upon request) Please Inquire

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**Breakfast Baskets**

**Gold** $17.90 each
12 pieces
Selection of freshly baked muffins
Butter croissants and cinnamon buns
Whipped butter and preserves

**Silver** $15.65 each
18 pieces
Selection of mini muffins, danish, croissants, and mini cinnamon crunchies
Whipped butter and preserves

**Bronze** $14.70 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.
Gluten-Free Bakery Items

- Gluten-free Sunrise Muffins ($26.80 per dozen)
  (Cranberry, raisin, apple and carrot)
- Gluten-Free Bagel ($5.50 each)
- Gluten-Free Walnut Brownie ($3.25 each)
- Peanut Butter Oat Bars (Vegan) ($3.65 each)
- Little Suzie (Vegan) ($3.20 each)
- Jumbo Muffin (Dairy Free) ($6.15 each)
  (Morning Glory or Banana Chocolate Chip)

Break Items

- Rice Crispy Squares ($14.45 per dozen)
- Granola Bars - Regular ($2.10 each)
- Assorted Whole Fresh Fruit (seasonal) ($1.40 each Individual)
- Fruit Yogurt (175 ml) ($1.75 each)
- Yogurt Parfaits – 8 oz ($3.10 each)
- Individual Greek Yogurt (175 ml) ($2.15 each)
- Morning Start Yogurt Parfait Bar ($8.65 per person)
  (Low fat yogurt, granola, fresh fruit, and honey)
- Homestyle Granola Bars ($24.75 per dozen)
- Brownie and Strawberry Skewers ($5.15 each)
- Potato Chips (individual serving) ($1.55 per package)
- Starbucks Baked Items (please inquire)

Beverages

- Starbucks Fair Trade Estima/10 cups ($19.10)
- Brown and Gold Fair Trade Coffee/10 cups ($15.65)
  (Regular and decaffeinated)
- Specialty Herbal Tea (minimum of 5) ($1.79 each)
- Red Rose Orange Pekoe Tea/10 cups ($14.50)
- Hot Chocolate/10 cups ($18.55)
- 2% Milk (237 ml) ($2.09 each)
- Chocolate Milk (237 ml) ($2.09 each)
- Canned Soft Drink (355 ml) ($2.25 each)
- Bottled Fruit Juice (300 ml) ($2.10 each)
  (Apple, orange, cranberry, and pink grapefruit)
- Juice Boxes (200 ml) ($1.25 each)
- Dasani Bottled Water (591 ml) ($2.69 each)
- Dasani Bottled Water (330 ml) ($2.39 each)
- Nestea Cool Iced Tea (591 ml) ($2.69 each)
- Mott’s Vegetable Juice (355 ml) ($2.69 each)
- San Pellegrino (355mL) ($2.69 each)
- Perrier Mineral Water (200 ml) ($2.69 each)
- Punch (4 L, serves 20 people) ($14.45 each)
- Fresh Fruit Juice Punch (serves 20 people) ($23.50 each)
- Apple, Orange, or Cranberry Juice (2 L) ($9.30 each)
- Lemon Infused Water (serves 55 people) ($8.35 each)
- Cucumber Infused Water (serves 55 people) ($8.35 each)
- Mint Infused Water (serves 55 people) ($8.35 each)
Themed Breaks

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

*Minimum of 12*

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

*Prairie Energizer*

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

*On the Move Break*

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

*Fiesta Break*

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**Fun Fare Break**

*Candy & Popcorn display*

**Cake-Cutting/Cupcake Display Service**

*Custom Candy Buffet includes Specialty Linen and Beautifully Decorated in various glass vessels*

*Value Level* $300
*Classic Level* $400
*Signature Level* $600

Inclu **Flavoured Popcorn Bar, from $200 and up**
Luncheon Buffet

Luncheons include your choice of two salads and one dessert selection, freshly brewed coffee and tea, or regular punch. Add-on soup (8oz) for $4.20 per person

Chicken Breast Buffet
$27.25 per person  
(Minimum 10 people)
Fresh dinner rolls and butter
Seared chicken with choice of one sauce:
Madeira mushroom demi, creamy roasted red pepper, caramelized onion demi, Provencal sauce (tomato, olives, capers)

Includes choice of one potato or rice:
Herbed mashed potatoes
Roasted creamer potatoes
Basmati rice
White and wild rice pilaf

Includes choice of one vegetable:
Cauliflower au gratin
Whole green beans with sundried tomatoes
Orange butter glazed carrots
Bell peppers and zucchini
Roasted root vegetables

Open-Faced Style Sandwiches
$20.15 per person  
(Minimum 12 people)
Choice of 3 deli meats (roast beef, turkey, and black forest ham), tuna, and egg salad
Assorted deli rolls
Lettuce, tomatoes, cucumbers, hot peppers, pickles, and cheese
Butter, mustard, and mayo
Fresh vegetables and dip

Beef on a Bun Buffet
$19.15 per person  
(Minimum 20 people)
Sirloin roast beef au jus
Fresh kaiser rolls
Mashed or herbed roasted potatoes

Pasta Buffet
$19.15 per person  
(Minimum 20 people)
Choice of two pastas: penne, vegetable rotini, fettuccine, linguini, or spaghetti
Choice of two sauces: traditional meat, chicken alfredo, and roasted vegetable tomato sauce, pesto sundried tomato sauce, tuscan meatball(6) sauce, or GF ratatouille
OR
Penne pasta with chorizo, potatoes, leeks, sundried tomato in rose sauce casserole
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 $5.00
(Choice of chicken, chorizo, or beef)

**Deluxe Sandwich and Wrap Buffet**

$18.05 per person (Minimum 10 people)
Deluxe deli sandwiches and wraps, made with premium deli meats
Marble rye, sourdough, ciabatta, focaccia, baguette, white, and multigrain bread
Tomato, spinach, whole wheat, and regular soft tortilla wraps
Fresh vegetables and dip

**Chili Buffet**

$14.90 per person (Minimum 10 people)
12oz. per person

Traditional beef or vegetarian chili
Fresh dinner rolls and butter or garlic breadsticks

**Luncheon Buffet Selections**

**Soup Selections**
Chicken noodle
Cream of mushroom
Beef barley
Tomato basil
GF harvest vegetable
Cream of vegetable
Minestrone

**Salad Selections**
Classic caesar salad
House salad
Asian style coleslaw
Red skin potato salad
Greek salad
Pasta primavera salad
Kale quinoa salad
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 $8.15 per person
Turtle cheesecake
Themed Luncheon Buffets
Includes coffee and tea, or regular punch.

Italian Buffet
$21.25 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
$23.70 per person (Minimum 12 people; 2 pp)
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
$15.95 per person - lunch (Minimum 12 people)
Rye buns and butter
Vinaigrette or creamy coleslaw (4 oz.)
Kolbasa (4 oz. per person), perogies (5 per person) and cabbage rolls (2 per person)
Sour cream, fried onions, and bacon bits
One dessert choice from luncheon buffets (previous page)

Sandwich Baskets

Petite Sandwich Basket (Serves 12 people) $75.65
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

Minimum quantity of 10 for the following basket options:
Specialty Sandwich $12.75 each
Large 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 $11.55 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 cream cheese, and premium vegetarian
Made with a selection of focaccia bread, baguettes, and ciabatta buns
Garnished with dill pickles

Classic Deluxe Wrap $8.45 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 $7.75 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 $8.40 each

Classic Fare Boxed Meals

Boxed Breakfast $8.30 per person
Choice of Tim Hortons’s baked items
Includes one piece of whole fruit, granola bar, and an individual fruit yogurt (125 ml)
Juice box or small bottled water

Boxed Lunch $11.60 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 $14.90 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 & More

**Extra large pizzas in partnership with Pizza Pizza. Serves 3-4 people.**

- Cheese and Herb $19.00 each
- Pepperoni $21.10 each
- Ham and Pineapple $26.25 each
- Pepperoni, Ham, and Mushroom $26.25 each
- Deluxe $29.35 each (Pepperoni, Bacon, Mushroom, Onion, and Peppers)
- Vegetarian $25.25 each (Pesto, Tomato, Mozzarella, and Wild Mushroom)
- Deluxe Vegetarian $31.70 each (Spinach, Goat Cheese, Sundried Tomatoes, and Roasted Red Peppers)
- Additional toppings $2.15 each
- Additional halal toppings $3.20 each
- Gluten-Free 10” (2-topping) $11.60 each
- Gluten-Free 10” (vegetarian) $11.65 each
- Gluten-Free Cauliflower Crust (2-toppings) $15.95
- Additional toppings (GF) $1.50 each

**Pizza with a Twist** $23.80
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** $23.70
(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** $9.10 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 $2.70 per person

**Nachos & Dip** $6.05 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 and all buildings excluding University Centre and Pembina Hall. Multiple entrées per person surcharge $2.10

**Char-Broiled Striploin 6oz Steak Sandwich**  
*market price*  
Served with savoury wedges, caramelized onions and chipotle aioli

**Chicken Souvlaki *NEW***  
$ 21.25  
Served with salad, rice, and baklava for dessert

**Seared Chicken Breast**  
$ 27.50  
With caramelized onion demi, creamy roasted red pepper sauce, or Provençal Sauce (tomatoes, olives, capers) * NEW

**Marinated Salmon**  
*market price*  
With Citrus Dill Butter

Salad Selections

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

**Traditional Greek salad**  
Garden salad with shredded carrots, radished, cucumbers, tomatoes, red onions, pepperoncinni, black olives, croutons with Italian dressing

Potato and Rice Selections

Herbed mashed potatoes  
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

**Dessert Selections**
New York cheesecake with berry compote
Tiramisu
Maple and chocolate mousse in a glass
Chef’s display

**Gluten-Free Dessert Items**
Additional $5.55 per person
Turtle cheesecake

**Plated Entree Salads**

**Grilled Beef or Chicken Strips Salad**  $15.45
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**  $15.45
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**  $15.60
Artisan greens with grilled salmon, asparagus, and applewood smoked bacon, with honey lemon vinaigrette

**Gluten-Free Quinoa Salad**  $10.75
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, two vegetables, and one entrée selection, chef’s dessert display, and freshly brewed coffee and tea.

$39.30 per person
Choice of one entree; excludes beef (Minimum 25 people)

Additional entrée: $7.55 per person
Additional accompaniment $3.90 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, feta, granny smith apples, and candied pecans, with honey dijon vinaigrette
Traditional Greek Salad
Garden salad with shredded carrots, radishes, cucumbers, red onions, peperoncini, black olives, croutons with Italian dressing

Choice of one potato or rice:
Cheese and chive mashed potatoes
Herbed roasted creamer potatoes
Potatoes au gratin
Jasmine rice

Choice of two vegetables:
Roasted cauliflower
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 (inside round)
Marinated salmon with citrus dill butter
Carved honey glazed roasted ham
Carved pork loin with brandy peppercorn sauce
Grilled chicken breast with madeira mushroom demi, creamy roasted red pepper, caramelized onion demi, Provençal sauce (tomatoes, olives, capers)

Dessert
Chef’s display
Ukrainian Dinner Buffet

$27.40 per person (Minimum 12 people)

Rye buns and butter
Garden salad with shredded carrots, radishes, cucumbers, tomatoes, red onions, pepperoncinni, black olives, croutons with Italian dressing
Vinaigrette or creamy coleslaw
Kolbasa (5 oz per person)
Perogies (6 per person)
Cabbage rolls (2 per person)
Sour cream, fried onions, and bacon bits
Chef’s display to include fresh fruit (2 oz.)

East Indian Dinner Buffet

$38.15 per person (Minimum 12 people)

Naan bread
Cucumber yogurt dip
Garden salad
Butter chicken (6 oz.)
Basmati rice (5 oz.)
East Indian curried chickpeas
Vegetable curry medley
Fresh Fruit Slices (4 oz.)

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.

Multiple entrees per person surcharge $2.10
Vegetarian options are available – please inquire.
Server fee is applicable for less than 20 guests.
All plated dinners include premium service.

Charbroiled chicken breast $36.50 per person
With a hunter sauce (mushroom demi), or Provençal

Stuffed chicken breast $45.00 per person
With brie, caramelized onion, cranberries, and a cabernet sauvignon demi

Certified Angus Beef Tenderloin® $63.00
Beef tenderloin served with a madeira, chateau briand, burgundy sauce, or bourbon mushroom demo

Certified Angus Roast of Prime Rib® market price
With black pepper au jus

Dijon Crusted Rack of Lamb market price
New Zealand rack of lamb with a red wine demi-glace
Dry Rub Crusted Pork Tenderloin  $41.15 per person
With a Saskatoon Berry demi-glace

Grilled Salmon Fillet *NEW*  market price
With balsamic rosemary glazed onions.

Chicken Souvlaki  $34.00 per person
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

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
Special Meal Requests

**Vegetarian Entrée Options**  $28.90
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 sheppard’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**  $17.65
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

Barbeque rental may apply - minimum 25 people.

**Barbeque Option III**  
*market price*  
- 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**  
*$22.45 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**  
*$14.10 per person*  
- All beef hamburgers (4oz)  
- Hot dogs (continued on next page)  
- Fresh kaiser buns and rolls  
- 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**  
  $26.25 (serves 8)  
  Baked apples, brown sugar, and brie in puff pastry, served with assorted crackers.  
  *(Minimum three days notice)*

- **Quesadilla Platter**  
  $10.40 per person  
  Chicken or vegetarian, served with salsa and sour cream

- **Artichoke Dip Platter**  
  $4.50 per person  
  Served with pita bread, or vegetable sticks

**Selections served cold:**

- **Smoked Salmon Mirror**  
  $275.80 (serves 25)  
  Smoked salmon served with capers, cream cheese, onion, mini breads, and crackers  
  *(Minimum three days notice)*
**Antipasti Platter**  
$13.20 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**  
$9.20 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**  
$8.10 per person  
Served with assorted buns and condiments

**English Tea Sandwich Platter**  
$8.50 per person  
A selection of fancy tea sandwiches, including pinwheels and ribbons (three pieces per person)

**Imported Cheese Trays**  
$7.30 per person  
Served with mini cocktail breads and crackers

**Canadian Cheese Trays**  
$6.00 per person  
Served with crackers

**Seasonal Fresh Fruit Platter**  
$4.85 per person  
Served with our special yogurt dip

**Spinach and Herb Dip**  
$4.45 per person  
Combined with spices, and cream cheese  
Served with baguette chunks and pita chips

**Hummus Dip Platter**  
$4.25 per person  
Served with pita bread or vegetable sticks

**Seasonal Fresh Vegetable Platter**  
$3.40 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:

**Tomato Bocconcini Skewer** $24.75
Prosciutto Wrapped Picked Asparagus Spears $30.99

**Fresh Tuna** $42.25
Seared sesame crusted tuna with wasabi mayo, or spicy salsa fresca

**Smoked Salmon** $33.99
On mini potato pancake with red caviar

**Savory Passion Cones** $26.80
Curried chicken, and cajun chicken salad

**Bruschetta** $23.80
Fresh roma tomato, and herbs served with baked baguette rounds

**Sushi** $23.15
California rolls, vegetarian, and seafood maki with wasabi sauce, and pickle ginger sauce (per 4 dozen)

**Shrimp Cocktail** $23.15
Tiger shrimp served with a mango cocktail or traditional sauce

**Roasted Bell Peppers** $24.99
Served on goat cheese crostini or rice chip

**Hot Pepper Cream Cheese Roll** $23.80
Tortillas smothered with cream cheese and hot pepper mixture
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini BBQ Pulled Pork Slider</td>
<td>$32.90</td>
<td></td>
</tr>
<tr>
<td>Beef Tenderloin Satays</td>
<td>$37.80</td>
<td>Served with chef’s selection of Asian sauce</td>
</tr>
<tr>
<td>Baked Stuffed Mushroom Caps</td>
<td>$21.05</td>
<td>Stuffed with tender crab and fresh dill</td>
</tr>
<tr>
<td>Spicy Thai Meatballs</td>
<td>$21.05</td>
<td>On a skewer</td>
</tr>
<tr>
<td>Meatballs with Korean BBQ</td>
<td>$21.05</td>
<td>On a skewer</td>
</tr>
<tr>
<td>Miso Glazed Salmon</td>
<td>$37.10</td>
<td>On a skewer</td>
</tr>
<tr>
<td>Japanese Butterfly or Torpedo Shrimp</td>
<td>$21.65</td>
<td></td>
</tr>
<tr>
<td>Mini Beef Wellingtons</td>
<td>$30.00</td>
<td></td>
</tr>
<tr>
<td>Baked Vegetarian Samosas</td>
<td>$31.00</td>
<td>Served with cucumber dill dip</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$24.95</td>
<td>Goat cheese and spinach wrapped in a phyllo triangle</td>
</tr>
<tr>
<td>Chef’s Homemade Crab Cakes</td>
<td>$24.95</td>
<td>Served with a roasted red pepper aioli</td>
</tr>
<tr>
<td>Asian Dumplings</td>
<td>$24.30</td>
<td>Pork filled dumplings served with red wine vinegar balsamic dressing</td>
</tr>
<tr>
<td>Boneless Chicken Wings</td>
<td>$22.10</td>
<td>Served with sweet chili or mesquite BBQ sauce</td>
</tr>
<tr>
<td>Chicken Tandoori Satays</td>
<td>$22.10</td>
<td></td>
</tr>
</tbody>
</table>
Policies and Guidelines
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 $500.00. In the event bar sales do not exceed $500.00, 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 $500.00. In the event bar sales do not exceed $500.00, 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):
$11.25 per person
Corkage for full service bar with wine table service:
$11.75 per person
Corkage for beer and wine service:
$6.50 per person
Corkage for wine and/or beer only:
$5.00 per person
Corkage for children 17 and under:
$3.00 per person

Bartender (8 hours – 1.5 bartenders required per 100 guests) -
An hourly fee is applicable
Bartender Charge - $20.50 per hour
1.5 bartenders per 100 guests
Bartender Fees waived if sales exceed $500.00
Excludes cash and permit bar services

Bartenders are scheduled one and a half hours in addition to bar service hours, for set up and take down
Occasional Permit – Bartender Fees (8 hours) - $20.50 per hour
Total Hours based on actual guaranteed number of guests

In-House Bar Services

Cash or Host Bar Service (priced per drink/glass)
Beer Domestic - $5.00
Beer Premium - $5.75
Beer Import - $6.75
Mixed Cocktails - $7.25
House Wine (Glass) - $5.75
House Wine (Bottle) - $24.00

Beer (per bottle)
Becks - $6.75
Heineken - $6.75
Fort Garry Pale Ale - $5.75
Fort Garry Dark Ale - $5.75
Alexander Keith’s - $5.75
Kokanee - $5.00
Labatt Blue - $5.00
Labatt Blue Lite - $5.00
Molson Canadian - $5.00
Budweiser - $5.00
Bud Lite - $5.00
Molson Genuine Draft - $5.00
Wine List

Sparkling:
Cordon Negro Brut Cava, Spain - $29.00
Jaume Serra Cava, Spain - $29.00

Champagne:
Mumm’s Carte Classique, France - $90.00
Veuve Clicquot, France - $100.00

White:
Jackson Triggs: Sauvignon Blanc, Pinot Grigio, or White Merlot, Canada - House Wine - $24.00
Copper Moon: Sauvignon Blanc or Pinot Grigio, Canada - House Wine - $24.00
Lindemans Bin 65 Chardonnay, Australia - $26.00
Dancing Flame Pinot Grigio, Chile - $24.00
Giorgio & Gianni Pinot Grigio, Italy - $24.00
R.Mondavi Woodbridge Chardonnay, USA - $26.00
Dr.L Loosen Riesling, Germany - $35.00
Aveleda Vinho Verde Fonte, Portugal - $24.00

Red:
Jackson Triggs: Merlot, Shiraz, or Cabernet Sauvignon, Canada - House Wine - $24.00
Copper Moon Moonlight Harvest: Cabernet Sauvignon, Shiraz, or Merlot, Canada - House Wine - $24.00
Pasqua Sangiovesi, Italy - $23.75
Painters Bridge Zinfandel, USA - $27.75
250 Cabernet Sauvignon, Chile - $28.00
BV Coastal Cabernet Sauvignon, USA - $30.00
Wolf Blass Yellow Label Cabernet Sauvignon, South Australia - $34.00
Robert Mondavi Pinot Noir, California - $31.00
Tamari Malbec, Argentina - $28.00

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

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.
Minimum Food Order
For banquet rooms we require a minimum food order of $42 per person and must meet the minimum guaranteed number of guests to suit the selected banquet room, otherwise a banquet room rental fee will apply.

Due to Health and Safety Regulations, all remaining food belongs to the University of Manitoba Food Services.

Premium service charge is $2.25 and $1.55 per person depending on service type, excluding plated meals and dinner buffet. Full service charge applies to all buildings excluding University Centre, service staff is not included.

Our Spaces

Marshall McLuhan Hall, University Centre
For groups of 100 to 176 people for dinner & dance;
Dinner for 225 people;
Reception for 260 people;
Floor to ceiling windows with access to a large patio area and dance floor.

Bistro 205, University Centre
For intimate events of 40 guests;
Featuring floor to ceiling windows;
With a stunning view of the central University Centre patio.

Manitoba Room, University Centre
For groups of 200 to 800 people;
Features hardwood paneling and parquet flooring;
Ultra spacious for maximum flexibility of table arrangement;
Suitable for large bands and dance area.

Pembina Hall Resident Student Lounge, Pembina Hall
For groups of 80 to 100 people; room and furniture rentals apply;
Floor to ceiling windows with access to a patio area overseeing the Red River.

Decor Packages

Diamond Package
Full length specialty table cloth of your choice for all guest tables, premium specialty table cloth, entrance table and bars, specialty napkins for each guest, as well as chair covers of your choice: satin, scuba, Giselle, or polyester for all guests.
$8.50 per person plus $40 delivery.

Premium Package
Full length specialty table cloth of your choice for all guest tables, premium specialty table cloth, entrance table, and bars, specialty napkins for each guest, as well as chiavari chairs of your choice: gold, black, and white for all guests. $13.50 per person - includes delivery of chairs - plus $40 linen delivery.
**Exclusive Package**
Full length specialty table cloth of your choice for all guest tables, premium specialty table cloth, entrance table, and bars, specialty napkins for each guest, chair covers of your choice: satin, scuba, Giselle, or polyester for all guests. This package also includes a three-piece floating candle centre piece for all guests tables, entrance table, a white backdrop with up lighting. $16.50 per person.

**Standard Chairs must be covered.**

**Floral Package**
Diamond Package $50 per table plus $100 delivery
Premium Package $75 per table plus $100 delivery
Exclusive Package $100 per table plus $100 delivery

All rentals subject to delivery - dependent on quantity. Conference & Catering Services assumes no liability for lost, stolen, or damaged rental items.

White Organza Backdrop - $450
Chiavari Ballroom Chairs: Gold, White, Black, Wood or Silver - $10/ea
Floating Candle Centre Pieces (set of 3) $30 per table.
Mirror Tiles - $1.50 ea
Custom White Bar Rental - Inquire
Glass Chargers - $4.50 ea

**Our Services**
Whatever your imagination can create, we can meet your expectations with service, setup, and culinary.

**Colour Selection**
We offer a choice of specialty linens and décor designs in a variety of colours to coordinate with your wedding theme.

**Room layout**
Tailored to your requirements with a floor plan provided to you in advance.

**Bar Service**
We offer a choice of corkage service under an occasional permit, or cash/host bar under our dining room license.

**Menu**
Although we provide a number of options, our Executive Chef can create the style of menu you prefer. Our Catering Manager will attend to all of the many details so you do not have to.

**Table Set Up**
Full table set up with three votive candles on each table and table numbers with stand.

**Wine Service**
Pending availability, we can provide you with any wine selection you wish or consult our bar menu.

**Printing**
Our services can include custom printing of menus, for a minimal cost.

**Parking**
Free parking year round after 4:30 pm and on weekends – complimentary guest maps available, restrictions may apply.
Reservations
Our non-refundable deposit is $750 at the time of booking, with payment of 100% of the estimated total cost due 10 days prior to the wedding. You will be invoiced for the final balance within three days after your wedding.

All pricing is subject to change pending cost increases and seasonal availability of products.
Note: the prices in this brochure relating to food and beverage are subject to PST, GST, and a 15% administration fee for all external clients.

Policies and Guidelines
To help you plan, please read and follow these guidelines. If you have any questions we would be happy to assist you. For your complete satisfaction, it is to your advantage to confirm the event booking and details at the earliest convenience. This will secure your desired event date and any special arrangements. All catering, refreshments, and facilities are arranged through Conference & Catering Services.

Business hours are Monday to Friday 8:30 am to 4:30 pm.

Call: 204-474-8336
Fax: 204-474-7569
Email: conference_catering@umanitoba.ca
http://umanitoba.ca/campus/CCS

Menu Planning
To ensure successful planning of your function, we require the menu selection three 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 10 business days prior to the event.

Guest Attendance
Attendance for any function can be crucial. To ensure that your entire party will be looked after, we ask that you guarantee the number of guests no later than five 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.

Deposit and Payments
An initial $750 deposit is required at the time of the booking to confirm the function and is non-refundable. An additional payment of 100% of the estimated catering costs - also non-refundable - is due 10 days prior to the function date. Three business days after the event the balance will be billed to the credit card you have provided. Should the booking of your event and the event date be close together, payment in full may be required in advance.

Music
All live or recorded music is subject to SOCAN and Re:Sound copyright charges outlined in Tariff #8 of the Copyright Act. Actual charges are based on the room capacity seated and
standing plus GST. Arrangements to be made by organizer, proof of payment must be provided to CCS.

**Damages**
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.

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.

Music - All live or recorded music is subject to SOCAN and Re:Sound copyright charges outlined in Tariff #8 of the Copyright Act. Actual charges are based on the room capacity seated and standing plus GST. Arrangements to be made by organizer, proof of payment must be provided to CCS.

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.
LOOKING FOR MORE?

Contact us today!
204-474-8336
conference_catering@umanitoba.ca
www.umanitoba.ca/campus/ccs