

Classic Fare | CATERING



UNIVERSITY
OF MANITOBA

Conference &
Catering Services



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.

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.

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

Gluten-Free Bakery Items

Gluten-free Sunrise Muffins (Cranberry, raisin, apple and carrot)	\$26.80 per dozen
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) (Morning Glory or Banana Chocolate Chip)	\$6.15 each

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 (Low fat yogurt, granola, fresh fruit, and honey)	\$8.65 per person
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 (Regular and decaffeinated)	\$15.65
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) (Apple, orange, cranberry, and pink grapefruit)	\$2.10 each
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)	\$2.89 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
\$12.65 per person

Prairie Energizer

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

\$11.55 per person

On the Move Break

Home-style granola bars
Sliced seasonal fresh fruit
Assorted individual greek yogurt
Chilled fruit juices and water bottles

\$10.55 per person

Fiesta Break

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

\$10.85 per person

Fun Fare Break

Candy & Popcorn display

\$200.00 and up

Cake-Cutting/Cupcake Display Service with China \$100

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

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

includes Mini Cake Pops & Mini Cupcakes
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 \$15.95

(2-toppings)

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, pepperoncini, 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

Garden salad with shredded carrots, radishes, cucumbers, red onions, peperoncinni, 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, pepperoncini, 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
With a Saskatoon Berry demi-glace

\$41.15 per person

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

market price

Chicken Souvlaki
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

\$34.00 per person

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 cappicola
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

Hot Hors D'Oeuvres:

Mini BBQ Pulled Pork Slider **\$32.90**

Beef Tenderloin Satays **\$37.80**

Served with chef's selection of asian sauce

Bacon Scallops **market price**

Fresh scallops tossed with hickory smoked bacon and orange
beurre blanc

Mini Beef Wellingtons **\$30.00**

Baked Vegetarian Samosas **\$31.00**

Served with cucumber dill dip

Spanakopita **\$24.95**

Goat cheese and spinach wrapped in a phyllo triangle

Chef's Homemade Crab Cakes **\$24.95**

Served with a roasted red pepper aioli

Asian Dumplings **\$24.30**

Pork filled dumplings served with red wine vinegar balsamic
dressing

Boneless Chicken Wings **\$22.10**

Served with sweet chili or mesquite bbq sauce

Chicken Tandoori Satays **\$22.10**

Vegetarian Spring Rolls **\$23.80**

Served with plum sauce (meat and chicken available)

Baked Stuffed Mushroom Caps **\$21.05**

Stuffed with tender crab and fresh dill

Spicy Thai Meatballs **\$21.05**

On a skewer

Meatballs with Korean BBQ **\$21.05**

On a skewer

Miso Glazed Salmon **\$37.10**

On a skewer

Japanese Butterfly **\$21.65**

or Torpedo Shrimp



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 Sangiovisi, 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.***



Unless otherwise noted, all photos credit to Mike Latschislaw 31

The logo is contained within a rectangular frame with a double yellow border. The background of the frame is a dark olive green. The text "Classic Fare" is written in a white, elegant script font, followed by a vertical line and the word "CATERING" in a white, all-caps, sans-serif font.

Classic Fare | C A T E R I N G

LOOKING FOR MORE?

Contact us today!

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