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Cold Hors d' Oeuvres

Thai Spring Rolls Fresh Thai style spring rolls with peppers ,cabbage, onion, ginger hand wrapped and served with a spicy peanut sauce	$22.99
Shrimp Cocktail Traditional shrimp cocktail with cocktail sauce and lemon	$21.99
Smoked Salmon Pinwheels Smoked salmon, cucumber and cream cheese wrapped in spinach tortillas	$19.99
Lobster Wontons Chilled Lobster Salad served in a fried wonton cup	$25.99
Melon & Prosciutto Mini Cantloup and Procuitto skewers served with a squeeze of lime	$19.99
Capreese Mini Skewers of Cherry tomatoes basil and bocconcini cheese drizzled in Olive Oil	$19.99
Greek Phyllo Cups Phyllo Pastry Cups filled with a mixture of cucumbers, tomatoes, feta and olives with Greek dressing	$19.99
Bruschetta Platter Classic style tomato bruschetta served with crisp toasted baguette rounds	$14.49

All cold hors d' Oeuvres are sold by the dozen

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Hot Hors d' Oeuvres

Crab Cakes $25.99
Fried crab cakes with a hint of Dijon mustard

Pan Seared Sea Scallops with an Orange Reduction $25.99
Hard seared Atlantic Canadian sea scallops with an Orange Reduction

Bacon Wrapped Scallops $24.99
Roasted scallops wrapped in bacon

Pulled Pork Wontons $19.99
Sweet and spicy candied pulled pork in a fried wonton cup

Potato and Vegetable Samosa $19.99
Cumin spiced vegetables and potato in a crisp fried skin

Chicken Satays $19.99
Savour one of Indonesia's most popular delicacies

Blackened Beef Tenderloin with Maple Glazed Onion $19.99
Hard seared beef tenderloin with candied maple onion relish and horseradish aioli

Butter Chicken Tarts $19.99
Flakey Tart dough filled with a Spicy Butter Chicken Sauce

Chicken Wings $14.99
Fried chicken wings with Hot Sauce and Honey Garlic

California Spring Rolls $14.99
Fried vegetable spring rolls with Plum Sauce

Mozzarella Sticks $14.99
Oven baked mozzarella sticks with a light Ranch Dip

Swedish Meatballs $14.99
Braised meatballs in a tangy sauce

Spanakopita $14.99
Greek feta and spinach wrapped in a butter brushed phyllo pastry

All hot hors d' Oeuvres are sold by the dozen

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Dinner Buffets

$18.99 per person plus entrees

Appetizers - Two choices

Garden Green Salad with Dressings
Greek Pasta Salad
Island Potato Salad
Pasta Salad with Vinaigrette
Creamy Coleslaw
Caesar Salad with Garlic Croutons

Accompaniments - One choice per main

Roast Garlic Smashed Potato
Roasted Potatoes
Seven Grain Rice
Whipped Potato
White Rice
Scalloped Potato

Entrees

Chef carved Roast Beef with au jus	**$3.29**
Roast Pork Loin Stuffed with Apples and Goats Cheese	**$3.49**
Slow Roasted Pork Loin with Rosemary Mustard Glaze	**$3.29**
Maple glazed Salmon	**$4.49**
Grilled Chicken Breast with Red Pepper Cream Sauce	**$4.49**
Chicken Supreme with Espagnole Sauce	**$4.99**
Honey Glazed Baked Ham	**$3.49**
Cider Brine Roasted Turkey	**$5.49**

Desserts

Our pastry chef will prepare a selection of decadent desserts such as Cheesecakes, Pies, Tortes, Squares and Dessert Bars

Please inform us of all dietary and allergy requirements.
All dinner buffets include baker's bread baskets and fresh seasonal vegetables.
Buffet Attendant(s) are required and included on all buffet pricing.
Minimum 50 people
For less than 50 people, there will be a $2 per person surcharge.
We are a full service catering company and have the facilities to create any special menus that will fit nicely with your event.
Call us for more details.

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Plated Dinners

Prices based on three courses

Appetizers
Garden Green Salad with Herb Vinaigrette
Fire Roasted Red Pepper and Tomato Bisque
Caesar Salad with Lemon Garlic Croutons, Bacon, Asiago Cheese
Roasted Butternut Squash Soup with Chive Crème Fraiche
Spinach Salad with Red Pepper, Citrus Segments, Red Onion and Honey Vinaigrette
Island Seafood Chowder (surcharge)
Farmers Vegetable salad with fresh herbs and Vinaigrette(surcharge)
Roasted Beet and Pear salad with Goat cheese (surcharge)

Accompaniments
Plain whipped ~ Roast Garlic smashed Potato ~ Roasted Potatoes
White herbed Rice ~ Seven Grain Rice
Potato Pava ~ Polenta
Baby Potatoes (surcharge)

Mains

Rosemary Mustard Glazed Pork Loin with natural reduction	**$24**
Chicken Supreme with Espagnole Sauce	**$25**
AAA Beef Striploin with Béarnaise sauce	**$34**
Traditional Cider Brined Roast Turkey with Bread Stuffing, and Gravy	**$26**
Maple Glazed Salmon	**$26**
Slow Braised Pork Belly	**$25**
Butter Poached Lobster (Market price)	**$MP**
Caramelized Onion and Swiss Cheese Stuffed Chicken Supreme	**$27**

Desserts
Brown butter Blueberry Cake with Lemon Curd
Caramel swirl Cheesecake with Coffee Espresso Sauce
Sticky Date Pudding with Moonshine Caramel Sauce
Chocolate Guinness Cake
Maple Nut Pie

Please inform us of all dietary and allergy requirements.
Plated dinners include Baker's Rolls & Butter, fresh Seasonal Vegetables, Coffee & Tea.
Minimum 50 people
For less than 50 people, there will be a $2 per person surcharge.
We are a full service catering company and have the facilities to create any special menus that will fit nicely with your event.
Call us for more details.

Barbecue Central

The Tailgate Grill – $9.99

Hamburgers
Hot Dogs
Buns
Lettuce
Tomatoes
Sliced onions

Thick sliced Watermelon
Fresh Baked Cookies
Condiments
(Ketchup, mustard, relish)

The Barbecue Pit – $15.99

Grilled Chicken Breasts
Oktoberfest Sausages
Kaiser Buns
Grilled Corn
Lettuce
Tomatoes
Southwest Salad

Thick sliced Watermelon
Fresh Baked Cookies
Onion
Sauerkraut
Ultimate condiments
(Includes BBQ and Honey
Mustard Sauce

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Pick Up Catering

Priced per person

Platters

Veggies and Dip Platter	$1.99	Walkin' Nachos	$2.89
Simply Fruit	$2.49	Spinach and Parmesan Dip	$2.39
Simply Cheese Selection	$2.89	Antipasto Platter	$3.79
Deluxe Cheese Selection	$3.99	Sweet Temptations	$1.99
		Cookie Indulgence	$0.79

Breakfast

Simply Continental	$1.99	Breakfast Loaves	$14.99
Executive Continental	$5.99		

Cold Lunch

Simply Sandwiches	$2.99	Simply Caesar	$3.99
Classic Sandwiches	$3.99	Garden Greens	$2.99
Deluxe Sandwiches	$4.99	Southwest Salad	$3.99
Sandwich Minis	$3.49	Simply Spinach	$5.29
Boxed Lunches	$6.29		

Hot Lunch

Pizza (Pepperoni, Veg or Cheese)	$13.99
Specialty Pizza	$14.99

Beverages

Canned Soft Drinks	$1.59	Bottled Juices	$1.59
Bottled Water	$1.69	Coffee and Tea (Requires equipment return)	$1.59

All pick up cater pricing is based upon client pick up, disposable catering platters with no clean up required

The Small Print

Bar Service

$20 per hour for a minimum of three hours for sales under $200

		Cash Bar	Host Bar & Tickets
Bar Pricing:	House Wine	$4.61 plus tax	$4.75 plus tax
	Step up Wines	$5.26 plus tax	$5.50 plus tax
	Standard Shots	$3.95 plus tax	$4.25 plus tax
	Domestic Beer	$3.95 plus tax	$4.25 plus tax
	Coolers	$5.26 plus tax	$5.50 plus tax
	Soft Drinks	$1.75 plus tax	$1.75 plus tax
	Bottled Water	$1.75 plus tax	$1.75 plus tax

Please ask us for pricing if you would like specialty bar items

Bar Munchies

Pretzels	$ 9.99/basket
Chips & Dip	$11.99/basket
Popcorn	$ 8.99/basket
Mixed Nuts	$14.99/basket

Baskets serve 8 to 10 people

Chef Service

$25 per hour for a minimum of three hours for functions not already including chef service

Specialty Items & Off-Site Events

At times, depending on the event, we may have to incur additional charges. This could be due to the availability of certain food items for special events or events arranged with very little notice. For bigger catered events taking place on campus away from the Wanda Wyatt Dining Hall as well as off-campus events, additional charges may be rendered for the rental of special kitchen and catering equipment and vehicle rentals.

Order Lead Time

Please ensure you give us at least two working days prior to your event to ensure adequate staffing and freshness. For larger events we require two weeks' notice with a seventy-two hour guest number confirmation to arrange proper logistics and staffing.