

*Thank you for considering
Algonquin College*

ALGONQUIN CATERING features extensive menus served by friendly, efficient staff ready to mold your program into the successful event you have envisioned. We can accommodate groups up to 800 without breaking the bank. Elegant table settings are par for the course and ice sculptures are also available to add that personal touch. When dinner is served, you and your guests will be pleased with your meal selection prepared with care and detail by our renowned Executive Chef. Choose from a selection of formal dinner buffets or sit down dinners or opt for a less formal meal option including but not limited to boxed lunches.

With Residence facilities available during the summer months and state of the art meeting spaces available for rent at Algonquin College throughout the year, your special event will not only be remembered by the delicious meals served but also by the simplicity of having all of these services in one place.





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www.algonquincollege.com/food_and_beverage



Breakfast Menu

Breakfast items are served buffet style only.

Selection No. 1

The Old Reliable

Chilled Fruit Juices
Scrambled Eggs
Bacon, Ham, or Sausages
Home Fries
Croissants
Fruit Preserves & Butter
Coffee & Tea

1A add:

Bite Size Fresh Fruit

1B add:

Muslix and Yogurt

1C add:

Pancakes and Syrup

25 people minimum for the
“Old Reliable”. Breakfast buffet less
than minimum add \$2.50p.p.

Selection No. 2

Nutrition Plus

Assorted Light Yogurt
Bite Sized Fresh Fruit
Mini Bran and Oatmeal Muffins
with Becel Margarine
Assorted Chilled Juices
Coffee & Tea

2A add:

Bite Size Cubed Cheeses
(Cheddar, Swiss, Monterey Jack)

Selection No. 3

The Continental

Chilled Fruit Juices
Mini Croissants, Danishes,
Muffins and Tea Biscuits
Bite Sized Fresh Fruit
Fruit Preserves & Butter
Coffee & Tea

3A add:

Bite Size Cubed Cheeses
(Cheddar, Swiss, Monterey Jack)



Breakfast Menu

Selection No. 4

Brunch
Served until 2:00pm
Minimum 50 persons

Relish Tray
Fresh Vegetables with Creamy Dip
Fresh Marinated Vegetable Salad
Potato Salad
Pasta Salad
Scrambled Eggs
Bacon, Ham or Sausages
Home Fries
Hip of Beef au Jus
Sliced meats consisting of
 Ham & Turkey
Assorted Canadian Cheeses
Fruit Salad
Mini Muffins, Donuts, Pastries &
 Croissants
Butter and Preserves
French Pastry & Assorted Cakes
Assorted Chilled Juices
Coffee & Tea

Selection No. 5

Breakfast Trays
Each tray has 10 pieces

- #1 Mini Muffins, Croissants,
Cinnamon buns
- #2 Muffins, Tea Biscuits,
Cookies
- #3 Assorted slices of Banana,
Lemon, Cranberry, Orange,
and Cinnamon Loaf served
with Butter

Selection No. 6

Bagels

Assorted bagels served with
Butter, Light & Regular
Cream Cheeses
(15 bagels cut in half)
Serves approximately 15



Luncheon Buffet

Selection No. 1

Cold

Fresh Vegetables with Relishes and Creamy Dip
Potato Salad
Garden Salad with 3 Dressings
Sliced Ham, Turkey, Roast Beef
Assorted Cubed Cheeses (Cheddar, Swiss, Monterey Jack)
Creamy Coleslaw
Assorted Rolls & Butter
Fresh Fruit Cocktail
Assorted Squares
Coffee & Tea

Selection No. 2

Gourmet Sandwich Platter (Manwiches)

A selection of deli sandwiches prepared on Whole Wheat, White, Pumpernickel & Pita breads. Selection includes Roast Beef, Black Forest Ham, Sliced Turkey, Tuna Salad, Salmon Salad, Egg Salad & Vegetarian. All these sandwiches include Shredded Lettuce, Cucumber, Tomato, Cheese and Alfalfa Sprouts
Fresh Vegetables and Dip and Assorted Pickles
Bite Size Fresh Fruit
Assorted Juices

Selection No. 3

Open Faced Sandwich Buffet

Soup du Jour
Garden Salad with 3 Dressings
Fresh Vegetables with assorted Pickles and Creamy Dip
Open faced sandwiches served on assorted buns
(Shaved Ham, Turkey, Beef, Egg Salad, Tuna Salad, Salmon Salad)
Assorted Cubed Canadian Cheeses
Assorted Squares
Bite Size Fresh Fruit
Coffee & Tea

Selection No. 4

Mexican Buffet - Make your own with theme music

Chicken Fajita or Vegetable Fajita
Chicken Breast Strips Fried
Fried Onions
Shredded Lettuce
Chopped Tomato
Sour Cream
Guacamole
Flour Tortilla
Tossed Salad with House Dressing
Mexican Rice
Assorted Squares
Coffee & Tea



Luncheon Buffet

Selection No. 5

**Greek Buffet
with theme music**

Greek Salad
Chicken Souvlaki (1 skewer)
On a bed of Rice
Vegetable du Jour
Tzatziki Sauce
Roll-Butter
Baklava
Coffee & Tea

Selection No. 7

Italian Buffet

Fresh Vegetables and assorted Pickles
and Creamy Dip
Caesar Salad
Choice of two:
Vegetarian Lasagna
Meat Lasagna
Manicotti
Tuscany Pasta
Rolls-Butter
Black Forest Cake, Tiramisu, or
Assorted Pastry
Coffee & Tea

Selection No. 6

Pasta Buffet

Choice of three pastas:
Pasta Shells, Rigatoni, Tortellini,
Penne, Vegetable Rotini
Choice of two sauces:
Red - Tomato Sauce, Meat Sauce
Rosa Sauce
White - White Wine, Alfredo,
Seafood Sauce
Caesar Salad
Fresh marinated Vegetable Salad
Fresh Vegetables and assorted Pickles
and Creamy Dip
Rolls-Butter
Fresh Fruit Cocktail
Coffee & Tea

Selection No. 8

Vegetarian Buffet

Relish Tray
Potato Salad
Fresh Vegetable Marinated Salad
Garden Salad with choice of
3 Dressings
Vegetarian Lasagna
Vegetable Stir Fry
Assorted Cubed Canadian Cheeses
Rolls-Butter
Assorted Cakes
Fresh Fruit Cocktail
Coffee & Tea



Luncheon Buffet

No. 9
Selection No. 9

Chicken or Turkey Pasta Buffet

Choice of one:

- Chicken or Turkey Parmigiana
- Chicken or Turkey Cordon Bleu
- Chicken or Turkey Kiev

With Pasta & Meat Sauce

Choice of

- Penne
- Rotini
- Shells
- Risotto

Includes Fresh Vegetables and Pickles
and Dip

Garden Salad with choice of Dressings

Rolls-Butter

Assorted Squares

Coffee & Tea



Served Luncheon

All lunches include Rolls & Butter and Coffee & Tea.

Selection No. 1

Mixed Seasonal Greens with
House Dressing
Roasted Half Chicken with
Poultry Gravy
Mashed Potatoes
Seasonal Vegetables
Assorted Pastries

Selection No. 4

Caesar Salad with
Garlic Roasted Croutons
Boneless Chicken Breast Stuffed
with Fresh Herbs on a
Lemon Cream Sauce
Five Grain Rice Pilaf
Seasonal Vegetables
Fruit Flan with Fruit Coulis and
Whipped Cream

Selection No. 2

Onion Soup with Parmesan
Cheese Croutons
Grilled Salmon with a Dill Sauce
Five Grain Rice Pilaf
Seasonal Vegetables
Baked New York Cheese Cake
with Raspberry Coulis

Selection No. 5

Rona Tomato Bisque with Focaccia
Croutons and Crème Fraiche
Grilled New York Steak with
Sautéed Mushrooms and Herb
Garlic Butter
Baked Potatoes with Sour Cream
Seasonal Vegetables
Chocolate Mousse Cake

Selection No. 3

Caesar Salad with Garlic
Roasted Croutons
Oven Baked Meat Lasagna
Black Forest Cake



Dinner Buffets

No. 1

Buffet No. 1

Relish Tray
Tossed Salad with House Dressing
Hip of Beef au Jus
Parisienne Potatoes
Buttered Baby Carrots
Platters of Sliced Ham & Turkey
Rolls with Butter
Assorted Cakes

No. 2

Buffet No. 2

Relish Tray
Fresh Vegetable Salad
Potato Salad
Devilled Eggs
Pasta Salad with Shrimp
or Vegetables
Decorated Cold Meat Platters
(consisting of Ham and Turkey)

Choice of two of the following

Hot Entrees:

Hip of Beef au Jus or
Chicken Cacciatore or Lasagna or
Beef or Chicken Stroganoff
Rice or Parisienne Potatoes
Garden Vegetables
Rolls with Butter
Assorted Cheeses & Fresh Fruit
Assorted Cakes & Pastries

No. 3

Buffet No. 3 - Italian

Relish Tray
Caesar Salad
Italian Bean Salad
Fresh Vegetable Salad
Prime Rib of Beef au Jus

Choice of one of the following:

Fettuccini Alfredo or Primavera
Baked Ravioli with Meat Sauce
Traditional Lasagna with
Meat Sauce or Vegetarian
Tortellini with Meat Sauce
Manicotti
Cannelloni
Chicken Cacciatore

Glazed Baby Carrots
Parisienne Potatoes
Platters of Sliced Meats consisting of
Genoa, Salami, Mortatella,
Capicollo, Prosciutto
Rolls with Butter
Assorted Cheeses & Fresh Fruit
Assorted Tortes & Italian Pastry

* All Dinner Buffets include
Coffee and Tea



Served Dinners

All dinners include Rolls with Butter, Coffee & Tea and your Choice of Dessert.



Selection No. 1

Tomato Bisque with Basil and
Parmesan Crostini
Grilled Salmon with Tarragon –
Shallot Butter & Lime
Five Grain Rice Pilaf
Seasonal Vegetables



Selection No. 4

Mixed Seasonal Greens with Warm
Sautéed Scallops in a Raspberry
Vinaigrette
Roast Prime Rib of Beef au Jus
Parisienne Potatoes
Seasonal Vegetables



Selection No. 2

Fresh Roma Tomato and Marinated
Bocconcini Cheese with Red
Onion and Fresh Basil Vinaigrette
Surf & Turf (Striploin or Filet,
Shrimp or Salmon)
Five Grain Rice Pilaf
Seasonal Vegetables



Selection No. 5

Crisp Caesar Salad with Garlic Roasted
Croutons
Oven Baked Boneless Salmon Filet in a
Light Lemon Cream Sauce
Rice Pilaf
Seasonal Vegetables



Selection No. 3

Crisp Caesar Salad with Shrimp
Chicken Cordon Bleu
with a Fresh Herb Sauce
Rice Pilaf
Seasonal Vegetables



Served Dinners

No. 6 Selection No. 6

California Salad with Choice of
Dressing
8 oz. New York Sirloin with 3 Prawns
in a Peppercorn Sauce
Parisienne Potatoes
Seasonal Vegetables

No. 7 Selection No. 7

Tomato Bisque with Basil and
Parmesan Crostini
Mixed Seasonal Greens and Baby
Shrimp with Raspberry Vinaigrette
Roast Leg of Lamb with
Rosemary au Jus
Roasted Garlic Mashed Potatoes
Seasonal Vegetables

No. 8 Selection No. 8

Garden Salad
Half BBQ Roast Chicken
Oven Roasted Potatoes
Seasonal Vegetables

Desserts Choice of Desserts

Cheese Cake
Fruit Salad
Black Forest Cake
Mocca Cake
Tiramisu
Chocolate Mousse

* Vegetarian meals available
upon request.

* Other desserts available upon
request.



Selection No. 1
Basic Barbeque

¼ lb. Hamburgers
or Jumbo Hot Dogs
with all the trimmings

Creamy Coleslaw
Crispy Potato Chips
Platters of fresh Watermelon
Homestyle Cookies
Iced Tea, Lemonade, Coffee

Selection No. 2
Build Your
Own Barbeque

- 2 A New York Sirloin Steak 8oz.
- B New York Sirloin Steak 10oz.
- C New York Sirloin Steak 12oz.

- D Quarter Chicken
- E Boneless Chicken Breast
with Herbs
- F Marinated Chicken Brochettes
- G ¼ lb. Burgers (1.5/p.p.)
- H Jumbo Hot Dogs (2 / p.p.)
- I Vegetarian Garden Burgers
(1.5/p.p.)
- J Texas Chili – Meat or Vegetarian

With:

Mixed Green Salad with
Assorted Dressings
Potato Salad
Seasonal Vegetables w/Dip
Corn on the Cob
Rolls with Butter
Platters of Assorted Melons
Assorted Squares
Iced Tea, Lemonade, Coffee



No. 3
Selection No. 3
Salmon Barbeque

Barbequed Atlantic Salmon
Lemon Wedges and Tartar Sauce

Seasonal Vegetables
Parisienne Potatoes

Platters of Grilled Fresh Vegetables
Garden Salad with Assorted
Dressings
Wild Rice Salad
Marinated Mushroom, Artichoke
and Red Pepper Salad
Shredded Turnip and Carrot Salad
with Maple Dressing
Pineapple Corn Salad
Roll with Butter

Strawberry and Rhubarb Crisp
(in season)

Seasonal Fresh Fruit and Berries
Coffee, Tea, Lemonade



Hors D'oeuvres

Cold Hors D'oeuvres

Salami Cornucopia filled with Horseradish Cream garnished with Parsley on a Rye Bread Round

Shrimp on Shrimp Mousse garnished with Parsley on a Rye Bread Round

Ham and Cream Cheese Spiral garnished with Mandarin Orange & Parsley on a Rye Bread Round

Salmon Mousse circled with Smoked Salmon and garnished with a Capers on a Rye Bread Round

Pate de Foie garnished with Parsley on a Rye Bread Round

Mussels with Curry Sauce garnished with Carrot on a Rye Bread Round

Mini Scallop on a Zucchini Round with Tomato Sauce garnished with Parsley on a Rye Bread Round

Shrimp on Seafood Cocktail Mousse sprinkled with Parsley on a Rye Bread Round

Surimi Crab on Smoked Seafood Mousse garnished with Parsley on Rye Bread

Smoked Salmon Mousse circled with Smoked Salmon filled with Horseradish Cream garnished with Lime on a Rye Bread Round

Crab Cakes

Sushi

Hot Hors D'oeuvres

Curried Shrimp in Pastry Shells

Escargot Puffs

Lobster Filo Rolls

Spanakopita (Spinach, Ricotta, Feta Cheese in Filo Pastry)

Seafood Spring Rolls

Chicken Spring Rolls

Tarragon Chicken Bundles

Vegetarian Mini Quiche

Feta and Sun Dried Tomatoes in Filo

Chicken Satays on Skewer

Scallops Wrapped in Bacon

Sweet & Sour Meatballs

* Canapés and Hors D'oeuvres are priced per dozen with 2 dozen minimum per item.



Reception & Buffet Additions

Platters

- 1 Relishes
- 2 Crudite Vegetables with Dip
- 3 Bite Size Fresh Fruit
- 4 Cheese Board, cubes of Domestic Cheeses consisting of Cheddar, Monterey Jack and Swiss
- 5 Cheese Board, Imported and Domestic Cheeses served with a Variety of Biscuits and Baguettes
- 6 Finger Sandwiches
- 7 Open Faced Sandwiches
- 8 Sliced Smoke Salmon
- 9 Fresh Shucked Oyster (if available)
- 10 Poached Jumbo Shrimp
- 11 Chilled Sliced Meat Mirror & Sliced Fresh Baguette
- 12 Chef's Poached Salmon Mirror

Nibbles

- 13 Pretzels
- 14 Mixed Nuts
- 15 Potato Chips and Dip
- 16 Crisp Tortilla Chips and Salsa
- 17 Smoked Salmon Dip with Sliced Baguette
- 18 Spicy Spinach and Ricotta Dip with Baguette
- 19 Hummus Dip with Greek Pita
- 20 Tzatziki Dip with Greek Pita
- 21 Crowd Pleasing Dip with Tortillas Chips

Carving

**Station Additions
Includes rolls, condiments
and carvers.**

- 22 Baron of Beef
- 23 Turkey Breast
- 24 Baked Ham
- 25 Strip Loin of Beef
- 26 Baked Salmon Filet in Filo
- 27 Prime Rib of Beef



Refreshment & Coffee Break

Coffee		\$1.50
Tea		\$1.50
Herbal Tea		\$1.50
Hot Chocolate		\$1.50
Juice	300ml.	\$1.50
	Minute Maid	\$2.00
	Tomato	\$1.75
	V-8	\$1.75
Milk	2% 250ml.	\$1.25
	2% 500ml.	\$1.90
Milk Shakes		\$1.90
Bottled Water	355ml.	\$1.20
	500ml.	\$1.50
Soft drink	Bottle	\$1.75
	Canned	\$1.45
Powerade		\$2.25
Fruitopia	Bottle	\$2.00
Five alive	Bottle	\$2.00
Nestea	Bottle	\$2.00
Root Beer	Bottle	\$2.00

Bakery Products & Miscellaneous Items



Jumbo Muffins	\$1.35
Small Muffins(min 12)	\$1.10
Danish Pastries	\$1.35
Croissants	\$1.49
Cinnamon Crunchies	\$1.35
Sweet Breads	\$1.95
Tea Biscuits	\$1.35
Bagels	\$1.10
Bagels w /Cream Cheese	\$2.25
Gourmet Cookies (dozen)	\$6.50
Donuts (1/2 dozen)	\$4.50
Squares	\$1.95
Tarts	\$1.10
Roll-Large	\$0.50
Butter Patty	\$0.20
Yogurt 175gm.	\$1.50
Peanut Butter/Jam	\$0.35
Bag of Chips 50/60gm.	\$0.95
Bag of Chips 75gm.	\$1.00
Bags of Ice	\$2.25



Wine Selection



House White Wine

1. Kittling Ridge Estates Cuvée Blanc VQA

White

2. Wolfblass Chardonnay (0)
Australia 750ml.
3. Kittling Ridge Estates (0)
Chardonnay VQA
Canada 750ml.
4. Stoneleigh Marlborough Sauvignon Blanc (0)
New Zealand 750ml.
5. Yellow Tail Chardonnay (0)
Australia 750ml.
6. Masi Soave (0)
Italy 750ml.
7. Lindemans Bin 65 Chardonnay (1)
Australia 750ml.
8. JeanJean Arabesque Chardonnay (0)
France 750ml.

Rose

9. Kittling Ridge Estates White Zinfandel-Vidal (3)
Canada 750ml.



House Red Wine

10. Kittling Ridge Estates Cuvée Noir VQA

Red

11. Wolfblass Yellow Label Cabernet Sauvignon (0)
Australia 750ml.
12. Wolfblass Red Label Shiraz (0)
Australia 750ml.
13. Kittling Ridge Estates Cabernet VQA (0)
Canada 750ml.
14. Duboeuf Beaujolais (0)
French 750ml.
15. Masi Valpolicella (0)
Italy 750ml.
16. JeanJean Arabesque - Merlot (0)
French 750ml.

Sparkling Wine

17. Henkell Trocken (2)
German 750ml.

Plus applicable taxes.



Bar Selection

1. Liquor
2. Liqueurs (1 oz)
3. Aperitif (2 oz)
4. Domestic Beer
5. Premium Beer
6. Imported Beer
7. Wine (by glass)
8. Spritzer
9. Coolers
10. Bloody Caesar
11. Virgin Caesar
12. Mineral Water
13. Soft Drinks
14. Bottled Water
15. Juices
16. Fruit Punch
17. Alcoholic Punch

Taxes not included in the above Bar Prices.
Both Cash Bar and Open Bar Systems available.



Terms & Conditions

Deposit & Payment

Algonquin Catering requires a deposit to secure the space for the event as outlined in the Confirmation of Booking. Upon signature of this contract and the receipt of the deposit this event will be considered confirmed.

A guaranteed number of guests is required 3 business days prior to your event. A signed credit card imprint is required for our files. Any outstanding balance or credit will be processed on your credit card upon completion of your event.

All prices are subject to 15% gratuity, 7% GST and 8% PST on Food and 10% PST on alcohol. Alcohol prices are subject to change without notice.

Food & Beverage

All food will be supplied by Algonquin Catering.

No food is to be brought into or taken from Algonquin College.

Children under 10 years of age are charged half of the adult price. Number of children must be submitted with the number of guests 3 business days before the event.

All alcohol must be provided by Algonquin Catering.

Cash and host bar revenues must exceed \$250.00 in sales to waive a bartender charge of \$15.00 per hour. Minimum 4 hours will be levied. On Statutory Holidays the charge is \$25.00.

Other Services

Linens: Linens are available in white and assorted colours free of charge.

Coat Check: Available in the winter. Coat racks available at no cost should you wish to have your guests hang their own coats. Coat check service is available at \$2.00 per coat payable by the hosts or the guests.

Printing & Design services are available from the Algonquin Publishing Centre. This service can include the design and/or printing of name cards, menus, booklets for Order of Service, or any other item to personalize your wedding day.

Affordable Lodging through the Algonquin Residence is just foot steps away from May to mid August.

Terms & Conditions

General Information

Algonquin Catering reserves this right to provide an alternative function room best suited for the group should the number of guests differ from the contracted number.

Please advise Algonquin Catering of any equipment, decorating, etc. to arrive to ensure the proper set up. All decorating plans must be approved by Algonquin Catering. The use of pins on walls or curtains is strictly prohibited as is the use of confetti. If Hosts wish to decorate using candles, they must purchase the drip-less variety and must be prepared by Algonquin College.

Events must end by 1 a.m.

All areas are handicap accessible.

Stage for the Head Table, if applicable, and podium with microphone are provided free of charge.

Algonquin College and Algonquin Catering assumes no responsibility for loss or damage to you or your property from any cause.

For more information on our in house catering services and menus, please contact:

Algonquin Catering at
(613)727-3932 or
www.algonquincollege.com/food_and_beverage





Confirmation of Booking

Please sign this sheet and return to Algonquin Catering
with your booking deposit payable to
Algonquin College, Food & Beverage Operations.

NAME OF ORGANIZER: _____

NAME OF ORGANIZATION: _____

ADDRESS: _____

DAYTIME PHONE: _____

EVENING PHONE: _____

DATE OF EVENT: _____

TIME OF EVENT: _____

APPROX. # OF GUESTS: _____

I understand and accept the aforementioned Terms and Conditions of
Algonquin College's Catering Operation.

AUTHORIZED SIGNATURE OF CONVENER

DATE

ALGONQUIN COLLEGE CATERING OPERATION

DATE

www.algonquincollege.com/food_and_beverage