



*Service traiteur*

# Presentation of our Services

We would like to thank you for the interest that you have shown in our services. Please take a moment to read these few points in an effort to ensure a successful event. We are pleased to offer and create with you a menu adapted to the event that you have planned.

## **Orders**

We would request that you communicate your request and schedule with us at least three working days in advance of your event: this would include a confirmation of the number of guests and the menu that you have selected. In the case of a delay in communicating your request with us, additional charges will apply. We will easily adapt to personalized menus respecting individual's nutritional differences including complete vegetarian options.

## **Bar Service**

Alcohol service is provided and charged at a minimum sales volume of \$125 per hour per bar. The client will be responsible for paying the difference if this sales volume is not met. University of Bishops policy requires that all student events are patrolled by Security personal and the client will be billed for this service.

## **Cancellation Policy**

All catering services will be billed in full unless cancelled at least 48 business hours in advance of the event. In the case of special events and banquets, the client will be charged for costs already incurred in the preparation of the event.

## **Guarantee and billing**

Fees are calculated based on the largest number of guests received 48 business hours in advance of the event and the actual number of guests on the day of the event. The client may pay for the services provided by cheque, debit, credit card, and cash or via their University account. For clients other than departments within the University we require a deposit of 50% at the time of the reservation and a full payment of the balance one week ahead of the event. In the case internal activities, the bill will be sent to the department after the event. The client is responsible for any and all items lost or broken during the event and will be billed for them. Additional charges may apply if the banquet lasts longer than three hours.

**Delivery**

Delivery charges will apply for all orders of less than \$25. Additional charges may apply for catering events which fall on statutory holidays and for orders that have been placed after the 72 hours prior to the event. We request that we are advised the time at which the event will finish so that we may quickly and efficiently collect the dishes and linen.

**Linen**

A linen service and porcelain table covers will be provided for formal events and those where there is table service. A host will be supplied to supervise activities of more than 50 guests at no additional charge. We do not charge any fees for service only the taxes. Service charges are at the discretion of the client (15%).

Please do not hesitate to communicate with our team who will work with you to create a menu for your activity. Our catering director and head chef will be pleased to assist you in order to make your activity a complete success. For additional info or to book your event, please contact our banquet team at 819-822-9600 ext. 2340 or by email at [catering@ubishops.ca](mailto:catering@ubishops.ca)

At the time of reservation or for a quote we will require the following information:

Name of event  
Name of the person responsible for payment  
The account number  
Name of the group or department  
Name, number and address of the person responsible  
Time of the event  
Number of guests  
Menu  
Agenda  
Time at which the event will end

## Sunrise at Bishop's

### *Breakfast*

|  |      |                                  |       |
|--|------|----------------------------------|-------|
| <b>The "Bus Stop"</b>                    | 5.50 | <b>The Healthy Early Bird</b>    | 7.50  |
| Orange juice                             |      | Fresh fruit                      |       |
| Assorted muffins                         |      | Yogurt and granola parfait       |       |
| Coffee and tea                           |      | Apple juice                      |       |
|  |      | Bran muffin                      |       |
| <b>Continental Gaiters</b>               | 6.75 | Muesli with soya milk            |       |
| Orange juice                             |      | Coffee and tea                   |       |
| Assorted pastries                        |      |                                  |       |
| Fresh fruit platter                      |      | <b>Bishop's Breakfast Buffet</b> |       |
| Coffee and tea                           |      | From 20 guests                   | 13.50 |
|  |      | Fresh fruit salad                |       |
| <b>The Dewies Healthy Start</b>          | 6.50 | Fresh fruit platter              |       |
| Multigrain bagel with light cream cheese |      | Cottage cheese and honey         |       |
| Fresh fruit martini parfait              |      | Yogurt and granola               |       |
| Coffee and tea                           |      | Scrambled eggs                   |       |
|  |      | Baked beans                      |       |
|  |      | Sausages and bacon               |       |
|  |      | Hash browns                      |       |
|  |      | Cheddar cheese                   |       |
|  |      | Selection of pastries            |       |
|  |      | Jams and butter                  |       |
|  |      | Coffee, tea and juice            |       |

## Breakfast Plates

Orange juice  
Yogurt parfait and granola  
Fresh fruit slices  
Pastries  
Coffee, tea and milk

|                               |              |
|-------------------------------|--------------|
| <b>Eggs Florentine</b>        | <b>13.00</b> |
| <b>Spanish scrambled eggs</b> | <b>12.00</b> |
| <b>Eggs Benedictine</b>       | <b>14.50</b> |
| <b>Rancheros eggs</b>         | <b>12.00</b> |

Rancheros Eggs: flour tortillas, scrambled eggs, medium salsa, tomatoes  
Spanish scrambled eggs: scrambled eggs, tomatoes, red and green peppers, onions, chorizo  
Eggs Benedictine: English muffin, ham, poached eggs, Hollandaise sauce  
Eggs Florentine: grain bread, spinach, onion, softly poached eggs, cheese

*Distinction Breakfast Minimum of 20 guests*

## À la carte

### *Coffee Break*

#### À la carte

|   |       |
|---|-------|
| Fresh fruit platter (10 - 12 ppl.)                              | 28.00 |
| Fresh whole fruit basket dz.                                    | 10.50 |
| Croissants dz.  | 17.50 |
| Muffins dz.   | 19.00 |
| Danishes dz.  | 17.50 |
| Chocolatines dz.  | 17.00 |
| Cinnamon rolls dz.  | 17.50 |
| Homemade cookies dz.  | 15.00 |
| Banana bread dz.  | 21.00 |
| Cranberry bread dz.   | 21.00 |
| Vegetables & Dip (12 pers.)                                     | 36.00 |
| Pita, peppers, cucumbers and humus<br>(12 pers.)                | 25.00 |
| Cheddar cheese, grapes and crackers<br>(12 pers.)               | 35.00 |
| Finger sandwiches (24 pieces)                                   | 42.00 |
| Local fine cheese, fruits and<br>assortment of bread (12 pers.) | 47.00 |

#### Drinks

|  |       |
|--|-------|
| Half gallon of coffee (10 cups)                                    | 18.00 |
| Gallon of coffee (20 cups)   | 34.00 |
| Gallon of hot chocolate (20 cups)                                  | 34.00 |
| Gallon of punch (non-alcoholic)                                    | 60.00 |
| Juice (bottled)  | 2.50  |
| Juice (per liter)  | 13.00 |
| Soft drinks (355 ml)   | 2.50  |
| Sparkling water  | 3.00  |
| Water service  | 0.75  |
| (All orders under \$20.00 will incur a delivery charge of \$10.00) |       |

## All Work and No Play

### *Working Lunches*

|   |       |  |       |
|---|-------|--|-------|
| <b>The Alumni Buffet*</b>   | 14.00 | <b>Healthy Lunch</b>   |       |
| Couscous salad and vegetables   |       | Quinoa salad   |       |
| Grill Brie cheese platter & grape   |       | Beef   | 13.00 |
| Chicken Caesar wrap   |       | Vegetarian   | 12.00 |
| Frittata bagel, coriander curry carrots                                       |       |  |       |
| Roast beef on rye bread with cheese and Dijon mustard                         |       | 7 grain sandwich<br>(Served with salad)                                |       |
| Turkey croissant with apple and cheese  |       | Chicken  | 14.00 |
| Fresh fruit platter and mini pastries   |       | Vegetarian   | 11.00 |
|   |       |  |       |
| <b>The Lunch Buffet*</b>  | 16.50 | Fusilli salad with corn and vegetables                                 | 11.00 |
| Antipasto   |       |  |       |
| Grilled camembert and caramel balsamic  |       | <b>For a group</b>   |       |
| Two varieties of chef salad   |       | Assorted wraps (dz.)   | 32.00 |
| Assortment of mini sandwiches on wraps, whole grain, mini bun, and rye bread. |       | Antipasto platter (12 pers.)   | 80.00 |
| Macaroon and fresh fruit  |       | (Salami, shrimp, Kalamata, feta, stuffed vine leaves, grilled peppers) |       |
|   |       | Niçoise Salad (12 pers.)   | 60.00 |
|   |       | Chicken Caesar salad (12 pers.)  | 60.00 |
|   |       | Greek salad (12 pers.)   | 60.00 |
|   |       | Assorted sushi platter (75 mcx)  | 80.00 |
| *Minimum of 8 guests  |       |  |       |
| Juice or soft drink    2.50   |       |  |       |

## Catch Your Breath

### *Full Lunch Menu*

Cream of squash with bacon and garlic  
Spinach and cranberry salad with goat cheese  
Salmon tartar and crispy ginger 2.00  
Layered tomatoes and bocconcini, virgin olive oil and fresh basil  
Caesar salad

|  |       |
|--|-------|
| Bolognaise penne rigate                              | 20.00 |
| Duck confit on braised cabbage and caramelized onion | 28.00 |
| Chicken supreme crusted with pommery mustard         | 27.00 |
| Salmon steak with balsamic caramel orange            | 26.00 |
| Pork medallions with sesame and nuts                 | 30.00 |
| Classic quiche Lorraine with salad                   | 20.00 |

Tiramisu and crunchy almonds  
Lemon cream with cardamom tart and raspberry coulis  
Fresh fruit salad  
Mixed berry pie  
Cheesecake with cranberries sauce and vanilla crispy 2.00

**Additional charge of \$3.00 per person for service held in Cleghorn.**



## Cinq à Sept

### *Cocktail Dinatoire*

#### **Seafood Sauté**

Marinated shrimp, Hoisin, ginger, flamed with cognac. Caribbean-style marinated scallops flamed with pastis.

#### **Sushi**

Assorted sushis, nigiris and gunkans.

#### **Dessert Station**

Fresh fruits and mini pastries.

#### **Thai Station**

Beef, chicken, rice noodles, peppers, onions, tomatoes, ginger, coriander, garlic, teriyaki sauce, thai sauce, Hoisin sauce.

**38.00\$ per pers.**

**A very interactive cocktail where chefs cook and prepare in front of your guests. What better way to impress your guests! This concept includes the four stations mentioned above. A minimum of 30 persons are required for this concept which is a great idea for networking events.**

## The Great Taste

### *Hors-d'œuvre à la carte*

#### **Hot Canapés 30.00**

Coconut and mango Shrimp tempura  
Mango tartar with coriander, studded with  
king prawns  
Marinated squid on a skewer  
Salt cod "brandade" croquette  
Partially cooked salmon cube marinated in  
soy, grilled pears  
Mini asparagus quiches, ham and local  
cheese  
Crab bites  
Mushroom palm with garlic

#### **Cold Canapés 30.00**

Beets and Goat cheese, caramelized nuts  
Small skewer of tomatoes, bocconcini, olives, basil  
Rolled smoked salmon with goat cheese and  
spinach  
Celeriac and Nordic shrimp spring rolls in a  
remoulade sauce  
Melon bites, goat cheese and pistachios  
Salmon tartar, caper and lemon Blinis

*Orders are made by the dozen  
with a minimum of 3 dozen.*

**Chef's choice and regional flavors  
for \$26.00 per dz.  
(minimum 3 dz.)**



## Sunset at Bishop's

### *Distinction Dinner Menu*

|   |       |
|---|-------|
| Celeriac and fennel salad, grapes, dried fruits and almonds Riopelle  |       |
| Scallops and fish ceviche, coco milk and coriander 3.00   |       |
| Parsnip and pear velouté, caramelized apples medley   |       |
| Smoked Salmon Napoléon on Taro chips, chive sour cream  |       |
| Garden salad, caramelized nuts and wild berries, maple dressing   |       |
| On a tomato jelly, lobster verrine with mini vegetables and citrus 4.00   |       |
| Pan-sautéed scallops, Ponzu caramel, celeriac fine mousse 3.00  |       |
| Beets and Riopelle millefeuille, grilled almonds, honey dressing and blood oranges  |       |
|   |       |
| Preserved duck leg, sweet potatoes and apples au gratin, reduction of cocoa hydromel  | 31.75 |
| Veal medallions with creamy blue cheese   | 34.50 |
| Rack of lamb in a nut crust, thyme sauce seasoned with lemon, root vegetables au gratin   | 42.00 |
| Bream steak pan-sautéed with lobster risotto, fine herbs and citrus zest  | 31.00 |
| Poultry suprême stuffed with bocconcini pancetta, mashed root vegetables, dried tomato pesto sauce                              | 29.75 |
| Traditional fillet mignon of beef, Dauphiné-style oven-baked creamed potatoes au gratin of goat cheese, peppery foie gras sauce | 42.00 |
| Swordfish fillet with Bangkok spices, Korean red rice, caper and avocado cream  | 39.00 |
| Nagano pork chop marinated in Hoisin, pistachio crust, mashed potatoes, spicy pineapple sauce                                   | 30.50 |
|   |       |
| Chocolate marquise, espresso flavored, fruit sauce  |       |
| Duo of sorbets in a chocolate cup and wild berries  |       |
| Thin pancakes with apples and caramel 2.00  |       |
| Opera cake and barley sugar   |       |
| Double chocolate mousse   |       |
| Crème brûlée, litchis flavored  |       |

## **Fresh from the Garden Gluten and Dairy Free Menu**

*Whether you are hosting a lunch or a diner, your guests will be delighted with  
our gluten free and vegetarian option.*

|  |       |
|--|-------|
| Sauté of shrimp<br>Shrimp and vegetables sautéed in ginger on rice pasta, soya, sesame   | 23.00 |
| Stuffed chicken<br>Chicken breast stuffed with mushrooms, soya cream reduction seasoned with garlic flower,<br>fine mousse of sweet potato | 21.00 |
| Orange seitan<br>Orange seitan, indian lentils croquettes, mediterranean vegetables  | 21.00 |
| Flamed scallops<br>Scallops flamed with Pernod, perfumed coconut milk risotto, garlic and lime zest  | 26.00 |
| Duck leg confit<br>Preserved duck leg, Portobello, grilles vegetables perfumed with citrus   | 22.00 |
| Veal escalope<br>Veal escalope with dried tomatoes pesto, vegetables basmati rice  | 22.00 |
| Ratatouille lasagna<br>Ratatouille lasagna with tofu, fennel salad and grapes  | 19.00 |

## **The Right Plate**

### *Evening Buffet*

38.50

Minestrone soup

Cold cut meat platter

Smoked salmon platter with condiments

Salad bar

Orzo salad with roasted eggplant, Portobello mushrooms and peppers

Seafood ceviche, lime and coriander

Terrine and pâté

Salmon Kouloubiac

Veal stew

Penne Napolitano with sausage, Roma tomatoes, spinach and tomato sauce

Rice and vegetables of the day

Terroir cheese and fresh fruit with focaccia and crostini Bread

Chocolate fondue with fresh fruit

Assorted desserts

Coffee and tea

*Add sirloin beef, sliced by our chef for 10.00 per person.*

**The Daily Buffet**  
*Lunch or Dinner Buffet*  
25.50

Soup of the day with assorted breads

Caesar salad

Mexican salad

Chicken breast with forestière sauce

Or

Beef stew with chives

And

Marinated tofu sauté with fresh vegetables

Rice and vegetable of the day

Chef's dessert

Coffee and tea

*For groups of 20 guests and more.*

## ***Bishop's Buffet***

45.00

Clam chowder

Garden salad served with crunchy vegetable and croutons

Québec selection of terrines and pâtés

Antipasto

Plate of smoked and marinated Quebec fish

Alabama potato salad

Chicken breast with white wine sauce and mushrooms

Pork stew with root vegetables

Vegetarian lasagna with spinach, eggplant and mushroom with white wine sauce and tomato

Selection of fine cheeses with fresh fruit and a selection of fresh breads

Chocolate cake and maple pie

Fresh fruit and chocolate sauce

Macaroons and petits fours

Coffee and tea

*Add a rum pepper shrimp sauté for \$10.00 per person. Present by our Chef.*

## The Sunburn

### *Bishop's BBQ*

|   |           |
|---|-----------|
| <b>Gaiters Choice</b>   | 17.00     |
| Tossed salad pasta salad, Caesar salad, coleslaw, veggies and dip |           |
| Boneless chicken breast marinated in spicy Cajun sauce            |           |
| Hot Italian sausages  |           |
| <br><b>The Dewwies</b>  | <br>25.00 |
| Chicken or shrimp brochettes                                      |           |
| Fries, Greek and Caesar Salad                                     |           |
| Chimichurri and tzatziki  |           |
| Grilled pineapple brochettes with ice cream                       |           |
| <br><b>The Tailgate Back Yard BBQ</b>                             | <br>16.00 |
| Home-style beef burgers   |           |
| Hot-dogs (including vegetarian option)                            |           |
| Coleslaw and pasta salad  |           |
| Brownies  |           |
| <br><b>The Coach</b>  | <br>33.50 |
| 12 oz. AAA New York Cut Angus steak                               |           |
| Baked potatoes with bacon bits, sour cream and fresh vegetables   |           |
| Mixed salad with old balsamic dressing                            |           |

|                     |      |
|---------------------|------|
| Juice or soft drink | 2.50 |
|---------------------|------|



## Fresh from the Oven

### *Pizzas*

|   |       |
|---|-------|
| <b>Quattro Fromaggi</b><br>Gorgonzola, ricotta, feta, and mozzarella cheeses with fresh basil and olive oil<br>Tomato sauce | 19.00 |
| <b>The Fungi</b><br>Three varieties of mushrooms, garlic, arugula, spinach, olive oil and mozzarella<br>Tomato sauce        | 17.50 |
| <b>Dewwies</b><br>Chicken, artichokes, onion, tomatoes, garlic, mozzarella on a flatbread<br>Ranch sauce                    | 18.00 |
| <b>The BU</b><br>Pepperoni, green peppers, red onion, mushroom, mozzarella<br>Tomato sauce                                  | 18.50 |
| <b>The Vegetarian</b><br>Tomato, spinach, olives, onions, garlic, olive oil mozzarella<br>Tomato sauce                      | 16.00 |

## On the Go

For orders of 10 box lunches and less, only one menu choice is available, 2 choices for orders of more than 10 boxes and 3 choices for orders of 20 boxes and more

|   |       |   |       |
|---|-------|---|-------|
| Low fat yogurt                              | 7.50  | Grilled club                                    | 14.00 |
| Bagel with cream cheese                     |       | Chicken, bacon and ranch sauce                  |       |
| Fresh fruit                                 |       | Carrot salad with almonds and dried cranberries |       |
| Granola bar                                 |       | Sweet treats (chef's choice)                    |       |
| Banana muffin                               | 6.50  | Green salad with house dressing                 | 11.75 |
| Fresh fruit                                 |       | Rolled turkey with avocado                      |       |
| Canadian cheese                             |       | Homemade cookies                                |       |
| Grilled chicken breast on whole wheat bread | 13.50 | Chef salad                                      | 10.50 |
| Taboule salad with crispy pita              |       | Vegetable and taboule wrap                      |       |
| Cheddar cheese                              |       | Canadian cheese                                 |       |
| Fruit salad                                 |       | Granola bar                                     |       |
| Chicken Caesar salad                        | 13.50 | Shredded ham croissant, with apple brie         | 12.00 |
| Melba toast                                 |       | Couscous salad                                  |       |
| Cheddar cheese                              |       | Chocolate brownies                              |       |
| Fruit parfait                               |       |   |       |
|   |       | Add a vegetable juice or fruit for 2.00 (341ml) |       |

## Rentals

|    |                     |      |
|----|---------------------|------|
| 1. | Water glasses       | 0.75 |
| 2. | Beer glasses        | 0.75 |
| 3. | Wine Glasses        | 0.75 |
| 4. | Tablecloth 54 X 54  | 6.00 |
| 5. | Tablecloth 54 X 120 | 6.00 |
| 6. | Tablecloth 81 X 81  | 6.00 |

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Time of the event

Number of guests

Menu

Agenda

Time at which the event will end