

CATERING MENU

tlc
thelastclass

*Serving you,
Our Community*

ABOUT US

THE LAST CLASS CATERING

The Last Class is dedicated to providing the most enjoyable experience possible for all your catering needs. From our licensed bar & dining room to our friendly & professional staff, we pride ourselves in delivering quality food & service.

VENUE CAPACITY

Seating for up to 200 on main floor

Seating for 275 over two floors

Up to 650 people cocktail reception style

60 person licensed roof-top patio

14 person private boardroom

Multi-media available in all venue spaces

We have many other venues at the campus where we can cater from 5 to 1500 guests

CONTACT US

Phone Number: (705) 728-1968 ext 5275

E-mail: catering@georgiancollege.ca

Website: TheLastClass.ca

We look forward to meeting with you to discuss how we can help you create a memorable event.

CATERING

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CAFÉ CREATIONS

FRESHLY BAKED COOKIES

White Chocolate Macadamia Nut, Chocolate Chunk, Double Chocolate Chunk, Chocolate Pecan, Oatmeal Raisin or Monster

1 oz \$0.59 each \$5.99 per dozen
2 oz \$0.99 each \$10.99 per dozen

THREE-BITE PASTRIES

Apple, Raspberry, Maple or Cinnamon
\$1.09 each \$12.99 per dozen

SEASONAL WHOLE FRUIT

Apples, Oranges & Bananas
\$0.99 each \$11.79 per dozen

MUFFINS

Carrot, Raisin Bran, Chocolate Chip, Blueberry, Fruit Bran, Banana & Lemon Cranberry
Mini \$0.49 each \$5.79 per dozen
Regular \$1.49 each \$16.99 per dozen

TRADITIONAL DESSERT SQUARES

Brownie, Butter Tart, Carrot Cake, Nanaimo
\$1.29 each \$14.49 per dozen

PREMIUM DESSERT SQUARES

Apple Crumble, Rocky Road, Salted Toffee, Triple Chocolate
\$1.49 each \$16.99 per dozen

FRESH SEASONAL FRUIT PLATTER

\$3.29 per person

YOGURT & FRUIT PARFAITS

\$4.29 each

INDIVIDUAL YOGURT

Raspberry, Peach, Vanilla, Blueberry
\$1.09 each \$12.99 per dozen

SMOOTHIES (8OZ)

Strawberry/Banana, Berry Blast or Tropical Treat
\$3.50

MINI BUTTER CROISSANTS

\$0.89 each \$9.99 per dozen

MINI SWEET CROISSANTS

Chocolate, Apricot or Almond
\$1.39 each \$15.99 per dozen

SAVOURY BISTRO STRUDELS

Leek & Parmesan, Sundried Tomato & Olive or Spinach & Feta
Small \$1.59 each \$18.99 dozen
Large \$3.09 each \$36.99 dozen

GRANOLA & SNACK BARS

Special K, Honey & Nut, Rice Krispies, Nature Valley
\$1.29 each \$14.99 per dozen

INDIVIDUAL CEREAL BOWLS

Special K, Rice Krispies, Fruit Loops, Corn Pops, Frosted Flakes \$3.79

INDIVIDUAL OATMEAL

Maple & Brown Sugar or Apple Cinnamon \$3.79
Add Fresh Berries - for an additional cost

BEVERAGES

REGULAR OR DECAFFEINATED COFFEE

\$1.30 per cup (minimum of 8 cups)

ORANGE PEKOE TEA

\$1.30 per cup (minimum of 8 cups)

ASSORTED HERBAL & SPECIALTY TEA

Chai, Chamomile, Earl Grey, English Breakfast, Green, Lemon or Peppermint
\$1.50 per cup

HOT CHOCOLATE

\$1.30 per cup (minimum of 8 cups)

PITCHER OF POP

(10 x 6oz glasses)
Coke, Diet Coke, Sprite, Ginger Ale, Fanta Orange or Barq's Root Beer
\$7.99

PITCHER OF JUICE

(10 x 6oz glasses)
Orange, Cranberry or Ice Tea
\$8.99

PITCHER OF PUNCH

(10 x 6oz glasses)
\$8.99

PITCHER OF ICE WATER

(10 x 6oz glasses)
\$2.49

CANNED JUICE

\$1.50

CANNED POP

\$1.50

BOTTLED WATER (355ML)

\$1.50

BOTTLED WATER (591ML)

\$2.00

2% OR CHOCOLATE MILK (500ML)

\$2.50

FRUIT-INFUSED WATER

60oz Pitcher (serves 10 ppl) \$4.99
240oz Pitcher (serves 40 ppl) \$16.99

*Other varieties of beverage available on request include;
Bottled Pop & Juice, Monster & Vitamin Water*

BREAKFAST

CONTINENTAL BREAKFAST

Assorted Mini Muffins, Butter Croissants & Three-Bite Pastries, Jam & Butter, Fresh Seasonal Fruit, Coffee, Tea & Juice (3 pastries per person) \$7.99

HEALTHY BREAKFAST

Fresh Seasonal Fruit, Yogurt, Assorted Oatmeal, Coffee, Tea & Juice \$8.99

BAGEL BREAKFAST SANDWICH

Fox's Bakery Cheese Bagel, Fried Egg, Bacon, Tomato, Cheddar Cheese, Mayonnaise \$4.19

PANCAKE BREAKFAST

Pancakes, Chef's choice of Peameal, Bacon or Breakfast Sausage, Fresh Seasonal Fruit
Coffee, Tea & Juice \$9.99
Add Blueberries or Chocolate Chips \$0.69

FRENCH TOAST BREAKFAST

French Toast, Chef's choice of Peameal, Bacon or Breakfast Sausage, Fresh Seasonal Fruit, Coffee, Tea & Juice \$10.99

WAFFLE BREAKFAST

Belgian Waffles, Whipped Cream, Mixed Berries Compote, Chef's Choice Peameal, Bacon or Breakfast Sausage, Coffee, Tea & Juice \$11.49

TLC BREAKFAST

Scrambled Eggs, Chef's choice of Peameal, Bacon or Breakfast Sausage, Home Fries, Three-Bite Croissants, Butter, Jam & Fresh Seasonal Fruit, Coffee, Tea & Juice \$11.49

ULTIMATE BREAKFAST

Scrambled Eggs, Bacon, Sausage, Home Fries, Pancakes, French Toast, Fresh Seasonal Fruit, Coffee, Tea & Juice \$12.99

FRITTATA

Ham, Onions, Peppers, Cheddar, Home Fries & Fresh Seasonal Fruit, Coffee, Tea & Juice \$12.49
Also available Vegetarian

Please note: All breakfast selections are served buffet style unless otherwise arranged

Please inform us of any dietary restrictions prior to your function

Egg whites available upon request

LUNCH

All lunch selections include one soft drink or bottle of water per person
Please see the beverage section for additional options

All lunch selections are served with assorted squares or freshly baked cookies

Substitutions can be made at an additional cost
Add soup to any lunch for \$2.49

DELI SANDWICHES, WRAPS & SALAD

Turkey, Ham, Roast Beef, Egg Salad, Tuna Salad, Freshly Baked Kaisers & Wraps, Cheddar & Swiss Cheese, Lettuce, Tomato, Mustard, Mayonnaise & Garden Salad \$11.49

Gluten free bread available for an additional cost

BISTRO WRAPS & SALADS

Grilled Chicken & Bruschetta, Chicken Caesar & Turkey Club & Garden Salad \$12.99

GRILLED CHICKEN & PORTOBELLO SANDWICHES

Grilled Chicken on a Brioche Bun, Swiss Cheese, Lettuce, Tomato & Pesto Mayo

Grilled Portobello Mushroom on a Brioche Bun, Swiss Cheese, Lettuce, Tomato, Roasted Red Pepper Hummus & Garden Salad \$13.49

Gluten free bread available for an additional cost

VEGGIE "MEDI" WRAPS

Crispy Chickpea Falafels, Lettuce, Tomato, Cucumbers, Red Onion, Black Olives, Feta Cheese, Mediterranean Tzatziki Sauce in Spinach Wraps & Garden Salad \$10.99

Add Grilled Chicken \$2.99

TERIYAKI GLAZED STIR FRY

Teriyaki Grilled Chicken or Beef, Pan Flashed Asian Vegetables, Steamed Rice, Sesame Seeds & Scallions \$13.29

Add side salad from \$2.99

OVEN BAKED QUICHE FLORENTINE

Baby Spinach & Cheddar Cheese Quiche & Garden Salad \$9.59

TRADITIONAL LASAGNA

(minimum of 8 people)

Meat or Garden Vegetable Lasagna, Garlic Bread & Caesar Salad \$12.99

MEXICAN FAJITAS

Chili Spiked Chicken or Beef, Sautéed Bell Peppers & Onions, Lettuce, Cheese, Sour Cream, Salsa,

Mexican Rice & Flour Tortillas \$14.99

Add side salad from \$2.99

GREEK SOUVLAKI

Marinated Chicken or Pork Souvlaki, Garlic Tzatziki Sauce, Steamed Rice, Grilled Flatbread & Greek Salad \$14.99

GRILLED CHICKEN, PENNE PRIMAVERA & SALAD

Grilled Chicken Breast, Penne Pasta, Tomato Primavera Sauce, Caesar or Garden Salad \$12.49

THREE CHEESE CAPPELLETTI

Tomato Cream Rosé Sauce, Baked with Parmesan, Cheddar & Mozzarella & served with Garlic Bread \$13.99

Add side salad from \$2.99

PASTA DUO

Penne Pasta, Roasted Tomato Basil Sauce & Sautéed Primavera Vegetables

Fusilli Pasta with White Wine Cream Sauce, Baby Spinach, Roasted Chicken & Cherry Tomatoes

Served with Caesar Salad & Garlic Bread \$14.49

THAI VEGETABLE RED CURRY

Pan Flashed Vegetables, Steamed Rice, Aromatic Thai Red Curry Sauce, Crushed Peanuts, Fresh Lime & Garden Salad \$13.29

BUILD YOUR OWN

PULLED PORK SANDWICH

Slow Roasted Pulled Pork, Smokey BBQ Sauce, Crispy Onions, Soft Brioche Buns & Creamy Coleslaw \$12.49

Gluten free bread available for an additional cost

LUNCH

BOXED LUNCH

OVEN ROASTED QUARTER CHICKEN

Slow Roasted Chicken, BBQ Gravy, Garlic Mashed Potatoes, House Salad & Coleslaw \$13.49

CHICKEN STRIPS

Seasoned Breaded Chicken, French Fries or House Salad & Plum Sauce \$13.49

ALL BEEF HOT DOG

Served with Traditional Condiments, Freshly Baked Cookie & a Beverage \$5.49

SMOKED DEBRAZINI SAUSAGE

Served with Traditional Condiments, Freshly Baked Cookie & a Beverage \$7.99

6OZ CHEESEBURGER

Served with Traditional Condiments, Freshly Baked Cookie & a Beverage \$8.99

BBQ LUNCH

6oz Cheeseburger or Smoked Debrazini Sausage, Traditional Condiments, House Salad, Freshly Baked Cookie & a Beverage \$12.49

DELUXE BBQ LUNCH

6oz Cheeseburger or 6oz Grilled Chicken Breast on Kaiser Buns, Traditional Condiments, House Salad, Freshly Baked Cookie & a Beverage \$13.49

PIZZA

18" (12 Slice) Pizza

Deluxe, Hawaiian, Pepperoni \$18.99 • Vegetarian, Three Cheese \$16.99 • Add side salad from \$2.99
Does not include beverage or dessert

Please note: All lunch selections are served buffet style unless otherwise arranged

Please inform us of any dietary restrictions prior to your function

BOXED DELI SANDWICH LUNCH

Ham, Turkey, Roast Beef, Egg Salad or Veggie Freshly Baked Kaiser Bun, Carrots & Celery Sticks & Ranch Dip, Cookie & Pop, Juice or Bottled Water \$10.49

Gluten free bread available for an additional cost
Add whole fruit \$.99

BOXED DELI WRAP LUNCH

Ham, Turkey, Roast Beef, Egg Salad or Veggie White or Whole Wheat Tortillas, Carrot & Celery Sticks, Ranch Dip, Cookie & Canned Pop, Juice or Bottled Water \$10.49

Add whole fruit \$.99

BOXED BISTRO GRILLED CHICKEN OR VEGGIE "MEDI" WRAP

Grilled Chicken, Swiss Cheese, Lettuce, Tomato & Pesto Mayo in a Spinach Wrap
Crispy Falafels, Feta Cheese, Lettuce, Tomato, Cucumber, Red Onion, Olives & Tzatziki in a Spinach Wrap each served with Carrots & Celery Sticks, Hummus, Cookie, Whole Fruit & Pop, Juice or Bottled Water \$12.49

ADD-ON OPTIONS FOR BOXED LUNCHES

Chips \$1.29

Whole Fruit \$0.99

Snack Bar \$1.29

Fat-Free Yogurt \$1.09

Hummus & Crackers \$3.09

House Salad \$2.99

Pasta Salad \$2.99

Quinoa Salad \$2.99

Couscous Salad \$2.99

SALADS

SALADS

Prices based on salads being added to meals

HOUSE SALAD

Spring Lettuce , Cherry Tomatoes, Cucumber, Carrot & Red Onion, with your choice of dressing; Raspberry, Ranch, Italian, Greek or Balsamic \$3.49

CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Bacon Bits, Parmesan & Garlic Croutons \$3.79

LOADED POTATO SALAD

Red Skin Potato, Cheddar, Red Onions, Scallions, Smoked Bacon, Creamy Dill Dressing \$3.49

CURRIED PASTA SALAD

Penne Pasta, Grape Tomatoes, Cucumber, Red Onion, Celery, Coriander & Curry Dressing \$3.49

MEDITERRANEAN PASTA SALAD

Penne, Feta Cheese, Bell Peppers, Red Onion, Olives, Cherry Tomatoes, Oregano Vinaigrette \$3.49

STEAMED COUSCOUS SALAD

Fresh Tomatoes, Celery, Red Onion, Basil & Parsley, Spicy Sriracha & Lemon Vinaigrette \$3.49

CAJUN BROCCOLI & CHEDDAR SALAD

Broccoli Florets, Red Onion, Cheddar Cheese, Fresh Herbs & Cajun Spiked Ranch Dressing \$3.99

QUINOA SALAD

Steamed Quinoa Grains, Chickpeas, Cucumber, Tomato, Parsley, Sweet Balsamic Dressing \$3.49

GRILLED VEGETABLE ANTIPASTO PLATTER (MINIMUM 10PPL)

Asparagus, Bell Pepper, Zucchini, Red Onion, Grape Tomatoes, Balsamic & Olive Oil \$3.49

INDIVIDUAL SIZED SALADS

COBB SALAD

Romaine Lettuce, Grilled Chicken, Bacon, Cherry Tomatoes, Avocado, Hard Boiled Egg, Sweet Italian & Herb Dressing \$11.99

CRISPY BUFFALO CHICKEN SALAD

Romaine Lettuce, Crispy Chicken Strips, Cherry Tomatoes, Roasted Pecans, Bacon, Mozzarella & Cheddar Cheese, Buffalo Sauce & Ranch Dressing \$10.99

MEAN GREEN SALAD

Baby Spinach, Kale, Brussel Sprouts, Cucumber, Green Onions, Sunflower Seeds, Sun Dried Cranberries, Goat Cheese, Honey & Poppy Seed Dressing \$8.99
Add Grilled chicken \$2.99

VILLAGE GREEK SALAD

Romaine & Heritage Lettuce, Cucumber, Tomato, Red Onion, Bell Pepper, Feta Cheese, Olives, Greek Oregano Vinaigrette \$8.49
Add Grilled Chicken \$2.99

APPLE, RASPBERRY & FETA SALAD

Romaine & Heritage Lettuce, Crisp Apple Slices, Fresh Raspberries, Feta Cheese, Red Onion, Pecans, Sweet Raspberry Vinaigrette \$8.49
Add Grilled Chicken \$2.99

TLC SALAD

Romaine & Heritage Lettuce, Grilled Chicken, Cherry Tomatoes, Cucumber, Almonds, Sun Dried Cranberries, Red Onion, Goat Cheese, Sundried Tomato Dressing \$11.49

SOUP

*Soup served by the 8oz bowl \$4.99
Add soup to any lunch or dinner option for \$2.49
Add Bread Rolls & Butter \$8.00 dozen / \$0.69 each*

VEGETABLE MINISTRONE

CREAM OF LEEK & POTATO

CHICKEN & WILD RICE

BEEF BARLEY

COUNTRY VEGETABLE

TOMATO BISQUE

CLASSIC CHICKEN NOODLE

ROASTED BUTTERNUT SQUASH

CREAM OF ASPARAGUS

CREAM OF BROCCOLI

CREAM OF MUSHROOM

ROASTED RED PEPPER

THAI CHICKEN & COCONUT

\$5.99 individual / \$4.49 add on

LOBSTER BISQUE

\$5.99 individual / \$4.49 add on

Other soups available upon request

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DINNER

All dinner selections include one soft drink or bottle of water per person, coffee & tea
Please see the beverage section for additional options
All dinner selections include chef's choice of salad & dessert

Substitutions can be made for an additional cost

MEXICAN FAJITAS

Chili Spiked Chicken or Beef, Sautéed Peppers & Onions, Lettuce, Cheese, Sour Cream, Salsa, Mexican Rice & Flour Tortillas \$17.99

THAI RED CURRY CHICKEN

Thai Spiced Chicken, Pan Flashed Asian Vegetables, Steamed Rice, Red Curry Sauce, Crushed Peanuts, Fresh Lime \$18.99

MEDITERRANEAN STUFFED CHICKEN BREAST

Spinach & Feta Stuffing, Garlic Mashed Potatoes, Seasonal Vegetables, Roasted Tomato & Red Pepper Sauce \$20.99

GOAT CHEESE STUFFED CHICKEN SUPREME

Charred Red Pepper & Goat Cheese Stuffing, Garlic Mashed Potatoes, Seasonal Vegetables, Basil Pesto & Aged Balsamic \$21.99

HAND BREADED CHICKEN PARMESAN

Fettuccini Noodles, Olive Oil, Tomato Basil Sauce, Parmesan, Mozzarella & Fresh Herbs served with Caesar Salad \$17.99

OVEN ROASTED HALF CHICKEN

Herb Roasted Chicken, BBQ Gravy, Garlic Mashed Potatoes & Coleslaw \$19.99
Add seasonal vegetables \$2.49

SLOW ROASTED TURKEY DINNER

(minimum of 12 people)
Traditional Bread Stuffing, Mashed Potatoes, Seasonal Vegetables, Gravy & Cranberry Sauce \$24.99

CIDER GLAZED PORK TENDERLOIN MEDALLIONS

Curried Basmati Rice, Seasonal Vegetables, Cranberry Apple Chutney \$18.99

GREEK SOUVLAKI

Marinated Chicken or Pork Souvlaki, Steamed Rice, Greek Salad, Tzatziki & Flatbread \$19.99

OVEN ROASTED PRIME RIB

(minimum of 15 people)
8oz Prime Rib, Garlic Mashed Potatoes, Seasonal Vegetables, Red Wine Au Jus, Horseradish \$29.99

NY STRIPLOIN STEAK

Red Skin Mashed Potatoes, Seasonal Vegetables, Steak Sauce 8oz \$26.99 10oz \$29.99

GRILLED 7OZ

BEEF TENDERLOIN STEAK

Garlic Whipped Potatoes, Seasonal Vegetables, Green Peppercorn Sauce \$32.99

GRILLED ZUCCHINI "CANNELLONI"

Roasted Vegetable & Chickpea Stuffing, Charred Red Pepper Coulis, Crumbled Goat Cheese, Aged Balsamic & Olive Oil \$18.99

BLACKENED

MAPLE GLAZED SALMON

Roasted Tomato Basmati Rice, Seasonal Vegetables, Maple Chipotle Butter Sauce \$21.99

Optional starch listing on page pg. 14

DINNER PASTA

Some pasta dishes available with gluten free pasta for an additional cost

LASAGNA

(minimum of 8 people)

Meat or Garden Vegetable Lasagna, Garlic Bread, Caesar Salad \$15.49

GRILLED CHICKEN & THREE CHEESE CAPPELLETTI

Grilled Chicken Breast, Tomato Cream Rosé Sauce, Parmesan, Mozzarella & Cheddar Cheese & Garlic Bread \$21.99

TLC PASTA DUO

Fusilli, Grilled Chicken, Spinach & Grape Tomatoes, Parmesan Cream Sauce
Penne, Roasted Mushrooms, Red Onions & Bell Peppers, Tomato Basil Sauce
& Garlic Baguette \$17.99

GOURMET PASTA TRIO

Linguine, Sautéed Baby Spinach, Garlic, Chili Peppers, Parmesan, Olive Oil & Fresh Herbs
Penne, Roasted Primavera Vegetables, Plum Tomato & Basil Sauce
Fusilli, Grilled Chicken, Sautéed Mushrooms, Red Onions, Tomato Cream Sauce
& Garlic Baguette \$20.99

FRESHLY BAKED DINNER ROLLS & WHIPPED BUTTER

\$8.00 dozen

*Please note: All dinner selections are served buffet style unless otherwise arranged
Please inform us of any dietary restrictions prior to your function*

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STARCH LISTING

HOME COOKED POTATO CHIPS

FRENCH FRIES

QUINOA

WARM MIDDLE EASTERN COUSCOUS

RED SKIN GARLIC MASHED POTATOES

SEA SALT BAKED POTATO, BUTTER, SOUR CREAM & SCALLIONS

CURRIED BASMATI RICE

HERB ROASTED NEW POTATOES

STEAMED BASMATI RICE

7 GRAIN RICE PILAF

CAJUN ROASTED SWEET POTATOES

PENNE OR FETTUCINE WITH TOMATO BASIL SAUCE

Upgrade to white cheddar mashed potato or mashed sweet potato for \$1.29

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HORS D'OEUVRES

BY THE DOZEN

PIEROGIES

Cheese & Potato Pierogis, Red Onion, Bacon, Scallion, Cheddar, Mozzarella & Sour Cream \$8.99

HAND CRAFTED SLIDERS

(minimum of 12 people)

Slow Cooked Pulled Pork, Crispy Onions, BBQ Sauce \$3.19 each

Crispy Falafel, Tomato, Lettuce, Tzatziki Sauce \$2.99 each

Grilled Beef Burgers, Cheddar Cheese, Bacon, Garlic Mayo \$3.49

BAKED GARLIC BREAD WITH CHEESE

Garlic Brushed Baguette, Cheddar, Mozzarella & Fresh Herbs \$14.99

Add Bacon \$2.99

FETA BRUSCHETTA

Garlic Brushed Baguette, Diced Tomato, Sweet Onions, Fresh Basil, Feta Cheese, Aged Balsamic \$15.99

THAI CHICKEN BALLS

Breaded Bite Sized Chicken Fillets, Sweet Chili Sauce, Sesame Seeds & Ranch Dip \$5.99

VEGETABLE SAMOSAS

Curry Spiced Potato & Peas, Cumin Spiked Raita \$12.99

POACHED TIGER SHRIMP

Traditional Cocktail Sauce \$17.99

SPRING ROLLS

Asian Vegetable Filling, Sweet Chili Sauce \$12.99

TOMATO & BOCCONCINI SKEWER

Bocconcini Cheese, Cherry Tomatoes, Red Onion, Basil Pesto, Balsamic \$18.99

SATAYS

Teriyaki Beef \$21.99

Sundried Tomato Chicken

Jerk Chicken

Teriyaki Chicken

\$19.99

CROSTINI'S

Roasted Red Pepper & Goat Cheese \$18.99

Mushroom Bruschetta \$15.99

Smoked Salmon & Herb Cream Cheese \$20.99

CRAB CAKES

Pan Seared & Served with Lemon Aioli \$25.99

COCONUT SHRIMP

Coconut Breaded Shrimp, Sweet & Spicy Dip \$18.99

BACON WRAPPED SCALLOPS

Traditional Cocktail Sauce \$26.99

HORS D'OEUVRES BY THE DOZEN

ROASTED TOMATO & FETA TARTS

Grape Tomatoes, Caramelized Onion, Feta Cheese, Fresh Herbs & Heavy Cream \$14.99

SPANAKOPITAS

Phyllo Pastry, Spinach & Feta Served with Greek Tzatziki \$14.99

BROCCOLI CHEDDAR POTATO POPPERS

Cheddar, Sour Cream, Scallions \$14.99

BBQ PULLED PORK POTATO SKINS

Cheddar, Scallions, BBQ Sauce \$16.99

SUMMER ROLLS

BBQ Chicken & Mango Finger Sandwiches \$14.99

Falafel & Tzatziki Finger Sandwiches \$10.99

BREADED CHICKEN TENDERS

Plum Sauce \$19.99

MEATBALLS

Tomato Marinara, Swedish or Sweet & Spicy \$12.99

CHOCOLATE COVERED STRAWBERRIES

\$21.99

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HORS D'OEUVRES BY THE PLATTER

DELI SANDWICHES & WRAPS

Roast Beef, Ham, Turkey, Egg Salad or Veggie, Lettuce, Tomato, Cheese, Assorted Kaiser Buns or Flour Tortilla Wraps \$6.29 each

VEGETABLE CRUDITÉ PLATTER

Seasonal Vegetables, Creamy Ranch Dip
\$3.29 per person

THREE-BITE SANDWICH

Roast Beef, Ham, Turkey, Egg Salad or Veggie, Lettuce, Tomato, Cheese, Freshly Baked Buns
\$3.29 each

NACHOS & SALSA

\$1.99 per person

HOMEMADE CHIPS & DIP

Onion Chip Dip
\$3.99 per person

FLATBREADS & DIPS

Naan Bread, Flatbread, Tri-Coloured Tortilla Chips, Hummus, Tzatziki & Roasted Red Pepper Dip
\$5.49 per person

FRESH SEASONAL FRUIT PLATTER

\$3.29 per person

DOMESTIC CHEESE & CRACKERS

Swiss, Cheddar & Marble, Assorted Crackers
\$3.99 per person

ARTISAN CHEESE & CRACKERS

Chef's Gourmet Cheese Selection, Grapes, Pecans, Assorted Crackers (minimum 25ppl)
\$7.00 per person

PIZZA

18" (12 Slice) Pizza
Deluxe, Hawaiian, Pepperoni \$18.99 each
Vegetarian, Three Cheese \$16.99 each

CHICKEN WINGS

Hand Dusted & Seasoned
Choice of; Mild, Medium, Hot, Buffalo, Sweet Chili, Honey Garlic or Cajun
2lb \$20.99
5lb \$49.99

SWEETS

FRESHLY BAKED COOKIES

White Chocolate Macadamia Nut, Chocolate Chunk, Double Chocolate Chunk, Chocolate Pecan, Oatmeal Raisin or Monster Cookie Dough

1oz \$0.59 each \$5.99 per dozen

2oz \$0.99 each \$10.99 per dozen

TRADITIONAL DESSERT SQUARES

Brownie, Butter Tart, Carrot Cake, Nanaimo

\$1.29 each \$14.49 per dozen

PREMIUM DESSERT SQUARES

Apple Crumble, Rocky Road, Salt Toffee, Triple Chocolate

\$1.49 each \$16.99 per dozen

CHOCOLATE COVERED STRAWBERRIES

\$21.99 per dozen

DEEP DISH NEW YORK CHEESECAKE

Strawberry, Chocolate Fudge or Caramel, Whipped Cream, Dusted Sugar \$5.49

SALTED CARAMEL BROWNIE

Pretzel Crust, Whipped Cream or Ice Cream, Scattered Sauces \$5.49

DONUT SHOP

Large Apple Fritters & Chocolate Éclair \$18.00 per dozen

"Three-Bite" Boston Cream & Powdered Strawberry Donuts \$12.00 per dozen

ASSORTED CHEESECAKE BUFFET

Chef's Selection of Cheesecake Flavors, Sweet, Sticky & Crunchy Toppings \$7.99

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MORNING & AFTERNOON BREAKS

*All breaks include coffee, tea, canned beverage
or bottled water & are priced per person.*

FRESHLY BAKED COOKIES	\$3.79
FRESHLY BAKED MUFFINS	\$4.09
MINI-MUFFINS & THREE-BITE DANISHES	\$4.19
STUFFED CROISSANTS & WHOLE FRUIT	\$4.99
COOKIES & MINI-MUFFINS	\$3.89
WHOLE FRUIT & YOGURT	\$4.89
YOGURT & FRUIT PARFAITS	\$6.79
WHOLE FRUIT	\$3.59
DESSERT SQUARES	\$3.89
YOGURT	\$3.69
WHOLE FRUIT & COOKIE	\$4.49
DESSERT SQUARE & YOGURT	\$4.89
CHEESE & CRACKERS	\$6.49
SNACK BARS & WHOLE FRUIT	\$4.89
FRUIT FLATTER	\$5.99
VEGETABLE CRUDITÉ PLATTER	\$5.99

OTHER AVAILABLE SERVICES

LINENS

All buffet tables will be covered with white linens at no charge.
Additional linens are available upon request, in advance, for an additional cost

Table cloths • Skirting • Chair covers • Linen napkins • Linen overlays

CASH BARS

\$40.00 per hour service charge for all cash bar setups on campus,
under our catering endorsement

EQUIPMENT RENTAL

Popcorn Machine Rental
Water Dispenser
18.9 L Water Jug
Table Number Stands
Easels
Punch Fountain
Cruiser Tables with Pin Tuck Linens
Pipe & Drape
Coat Racks & Hangers
Stage Rental & Set Up

AUDIO VISUAL

Cordless Microphone
Sound System
Digital DJ
Podium
Projector & Screen
DJ Services

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