



VICTORIA UNIVERSITY
IN THE UNIVERSITY OF TORONTO

Victoria University Catering Menu

Revised: October 2023

Welcome to Victoria University in the University of Toronto. Victoria University Food Services is the exclusive provider for catered events within Victoria University. We take pride in offering a wide variety of selections to meet your needs.



Introduction

Policies and Procedures

See below for a list of policies, procedures and fees related to catered events

Placing Catering Orders

To place an order, reach out to the event coordinator assigned to your unit or department, **and** email vic.spaces@utoronto.ca

Order Deadlines and Catering Guarantees

- Catering requests are due 15 business days in advance of the event
- Modifications to our selected food and beverage menu and final guest count can be made up to 10 business days prior to the event

Service Delivery Charge

All drop off orders will be subject to a \$40.00 service charge

Catered Event Changes and Late Orders

- While not all last-minute catering requests will be possible, we will do our best to accommodate late orders. We may offer alternative options that can be provided by Burwash Dining Hall or Ned's Café, for example
- Changes related to the number of attendees, menu selections, service style, or labour are subject to additional charges are if they are made 10 business days prior to the event

Cancellation Policy

Our cancellation fee is as follows:

- 10 business days before the event - 100% of the catering quote due



Policies and Procedures con't

Allergies and Dietary Needs

Please make your event coordinator aware of any allergies, dietary needs and restrictions within your group. While we will do the best to accommodate them, please be aware of the following:

- **Nut Allergies** - *While we do not use nuts in our kitchen, we are not a nut-free facility. Please let your coordinator know of any severe nut allergies in your group*
- **Gluten-Free Meals** - *We are not a gluten-free facility. However, we are able to procure and offer many gluten-free options. Please speak to your event coordinator for more*
- **Kosher Meals** - *We are not a kosher facility. We can order kosher meals from a certified kosher caterer a minimum of 2 weeks in advance of the event. All kosher meals will be charged separately from the main, non-kosher meals*
- **Halal Meals** - *We are able to accommodate requests for halal meats. Our supplies are certified halal and are in compliance with the Islamic guidelines, principles and regulations*
- **Vegetarian and Vegan Meals** - *We are able to accommodate requests for vegetarian and vegan food*

Additional Charges

Tableware Service

- \$4.50/person for breakfast, lunch and dinner services includes tableware, glassware, flatware and linen napkins
- \$3.25/person (reception and coffee services) includes tableware, glassware and flatware

Disposable supplies are included for all catering orders at no additional charge



Breakfast

Cold Breakfast

**Minimum order for 6 people*

Continental Breakfast

\$9.95

- Freshly-baked mini breakfast pastries, including muffins, croissants and danishes
- Churned butter and preserves
- Fair trade Balzac's Atwood Blend coffee, orange pekoe tea and assorted herbal teas
- 2% Milk and cream
- Assorted juices (orange, apple, and cranberry)

Hot Breakfast

**Minimum order for 10 people*

Hot Buffet Breakfast

\$16.75/Person

Choose One:

- 1 Bacon
- 2 Beef patty (Halal)
- 3 Chicken sausage
- 4 Plant-based patty

- Scrambled eggs with chives
- Assorted freshly-baked mini breakfast pastries, including muffins, croissants and danishes
- Churned butter and preserves
- Fair trade Balzac's Atwood Blend coffee, orange pekoe tea and assorted herbal teas

For coffee and tea beverage services, decaffeinated coffee and milk substitutes, such as soy or almond, can be provided upon request with your event coordinator. Decaffeinated coffee is complimentary, and milk substitutes accrue an additional cost

Hot Breakfast Sandwiches

\$5.50/Each

- Sausage, egg and cheese on English muffin
- Bacon, egg and cheese on English muffin
- Tofu scramble... EXPLAIN WHAT IS IN
- Halal beef patty with egg, cheese, tomato on English muffin
- Turkey bacon, egg white and cheese on English muffin



Breaks

Sweet Breaks

**Minimum order for 6 people*

All sweet breaks come with Fair trade Balzac's Atwood Blend coffee, orange pekoe tea and assorted herbal teas, and 2% milk and cream. Decaffeinated coffee and milk substitutes, such as soy or almond, can be provided upon request with your event coordinator. Decaffeinated coffee is complimentary, and milk substitutes accrue an additional cost

Assorted Sweet Break \$5.50

Assorted fresh-baked mini cookies and dessert squares

Dessert Pastry Tray \$6.50

Assorted full-sized fresh-baked croissants, muffins and pastries

Muffin and Scone Break \$5.50

TYPES OF MUFFINS & SCONES

Savoury Breaks

**Minimum order for 10 people*

Antipasto Tray \$9.50

Assorted cured meats, zucchini, roasted vegetables, assorted olives, bocconcini cheese, artisanal breads

Charcuterie Tray \$15.50

Chorizo, genoa salami, assorted smoked meats and cheeses, spiced olives, hummus, fresh and dried fruit, spiced nuts, flatbreads and

Domestic Cheese Platter \$7.50

Cheddar, gouda, havarti, provolone

Crudite \$5.50

With hummus dip

Fruit \$5.50

Freshly sliced seasonal fruit

Whole fruit (apples, oranges, bananas) \$2.25

Hors D'ouvres \$18 - \$24

Options can be provided upon request



Lunches

Sandwich and Wrap Packages

All packages come with Fair trade Balzac Atwood blend coffee, assorted juices and assorted fresh-baked mini cookies ***Minimum order for 6 people**

Sandwich and Wrap Luncheon Package Option #1

\$19.50/Person

Choose 4 selections and 1 starter

Thai chicken salad

Mixed greens and sriracha mayo

Roast beef

Lettuce, tomato, onion

Black forest ham

Lettuce, tomato, onion

Turkey breast

Lettuce, tomato, onion

Tuna salad

Lettuce, tomato, onion

Cream cheese and cucumber

Egg salad

Lettuce

Grilled vegetables

Lettuce, creamy hummus

Sandwich and Wrap Luncheon Package Option #2

\$21.50/Person

Choose 4 selections and 1 starter

Mediterranean chicken

Arugula, pimento, olive spread

Smoked turkey

Greenleaf lettuce, cranberry aioli

Smoked salmon

Arugula, goat cheese, creamy dill mayo

Creamy brie

Sliced apple

Caprese

Fresh mozzarella, heirloom tomatoes, basil, olive oil drizzle

Fried cauliflower

Red cabbage, carrots, spicy vegan mayo, cilantro

Herbed quinoa

Arugula, roasted root vegetables

Starters

Additional starters \$6.00/each

Chef's choice soup

Vegetarian or vegan

Fresh vegetable cruditees

Served with homemade herb dip or roasted red pepper hummus

Garden green salad

Balsamic or citrus vinaigrette

Greek salad

Tomatoes, cucumber, olives, feta

Pasta salad

Roasted bell peppers, artichokes, olives and creamy vegan basil dressing

Dessert Upgrades

Fresh sliced fruit

\$3.00/Person

Dessert square platter

\$2.50/Person

Vegan and gluten free dessert platter

\$3.00/Person



A la Carte Sandwiches and Wraps

Traditional Sandwiches and Wraps

\$8.50

Thai chicken salad

*Mixed greens and sriracha
mayo*

Roast beef

Lettuce, tomato, onion

Black forest ham

Lettuce, tomato, onion

Turkey

Lettuce, tomato, onion

Tuna salad

Lettuce, tomato, onion

Cream cheese and cucumber

Egg salad

Lettuce

Grilled vegetables

Lettuce, creamy hummus

Gourmet Sandwiches and Wraps

\$9.50

Mediterranean chicken

Arugula, pimento, olive spread

Smoked turkey

Greenleaf lettuce, cranberry aioli

Smoked salmon

*Arugula, goat cheese, creamy dill
mayo*

Creamy brie

Sliced apple

Caprese

*Fresh mozzarella, heirloom
tomatoes, basil, olive oil drizzle*

Fried cauliflower

*Red cabbage, carrots, spicy vegan
mayo, cilantro*

Herbed quinoa

Arugula, roasted root vegetables



Lunches and Dinners

Plated Meals

**Pick one option from each category*

Lunch and Dinner Menus

Appetizer (Pick 1)

Heirloom tomato and buratta, truffle olive oil, balsamic pearls, greens, roasted garlic crostini

Caesar salad, baby kale and little gem greens, horseradish dressing, lardons, charred tomato, shaved parmesan, croutons

Maple roasted pear salad with goat cheese, pomegranate and a lemon vinaigrette

Butternut squash soup, apples, herb oil

Entrée - Poultry (Pick 1)

\$37.00

Slow roasted chicken supreme

Pan seared chicken breast

OR

Entrée - Stuffed Poultry (Pick 1)

\$42.00

Caprese style, mozzarella cheese, sundried tomatoes, basil, roasted red pepper sauce

Baby spinach, goat cheese, roasted red pepper, rosemary scented chardonnay reduction

OR

Entrée - Fish (Pick 1)

\$42.00

Herb garlic marinated cod

Crispy skinned salmon

OR

Entrée - Meat (Pick 1)

\$44.00

Smoked pepper cured short rib

Grilled steak striploin

Main - Vegetarian Option (Pick 1)

\$37.00

Caramelized cauliflower and paneer curry

White bean, kale and roasted garlic bauletts with smoked tomato coulis and vegan cheese or aged

Harissa tangine Moroccan stew with chickpeas, squash, preserved lemon and button mushrooms

Starch and Veg (Pick 1)

Grilled broccoli, fingerling potatoes and heirloom vegetables

Dijon potato puree, wilted greens, baby carrots

Fingerling potato, baby carrots, turnip batons

Truffle mash, heirloom vegetables and broccolini



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Plated Meals Cont'd

**Pick one option from each category*

Dessert (Pick 1)

Chocolate lava cake with poached pears

Swiss chocolate mousse cake

Vanilla sponge cake with marinated berries and whipped cream

Carrot cake with rich cream cheese frosting

Fruit tray

All dinners served with warm rolls with churned butter, water, coffee and tea



Lunches and Dinners

Buffets

*Buffets are priced at **\$31.50/person** and all come with a chef's selection of seasonal pastries

Caribbean Buffet

- Bibb salad
- Vermicelli noodle salad
- Jerk chicken
- Vegetarian curry stew
- Pan frizzle
- Fried sweet plantain
- Rice

*Shredded carrots, cucumber, tomato, ginger dressing
Seaweed salad, julienne vegetables*

Ginger, shallots, broccoli, carrots, peas, corn, beans

Coconut-scented with peas

Greek Buffet

Choose 1:

- 1 Chicken skewers
- 2 Beef skewers
- 3 Falafels

- Greek salad
- Balsamic roasted vegetables
- Lemon roasted potatoes
- Pita bread
- Mini spanokopita

All options served with tzatziki dip

All buffets served with warm rolls with churned butter, water, coffee and tea



Reception Items

Canapes

**Minimum order of 4 dozen per item*

Stationary and Passed Canapes

\$30.00 per dozen

Vegetarian Empanada with Chimichurri Sauce **Stationary/Passed**

Vegetarian Spring roll with Sweet chili and mint sauce **Stationary/Passed**

Vegetarian Spanakopita – **Passed**

Vegetarian Pot Stickers –**Stationary/Passed**

Vermicelli and vegetable slaw salad rolls - **Stationary/Passed**

Thai Chicken Satay - **Stationary/Passed**

Grilled Beef satay- **Stationary/Passed**

Seared Beef on Crostini - **Stationary/Passed**

Bang Bang Cauliflower – **Passed**

Cucumber Cup with sweet peppers , Olive and Feta

Mini Vegetarian Samosa with Mango Chutney - **Stationary/Pas**

Lentil Croquette **Stationary/Passed**

Chicken Yakatori **Stationary/Passed**

Caprese Skewers **Stationary/Passed**

\$42.00 per dozen

Mini crab cake with cucumber aioli, pickled onion and micro mustard –**Stationary/Passed**

Tomato & Bocconcini Skewers – **Passed**

Vegan California Roll - **Stationary/Passed**

Poach Tiger Shrimp with Tomato Marmalade–**Stationary/Passed**

Mac n' Cheese Bite with Chorizo and Aged Cheddar -**Passed**

Bacon Wrapped Scallops –**Passed**

Mini Beef Wellington – **Passed**

Assorted Vegetarian Sushi - **Stationary/Passed**

Torched Salmon Sushi with Red Pepper Aioli **Stationary/Passed**

Chicken and Waffles **Stationary/Passed**

Poke Bowl



Beverages

A la Carte Beverages

**Minimum order for 6 people*

Coffee and Tea

Fair trade Balzac's Atwood Blend Coffee, Orange Pekoe Tea, Herbal Tea	
10 cup pot	\$25.50
50 cup urn	\$115.00
100 cup urn	\$175.00

Water *Please note that water is included with all catering orders*

Bottled water	\$2.00
Perrier water	\$3.00
Water tower	\$30.00
Infused water tower	\$42.00

Juices and Soft Drinks

Assorted canned soft drinks	\$2.50
Assorted bottled juices	\$2.50

All-Day Beverage Service

Water service (10-person minimum)	\$2.50/Person
Fair trade Balzac's Atwood Blend Coffee, Orange Pekoe Tea, Herbal Tea	\$5.50/Person

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Alcohol Selections - Local

**All bars require a minimum of 1 bartender (\$35/hour, 4-hour minimum). Additional bartenders may be required depending on the expected guest count*

White or Red Wine/Liquor (Rail) \$8.00/Glass

Beer (Domestic) \$8.00/Glass

Host bar prices do not include 13% HST. All above prices include mixes and ice



Event Charges

Labour

**Your event coordinator will determine how many staff are required to service your event*

Server, Bartender, Bar Staff	<i>\$38/hour, minimum 4 hours</i>
Cook	<i>\$38/hour, minimum 4 hours</i>
Chef	<i>\$40/hour, minimum 4 hours</i>
Event supervisor	<i>\$35/hour, required for evening and weekend events</i>
Event security	<i>\$35/hour, minimum 4 hours</i>

Linens and Napkins

Black Table Cloth	
Rectangle - 90" x 144"	<i>\$13.00</i>
Round - 120"	<i>\$17.50</i>
Black Spandex	
6' spandex	<i>\$13.00</i>
8' spandex	<i>\$13.00</i>
Cruiser table	<i>\$17.50</i>
Cloth napkins	<i>\$2.00</i>