



VICTORIA UNIVERSITY CATERING MENU

CATERING MENU

Victoria University Food Services is the exclusive provider of food and beverage for catered events on the Victoria University campus. We take pride in offering a wide variety of meal, snack and reception selections to meet your needs.

ORDERING GUIDELINES

All orders are due at least 3 weeks in advance of the event to ensure the best service. Final numbers are due 5 business days in advance of the event. Notice of cancellation is due 3 business days in advance of the event.

ADDITIONAL CHARGES

All catered events are subject to a 15% service fee.
Disposable ware is included in orders for no additional charge.

China service - \$3.25 per person
Cloth napkins - \$1.00 per white napkin, \$1.25 per coloured napkin
Table skirting - \$26.75 per table
Tablecloths - \$10.00 per white rectangular cloth
(please ask your coordinator for pricing on round or coloured linen)

TABLE OF CONTENTS

Breakfast	4
Coffee Breaks	5
À la Carte Break Items	5
À la Carte Beverages	6
Sandwich Luncheon Packages	7
Plated Lunches	9
Buffet Lunches	10
Plated Dinners	11
Buffet Dinners	13
Reception Items	15
Celebration Cakes	16
Cold Hors d'Oeuvres	17
Hot Hors d'Oeuvres	18
Host Bar	19
Cash Bar	20
Wine Selections - Local	21
Wine Selections - Imported	22

BREAKFAST

Continental Breakfast - \$7.85 per person

Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe and Herbal Teas
Assorted Bottled Fruit Juices (300mL bottle)
Petite Breakfast Pastries including Muffins, Croissants, and Scones
Butter and Preserves

Healthy Start Breakfast - \$10.50 per person

Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe and Herbal Teas
Assorted Bottled Fruit Juices (300mL bottle)
Fresh Sliced Fruit
Assorted Individual Fruit Yogurts
Bagel Halves with Assorted Cream Cheeses
Butter and Preserves

Deluxe Breakfast - \$12.50 per person

Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe and Herbal Teas
Assorted Bottled Fruit Juices (300mL bottle)
Assorted Individual Fruit Yogurts
Petite Breakfast Pastries including Muffins, Croissants, Scones, and Cinnamon
Buns
Bagel Halves with Assorted Cream Cheeses
Smoked Salmon Platter
Butter and Preserves

COFFEE BREAKS

Cookie Break - \$3.75 per person

Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe and Herbal Teas
Assorted Fresh-Baked Petite Cookies

Muffin and Scone Break - \$5.25 per person

Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe and Herbal Teas
Fresh-Baked Blueberry Scones, Cheese Scones, and Assorted Muffins

Sweet Assortment Break - \$6.50 per person

Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe and Herbal Teas
Assorted Dessert Squares, Homemade Biscotti, and Fruit Tarts

À LA CARTE BREAK ITEMS

Canadian Cheese Selection - \$5.50 per person

Assortment of Crackers and Fruit Garnish

Fresh Sliced Fruit - \$4.25 per person

Assorted Homemade Sweet Loaves - \$2.75 per person

Fresh-Baked Jumbo Cookies - \$1.75 each

Assorted Sweet Squares - \$2.85 per person

Assorted Biscotti - \$2.85 per person

Fresh Whole Fruit - \$1.50 per piece

Apples, Bananas, and Seasonal Selections

Individual Yogurt, Granola, and Fruit Parfaits - \$4.75 each

(minimum order of 10)

Individual Bags of Chips - \$2.25 each

Granola Bars - \$3.50 each*

Chocolate Bars - \$2.50 each*

** may contain nuts or traces of nuts*

À LA CARTE BEVERAGES

Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe Tea, Herbal Tea

10 cup pot - \$17.50 each

50 cup urn - \$87.50 each

100 cup urn - \$175.00 each

Pitchers of Water - \$5.00 each

Water Tower - \$35.00 each

Infused Water Tower - \$40.00 each

Pitcher of Fruit Punch - \$10.00 each

Bottled Fruit Juice (300mL) - \$2.00 each

Assorted Canned Soft Drink - \$2.00 each

Nestea (341 mL) - \$2.00 each

Bottled Soft Drinks (500 mL) - \$2.85 each

Perrier Mineral Water (330mL) - \$2.65 each

Flavoured San Pellegrino (330 mL) - \$2.50 each

SANDWICH LUNCHEON PACKAGES

*All packages include Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe, Herbal Teas, Assorted Bottled Juices, Canned Soft Drinks, and Fresh-Baked Cookies (upgrade to dessert squares, biscotti, and short bread for **\$2.50 per person**).*

Traditional Sandwich Luncheon Package - \$13.25 per person – choose 4 selections and 1 starter

(served on a variety of breads and wraps)

Roast Turkey

Roast Beef

Pastrami

Cream Cheese and Cucumber

Roasted Vegetables with Hummus

Egg Salad

Chicken Salad

Tuna Salad

Gourmet Sandwich Luncheon Package - \$14.75 per person – choose 4 selections and 1 starter

(served on a variety of breads and wraps)

Roast Beef with Caramelized Onions and Bistro Mayo

Pastrami with Swiss Cheese and Grainy Mustard

Smoked Salmon with Red Onions and Cream Cheese

Roasted Vegetables with Hummus

Roast Turkey with Tomato Relish

Roast Chicken with Mediterranean Relish

Chef's Sandwich Luncheon Package - \$16.50 per person – choose 4 selections and 2 starters

(served on a variety of specialty breads and wraps)

House-Roasted Turkey with Havarti and Cranberry Aioli

House-Roasted Brisket with Caramelized Onion and Horseradish Mayo

Chicken Breast Salad with Mango and Swiss Cheese

Roasted Red Pepper Hummus with Grilled Vegetables

Crab with Avocado Mayo

Sockeye Salmon with Fresh Dill Mayo

Tuna Salad with Pineapple Mayo

Starter Choices

Chef's Daily Soup

Fresh Crudités with Homemade Herb Dip

Garden Greens Salad with a Choice of Dressing

(Italian, French, Raspberry Vinaigrette, Ranch, Balsamic, or Citrus Vinaigrette)

Greek Salad

Caesar Salad

Pasta Salad with a Creamy Basil Dressing, Roasted Bell Peppers, Artichokes, and Olives

Creamy Cole Slaw

Country Potato Salad

Spiced Vegetable Couscous Salad

*Order an additional starter for **\$3.50 per person***

*Box up your sandwich package for an additional **\$3 per person***

PLATED LUNCHESES

Lunches are served with Rolls and Creamery Butter, Ice Water, Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe and Herbal Teas, and include China Service.

*Our Lunch Menus are offered with 3 courses, at **\$26.95 per person**
Minimum order of 15 people or a **\$3 per person** surcharge for smaller groups.*

Starters - choose one of the following

Chef's Daily Soup

Assorted Baby Greens Salad with Balsamic or Citrus Vinaigrette

Baby Spinach with Red Onions, Dried Cranberries and Poppy Seed Vinaigrette

Tomato and Cucumber Caprese with Bocconcini and Basil Vinaigrette

Entrées - choose one of the following

Savoury Quiche

Mushroom & Thyme, Spinach & Feta, Ham & Swiss or Broccoli & Cheddar (*choose one*), Vegetable Medley

Butternut Squash Agnolotti

Tomato Marinara Sauce, Snap Peas, Sautéed Mushrooms

Spinach and Ricotta Cannelloni

Rosé Sauce, Vegetable Medley

Mediterranean Grilled Chicken Breast

Pan Jus, Wild Rice Pilaf, Vegetable Medley

Southwest Grilled Atlantic Salmon

Ginger, Lime, Garlic and Cilantro Marinade, Black Bean Salsa, Wild Rice Pilaf, Vegetable Medley

Miso-Glazed Atlantic Salmon

Crispy Noodle Slaw, Wild Rice Pilaf, Vegetable Medley

Moroccan Vegetable Tagine with Chickpeas

Herbed Couscous, Vegetable Medley

Dessert Platters

Fresh Sliced Fruit, Assorted Dessert Squares

BUFFET LUNCHES

Lunches are served with Rolls and Creamery Butter, Ice Water, Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe and Herbal Teas, and include China Service.

*Our Buffet Meals are offered at **\$24.00 per person**
Minimum order of 15 people or a **\$3 per person** surcharge for smaller groups*

Starters – choose two of the following

Chef's Daily Soup
Assorted Baby Greens Salad with Balsamic or Citrus Vinaigrette
Baby Spinach with Red Onions, Dried Cranberries and Poppy Seed Vinaigrette
Tomato and Cucumber Caprese with Bocconcini and Basil Vinaigrette

Sides - choose two of the following

(all dinners are served with a medley of seasonal and locally-sourced fresh vegetables)

Wild Rice Pilaf
Oven Roast Potatoes
Garlic Mashed Potatoes
Herbed Couscous

Entrées – choose two of the following

Savoury Quiche - choose one

Mushroom & Thyme, Spinach & Feta, Ham & Swiss, Broccoli & Cheddar

Butternut Squash Agnolotti

Tomato Marinara Sauce, Snap Peas, Sautéed Mushrooms

Spinach and Ricotta Cannelloni

Rosé Sauce

Mediterranean Grilled Chicken Breast

Pan Jus

Southwest Grilled Atlantic Salmon

Ginger, Lime, Garlic and Cilantro Marinade, Black Bean Salsa

Miso-Glazed Atlantic Salmon

Crispy Noodle Slaw

Moroccan Vegetable Tagine with Chickpeas

Dessert Platters

Fresh Sliced Fruit, Assorted Dessert Squares, Petite Cookies

PLATED DINNERS

Dinners are served with Rolls and Creamery Butter, Ice Water, Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe and Herbal Teas, and include China Service.

*Our Dinner Meals are offered with 3 courses
Minimum order of 15 people or a **\$3 per person** surcharge for smaller groups*

Starters – choose one of the following

- Chef's Daily Soup
- Mesclun Spring Mix with Cherry Tomatoes, Feta, and Citrus Vinaigrette
- Tomato and Marinated Bocconcini Cheese over Romaine with Basil Vinaigrette and a Parmesan Tuile
- Baby Spinach Salad with Pea Sprouts and Cucumber served with Raspberry Vinaigrette

Sides - choose one of the following

(all dinners are served with a medley of seasonal and locally-sourced fresh vegetables)

- Wild Rice Pilaf
- Oven Roast New Potatoes
- Garlic Mashed New Potatoes

Entrées

Chicken Supreme - \$28.95

Wild Mushroom and Wine Reduction

Stuffed Chicken Breast - \$32.50

Spinach and Goat Cheese Filling, Marinara Sauce

Miso-Glazed Grilled Atlantic Salmon - \$29.85

Thai Vegetables Julienne

Southwest Grilled Atlantic Salmon - \$29.85

Ginger, Lime, Garlic and Cilantro Marinade, Black Bean Salsa

Herb-Roasted Striploin of Beef - \$32.00

Yorkshire Pudding, Red Wine Jus

Beef Tenderloin - \$41.00

Red Wine Jus

Vegan & Vegetarian Entrées - *pricing available on request*

Roasted Eggplant Rollatini

Ricotta and Fresh Herb Filling, Marinara Sauce, Mozzarella Cheese

Pumpkin Ravioli (Vegan)

Carrot Puree, Sage and Tomato Olive Oil

Layered Terrine Provençale (Vegan)

Eggplant, Pepper, Onion, Mushroom, Tomato, Fresh Basil

Oven-Roasted Quinoa Stuffed Bell Pepper (Vegan)

Sun-dried Tomato Bisque

Roasted Vegetable Gratin (Vegan)

Herbed Tomato Sauce, Basil Oil

Dessert - *choose one of the following*

Coconut Cranberry Mango Cheesecake

Swiss Chocolate Raspberry Mousse Cake

Vanilla Sponge Cake with Marinated Berries and Maple Whipped Cream

Carrot Cake with a Rich Cream Cheese Frosting

Fresh Sliced Fruit and Assorted Cheese Plate

Deluxe Fresh Sliced Fruit

BUFFET DINNERS

Dinners are served with Rolls and Creamery Butter, Ice Water, Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe and Herbal Teas, and include China Service.

*Our Buffet Meals are offered at **\$38.95 per person**
Minimum order of 15 people or a **\$3 per person** surcharge for smaller groups*

Starters – choose two of the following

- Chef's Daily Soup
- Mesclun Spring Mix with Cherry Tomatoes, Feta, and Citrus Vinaigrette
- Tomato and Marinated Bocconcini Cheese over Romaine with Basil Vinaigrette and a Parmesan Tuile
- Baby Spinach Salad with Pea Sprouts and Cucumber served with Raspberry Vinaigrette

Sides - choose two of the following

(all dinners are served with a medley of seasonal and locally-sourced fresh vegetables)

- Wild Rice Pilaf
- Oven Roast Potatoes
- Garlic Mashed Potatoes

Entrees – choose two of the following

Chicken Supreme

Wild Mushroom and Wine Reduction

Miso-Glazed Grilled Atlantic Salmon

Thai Vegetables Julienne

Southwest Grilled Atlantic Salmon

Ginger, Lime, Garlic and Cilantro Marinade, Black Bean Salsa

Herb-Crusted Roast Striploin of Beef

Yorkshire Pudding, Red Wine Jus

Beef Tenderloin

Red Wine Jus

Roasted Eggplant Rollatini (Vegetarian)

Ricotta and Fresh Herb Filling, Marinara Sauce, Mozzarella Cheese

Pumpkin Ravioli (Vegan)

Carrot Purée, Sage and Tomato Olive Oil

Layered Terrine Provençale (Vegan)

Eggplant, Pepper, Onion, Mushroom, Tomato, Fresh Basil

Oven-Roasted Quinoa Stuffed Bell Pepper (Vegan)

Sun-dried Tomato Bisque

Roasted Vegetable Gratin (Vegan)

Herbed Tomato Sauce, Basil Oil

Dessert Platters

Fresh Sliced Fruit, Assorted Dessert Squares, Assorted Petite French Pastries

RECEPTION ITEMS

Bar Snacks - \$6.50 per bowl

Homemade Popcorn
Mini Pretzels
Potato Chips

Homemade Parmesan Cheddar Cheese Straws - \$12.00 per dozen

Wheel of Brie - \$46.00 (serves 10 people)

7" wheel of Canadian Triple Cream Brie
Berry Compote, Sliced Baguette & Assorted Crackers

All platters must be ordered for a minimum of 10 people

Cocktail Sandwich Platter - \$3.75 per person

Tuna Salad, Egg Salad, Chicken Salad, Turkey, Roasted Vegetables and Hummus

Assorted Mini Wrap Platter - \$3.75 per person

Tuna Salad, Egg Salad, Chicken Salad, Turkey, Roasted Vegetables and Hummus

Fresh Sliced Fruit - \$4.25 per person

Fresh Crudités with Homemade Herb Dip - \$3.75 per person

Mediterranean Antipasto Platter - \$4.25 per person

Assorted Grilled Vegetables (Eggplant, Zucchini, Onion, Peppers), Bocconcini Cheese, Kalamata Olives, Sliced Baguette, Herb-Infused Olive Oil
Add thinly-sliced Prosciutto di Parma for an additional \$2.00 per person

The Cheese Platter - \$6.50 per person

Local & Imported Cheeses, Sliced Baguette & Assorted Crackers, Fruit Garnish

CELEBRATION CAKES

Inscription is included in the price of the cake and should be supplied at time of order.

Images can be printed on any size cake for an additional charge; image to be supplied at time of order

Slab Cake 13 x 9" - \$70.00

serves up to 25 people

Slab Cake 13" x 18" - \$140.00

serves up to 50 people

Slab Cake 26" x 18" - \$265.00

serves up to 100 people

COLD HORS D'OEUVRES

Minimum Order of 2 dozen per selection

Classic Vegetarian Appetizers - \$22.95 per dozen

Greek Salad Mini Phyllo Cups
Mini Pita with Cream Cheese and Roasted Vegetables
Roasted Vegetable and Soy Cheese Phyllo Cups
Mini Pita Stuffed with Vegetables and Feta

Deluxe Meat and Seafood Appetizers - \$24.95 per dozen

Prosciutto-wrapped Cantaloupe
Peking Duck Stuffed Crepe Purse
California Maki Roll
Smoked Salmon Rosette on Pumpernickel Rounds
Mini Pita with Lobster Salad
Assorted Nigiri Sushi and Sashimi
Smoked Salmon Temaki Hand Rolls

Deluxe Vegetarian Appetizers - \$27.95 per dozen

Cherry Tomato Stuffed with Herbed Goat Cheese
Herbed Goat Cheese Purse
Celery Hearts with Boursin Cheese
Assorted Vegetarian Sushi and Maki Rolls
Vegetable Temaki Hand Rolls
Cherry Tomato and Bocconcini Cheese Skewers

Deluxe Vegan Appetizers - \$29.95 per dozen

Beetroot Tartare with Hummus on Cucumber
Korean Kimchi Wrap
Mixed Bean Mousse and Olive with Cured Tomato and Basil
Thai Salad Bundle

Premium Seafood Appetizers - \$39.95 per dozen

Jumbo Shrimp Cocktail with Seafood Sauce and Lemon

HOT HORS D'OEUVRES

Minimum Order of 2 dozen per selection

Classic Meat and Seafood Appetizers - \$19.50 per dozen

Mini Beef Sausage Roll
Mini Chicken and Vegetable Quiche
Beef Samosa
Deep Fried Peking Duck Bundle
Beef Satay
Chicken Yakitori
Beef Siu Mai
Chicken Siu Mai
Beef Empanada
Cocktail Shrimp Spring Roll

Classic Vegetarian Appetizers - \$20.95 per dozen

Mini Brie and Leek Quiche
Mini Wild Mushroom Quiche
Cocktail Spanakopita
Antipasto Croissant
Gourmet Mushroom Phyllo Bundle
Vegetable Empanada
Mushroom and Leek Pastry
Mushroom Quesadilla

Classic Vegan Appetizers - \$20.95 per dozen

Mini Vegetable Spring Roll with Plum Sauce
Vegetable Cocktail Samosas
Vegetable Pot Stickers
Lentil and Corn Croquette

Deluxe Meat and Seafood Appetizers - \$27.95 per dozen

Duckling Turnover with Peppercorn Mango Filling
Mini Pork Steam Bun
Chicken Firecracker
Chicken Satay with Thai Dipping Sauce
Spicy Chicken Lollipop
Cocktail Beef Kabob with Thai Dipping Sauce
Mini Crab Cakes
Lobster Phyllo Roll

Premium Seafood Appetizers - \$29.95 per dozen

Coconut Shrimp Satay with Cocktail Sauce
Mini Potato Cake with Smoked Salmon and Maple Cream
Shrimp Lemongrass Skewers

HOST BAR

Bar Set Up Fee*	\$100.00
Additional Bar Set Up Fee*	\$55.00
Liquor	\$5.75
Red & White Wine, Local	\$5.00
Red & White Wine, Imported	\$5.25
Domestic Beer	\$4.75
Premium & Craft Beer	\$5.25
Imported Beer	\$5.75
Ontario Craft Cider	\$6.25
Assorted Fruit Juice	\$2.00
Assorted Soft Drinks	\$2.00
Perrier Mineral Water	\$2.65

**If bar sales exceed \$400, bar set up fees will be waived.*

All bars require a minimum of 1 bartender (\$140). Additional bartenders may be required depending on expected guest count. See coordinator for details.

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

CASH BAR

Bar Set Up Fee*	\$100.00
Additional Bar Set Up Fee*	\$55.00
Liquor	\$6.75
Red & White Wine, Local	\$6.00
Red & White Wine, Imported	\$6.50
Domestic Beer	\$5.75
Premium & Craft Beer	\$6.50
Imported Beer	\$6.75
Ontario Craft Cider	\$7.00
Assorted Fruit Juice	\$2.25
Assorted Soft Drinks	\$2.25
Perrier Mineral Water	\$3.00

**If bar sales exceed \$400, bar set up fees will be waived.*

All bars require a minimum of 1 bartender (\$140). Additional bartenders may be required depending on expected guest count. See coordinator for details.

*Cash Bar prices include 13% HST
All above prices include mixes and ice*

WINE SELECTIONS - LOCAL

Victoria University Private Label Selections

Cave Spring Chardonnay - \$25.50

Jordan (Niagara), Ontario

Light & Crisp, Extra Dry

Cave Spring Cabernet Franc - \$26.00

Jordan (Niagara), Ontario

Full-bodied & Smooth, Extra Dry

Victoria University Private Label Wines are also available for personal purchase by visiting the website [Victoria University Private Label Wine website: www.vicu.utoronto.ca/hospitality/vicwine.htm](http://www.vicu.utoronto.ca/hospitality/vicwine.htm)

Whites

Jackson-Triggs Sauvignon Blanc - \$22.95

Niagara-on-the-Lake (Niagara), Ontario

Light & Crisp, Extra Dry

Cave Spring Riesling - \$28.00

Jordan (Niagara), Ontario

Off-dry & Fruity, Medium

Henry of Pelham Pinot Grigio - \$27.00

St. Catharines (Niagara), Ontario

Light & Crisp, Dry

Reds

Trius Merlot - \$25.00

Niagara-on-the-Lake (Niagara), Ontario

Full-bodied & Smooth, Dry

Cave Spring Gamay - \$28.50

Jordan, (Niagara), Ontario

Medium-bodied & Fruity, Extra Dry

Henry of Pelham Baco Noir - \$29.50

St. Catharines (Niagara), Ontario

Full-bodied & Firm, Dry

Sparkling

Jackson-Triggs Methode Cuve Close Sparkling VQA - \$32.00

Niagara-on-the-Lake, (Niagara), Ontario

Medium-bodied & Flavourful, ExtraDry

WINE SELECTIONS - IMPORTED

Whites and Rosé

J. Lohr Riverstone Chardonnay - \$36.00

California

Full-bodied & Rich, Extra Dry

Stoneleigh Marlborough Sauvignon Blanc - \$34.00

New Zealand

Aromatic & Flavourful, Extra Dry

Ogier Côtes Du Ventoux Rosé - \$31.00

France

Medium-bodied & Dry, Extra Dry

Reds

Jacob's Creek Reserve Shiraz - \$35.00

Australia

Full-bodied & Smooth, Extra Dry

Trapiche Pure Malbec - \$32.00

Argentina

Full-bodied & Smooth, Extra Dry

Luccarelli Primitivo - \$30.00

Italy

Full-bodied & Smooth, Dry

Sparkling

Cordoniu Brut Clasico Cava - \$33.00

Penedès, Spain

Medium-bodied & Flavourful, Dry