Victoria University Catering Menu

VICTORIA UNIVERSITY
IN THE UNIVERSITY OF TORONTO

ORDERING GUIDELINES 1

BEVERAGE 3
All-day beverage service 3
À la carte beverages 3

BREAKFAST 4
Continental breakfast 4
Deluxe breakfast 4
Hot breakfast 4
Hot breakfast sandwiches 4
Add-ons and à la carte items 5

BREAK 6
Sweet and savory break 6
Pastry and coffee break 6
Cookie break 6
Add-ons and à la carte items 7
Slab cakes 7
Platters 8

LUNCH AND DINNER 9
Cold lunches 9
Sandwiches and wraps package 10
Power bowl package 12
Lunch or dinner buffets 13
Themed packages 14
Burwash Dining Hall meal 16
Seated lunch or dinner 18

RECEPTION 19

BAR 22

Ordering guidelines

CATERING ARRANGEMENTS

Victoria University Food Services is the exclusive provider for catered events within Victoria University. All catering arrangements are subject to the policies of Victoria University. We do not offer services outside of Victoria University campus.

To place an order, reach out to your specific events co-ordinator or email vic.spaces@utoronto.ca.

ORDER DEADLINES AND CATERING GUARANTEES

Catering orders are due three weeks in advance of the event.

Modifications to your selected food and beverage menu can be made up to five business days prior to the event.

The final number of guests attending your event is required three business days prior to the event.

SERVICE CHARGE

All catered events are subject to tax and a 15 per cent service charge.

CATERED EVENT CHANGES AND LATE ORDERS

Event changes

Any new orders placed within two business days prior to the event may be subject to a 20 per cent surcharge. Not all last-minute orders may be possible. We will do our best to accommodate all late orders. We may offer alternative options (that can be provided by Burwash Dining Hall and Ned's Café) to ensure late orders can be fulfilled.

Any changes to the number of attendees, menu selection, service style or labour made less than two business days prior to the event may result in additional charges.

CANCELLATION POLICY

Three business days before the event – 100 per cent of the catering quote.

Three to five business days before the event – 75 per cent of the catering quote.

Ten business days before the event – labour charges specific to the event.

ALLERGIES AND DIETARY NEEDS

We'll do our best to accommodate dietary needs. Please submit restrictions at least five days before the event.

Vegetarian and vegan meals

Avaiable in all sections.

Nut allergies

We are not a nut-free facility. We do not use nuts in our kitchen, though purchased products may contain traces of nuts. Please inform your coordinator of any severe nut allergies in your group.

Kosher meals

We are not a kosher facility. Kosher meals can be ordered through a certified kosher caterer with at least two weeks' notice. A separate quote will be provided.

Gluten-free meals

We are not a gluten-free facility. However, we are able to procure and offer many gluten-free options.

Halal meals

We are able to accommodate requests for halal meats. Our suppliers are certified halal and are in compliance with Islamic guidelines, principles and regulations.

Leftover Food

For food safety reasons, leftovers cannot be taken away.

Ordering guidelines

ADDITIONAL CHARGES

Disposable cutlery, cups, plates and napkins are included as needed in all catering orders at no additional charge.

Tableware service is available at an additional charge.

TABLEWARE SERVICE

$4.75 per person (breakfast, lunch and dinner service). This includes tableware, glassware, flatware and linen napkins.

$3.65 per person (reception). This includes tableware, glassware, flatware and linen napkins.

Linen cloth napkins

$1.10 per linen napkin. If you require napkins in another colour, please speak with your co-ordinator about additional options and charges.

Tablecloths

$21 per round table and rectangular linens.

If you require tablecloths in another colour, please speak with your co-ordinator about additional options and charges.

LABOUR CHARGES

Server, bartender, bar staff

$45 an hour, minimum four hours

Lead hand (team supervisor)

$55 an hour, minimum four hours

Cook

$49 an hour, minimum four hours

Chef

$68 an hour, minimum four hours

Busser/dining room attendant

$45 an hour, minimum four hours

FIREPLACE CHARGE

$65

Enjoy a traditional open hearth, woodburning fireplace during your events. Available in select locations.

Beverage

Decaffeinated coffee is available upon request, and milk alternatives such as soy or almond can be provided at an additional cost upon request to your event co-ordinator.

All-day beverage service

COFFEE AND TEA SERVICE

Fair trade coffee, Orange Pekoe tea, herbal tea, 2% milk, cream
$7.40 per person

WATER SERVICE

$3.25 per person. Refilled as needed.

À la carte beverages

COFFEE AND TEA SERVICE

Fair trade coffee blend, Orange Pekoe tea, assorted herbal teas, 2% milk, cream

10-cup pot | $32

50-cup urn | $146

100-cup urn | $245

WATER SERVICE

FLOW boxed water
$3.65 per bottle

Pitchers of water (six cups)
$6.75 per pitcher

Water tower (48 cups)
$36.50

Infused water tower (48 cups)
$47 per tower

Perrier mineral water (330 ml)
$3.70 per bottle

SOFT DRINKS AND JUICES

Assorted canned soft drinks (335 ml)
$3.15 per person

Assorted bottled juices (300 ml)
$3.15 per person

HOT CHOCOLATE

10-cup pot | $32.50

50-cup urn | $147

100-cup urn | $245

Breakfast

The minimum order for all items is six people.

Decaffeinated coffee is available upon request, and milk alternatives such as soy or almond can be provided at an additional cost upon request to your event co-ordinator.

Gluten-free, halal and vegan options are available.

CONTINENTAL BREAKFAST

$12.50 per person

Freshly baked mini-breakfast pastries
(1 ½ per person)

Churned butter and preserves

Fair trade coffee blend, Orange Pekoe tea and assorted herbal teas

Assorted juices – orange, apple and cranberry (300 millilitres)

2% milk and cream

Water

DELUXE BREAKFAST

$17.50 per person

Same as continental but with the addition of:

Sliced fruit

Individual yogurts
Vegetarian

DELUXE BREAKFAST WITH BUILD-YOUR-OWN PARFAIT

$20.15 per person

HOT BREAKFAST

$23.50 per person

Choose one breakfast protein: **bacon, halal chicken sausage, halal beef patty or plant-based breakfast patty, and one egg option: scrambled eggs or scrambled tofu**. Served with hash brown potatoes.

Sliced fruit

Freshly baked mini-breakfast pastries
(1 ½ per person)

Sliced sourdough bread

Churned butter and preserves

Fair trade coffee blend, Orange Pekoe tea and assorted herbal teas

Assorted juices – orange, apple and cranberry (300 ml)

2% milk and cream

Water

HOT BREAKFAST SANDWICHES

$6.25 per piece (English muffin)

$7.15 per piece (bagel)

Gluten-free bread is available upon request to your co-ordinator.

Options:

Bacon or halal beef patty with egg, cheese and tomato

Vegan breakfast patty with vegan omelet, cheese/vegan cheese and tomato

Served on:

English muffin or plain bagel

Breakfast

ADD-ONS AND À LA CARTE ITEMS

Assorted freshly baked mini-breakfast pastries, including muffins, croissants and Danishes (one per person)
$3.35 per person

Freshly baked vegan croissant (one per person)
$3.35 per person

Gluten-free pastry (one per person) available upon request
$4 per person

Mini-savory pastries (one per person)
Vegetarian | $4.95 per person

Individual yogurt cup (100 g)
Vegetarian | $2.45 per person

Individual coconut greek yogurt cup (100 g)
Vegan | $3.05 per person

Yogurt build-your-own parfait with granola, fruit and honey
Vegetarian | $5.99 per person

Coconut yogurt individual parfait with granola and fruit (143 g) available upon request
Vegan | $7.10 per person

Freshly sliced seasonal fruit (four oz. per person)
Vegan | $6.95 per person

Whole fruit – apples, oranges, bananas
Vegan | $2.50 per person

Chia pudding – with coconut milk, mango or mixed berries
Vegan | $2.50 per person

Break

The minimum order for all items is six people.

Decaffeinated coffee is available upon request, and milk alternatives such as soy or almond can be provided at an additional cost upon request to your event co-ordinator.

SWEET AND SAVORY BREAK

Vegetarian | $7.10 per person

Assorted fresh-baked mini-cookies (two pieces) or **1 ½-inch dessert squares** (two pieces)

Mini-savory pastry (one piece)

Fair coffee blend, Orange Pekoe tea and herbal teas

Water tower

PASTRY AND COFFEE BREAK

Vegetarian | $7.10 per person

Assorted freshly baked pastries, including muffins, loaves, mini croissants and Danishes (one piece per person)

Fair trade coffee blend, Orange Pekoe tea and assorted herbal teas

2% milk and cream

COOKIE BREAK

Vegetarian | $6 per person

Vegan | $7.10 per person

Assorted freshly baked mini cookies,
Two cookies per person (19 g per cookie)

Fair trade coffee blend, Orange Pekoe tea and assorted herbal teas

2% milk and cream

Vegan cookie break available upon request.

Break

ADD-ONS AND À LA CARTE ITEMS

Prices per person with a minimum of 12 servings per order.

Rich's individual brownies (80 g)
Vegetarian, gluten-free | $4.90 per bag

Lays potato chips (40 g)
Vegan, gluten-free | $2.75 per bag

Farm-to-table artisanal popcorn,
white cheddar or light butter (23 grams)
Vegetarian, gluten-free | $3.25 per bag

MadeGood granola bars,
mixed berry or chocolate banana (24 grams)
Nut-free, vegan, gluten-free | $2.20 per bar

Large cookie
Vegetarian | $2.20 per cookie

SLAB CAKES

Please contact your event co-ordinator for flavours and pricing.

Break

The minimum order for all items is six people.

Gluten-free crackers are available.

PLATTERS

Crudité tray (five ounces per person) with hummus (vegan) or ranch dip (1 ½ ounces per person)
Vegetarian, gluten-free | $5.99 per person

Artisanal cheese platter with crackers – chef's choice of cheese selection (two ounces per person)
Vegetarian | $7.10 per person

Charcuterie and cheese platter (one oz each) Crostini and crackers, mango chutney, fig jam and smoky horseradish mustard, with the chef's choice of meats and cheeses
$9.15 per person

Cold mezze dip platter (one ounce of each dip per person) with hummus, beet baba ghanoush, roasted red pepper dip and grilled pita (three pieces per person)
Vegan | $7.10 per person

Antipasto platter (Bocconcini cheese, marinated artichokes, assorted olives, roasted vegetables such as mushrooms, zucchini, eggplant, bell peppers and red onion) served with crostini
Vegetarian | $9.15 per person

Freshly sliced seasonal fruit (four ounces per person)
Vegan | $7.10 per person

Whole fruit – apples, oranges, bananas (one piece per person)
Vegan | $2.45 per person

Assorted tea sandwiches – tuna, chicken, egg salad, cucumber and cream cheese, hummus and vegetables (three pieces per person)
$7.10 per person

Lunch and dinner | Cold lunches

The minimum order for all items is six people. The minimum for each selection is three orders. The maximum selection allowed is five per order.

Decaffeinated coffee is available upon request, and milk alternatives such as soy or almond can be provided at an additional cost upon request to your event co-ordinator.

LUNCH PACKAGES INCLUDE THE FOLLOWING ESSENTIALS:

Fair trade coffee blend, Orange Pekoe tea and assorted herbal teas

Assorted bottled juices and soft drinks

Water pitcher(s) or tower(s)

Freshly baked mini-cookies
(two pieces per person)

2% milk and cream

LUNCH PACKAGE UPGRADES:

Infused water tower – choice of three citrus fruits flavour, mixed berries or cucumber and mint
80 cents

Freshly sliced fruit
$3.25 per person

Dessert squares platter (squares, pastries)
$2.10 per person

Vegan and gluten-free dessert platter
$3.40 per person

BAGGED MEAL OPTION | $23

Packaged sandwich – traditional selection

300 ml bottled juice or **355 ml soft drink**

Whole fruit – apple or banana

Freshly baked large cookie

Packaged garden salad with dressing or assorted Lay's chips (40 g)

Disposable cutlery kit

Lunch and dinner | Sandwiches and wraps package

Sandwiches are served on assorted breads, wrapf or a selection of both. Sandwiches can be made gluten-free or dairy-free upon request to your event co-ordinator at an additional cost. The serving is one sandwich or wrap per person.

The proportion of vegetarian and meat sandwiches can be adjusted based on the needs of your group. Please discuss this with your event co-ordinator.

TRADITIONAL SELECTION

Package price: Includes choice of one starter and all lunch package essentials | $23.25

À la carte | $10.30

Thai chicken salad with mixed greens and Sriracha mayo
Halal

Roast beef with lettuce, tomato and onion
Halal

Black Forest ham with lettuce, tomato and vayonnaise

Turkey with lettuce, tomato and vayonnaise

Tuna salad with lettuce, tomato and vayonnaise
Halal

Vegetarian

Cream cheese and cucumber

Egg salad with lettuce

Vegan

Grilled vegetables with creamy hummus and lettuce

Falafel crumble with muhammara and pickled salad

GOURMET SELECTION

Package price: Includes choice of one starter and all essentials | $25.25

À la carte | $11.35

Smoked turkey with cheddar cheese, cranberry aioli and heritage blend lettuce
Halal

Smoked salmon with arugula, goat cheese and creamy dill mayo
Halal

Marinated beef with provolone, horseradish, crispy onion mayo and heritage blend lettuce
Halal

Vegetarian

Creamy brie, sliced apple and fig jam

Caprese with olive oil drizzle, fresh mozzarella, heirloom tomatoes and basil

Vegan

Fried cauliflower with spicy vegan mayo, carrots, red cabbage and cilantro

Herbed quinoa with roasted root vegetables and arugula

Vegan jackfruit wrap with cabbage, guacamole, jalapeño and chipotle aioli

Lunch and dinner | Sandwiches and wraps package

STARTERS

Select one of the following as part of the lunch package or for $6.50 per person as an à la carte option (eight fluid ounces):

Chef's daily soup
Vegetarian or vegan

Fresh vegetable crudités with homemade herb dip or roasted red pepper hummus
Vegan, gluten-free

Heritage green salad with balsamic or citrus vinaigrette
Vegan, gluten-free

Greek salad with tomatoes, cucumber, olives (feta on side)
Vegetarian, gluten-free

Caesar salad with romaine lettuce, parmesan cheese, Caesar dressing, croutons and bacon crumbles (all served separately)

Garden Pasta salad with creamy vegan basil dressing, roasted bell peppers, artichokes and olives
Vegan, gluten-free option available

Country potato salad with creamy Dijon dressing
Vegan, gluten-free

Moroccan-spiced couscous, vegetable and garbanzo bean salad with raisins and cilantro
Vegan

Lunch and dinner | Power bowl package

Minimum order of six people per one type of bowl.

This package includes granola bars and essentials.

Select one style of bowl and one protein (meat or vegetarian). We will do our best to place ingredients associated with common allergens (e.g., dairy and gluten) into separate portion cups. Please inform your event co-ordinator about any allergies and dietary concerns.

CHOOSE YOUR PROTEIN:

Grilled chicken (six ounces)
Halal | $26.50

Grilled tofu (six ounces)
Vegan | $26.50

Grilled salmon (four and a half ounces)
Halal | $31.50

MEXICAN BOWL

Romaine lettuce, roasted corn, tomato, cucumber, marinated black beans, avocado, cotija cheese and wild rice

Dressing:
Creamy cilantro lime dressing

Sides:
Tortilla chips, chunky salsa, sour cream

THAI NOODLE BOWL

Asian mixed greens, tomato, cucumber, carrot, edamame, sliced radishes, spring onion and marinated rice vermicelli with cilantro, sambal and tamari

Dressing:
Asian sesame dressing

Sides:
Plantain chips

MEDITERRANEAN BOWL

Lettuce, quinoa, cucumbers, tomato, black olives, crispy chickpeas and roasted red pepper crumbled feta

Dressing:
Lemon herb dressing

Sides:
Pita, tzatziki

Lunch and dinner | Lunch or dinner buffets

A $3.50 per person surcharge applies for groups under 15 people.

Decaffeinated coffee is available upon request, and milk alternatives such as soy or almond can be provided at an additional cost upon request to your event co-ordinator.

BUFFETS INCLUDE:

Fresh bread rolls and creamery butter

Water pitcher or tower

Fair trade coffee blend, Orange Pekoe tea and assorted herbal teas

Assorted bottled juices and soft drinks

Freshly baked mini-cookies (two per person)

UPGRADES

Freshly sliced fruit (six ounces per person)
$3.25 per person

Premium dessert platter (assorted tarts, butter tarts)
$2.10 per person

Vegan and gluten-free dessert platter
$3.65 per person

Lunch and dinner | Themed buffet packages

Please inform your event co-ordinator about any allergies and dietary concerns.

PIZZA IN A BOX

$20.65 per person

Cut into 12 pieces to serve six people.
Available vegan and gluten-free.

Choose one salad:

Caesar salad
Vegetarian

or

Garden salad
Vegan, gluten-free

Choose two:

Pepperoni pizza
Halal

Meat lovers' pizza

Grilled vegetarian pizza
Vegetarian

Premium cheese pizza
Vegetarian

GREEK PACKAGE

$36.40 per person

Chicken souvlaki
Halal, gluten-free

Falafels
Vegan, gluten-free

Garden salad with house dressing
Vegan, gluten-free

Balsamic roasted vegetables
Vegan, gluten-free

Yahni potatoes
Vegan, gluten-free

Pita bread
Vegan

Tzatziki dip
Vegetarian, gluten-free

CARIBBEAN PACKAGE

$36.40 per person

Bibb salad
Vegan, gluten-free

Jerk chicken
Halal, gluten-free

Vegetarian curry stew
Vegan, gluten-free

Rice and peas
Vegan, gluten-free

Pan-frizzled vegetables
Vegan, gluten-free

Fried plantains
Vegan, gluten-free

Lunch and dinner | Themed buffet packages

ITALIAN PACKAGE

$36.40 per person

Minimum order is for nine people.
Order in multiples of nine.

Caesar salad with grated parmesan, bacon bits, croutons and dressing on the side

Meat lasagna
Halal

Vegetarian lasagna
Vegetarian

Marinara sauce
Vegan, gluten-free

Flame-grilled garlic bread
Vegetarian

Italian vegetable medley
Vegan, gluten-free

INDIAN PACKAGE

$36.40 per person

Garden salad with roasted coconut, pineapple bits and raisins with house dressing
Vegan, gluten-free

Choose one: Beef vindaloo or butter chicken
Halal, gluten-free

Paneer tikka masala
Vegetarian, gluten-free

Roasted spiced cauliflower
Vegan, gluten-free

Saffron basmati rice
Vegan, gluten-free

Naan bread
Vegetarian

Raita dip
Vegetarian, gluten-free

CHEF'S CHOICE PACKAGE

$36.40 per person

Garden salad with house dressing
Vegan, gluten-free

Grilled rosemary chicken (five to six ounces) with pan jus
Halal, gluten-free

Vegetable and bean cacciatore
Vegan, gluten-free

Wild rice pilaf
Vegan, gluten-free

Sautéed seasonal vegetable medley
Vegan, gluten-free

Dinner rolls
Vegan

Lunch and dinner | Burwash Dining Hall meal

Please contact your event co-ordinator for more details.

Garden salad with house dressing
Vegan, gluten-free

Regular entrée of the day
Check for Halal

Vegetarian option of the day

Starch

Check for Vegan

Side of Vegetables

Vegan

Condiments if applicable

Dinner rolls or equivalent
Vegan

Lunch and dinner | Seated lunch or dinner

Minimum order 15 people.

Three-course plated lunches or dinners include:
- Fresh bread rolls and creamery butter
- Ice water service
- Fair trade coffe blend, Orange Pekoe tea and assorted herbal teas

Decaffeinated coffee is available upon request, and milk alternatives such as soy or almond can be provided at an additional cost upon request to your event co-ordinator.

Alcoholic beverage service: Contact your event co-ordinator for further details.

ENTRÉE

Select one:

Moho-grilled chicken supreme (5 to 6 oz.)
with smoky, citrus-forward pan jus
Halal, gluten-free | $42.50 per person

Herb-roasted chicken supreme (5 to 6 oz.)
in rosemary jus
Halal, gluten-free | $42.50 per person

Pan-seared Tuscan chicken (5 to 6 oz.)
with melted mozzarella and fresh basil bruschetta
Halal, gluten-free | $43.50 per person

Free-range chicken breast (5 to 6 oz.)
stuffed with spinach, basil and goat cheese served with Velouté Aurora
Halal, gluten-free | $44.50 per person

Mediterranean lemon-grilled haddock
with piquant cilantro and jalapeno mango salsa
Halal, gluten-free | $42.50 per person

Maple-glazed cedar plank salmon (5 to 6 oz.)
Halal, gluten-free | $47.25 per person

Herb-crusted beef striploin (six ounces)
with shallot-balsamic sauce
Halal, gluten-free | $44.50 per person

Three-pepper rubbed slow-roasted beef short ribs or fillet mignon
with demi-glace
Halal, gluten-free | $49.25 per person

Chef's surf and turf special with filet mignon (six ounces) and shrimp scampi (two pieces, jumbo size)
Halal, gluten-free | $53.50 per person

VEGETARIAN/VEGAN ENTRÉE

Select one:

Tajín-stewed vegetables with garbanzo beans
Vegan, gluten-free | $37.50 per person

Grilled cauliflower steak with paneer curry
Vegetarian, gluten-free | $40.50 per person
or
Tofu curry
Vegan, gluten-free | $40.50 per person

White bean, kale and roasted garlic bauletti pasta
with sugo di pomodoro
Vegan | $37.50 per person

Grilled vegetable and plant-protein Wellington
with velvety arrabbiata sauce
Vegan | $37.50 per person

Lunch and dinner | Seated lunch or dinner

STARTER

Select one:

Creamed mushroom and asparagus soup
with crispy leeks
Vegetarian, gluten-free

Cinnamon-spiced roasted butternut squash soup
with toasted pumpkin seeds and maple crème fraîche
Vegetarian, gluten-free

Southwestern black bean soup with Pico de Gallo and fresh cilantro
Vegan, gluten-free

Fresh strawberry, halloumi and baby greens salad
with white balsamic vinaigrette
Vegetarian, gluten-free

Deconstructed Caesar salad with garlic crostini, Parmesan tuile, bacon bits and a grilled lemon wedge

Heirloom tomato caprese salad with burrata cheese, truffle olive oil, balsamic pearls and mixed greens
Vegetarian, gluten-free

Poached pear and mixed greens salad with crumbled feta, toasted pumpkin seeds and raspberry balsamic vinaigrette
Vegetarian, gluten-free

House salad with grape tomatoes, cucumber, carrot juliennes and pepperoncini with herb dressing and cheese tuiles
Vegetarian, gluten-free

Additional starter course | $6.80 per person

SIDES

Select one:

Herb-infused wild rice pilaf
Vegan, gluten-free

Roasted mini red and yellow skin-on potatoes
Vegan, gluten-free

Garlic and chive mashed potatoes
Vegetarian, gluten-free

Cardamom and saffron basmati rice
Vegan, gluten-free

Wild mushroom risotto
Vegetarian, gluten-free

Za'atar-spiced couscous
Vegan

SIDE OF VEGETABLES

Select one:

Olive oil-tossed seasonal vegetable medley
Vegan, gluten-free

Roasted tuber batons with French green beans
Vegan, gluten-free

Broccolini and grilled sweet peppers
Vegan, gluten-free

DESSERT

Select one:

Golden harvest carrot cake

Domed chocolate mousse cake

Raspberry chocolate mousse cake

Dulce de leche cake

Fresh fruit cheesecake

Mixed berry shortcake

Assorted fresh fruit tray
Vegan, gluten-free

Ask your co-ordinator for more vegan and gluten-free options.

CUSTOMIZED PLATED MENU

Chef-curated menu tailored to the specific needs of your group. Contact your event co-ordinator for options and pricing.

Reception | Stationary and passed canapés

HOT

$35.50 per dozen

Vegetable and bean empanada with chimichurri sauce
Vegetarian

Mini vegetable spring roll with sweet chili and mint sauce
Vegan

Spanakopita with tzatziki
Vegetarian

Vegetable-mushroom gyoza with sweet chili sauce
Vegan

Mini cocktail samosas with mango chutney
Vegetarian

Falafel balls with tangy vegan yogurt dip
Vegan, gluten-free

Thai chicken or beef satay with soy butter satay sauce
Gluten-free

Chicken siu mai with spicy soy sauce

Spinach and parmesan arancini
Vegetarian

COLD

$35.50 per dozen

Vermicelli and vegetable slaw salad rolls
Vegan, gluten-free

Roasted vegetable and feta in filo cup
Vegetarian

Antipasto on polenta
Vegetarian, gluten-free

Thai salad bundle
Vegan, gluten-free

California roll
Halal, gluten-free

Assorted vegetarian sushi
Vegan, gluten-free

Reception | Stationary and passed canapés

HOT

$40 per dozen

Coconut breaded Hawaiian shrimp
with sweet chili sauce
Halal

Shrimp on sugarcane
Halal, gluten-free

Mini beef Wellington
with creamy Dijon sauce

Mac and cheese bites
Vegetarian

Bang bang cauliflower
Vegan, gluten-free

Lentil cakes with mint cilantro vegan dip
Vegan, gluten-free

Chicken tikka skewers with yogurt mint sauce
Halal, gluten-free

COLD

$40 per dozen

Seared beef on crostini
with horseradish mayo
Halal

Cream cheese on cherry tomato
Vegetarian, gluten-free

Prosciutto wrapped melon
Gluten-free

Foie gras waffle cup

Peking duck crepe

Reception | Stationary and passed canapés

HOT

$46.50 per dozen

Mini crab cake with cucumber aioli, pickled onion and micro mustard
Halal

Chicken and waffles

Jerk chicken and mango salsa sliders
Halal

French onion beef slider
Halal

Wild mushroom tourtière with blue cheese sauce
Vegetarian

Beef short rib tart with onion soubise sauce
Halal

Southern chicken on a skewer with cheese sauce

COLD

$46.50 per dozen

Smoked salmon rosettes
Halal

Tuna tartare on a mini sesame cone
Halal

Poached tiger shrimp with tomato marmalade
Halal, gluten-free

Tomato and bocconcini skewers
Vegetarian, gluten-free

Korean kimchi wrap
Vegan

Assorted sushi
Halal

Assorted sashimi
Halal

New Hampshire-style lobster salad rolls
Halal

Bar | Alcohol selections

All bars require a minimum of one bartender ($45 per hour, four-hour minimum). Additional bartenders may be required depending on the expected guest count. Prices below are per standard drink.

For special wines and spirits orders, please contact your event co-ordinator.

Vic label white or red wine (local) | $8.75

Sparkling wine | $9.25

Mixed drinks | $9.25

Beer (domestic) | $8.75

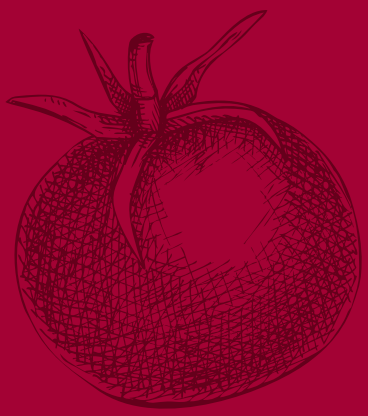
Beer (premium) | $9.25

Subject to availability.

All bars include complimentary water service.

Victoria University Food Services
is the exclusive provider for catered events within Victoria University.

To place an order, reach out to your specific events co-ordinator or email vic.spaces@utoronto.ca.



VICTORIA UNIVERSITY
IN THE UNIVERSITY OF TORONTO