



WE CATER
**FOOD THAT
DELIVERS**

OUR DEDICATION

OUR DEDICATION TO YOU

Through our attention to detail and our dedication to providing the best food possible, we promise to make each and every event one to remember. We source only the best ingredients and strive to purchase locally as much as possible. Our menu features local producers, scratch made selections & seasonal variety. From simple breakfasts, your next business meeting, and upscale receptions & dinners, we are committed to ensuring your next event is the ultimate success.

A NOTE ON DIETARIES

We have a number of made without gluten and made without dairy options on our menu, but please be aware we are not an allergen free facility. Please let us know if anyone at your event has severe allergies and our Catering Team will be happy to make recommendations based on your groups dietary needs. Call today to inquire about our nut free dining options.

WE DO CUSTOM MENUS! PLEASE INQUIRE TO BUILD YOURS TODAY

Avash Ghimire, Catering Manager
ghimire-avash@aramark.ca | 403 618 4385

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CALL OR ORDER ONLINE AT UCALGARY.CATERTRAX.COM TODAY!



BUILD YOUR OWN BREAKFAST

Build your own breakfast box | Choice of one entree, baked good, fruit & beverage | Minimum 10 people

CHOOSE ONE

FRUIT, CHEESE & NUT BOX

Cheddar Cheese | Swiss Cheese | Brie | Apple | Dried Cranberries | Almonds | Crackers
13.75 per person | Minimum 10 people

BISTRO SNACK BOX

Mini Bagel | Cheddar Cheese | Egg | Red Grapes | Peanut Butter
13.75 per person | Minimum 10 people

SWEET POTATO BREAKFAST WRAP

Egg | Sweet Potato | Caramelized Onion | Roasted Red Pepper | Spinach | Whole Grain Tortilla
15.00 per person | Minimum 10 people

CLASSIC CANADIAN BREAKFAST

Scrambled Egg | Breakfast Sausage | Hash Brown Potatoes | Biscuit
15.00 per person | Minimum 10 people

HUEVOS RANCHEROS

Scrambled Egg | Black Beans | Salsa | Cheddar Cheese | Flour Tortilla
15.00 per person | Minimum 10 people

HIGHWOOD CROSSING APPLE CINNAMON STEEL CUT OATS

12.50 per person | Minimum 10 people

CHOOSE ONE

Blueberry Muffin | Chocolate Chunk Muffin | Caramel Coffee Cake Swirl Muffin | Breakfast Cookie

CHOOSE ONE

Whole Apple | Whole Orange | Whole Banana | Seasonal Fruit Cup

CHOOSE ONE

Dasani Water | Orange Juice | Apple Juice | Bubly Sparkling Water (Strawberry, Lime, Grapefruit or Orange)



BETWEEN BREAD: COLD OPTIONS

Your choice of cold sandwich or wrap with two sides and a beverage | Minimum 10 people

CHOOSE ONE

CHICKEN CAESAR WRAP

Chicken Breast | Parmesan Cheese | Romaine | Creamy Caesar Dressing | Flour Tortilla
16.15 per person | Minimum 10 people

GREEK FALAFEL WRAP

Falafel | Cucumber | Tomato | Red Onion | Lettuce | Hummus | Whole Grain Tortilla
16.15 per person | Minimum 10 people




TUNA SALAD ON MULTIGRAIN

Tuna Salad | Lettuce | Multigrain Bread
16.15 per person | Minimum 10 people

CHOOSE ONE

Lays Classic Chips | Doritos Nacho Cheese Chips | Miss Vickie’s Salt & Vinegar Chips | Chocolate Chunk Cookie | Cranberry White Chocolate Cookie | Oatmeal Raisin Cookie | Survivor Cookie

CHOOSE ONE

Garden Salad: Cucumber | Carrot | Tomato | Mixed Greens | Balsamic Dressing 
Veggies & Dip: Carrots | Celery | Grape Tomato | Ranch Dressing 
Piece of Fruit: Apple, Banana, or Orange 

CHOOSE ONE

Dasani Water | Coke | Bubly Sparkling Water (Strawberry, Lime, Grapefruit or Orange) | Orange Juice | Apple Juice



HAM & SWISS CIABATTA

Ham | Swiss Cheese | Lettuce | Mayo | Ciabatta
16.15 per person | Minimum 10 people

EGG SALAD SANDWICH

Egg Salad | Lettuce | Multigrain Bread
16.15 per person | Minimum 10 people

BETWEEN BREAD: HOT OPTIONS

Your choice of hot sandwich with two sides and a beverage | Minimum 10 people



CHOOSE ONE

CHICKEN PARMESAN WRAP

Crispy Chicken | Tomato Basil Sauce | Green Pepper | Onion | Mozzarella | Parmesan | Flour Tortilla
16.15 per person | Minimum 10 people

THREE SISTERS BURRITO

Butternut Squash | Black Beans | Corn | Wild Rice | Salsa | Cheddar Cheese | Flour Tortilla
16.15 per person | Minimum 10 people

CAPRESE FOCACCIA

Tomato | Mozzarella | Basil | Balsamic Glaze | Basil Pesto Mayo | Focaccia
16.15 per person | Minimum 10 people

CHOOSE ONE

Lays Classic Chips | Doritos Nacho Cheese Chips | Miss Vickie’s Salt & Vinegar Chips | Chocolate Chunk Cookie | Cranberry White Chocolate Cookie | Oatmeal Raisin Cookie | Survivor Cookie

CHOOSE ONE

Garden Salad: Cucumber | Carrot | Tomato | Mixed Greens | Balsamic Dressing 
Veggies & Dip: Carrots | Celery | Grape Tomato | Ranch Dressing 
Piece of Fruit: Apple, Banana, or Orange 

CHOOSE ONE

Dasani Water | Coke | Bubly Sparkling Water (Strawberry, Lime, Grapefruit or Orange) | Orange Juice | Apple Juice

ENTREES

Your choice of entree with two sides and a beverage | Minimum 10 people

CHOOSE ONE

CHICKEN CAESAR SALAD

Grilled Chicken Breast | Croutons | Parmesan |
Romaine Lettuce | Caesar Dressing
16.15 per person | Minimum 10 people

VEGAN FALAFEL SALAD

Falafel | Couscous | Cauliflower | Carrots | Cabbage | Kale |
Mixed Greens | Tahini Lemon Dressing
16.15 per person | Minimum 10 people

SOUTHWEST COBB SALAD

Grilled Chicken Breast | Guacamole | Cheddar Cheese | Bacon |
Black Beans | Corn | Red Pepper | Red Onion
16.15 per person | Minimum 10 people

VEGGIE MAC & CHEESE

Macaroni Noodles | Baby Spinach | Tomato | Cauliflower |
Alfredo Sauce | Cheddar Cheese | Panko Breadcrumbs
17.00 per person | Minimum 10 people

BEEF OR VEGETABLE LASAGNA

Choice of either beef or vegetable lasagna
17.00 per person | Minimum 10 people

CHOOSE ONE

Lays Classic Chips | Doritos Nacho Cheese Chips | Miss Vickie’s Salt & Vinegar Chips | Chocolate Chunk Cookie |
Cranberry White Chocolate Cookie | Oatmeal Raisin Cookie | Survivor Cookie

CHOOSE ONE

Garden Salad: Cucumber | Carrot | Tomato | Mixed Greens | Balsamic Dressing 
Veggies & Dip: Carrots | Celery | Grape Tomato | Ranch Dressing 
Piece of Fruit: Apple, Banana, or Orange 

CHOOSE ONE

Dasani Water | Coke | Bubly Sparkling Water (Strawberry, Lime, Grapefruit or Orange) | Orange Juice | Apple Juice

CHICKEN PAD THAI

Grilled Chicken Breast | Carrot | Green Onions | Cilantro |
Pad Thai Sauce | Rice Noodles
17.00 per person | Minimum 10 people

MIDDLE EASTERN CHICKPEA TAGINE

Chickpeas | Potato | Tomato | Raisins | Black Olives | Couscous
17.00 per person | Minimum 10 people

RED LENTIL DAHL

Red Lentils | Coconut Milk | Basmati Rice | Cilantro
17.00 per person | Minimum 10 people

SPAGHETTI & MEATBALLS

Spaghetti Noodles | Halal Beef Meatballs | Marinara Sauce
17.00 per person | Minimum 10 people

CHICKEN SOUVLAKI

Greek Seasoned Chicken | Lemon Rice
17.00 per person | Minimum 10 people

PIZZA 73

Your choice of individual 8” pizza with one beverage per guest | Minimum 10 people



8” CHEESE PIZZA

Mozzarella | Cheddar Cheese
13.50 per pizza

8” PEPPERONI PIZZA

Pepperoni Slices | Cheese
13.50 per pizza

8” VEGETARIAN PIZZA

Mushroom | Onion | Peppers | Diced Tomato
13.50 per pizza

8”CHICKEN PIZZA

Ham | Pineapple | Cheese
13.50 per pizza

8” GLUTEN FREE CHEESE PIZZA

13.50 per pizza

CHOOSE ONE

Dasani Water | Coke | Bubly Sparkling Water (Strawberry, Lime, Grapefruit or Orange) | Orange Juice | Apple Juice

SHAREABLE BREAKS

Minimum 10 people

CHIPS & SALSA

Corn Tortilla Chips | Salsa
6.99 per person | Minimum 10 people
Add Guacamole for additional 1.30 per person

CHEESE PLATE

Chef’s selection of Canadian Cheeses | Assorted Crackers |
Fresh Grapes
7.20 per person | Minimum 10 people

VEGETABLE PLATE

An assortment of Fresh Vegetables | Ranch Dip
6.99 per person | Minimum 10 people

VEGAN MEZZE PLATE

Selection of Fresh Vegetables | Hummus | Black Bean Dip |
Roasted Red Pepper Dip | White Bean Dip | Grilled Pita
6.99 per person | Minimum 10 people

EUROPEAN CHARCUTERIE

Selection of Cured Meats | Assortment of Cheeses |
Dried Fruit & Nuts | Baked Crostini
11.25 per person | Minimum 10 people



MEAL & CHEER KITS

Meal To Go Kits

ORDER AHEAD WITH CATERTRAX
& PICK UP IN THE LANDING

— One Pot Garlic Parmesan Linguini —

30 minutes

Serves 2

Level of Difficulty
● ○ ○

ingredients

Butter
Garlic, minced
1 c. Milk
Vegetable Base
2 c. Water
Dried Linguini Noodles
Parmesan Cheese
Salt & Pepper
Parsley

equipment

Large Pot
Spatula
Knife
Cutting Board

directions

Ensure you read the entire recipe before starting!

- 1 Melt butter in a large pot over medium heat. Add garlic and cook 1-2 minutes until fragrant, stirring often.
- 2 Stir in milk, vegetable base, water and linguini noodles. Bring to a boil then reduce to simmer. Cover and cook until pasta is al dente, approximately 18-20 minutes.
- 3 Remove lid*, and stir in parmesan and parsley. If pasta is too thick, add a small amount of milk and stir to combine. Continue adding milk until desired consistency is reached.

***CAUTION! Lid will be hot, always use an oven mitt or kitchen towel when removing a lid from a hot pot**

- 4 Garnish with additional parsley and serve immediately.

Check out our video tutorials over on our IGTV or YouTube!



FIND OUR TUTORIAL
VIDEOS ON YOUTUBE
OR OUR IGTV

Meal To Go Kits



— Honey Garlic Chicken Stirfry —

30 minutes

Serves 2

Level of Difficulty
● ○ ○

ingredients

Rice
3/4 Cup Water

Halal Chicken Breast
Sesame Oil

Sesame Oil
Fresh Ginger Root, minced
Fresh Garlic Cloves, minced
Stirfry Vegetable Blend

Honey Garlic Sauce

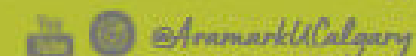
directions

Ensure you read the entire recipe before starting!

- 1 Add rice and water to a small pot over medium heat. Bring to a boil. As soon as water & rice mix comes to a boil, reduce heat to LOW and cover. Steam the rice for 12-14 minutes.
- 2 Cut chicken into 1 inch pieces*. Heat half of the sesame oil in a large pan or wok over medium heat. Add diced chicken to the pan or wok and cook, untouched, for 4-5 minutes.
***CAUTION! After handling raw chicken, ensure you sanitize your knife, cutting board, sink, work area and hands before moving on to the next step.**
- 3 After 4-5 minutes, move chicken around frequently with a spatula until all sides are browned and internal temperature reaches 165°F. Juices run clear and there is no pink inside.

ORDER AHEAD WITH CATERTRAX
& PICK UP IN THE LANDING

Check out our video tutorials over on our IGTV or YouTube!



CATERING POLICIES

GENERAL CATERING POLICIES & PROCEDURES

Aramark Food Services values our relationship with our clients. These policies and procedures are designed to meet our clients’ needs, ensuring overall event success. Aramark Food Services values our relationship with our clients. These policies and procedures are designed to meet our clients’ needs, ensuring overall event success.

CATERING OFFICE HOURS

Monday - Friday 8:30 a.m. - 4:00 p.m.

CONFIRMATION OF ORDERS

All event orders must be signed by our clients before an event takes place.

ON-SITE CONTACT

To guarantee complete event success an on-site contact with signing authority is required. Please ensure that the on-site contact is aware of all information regarding the function and the agreements that have been settled upon. Any changes to food or beverage during the event have to be approved by the on-site contact and signed for.

GUARANTEED NUMBERS

Aramark Food Services purchases required food and beverage items, schedules the required staff and performs administrative tasks based on our client’s anticipated number of guests. To protect us from irrecoverable losses, it is required that the event client provide their guaranteed number of attendees five (5) business days prior to the event. If the event has less attendees than the guarantee, the guarantee will be charged. Conversely, should the number of attendees during the event be in excess of this guarantee, the additional meals will be posted to your account upon discussion with the main contact.

PAYMENT GUARANTEE

A payment guarantee is defined as full payment of anticipated charges prior to the event. Payment can be made by a VISA, Mastercard, Amex, PCard, a PO, or by providing a certified cheque to the catering office. All payments must be received five (5) business days before the event date. For events totaling more than \$5,000 in food and beverage sales, a deposit of 50% is required 14 business days prior to the event.

Please be aware that certified cheques must be received at least 14 business days prior to the event. Unfortunately, personal and company cheques can not be accepted. A finance fee of 4.5% per month will be applied to all payments not made within 30 days. Any clients with outstanding invoices of 30 days or older will be subject to a suspension of all future services.

CLIENT FEEDBACK

After the event you have 48 hours to validate any issues/ concerns regarding your event. After this time an invoice will be issued and sent directly to you.

SERVICE & ADMIN FEES

Serviced food and beverage orders will be subject to a 15% service charge (broken up into “admin fee” and “service fee”) as well as an applicable sales tax of 5%. Delivery/drop off orders will be subject to a 10% service fee (broken up into “admin fee” and “service fee”) as well as applicable sales tax of 5%. Our service and admin fees are designed to make sure we provide the best service was your event.

MINIMUMS

Each delivery order must reach a minimum of \$75 total before tax. To avoid this fee, clients may pick up their order from the Landing on the 1st floor of the Dining Centre at the University of Calgary. Pick up orders are exempt from admin fees and service charges.

LABOUR & CHINA SERVICE

Staffing is required for all events served on china and over 20 guests. A minimum of three (3) hours is charged for each attendant needed at \$25 per hour. The amount of labour required will be assessed by the Catering Manager. If you require china for less than 20 guests, with no attendant, you will be charged \$0.25 per piece of china – or a minimum of \$25 per order. As a standard, all delivery and drop off events and bar only are on compostable serve ware. Additionally, all food and beverage menu items are setup stationary. If your event requires food to be passed, a supplementary labour fee of \$25 per hour for a minimum of three (3) hours will be charged, per attendant needed. The amount of labour required for passed services will be assessed by the Catering Manager. Labour for events starting after 10 p.m. and before 6:30 a.m., and events during statutory holidays, will be charged \$35 per hour, for a minimum of three (3) hours.

CATERING POLICIES

TABLECLOTHS

All tables for **full meal serviced functions** are dressed with standard house linen (white or black) and napkins (white or black, with red accents). Additional linens for cocktail tables and receptions may be subject to additional charges. As we move toward a more sustainable future, we are always looking for ways to lessen our impact on the environment. To help us achieve this goal, we are no longer providing complimentary linen with drop off deliveries to cut down on the amount of laundering we do. If you require linen with your drop odd delivery order, a fee of \$5 per linen will be charged to your order.

BAR SERVICE

Our bar service has a minimum revenue requirement of \$350, per bartender, for the first three hours of service with a minimum of \$100 per hour of service thereafter. Clients will be charged the difference of minimums not met. One bartender per 100 guests is included for three hours of service when catering is ordered through Aramark Food Services. A minimum food order is applicable, please contact the Catering Manager for a custom quote. Additional bartenders are available at \$25 per hour (minimum of three (3) hours). Aramark Food Services catering operates under the University of Calgary permanent Institutional Liquor License and is governed by the regulations and procedures established by the provincial Legislation (AGLC) and the University of Calgary. Arrangement for alcohol services are required a minimum of five (5) business days prior to your event to ensure availability of product.

DIETARY RESTRICTIONS

In order to assist with your menu choices, we have highlighted dietary indicators at the bottom of each page and for each menu item they relate to. **Please be aware we are not an allergen free facility, cross contamination may occur. Please let our Catering Team know of any severe allergies. Call to inquire about our nut free options.**

MENU PRICING

Quoted prices in our Catering Menu are subject to change without notice due to economic fluctuations in food costs. However, we will honor prices on all confirmed event orders. Final menu selection must be submitted no later than five (5) business days prior to a function.

LAST MINUTE CHANGES & REQUESTS

Should there be any last minute changes in food and beverage or staffing requirements that are beyond the scope of the approved event invoice, Aramark food services cannot be held responsible for delays and inconveniences that may arise as a result. In addition, we reserve the right to charge for additional services at an hourly rate as per the Catering Manager’s discretion.

CANCELLATION POLICY

To plan properly for your event, we purchase required items, schedule required associates and perform administrative duties to service your event; therefore, cancellation of your function represents revenue loss and must adhere to our policy below. Cancellation of any orders or functions must be approved by the Catering Manager.

- Time of booking to eight (8) days prior to event, no penalties.
 - Seven (7) to four (4) days prior to event, 50% of all charges apply
 - Three (3) days prior to event, 100% of all charges will apply.
- All contracted charges are based on the anticipated number of attendees at the time the cancellation takes place, plus all additional taxes, and gratuity that are agreed upon at the time.

CATERING MINIMUMS *SUBJECT TO REVIEW

Dining Centre	
Monday - Friday	75 minimum
Saturday - Sunday	150 minimum
Hotel Alma	
Monday - Friday	75 minimum
Saturday - Sunday	150 minimum
Energy, Environmental, Experiential, Learning (EEEL)	
150 minimum	
Red & White Club	
Sunday - Thursday	2,500 minimum
Friday & Saturday	7,000 minimum





AVASH GHIMIRE
CATERING MANAGER

ghimire-avash@aramark.ca
403 618 4385



RAJIKA DATTA
CATERING CONSULTANT & ADMIN

datta-rajika@aramark.ca

ORDER ONLINE AT UCALGARY.CATERTRAX.COM

DC 110, 2500 UNIVERSITY DRIVE NW
CALGARY, AB T2N 1N4

OFFICE HOURS
MONDAY - FRIDAY | 8:30AM - 4:00PM

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