WE CATER FOOD THAT DELIVERS
OUR DEDICATION

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

**THE BIG BREAKFAST OMELETTE BITES 🍎**
Egg | Potato | Bacon | Cheddar Cheese
12.75 per person | Minimum 10 people

**MEDITERRANEAN EGG WHITE OMELETTE BITES 🍎**
Egg Whites | Roasted Red Pepper | Baby Spinach | Feta
12.75 per person | Minimum 10 people

**GREEK YOGURT & BERRY PARFAIT 🍎**
Mixed Berries | Vanilla Greek Yogurt | Granola
13.00 per person | Minimum 10 people

**CANADIAN BACON BRIOCHÉ 🍎**
Peameal Bacon | Fried Egg | Dijon Mustard | Brioche Bun
15.00 per person | Minimum 10 people

**BLT BAGEL 🍎**
Turkey Bacon | Lettuce | Tomato | Mayo | Bagel
15.00 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

**EGG SALAD SANDWICH**
- Egg Salad | Lettuce | Multigrain Bread
- 16.15 per person  | Minimum 10 people

**HAM & SWISS CIABATTA**
- Ham | Swiss Cheese | Lettuce | Mayo | Ciabatta
- 16.15 per person  | Minimum 10 people

**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

**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 | Fleur 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 | Cucumbers | 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**

- **CHICKEN PADTHAI**
  - 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

**CHOOSE ONE**

- **CHOOSE ONE**
  - Lays Classic Chips | Doityos Nacho Cheese Chips | Miss Vickie’s Salt & Vinegar Chips | Chocolate Chunk Cookie | Cranberry White Chocolate Cookie | Oatmeal Raisin Cookie | Survivor Cookie

- **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**
    - Selection of Fresh Vegetables | 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

**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

**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**
  - Selection of Fresh Vegetables | 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

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  - An assortment of Fresh Vegetables | Ranch Dip
  - 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

- **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

- **SHAREABLE BREAKS**
  - Minimum 10 people

- **CHIPS & SALSA**
  - 6.99 per person  |  Minimum 10 people
  - Add Guacamole for additional 1.30 per person

- **CHEESE PLATE**
  - Selection of Fresh Vegetables | 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
MEAL & CHEER KITS

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.

4. Garnish with additional parsley and serve immediately.

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

ORDER AHEAD WITH CATERTRAX & PICK UP IN THE LANDING

Honey Garlic Chicken Stirfry

30 minutes  
Serves 2  
Level of Difficulty

**ingredients**

- Rice
- 5/4 Cup Water
- Halal Chicken Breast
- Sesame Oil
- Fresh Ginger Root, minced
- Fresh Garlic Cloves, minced
- Stirfry Vegetable Blend
- Honey Garlic Sauce

**equipment**

**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. Pieces 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! 📹 @aramarkUCalgary

FIND OUR TUTORIAL VIDEOS ON YOUTUBE OR OUR IGTV
CATERING POLICIES

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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 cannot 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 verify any issues/concerns regarding your event. After this time an invoice will be issued and sent directly to you.

SERVICE & ADMIN FEES
Served food and beverage orders will be subject to a 15% service charge (broken 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 as 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.

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 (ACL) 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.

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CATERING POLICIES

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 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

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

*SUBJECT TO REVIEW
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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