



UNIVERSITY OF CALGARY
Food Services

2018 MENU

UNIVERSITY OF CALGARY FOOD SERVICES IS
COMMITTED TO PROVIDING EXCEPTIONAL
CATERING SERVICES FOR YOUR EVENTS



Contents

Mornings

Tray selections	1
Breakfast selections	1
Hot breakfast	2
Breakfast additions	3

Beverages

Beverages	4
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Breaks

Refreshers	5
Enhancements	5
Local features	6
Platters	7

Meeting packages

Kananaskis	8
Olympus	8

Lunch

Wrap platters	9
Artisan sandwich platter	9
Between bread package	10
Chef's choice lunch	10
Hot lunch buffets	11
Salads	12
Premium Salads	12
Soups	12
Pizzas	13
Boxed meals	14

Hors d'oeuvres

Cold Hors d'oeuvres reception	15
Hot Hors d'oeuvres reception	16

Reception packages

Reception packages	17
--------------------	----

Chef encounter

Chef encounter action stations	18
--------------------------------	----

Dinner

Dinner buffets	19
Varsity buffet	20
Chancellor buffet	21

Entrées

Plated meals	22
--------------	----

Desserts

Sweet finishes	23
----------------	----

Bar service

Bar	24
Wine selections	24

Zero proof bar service

Zero proof bar service	25
------------------------	----

Dietary restrictions

Dietary restrictions	25-26
----------------------	-------

Catering policies

Catering policies	27-28
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Mornings

Tray selections

SERVES 12 PEOPLE PER PLATTER

BAGEL MEDLEY

An assortment of sliced sesame, plain, blueberry, whole wheat, multi-grain, and cinnamon raisin bagels

Served with cream cheese, butter and house made berry jam

\$44 | FULL PLATTER

\$22 | HALF PLATTER

UCALGARY SIGNATURE SELECTION

An assortment of fresh house baked loaves, fresh house baked muffins, buttery croissants and cinnamon rolls

Served with butter and preserves

\$44 | FULL PLATTER

\$22 | HALF PLATTER

CROISSANT PLATTER

An assortment of fresh house baked almond croissants, plain croissants, pain au chocolat and cheese croissants

Served with butter and preserves

\$44 | FULL PLATTER

\$22 | HALF PLATTER

CINNAMON BUN PLATTER

An assortment of fresh house baked cinnamon buns with cream cheese icing

\$49.50 | FULL PLATTER

\$24.75 | HALF PLATTER

EARLY START PLATTER

Assorted cold cuts, assorted domestic sliced cheeses and fresh rolls

Served with mayonnaise and butter

\$121 | FULL PLATTER

\$60.50 | HALF PLATTER

Breakfast selections

EACH SELECTION INCLUDES PITCHERS OF ORANGE AND APPLE JUICE, FAIR TRADE COFFEE AND TEGA TEA
PRICED PER PERSON
MINIMUM 6 PEOPLE

BASIC BEGINNINGS

Assorted fresh house baked muffins, danishes, cinnamon buns and fresh seasonal fruit salad

Served with house made berry jam, butter and preserves. Convert pitchers of juice to cans of juice complimentary

\$9.75 | PERSON

CONTINENTAL

Assorted danishes, mini butter croissant, and individual assorted yogurt with fresh sliced fruit

Served with house made berry jam, butter and preserves

\$13 | PERSON

EARLY BIRD CONTINENTAL

Scratch baked corn muffins (jalapeño, spinach and cheddar and Canadian maple)

Served with house made berry jam and butter, and individual assorted yogurt with fresh sliced fruit

\$14.50 | PERSON

WEST COAST CONTINENTAL

B.C. smoked salmon and mini bagels with capers, red onions, sliced cucumber, and cream cheese

Served with fresh seasonal fruit salad and cinnamon, star anise and stewed peach granola and yogurt parfaits

\$19.25 | PERSON

Hot breakfast

EACH SELECTION INCLUDES PITCHERS OF ORANGE AND APPLE JUICE, FAIR TRADE COFFEE AND TEGA TEA

'NO GLUTEN' OPTIONS AVAILABLE


PRICED PER PERSON

MINIMUM 10 PEOPLE

GRAB AND GO BUFFET

Healthy breakfast sandwiches

Choose one selection per guest, maximum two selections for total guests

- Garden vegetables and egg on a whole wheat English muffin 
- Ham and egg on a whole wheat English muffin
- Turkey bacon, Swiss cheese and egg on a whole wheat English muffin

Served with individual Greek yogurt and fresh whole fruit

Convert pitchers of juice to cans of juice complimentary

\$16 | PERSON

ENERGIZE BUFFET

Scratch baked free run omelet muffins

- Mushroom, onion, and Swiss cheese
- Green pepper, ham and cheddar cheese

Served with cubed hash browns, turkey bacon, fresh seasonal fruit salad and individual assorted drinkable yogurt

\$17.75 | PERSON

Smoothie Bowl Bar

PRICED PER PERSON

MINIMUM 6 PEOPLE

SEASONAL SMOOTHIE BAR

Selection of two seasonal smoothies served with seasonal berries, sliced banana, gluten free granola, baby spinach, pumpkin seeds and roasted coconut

\$16.50 | PERSON

DINO BREAKFAST

Choice of buttermilk pancakes or Belgium waffles with butter and syrup

Served with scrambled eggs, choice of bacon or sausage links and cubed hash browns

\$17.25 | PERSON

POLSKI BREAKFAST

Scrambled eggs, sliced kielbasa (Polish sausage) with sauerkraut, potato pancakes, fresh fruit salad and assorted sliced breads

\$18.50 | PERSON

KENSINGTON BREAKFAST

Aged English cheddar and chive scrambled eggs, crispy bacon, apple and chicken sausages, cubed hash browns, baked beans and sautéed mushrooms

Served with house baked cinnamon buns, and fresh sliced fruit

\$20.75 | PERSON



Breakfast additions

PRICED PER PERSON
MINIMUM 6 PEOPLE

FRESH HOUSE BAKED MINI MUFFINS

*Blueberry, banana, chocolate chip,
double chocolate chip and
oatmeal raisin*

\$2.25 | PERSON

FRESH HOUSE BAKED FRUIT AND FIBRE LOAF

*Selection of fresh house baked seasonal
loaves*

\$2.75 | PERSON

FRESH HOUSE BAKED MUFFINS

*Blueberry, banana, chocolate chip,
double chocolate chip and
oatmeal raisin*

\$2.75 | PERSON

FRESH FRUIT SMOOTHIE

*Includes strawberry-coconut
and mango-mint smoothies*

\$3.75 | PER 8 OZ

ASSORTED BAGELS

*Sesame, plain, blueberry,
whole wheat, multi-grain, cinnamon
raisin bagels*

Served with cream cheese
and preserves

\$3.25 | PERSON

DANISH

Cherry, lemon, raspberry and custard

\$2.75 | PERSON

'NO GLUTEN' MUFFIN

*Blueberry, double chocolate
chip and cranberry*

\$3.25 | PERSON

FRESH WHOLE FRUIT

\$1.75 | PERSON

ASSORTED YOGURT

Individual portion

\$2 | PERSON

ASSORTED GREEK YOGURT

Individual portion

\$2.75 | PERSON

INDIVIDUAL ASSORTED DRINKABLE YOGURT

\$3.25 | PERSON

FRESH SEASONAL FRUIT SALAD

\$4 | PERSON

HOUSE MADE OVERNIGHT OATMEAL CUPS WITH BLUEBERRIES AND HONEY

\$4.25 PER 6OZ | PERSON

HOUSE MADE STAR ANISE AND STEWED PEACH GRANOLA AND YOGURT PARFAITS

\$5.25 PER 6 OZ | PERSON

MINI FRESH FRUIT SKEWERS

3" skewers

\$3.25 | PERSON

PORK SAUSAGES

Two pieces per person

\$2.75 | PERSON

BACON

Two pieces per person

\$3.25 | PERSON

TURKEY BACON

Two pieces per person

\$2.75 | PERSON

HARD-BOILED EGGS

\$2 | PERSON

SCRAMBLED EGGS

*Choice of cheddar and chives, or
peppers, tomatoes and onions*

\$4 | PERSON

HAM AND EGG WRAP

\$6.75 | PERSON

CAGE-FREE EGGS BENEDICT WITH SMOKED SALMON

\$7.50 | PERSON

SPOLUMBO SAUSAGES

Pork, chicken

\$4.25 | PERSON

Beverages

ADD \$0.40 PER PERSON FOR FLAVOUR-INFUSED WATER. DISPENSERS AVAILABLE ON REQUEST PRICED PER PERSON

COFFEECOMPANY (FAIR TRADE)

100% Columbian, Peruvian sunrise and Peruvian decaf blends

\$221 10 CUP URN
\$66 1 30 CUP URN
\$132 1 60 CUP URN

MOCKTAILS

Raspberry mojito and tumeric citrus

\$2.50 1 PERSON | DISPENSER
\$4.50 1 PERSON | PASSED

ICED TEA OR LEMONADE

\$1.75 | JUG, SERVES 8

ASSORTED CANNED JUICE

Orange, apple, and cranberry cocktail

\$2.50 1 PERSON

ASSORTED CANNED SOFT DRINKS

Coke, Diet Coke, Canada Dry and Sprite

\$2.50 1 CAN

TEGA FAIR TRADE ORGANIC TEA

\$2.25 1 BAG

HOT CHOCOLATE

\$2.25 1 PACKET

SAN PELLEGRINO

\$3.25 1 250 ML
\$5.50 1 500 ML

CHOCOLATE OR 2% MILK

\$4.25 1 473 ML CARTON

PITCHERS OF APPLE, CRANBERRY OR ORANGE JUICE

\$16.50 1 JUG, SERVES 8



Breaks

Refreshers

ALL INCLUDE FAIR TRADE COFFEE, TEGA TEA AND ICE WATER

'NO GLUTEN' OPTIONS AVAILABLE

PRICED PER PERSON. MINIMUM 6 PEOPLE

POPCORN TRIO

Caramel, cheddar and buttered popcorn

\$6.25 | PERSON

SNACK ATTACK

An assortment of chips, mini pretzels, trail mix, fresh house baked cookies and fresh house baked mini muffins

\$7.75 | PERSON

SWEET TOOTH

Sliced artisan bread served with nutella spread, peanut butter, fruit loops, banana chips, crushed M&Ms, mini marshmallows, and mini chocolate chips

Served with assorted fresh fruit smoothies

\$10 | PERSON

THE HEALTHY ALTERNATIVE

An assortment of whole fruit, served with individual assorted Greek yogurt, trail mix and granola bars

\$10 | PERSON

THE REFRESHER

Brownie and strawberry kebabs and sliced selected cheeses

Served with artisan breads and crackers

\$11.50 | PERSON

GREEN SUPREME

Fresh sliced fruit, seasonal garden vegetables with hummus, banana chips, served with seasonal fresh fruit smoothie

\$12.75 | PERSON

THE REJUVENATOR

Fresh sliced fruit, individual assorted yogurt and granola bars

Served with pitchers of fresh juice

\$14.50 | PERSON

FUEL UP PROTEIN

Hard boiled eggs, trail mix, cheddar cheese, peanut butter, hummus, sliced apples and grape bundles

Served with an assortment of crackers

\$12.25 | PERSON

TEA TIME

Assorted tea sandwich triangles (Egg salad, ham and cheddar, smoked salmon and cream cheese, and grilled vegetable and pesto), seasonal garden vegetables with hummus, and assorted Ollia macarons

\$17.25 | PERSON

PARTY SNACKS

12 people per bowl

Regular potato chips  



\$14.50 | BOWL

Healthy trail mix  

\$20 | BOWL

Signature house made kettle chips with sriracha dip  

\$28.75 | BOWL

Individual mini butter popcorn bags  

\$3.50 | BAG (MINIMUM ORDER OF 20)

Enhancements

A LA CARTE

MINIMUM 6 PEOPLE

FRESH HOUSE BAKED COOKIES

Chocolate chip, double chocolate, white chocolate macadamia nut and oatmeal raisin

\$2.25 | PERSON

RICE CRISPY SQUARES

\$2.50 | PERSON

'NO GLUTEN' COOKIE

Chocolate chip

\$2.75 | PERSON

BERRY AND OAT BARS

Healthy scratch baked berry oat bar

\$2.75 | PERSON

SIGNATURE CORN MUFFIN

Selection of jalapeno, spinach and cheddar and Canadian maple scratch baked corn muffins

\$3.75 | PERSON

AWAKE ENERGY BITES

Scratch made energy bites with oats, peanut butter, honey, chocolate chips, and ground coffee

\$1.75 | PERSON

Local Features

PRICED PER PERSON
MINIMUM 6 PEOPLE

OLLIA MACARONS VG GF LC

A seasonal selection of Ollia macarons

\$3.50 | PERSON



Ollia is a Calgary-based boutique French patisserie specializing in classic macarons and modern sweets. Their gluten-free macarons are made on-site at their flagship store in Mount Royal Village. They bake from scratch and source their ingredients from local and Canadian suppliers as much as possible.



VILLAGE ICE CREAM VG GF LC

An assortment of salted caramel, coconut, or molten chocolate individual Village hand crafted ice cream. Vegan ice cream available upon request

\$6.25 | PERSON

Village Ice Cream has been a local staple since 2012. Starting out from a humble parking lot in Victoria Park, it has grown to be one of Calgary's most happening hubs and continues to serve up Calgary's best ice cream in the most genuine and personable way.

NOURISH KITCHEN AND BAKERY VE GF DF LC

An assortment of seasonal freshly baked vegan and gluten free donuts

\$3.50 | PERSON



Nourish Kitchen and Bakery is a local bakery creating delicious, gluten free products including paleo, vegan, and low carbohydrate options. The ingredients list is short, clean, and natural, with zero artificial colours or flavours, no refined sugars, GMO's, soy, or additives. Hand made to order, nutrient dense, and full of flavour - they make the food you want to eat, the food you should eat!

Platters

SERVES 12 PEOPLE PER FULL PLATTER

HOUSE MADE MEXICAN PITA CHIPS

Lightly salted pita chips served with seasonal dips

\$51.75 | FULL PLATTER
\$26 | HALF PLATTER

FRESH GARDEN CRUDITÉS

Seasonal garden vegetables served with ranch dressing

Served with carrots, broccoli, cauliflower, grape tomatoes and celery
\$56.25 | FULL PLATTER
\$28.25 | HALF PLATTER

FRESH SLICED FRUIT TRAY

Sliced fresh fruit garnished with seasonal berries

\$62.25 | FULL PLATTER
\$31.25 | HALF PLATTER

MEZZE PLATTER

Olive hummus, coriander and black bean dip, and roasted red pepper and white bean dip

Served with grilled pita triangles
\$60.50 | FULL PLATTER
\$30.25 | HALF PLATTER

CORN CHIPS AND DIP

Corn tortilla chips with salsa, guacamole and jalapeño cream dip

\$41.25 | FULL PLATTER
\$22.75 | HALF PLATTER

DOMESTIC CHEESE BOARD

Canadian blue, applewood smoked cheddar, jalapeño Monterey Jack, and herb and garlic Boursin cheeses

Served with pita triangles and assorted artisan crackers
\$77 | FULL PLATTER
\$38.50 | HALF PLATTER

OLIVE PROSCIUTTO PINEAPPLE ROLL

House made puff pastry roll with prosciutto and pineapple

\$66 | FULL PLATTER
\$33 | HALF PLATTER

ALBERTA CHEESE BOARD

A selection of Alberta produced Winding Road artisan cheeses. Including Raymond Benzel Benoit robelechon, Highland Hall Ashed camembert, and German butter mozzarella

Served with assorted artisan crackers

\$99 | FULL PLATTER
\$49.50 | HALF PLATTER

“NO GLUTEN” VEGAN PLATTER

Grilled eggplant, zucchini, tomatoes, asparagus, red peppers, red onions, mushroom carrot zucchini and eggplant terrine, and spiced olives

Served with gluten free crackers
\$137.50 | FULL PLATTER
\$68.75 | HALF PLATTER

FOOTHILLS CHARCUTERIE

Alberta Rocky Mountain Meats local charcuterie with honey grainy mustard, horseradish, and relish

Served with house baked salted soft pretzels
\$145.25 | FULL PLATTER
\$72.75 | HALF PLATTER

CHARCUTERIE BOARD

Prosciutto, capicola, Genoa salami, and black forest ham served with grilled eggplant, zucchini, tomatoes, roasted garlic, asparagus, red peppers, red onions, bocconcini cheese and spiced olives

Served with pita triangles and assorted breads
\$152 | FULL PLATTER
\$76 | HALF PLATTER

Meeting packages

ALL INCLUDE FAIR TRADE COFFEE, TEGA TEA, ASSORTED CANNED BEVERAGES (FOR LUNCH AND AFTERNOON BREAK ONLY) AND ICE WATER

MINIMUM 15 PEOPLE

PRICED PER PERSON

Kananaskis Meeting Package

\$39.25 | PERSON

SELECT ONE OF EACH OPTION:

BREAKFAST BUFFET

- Basic beginnings (pg. 1)
- Grab and Go Buffet (pg. 2)

MORNING BREAK

- Assorted individual yogurt with fresh house seasonal loaves (pg. 3)
- House made overnight oatmeal cups with blueberries and honey (pg. 3)

LUNCH

- Chef's choice lunch (pg. 10)
- Chili bar (pg. 11)
- Butter chicken buffet (pg. 11)

AFTERNOON BREAK

- Popcorn trio (pg. 5)
- Fresh garden crudites with hummus VE GF NF DF LC
- Ollia macarons (1 per person) VG GF LC
- Fresh house baked cookies VG

Olympus Meeting Package

\$56.25 | PERSON

SELECT ONE OF EACH OPTION:

BREAKFAST BUFFET

- West coast continental (pg. 1)
- Energize buffet (pg. 2)
- Dino breakfast (pg. 2)
- Polski breakfast (pg. 2)

MORNING BREAK

- Mini fresh fruit skewers and awake energy bites (pg. 3 and 5)
- House made star anise and stewed peach granola and yogurt parfaits (pg. 3)
- House baked cinnamon buns with seasonal whole fruit VG

LUNCH

- Between bread package (pg. 10)
- Lasagna lovers buffet (pg. 11)
- Seasonal quiche buffet (pg. 11)
- Make your own taco bar (pg. 11)

AFTERNOON BREAK

- Refresher (pg. 4)
- The Rejuvenator (pg. 5)
- Fuel up Protein (pg. 5)
- Individual Village ice cream and fresh house made baked cookies VG



Lunch

FULL PLATTER SERVES 12 PEOPLE
'NO GLUTEN' AND VEGAN OPTIONS
AVAILABLE

Wrap platter

\$110 | FULL PLATTER, SERVES 12
\$55 | HALF PLATTER, SERVES 6
PLATTER INCLUDES:

JERK CHICKEN WRAP

Grilled jerk marinated chicken breast and creamy apple coleslaw with mango chutney spread on a whole wheat wrap

TEX MEX TURKEY WRAP

Sliced turkey breast, tomato, guacamole and chipotle mayo spread on a tomato tortilla wrap

EGG SALAD WRAP

Classic egg salad on a whole wheat wrap

BUFFALO CHICKPEA WRAP

Buffalo chickpea salad, tomato and blue cheese mayo in a whole wheat tortilla wrap

Artisan platter

\$115.50 | FULL PLATTER, SERVES 12
\$57.75 | HALF PLATTER, SERVES 6
PLATTER INCLUDES:

ITALIAN CIABATTA

Sliced ham, prosciutto, salami, provolone cheese, arugula and roasted garlic mayo spread on a ciabatta

CHIMICHURRI STEAK BAGUETTE

Sliced Philly steak, sauteed red pepper and onion, arugula and chimichurri mayo spread on a fresh baked baguette

TURKEY, CRANBERRY AND BRIE CROISSANT

Sliced turkey breast, sliced apple, brie and cranberry mayo spread on a croissant

PESTO CAPRESE CIABATTA

Bocconcini cheese, tomato, arugula, fresh basil, balsamic glaze and pesto spread on a ciabatta





Between bread package

YOUR SELECTION OF DELI-STYLE SANDWICHES, ONE SANDWICH PER PERSON INCLUDES FAIR TRADE COFFEE, TEGA TEA, ASSORTED CANNED BEVERAGES, FRESH HOUSE BAKED COOKIES, SIGNATURE KETTLE CHIPS WITH SRIRACHA DIP AND CHOICE OF SIDE
MINIMUM 10 PEOPLE

\$20 | PERSON

SANDWICH SELECTIONS












SELECT THREE OPTIONS:

- Grilled chicken Caesar wrap
- Ham and Swiss ciabatta
- Roast beef and caramelized onion on a pretzel roll
- Tuscan tuna salad baguette
- Roasted sweet potato and hummus baguette 
- Egg salad croissant 
- Chef's selection of sandwiches and wraps




SIDES

SELECT ONE OPTION:

Salads:

- Classic Caesar salad
- Market lettuce salad   
- Quinoa kale and sweet potato salad    
- Canadian Bean and Bell Pepper salad    

Soups:

- Soup du jour
- Tomato and roasted pepper 
- Corn lentil 
- Butternut squash and red lentil 
- Italian wedding
- Spicy chicken gumbo

Chef's choice lunch

SANDWICHES OR WRAPS, CHOICE OF SOUP OR SALAD OF THE DAY AND ASSORTED FRESH HOUSE BAKED COOKIES
MINIMUM 6 PEOPLE

\$16 | PERSON

ADD SRIRACHA DIP FOR ADDITIONAL \$0.75 PER PERSON

Served with signature kettle chips

'No gluten' and vegetarian options available
No substitutions are permitted



Hot lunch buffets

INCLUDES ICE WATER, PRICED PER PERSON

MINIMUM 10 PEOPLE

HALAL OPTIONS ARE AVAILABLE AT AN ADDITIONAL PRICE OF \$1.75 PER PERSON

'NO GLUTEN' AND VEGAN OPTIONS AVAILABLE

SEASONAL QUICHE BUFFET (VE AVAILABLE)

Seasonal 4" individual quiche

Served with two salads of your choice or a salad and choice of soup (classic Caesar salad, market lettuce salad, egg, bacon and spinach salad) and fruit tarts

\$18.25 | PERSON

CHILI BAR (VE AVAILABLE)

Beef or vegetarian chili served with house baked rolls and assorted toppings

Served with assorted house baked cookies

\$13.50 | PERSON

LASAGNA LOVERS BUFFET (VE AVAILABLE)

Beef lasagna and vegetable lasagna, Caesar salad, garlic bread and chocolate brownies

Minimum of 15 people

\$19.25 | PERSON

TAJ MAHAL BUFFET (VE AVAILABLE)

Butter chicken or chana masala served with basmati rice and warm naan

Served with assorted house baked cookies

\$14.50 | PERSON

WESTERN BBQ BUFFET (VE VE AVAILABLE)

Beef burgers on buns, lettuce, tomatoes, onions, mustard, ketchup and relish. Served with two salads of your choice (classic Caesar salad, market lettuce salad, grainy dijon potato salad) individual bagged chips and fresh house baked cookies

Add sautéed onions, sautéed mushrooms, bacon or cheese add \$1.25 each

Substitute chicken burgers add \$1.25

Vegan burgers, vegan buns and 'no gluten' buns available upon request

\$18.25 | BUILD YOUR OWN BURGERS

MONTREAL SMOKED MEAT BUFFET

Warm Montreal smoked meat sandwiches with Swiss cheese, and mustard on traditional rye bread

Served with market lettuce salad with assorted dressing, potato wedges and Nanaimo bars

\$18.25 | PERSON

MAKE YOUR OWN TACO BAR (VE AVAILABLE)

Two soft shell tacos with choice of beef or sautéed vegetables. Includes sour cream, salsa, shredded lettuce, bean salsa, tomato, rice, and Mexican corn

Served with seasonal pie

\$17.25 | PERSON



Salads

\$5 | PERSON
MAXIMUM OF 12 ORDERS
\$53 | BOWL
BOWL SERVES 12 PEOPLE

CLASSIC CAESAR SALAD

Crisp romaine lettuce, Parmesan cheese, croutons and bacon on the side

MARKET LETTUCE SALAD VE GF NF

Seasonal vegetables and assorted dressings

EGG, BACON AND SPINACH SALAD GF NF

Bacon, egg, mushrooms and tomatoes on baby spinach

Served with assorted dressings

CANADIAN BEAN AND BELL PEPPER SALAD VE GF NF DF

Mixed bean medley, corn, red onion, mixed bell peppers and fresh parsley with apple cider vinaigrette

THAI SLAW VE GF NF DF

Shredded red and green cabbage, carrot, red pepper, green onion, snow pea, fresh cilantro and sesame seeds with thai vinaigrette crafted feature salad

GRAINY DIJON POTATO SALAD VG GF NF

Mini red potato salad with grainy dijon mustard vinaigrettes

Soups

\$5.50 | PERSON
INCLUDES CRACKERS
MINIMUM 6 PEOPLE

MADE FRESH IN HOUSE

- Soup du jour
- Tomato and roasted pepper VG
- Corn lentil VG
- Butternut squash and red lentil VG
- Italian wedding
- Spicy chicken gumbo

Premium salads

\$5.50 | PERSON MAXIMUM OF 12 ORDERS
\$59.50 | BOWL BOWL SERVES 12 PEOPLE

QUINOA KALE AND SWEET POTATO SALAD VE GF NF DF

Quinoa, kale, sauteed mushrooms and red onion with red wine vinaigrette

GREEK SALAD VG GF NF

Cucumber, tomatoes, kalamata olives, mixed bell peppers, red onion and feta cheese on romaine lettuce

Served with balsamic dressing

SIGNATURE SALAD VG GF NF

Quinoa, heirloom carrots, beets, turnip, red radish and Greek feta with balsamic vinaigrette

JERK SWEET POTATO SALAD VE GF NF DF

Diced sweet potato, red pepper, green onion and fresh cilantro with jerk vinaigrette

MAKE YOUR OWN BUDDHA BOWL VE GF DF

MINIMUM 6 PEOPLE

A selection of brown rice, quinoa, diced roasted sweet potato, spinach, kale, Moroccan roasted chickpeas, diced tomatoes, shredded carrots and dried nuts and fruits

Served with assorted vinaigrettes and tahini lemon garlic dressing

\$12.25 | PERSON

ADD ONS GF

Grilled chicken or tofu. Served chilled

\$7.50 | PERSON



Pizzas

16" PIZZA CUT INTO EIGHT PIECES, SERVES FOUR TO FIVE PEOPLE

MADE WITH SIGNATURE SEASONING

10" 'NO GLUTEN' PIZZA CUT INTO SIX PIECES, SERVES TWO TO THREE PEOPLE

SIGNATURE TRIPLE CHEESE

Mozzarella, orange cheddar and white cheddar

\$24.25 | PIZZA

GARDEN VEGETABLE

Mushrooms, peppers, spinach and red onions

\$25.50 | PIZZA

HAWAIIAN

Canadian bacon and pineapple

\$25.50 | PIZZA

PEPPERONI

Pepperoni and cheese

\$25.50 | PIZZA

TUSCAN KALE

Prosciutto and kale with cherry tomatoes and Parmesan

\$26.50 | PIZZA

QUATTRO MUSHROOM

Portabella, crimini, oyster and shitake mushrooms with Parmesan

\$26.50 | PIZZA

TIKKA MASALA

Chicken tikka, onions and mozzarella









\$27.50 | PIZZA

VEGAN FLATBREAD

Bell pepper, onion and mushroom with vegan mozzarella

\$22 | PIZZA

GLUTEN FREE 10" PIZZAS

- Signature triple cheese  
- Garden vegetable  
- Tuscan kale
- Quattro mushroom  
- Tikka masala  

\$11 | PIZZA

CHEF MOHAN'S SIGNATURE

Inspired by Chef Mohan's first Canadian culinary journey in Whistler

Alberta AAA ground beef with ranch and zaatar spice on a hand stretched house made flat bread

\$29.25 | PIZZA



Boxed meals

SERVED IN A RECYCLABLE BOX OR COMPOSTABLE BAG
 'NO GLUTEN' OPTIONS AVAILABLE
 PRICED PER PERSON
 MINIMUM 6 PEOPLE

PROTEIN SNACK BENTO VG

Kale and quinoa salad, hard boiled egg, dried banana chips, individual assorted yogurt, apple and individual assorted protein bar

\$10.50 | PERSON

CLASSIC KAISER

One classic Kaiser sandwich, choice of:

- Tuna salad
- Egg salad
- Ham
- Roast beef
- Turkey
- Grilled vegetable

\$13.50 | PERSON

INCLUDES VEGETABLES AND DIP, WHOLE FRUIT,
 BAKED COOKIE AND CANNED JUICE
 MAXIMUM 3 SELECTIONS PER EVENT



Hors d'oeuvres receptions

COLD HORS D'OEUVRES, PRICED BY THE DOZEN
MINIMUM THREE DOZEN

STUFFED CHERRY TOMATOES VG GF NF

Cherry tomatoes stuffed with roasted vegetables and topped with Boursin whip

\$35.25

PROSCIUTTO WRAPPED PEACHES GF NF

Peaches and fresh greens wrapped in prosciutto and finished with a blue cheese emulsion

\$29.75

CHEF'S MINI ROLLS VB GF DF

Quinoa rice paper rolls with seasonal vegetables and cashew dipping sauce

\$37.50

PORT WINE BACON AND CHICKEN TERRINE

\$35.25

DEVEILED EGG WITH CAVIAR GF NF

\$31.50

ASSORTED HOUSE ROLLED SUSHI GF NF

\$35.25

B.C. SCALLOPS GF NF DF

Scallops with chickpea puree, heirloom tomato salad and fresh Urban Cultivator herbs

Served on a Chinese spoon

\$53

SHRIMP COCKTAIL GF NF DF

Served with mary rose sauce

\$33

DAHI PAPRI CHAAT VG

Fried papri dough wafers with chickpeas, potatoes, yogurt, tamarind chutney and chaat masala

Served in mini cups

\$38

CHEF MOHAN'S

SIGNATURE VG GF LC

Inspired by his time in Dubai, these beet napoleons with mache and crafted with blue cheese, crushed pistachio and topped with an orange truffle Urban Cultivator green vinaigrette

\$53



Hors d'oeuvres receptions

HOT HORS D'OEUVRES, PRICED BY THE DOZEN
MINIMUM THREE DOZEN

CHICKEN WINGS

Choice of salt and pepper, BBQ, hot or lemon pepper

\$24.75

ADD DIP \$0.75 PER PERSON

BUFFALO MEATBALLS

\$22


VEGETARIAN SPRING ROLLS

Served with ginger-soy dipping sauce

\$22

MINI QUICHES

Choice of:

- Wild mushroom and asiago 
- Canadian bacon, fresh Urban Cultivator herbs, Swiss cheese and leeks
- Cheddar, snow pea, thyme and chicken

\$26.50

SPANAKOPITA

Served with house made tzatziki

\$26

INDIAN SAMOSAS

Served with tamarind chutney

\$24.50

BISON VOL-AU-VENT

House made and served with tomato jam

\$48.50

THAI CHICKEN SATAY

Served with peanut sauce

\$29.75

CHICKEN JIAOZI

Chicken dumplings with sweet soy dipping sauce

\$26

COCONUT SHRIMP

\$28.25

HOUSE MADE SPINACH AND KALE FINGERLINGS

\$27

MINI BEEF SLIDERS

Mini beef sliders on sesame brioche buns. Served with aged English cheddar, caramelized onions, mushroom and a pickle aioli

\$27

HOUSE MADE VEGETABLE PAKORA

Served with yogurt mint sauce

\$28.75

CHICKEN TIKKA BROCHETTES

\$34.25

PORK BELLY STACK

Crispy pork belly with turnip puree on zaatar spiced potato chips

\$49.50

CASCABEL SHRIMP

Garlic cascabel shrimp with parsley and lemon butter

\$39.75

BACON WRAPPED SCALLOPS

\$39.75

MAC AND CHEESE LOLLIPOPS

Served with house made signature ketchup

\$28.75

MONTEGO BAY JERK BEEF SKEWERS

\$46.25

MINCED LAMB KEBAB ROLLS

Served with mint jelly









\$43.50

MINI BEEF WELLINGTONS

\$39.75

STUFFED MINI BELL PEPPERS

Choice of:

- Portobella mushroom barley risotto   
- Mediterranean pilaf with zucchini, olives, and lemon rice     

\$36.50

Reception packages

HAWAIIAN AND TASTE OF EAST ASIA RECEPTION PACKAGES INCLUDE FAIR TRADE COFFEE, TEGA TEA AND ICE WATER
MINIMUM 20 PEOPLE
PRICED PER PERSON









CREATE YOUR OWN

6 pieces per person:






CHOOSE TWO COLD HORS D'OEUVRES
AND TWO HOT HORS D'OEUVRES:

Served with domestic cheese board with crackers
and fresh garden crudités with ranch dip

COLD HORS D'OEUVRES:

- Boursin cheese crostini 
- Classic deviled eggs   
- Thai chicken salad won-tons
- Prosciutto wrapped melon   
- Bruschetta with crostini 





















HOT HORS D'OEUVRES:

- Chicken wings (Salt and Pepper) 
- Buffalo meatballs
- Indian samosas  
- Vegetable spring rolls 
- Spinach and feta spanakopita 

\$19.75 | PERSON

HAWAIIAN HOLIDAY










8 – 10 pieces per person:

- Corn chips with salsa and sour cream  
- Shrimp cocktail   
- Pineapple and cheddar bites   
- Grape and pineapple cream cheese mini toast 
- Mini beef sliders 
- Honey glazed ham and pineapple brochettes   
- Bacon wrapped scallops   
- Sticky pupu chicken skewers   
- Hawaiian wedding cake squares 

\$29.50 | PERSON

TASTE OF EAST ASIA

10 – 12 pieces per person:

- Chicken tikka brochettes  
- House made vegetable pakora  
- Crispy papri chips with mint yogurt, coriander and chickpea sweet potato and tomato Indian salsa dips 
- Chicken jiaozi
- Assorted house rolled sushi  
- Coconut shrimp
- House made Thai spring rolls 
- Red bean cake 

\$36.50 | PERSON



Chef encounter action stations

CHEF ATTENDED FOR FOUR HOURS
MINIMUM 30 PEOPLE. 1 CHEF PER 75 GUESTS

WAFFLE STATION

Home made Belgium waffles made to order in our waffle irons. Includes choice of assorted syrups, house made berry compote, whipped cream, chocolate chips, bananas and strawberries

\$13.75 | PERSON

ASIAN DUMPLING

Selection of chicken, pork, and vegetable dumplings. Served with fresh kimchi, soy sauce, chili sauce, and assorted condiments

\$12 | PERSON

SHAWARMA STATION

Chicken shawarma or grilled vegetables with choice of shredded iceberg lettuce, pickled radish, garlic aioli, red cabbage, tomatoes and red onions

Served in warm mini pitas

\$15.50 | PERSON

MASHED POTATO BAR

Choice of garlic mashed potatoes or granny smith apple sweet potato mash. Includes choice of steamed broccoli florets, shredded aged cheddar, truffle forest mushroom sauté, whipped wild parsley butter, fresh chives, Cajun onion tangle, crème fraîche, smoky bacon bits and chopped Chorizo crumble on the side

Served in martini glasses

\$15.50 | PERSON

RISOTTO BAR

Freshly prepared mushroom risotto simmered with white wine

Served with your choice of shallots, fresh urban cultivator herbs, sundried tomatoes, asparagus, Parmesan or Gorgonzola

\$16.50 | PERSON

CHEF CARVED AAA ALBERTA PRIME RIB

Served with fresh brioche buns, butter and condiments

Serves 30 people, 3 oz per person

\$390.50

MINI DONUT

Freshly baked and made to order. Dusted with cinnamon sugar. Includes 5 mini donuts per person

\$7.75 | PERSON



Dinner buffets

ALL DINNER BUFFETS INCLUDE FAIR TRADE COFFEE, TEGA TEA AND ICE WATER
MINIMUM 10 PEOPLE

HALAL OPTIONS ARE AVAILABLE AT AN ADDITIONAL PRICE OF \$1.75 PER PERSON
'NO GLUTEN' AND VEGAN OPTIONS AVAILABLE
PRICED PER PERSON

PARISIAN BUFFET (VG AVAILABLE)

Brioche buns and butter, fresh greens with assorted dressing, Canadian Bresse chicken breast with white port wine mushroom cream sauce, potato and onion gratin, ratatouille, cheese ravioli with salsa palermitana and French assorted cake bites

\$29.75

ALBERTA WILDROSE BUFFET (LC)

Local rabbit or bison stew with roasted root vegetables

Served with house baked bannock with whipped butter and house made Saskatoon berry jam, market lettuce salad with berry vinaigrette, roasted baby herb potatoes and seasonal berry crumble

\$29.25

SPARTAN BUFFET (VG AVAILABLE)

Sundried tomato and olive chicken breast, vegetable souvlaki, Greek salad, pita bread and house made tzatziki

Served with lemon rice and baklava

\$28.75

THAI THAI BUFFET (VG AVAILABLE)

Red Thai curry chicken, Thai yellow chickpea and vegetable curry, steamed jasmine rice, Thai slaw, baby bok choy with red peppers and mango swirl cheesecake

\$27.50

COCINA MEXICANA (VG AVAILABLE)

Pinto bean ensalada, chicken enchiladas, lasaña vegetarian, coriander and bean rice, charred lemon corn on the cob and house made pina colada and mango verrines

\$28.75

CHEF MOHAN'S SIGNATURE TRADITIONAL MUGHLAI FEAST

*Aloo chana chaat (Chickpea and potato salad) (VG GF NF)
Boorani raita (Yogurt sauce) (VG GF)*

Choice of:

• Daal aur tamatar ka shorba (Thin lentil and tomato soup) (VE GF NF DF)

Or

• Murg aur dhuani ka shorba (Chicken and coriander broth) (GF NF)

Mughlai shahi chicken (Chicken with creamy cashew and onion gravy) (GF)

Navratan korma (Assorted local vegetables cooked in rich tomato cream jus) (VG LC)

Mughlai pulao (Basmati rice with dried BC fruits) (VG GF LC)

Warm naan bread (VG)

Kesar Rasmalai (Milk dumplings soaked in chilled saffron milk) (VG GF)

\$36.50



Varsity buffet

INCLUDES FAIR TRADE COFFEE, TEGA TEA AND ICE WATER

MINIMUM 25 PEOPLE









ADD SECOND ENTRÉE FOR \$8.25 PER PERSON

\$38.50 | PERSON

Varsity buffet includes bread rolls and butter, market lettuce salad     with assorted dressings and grainy Dijon potato salad    and chef's seasonal vegetables    








ENTREES

SELECT ONE OPTION:

- Alberta AAA Angus steak with Diane sauce    
- Pecan crusted chicken with bourbon cream sauce
- Grilled fillet of Chinook salmon with Normandy sauce  
- Berkshire pork with sauce charcuterie  






















DESSERTS

SELECT ONE OPTION:

- Assorted sweets and squares 
- House made chocolate mousse cups  
- Fresh sliced fruit    

HOT SIDES

SELECT TWO OPTIONS:

- Garlic and buttermilk mash potatoes   
- Rosemary and Parmesan roasted baby potatoes   
- Aromatic basmati rice with peas    
- Roasted herb spring greens    
- Bharat spiced carrots and cauliflower    
- Scallion mashed potatoes   



Chancellor buffet

INCLUDES FAIR TRADE COFFEE, TEGA TEA AND ICE WATER

MINIMUM 30 PEOPLE











ADD SECOND ENTRÉE FOR \$8.25 PER PERSON CARVED ENTREES ARE CHEF ATTENDED FOR FOUR HOURS

\$56.25 | PERSON

Served with bread rolls and butter















CARVED ENTREES

SELECT ONE OPTION:

- Herb and garlic crusted slow roasted Alberta bison with sauce madere     
- Signature dry crusted Alberta AAA strip loin with sauce lyonnaise     

















ADDITIONAL ENTREES

SELECT ONE OPTION:

- Hemp seed crusted chicken with mango mused sauce  
- Pistachio crusted salmon with tomato tapenade and goji orange sauce  
- Sea bass gremolata with Thai curry sauce  
- Niman ranch sustainable pork ribs with hoisin black bean house made bbq sauce   
- Irish lamb stew finished with goat milk feta  
- Lebanese roasted vegetable moussaka   

SALADS











SELECT THREE OPTIONS:

- Kale and romaine Caesar
- Market lettuce salad with assorted dressings    
- Farmer's greens with mandarins, slivered red onion, teardrop tomatoes and goat cheese. Served with house made hazelnut and Dijon vinaigrette  
- Jerk sweet potato salad    
- Baby spinach, watermelon and feta salad with house made orange vinaigrette   
- Signature salad   

SIDES













SELECT ONE OPTION:

Vegetables:

- Heritage beans, asparagus and spring peas with golden raisins and pine nuts    
- Beluga turmeric lentils with baby kale, garbanzo beans and sautéed leeks   
- Farmer's beans with green tahini, toasted black sesame seeds, lemon and chervil   























SIDES CONTINUED

SELECT ONE OPTION:

- Amber roasted zucchini and tomatoes with Bulgarian feta   
- Roasted cauliflower and broccoli with heirloom citrus, mint and cilantro     
- Brussel sprouts with walnuts and blood orange glaze    



























SELECT ONE OPTION:

Starches:

- Scallion mashed potato   
- Maple glazed roasted parsnip puree     
- Heirloom citrus and herb butter roasted fingerling potatoes    
- Quinoa pilaf with shitake mushrooms, carrots and peas    
- White bean ragout   
- Wild mushroom and pine nut brown rice pilaf   

DESSERTS

SELECT TWO OPTIONS (50% OF EACH):

- House baked vanilla cake topped with strawberry cream 
- Assorted house made lime, pina colada and mango verrines  
- Fresh sliced fruit    
- Build your own crepe station with assorted toppings 
- House made signature pistachio mousse with white chocolate gelee   
- House baked chocolate cake filled with mocha cream 
- Crème Brûlée cheesecake 
- Chocolate tart on coconut macaroon 
- Deep caramel pecan flan 
- Assorted Village individual assorted ice cream   
- Assorted Ollia macarons   
- Nourish Bakery chocolate brownies    
- House made raspberry and white chocolate verrines  

Plated meals

PLATED MEALS INCLUDE FRESH ROLLS AND WHIPPED BUTTER, FAIR TRADE COFFEE AND TEGA TEA
CHOICE OF SALAD OR SOUP AND DESSERT
MINIMUM 20 PEOPLE
PRICED PER PERSON

ENTRÉES

SELECT ONE OPTION:

CHINOOK SALMON WITH LOBSTER RISOTTO

Panko pan fried salmon with lobster risotto lemon aioli and nutty butter broccoli

\$43

APPLE WOOD PORK TENDERLOIN GF NF

Roasted pork tenderloin with apple wood candied smoked bacon, creamy polenta and mango corn salsa

\$39.75

LEMON CHICKEN NF

Lemon and gremolata crusted chicken breast with pommes aux Lyon and artisan carrots and asparagus

\$40.75

BROME LAKE DUCK BREAST GF NF LC

Brome lake roasted duck breast with a cherry and fennel reduction

Served with duck fat roasted baby potatoes, bing cherries and sauteed carrots, onions and zucchini

\$46.25

ALBERTA LAMB CHOPS GF LC

Herb crusted Alberta lamb chops with roasted pumpkin, honey glazed artisan carrots and smashed baby potatoes with sauce chivry

\$59.50

ALBERTA AAA STEAK AU POIVRE GF NF LC

Angus Alberta AAA steak au poivre, smashed Yukon potato, glazed local root vegetable panache in a port wine reduction

\$49.50

ALBERTA BISON TENDERLOIN GF NF LC

Alberta Bison tenderloin seasoned with black currant coffee and cinnamon cardamom glaze. Served with roasted herb and garlic baby potatoes, local seasonal vegetables and a bow stock reduction

\$53

CHERRY GLAZED TOFU STEAK VG

Peppercorn and cherry glazed pumpkin crusted tofu steak. Served with roasted butternut squash risotto, spiced cinnamon and pickled cranberry mascarpone

\$35.75

SIDES

SELECT ONE OPTION:

SALADS:

- Kale and romaine Caesar
- Market lettuce salad with assorted dressings **VE GF NF DF**
- Farmer's greens with mandarins, slivered red onion, teardrop tomatoes and goat cheese. Served with house made hazelnut and Dijon vinaigrette **VE GF**
- Jerk sweet potato salad **VE GF NF**
- Baby spinach, watermelon and feta salad with house made orange vinaigrette **VG GF NF**
- Signature salad **VG GF NF**

SOUPS:

- Soup du jour
- Tomato and roasted pepper soup **VG**
- Corn lentil soup **VG**
- Butternut squash and red lentil soup **VG**
- Italian wedding soup
- Spicy chicken gumbo soup

DESSERTS

SELECT ONE OPTION:

- Matcha green tea blackberry cheesecake **VG**
- White chocolate lemon lavender cheesecake **VG**
- Chocolate hazelnut cake with chocolate cream **VG**
- Strawberry champagne cake with blueberry coulis **VG**
- House made chocolate truffle mousse **VG GF**
- House made rose Crème Brûlée **VG GF LC**
- White chocolate and blueberry cheesecake **VG**
- Cranberry and chocolate log with pomegranate couli **VG**
- Village individual ice cream with our fresh house baked cookie **VG GF LC**

Sweet finishes

SIGNATURE SCRATCH BAKED COOKIES

Minimum order of 6

Belgian chocolate chunk, farmer's oatmeal raisin, Oreo peppermint crunch, and white chocolate chunk (no gluten)

\$2.75 COOKIE | \$33 DOZEN

SWEET DELICACY

Minimum order of 6, 1.5 pieces per person

Fruit crumble, lemon squares, chocolate and raspberry cream cheese bites, macaroons, fruit and custard tarts

\$3.50 | PERSON

HOUSE MADE BROWNIE AND STRAWBERRY DESSERT KEBABS

Minimum order of 6

Dutch chocolate brownie with fresh strawberries

\$3.75 | PERSON

FRENCH PASTRIES

Minimum order of 12

Selection of mini macarons, mini cheese cakes, cannoli, profiteroles, mini eclairs, mini chocolate mousse cups, mini mango mousse cakes and mini custard tarts

\$3.75 | PERSON

ASSORTED VERRINES

Minimum order of 12

Assorted house made lime, pina colada raspberry and white chocolate verrines

\$4.50 | PERSON

BROWNIE LOVER'S MADNESS

Minimum order of 12, 1.5 pieces per person

Selections of silk chocolate caramel pecan, double fudge, deep Dutch, and triple chunk brownies

\$3.50 | PERSON

OLLIA JUMBO FRENCH MACARONS

Minimum order of 12

Assorted seasonal flavors. Locally made in Calgary

\$3.50 MACARON | \$39.75 DOZEN

NOURISH BAKERY VEGAN DONUTS

Minimum order of 12

Assorted plain, cinnamon sugar, chocolate toffee crunch, chocolate and coconut vegan and no gluten donuts. Locally made in Calgary

\$3.50 | PERSON

NOURISH BAKERY VEGAN COOKIES

Minimum order of 12

Assorted vegan and no gluten lemon melt, triple ginger, and chili chocolate 2 oz. cookies. Locally made in Calgary

\$2.75 PER DONUT | \$33 DOZEN

VILLAGE INDIVIDUAL ASSORTED ICE CREAM

Minimum order of 12

\$6.25 | PERSON

SEASONAL WARM FRUIT CRUMBLE

Minimum order of 12

\$5.25 | PERSON

SCRATCH BAKED MINI CUPCAKES

Minimum order of 12

Chocolate or vanilla. Made in house decorated to your theme

\$24.25 | DOZEN

SCRATCH BAKED CUPCAKES

Minimum order of 12

Chocolate or vanilla. Made in house decorated to your theme

\$36.50 | DOZEN

SCRATCH BAKED RED VELVET CUPCAKES

Minimum order of 12

With cream cheese icing. Made in house

\$36.50 | DOZEN

HOUSE BAKED PIES AND GATEAU

Choice of strawberry rhubarb pie, apple pie, New York cheesecake, black forest cake or tiramisu

\$42 | PIE OR GATEAU | SERVES 8

CHIFFON SHEET CAKE SELECTIONS

Vanilla, chocolate or marble, scratch made in house

Customized messaging available

ADD A CUSTOM SUGAR PAPER LOGO OR PHOTOGRAPH FOR \$50 PER 8½ X 11 INCHES

\$38.50 8-INCH ROUND CAKE | SERVES SIX TO EIGHT PEOPLE

\$60.50 QUARTER SHEET | SERVES 20 - 25 PEOPLE

\$93.50 HALF SHEET | SERVES 45 - 50 PEOPLE

\$170.50 FULL SHEET | SERVES 90 - 100 PEOPLE

Bar service

Our bar service has a minimum sales requirement of \$300 for the first three hours of service with a minimum of \$100 per hour of service thereafter, per bartender. Clients will be charged the difference of minimums not met.

Talk to your event planner about bar service for small groups.

University of Calgary 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 business days prior to your event to ensure availability of the product for your event. Host price listed are exclusive of GST and gratuities. Cash prices listed are inclusive of GST and gratuities.

Bar

POP AND JUICE

Coke, Diet Coke, Canada Dry, Sprite

\$2.50 HOST | \$2.75 CASH

DOMESTIC BEER

Kokanee, Coors Light, Canadian, Big Rock Traditional, Big Rock Grasshopper

\$6.25 HOST | \$6.75 CASH

COOLERS

Smirnoff Ice

\$6.75 HOST | \$7.50 CASH

IMPORT BEER

Stella Artois, Corona, Heineken

\$6.75 HOST | \$7.50 CASH

WINE

House red: Chocalan Inspira Cabernet Sauvignon

House white: Chocalan Inspira Sauvignon Blanc

\$6.75 GLASS | HOST
\$7.50 GLASS | CASH

HIGHBALLS

Vodka: Smirnoff

White rum: Bacardi White

Dark rum: Bacardi Dark

Gin: Beefeater

Rye: Canadian Club

Scotch: Grants

\$6.75 PER 1 OZ | HOST
\$7.50 PER 1 OZ | CASH

Wine selections

OUR WINE SELECTION IS EXCLUSIVELY FROM J. WEBB WINE MERCHANT, LOCATED RIGHT HERE IN CALGARY. FOR OVER 30 YEARS J. WEBB HAS BEEN COMMITTED TO SOURCING SUSTAINABLE AND ORGANIC WINE FROM SMALL FAMILY ESTATES AROUND THE WORLD.

WHITES

J. Webb Verdejo
SPAIN

\$34.25 | BOTTLE

La Palma Chardonnay
CHILE

\$36.50 | BOTTLE

Lavis Pinot Grigio
ITALY

\$40.75 | BOTTLE

Molines Sauvignon Blanc
FRANCE

\$47.50 | BOTTLE

Koster Wolf Riesling
GERMANY

\$48.50 | BOTTLE

Blue Mountain Pinot Gris
BRITISH COLUMBIA

\$68.75 | BOTTLE

REDS

J. Webb Tempranillo
SPAIN

\$34.25 | BOTTLE

Heartland Stickleback
AUSTRALIA

\$37 | BOTTLE

Sur Andes Malbec
ARGENTINA

\$40.75 | BOTTLE

Molines Merlot
FRANCE

\$47.50 | BOTTLE

Jeff Carrel Les Darons
FRANCE

\$50.75 | BOTTLE

Grayson Pinot Noir
CALIFORNIA

\$64 | BOTTLE

BUBBLY

Riondo Prosecco
ITALY

\$42 BOTTLE | \$8.25 GLASS



J. WEBB
WINE MERCHANT LTD.

Zero proof bar LC

Handed crafted, and hand shaken non-alcoholic cocktails. Made exclusively with the leading non alcoholic plant based elixir; Seed Lip. Seedlip is the world's first distilled non-alcoholic botanical brand of spirits.

Our non alcoholic bar service has a minimum sales required of \$200 for the first three hours of service with a minimum of \$100 per hour of service thereafter, per bartender. Clients will be charged the difference of minimums not met.

\$6.75 GLASS | HOST

\$7.25 GLASS | CASH

CHERRY MANHATTAN

Seedlip spice shaken with balsamic glaze, cherry juice and bitters

CUCUMBER ROSE COLLINS

Seedlip garden layered with fresh cucumber, mint, rose water, rose petals and topped with soda

SODA POP MIXER

Seedlip garden mixed with watermelon and strawberry soda, fresh mint and lemon juice



SPICED MULE

Seedlip spice, lime juice, ginger and Canada Dry

SIGNATURE CITRUS HERBAL TONIC

House created featuring house made herbal syrup, cardamom and orange tonic, lime juice and soda

SEEDLIP®
DISTILLED NON-ALCOHOLIC SPIRITS

Package substitutions

BASIC BEGINNINGS VE GF DF LC

Vegan substitution: *Nourish caramelized banana muffin*

\$1 ADDITIONAL PER PERSON

No gluten substitution: *Blueberry or chocolate chip muffin*

CONTINENTAL VE GF DF LC

Vegan substitution: *Nourish caramelized banana muffin*

\$1 ADDITIONAL PER PERSON

No gluten substitution: *Blueberry or chocolate chip muffin*

EARLY BIRD CONTINENTAL VE GF DF LC

Vegan substitution: *Nourish sliced multi-grain sourdough loaf with house made berry jam*

\$0.75 ADDITIONAL PER PERSON

No gluten substitution: *Plain sliced bagel with cream cheese*

\$0.75 ADDITIONAL PER PERSON

WESTCOAST CONTINENTAL VE GF DF LC

Vegan substitution: *Nourish sliced multi-grain sourdough loaf with hummus and a Daiya vegan yogurt*

\$1.25 ADDITIONAL PER PERSON

No gluten substitution: *Plain sliced bagel*

ENERGIZE BUFFET VE GF DF LC

Vegan substitution: *Nourish sliced multi-grain sourdough loaf with hummus and a Daiya vegan yogurt*

\$1 ADDITIONAL PER PERSON

No gluten substitution: *Plain sliced bagel with turkey bacon, Swiss cheese and egg*

GRAB AND GO BREAKFAST VE GF DF LC

Vegan substitution: *Nourish sliced multi-grain sourdough loaf with hummus, spinach and tomato and a Daiya vegan yogurt*

\$1.25 ADDITIONAL PER PERSON

No gluten substitution: *Plain sliced bagel with turkey bacon, Swiss cheese and egg*

DINO BREAKFAST VE GF DF LC

Vegan substitution: *Nourish sliced multi-grain sourdough loaf with hummus, spinach and tomato and a Nourish caramelized banana muffin*

\$1.75 ADDITIONAL PER PERSON

No gluten substitution: *No gluten pancakes*

\$1 ADDITIONAL PER PERSON

POLSKI BREAKFAST VE GF DF LC

Vegan substitution: *Nourish sliced multi-grain sourdough loaf with hummus, spinach and tomato and a Daiya vegan yogurt*

\$0.75 ADDITIONAL PER PERSON

No gluten substitution: *No gluten sliced bread*

\$0.75 ADDITIONAL PER PERSON

KENSINGTON BREAKFAST VE GF DF LC

Vegan substitution: *Nourish sliced multi-grain sourdough loaf with hummus, spinach and tomato and a Daiya vegan yogurt*

\$0.75 ADDITIONAL PER PERSON

No gluten substitution: *Blueberry or chocolate chip muffin*

Package substitutions continued

POPCORN TRIO VE GF DF LC

Vegan substitution: *Regular popcorn no butter*

SNACK ATTACK VE GF DF LC

Vegan and no gluten substitution: *Nourish assorted 2 oz. cookie*

SWEET TOOTH VE GF DF LC

Vegan and no gluten substitution: *Nourish sliced multi-grain sourdough loaf*

THE HEALTHY ALTERNATIVE VE GF DF LC

Vegan and no gluten substitution: *Berry and oat bars*

THE REFRESHER VE GF DF LC

Vegan and no gluten substitution: *Nourish brownie and strawberry kebabs*

\$0.75 ADDITIONAL PER PERSON

THE REJUVENATOR VE GF DF LC

Vegan and no gluten substitution: *Berry and oat bars*

FUEL UP PROTEIN VE GF DF LC

Vegan and no gluten substitution: *Nourish sliced multi-grain sourdough loaf*

TEA TIME VE GF DF LC

Vegan and no gluten substitution: *Nourish hummus and grilled vegetable multi-grain tea sandwich and nourish assorted 2 oz. cookie*

\$0.75 ADDITIONAL PER PERSON

HOT LUNCH BUFFETS VE GF DF LC

Vegan substitution: *Vegan penne pasta with grilled vegetable sauce* (Vegan, no gluten, dairy free)

No gluten substitution: *No gluten penne pasta with grilled vegetables and mozzarella, in a rose sauce* (Vegetarian, no gluten)

DINNER BUFFETS VE GF DF LC

Vegan substitution:

Stuffed zucchini with heirloom tomato and basil concasse, with roasted vegetables (Vegan, no gluten, dairy free)

Peppercorn tofu with pomodoro sauce, Provencal vegetables and roasted herb baby potatoes (Vegan, no gluten, dairy free)

No gluten substitution:

Grilled chicken breast with teardrop tomato and basil concasse, with roasted vegetables (no gluten, nut free)

Peppercorn beef with garlic mashed potatoes, seasonal vegetables and aus jus (no gluten, nut free)

Pan seared salmon with Provencal vegetables and roasted herb baby potatoes (no gluten, nut free)



Catering policies

GENERAL CATERING POLICIES AND PROCEDURES

University of Calgary food services values our relationship with our clients. These policies and procedures are designed to meet our clients' needs, ensuring overall event success.

REGULAR CATERING OFFICE HOURS:

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

University of Calgary 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. 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.

LABOUR AND CHINA SERVICE

Labour is charged at \$25 per hour. The amount of labour required will be accessed by the Catering Manager. As 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, per attendant needed, will be charged. The amount of labour required for passed services will be accessed by the Catering Manager.

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). Furthermore, all buffet tables for delivery/drop off orders come with standard house linen. Additional linens for cocktail tables and receptions may be subject to additional charges. Specialty linens will be priced at market value.

BAR SERVICE

Our bar service has a minimum revenue requirement of \$300, 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. Additional bartenders are available at \$25 per hour (minimum of three (3) hours). University of Calgary 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.

MENU PRICING

Quoted prices in our Catering Menu are subject to change without notice due to economic fluctuations in food costs. However, we will honour 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 AND 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, University of Calgary 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 of \$25 per hour, for a minimum of three (3) hours.

CANCELLATION POLICY

To plan properly for your event we purchase required items, schedule required associates and perform administrative duties to service the event. Therefore cancellation of your function represents revenue loss and must adhere to our policy as outlined in your contract.

Cancellation of any orders or functions must be approved by the Catering Manager.

OUTSIDE FOOD AND BEVERAGE

University of Calgary food services does not permit outside food service to be brought into the premises.

SERVICE AND ADMIN FEES

Serviced food and beverage orders will be subject to a 15% service charge as well as an applicable sales tax of 5%. Delivery/drop off orders will be subject to a 10% service fee as well as applicable sales tax of 5%.

Catering policies

PAYMENT

As outlined in your event contract.

WATER SERVICE

The University of Calgary is committed to excellence and leadership in advancing the pursuit of sustainability on campus, therefore U of C food services does not offer bottled water. We are happy to provide water service for every catered event at no additional cost.

If you do not require catering for your event, however you would like to offer water service, the following charges apply:

- Compostable service

\$0.50 | PERSON

- Glass service

\$0.75 | PERSON

Charges will apply for water only service at \$25 per hour, minimum 3 hours.

DIETARY RESTRICTIONS

In order to assist with you with your menu choices, we have highlighted

- halal, no gluten, vegan, vegetarian, locally grown, nut free and no dairy menu selections

SOCAN

The venue is required by law to collect from the client and remit fees on behalf of the Society of Composers, Authors, and Music Publishers of Canada for the playing of live and recorded copyrighted music.

	Without Dancing	With Dancing
1-100	\$22.06	\$44.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39
Over 500	\$93.78	\$187.55

RE:SOUND

The venue is required by law to collect from the client and remit fees on behalf of Re:Sound for the playing of recorded copyrighted music.

	Without Dancing	With Dancing
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52
Over 500	\$39.33	\$78.66

CATERING MINIMUMS

Dining Centre
Monday - Friday \$65
Saturday - Sunday \$150

Hotel Alma
Monday - Friday \$65
Saturday - Sunday \$150

*Energy, Environment
Experiential Learning
(EEEL)* \$150

Red & White Club
Sunday - Thursday \$2,500
Friday & Saturday \$7,000



UNIVERSITY OF CALGARY
Food Services

CONFERENCE AND EVENT MANAGEMENT

Email: cem@ucalgary.ca

Phone: 403.220.3111

