

CLASSIC FARE

# CATERING FOR EVERY OCCASION



# EAT AT UCALGARY

## WHATEVER YOU NEED, WE'VE GOT YOU COVERED

Our expert consultants and talented catering team offer a diverse skill set and years of experience to best assist you in designing the perfect culinary experience for your theme and budget. We strive to offer an excellent variety of healthy, fresh, seasonal, creative and locally sourced food options.

Ask us about our substitute menu options for dietary concerns and we will be happy to accommodate. You are welcome to challenge us with your unique ideas or let us explore our creative boundaries to develop options that fit perfectly with your event. Our team is delighted to assist and make recommendations; the options are endless.

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## LAND ACKNOWLEDGEMENT

The University of Calgary, located in the heart of Southern Alberta, both acknowledges and pays tribute to the traditional territories of the peoples of Treaty 7, which include the Blackfoot Confederacy (comprised of the Siksika, the Piikani, and the Kainai First Nations), the Tsuut'ina First Nation, and the Stoney Nakoda (including Chiniki, Bearspaw, and Goodstoney First Nations). The City of Calgary is also home to the Métis Nation of Alberta (Districts 5 and 6).

The University of Calgary is situated on land Northwest of where the Bow River meets the Elbow River, a site traditionally known as Moh'kins'tsis to the Blackfoot, Wichîspa to the Stoney Nakoda, and Guts'ists'i to the Tsuut'ina. On this land and in this place we strive to learn together, walk together, and grow together "in a good way."

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## IDENTIFIERS

*Traditions*  
Indigenous Storytelling through Food







**Make a positive impact on our  
climate with your next plate.**

Just choose menu items labeled with this icon:



Low Carbon meals have at least 38% lower carbon emissions than the average meal. Learn more about this calculation at [eatcoolfood.org](http://eatcoolfood.org)



# ALL DAY MEETING PACKAGES



meeting  
packages

breakfast

breaks

lunch

reception

dinner

beverages

policies

# ALL DAY MEETING PACKAGES

PRICED PER PERSON  
MINIMUM ORDER OF 10 PER PACKAGE

## MEETING PACKAGE #1 | \$59.50



### BREAKFAST

#### CLASSIC CONTINENTAL

- Fresh sliced seasonal fruit 
- Morning mini pastries & condiments
- Assorted flavoured yogurt cups
- Assorted juices, Fairtrade coffee & tea

### CHOICE OF A.M. BREAK

#### FRESH START

- Trail mix  
- Seasonal whole fruit
- Assortment of individual yogurt cups
- Mini-pretzels
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

#### BAKESHOP

- Banana bread
- Madeleine cookies
- Chocolate walnut cake
- Cornmeal muffin
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

### LUNCH

#### CLASSIC DELI LUNCH

- Choice of 3 wraps and/or sandwiches
  - Substitute to hot selection | \$2.00 per selection
- Heritage greens, balsamic vinaigrette
- Kettle chips, truffle parmesan aioli
- Assorted cookies
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

### CHOICE OF P.M. BREAK

#### SWEET & SAVORY

- Assortment of mini cupcakes
- Salty tortilla chips
- Guacamole, salsa & lime crema
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

#### MEDITERRANEAN BREEZE

- Caprese skewers
  - Mozzarella, grape tomatoes, fresh basil, olives
- Vegetable crudité's
  - Sundried tomato hummus
- Grilled pita bites
  - Tzatziki
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks











# ALL DAY MEETING PACKAGES

PRICED PER PERSON  
MINIMUM ORDER OF 10 PER PACKAGE



## MEETING PACKAGE #2 | \$67.00

### CHOICE OF HOT BREAKFAST

#### STAMPEDE BREAKFAST

- Fresh fruit salad
- Scrambled eggs with cheddar
- Maple smoked bacon (2pcs)  
- Choice of:
  - Chicken apple sausage (1pc) 
  - Canadian back bacon (2pcs) 
  - Breakfast sausage (2pcs) 
  - Beyond Meat sausage (1pcs)  
- Country-style potatoes  
- Buttermilk pancakes (2pcs) 
  - Berry compote, maple syrup & chantilly cream
- Assorted juices, Fairtrade coffee & tea

#### DINOS BREAKFAST

- Fresh fruit salad
- Cheesy egg bites (2pcs) 
- Turkey sausage (2pcs)
- Bacon (2pcs) 
- Sweet potato hashbrown
- Waffle (2pcs)
  - Maple syrup & chantilly cream
- Plain Greek yogurt, honey
- Assorted high-protein muffins & loaves
- Assorted juices, Fairtrade coffee & tea



### A.M. BREAK

#### POWERPLAY



- Assortment of energy bites
- Assortment of cheese cubes, grapes & crackers
- Fresh fruit salad
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

### CHOICE OF HOT LUNCH

#### FLAME & FLAVOUR

- Tuscan greens, seasonal dressing
- Southwestern coleslaw
- Choice of:
  - Chipotle honey BBQ chicken  
  - Smoked beef brisket, maple whiskey glaze
    - Add extra protein | \$5.00
- Roasted vegetable medley
- Jalapeño corn muffin
- Bacon mac & cheese
- 2-bite chocolate brownies
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

#### THE ROYAL ROAST FEAST

- Creamy coleslaw
- Slow cooked roast beef  
  - Pan gravy
- Yorkshire pudding
- Buttermilk mashed potatoes
- Honey glazed carrots
- Sticky toffee pudding
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

### P.M. BREAK

#### SWEET & SAVORY

- Assortment of mini cupcakes
- Salty tortilla chips
- Guacamole, salsa & lime crema
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

# ALL DAY MEETING PACKAGES

PRICED PER PERSON  
MINIMUM ORDER OF 10 PER PACKAGE

## 60<sup>TH</sup> ANNIVERSARY MEETING PACKAGE | \$75.00

### CHOICE OF HOT BREAKFAST

#### STAMPEDE BREAKFAST

- Fresh fruit salad
- Scrambled eggs with cheddar
- Maple smoked bacon (2pcs)
- Choice of:
  - Chicken apple sausage (1pc)
  - Canadian back bacon (2pcs)
  - Breakfast sausage (2pcs)
  - Beyond Meat sausage (1pcs)
- Country-style potatoes
- Buttermilk pancakes (2pcs)
  - Berry compote, maple syrup & chantilly cream
- Assorted juices, Fairtrade coffee & tea

#### DINOS BREAKFAST

- Fresh fruit salad
- Cheesy egg bites (2pcs)
- Turkey sausage (2pcs)
- Bacon (2pcs)
- Sweet potato hashbrown
- Waffle (2pcs)
  - Maple syrup & chantilly cream
- Plain Greek yogurt, honey
- Assorted high-protein muffins & loaves
- Assorted juices, Fairtrade coffee & tea

### A.M. BREAK

#### 1966 REFLECTIONS

- Apple & cheddar scone
  - Saskatoon berry compote
- Butter tarts
- Date squares
- Coffee streusel cake

### MOCKTAIL

#### CALGARY SUNSET

- Orange juice, cranberry juice, ginger ale
  - Served with AM Break

### CHOICE OF HOT LUNCH

#### DINOS BBQ FEAST

- Choice of:
  - Prime rib burgers (6oz)
  - Smoky grilled Italian sausage
  - Vegan burger
- Brioche buns
- Herb & garlic potato wedges
- Rancher's beef baked beans
- Chipotle mac & cheese
- Served with:
  - Creamy coleslaw, onions, tomatoes, lettuce, sauerkraut, ketchup, mustard, relish, roasted garlic aioli
- Assorted chef's choice desserts
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

#### THE GOLDEN WOK

- Asian spring mix, toasted sesame dressing
- Smashed cucumber salad
- Vegetable spring roll, plum sauce
- Choice of:
  - General Tso's chicken
  - Ginger beef
- Stir-fried vegetable medley
- Choice of:
  - Garlic egg fried rice
  - Chow mein noodles
- Assorted dessert squares
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

### P.M. BREAK

#### ASIAN FUSION

- Choice of:
  - Deng's beef dumplings
  - Deng's vegan dumplings
    - Chili oil
- Fresh vegan rice-paper rolls
- Wagashi Rolls



# BREAKFAST














# MORNING DELIGHTS

PRICED PER PERSON  
MINIMUM ORDER OF 10



1966-1983



## STAMPEDE BREAKFAST | \$20

- Fresh fruit salad
- Scrambled eggs with cheddar
- Maple smoked bacon (2pcs)  
- Choice of:
  - Chicken apple sausage (1pc) 
  - Canadian back bacon (2pcs) 
  - Breakfast sausage (2pcs)
  - Beyond Meat sausage (1pcs)  
- Country-style potatoes  
- Buttermilk pancakes (2pcs) 
  - Berry compote, maple syrup & chantilly cream
- Assorted juices, Fairtrade coffee & tea



Just as the Calgary Stampede's famous pancake breakfast brings the community together each year, UCalgary has fostered connection, innovation, and tradition for 60 years. This breakfast celebrates that shared legacy of energy, resilience, and pride.

## ASIAN DAWN CAFÉ | \$21.50

- Fresh fruit salad
- Miso soup with tofu  
- Jasmine rice
- Fluffy steamed eggs with shiitake mushrooms
- Stir-fried vegetables with Asian dry sausage
  - Spicy cucumber salad, creamy gochujang sauce, sesame chili oil, toasted seaweed
- Assorted mini muffins & loaves
- Assorted juice, Fairtrade coffee & tea

### UPGRADE TO HOT GOURMET BREAKFAST

- Steel cut oatmeal & brown sugar | \$3.00
- Morning mini pastries & condiments | \$3.00

## CLASSIC CONTINENTAL | \$16.00

- Fresh sliced seasonal fruit 
- Morning mini pastries & condiments
- Assorted flavoured yogurt cups
- Assorted juices, Fairtrade coffee & tea

### UPGRADE TO DELUXE CONTINENTAL BREAKFAST

- Overnight oats & fresh berries | \$3.00
- Hardboiled eggs, chives & paprika | \$4.00

## POLSKI DELIGHT | \$19.50

- Fresh fruit salad
- Fried kielbasa sausage with onions
- Breakfast perogies (4 pcs)
  - Sauerkraut & sour cream
- Scrambled eggs, chives
- Potato & onion pancake
- Assorted mini muffins & loaves
- Assorted juices, Fairtrade coffee & tea

## POKAKITA\* BREAKFAST | \$25.00

- Fresh fruit salad with berries
- Bannock (2pcs)
  - Wild berry compote & honey
- Smoked salmon
  - Cream cheese & capers
- Bison sausage (2pcs)
- Bacon & egg potato hash
- Assorted mini muffins & loaves
- White Buffalo coffee & Fairtrade tea

## DINOS BREAKFAST | \$24.50

- Fresh fruit salad
- Cheesy egg bites (2pcs) 
- Turkey sausage (2pcs)
- Bacon (2pcs) 
- Sweet potato hashbrown
- Waffle (2pcs)
  - Maple syrup & chantilly cream
- Plain Greek yogurt with honey
- Assorted high-protein muffins & loaves
- Assorted juices, Fairtrade coffee & tea



\*Blackfoot for "Wake-up"

Morning delight options continued....

meeting  
packages

breakfast

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lunch

reception

dinner


beverages

policies

# MORNING DELIGHTS

PRICED PER PERSON  
MINIMUM ORDER OF 10

## BREAKFAST SANDWICH OR WRAP | \$19.50

- Fresh fruit salad
- Choice of one:
  - Canadian back bacon, egg on an English muffin
  - Portobello mushrooms, spicy tomato relish, avocado, egg & cheese on ciabatta 
  - Salami, fluffy egg & cheddar on croissant
  - Chorizo, scrambled egg & cheese burrito
- Morning mini pastries & condiments
- Assorted juices, Fairtrade coffee & tea

## HEALTHY START | \$21.00

- Fresh sliced seasonal fruit
- Egg white bites, chives & paprika
- Roasted sweet potato & spiced chickpea hashbrown
- Chia, coconut pudding with hemp seeds
- Gluten-free baked goods
- Assorted juices, Fairtrade coffee & tea

The Retro Bakery Platter is a nostalgia with tradition. Featuring classic Canadian treats like Nanaimo bars and butter tarts, it reflects the university's deep roots in Calgary and its commitment to honoring the past while shaping the future.

The Legacy Platter is a vibrant mix of tradition and school spirit. Red and gold velvet cupcakes honor the university's colours, while DINOS power muffins fuel the champions of tomorrow.



UNIVERSITY OF  
CALGARY  
1998-2013

# BREAKFAST PLATTERS

SERVES 10

## SLICED FRUIT | \$85.00

Assorted seasonal fresh fruit

## HOUSE MADE ENERGY BITES | \$39.00

Assortment of walnut flax, mocha & s'mores flavoured bites (20pcs)

## SWEET & SAVORY BREAKFAST PLATTER | \$46.00

Spinach & goat cheese, parmesan & leek, Danish pastries, buttermilk cornbread muffins (18pcs)

## FRESHLY BAKED MUFFINS | \$36.00

Assortment of chocolate chip, carrot & banana muffins. Served with butter (12pcs)

## DELECTABLE LOAVES | \$32.50

Assortment of carrot apple, banana bread & coffee cake loaves. Served with butter (12pcs)

## RETRO BAKERY PLATTER | \$45.00

Assortment of butter tarts, date squares, Nanaimo bars & old-fashioned bran muffins (20pcs)



## THE LEGACY PLATTER | \$53.00

Assortment of red & gold velvet souffle cupcakes, DINOS power protein muffins, anniversary themed cookies, Saskatoon berry tartlets (18pcs)



## MINI ASSORTMENT OF PASTRIES | \$41.00

Assortment of muffins, danishes, croissants & Madeleine. Served with butter & preserves (20pcs)

## MINI CINNAMON BUNS | \$39.00

Served warm with cream cheese icing (12pcs)

## EARLY GOODBYE GLUTEN | \$45.00

Assortment of gluten-free brownies, berry oats, cookies & macaroons (20 pcs)



# ENHANCEMENTS

PRICED PER PERSON  
MINIMUM ORDER OF 10

## SMOKED SALMON ON BANNOCK | \$8.50

Cold-smoked Atlantic salmon, bannock, garlic & herb Boursin, capers, pickled red onions, & gherkin pickles



Smoked Salmon on Bannock pays tribute to Indigenous heritage and UCalgary's commitment to learning, reconciliation, and community. Bannock, a staple of Indigenous cuisine, represents resilience and tradition, while smoked salmon reflects Canada's rich culinary history

## FRESH FRUIT SKEWERS (1pc) | \$3.00

Pineapple, melon, strawberries, grapes

## JAPANESE AVOCADO TOAST | \$8.50

Rustic batard, smashed avocado, pickled red onions, furikake seasoning & sriracha drizzle

## CHOCOLATE COCONUT CHIA PARFAIT | \$6.50

Coconut, chocolate, chia seeds, strawberries & blackberries

## BYO BREAKFAST YOGURT PARFAIT | \$6.50

Vanilla yogurt, homemade granola, berry compote, fresh berries & nuts

## EGGS BENEDICT | \$6.00

Soft poached eggs on English muffin, Hollandaise sauce, sliced back bacon, & paprika



When you think of a luxurious breakfast, Eggs Benedict comes to mind—elegant, refined, and timeless. In the same way, when you think of exceptional education, UCalgary stands out for its excellence, innovation, and lasting impact.

## FRENCH TOAST SANDWICH | \$9.00

Cinnamon spiced French toast, berry compote, chèvre cheese, maple syrup & Devonshire cream

## BREAKFAST CREPES | \$6.75

Mascarpone cream cheese, blackberry jam & warm maple butter

## BREAKFAST CHARCUTERIE & CHEESE | \$9.50

Sliced ham, turkey, salami, mustard, pickles, cheddar & Swiss cheese, grapes & crackers

## SEASONAL WHOLE FRUIT (1pc) | \$2.00

Apples, bananas & oranges



THE  
UNIVERSITY  
OF CALGARY

1983-1998

meeting  
packages

breakfast

breaks

lunch

reception

dinner

beverages

policies

# BREAKS



meeting  
packages

breakfast

**breaks**

lunch

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# A.M. BREAKS

PRICED PER PERSON

MINIMUM ORDER OF 10

CHOICE OF FAIRTRADE COFFEE & TEA,  
ASSORTMENT OF SOFT DRINKS OR JUICES

## FRESH START | \$11.50

- Trail mix  
- Seasonal whole fruit
- Assortment of individual yogurt cups
- Mini-pretzels



## BAKESHOP | \$12.50

- Banana bread
- Madeleine cookies
- Chocolate walnut cake
- Cornmeal muffin

## POWERPLAY | \$13.50

- Assortment of energy bites
- Assortment of cheese cubes, grapes & crackers
- Fresh fruit salad

## OMEGA- 3 | \$14.00

- Coconut, walnut chia pudding  
- Deviled eggs
- Mixed nuts

## 1966 REFLECTIONS | \$16.50

- Apple & cheddar scone
  - Saskatoon berry compote
- Butter tarts
- Date squares
- Coffee streusel cake



1966 Reflections is a nostalgic nod to the UCalgary's founding year, celebrating its rich history and Alberta's classic flavours.

Deng Dumpling has quickly become a staple in Calgary's vibrant food scene, offering fresh, handmade dumplings that capture the essence of traditional recipes. On top of that the founder of Deng's dumplings is a UCalgary Alumni.

# P.M. BREAKS

PRICED PER PERSON

MINIMUM ORDER OF 10

CHOICE OF FAIRTRADE COFFEE & TEA,  
ASSORTED SOFT DRINKS OR JUICES

## CARNIVAL | \$14.00

- Kettle chips, truffle parmesan aioli
- White cheddar popcorn
- Mini corn dog, warm grainy mustard
- Fresh fruit skewers

## BLACKFOOT HERITAGE | \$16.25

- Blueberry bannock
  - Maple butter
- Deluxe mixed nuts
- Beef jerky
- Pumpkin seeds, Maple granola bars



## AFTERNOON TEA | \$18.50

- Assortment of tea sandwiches
  - Ham & cheese, egg salad, cucumber & dill cream cheese
- Scones, jam & clotted cream
- Assortment of tea cookies

## SWEET & SAVORY | \$11.50

- Assortment of mini cupcakes
- Salty tortilla chips
- Guacamole, salsa & lime crema

## MEDITERRANEAN BREEZE | \$12.50

- Caprese skewers
  - Mozzarella, grape tomatoes, fresh basil, olives
- Vegetable crudité
  - Sundried tomato hummus
- Grilled pita bites
  - Tzatziki

## ASIAN FUSION | \$14.50

- Choice of:
  - Deng's beef dumplings
  - Deng's vegan dumplings
    - Chili oil
- Fresh vegan rice-paper rolls
  - Chilli hoisin sauce
- Wagashi Rolls



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# LUNCH



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# LUNCH FEATURES

**PRICED PER PERSON**  
**MINIMUM ORDER OF 10**

## EXECUTIVE DELI LUNCH | \$26.00

- Choice of 4 wraps and/or sandwiches
  - Substitute to hot selection | \$2.00 per item
- Choice of:
  - Wild mushroom velouté
  - New England clam chowder
- Choice of:
  - Mustardy potato salad
  - Macaroni & sausage salad
  - Heritage greens with balsamic vinaigrette
- Kettle chips, truffle parmesan aioli
- Assorted dessert squares & cookies
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

## CLASSIC DELI LUNCH | \$21.00

- Choice of 3 wraps and/or sandwiches
  - Substitute to hot selection | \$2.00 per item
- Heritage greens, balsamic vinaigrette
- Kettle chips, truffle parmesan aioli
- Assorted cookies
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

## GRAB & GO BOXED LUNCH | \$21.50

- Choice of 3 wraps and/or sandwiches
- Choice of 4 additional items:
  - Whole fruit
  - Cheddar cheese
  - Veggies & dip
  - Chef's choice salad
  - Nutrigrain bar
  - Juice box
  - Bottled water
  - Individual yogurt cups
  - Lays potato chips
  - Brownies
  - Cookies

## ARTISAN DELI DELIGHT | \$13.50

- Choice of 3 wraps and/or sandwiches
  - Substitute to hot selection | \$2.00 per item
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

Wrap & sandwich options continued on next page...



1960s



1970s



1980s



1998-2013



2013 - present



# LUNCH FEATURES

**PRICED PER PERSON**  
**MINIMUM ORDER OF 10**

## WRAP SELECTIONS

(Chef's choice of assorted flavoured wraps)

### VEGAN TEMPEH WRAP

Thai chili garlic glazed tempeh, vegan miso aioli, coleslaw, cucumbers, pickled red onions, cilantro, lettuce

### BUFFALO CHICKEN WRAP

Buffalo chicken, crumbled feta, shredded iceberg, pickled red onions, mango chutney, ranch dressing

### BBQ JERK CHICKEN WRAP

Jerk chicken, sweet tamarind chutney, lettuce, tomatoes, green onions

### MEDITERRANEAN VEGETABLE DELIGHT

Falafel, roasted mushrooms, banana peppers, olives, cucumbers, sumac sliced onions, tomatoes, goat cheese, hummus, tzatziki

### ORLEANS DELI WRAP

Assorted deli meat, olive salad, cheese, garlic mayo, banana peppers, shredded lettuce, onions, tomatoes

### THE DINOS POWER WRAP

Grilled chicken breast, quinoa, sweet potato, spinach, cucumbers, tomatoes, chickpea mash

### KOREAN BULGOGI BEEF WRAP

Bulgogi beef, cilantro, cucumbers, kimchi, pickled carrots, sesame slaw, sriracha aioli


Calgary's Korean community has played a significant role in shaping the city's diverse cultural landscape. From the early waves of immigration in the 1970s to today, Korean-owned businesses, restaurants, and cultural festivals have introduced rich traditions and bold flavours to the city.

## HOT SANDWICH/WRAP SELECTION

(Chef's choice bread & wrap)

**HOT PASTRAMI SANDWICH**  
Pastrami beef, sauerkraut, pickle, cheese, mustard, mayo, sourdough bun

**PORK BELLY BAO SANDWICH**  
Gochujang pork belly, cilantro, onions, bao bun

**SPICY PANEER TIKKA WRAP **  
Grilled paneer, mint cilantro chutney, lettuce, onions, tomatoes, roasted bell peppers, tortilla

## SANDWICH SELECTIONS

(Chef's choice of breads & rolls)

### SAIGON COLD CUT BANH MI

Sliced ham, salami, pork pate, carrot, daikon, cilantro, jalapeños, Thai curry mayo, lettuce

### VEGETARIAN SANDWICH

Grilled mushrooms, eggplant, zucchini, goat cheese, pesto

### JAPANESE EGG CROSS-WICH

Egg salad, lettuce, cucumbers, wasabi mayo, croissant

### CALIFORNIA TURKEY SANDWICH

Shaved turkey, honey mustard mayo, tomatoes, crispy bacon, avocado, lettuce, cheese

### LE PAN BAGNAT (FRENCH TUNA SANDWICH)

Tuna, niçoise olives, capers, red onions, hard boiled egg, tomatoes, French baguette

### CLASSIC ROAST BEEF SANDWICH

Sliced roast beef, aged cheddar, horseradish mayo, grainy Dijon mustard, pickled onions, arugula



### CALGARY CLUBHOUSE SANDWICH

Grilled chicken breast, maple bacon jam, tomatoes, lettuce, avocado, chipotle mayo



Both the Classic Roast Beef Sandwich and the Calgary Clubhouse Sandwich celebrate Alberta's rich ranching tradition and Calgary's deep connection to high-quality local ingredients. The roast beef sandwich highlights Alberta's world-renowned beef, while the Calgary Clubhouse adds a modern twist with maple bacon jam, reflecting the city's blend of classic flavours and culinary innovation.

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# HOT LUNCHES

PRICED PER PERSON  
MINIMUM ORDER OF 10

## FLAME & FLAVOUR | \$23.50



- Tuscan greens, seasonal dressing
- Southwestern coleslaw
- Choice of:
  - Chipotle honey BBQ chicken  
  - Smoked beef brisket, maple whiskey glaze
    - Add extra protein | \$5.00
- Roasted vegetable medley
- Jalapeño corn muffin
- Bacon mac & cheese
- 2-bite chocolate brownies
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

## THE GOLDEN WOK | \$22.50

- Asian spring mix, toasted sesame dressing
- Smashed cucumber salad
- Vegetable spring roll, plum sauce
- Choice of:
  - General Tso's chicken  
  - Ginger beef
- Stir-fried vegetable medley
- Choice of:
  - Garlic egg fried rice
  - Chow mein noodles 
- Assorted dessert squares
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks



## THE ROYAL ROAST FEAST | \$23.50

- Creamy coleslaw
- Slow cooked roast beef  
  - Pan gravy
- Yorkshire pudding
- Buttermilk mashed potatoes
- Honey glazed carrots
- Sticky toffee pudding
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks



1966-1983

Ginger beef was invented in mid 1970s

The Golden Wok is a tribute to Calgary's deep-rooted Asian culinary influence, shaped by generations of immigrants who brought bold flavours and rich traditions to the city. Dishes like Ginger Beef, created right here in Calgary, showcase this fusion of East and West, while classics like spring rolls and chow mein reflect the city's vibrant multiculturalism.

Hot lunch options continued...

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# HOT LUNCHES

PRICED PER PERSON  
MINIMUM ORDER OF 10








## IMPERIAL MAHARAJA FEAST | \$20.50

- Kachumber salad
- Choice of:
  - Chicken korma  
  - Butter chicken  
  - Paneer makhani 
  - Add extra protein | \$5.00
- Dal maharani 
- Butter naan
- Vegetable pulao
- Raita
- Gulab jamun
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

## FROM PARIS WITH LOVE | \$25.50

- Salade verte d'été   
Field green salad, French vinaigrette
- Coq au vin  
Braised chicken in red wine
- Potatoes au gratin
- Garlic roasted mushrooms & brussel sprouts
- Vegan sausage & bean cassoulet
- Garlic French baguette
- Assorted mini French pastries
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

## MEDITERRANEAN OASIS | \$19.50

- Santorini salad
- Tuscan greens, Italian vinaigrette
- Za'atar spiced grilled pita, tzatziki & hummus
- Choice of:
  - Hunter's chicken (chicken cacciatore)   
  - Chicken souvlaki    
- Lemon rice pilaf
- Roast vegetable medley
- Assorted dessert squares
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

## IHTATSIKIOOYI\* | \$29.50 Traditions

- Three sisters salad
  - Corn, beans & squash
- Fried bannock
- Saskatoon berry compote
- Bison stew 
- Wild rice & mushroom pilaf 
- Berry tarts
- Choice of:
  - White Buffalo coffee & Fairtrade tea
  - Assorted soft drinks



The Three Sisters salad—corn, beans, and squash—symbolizing the balance and strength of traditional Indigenous agriculture. These three crops have been grown together for centuries, supporting each other in a sustainable system.

\*Blackfoot for eating a mid-day meal




# CRAFT YOUR FLAVOURS

PRICED PER PERSON  
MINIMUM ORDER OF 10





## KOREAN BBQ BOWL | \$23.50

- Choice of:
  - Korean beef bulgogi 
  - Dakgangjeong   
Sweet & spicy Korean fried chicken
  - Crispy fried tofu 
    - Add extra protein | \$5.00
- Choice of:
  - Brown rice
  - Steamed rice
- Served with:
  - Pickled daikon radish, spicy slaw, cucumbers, sautéed mushrooms, kimchi, green onions, shredded egg, classic gochujang sauce & chili mayo
- Assorted chef's choice desserts
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

## FIRE & SPICE: SHAWARMA BUFFET | \$24.00

- Choice of:
  - Chicken shawarma 
  - Beef shawarma 
  - Falafel 
    - Add extra protein | \$5.00
- Soft pita bread
- Choice of:
  - Spiced French fries
  - Greek rice
- Served with:
  - Shredded lettuce, tomatoes, sumac sliced onions, pickled cucumbers, banana peppers, chopped parsley, feta, garlic mayo, hummus & sriracha
- Assorted chef's choice desserts
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

## TACO BOWL FIESTA | \$23.50

- Choice of:
  - Chicken tinga 
  - Beef barbacoa 
  - Mushroom & pepper carnitas 
    - Add extra protein | \$5.00
- Warm mini flour tortillas
- Black bean corn salad
- Mexican rice
- Served with:
  - Shredded lettuce, guacamole, sour cream, smokey chipotle crema, tomato salsa, pickled onions, jalapeños, green onions, warm nacho cheese sauce, assorted hot sauces
- Assorted chef's choice desserts
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks

## DINOS BBQ FEAST | \$25.00

- Choice of:
  - Prime rib burgers (6oz)
    - In smoky BBQ sauce
  - Smoky grilled Italian sausage
  - Vegan burger 
    - Add extra protein | \$5.00
- Brioche buns
- Herb & garlic potato wedges
- Rancher's beef baked beans
- Chipotle mac & cheese
- Served with:
  - Creamy coleslaw, onions, tomatoes, lettuce, sauerkraut, ketchup, mustard, relish, roasted garlic aioli
- Assorted chef's choice desserts
- Choice of:
  - Fairtrade coffee & tea
  - Assorted soft drinks





# ONE POT MEAL

**PRICED PER PERSON**  
**MINIMUM ORDER OF 10**  
**SERVED WITH SPRING MIX SALAD,**  
**HOUSE DRESSING & COOKIES**

**SPICY FEAST | \$15.00**    

- Peri peri chicken
- Jollof rice

**CHICKEN BIRYANI | \$16.00**   

- Chicken biryani
- Raita
- Poppadum

**LASAGNA | \$15.00**

- Choice of:
  - All beef lasagna
  - Vegetable lasagna
- Garlic parmesan breadsticks

**BISON & ROOT VEGETABLE**

**STEW | \$20.00**  

- Bison stew
- Fried bannock

**TUSCAN CHICKEN | \$14.00**

- Creamy chicken, sundried tomatoes
- Penne pasta

**COWBOY'S CHILI | \$14.50**   

- Rancher's flavoured chili, miso & maple
- Garlic toast



Chili is a popular comfort food at the Calgary Stampede, known for its hearty and satisfying nature. It's often featured at food stalls and in cook-off competitions during the event.

The Fire-Roasted Alberta Root Vegetable Salad showcases the rich agricultural bounty of Alberta. Root vegetables like carrots, rutabaga, and beets have long been staples of the province, thriving in its prairie soil. This dish is a celebration of local farmers & sustainability

# SALAD BOWLS

**SERVES 10**

**TUSCAN SPRING MIX | \$42.00**   

Tender baby greens, cucumbers, carrots, tomatoes, seasonal dressing

**MARINATED ARTICHOKE & TOMATO SALAD | \$46.00**  

Olives, basil, aged balsamic vinegar, cold pressed olive oil

**BABY HEIRLOOM BEET SALAD | \$43.00**  

Roasted beets, orange, mint, lime, champagne vinaigrette

**KACHUMBER SALAD | \$35.00**  

Cucumbers, tomatoes, onions, chaat masala, lemon juice

**ANCIENT GRAIN & MAPLE**

**SQUASH SALAD | \$44.00**  

Wild rice, tri-coloured quinoa, dried cranberries, tomatoes, green onions, fresh herb pesto

**SOUTHWESTERN COLESLAW | \$43.00**  

Shredded cabbage, red bell peppers, grilled corn, black beans, cilantro, sour cream, lime juice, mayonnaise

**FIRE ROASTED ALBERTA ROOT VEGETABLE SALAD | \$39.00**   

Carrot, rutabaga, yellow beets, tangy feta dressing



**GREEK SALAD | \$42.00**   

Tomatoes, cucumbers, red onions, peppers, feta



Greek Salad reflects Calgary's vibrant multicultural food scene, influenced by generations of Greek immigrants who brought their rich culinary traditions to the city. From family-owned restaurants to community festivals, Greek flavours have become a beloved part of Calgary's dining culture.

# PLATED LUNCH

PRICED PER PERSON

MINIMUM ORDER OF 25

ALL PLATED LUNCHES INCLUDE FRESH ROLLS WITH BUTTER, FAIRTRADE COFFEE & TEA




## SOUPS

ROASTED TOMATO & RED PEPPER

BISQUE | \$9.50  

Basil oil

CURRIED BUTTERNUT SQUASH

SOUP | \$8.50   

Smoked chicken, shiitake mushrooms

ROASTED FOREST MUSHROOM

SOUP | \$8.00  

Pickled oyster mushrooms, thyme

CALGARY COWBOY

CHOWDER | \$9.50 

Creamy smoked corn, potato, pancetta, fresh thyme



## ENTRÉES

LEMON HERB ROASTED CHICKEN



BREAST | \$32.00  

Potato dauphinoise, sauteed vegetables, madeira jus

TANDOORI SPICED SALMON | \$35.00  

Vegetable rice pulao, turmeric cauliflower, carrots, curried coconut sauce

BRAISED ALBERTA BEEF

SHORT RIBS | \$42.00  

Truffle potato purée, rosemary jus, seasonal vegetables



VEGETABLE PEPPER TAGINE | \$28.00  

Chickpea, tomatoes, jasmine rice

## SALADS

TOMATO & BOCCONCINI | \$10.00  

Sunfresh farm tomatoes, crispy kale, arugula, bocconcini, balsamic vinaigrette

ARTISANAL MIXED GREENS | \$9.00   

Cherry tomatoes, cucumbers, pickled onions, radishes, house dressing

WILD BERRY QUINOA | \$10.50  

Watercress, sunflower seeds, maple mustard vinaigrette

STEAKHOUSE SALAD | \$10.00 

Iceberg wedge, creamy blue cheese dressing, crispy bacon, cherry tomatoes, red onions



The Steakhouse Salad is a tribute to Alberta's legendary beef culture and Calgary's long-standing love for classic steakhouse dining.

## DESSERTS

SASKATOON BERRY

CHEESECAKE | \$11.00

White chocolate curls

TIRAMISU | \$10.00

Citrus mascarpone rocher

GLUTEN-FREE

CHOCOLATE CAKE | \$11.00

Berry compote, chocolate sauce

MAPLE CRÈME BRÛLÉE | \$11.00 

Fresh berries



Maple Crème Brûlée is a sweet tribute to Canada's iconic maple syrup and French culinary heritage. This rich and creamy dessert reflects Calgary's blend of classic European influences and local flavours, offering a perfect balance of tradition and indulgence.

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# DESSERT PLATTERS

**SERVES 10**

## FRESHLY BAKED COOKIES | \$42.00

Assortment of chocolate chunk, double chocolate, white chocolate macadamia nut (20 pcs)

## MINI CHEESECAKE TRIO | \$49.00

New York, strawberry swirl, caramel chocolate chip (20 pcs)

## BROWNIE & COOKIE TRAY | \$42.50

Assortment of brownies & cookies (20 pcs)

## DECADENT CHOCOLATE LOVERS | \$52.00

Assortment of dark chocolate mousse cups, triple chocolate brownies, chocolate-dipped strawberries, white chocolate raspberry truffles, chocolate pecan fudge (20 pcs)

## GOODBYE GLUTEN | \$45.00

Brownies, berry oat bars, cookies, tiramisu (20 pcs)

## MINI ASSORTED CAKES | \$75.00

Assortment of red velvet, black forest, mango mousse (12pcs)

## CLASSIC CALGARY DESSERT | \$51.00

Assortment of prairie flapper pie, Nanaimo bars, Saskatoon berry tartlets, stampede mini donuts (20 pcs)



## MINI FRENCH PASTRIES | \$78.00

Assortment of mini éclairs, strawberry & pistachio financiers, opera cake squares, mini tarte Tatin, pistachio cannoli (20 pcs)

## STICKY TOFFEE PUDDING | \$90

Add vanilla bean icecream | \$30



## ARTISAN CUPCAKES | \$75.00

Assortment of salted caramel, vanilla, red velvet, chocolate cupcakes(20 pcs)

# PARTY CAKES

**FULL SLAB SERVES 100**

**HALF SLAB SERVES 50**

## CHOCOLATE

Full Slab | \$250

Half Slab | \$150

## VANILLA

Full Slab | \$250

Half Slab | \$150

## STRAWBERRY

Full Slab | \$250

Half Slab | \$150

## TIRAMISU

Full Slab | \$700

Half Slab | \$400

## BLACK FOREST

Full Slab | \$400

Half Slab | \$250

## GLUTEN FREE TIRAMISU

Full Slab | \$750

Half Slab | \$425

The Classic Calgary Dessert platter showcases iconic Canadian and Prairie-inspired treats that have become staples in Calgary's food scene. From the nostalgic Flapper Pie, a Prairie classic, to Nanaimo Bars and Saskatoon Berry Tartlets, each dessert reflects the region's rich culinary heritage. The Stampede Mini Donuts add a touch of Calgary's greatest tradition—the Stampede—making this platter a true celebration of local flavours.

Sticky Toffee Pudding has long been a favourite at UCalgary, adored by faculty, staff, students, and even the chefs. This year, it makes its debut not just on the holiday menu, but also as a classic offering, bringing its warm, comforting sweetness to even more occasions.



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# RECEPTION PACKAGES

PRICED PER PERSON  
MINIMUM ORDER OF 20 PEOPLE

## RECEPTION PACKAGE #1

**\$39.00**

### HORS D'OEUVRES

*6 pieces per person*

- Choice of 2 cold hors d'oeuvres – see page 27
- Choice of 2 hot hors d'oeuvres – see page 28

### FRESH SLICED FRUIT

Assorted seasonal fruit

### GOURMET CHEESE BOARD

St André or Boursin, Oak Manor wine cheddar, St Paulin Petit, Tête de Moine, Manchego, fresh grapes, strawberries, cranberries, apricots, crackers, crostini, & jam

*Cheese selection based on availability*

### GARDEN FRESH VEGETABLES

Baby carrots, celery, broccoli, cauliflower, cucumbers, grape tomatoes, watermelon radish, endives, curried cauliflower dip

### BROWNIE & COOKIE TRAY

Assortment of brownies & cookies

## RECEPTION PACKAGE #2

**\$46.00**

### HORS D'OEUVRES

*8 pieces per person*

- Choice of 2 cold hors d'oeuvres – see page 27
- Choice of 2 hot hors d'oeuvres – see page 28

### FRESH SLICED FRUIT

Assorted seasonal fruit

### CANADIAN CHEESE BOARD

Chevalier triple cream brie, tête à Papineau, Avonlea clothbound cheddar, Le Cendrillon, grizzly gouda, grapes, strawberries, cranberries, apricots, crackers, crostini, fig jam

*Cheese selection based on availability*

### ANTIPASTO BOARD

Italian salami & cured meats, Italian cheeses, marinated olives, pickled artichokes, eggplant involtini, pepperoncini, grilled zucchini, crackers, crostini, crunchy honey mustard, figs & balsamic jam

### CLASSIC CALGARY DESSERT

Assortment of prairie flapper pie, Nanaimo bars, Saskatoon berry tartlets, stampede mini donuts

# RECEPTION PLATTERS

**SERVES 10-12**

## GARDEN FRESH VEGETABLES | \$72.00

Baby carrots, celery, broccoli, cauliflower, cucumbers, grape tomatoes, watermelon radish, endives, curried cauliflower dip

## FRESH SLICED FRUIT | \$85.00

Pineapple, cantaloupe, honeydew, watermelon, strawberries, blackberries, grapes

## MEDITERRANEAN MEZZE | \$125.00

Roasted eggplant, grilled zucchini, pickled carrots & cauliflower, cherry tomatoes & cucumber slices, stuffed grape leaves, diced feta, olives, pita bread, focaccia with herbs, hummus, muhammara, labneh with za'atar

**Turn this into gluten free with gluten free crackers & kettle chips**

## GOURMET CHEESE BOARD | \$140.00

St André or Boursin, Oak Manor wine cheddar, St Paulin Petit, Tête de Moine, Manchego, fresh grapes, strawberries, cranberries, apricots, crackers, crostini, & jam

Cheese selection based on availability

## CANADIAN CHEESE BOARD | \$155.00

Chevalier triple cream brie, tête à Papineau, Avonlea clothbound cheddar, Le Cendrillon, grizzly gouda, grapes, strawberries, cranberries, apricots, crackers, crostini, fig jam

Cheese selection based on availability



This curated selection showcases the finest Canadian cheeses, featuring local favourites like Grizzly Gouda, established in 1999—the same year the University of Calgary opened the Taylor Family Digital Library (TFDL).




## CHIPS, STICKS & DIPS | \$55.00

Assorted corn tortilla chips, crostini, bread sticks, salsa, guacamole, Cajun dip





## BAR SNACKS | \$85.00

Mixed marinated olives, mixed candied nuts, kettle chips, truffle parmesan aioli

## BITE-SIZE TEA SANDWICHES | \$72.00

- Smoked salmon, caper cream cheese
- Tandoori chicken pate, mango chutney 
- Egg salad, lemon pepper butter 
- Brie, fig jam, arugula 

## PETIT GOURMET SANDWICHES | \$75.00

- Egg salad mini croissant, avocado 
- Moroccan spiced chicken, harissa aioli, mini pita bread 
- Roast beef, mini cocktail buns 
- Tangy curried chicken, mango chutney, mini-pretzel rolls 

## ANTIPASTO BOARD | \$175.00

Italian salami & cured meats, Italian cheeses, marinated olives, pickled artichokes, eggplant involtini, pepperoncini, grilled zucchini, crackers, crostini, crunchy honey mustard, figs & balsamic jam

## BLACKFOOT HERITAGE | \$188.00 *Traditions*

Elk salami, wild boar pâté, venison pepper salami, cherry chorizo sticks, grizzly gouda, raincoast crackers, berry compote, sweetgrass mustard, wildflower honey, pumpkin seeds



The Blackfoot Heritage platter is a tribute to the deep cultural and culinary traditions of the Blackfoot people, whose ancestral lands include the Calgary area. Featuring Indigenous-inspired ingredients like elk, wild boar, and venison, alongside local elements like Grizzly Gouda and wildflower honey, this selection honors the region's history and the enduring legacy of traditional foods in Alberta.



# COLD HORS D'OEUVRES

PRICED PER DOZEN  
MINIMUM ORDER OF 3 DOZEN PER SELECTION

## DELUXE KINJO SUSHI | \$40.00

Maki sushi & uramaki sushi

## PREMIUM KINJO SUSHI | \$58.00

Nigiri sushi & gourmet sushi



Kinjo Sushi has been a beloved part of Calgary's dining experience since 2004. Founded by Peter Kinjo, it quickly became a local favourite for its signature sushi. In the same year Faculty of Engineering was renamed the Schulich School of Engineering.

## SMOKED SALMON SAVORY CONE | \$47.50

Avocado, tobiko roe

## AHI TUNA TARTAR | \$44.50

Wonton crisps, pickled ginger, wasabi aioli

## VIETNAMESE FRESH SUMMER

## ROLLS | \$38.50

Choice of fried tofu, shrimp, pork belly & choice of Tamarind chili sauce, ginger miso sesame dip



The Vietnamese Fresh Summer Rolls celebrate Calgary's vibrant Vietnamese community, which has been an integral part of the city's cultural and culinary landscape since the 1980s. The University of Calgary has welcomed many Vietnamese students and scholars over the years, fostering diversity and global connections.

## SAVORY ÉCLAIR DE BOURSIN | \$40.50

Boursin cheese mousse, shiitake mushroom, toasted pine nuts

## CRIMSON CUCUMBER BITES | \$28.50

Beet hummus, crushed pistachios

## PEPPERCORN BISON LOIN

## CROSTINI | \$56.50

Onion marmalade, stilton cheese, baguette



The Peppercorn Bison Loin Crostini pays homage to Alberta's rich ranching history and the deep connection between bison and Indigenous cultures. Bison, once essential to the livelihood of the Blackfoot people, remains a symbol of resilience and sustainability. This dish, featuring bold flavours and locally sourced ingredients, reflects both Calgary's culinary evolution and the University of Calgary's commitment to sustainability and Indigenous engagement.

## GRILLED HALLOUMI & FIG JAM TARTLETS | \$51.50

Red pepper velvet, triple crunch mustard

## ANTIPASTO SKEWERS | \$38.00

Bocconcini, tomatoes, Kalamata olives, calabrese salami

## GORGONZOLA PROSCIUTTO | \$32.50

Bacon jam, melba toast

## SMOKED DUCK BASKET | \$50.00

Chevre, peach, balsamic pearls

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# HOT HORS D'OEUVRES

PRICED PER DOZEN  
MINIMUM ORDER OF 3 DOZEN PER SELECTION

## VEGETABLE SAMOSAS | \$33.50

Tamarind chutney

## MINI QUICHE | \$28.50

Choice of smoked cheddar & chorizo or mini  
gruyere & mushroom quiche

## TRUFFLE MAC & CHEESE BITES | \$39.50

Chipotle ranch

## DIM SUM | \$32.50

Choice of chicken Sui Mai or fried  
vegetable dumplings

## JALAPEÑO CHEESE

## FRITTERS | \$28.00

Sweet & spicy mango sauce

## BEEF KOFTA | \$39.50

Turkish meatballs, tzatziki

## MINI CRAB FRITTERS | \$38.00

Remoulade sauce

## CHICKEN WINGS | \$31.50

Choice of gochujang honey glaze, bourbon  
BBQ glaze, mango habanero sauce

## BUTTER CHICKEN

## KEBAB | \$49.00

Makhani glaze



The Butter Chicken Kebab reflects Calgary's embrace of Indian cuisine, which has become a significant part of the city's diverse food culture. Indian restaurants started gaining popularity in Calgary in the 1980s, and today, they are a beloved feature of the local culinary scene. The Butter Chicken Kebab blends traditional Indian flavours with modern creativity, showcasing Calgary's evolving and inclusive food landscape.

## JERK CHICKEN SATAY | \$49.00

Caribbean jerk marinade

## BACON WRAPPED DATES | \$48.50

Medjool dates, Boursin cheese

## SPINACH AND FETA

## SPANAKOPITA | \$39.50

Tzatziki

## THE GREAT SLIDER SHOWDOWN

### ALBERTA AAA BEEF SLIDER | \$50.00

Beef sliders, horseradish mayo,  
pickles, aged cheddar

### FRIED CHICKEN

### SLIDERS | \$52.50

Onion & bacon jam, aged  
cheddar



### SPICY PANEER TIKKA SLIDER | \$42.50

Mint chutney, tamarind glaze

## HOLY BAO

### PULLED PORK BAO | \$48.50

Hoisin glaze, cilantro, slaw

### ALBERTA BRISKET

### BAO | \$50.00

Kimchi



### MUSHROOM BAO | \$42.50

Pickled cucumber, carrots, cilantro

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# RECEPTION ENHANCEMENTS

PRICED PER PERSON  
MINIMUM ORDER OF 3 DOZENS  
FOR CHINA SERVICE ONLY

## CUPS, JARS & BITES

### CAPRESE SALAD CUP | \$4.50

Cherry tomatoes, mini mozzarella, basil, balsamic glaze

### GREEK SALAD | \$3.50

Cucumbers, tomatoes, peppers, olives, feta, Greek dressing

### SHRIMP & CHORIZO SALAD | \$5.00

Shrimp, chorizo, green peppers, red cabbage, lime vinaigrette

### MARINATED ARTICHOKE & TOMATO SALAD | \$4.50

Artichoke, avocado, grape tomatoes, red wine vinaigrette

### JARCUTERIE | \$12.00

Cured meats, cheese, pickles, nuts, honey drizzle

### CRUDITES CUPS | \$7.00

Fresh vegetable batonnet, beet hummus

### FRESH FRUIT CUPS | \$8.00

Pineapple, melon, kiwi, watermelon

## DESSERT STATION

### GOURMET FRUIT FLAMBE | \$10.50

Pineapple, strawberry, banana flamed with brandy. Served with vanilla icecream, toasted almond crumble, dark chocolate shavings

## ACTION STATION

### CARVING STATION | \$28.50

Choice of:

- Slow roasted Alberta prime rib
- Rosemary garlic beef striploin
- Peppercorn beef tenderloin

Served with red wine demi glaze, grainy mustard, Dijon mustard, horseradish sauce, mini rolls or Yorkshire pudding

### PASTA STATION | \$25.00

Choice of:

- Wild mushroom ravioli, brown butter & sage sauce 
- Gnocchi, San Marzano tomato basil sauce 
- Cavatappi, beef bolognese sauce & parmesan 

Served with shredded grana padano, grilled focaccia, chopped fine herbs

### BAO DOWN | \$28.00

Choice of:

- Korean BBQ beef 
- Chicken karaage, gochujang glaze 
- Cauliflower bites, Szechuan glaze  

Served with steamed bao bun, pickled cucumbers, cilantro, sesame seeds, green onions, kimchi



# THE QUEEN'S ROYAL HIGH TEA

PRICED PER PERSON  
MINIMUM ORDER OF 20 PEOPLE  
FOR CHINA SERVICE ONLY

**Celebrate the 60th Anniversary of UCalgary  
with a luxurious traditional high tea experience**

## QUEEN'S ROYAL HIGH TEA | \$45

### CLASSIC TEA SANDWICHES

#### CUCUMBER & DILL BUTTER

English cucumbers, unsalted butter, fresh dill

#### SMOKED SALMON & LEMON CREAM

Scottish smoked salmon, lemon-infused cream cheese

#### EGG & CRESS

Chopped organic eggs, mayonnaise, mustard cress

### TEA

#### ASSORTMENT OF ENGLISH TEA

Orange pekoe, earl gray, English breakfast, chamomile tea

### SCONES

#### CLASSIC BUTTERMILK & GOLDEN

#### RAISIN SCONES

Clotted cream, strawberry jam, lemon curd

### PETIT FOURS

#### MINI VICTORIA SPONGE CAKE

#### CHOCOLATE DIPPED MADELEINES

#### PALMIERS

#### MINI MACARONS

#### LEMON TART

Queen's High Tea honors the long-standing connection between the British monarchy and the University of Calgary. Queen Elizabeth II visited the university twice—first in 1973 to open the University Theatre and again in 1990 to help celebrate its 25th anniversary. This elegant tea experience reflects the tradition and grandeur associated with royal visits, paying homage to UCalgary's rich history and its ties to the Crown.

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# DINNER BUFFET

MINIMUM ORDER OF 25  
PRICED PER PERSON

## CALGARY SMOKEHOUSE

CHOICE OF ONE MAIN | \$57.00  
CHOICE OF TWO MAIN | \$65.00

### STARTER

#### ALBERTA BEEF SLIDER

Caramelized onions, smoked cheddar

#### FRIED DILL PICKLE

Ranch

### SOUP

#### BACON & CHOWDER

### SALAD

#### TUSCAN MIX GREEN SALAD

Balsamic dressing




#### BBQ STREET CORN SALAD

Roasted corn, cilantro, lime dressing



### MAINS

#### CHOICE OF PROTEIN:

- Maple-bourbon glazed beef striploin, au jus 
- Hickory smoked BBQ chicken  

#### ROASTED FINGERLING

#### ALBERTA POTATOES

#### GRILLED VEGETABLES

#### FIRECRACKER MAC & CHEESE

#### SMOKED BBQ VEGAN CHILI

#### JALAPEÑO CORN BREAD

### DESSERT

#### STICKY TOFFEE PUDDING

#### ASSORTED DESSERT SQUARES

The Calgary Smoke House celebrates the city's deep-rooted BBQ culture and Alberta's world-renowned beef industry. Inspired by traditional smoking techniques, this dish reflects Calgary's love for bold, smoky flavours and hearty, locally sourced ingredients.

## EATALY

CHOICE OF ONE MAIN | \$54.00  
CHOICE OF TWO MAIN | \$64.00

### ANTIPASTI

#### TOMATO BRUSCHETTA

#### PESTO ARANCINI

### SOUP

#### ROASTED ROMA TOMATO SOUP

### SALAD

#### CLASSIC CAESAR SALAD

Romaine lettuce, bacon bits, croutons, shredded parmesan, Caesar dressing

#### CAPRESE SALAD

Fresh mozzarella, tomatoes, basil, balsamic glaze

### MAINS

#### CHOICE OF PROTEIN:

- Slow cooked beef short ribs, gremolata, Chianti balsamic demi  
- Chicken Marsala, mushroom, marsala wine sauce  

#### GRILLED POLENTA & PARMESAN

#### GRILLED VEGETABLES

#### VEGETARIAN LASAGNA

#### GARLIC BREAD STICKS

### DESSERT

#### TIRAMISU

#### LEMON TARTS

#### ORANGE RICOTTA CANNOLI

#### FRESH SLICED FRUIT AND BERRIES

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# DINNER BUFFET

MINIMUM ORDER OF 25  
PRICED PER PERSON

## TASTE OF CANADA

CHOICE OF ONE MAIN | \$51.00

CHOICE OF TWO MAIN | \$61.00

### SOUP

SEA FOOD CHOWDER

### SALAD









SEASONAL GREEN SALAD  

Maple balsamic dressing

QUINOA & WILD RICE SALAD  

### MAINS

CHOICE OF PROTEIN:

- Slow cooked beef, red wine au jus   
- Rotisserie chicken, honey lemon jus   
- Miso-maple glazed cedar smoked salmon  

YUKON GOLD MASH POTATOES  

SEASONAL HEIRLOOM VEGETABLES  

BUTTERNUT SQUASH RAVIOLI 

Truffle mushroom cream sauce

### DESSERT

NANAIMO BARS

BUTTER TARTS

WILD BERRY PIE



UNIVERSITY OF  
CALGARY

1998-2013

## ORIENTAL EXPRESS

CHOICE OF ONE MAIN | \$55.00

CHOICE OF TWO MAIN | \$65.00

### STARTER

KINJO SUSHI 

Assorted maki & uramaki sushi, 2 pc per person

VIETNAMESE SUMMER ROLL  

### SOUP

HOT & SOUR SOUP

### SALAD

ASIAN SLAW   

Cabbage, carrot, onion, daikon with  
sesame dressing

SICHUAN CUCUMBER SALAD   

Spicy cucumber, garlic, chili oil &  
vinegar

### MAINS

CHOICE OF PROTEIN:

- Galbi Jjim   
  - Korean braised beef short ribs
- Kung pao chicken   
- Char sui pork 
- Sweet & sour fish 

EGG FRIED RICE WITH ASIAN SAUSAGE

JAPCHAE  

Stir fried glass noodles

STIR FRIED VEGETABLES  

Eggplant, zucchini, carrot

THAI MIX VEGETABLE GREEN CURRY   

### DESSERT

COCONUT & MANGO TAPIOCA PUDDING

LEMON TART

ASSORTED DESSERT AND SQUARES

meeting  
packages

breakfast

breaks

lunch

reception

dinner

beverages

policies

# DINNER BUFFET

MINIMUM ORDER OF 25  
PRICED PER PERSON

## REPUBLIC OF SPICE

CHOICE OF ONE MAIN | \$55.00  
CHOICE OF TWO MAIN | \$65.00

### STARTER

VEGETARIAN SAMOSA 

Tamarind chutney

CHICKEN PAKORA   

Mint chutney

### SALAD

GARDEN SALAD  









Lemon dressing

KACHUMBER SALAD  

LENTIL, CHICKPEA AND CARROT SALAD  

### MAINS

CHOICE OF PROTEIN:

- Tandoori chicken   
  - Bone-in
- Beef vindaloo   
- Goat karahi  

VEGETABLE DUM BIRYANI  

PANEER TIKKA MASALA  

DAL MAKHANI  

NAAN ,RAITA, CHUTNEY, PICKLES 

### DESSERT

GULAB JAMUN

SAFFRON RICE PUDDING



1966–1983



THE  
UNIVERSITY  
OF CALGARY  
1983–1998



UNIVERSITY OF  
CALGARY  
1998–2013



UNIVERSITY OF  
CALGARY

2013–present

meeting  
packages

breakfast

breaks

lunch

reception

dinner

beverages

policies

# PLATED DINNER

PRICED PER PERSON

MINIMUM ORDER OF 25

ALL PLATED DINNERS INCLUDE FRESH ROLLS WITH BUTTER, FAIRTRADE COFFEE & TEA

## SOUPS

**MISO BUTTERNUT SQUASH | \$9.00**   

Chili oil, candied pumpkin seeds

**CURRIED SWEET POTATO | \$9.00**  

Coconut milk, cilantro oil

**POTATO & LEEK | \$9.00**

Crispy bacon, shredded cheddar, herb oil

**ROASTED WILD MUSHROOM | \$9.00** 

Pickled shimeji mushrooms

## ENTRÉES

All entrées served with seasonal vegetables

**SOUS-VIDE BISON TENDERLOIN | \$52.00** 

Cheesy Yukon-gold mash, forest mushrooms, natural thyme jus

**BRAISED BEEF SHORT RIBS | \$36.00** 

Gruyere gratin potatoes, caramelized onions, herb vegetables, red wine jus

**PAN-SEARED SALMON | \$35.00** 

Pea purée, saffron risotto, pimento nage

**STUFFED CHICKEN | \$34.00** 

Spinach, goat cheese, sundried tomatoes, chimichurri

**WILD MUSHROOM & GOAT CHEESE  
TART | \$27.00**

Asparagus, sweet potato mash, jalapeño coulis

**VEGETABLE MOSAIC | \$23.00**   

Bean cassoulet, vegan hollandaise

## SALADS

**TENDER MESCLUN GREENS | \$10.00**   

Artichokes, pickled carrots, soft pea mash, champagne vinaigrette

**BEET TARTARE | \$10.00** 

Goat cheese emulsion, arugula, pickled mustard

**QUINOA & AVOCADO TIMBALE | \$10.50** 

Cherry tomatoes, watermelon radish, micro greens, tahini yogurt dressing

## DESSERTS

**DARK CHOCOLATE RASPBERRY  
PÂTÉ | \$11.00**

Rich dark chocolate, tangy raspberries

**TIRAMISU | \$11.00**

Mascarpone cheese, espresso coffee, buttercream frosting, cocoa powder

**SACHERTORTE | \$11.00**

Chocolate cake, apricot jam, glossy chocolate glaze

**MANGO MOUSSE CAKE | \$11.00**

Vanilla cake, fresh mango mousse, mango compote

**MATCHA BLACKBERRY**

**CHEESECAKE | \$11.00**

Earthy matcha, tangy blackberries, blackberry compote

**CRÈME BRÛLÉE | \$11.00** 

Creamy custard, caramel topping

meeting  
packages

breakfast

breaks

lunch

reception

dinner

beverages

policies



# BEVERAGES



meeting  
packages

breakfast

breaks

lunch

reception

dinner

**beverages**

policies

# BEVERAGES

PRICED PER CUP/CAN UNLESS SPECIFIED

## HOT BEVERAGES

### FAIRTRADE COFFEE

10 Cups | \$29.00  
50 Cups | \$140.00  
100 Cups | 275.00

### WHITE BUFFALO COFFEE

10 Cups | \$30.00  
50 Cups | \$145.00  
100 Cups | \$285.00

### FAIRTRADE TEA | \$2.85

Assortment of orange pekoe & herbal tea

### HOT CHOCOLATE

10 Cups | \$30.00

## COLD BEVERAGES

### WATER SERVICE

Fruit infused water dispenser | \$34.50  
Serves 60

### SAN PELLEGRINO | \$4.25

### TRUBUCH KOMBUCHA | \$4.25

### CANNED POP | \$3.00

Coke, Diet Coke, Sprite, Iced Tea, Ginger Ale

### BOTTLED JUICE | \$3.00

Apple, orange

## MOCKTAILS

ATTENDANT REQUIRED  
MINIMUM 20 SERVINGS

### MAPLE MULE | \$4.50

Grenadine, pure maple syrup, fresh lime juice & spicy ginger beer

### HIMALAYAN COOLER | \$4.50

Lime juice, pink Himalayan salt, fresh mint leaves, sparkling soda water, simple syrup

### STAMPEDE SPRITZ | \$5.00

Watermelon juice, sparkling water, lime juice, fresh basil leaves

### CALGARY SUNSET | \$4.50

Orange juice, cranberry juice, ginger ale

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# BAR

**MINIMUM \$400 FOR FIRST THREE HOURS OF SERVICE**  
**MINIMUM \$100 PER HOUR OF SERVICE THEREAFTER PER BARTENDER**  
**ASK US ABOUT OUR BAR SERVICE FOR SMALL GROUPS**

## RED WINE

**MELEA - TEMPRANILLO | \$38.00**

Spain

**VILLA DES ANGES - CAB SAV | \$38.00**

France

**Good Natured | \$45.00**

Canada

## WHITE WINE

**MELEA - VERDEJO | \$38.00**

Spain

**GREGORIS - PINTO GRIGIO | \$38.00**

Italy

**Good Natured | \$45.00**

Canada

## ROSÉ WINE

**MELEA - ROSÉ | \$42.00**

Spain

## SPARKLING WINE

**CAN PETIT - CAVA | \$48.00**

Spain

## BAR SERVICE

### DOMESTIC BEER

Molson Canadian, Coors Light

Host bar | \$8.00

Cash bar | \$9.00

### IMPORTED BEER

Stella Artois, Corona, Heineken

Host bar | \$8.50

Cash bar | \$9.50

### CRAFT BEER

DINOS Fossil Fuel, Big Rock - Grasshopper,  
Traditional Ale

Host bar | \$8.50

Cash bar | \$9.50

### COOLERS

Selection varies

Host bar | \$8.50

Cash bar | \$9.50

### HOUSE WINE

Melea - Tempranillo, Verdejo

Host bar | \$8.50

Cash bar | \$9.50

### HOUSE LIQUOR

Vodka, Rye, White Rum, Dark Rum,  
Spiced Rum, Gin, Scotch

Host bar | \$8.50

Cash bar | \$9.50



# CATERING POLICIES

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

## **CATERING OFFICE HOURS**

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

WEBSITE - <https://ucalgary.catertrax.com/index.asp>

## **CONFIRMATION OF ORDERS**

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

## **ON-SITE CONTACT**

To guarantee complete event success, an on-site contact with the 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 must be approved and signed for by the on-site contact.

## **GUARANTEED NUMBERS**

Aramark Food Services purchases the required food & 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 client confirms the event details 3 business days (for drop-off events) and 5 business days (for serviced events) prior to the event and provide any updates as well as final guest count. If the event has less attendees than the guarantee, the guarantee will be charged. Conversely, should the number of attendees during the event be more than this guarantee, the additional meals will be posted to your account upon discussion with the on-site contact. We understand that there can be last minute changes, in these situations please do not hesitate to contact us and we will do our best to accommodate.

## **CLIENT FEEDBACK**

After the event you have 2 business days to validate any issues or concerns regarding your event.

# CATERING POLICIES

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## SERVICE & ADMIN FEES

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

## MINIMUMS

Each delivery order must reach a minimum of \$100.00 total before tax to avoid a \$30.00 delivery fee. Alternatively, 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 & service charges.

## LABOUR & CHINA SERVICE

Staffing is required for all events served on Chinaware. A minimum of 3 hours is charged for each attendant at \$30.00 per hour. The amount of labor required will be assessed by the Catering Manager. As a standard, all delivery & drop-off events are on compostable ware. If your event requires food to be passed or if it's a serviced event, a supplementary labor fee of \$30.00 per hour for a minimum of 3 hours will be charged, per attendant. The amount of labor required for passed services will be assessed by the Catering Manager. Labor for events starting after 10:00 p.m. & before 6:30 a.m. & events during statutory holidays will be charged \$40.00 per hour, for a minimum of 3 hours.

## TABLECLOTHS

All tables for plated meal serviced functions are dressed in standard house linen (white or black) & napkins (white or black, with red accents). Additional linens for cocktail tables & 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 or buffets to cut down on the amount of laundering necessary. If you require linen with your drop off delivery order, a fee of \$5.00 per linen will be charged to your order.

# CATERING POLICIES

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## BAR SERVICE

Our bar service has a minimum revenue requirement of \$400.00 per bartender for the first three hours of service with a minimum of \$100.00 per hour of service thereafter. Clients will be charged the difference if minimums are not met. One bartender per 100 guests is included for three hours of service when catering is ordered through Aramark Food Services. Additional bartenders are available at \$35.00 per hour (minimum of three (3) hours). Aramark Food Services catering operates under the University of Calgary permanent Institutional Liquor License & is governed by the regulations & procedures established by the provincial Legislation (AGLC) & the University of Calgary. Arrangement for alcohol services is required a minimum of 5 business days prior to your event to ensure availability of product.

## DIETARY RESTRICTIONS

Please be aware that we are not an allergen-free facility; cross-contamination may occur. Please let our Catering Team know of any allergies.

## 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.

## LAST MINUTE CHANGES & REQUESTS

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

## CANCELLATION POLICY

Final numbers, menu selections and any other details must be confirmed 3 business days (for drop off events) and 5 business days (for serviced events) prior to the event. Drop off events cancelled within 3 business days and serviced events cancelled within 5 business days will be subject to a charge of 100% of the total owing.