

UNIVERSITY OF CALGARY

TASTE | QUALITY | SERVICE

CATERING MENU



UNIVERSITY OF
CALGARY



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THE CLASSIC FARE TOUCH

Led by Chef Peter, blends culinary artistry with professional precision to redefine dining experiences across Calgary region.

With over two decades of expertise in high-volume banquet and catering operations, Chef Peter, brings creativity, sustainability, and world-class execution to every event.

His multicultural, seasonal menus celebrate fresh, locally sourced ingredients while accommodating every dietary preference and restriction with care and inclusivity.

At Classic Fare Catering, we take pride in transforming gatherings into extraordinary culinary experiences that honour both tradition and creativity.

Peter Derwuz

Chef de Cuisine



THE CLASSIC FARE TOUCH

Rajika is a dynamic, results-oriented hospitality professional with more than 20 years of experience in catering and event sales. Her career spans university, hotel, institutional, and large-scale event environments across diverse and multicultural settings.

She holds a Bachelor's degree in Hotel Management and Catering Technology and is known for her collaborative approach and strong commitment to client service. Rajika's extensive hands-on experience, strategic mindset, and attention to detail help ensure every event is carefully planned and seamlessly executed.

Dedicated to building lasting relationships, Rajika works closely with clients to create memorable catering experiences while consistently delivering exceptional service.

Rajika Datta

Catering Sales Manager



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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.

DIETARY PREFERENCES

We understand that everyone has unique dietary needs, which is why we've clearly labeled our menu with the five most common dietary indicators to help you make informed choices for yourself and your guests. If you have specific requirements outside of these categories, please speak with a member of our team — we're happy to work with you to find a personalized solution.

FRESH & LOCAL INGREDIENTS

We believe great food starts with great ingredients. Whenever possible, we source fresh, seasonal products from trusted local suppliers to bring vibrant flavors and high-quality dishes to your event. Our menus evolve throughout the year to reflect seasonal availability and culinary inspiration.

BREAKFAST >

LUNCH >

BREAKS >

RECEPTION >

BEVERAGES >

ORDERING & LEAD TIMES

To ensure availability and allow our culinary team time to prepare the freshest ingredients, we recommend placing catering requests as early as possible. Lead times may vary depending on menu selections, order size, and event requirements. Our catering consultants are happy to assist with planning and will work with you to confirm all details prior to your event.

SERVICE WARE & RENTALS

To support your event needs, a variety of service ware and equipment options are available, including platters, chafing dishes, serving utensils, and disposable or reusable dining ware. Our team can help recommend the appropriate items based on your menu and service style to ensure a smooth and well-presented dining experience.

CORPORATE & PRIVATE EVENTS

YYC Classic Fare Catering proudly serves a wide range of events including:

- Corporate meetings & conferences
- Weddings & celebrations
- Holiday parties
- Private gatherings & special occasions

No matter the size or style of your event, we are committed to creating a memorable dining experience for you and your guests.

ORDERING & BOOKING

To ensure availability and allow our chefs time to prepare the freshest ingredients, we recommend placing catering requests as early as possible.

Our team will work with you to confirm details, finalize your menu, and coordinate delivery or service to fit your schedule.



PACKAGES



MEETING PACKAGE SELECTIONS

V VEGAN VEG VEGETARIAN NG NO-GLUTEN
H HALAL ND NO DAIRY CF COOL FOOD

Packages

Reception

Breakfast

Dinner

Breaks

Bar

Lunch

Policy

MEETING PACKAGE 1 57

Minimum of 10 guests. Priced per person

BREAKFAST

CLASSIC CONTINENTAL

Assorted Whole Fruit **NG ND V**
Banana, Apple, or Orange

Assorted Breakfast Pastries,
Muffins & Loaves
with Condiments

Assorted Yogurt Cups
with Granola

Assorted Juices (30%), Fairtrade
Coffee (60%) & Tea (10%)

Upgrade From Seasonal Whole Fruit to:

Seasonal Sliced Melon 4
and Berries **NG ND V**

Seasonal Fruit Salad **NG ND V** 3.25

LUNCH

CLASSIC DELI LUNCH

Choose up to 3 Selections of
Sandwich or Wrap

Sandwich & Wrap Options (See page 14)

Spring Mix Salad with French Dressing **NG ND V**

Served with

Kettle Chips With Gochujang Feta Dip **NG**

Assorted Cookies & Squares **NG**

Assorted Soft Drinks

OR

THE MANCHURIAN WOK

Szechuan Cucumber & Peanut Salad **NG ND V**
Contains Nuts

Choice of 1:

Pork Char Sui **ND**

Chili Chicken Dry **ND H**

Szechwan Chicken Wings **NG ND H**

Sesame Steamed Rice
with Peas and Carrots

Stir Fried Bok Choy & Mushroom

Chef's Choice Dessert and Squares

Assorted Soft Drinks

Add Vegetable Entree

Cauliflower Manchurian **NG ND V** 2

AM BREAK

ELEVATED PAIRING

Matcha Almond Financier

Mini Caprese Skewers **NG**

Edamame **NG ND V**
with Sea Salt & Chili Flake

Fairtrade Coffee (80%) & Tea (20%)

PM BREAK

AFTERNOON BOOST

Diced Cheese & Crackers

Jalapeno Fritters with Lime Crema

Oatmeal Cookies

Fairtrade Coffee (80%) & Tea (20%)

Dietary & Allergen Requests:

We are pleased to offer a diverse selection of dietary-friendly options throughout our catering menu. Should you require accommodations beyond these offerings, our team would be delighted to assist with customized selections to meet your needs.



MEETING PACKAGE SELECTIONS

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 H HALAL ND NO DAIRY CF COOL FOOD

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MEETING PACKAGE 2 66

Minimum of 10 guests. Priced per person

BREAKFAST

COWBOY BREAKFAST

- Seasonal Fruit Salad **NG ND V**
- Scrambled Egg **NG**
- Maple Smoked Bacon (2pcs) **NG ND**
- Breakfast Sausage (2pcs) **NG ND**
- Herb Roasted Breakfast Potatoes **NG ND V**
- Butter Milk Pancakes (2pcs) with Berry Compote, Maple Syrup, & Chantilly Cream
- Fairtrade Coffee (80%) & Tea (20%)

Add-ons

- Morning Glory Muffins **VEG** 2.50
- Morning Mini Pastries & Condiments 3.50
- Gluten Free Pancake 3

LUNCH

UCalgary COMFORT LUNCH

- Caesar Salad
- Choice of:**
 - Herb Roasted Chicken **NG ND H** with Pan Jus
 - Slow-braised Beef **NG ND H** in Red Wine Sauce
- Buttermilk Mashed Potatoes **NG**
- Roasted Seasonal Vegetable **NG ND V**
- Sticky Toffee Pudding
- Assorted Soft Drinks
- Add Vegetable Entree**
 - Mushroom & Lentil Tourtiere 2.50

AM BREAK

PROTEIN KICK

- Smoked Paprika & Maldon Egg Halves **NG ND**
- House-Made Granola **NG ND V** High Protein Bar
- Fairtrade Coffee (80%) & Tea (20%)

PM BREAK

MEZZE TIME

- Pepperoni, Olive & Grape Stick
- Grilled Pita with Hummus
- Fairtrade Coffee (80%) & Tea (20%)

Dietary & Allergen Requests:

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BREAKFAST



BREAKFAST SELECTIONS

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MORNING MEDLEYS

Minimum of 10 guests. Priced per person

CLASSIC CONTINENTAL 13

Assorted Whole Fruit
Banana, Apple or Orange

Assorted Breakfast Pastries,
 Muffins & Loaves
with Condiments

Assorted Yogurt Cups
with Granola

Assorted Juices (30%), Fairtrade
 Coffee (60%) & Tea (10%)

Upgrade From Seasonal Whole Fruit to:

Seasonal Sliced Melon
 and Berries **NG ND V** 4

Seasonal Fruit Salad **NG ND V** 3.25

COWBOY BREAKFAST 21.00

Seasonal Fruit Salad **NG ND V**

Scrambled Egg **NG**

Maple Smoked Bacon (2pcs) **NG ND**

Breakfast Sausage (2pcs) **NG ND**

Herb Roasted Breakfast
 Potatoes **NG ND V**

Butter Milk Pancakes (2pcs)
*with Berry Compote, Maple Syrup,
 & Chantilly Cream*

Fairtrade Coffee (80%) & Tea (20%)

Add-ons:

Morning Glory Muffins **VEG** 2.50

Morning Mini Pastries &
 Condiments 3.50

Gluten Free Pancake **NG ND V** 3

PROTEIN POWER 24.50

Seasonal Fruit Salad
with Cottage Cheese

Bacon Egg Bite (1pc) **NG**

Turkey Sausage (2pcs) **NG ND**

Maple Smoked Bacon (2pcs) **NG ND**

Sweet Potato Hashbrown **NG ND V**

Assorted Flavour Greek Yogurt

Assorted High-Protein Muffins
 & Loaves

Fairtrade Coffee (80%) & Tea (20%)

PLANT- BASED BREAKFAST 17

Harissa Spiced Scramble Tofu with
 Onions & Peppers **NG ND V**

Oven Baked Breakfast Potatoes **NG ND V**

Coconut Chia Pudding **NG ND V**

Fresh Fruit Salad **NG ND V**

Fairtrade Coffee (80%) & Tea (20%)

Add-ons:

Beyond Meat Sausage 3

Assorted Gluten Free 3.50

Baked Goods

POKAKITA* BREAKFAST 25

Seasonal Fruit Salad with Berries

Prairie Seeds & Chia (Almond Milk)
 Harvest Cup

Bannock breakfast Sandwich
Bison Sausage Patty and Egg

Maple Smoked Bacon (2pcs)

Saskatoon Berry Muffins
with Condiments

Fairtrade White Buffalo
 Coffee (80%) & Tea (20%)

*Blackfoot for "Wake-up"



BREAKFAST SELECTIONS

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BUILD YOUR OWN BREAKFAST

17.50

Minimum of 10 guests. Priced per person

STEP 1: EGGS

Choose 1

Scrambled Eggs (4oz) **NG**

Cheese Egg Bite (1pc) **NG**

Western Omelet (1pc) **NG ND**

STEP 2: SAUSAGE

Choose 1

Breakfast Patty (Pork) (1pc) **ND**

All Beef Sausage (2pcs) **ND**

Chicken Apple Sausage (1pc) **NG ND**

STEP 3: BACON

Choose 1

Maple Smoked Bacon (2pcs) **NG ND**

Canadian Back Bacon (2pcs) **NG ND**

Turkey Bacon (2pcs) **NG ND**

STEP 4: SIDES

Choose 1

Herb Roasted Potatoes **NG ND**

Hash Brown Patty **NG ND**

Potato Bites **NG ND**

STEP 5: SWEET

Choose 1

Buttermilk Pancakes (2pcs)

Belgian Waffle (1pc)

French Toast (1pc)

BEVERAGES

Included

Fairtrade Coffee (80%)

Fairtrade Tea (20%)

ADD-ONS & UPGRADES

VEGETARIAN & VEGAN

Seasonal Sliced Melon & Berries **NG ND V** 4

Seasonal Fruit Salad **NG ND V** 3.50

Morning Mini Pastries & Condiments 3.50

Morning Glory Muffins 2.50

SMART SWAP

Dairy-Free Scrambled Eggs **NG ND** 2

Beyond Meat Sausage **NG ND V** 3

Sweet Potato Bites **NG ND V** 2

Gluten-Free Pancakes **NG ND V** 3

Dietary & Allergen Requests:

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BREAKFAST SELECTIONS

V VEGAN **VEG** VEGETARIAN **NG** NO-GLUTEN
H HALAL **ND** NO DAIRY **CF** COOL FOOD

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BREAKFAST ENHANCEMENTS

Minimum of 10 guests. Priced per person

- INDIVIDUAL WILD MUSHROOM BREAKFAST BOWL** **NG ND V** **13.50**
 Wild Mushroom, Chickpeas, Avocado, Poached Egg, Spinach, Cherry Tomatoes, Chermoula Dressing
- INDIVIDUAL BREAKFAST PROTEIN BOWL** **12.50**
 Quinoa, Spicy Chorizo Crumble, Boiled Egg, Olives, Corn with Avocado Lime Cream, Olive Oil Drizzle
- AVOCADO TOAST** **V** **8.50**
 Multigrain Toast, Smashed Avocado, Pickled Red Onions, Peruvian Peppers, Feta Crumble
- COFFEE CHIA PARFAIT** **6.50**
 Espresso, Chia Seeds, Yogurt, Berries
- OVERNIGHT OATS** **VEG** **6.50**
 Rolled oats, Maple Syrup, Yogurt, Condense Milk, Fruits & Berries
- EGG BENEDICT** **6**
 Soft poached Eggs on Potato Waffle, Hollandaise Sauce, Sliced Back Bacon & Paprika
- FRESH FRUIT SKEWER** **NG ND V** **3**
 Pineapple, Melon, Strawberries, Grapes
- GREEK YOGURT INDIVIDUAL CUPS** **2.50**
- SEASONAL WHOLE FRUIT** **2.25**
 Apples, Bananas & Oranges

HOT BREAKFAST SANDWICH

Minimum of 10 guests. Priced per person

- ITALIAN HOT SALAMI SANDWICH** **8.50**
 Italian Hot Salami, Gouda Cheese, Egg, Bacon Jam, COBS Brioche Bun
- PORTABELLA MUSHROOM, HALLOUMI** **VEG** **8.50**
 Portabella Mushroom, Crumbled Halloumi, Egg, COBS Croissant
- CLASSIC BREAKFAST SAUSAGE** **7.50**
 Breakfast Sausage, Egg, Cheddar, High Fiber COBS Bun

ADD-ONS & UPGRADES

VEGETARIAN & VEGAN

- Seasonal Sliced Melon & Berries **NG ND V** 4
- Seasonal Fruit Salad **NG ND V** 3.50
- Morning Mini Pastries & Condiments 3.50
- Morning Glory Muffins 2.50



BREAKFAST SELECTIONS

V VEGAN **VEG** VEGETARIAN **NG** NO-GLUTEN
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BAKERY PLATTER

Serves 10 - 12 guests.

DELECTABLE LOAVES 35

Assortment of Carrot, Apples, Banana Bread & Coffee Cake Loaves
Served with butter (12 pcs)

FRESHLY BAKED MUFFINS 36

Assortment of Chocolate Chip, Carrot & Banana Muffins
Served with Butter (12 pcs)

MINI CINNAMON BUNS 39

Served Warm with Cream Cheese Icing (12pcs)

PROTEIN BAKERY PLATTER 42

High-Protein Muffins, Almond Banana Loaf, Energy Bites, House-Baked Granola Bars (20 pcs)

CLASSIC MORNING PASTRY 43

Assortment of Muffin, Danish, Madeleine, & Croissant (20pcs)

VEG & DIP 45

Carrot, Broccoli, Celery & Cherry Tomatoes
Served with Ranch Dressing

SWEET & SAVORY BAKERY DUO 46

Cheddar & Chive Scones, Chocolate Twists, Danish Pastries, Spinach Feta Puff Pastry (18 pcs)

PETIT CROISSANT BAR PLATTER 48

Chocolate & Almond Buttered Croissants, Pistachio Croissant
Served with Butter (20 pcs)

LOW-SUGAR MORNING SELECTION 55

Sugar-Free Cookies, Zucchini Muffins, Dark Chocolate Energy Bites, Cheddar Scones (20 pcs)

GLUTEN-FRIENDLY BAKEHOUSE 56

GF Muffins, GF Brownies, Almond Flour Loaf, White Chocolate Raspberry Cookie (20 pcs)

ARTISAN MINI PASTRY PLATTER 57

Assortment of Pistachio Creme filled Cruffins, Pain au Chocolate, Madeleine & Buttered Croissants
Served with Butter & Preserves (18 pcs)

DICED CHEESE & PEPPERONI PLATTER 75

SLICED FRUIT **NG ND V** 85

Assorted Seasonal Fresh Sliced Fruit

Dietary & Allergen Requests:

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BREAK

BREAK SELECTIONS

V VEGAN VEG VEGETARIAN NG NO-GLUTEN
H HALAL ND NO DAIRY CF COOL FOOD

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MORNING DELIGHT

Minimum of 10 guests.

Priced per person

All Coffee Break Packages Include
Fairtrade Coffee (80%) & Tea (20%)

ELEVATED PAIRING 13.50

Matcha Almond Financier

Mini Caprese Skewers **NG**

Edamame **NG ND V**
Tossed with Sea Salt & Chili Flake

PROTEIN KICK 12.50

Smoked Paprika & Maldon Egg
Halves **NG ND**

House Made Granola Bar **NG ND V**

DETOX BREAK 14

Healthy Power Bites

Celery & Carrot Batons
Served with Spicy Edamame Dip

MIDDAY MUNCHIES

Minimum of 10 guests.

Priced per person

All Coffee Break Packages Include
Fairtrade Coffee (80%) & Tea (20%)

MEZZE TIME 12.50

Pepperoni, Olive & Grape Skewer

Grilled Pita
Served with Hummus

BLACKFOOT HERITAGE 17

Mini Bannock Bite
with Berry Jam

Deluxe Mixed Nuts **NG ND V**

Maple Glazed Candied Salmon **NG ND**

AFTERNOON BOOST 14.50

Diced Cheese & Crackers

Jalapeno Fritters
Served with Lime Crema

Oatmeal Cookies

BUILD YOUR OWN BREAK

Minimum of 10 guests & 3 Selections.

CLEAN ENERGY BREAK

Protein Energy Bars (2pcs) 4

Hummus & Veggie Cup 4.50

Chia Seeds Oat Pudding 6.50

Trail Mix Nuts & Seeds 6

Deviled Eggs 5

Fruit & Cheese Skewers 5

Individual Greek Yogurt 3

Seasonal Whole Fruit 2

Assorted Kinjo Sushi 4.50

SAVORY BREAK

Finger Sandwiches 6

Egg Salad / Ham & Cheese /
Cucumber Cream Cheese

Spring Rolls 3

with Chili Sauce

Cocktail Samosas 2.50

with Tamarind Chutney

Savory Cheese Scones 6

with Jam & Clotted Cream

Tortilla Chips 6

with Guacamole & Salsa

Charcuterie Snack Cups 8

Individual Popcorn 3.50

Individual Kettle Chips 3.50

SWEET BREAK

Assorted Cupcakes 3.50

Assorted Glazed Donuts 5

Chocolate Covered Pretzels 3

Rice Krispie Squares 3

Banana Bread Loaves 4

Chocolate Truffle 4

Butter Tarts 4

Gluten Free Raspberry Cookie 2.25

BEVERAGES

10 Cups Fairtrade Coffee (8oz) 29

10 Cups Decaf Coffee (8oz) 29

10 Cups Hot Tea 28.50

10 Cups Cold Brew Coffee (7oz) 45

PACKAGED BEVERAGES

San Pellegrino 4.25

Canned Pop 3

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

Bottled Juice 3

Apple, Orange



LUNCH



LUNCH SELECTIONS

V VEGAN **VEG** VEGETARIAN **NG** NO-GLUTEN
H HALAL **ND** NO DAIRY **CF** COOL FOOD

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LUNCH FEATURES

Minimum of 10 guests. Priced per person

EXECUTIVE DELI LUNCH 27

Sandwich or Wrap

Choose up to
4 Selections

Sandwich & Wrap Options
(See page 14)

Soup

Choose 1

Potato & Leek Soup
Chicken Noodle Soup

Salad

Choose 1

Spring Mix Salad **NG ND V**
with French Dressing
Broccoli & Grape Salad **NG ND V**
with Honey Mustard Dressing
Asian Inspired **NG ND V**
Vegetable Slaw

Served with

Kettle Chips With Gochujang Feta Dip **NG**
Assorted Petit French Dessert
Assorted Soft Drinks

CLASSIC DELI LUNCH 22

Sandwich or Wrap

Choose up to 3 Selections
Sandwich & Wrap Options
(See page 14)

Salad

Spring Mix Salad **NG ND V**
with French Dressing

Served with

Kettle Chips With Gochujang Feta Dip **NG**
Assorted Cookies & Squares
Assorted Soft Drinks

GRAB & GO BOX LUNCH 21.50

Choose up to 3 selections
Sandwich & Wrap Options
(See page 14)

Sides

Choose 4 | Recommended 1 from each group

Fresh: Whole Fruit / Veggie Cup & Dip

Protein: Cheddar / Granola Energy Bar

Snack: Chips / Mixed Nuts

Sweet: Brownie / Cookie

Beverage: Bottled Water or
Juice Box

ARTISAN DELI DELIGHT 13.50

Choose up to 3 selections
Sandwich & Wrap Options
(See page 14)

Assorted Drinks

VALUE PACK CLASSIC SANDWICH TRAY 155.00

Serves 20-25 guests

A chef-curated assortment of freshly made sandwiches on white and whole wheat bread, filled with crowd favorites, perfect for meetings and casual gatherings.

Sandwich Tray Selection Includes:

Ham & Cheese Roast Beef Vegetarian
Egg Salad Tuna Salad

Dietary & Allergen Requests:

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LUNCH SELECTIONS

V VEGAN **VEG VEGETARIAN** **NG NO-GLUTEN**
H HALAL **ND NO DAIRY** **CF COOL FOOD**

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SANDWICH & WRAPS SELECTIONS

Chef's Selection of Assorted Flavoured of Wraps, Breads or Rolls

Gourmet Sandwiches

CAJUN CHICKEN SANDWICH **H**

Cajun Chicken, Lettuce, Parmesan & Mozzarella, Olives, Sundried Tomato Pesto Mayo

TURKEY & GOUDA SANDWICH

Sliced Turkey, Double Smoked Bacon, Tomato, Arugula, Crumbled Grizzly Gouda, Cranberry Mayo

CHICKEN SOUVLAKI SANDWICH **H**

Souvlaki Chicken With Tomato, Dill Pickle, Onion, Feta, Lettuce, & Tzatziki Sauce

CLASSIC EGG & CHIVE SALAD

Egg & Chive Salad, Lettuce, Cucumbers, Pickled Onion, Butter Croissant

SAIGON DELI SUB

Sliced Ham, Salami, Pork Pate, Spicy Coleslaw, Cilantro, Sweet & Sour Mayo, Lettuce

CLASSIC ROAST BEEF SANDWICH

Roasted Alberta Beef, Horseradish Mayo, Aged Cheddar, Greens, Caramelized Onions, Dijon Mayo

SMOKED PULLED BBQ JACKFRUIT SANDWICH **ND V**

BBQ Jackfruit, Apple Cider Coleslaw, Dill Pickle, Lettuce, Brioche Bun

Gourmet Wraps

BEEF SHAWARMA DONAIR WRAP **H**

Beef Donair, Lettuce, Tomatoes, Sumac Onion, Sliced Pickle, Banana Peppers, Hot Sriracha Mayo, Sweet Donair Sauce

KOREAN BBQ CHICKEN WRAP **ND H**

Gochujang BBQ Chicken, Kimchi, Cilantro, Cucumber, Pickled Carrots, Kewpie Sriracha

ITALIAN DELI WRAP

Assorted Deli Meats, Olive Salad, Cheese, Garlic Mayo, Banana Peppers, Shredded Lettuce, Onions, Tomatoes

TANDOORI CHICKEN WRAP **H**

Tandoori Chicken, Mango Chutney, Sliced Jalapeno, Lettuce, Tomatoes, Pickled Onions, Mint Yogurt, Tortilla Wrap

ROASTED VEGETABLE & CHICKPEA DELIGHT WRAP **VEG**

Roasted Portobello Mushrooms, Sliced Zucchini, Roasted Chickpeas, Olives, Feta, Sriracha Mayo

Dietary & Allergen Requests:

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LUNCH SELECTIONS

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HOT LUNCHES

Minimum of 10 guests. Priced per person

THE MANCHURIAN WOK 22

Szechuan Cucumber & Peanut Salad **NG ND V**
Contains Nuts

Choice of 1:

Pork Char Sui **ND**

Chili Chicken **ND H**

Szechwan Chicken Wings **NG ND H**

Wok Fried Rice

Stir Fried Bok Choy & Mushroom

Chef's Choice Dessert & Squares

Assorted Soft Drinks

Add a Second Protein 5

Add Vegetable Entree

Cauliflower Manchurian **NG ND V** 2.50

THE SULTAN'S FEAST 24

Harrisa Spiced Carrot &
 Chickpea Salad **NG ND V**

Choice of 1:

Royal Lamb Tagine **NG ND**

Beef Kofta **NG ND H**
in Spiced Tomato Sauce

Butter Chicken **H NG**
Contains Nuts

Herbed Couscous **ND V**
with Toasted Almonds & Raisins

Roasted Vegetables **NG ND V**
with Chermoula

Assorted Baklava

Assorted Soft Drinks

Add a Second Protein 5

Add Vegetable Entree 2.50

Imam Bayildi **NG ND**
*Eggplant Tomato Braised in Olive Oil &
 Herbs*

Classic Haute Cuisine 27

Salade De Betterave **NG**
with Aged Goat Cheese & Citrus Honey Dressing

Choice of:

Grilled Sirloin Steak **NG**
with Diane Sauce

Chicken Fricassee **NG H**
Traditional French Chicken Stew

Potato Dauphinoise **NG**
Gratin Potato

Honey-glazed Root Vegetable Medley **NG ND V**

Assortment of Signature French Dessert

Assorted Soft Drinks

Add a Second Protein 5

Add Vegetable Entree

Beans & Sausage 2.50
 Skillet a la Bretonne

UCalgary COMFORT LUNCH 23

Caesar Salad

Choice of 1:

Herb Roasted Chicken **NG ND H**
with Pan Jus

Slow-braised Beef **NG ND H**
in Red Wine Sauce

Buttermilk Mashed Potatoes **NG VEG**

Roasted Seasonal Vegetable **NG ND V**

Sticky Toffee Pudding

Assorted Soft Drinks

Add a Second Protein 5

Add Vegetable Entree

Mushroom & Lentil Tourtiere 2.50

TRATTORIA LUNCH 24.50

Caprese Salad Drizzle **NG**
with Balsamic Glaze

Choice of 1:

Chicken Piccata **NG H**
with Lemon Caper Sauce

Beef Straccato (Pot Roast) **NG ND H**

Rosemary Parmesan Roasted Potatoes **NG**

Tuscan Roasted Vegetables **NG ND V**

Spinach Ricotta Cannoli

Assorted Desserts
Tiramisu, Cannoli Bites, Mini Pastries

Assorted Soft Drinks

Add a Second Protein 5

IHTATSISKIOOYI* 29.50

Three Sisters Salad **NG**
Corns, Beans & Squash

Choice of 1:

Bison Stew **ND**

Maple Glazed Salmon

Fried Bannock
Served with Saskatoon Berry Compote

Wild Rice & Mushroom Pilaf **V**

Berry Tarts

Assorted Soft Drinks

Add a Second Protein 5

*Blackfoot for eating a mid-day meal



LUNCH SELECTIONS

V VEGAN VEG VEGETARIAN NG NO-GLUTEN
 H HALAL ND NO DAIRY CF COOL FOOD

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BUILD YOUR OWN HOT LUNCH 23

Minimum of 10 guests. Priced per person

**Package Includes Mixed Greens with Balsamic Dressing
 Fairtrade Coffee (80%) & Tea (20%), Assorted Freshly Baked Cookies**

STEP 1: SALAD

Choose 1

- Greek Salad **NG ND V**
- Caesar Salad
- Asian Sesame Coleslaw **NG ND V**
- Bacon Potato Salad **ND**
- Quinoa Chickpea Salad **NG ND V**

STEP 2: PROTEIN

Choose 1

- Fried Chicken Drumstick
Served with Pan Gravy
- BBQ Roasted Chicken **NG ND**
Served with Honey Chipotle
- St Louis Style Korean BBQ Pork **NG ND**
- Beef Lasagna
- Butter Chicken **NG**
Contains Nuts
- Chicken Shawarma **NG ND**

Add a Second Protein 5

STEP 3: STARCH

Choose 1

- Garlic Mashed Potatoes **NG**
- Cajun Spiced Potato Wedges **NG ND V**
- Steamed Basmati Rice **NG ND V**
- Garlic Toast **VEG**
- Mac & Cheese

STEP 4: VEGETABLES

Choose 1

- Roasted Root Vegetables **NG ND V**
- Roasted Za'atar Spiced Squash **NG ND V**
- Sauteed Buttered Peas & Carrots **NG**
- California Vegetable Mix **NG ND V**
- Roasted Brussels Sprouts **NG ND V**

ADD ON: VEGETARIAN ENTREES 23

- Veg Lasagna
- Chana Masala **NG ND V**
- Vegetable Dumpling **ND V**
- Mushroom & Bean Paprikash **NG ND V**

Dietary & Allergen Requests:

We are pleased to offer a diverse selection of dietary-friendly options throughout our catering menu. Should you require accommodations beyond these offerings, our team would be delighted to assist with customized selections to meet your needs.



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A LA CARTE PLATED LUNCH

Minimum of 25 guests.

**Package Include Dinner Roll & Artisan Butter Balls
 Fairtrade Coffee (80%) & Tea (20%)**

SALAD

Golden & Red Beet Salad NG 10
Crumbled Chevre, Mandarin & Pickled Mustard Vinaigrette

Italian Caprese Salad NG VEG 10
Sunfresh Farm Tomatoes, Arugula, Bocconcini, & Balsamic Vinaigrette

ENTREE

Tandoori Chicken Supreme NG H 42
Vegetable Rice Pulao, Turmeric Cauliflower, Carrots, Curried Coconut Sauce

Braised Alberta Beef Short Ribs NG H 52
Potato Dauphinoise, Rosemary Jus, Seasonal Vegetables

Vegetable Pepper Tagine NG V 29.50
Chickpea, Tomatoes, Jasmine Rice

DESSERT

Tiramisu 11
with Candied Pecan

Gluten-free Chocolate Cake 11
Berry Compote, Chocolate Sauce

Please contact our team for custom-themed lunches tailored to your event. We specialize in creating curated menus to suit your budget, theme, and guest preferences.

Dietary & Allergen Requests:

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CRAFT YOUR FLAVORS

Minimum of 10 guests. Priced per person

FAJITA BAR

24

Choice of 1:

- Achiote Chicken **NG ND H**
- Chili Lime Beef Fajita **NG ND H**
- Crumbled Tofu Bean Carnitas **NG ND H**

Served with

Shredded Lettuce, Pico De Gallo, Smokey Chipotle Crema, Corn Paprika, Green Onions & Cilantro, Trio of Cheese
 Assorted Hot Sauces
 Assorted Chef's Choice Desserts
 Assorted Soft Drinks

ADD-ONS

- Extra Protein** 5
- Spanish Rice **NG ND V**
- Mushroom Pepper Fajita Veg Mix **NG ND V**
- Warm Mini Tortillas (1pc) **ND V**
- Taco Shell (1pc) **NG ND V**
- Add Guacamole** 2

FIRE & SPICE: SHAWARMA

24

Choice of 1 Protein:

- Turkish Chicken Shish Kebab **NG ND H**
- Beef Donair **NG ND H**
- Tandoori Spiced Vegetables & Paneer **NG ND V**

Add Extra Protein 5

Choice of 1 Starch:

- Garlic Potatoes **NG ND V**
- Saffron Basmati Rice **NG**

Served with

Soft Pita Bread
 Greek Salad, Shredded Lettuce, Tomatoes, Sliced Sumac Onions, Pickled Cucumbers, Banana Peppers, Feta, Garlic Mayo, Hummus & Sriracha
 Baklava
 Assorted Soft Drinks

K - BBQ RICE BOWL

23.50

Choice of 1:

- Spicy Beef Bulgogi **ND H**
- Korean BBQ Pulled Pork **ND**
- Dakgangjeong **H**
- Sweet & Spicy Korean Fried Chicken*

Crispy Fried Tofu **NG ND V**

Add Extra Protein 5

Choice of 1 Starch

- Purple Rice **NG ND V**
- Steamed Rice **NG ND V**

Served with

Cabbage Slaw Salad, Sauteed Mushrooms, Kimchi, Spicy Cucumber Salad, Corn, Crispy Fried Onion
 Classic Gochujang Sauce & Whipped Avocado Wasabi Crema
 Assorted Chef's Choice Desserts
 Assorted Soft Drinks

Dietary & Allergen Requests:

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FAMILY STYLE SIGNATURE SALAD BOWLS

Serves 10

- MEDITERRANEAN ESTATE BOWL** **48**
 Chickpeas, Cucumbers, Cherry Tomatoes, Red Onions, Kalamata Olives, Parsley, Feta, Lemon Oregano Vinaigrette
- CAESAR GREENS CRUNCH BOWL** **46**
 Chopped Kale, Romaine, Parmesan, Focaccia Croutons, Sunflower Seeds, Creamy Caesar Dressing
- BANGKOK PEANUT NOODLE BOWL** **48**
 Rice Noodles, Shredded Cabbage, Carrots, Bell Peppers, Cucumber, Cilantro, Green Onions, Roasted Peanuts, Sesame Peanut Dressing
- MARRAKECH CARROT & LENTIL BOWL** **44**
 Roasted Carrots, Green Lentils, Raisins, Onion, Pepper, Almonds, Mint, Citrus Cumin Dressing
- ORCHARD QUINOA HARVEST BOWL** **48**
 Quinoa, Spinach, Sweet Potato, Dried Cranberries, Celery, Toasted Pecans, Goat Cheese, Maple Dijon Vinaigrette
- SESAME MARKET VEGETABLE BOWL** **43**
 Broccoli, Cauliflower, Carrots, Red Cabbage, Scallions, Toasted Sesame Seeds, Ginger Sesame Dressing
- SWEET CORN & BLACK BEAN FIESTA BOW** **45**
 Romaine, Grilled Corn, Black Beans, Cherry Tomatoes, Red Peppers, Cilantro, Tortilla Strips, Lime Crema Dressing

PROTEIN ADD-ON FOR SIGNATURE SALAD BOWLS **7**
 Minimum of 10 guests. Priced per person

Enhance any Signature Salad Bowl with a protein add-on.
 Each guest may select one protein, and groups may choose up to two selections.

Protein Choices:

- Grilled Chicken
- Garlic Shrimp
- Roasted Salmon
- Falafel
- Tofu

Dietary & Allergen Requests:

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LUNCH SELECTIONS

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DESSERT PLATTERS

FRESHLY BAKED COOKIES **40**
 Assortment of Chocolate Chunk, Double Chocolate, White Chocolate Macadamia Nuts (20 pcs)

BROWNIE & COOKIE TRAY **41**
 Assortment of Brownies & Cookies (20 pcs)

CLASSIC CALGARY DESSERT PLATTER **52**
 Mini Prairie Flapper Pie, Nanaimo Bars, Saskatoon Berry Tartlets, Stampede Mini Donuts (20 pcs)

MINI CHEESECAKE TRIO **48**
 New York, Strawberry Swirl, Caramel Chocolate Chip (20 pcs)

DECADENT CHOCOLATE LOVERS' PLATTER **58**
 Dark Chocolate Mousse Cups, Triple Chocolate Brownies, Chocolate-Dipped Strawberries, White Chocolate Raspberry Truffles (20 pcs)

GOODBYE GLUTEN NG **49**
 Brownies, Macaroon, Cookies, Tiramisu (20 pcs)

MINI ASSORTED CAKES **75**
 Assortment Of Red Velvet, Black Forest, Mango Mousse (12 pcs)

MINI FRENCH PASTRIES PLATTER **78**
 Mini Eclairs (Vanilla, Chocolate, & Coffee), Strawberry & Pistachio Financiers, Opera Cake Squares, Mini Tarte Tatin, Pistachio Cannoli (20 pcs)

ARTISAN CUPCAKES **52**
 Assortment Of Salted Caramel, Vanilla, Red Velvet, Chocolate (20 pcs)

STICKY TOFFEE PUDDING **90**
 (12 pcs)
 Add Vanilla Bean Ice Cream 30

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



RECEPTION



RECEPTION SELECTIONS

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RECEPTION PACKAGES

Minimum of 20 guests. Priced per person

PACKAGE 1 41

HORS D'OEUVRES

Choice of 2 Hot Hors D'Oeuvres
See page 24

Choice of 2 Cold Hors D'Oeuvres
See page 25

FRESH SLICED FRUIT

Assorted Seasonal Fruit

GOURMET CHEESE BOARD

Brillat-Savarin or Boursin, Aged Cheddar, Grizzly Gouda, Petit Basque, Truffle Manchego, Fresh Grapes, Strawberries, Cranberries, Apricots, Crackers, Crostini, & Jam.

Cheese selection based on availability.

MEDITERRANEAN MEZZE

Baby Carrots, Celery, Broccoli, Cauliflower, Cucumbers, Cherry Tomatoes, Red Radish, Snap Peas, Smoked Paprika Hummus, Sundried Pesto Mayo.

MINI CHEESECAKE TRIO

New York Cheesecake, Strawberry Swirl, Caramel Chocolate Chip

PACKAGE 2 48

HORS D'OEUVRES

Choice of 2 Hot Hors D'Oeuvres
See page 24

Choice of 2 Cold Hors D'Oeuvres
See page 25

FRESH SLICED FRUIT

Assorted Seasonal Fruit

CANADIAN CHEESE BOARD

Specialty Cheese Board Featuring Premium Canadian Varietals: Le Cendrillon, Caprano, Bleubry, Cantonier, Cendre De Lune, Sir Laurier, Grapes, Strawberries, Cranberries, Apricots, Crackers, Crostini, Fig Jam

Cheese selection based on availability.

ITALIAN CHARCUTERIE BOARD

Italian Salami & Cured Meats, Italian Cheeses, Marinated Olives, Pickled Artichokes, Bocconcini, Triple Crunch Mustard, Grapes, Crackers, Crostini, Crunchy Honey Mustard, Figs & Jam.

MINI CHEESECAKE TRIO

Mini Prairie Flapper Pie, Nanaimo Bars, Saskatoon Berry Tartlets, Stampede Mini Donuts

Dietary & Allergen Requests:

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RECEPTION PLATTERS

Serves 10-12

GARDEN FRESH VEGETABLES 75

Baby Carrots, Celery, Broccoli, Cauliflower, Cucumbers, Cherry Tomatoes, Red Radish, Snap Peas, Smoked Paprika Hummus, Sundried Pesto Mayo

FRESH SLICED FRUIT 87

Pineapple, Melon, Strawberries, Kiwi, Orange, Grapes

CANADIAN CHEESE BOARD 175

Featuring Premium Canadian Cheese, Curated to Offer a Balanced Selection of Flavours for Every Palate: Le Cendrillon, Caprano, Bleubry, Cantonier, Cendre de Lune, Sir Laurier, Grapes, Strawberries, Cranberries, Apricots, Crackers, Crostini, Fig Jam.
Cheese Selection Based on Availability.

GOURMET CHEESE BOARD 155

Brillat-Savarin or Boursin, Aged Cheddar, Grizzly Gouda, Petit Basque, Truffle Manchego, Fresh Grapes, Strawberries, Cranberries, Apricots, Crackers, Crostini, and Jam.
Cheese Selection Based on Availability.

PROSCIUTTO & PEARL PLATTER 54

12 Prosciutto-Wrapped Melon & 12 Marinated Cherry Tomato, Fresh Basil, & Bocconcini Skewers

MEDITERRANEAN MEZZE 130

Roasted Eggplant, Grilled Zucchini, Cherry Tomatoes, Cucumber Slices, Pickled Beans, Marinated Artichoke, Bocconcini, Mixed Olives, Crostini, Fried Pita Triangles, Hummus, Tzatziki.
Turn This Into Gluten-Free with Gluten-Free Crackers and Kettle Chips.

CHIPS, STICKS & DIPS 51

Assorted Corn Tortilla Chips, Crostini, Bread Sticks. Served with Salsa, & Cajun Dip.

Add on: Guacamole (per bowl) 2.50

BAR SNACKS 85

Mixed of Marinated Olives, Candied Nuts, Kettle Chips Served with Gochujang Feta Cream

BITE-SIZE TEA SANDWICHES 74

Smoked Salmon with Dill Crème Fraîche & Pickled Onion; Tandoori Chicken Pâté with Mango Chutney; Egg Salad with Truffle Mayonnaise; Prosciutto with Mascarpone, Fig Jam & Arugula

PETIT GOURMET SANDWICHES 78

Ham & Brie with Dijon on Mini Croissants; Chicken Shawarma with Slaw on Slider Buns; Roast Beef with Caramelized Onion & Horseradish Aioli; Mushroom, Feta & Arugula with Garlic Aioli

ITALIAN CHARCUTERIE BOARD 178

Italian Salami & Cured Meats, Italian Cheeses, Marinated Olives, Pickled Artichokes, Bocconcini, Triple Crunch Mustard, Grapes, Crackers, Crostini, Crunchy Honey Mustard, Figs & Jam



RECEPTION SELECTIONS

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HOT HORS D'OEUVRES

Price per dozen. Minimum order of 3 dozen per selection.

APPETIZERS

BACON WRAPPED DATES 49

Medjool Dates, Boursin Cheese

HARISSA LAMB & BEEF MEATBALLS 45

Served with Mint Yogurt

**GOCHUJANG-MARINATED CHICKEN
DRAGON LEGS** 45

PIMENTO CHEESE STUFFED JALAPENOS 30

Served with Smoked Paprika Ranch

POTSTICKERS 35

Choice of One: Chicken or Vegetable

Tossed in Sesame Chili Garlic Oil

FRIED SHRIMP PURSE 35

Served with Thai Peanut Sauce

VEGETABLE SAMOSA 32

Served with Tamarind Chutney

VEGETABLE SPRING ROLL 32

Served with Plum

CHICKEN WINGS 31.50

Choice of One: Gochujang Honey Glaze, Bourbon

BBQ Glaze, or Mango Habanero Sauce

PANEER PAKORA BITE 35

Served with Mint Chutney

GRILL & THRILL SKEWERS

THAI CHICKEN SATAY 45

Served with Coconut Curry Sauce

JERK CHICKEN SKEWERS 49

HOLY BAO

GALBI BEEF BAO 51

Served with Kimchi

ASIAN MUSHROOM BAO 46

Served with Pickled Cucumber

SLIDER RIDER

SEOUL HOT CHICKEN SLIDER 52

Served with Slaw

SLOW ROASTED BEEF SLIDER 50

Served with Horseradish Mayo



RECEPTION SELECTIONS

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COLD HORS D'OEUVRES

Price per dozen. Minimum order of 3 dozen per selection.

APPETIZERS

DELUXE KINJO SUSHI Maki Sushi & Uramaki Sushi	42
KOREAN SPICED AHI TUNA TARTAR Gochugaru	45
SMOKED SALMON SESAME CONE Avocado, Tobiko Roe	48
SUMMER FRESH RICE PAPER ROLL <i>Choice of One: Fried Tofu, Shrimp, or Pork Belly Tossed in Sesame Chili Garlic Oil</i>	40
GRILLED HALLOUMI & FIG TARTLET Peruvian Pepper, Triple Crunch Mustard	52
SHRIMP COCKTAIL SHOOTER Served with Cocktail Sauce	42
BEET-CURED DEVILLED EGG Paprika, Herbs	40
BOURSIN & ROASTED GRAPE CROSTINI Wild Honey Drizzle	42
ANTIPASTO SKEWER Bocconcini, Tomatoes, Kalamata Olives, Calabrese Salami	40

RECEPTION ENHANCEMENT

Available for China Service Only.

CAPRESE SALAD CUP Cherry Tomato, Mini Mozzarella, Basil, Balsamic Glaze	4.50
GREEK SALAD CUP Cucumbers, Tomatoes, Peppers, Olives, Feta, Greek Dressing	3.50
SHRIMP & CHORIZO SALAD CUP Shrimp, Chorizo, Green Pepper, Red Cabbage, Lime Vinaigrette	5.50
MARINATED ARTICHOKE & TOMATO Artichoke, Grape Tomatoes, Avocado	5
JARCUTERIE Cured Meats, Cheese, Pickles, Nuts, Honey Drizzle	12.50
CRUDITES CUPS Fresh Vegetable Batonnet with Beet Hummus	7
FRESH FRUIT CUPS Pineapple, Melon, Kiwi, Watermelon	8

RECEPTION SELECTIONS

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ADD-ON ACTION STATIONS

Minimum of 30 guests. Priced per person

CARVING STATION **19**

Choice of:

- Slow Roasted Alberta Prime Rib
- Rosemary Garlic Beef Striploin
- Peppercorn Beef Tenderloin

Served with Red Wine Demi-Glace, Grainy Mustard, Dijon Mustard, Horseradish Sauce, Mini Rolls or Yorkshire Pudding

BAO DOWN **15**

Choice of:

- Korean BBQ Beef
- Gochujang Glazed Chicken Karaage
- Szechuan Glazed Cauliflower Bites

Served with Steamed Bao Bun, Pickled Cucumber, Cilantro, Sesame Seeds, Green Onions, Kimchi

PASTA STATION **17**

Choice of:

- Wild Mushroom Ravioli
with Brown Butter & Sage Sauce
- Gnocchi
with San Marzano Tomato Basil Sauce
- Cavatappi
with Rich Bolognese Sauce & Parmesan

Served with Shredded Grana Padano, Grilled Focaccia, Chopped Fine Herbs

DESSERT **12**

- Gourmet Fruit Flambe
Pineapple, Strawberry, Banana Flamed with Brandy

Served with Vanilla Ice Cream, Toasted Almond Crumble, Dark Chocolate Shavings

Dietary & Allergen Requests:

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DINNER



DINNER SELECTIONS

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BUILD YOUR OWN DINNER

55

Minimum of 25 guests. Priced per person

Create a customized dinner buffet by selecting from the categories below. Designed for flexibility, dietary variety, and great guest experience.

SOUP

Choose 1

HOT & SOUR SOUP

ROASTED TOMATO & PEPPER SOUP

NEW ENGLAND CLAM CHOWDER

WILD MUSHROOM VELOUTE

SALAD

Choose 1

ANTIPASTI SALAD

Salami, Dry Sausage, Cucumber, Tomato, Red Onion, Artichokes, Chickpeas, Olives, Parmesan, Creamy Garlic Dressing

OVEN ROASTED BEET & BUTTERNUT SQUASH SALAD

Pickled Fennel, Fresh Dill & Sherry Vinaigrette

ROASTED BABY POTATO, BRUSSELS SPROUT & BACON SALAD **NG**

Wild Arugula, Cider Vinaigrette & Shaved Parmigiano

QUINOA SALAD **NG ND V H**

Roasted Sweet Potato, Brussels Sprouts, Caramelized Onions, Dried Cranberries, Maple Dijon

ENTREE

Choose 1 | Extra Protein \$7 per guest

HICKORY SMOKED BBQ CHICKEN **NG ND H**

Gochujang-honey Glazed Chicken, Toasted Sesame, Scallions

COQ AU VIN **NG ND H**

Red Wine Braised Chicken, Carrot, Cipollini Onion, Bacon, Mushroom, Herbs

ROTISSERIE CHICKEN WITH HONEY LEMON JUS **NG ND H**

Flame-roasted Chicken Finished with Honey Lemon Jus

24 HR BRAISED BEEF SHORT RIBS **NG ND H**

AAA Alberta Beef, Red Wine Demi-glace, Maldon Salt, Parsley

PERSIAN KHORESHT-E-GHEIMEH (Beef & Lentil Stew) **NG ND H**

Classic Beef & Yellow Split Pea Stew

GOAT ROGAN JOSH **NG H**

Boneless Goat Braised in Rich Kashmiri Gravy

CRISPY PORCHETTA PORK BELLY **NG ND**

Rosemary Roasted Apple & Onion Chutney, Chimichurri

MISO-MAPLE GLAZED CEDAR-SMOKED SALMON **NG ND H**

Atlantic Salmon with Miso & Alberta Maple Glaze

Additional Selections on Next Page



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H HALAL **ND NO DAIRY** **CF COOL FOOD**

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CONTINUED SELECTIONS

STARCH

Choose 1

CREAMY BUTTERMILK MASH POTATOES NG

ROASTED FINGERLING POTATOES NG ND V

with Herbs and Garlic

WINTER PILAF NG ND V

Wild Rice & Basmati, Mushroom, Cranberries, Parsley

CHELOW NG ND V

Saffron Rice

FIRECRACKER MAC N CHEESE

GRILLED POLENTA WITH PARMESAN

WILD MUSHROOM RISOTTO

VEGETABLES

Choose 1

MAPLE ROASTED ROOT VEGETABLES NG ND V

ZA'ATAR ROASTED BUTTERNUT SQUASH NG ND V

Butternut Squash, Lemon, Garlic, Parsley

BUTTERED PEAS & CARROTS

Sauteed with butter & seasoning

BROCCOLI & CAULIFLOWER MIX NG ND V

Steamed, Olive Oil, Salt

BAKED PAPRIKA CORN NG ND V

DESSERT

Choose 2

STICKY TOFFEE PUDDING

TIRAMISU

ASSORTED DESSERTS & SQUARES

FRESH SLICED FRUIT

ASSORTED MINI FRENCH PASTRIES

ASSORTED MINI CHEESECAKE

SEASONAL MINI CUPCAKES

ADD-ON: VEGETARIAN ENTREE

3

Priced per person

BUTTERNUT SQUASH RAVIOLI

Tossed in Brown Butter

AROMATIC INDIAN ROASTED VEGETABLES & LENTILS

with Cilantro Yogurt

RATATOUILLE QUINOA

with Feta Cheese & Crispy Onions

Served with

FAIRTRADE COFFEE (80%), TEA (20%), & WATER

Dietary & Allergen Requests:

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DINNER SELECTIONS

V VEGAN **VEG** VEGETARIAN **NG** NO-GLUTEN
H HALAL **ND** NO DAIRY **CF** COOL FOOD

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PLATED DINNER

Minimum of 25 guests. Priced per person

**Package Includes Fresh Rolls with Butter
 Fairtrade Coffee (80%) & Tea (20%)**

SOUP

- Miso Butternut Squash** 9
Chili Oil, Candied Pumpkin Seeds
- Charred Carrot & Ginger** 9
Toasted Coconut
- Potato & Leek** 9
Crispy Bacon, Shredded Cheddar, Herb Oil
- Roasted Wild Mushroom** 9
Pickled Shimeji Mushrooms

SALAD

- Tender Mesclun Greens** 10
Artichokes, Pickled Carrots, Soft Pea Mash, Champagne Vinaigrette
- Beet & Citrus Tartare** 11
Goat Cheese Emulsion, Arugula, Pickled Mustard, Pumpkin Seeds
- Quinoa & Avocado Timbale** 12
Cherry Tomatoes, Watermelon Radish, Microgreens, Tahini Yogurt Dressing

ENTREES

All entrees served with seasonal vegetables.

- Sous-vide AAA Beef Tenderloin H** 65
Cheesy Yukon Gold Mash, Forest Mushrooms, Natural Thyme Jus
- Braised Beef Short Ribs H** 62
Gruyere Gratin Potatoes, Caramelized Onions, Herb Vegetables, Red Wine Jus
- Pan-seared Salmon H** 52
Pea Puree, Saffron Risotto, Pimento Nage
- Stuffed Chicken H** 46
Dauphinoise potato, Spinach, Goat Cheese, Sundried Tomatoes, Chimichurri
- Quinoa-stuffed Portobello Mushroom NG ND V H** 39
Roasted Potatoes with Romesco Sauce

DESSERTS

- Dark Chocolate Raspberry Pate** 11
Rich Dark Chocolate, Tangy Raspberries
- Tiramisu** 11
Mascarpone Cheese, Espresso Coffee, Buttercream Frosting, Cocoa Powder
- Sachertorte** 11
Chocolate Cake, Apricot Jam, Glossy Chocolate Glaze
- Mango Mousse Cake** 11
Vanilla Cake, Fresh Mango Mousse, Mango Compote
- Creme Brulee** 11
Creamy Custard, Caramel Topping

**Please contact our team for custom-themed lunches tailored to your event.
 We specialize in creating curated menus to suit your budget, theme and guest preferences.**



BEVERAGES



BEVERAGE SELECTIONS

V VEGAN **VEG** VEGETARIAN **NG** NO-GLUTEN
H HALAL **ND** NO DAIRY **CF** COOL FOOD

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HOT BEVERAGES

FAITRADE COFFEE

Mother Parkers

8 oz Cups	
10 Cups	29
50 Cups	140
100 Cups	275

WHITE BUFFALO COFFEE



8 oz Cups	
10 Cups	30
50 Cups	145
100 Cups	285

FAIRTRADE TEA **2.90**

Four o'Clock Tea

Choices: Chai Espresso, Green Tea, Peppermint, English Breakfast, Chamomile Lemongrass

HOT CHOCOLATE **30**

Serve 10 Guests

COLD BEVERAGES

WATER SERVICE **34.50**

Fruit Infused Water Dispenser
Serves 60

Choices: Orange, Lemon, Strawberry, or Cucumber

SAN PELLEGRINO **4.25**

Regular, Blood Orange, Lemon

CANNED POP **3**

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

TRUBUCH **4.25**

KOMBUCHA
Ginger, Root Beer, Very Berry, Blueberry, Mojito Mint

BOTTLED JUICE **3**

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**

Watermelon Juice, Sparkling Water, Lime Juice, Fresh Basil Leaves

CALGARY SUNSET **4.50**

Orange Juice, Cranberry Juice, Ginger Ale



BEVERAGE SELECTIONS

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BAR SERVICE

Minimum \$400 consumption required for the first three hours of service. \$100 per hour thereafter, per bartender.

Ask us about bar service options available for groups under 30 guests.

BAR MENU

DOMESTIC BEER

Molson Canadian, Coors Light

Host Bar	8.50
Cash Bar	9

IMPORTED BEER

Stella Artois, Corona, Heineken

Host Bar	9
Cash Bar	9.50

CRAFT BEER

Big Rock – Grasshopper, Traditional Ale

Host Bar	9
Cash Bar	9.50

COOLERS

Selection varies

Host Bar	9
Cash Bar	9.50

HOUSE WINE

Melea – Tempranillo, Verdejo

Host Bar	9
Cash Bar	9.50

HOUSE LIQUOR

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

Host Bar	9
Cash Bar	9.50



BEVERAGE SELECTIONS

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BOTTLE SELECTION

RED WINE

MELEA – TEMPRANILLO 38
Spain

VILLA DES ANGES – CAB SAV 38
France

GOOD NATURED 45
Canada

WHITE WINE

MELEA – VERDEJO 38
Spain

GREGORIS – PINOT GRIGIO 38
Italy

GOOD NATURED 45
Canada

ROSE WINE

MELEA – ROSÉ 42
Spain

SPARKLING WINE

CAN PETIT – CAVA 48
Spain

POLICY SECTION

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CATERING POLICIES

DELIVERY & DROP OFF

MINIMUMS

Delivery and drop-off orders must reach a minimum of \$150.00 (before tax) to avoid a \$30.00 delivery fee.

Clients may also pick up from the Dining Centre at the University of Calgary.

SERVICE & ADMIN FEES

Serviced food and beverage orders are subject to a 15% service charge (admin fee and service fee) plus applicable GST (5%).

Delivery and drop-off orders are subject to a 10% service charge (admin fee and service fee) plus applicable GST (5%). Pick-up orders are exempt from service and admin fees.

LABOUR & CHINA SERVICE

Staffing is required for all events served on chinaware.

Attendants are charged \$30.00 per hour, minimum 3 hours per attendant. Labor requirements are determined by the Catering Manager.

Delivery and drop-off events are served on compostable ware unless otherwise requested.

Passed service or serviced events may require additional attendants at \$30.00 per hour (minimum 3 hours), per attendant.

Events starting after 10:00 p.m., before 6:30 a.m., or during statutory holidays are charged at \$40.00 per hour, minimum 3 hours.

TABLECLOTHS & LINEN

Plated meal serviced functions include standard house linen (white or black) and napkins (white or black, with red accents).

Additional linen for cocktail tables and receptions may incur extra charges. Complimentary linen is not included with drop-off deliveries or buffets. Linen for drop-off orders is available at \$5.00 per linen.

BAR SERVICE

Bar service has a minimum revenue requirement of \$400.00 per bartender for the first 3 hours, and \$100.00 per hour thereafter per bartender.

If minimums are not met, the client will be charged the difference.

One bartender per 100 guests is included for 3 hours when catering is ordered through Aramark Food Services.

Additional bartenders are available at \$35.00 per hour (minimum 3 hours). Alcohol service is subject to AGLC regulations and University of Calgary liquor license requirements.

Alcohol arrangements must be confirmed at least 5 business days before the event.

DIETARY RESTRICTIONS & ALLERGY INFORMATION

We are not an allergen-free facility and cross-contamination may occur. Please advise the Catering Team of all allergies and dietary restrictions in advance.

Dietary-friendly options are available throughout the menu. Requests outside listed offerings may require separate preparation and may incur additional charges.

For severe or life-threatening allergies, we strongly recommend ordering a separate plated meal.

MENU PRICING

Quoted menu prices are subject to change without notice due to market and food cost fluctuations.

Prices on confirmed event orders will be honored.

FINAL CONFIRMATIONS

Final numbers, menu selections and event details must be confirmed 3 business days prior for drop-off events and 5 business days prior for serviced events.

Changes after final confirmation may be subject to product availability, staffing availability and additional charges.

LAST-MINUTE CHANGES & REQUESTS

For changes in food, beverage, rentals, setup or staffing beyond the confirmed event invoice, Aramark Food Services cannot be responsible for delays or inconveniences that may result.

Additional services may be charged at the Catering Manager's discretion.

CANCELLATION POLICY

Drop-off events cancelled within 3 business days and serviced events cancelled within 5 business days are subject to a charge of 100% of the total owing.

Cancellations should be submitted in writing to the Catering Team.