

## COFFEE BREAKS / A LA CARTE MENU

*Regular serves approximately 15, large serves approximately 30.*

### Beverages

Freshly brewed coffee, specialty teas and ice water	\$2.75/person
Chilled pitcher of fruit juice (serves 10)	\$9.95/pitcher
Chilled pitcher of iced tea (serves 10)	\$9.95/pitcher
Regular or diet soft drinks (355 ml)	\$2.25/each
Assorted bottled fruit juices (473 ml)	\$3.00/each

### Fresh Baked Goods

Assorted muffins (large)	\$2.00/piece
Assorted muffins (regular)	\$1.50/piece
Assorted cookies (regular)	\$1.25/piece
Croissants	\$2.95/piece
Cheese or raisin scones (min. order 1 doz. scones)	\$2.95/piece
Danish pastries	\$2.95/piece
Assorted bagels & cream cheese (toaster provided)	\$2.95/piece
Apple Turnover (min. order 1 doz. pieces)	\$2.95/piece
Zucchini loaf (min. order 2 doz. pieces)	\$2.95/piece
Coffee cake (min. order 2 doz. pieces)	\$2.95/piece

### Healthy Options

Whole fruit (apples, bananas and oranges)	\$1.25 /piece
Sliced seasonal fruit platters (regular and large)	\$55.00 /\$110.00
Hummus with pita (regular and large)	\$25.00 / \$50.00
Crudités and dip (regular and large)	\$30.00/ \$60.00
Cheese Platter (regular and large)	\$60.00/\$120.00

### Gluten Free

Cookies (min. order 8 of each selection) Chocolate chip, macadamia & white chocolate	\$2.50/piece
Muffins (min. order 4 of each selection) Banana walnut, morning glory, raspberry	\$2.50/piece

### Gluten and Dairy Free

Cookies	\$2.50/piece
Muffins	\$4.95/piece

**All prices are subject to applicable taxes and 15% gratuity  
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## **BREAKFAST**

### **Continental Buffet**

**Minimum 20 people**

Sliced seasonal fruit platter **or** fresh fruit salad  
Freshly baked croissants, muffins, and Danish pastries with butter and fruit preserves  
Chilled pitchers of fruit juice  
Freshly brewed coffee, specialty teas, and ice water  
**\$9.95 per person**

### **Healthy Choice Buffet**

**Minimum 20 people**

Freshly baked muffins with butter and fruit preserves  
Bagels and cream cheese  
Low-fat fruit yogurt  
Sliced seasonal fruit platter **or** fresh fruit salad  
Chilled pitchers of fruit juice  
Freshly brewed coffee, specialty teas, and ice water  
**\$12.75 per person**

### **Hot Breakfast Buffet**

**Minimum 30 people**

Sliced seasonal fruit platter  
Freshly baked croissants with butter and fruit preserves  
Grilled bacon and farmers' sausage  
Fluffy scrambled eggs  
Country-style hash browns  
Chilled pitchers of fruit juice  
Freshly brewed coffee, specialty teas, and ice water  
**\$17.50 per person**

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## LUNCH

**Minimum of 20 people**

*Lunch menus can be made available for dinner at an additional \$2 per person*

### **Sandwich Buffet**

Crudités platters and dip  
Chef's choice of tuna, ham and cheddar, turkey and Swiss, chicken salad,  
roast beef, hummus, cream cheese, and roasted veggie sandwiches  
Assorted cookies  
Freshly brewed coffee, herbal tea, pitchers of juice, and ice water  
**\$11.95 per person**

*Add a sliced seasonal fruit platter: regular \$55, large \$110*

*Add a dessert square platter: regular \$40, large \$80  
(regular serves approx. 15, large serves approx. 30)*

### **Deluxe Sandwich Buffet**

Medley of seasonal greens **or** crisp Caesar salad  
Crudités platters and dip  
Chef's choice of tuna, ham and cheddar, turkey and Swiss, chicken salad,  
roast beef, hummus, cream cheese, and roasted veggie sandwiches  
Sliced seasonal fruit platter and assorted cookies & dessert squares  
Freshly brewed coffee, herbal tea, pitchers of juice, and ice water  
**\$14.95 per person**

### **Pasta Buffet**

Medley of seasonal greens **or** crisp Caesar salad  
Crudités platter and dip  
Classic vegetable lasagna  
Penne with Italian sausage and mushrooms in homemade tomato sauce  
Sliced seasonal fruit platter and assorted cookies & dessert squares  
Freshly brewed coffee, herbal tea, pitchers of juice, and ice water  
**\$15.95 per person**

### **Pizza Buffet**

Medley of seasonal greens **or** crisp Caesar salad  
Crudités platter and dip  
Assorted Ali Baba Pizzas  
Sliced seasonal fruit platter and assorted cookies & dessert squares  
Freshly brewed coffee, herbal tea, pitchers of juice, and ice water  
**\$15.95 per person**

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## Minimum of 30 people

### Build-Your-Own Sandwich Buffet

Medley of seasonal greens **or** crisp Caesar salad **or** homemade soup  
Crudités platter and dip  
Assortment of breads, rolls, and croissants  
Assortment of deli meats, egg salad, tuna salad, and condiments  
Sliced tomatoes, cucumbers, onions, cheeses, and pickles  
Sliced seasonal fruit platter and assorted cookies & dessert squares  
Freshly brewed coffee, herbal tea, pitchers of juice, and ice water  
**\$16.95 per person**

### Build-Your-Own Fajita Buffet

Medley of seasonal greens with assorted dressings  
Soft shell tortillas and tortilla chips  
Sautéed beef **or** chicken **or** tofu  
Pan-fried bell peppers and onion  
Homemade corn and black bean salsa  
Tomato salsa, sour cream, and cheddar cheese  
Sliced seasonal fruit platter and assorted cookies & dessert squares  
Freshly brewed coffee, herbal tea, pitchers of juice, and ice water  
**\$16.95 per person**

### Build-Your-Own Burger Buffet

Medley of seasonal greens **or** crisp Caesar salad  
Whole wheat and sourdough Kaiser buns  
Veggie burger patties and grilled beef **or** grilled chicken  
Sliced tomatoes, lettuce, onions, pickles, cheese  
Roasted home fries  
Assorted condiments  
Sliced seasonal fruit platter and assorted cookies & dessert squares  
Freshly brewed coffee, herbal tea, pitchers of juice, and ice water  
**\$17.95 per person**

### Greek Buffet

Greek salad  
Hummus, tzatziki and pita  
Rice  
Vegetarian Spanakopita  
Mediterranean Chicken  
Baklava  
Freshly brewed coffee, herbal tea, pitchers of juice, and ice water  
**\$17.95 per person**

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STUDENT UNION BUILDING, UNIVERSITY OF VICTORIA, PO BOX 3035, VICTORIA, BC V8W 3P3



PHONE: (250) 721-6243 FAX: (250) 472-5387

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## **DINNER BUFFETS**

**Minimum of 40 People**

*All buffet dinners are served with fresh locally made Portofino rolls and butter, fresh fruit and dessert trays, freshly brewed coffee, herbal tea and ice water.*

*Choice of 2 salads, 2 accompaniments, 1 vegetable, 1 entrée and 1 vegetarian entrée*

*\$24.95 per person*

*Choice of 3 salads, 2 accompaniments, 1 vegetable, 1 entrée and 2 vegetarian entrees*

*\$28.95 per person*

*Choice of 4 salads, 2 accompaniments, 2 vegetables, 2 entrees and 2 vegetarian entrees*

*\$32.95 per person*

*Add \$2.95 per person for an additional entrée choice*

**GF – gluten free**

**V – vegan (dairy free)**

**DF – dairy free**

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## **DINNER BUFFETS**

### **Choice of Salads**

- Mixed Organic Greens (GF, V)
- Mediterranean Pasta Salad with Italian Dressing (V)
- Traditional Caesar Salad (GF option)
- Red Potato Salad with a Dijon Scallion Mayonnaise (GF, DF)
- Greek Salad with Balsamic & Olive Oil Vinaigrette (GF, V option)
- Pasta Salad with Sun Dried Tomatoes (V)
- Thai Noodle Salad with Asian Dressing
- Spinach Salad with Yogurt Dill Dressing (GF, V option)
- Asian Cucumber Salad with Soya Sauce Vinaigrette (V)

### **Choice of Accompaniments**

- Rice Pilaf (GF, V)
- Herb Roasted Potatoes (GF, V)
- Orzo with Roasted Garlic & Caramelized Onions (V)
- Candied Yams or Parsnips with Ginger (GF, V)
- Garlic Parmesan Mashed Potatoes (GF)
- Bread stuffing with Cranberry and Apples (V) – served with Roasted Turkey

### **Choice of Vegetables**

- Fresh Garden Peas with Pearl Onions (GF, V)
- Carrots tossed in Sweet Honey Dill (GF, DF, V option)
- Broccoli with Lemon Butter (GF)
- Cauliflower with Cheddar Sauce
- Medley of Seasonal Vegetables (GF, V)



## DINNER BUFFETS

### Choice of Entrees

Roasted Herb Chicken (GF, DF)

Chicken Parmigianino with a Rich Tomato Sauce

Lemon & Oregano Marinated Mediterranean Chicken (GF, DF)

Carved Roast Beef served with a Merlot Reduction (GF, DF roast beef only)

Prime Rib & Yorkshire Pudding with Au Jus \* (GF, DF)

Baked Fillet of Sole in a Lemon Cream Sauce\*

B.C. Baked Fillet of Salmon \* (GF, DF)

Honey Glazed Ham with Dijon Mustard (GF, DF)

Roast Pork Medallions with Apple Chutney (GF, DF)

Stuffed Pork Tenderloin (DF)

Three Cheese Meat Lasagna

Roasted Turkey with Cranberry Sauce and Turkey Gravy\*  
(GF, DF turkey and cranberry sauce only)

### Choice of Vegetarian Entrees

Cheese Tortellini with a Roasted Pepper Cream Sauce

Linguini with a Cream Portobello Mushroom Sauce

Red Thai Curry with Mushrooms, Onions & Tofu (GF, V)

Three Cheese Vegetarian Lasagna

Vegetarian Enchiladas (GF option)

**\* Subject to Market Prices**



## COLD RECEPTION ITEMS

*Regular serves approximately 15 people, large serves approximately 30.*

<b>Deli Platter</b> <i>Sliced roast beef, ham &amp; turkey, artisan cheeses, Gherkins, cocktail onions, stuffed olives, crisp vegetables and dip, served with pita and crackers</i>	Regular \$65.00	Large \$130.00
<b>Cheese and Veggie Platter</b> <i>Artisan cheeses and crisp vegetables and dip served with pita and crackers</i>	Regular \$60.00	Large \$120.00
<b>Cheese Platter</b> <i>Artisan cheeses served with pita and crackers</i>	Regular \$60.00	Large \$120.00
<b>West Coast Smoked Salmon Platter</b> <i>Smoked salmon served with capers, red onion, cream cheese, served with fresh sliced baguette</i>	Regular \$65.00	Large \$130.00
<b>Avocado &amp; Crab Dip</b> <i>With pita and crackers</i>	Regular \$45.00	Large \$90.00
<b>Hummus and Pita</b>	Regular \$25.00	Large \$50.00
<b>Roasted Red Pepper Hummus and Pita</b>	Regular \$28.00	Large \$55.00
<b>Tortilla Chips and Salsa</b> <i>Add sour cream &amp; guacamole</i>	Regular \$25.00	Large \$50.00
<b>Crudités and Dip</b> <i>Crisp vegetables served with homemade ranch dressing</i>	Regular \$40.00	Large \$80.00
<b>Assorted Sandwiches</b>	Regular \$30.00	Large \$60.00
<b>Assorted Wraps</b>	Minimum of 10	\$5.25 each
<b>Sliced Seasonal Fruit</b>	Minimum of 10	\$5.25 each
<b>Dessert Squares</b>	Regular \$55.00	Large \$110.00
	Regular \$40.00	Large \$80.00

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## HOT RECEPTION ITEMS

*Regular serves approximately 15 people, large serves approximately 30.*

<b>Warm Artichoke Dip</b> <i>With pita and crackers</i>	Regular \$40.00	Large \$80.00
<b>Chicken Wings</b> <i>Hot, BBQ, Teriyaki or Honey Garlic</i>	Minimum 3 dozen	\$22.00/dozen
<b>Asian Spring Rolls</b> <i>With sweet plum sauce</i>	Minimum 2 dozen	\$20.00/dozen
<b>Vegetarian Samosas</b> <i>With fruit chutney</i>	Minimum 2 dozen	\$28.00/dozen
<b>Zucchini Sticks</b> <i>With lemon dill sauce</i>	Minimum 2 dozen	\$15.00/dozen
<b>Chicken Strips</b> <i>With BBQ, honey mustard or plum sauce</i>	Minimum 2 dozen	\$28.00/dozen
<b>Mini Spanakopita</b> <i>With tzatziki</i>	Minimum 2 dozen	\$28.00/dozen
<b>Crostini</b> <i>Caramelized onions and chevre</i>	Minimum 2 dozen	\$18.00/dozen
<b>Thai Chicken Satay</b> <i>With homemade spicy peanut or teriyaki sauce</i>	Minimum 2 dozen	\$28.00/dozen
<b>Pan Seared Prawns</b> <i>With cocktail sauce</i>	Minimum 2 dozen	\$24.00/dozen
<b>Beef Sliders</b> <i>With BBQ and aioli sauce</i>	Minimum 2 dozen	\$36.00/dozen
<b>Flatbread Pizza</b> <i>Choice of: ham &amp; pineapple, vegetarian, Italian sausage and pepperoni or five cheeses</i>	Minimum 10	\$ 7.00 each

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## BANQUET BAR SELECTIONS

### Alcoholic Beverages

Domestic Bottled Beer	\$5.25 each
Premium Bottled Beer	\$6.00 each
Ciders & Coolers	\$5.50 each
Domestic House Wine (red or white)	\$6.50/glass

### Non-Alcoholic Beverages

Assorted Bottled Fruit Juices (473 ml)	\$3.00 each
Assorted Canned Soft Drinks (355 ml)	\$2.25 each

### Punch

Bowl serves approx. 40 people

Fruit Punch	\$55.00/bowl
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*Pricing for beverages by the glass includes all applicable taxes.*

*Host beverages are subject to a 15% gratuity.*

*A bartender charge of \$25 per hour will apply for either host or cash bars should consumption be less than \$500.00 (before tax).*

*Labour charges are subject to applicable taxes.*

***Prices are subject to change***

