

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
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)	\$1.75 /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
Prices are subject to change**



BREAKFAST

Continental Buffet

Minimum 20 people

Sliced seasonal fruit platter **or** fresh fruit salad
Freshly baked scones, muffins, and fruit 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

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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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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Minimum of 30 people

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

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

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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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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.

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

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HOT RECEPTION ITEMS

Regular serves approximately 15 people, large serves approximately 30.

GF – gluten free V – vegan (dairy free) DF – dairy free Veg - vegetarian

Warm Artichoke Dip (GF option, Veg) <i>With pita and crackers</i>	Regular \$40.00	Large \$80.00
Chicken Wings (GF option) <i>Hot, BBQ, Blue Moon or Honey Garlic</i>	Minimum 3 dozen	\$22.00/dozen
Asian Spring Rolls (Veg) <i>With sweet plum sauce</i>	Minimum 2 dozen	\$20.00/dozen
Vegetarian Samosas (V) <i>With fruit chutney</i>	Minimum 2 dozen	\$28.00/dozen
Zucchini Sticks (Veg) <i>With lemon dill sauce</i>	Minimum 2 dozen	\$15.00/dozen
Chicken Strips <i>With BBQ, honey mustard or plum sauce</i>	Minimum 2 dozen	\$28.00/dozen
Mini Spanakopita (Veg) <i>With tzatziki</i>	Minimum 2 dozen	\$28.00/dozen
Crostini (Veg) <i>Caramelized onions and chevre</i>	Minimum 2 dozen	\$18.00/dozen
Thai Chicken Satay (GF option) <i>With homemade spicy peanut (GF), honey garlic or red Thai chili sauce</i>	Minimum 2 dozen	\$28.00/dozen
Pan Seared Prawns (GF) <i>With cocktail sauce</i>	Minimum 2 dozen	\$24.00/dozen
Beef Sliders <i>With BBQ and aioli sauce</i>	Minimum 2 dozen	\$36.00/dozen
Flatbread Pizza <i>Choice of: ham & 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

