



COFFEE BREAKS / A LA CARTE MENU

Regular serves approximately 15, large serves approximately 30.

Beverages

Freshly brewed coffee, specialty teas and ice water (minimum 12 people)	\$2.75/person
Oat or Soy Milk (addition to coffee/tea service)	\$10
Chilled pitcher of fruit juice (serves 10)	\$13.95/pitcher
Chilled pitcher of iced tea (serves 10)	\$13.95/pitcher
Regular or diet soft drinks (355 ml)	\$3.00/each
Assorted bottled fruit juices (473 ml)	\$3.00/each
San Pellegrino (sparkling water and juice)	\$3.00/each

Fresh Baked Goods

Assorted cookies (regular)	\$1.75/each
Assorted muffins (regular)	\$2.00/each
Assorted muffins (large)	\$2.95/each
Assorted Scones (savory or sweet)	\$2.95/each
Apple and Cherry Turnover (min. order 1 doz.)	\$2.95/each
Banana loaf (min. order 2 doz. pieces)	\$3.25/piece
Lemon Cranberry or Lemon Poppy seed Loaf (min. order 2 doz. pieces)	\$3.25/piece
Assorted bagels & cream cheese (toaster provided, min order 6)	\$3.50/each

Healthy Options

Whole fruit (apples, bananas)	\$1.75 /piece
Sliced seasonal fruit platters (regular and large)	\$60.00 /\$120.00
Hummus with pita (regular and large)	\$25.00 / \$50.00
Crudités and dip (regular and large)	\$35.00/ \$70.00
Cheese Platter (regular and large)	\$65.00/\$130.00

Gluten Free

Cookies (vegan)	\$3.25/piece
Muffins	\$3.25/piece

All prices are subject to applicable taxes and 15% gratuity
Prices are subject to change
Labour fee may be applied to weekend and evening bookings.

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



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

uvsscatering@uvic.ca





BREAKFAST

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

Basic Continental Buffet

Minimum 12 people

Freshly baked scones, muffins, and fruit pastries with butter and fruit preserves
(GF & DF options available)

Chilled pitchers of fruit juice

Freshly brewed coffee, specialty teas, and ice water

\$9.95 per person

Deluxe 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
(GF & DF options available)

Chilled pitchers of fruit juice

Freshly brewed coffee, specialty teas, and ice water

\$13.95 per person

Healthy Choice Buffet

Minimum 20 people

Freshly baked muffins with butter and fruit preserves (GF & DF options available)

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

\$16.95 per person

Hot Breakfast Buffet

Minimum 30 people

Sliced seasonal fruit platter

Freshly baked savory scones with butter and fruit preserves (GF & DF options available)

Grilled bacon (GF, DF) and farmers' sausage (DF)

Fluffy scrambled eggs (GF)

Country-style hash browns (GF, V)

Chilled pitchers of fruit juice

Freshly brewed coffee, specialty teas, and ice water

\$18.95 per person

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LUNCH

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

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Minimum of 20 people

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 (GF & V options available)

Assorted cookies (GF & V options available)

Freshly brewed coffee, herbal tea, pitchers of juice, and ice water

\$16.95 per person

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 (GF & V options available)

Sliced seasonal fruit platter and assorted cookies & dessert squares (GF & V options available)

Freshly brewed coffee, herbal tea, pitchers of juice, and ice water

\$20.95 per person

Build-Your-Own Fajita Buffet

Medley of seasonal greens with assorted dressings

Soft shell tortillas and tortilla chips

Sautéed beef (GF, DF) **or** chicken (GF, DF) **or** tofu (GF, V)

Pan-fried bell peppers and onion (GF, V)

Homemade corn and black bean salsa (GF, V)

Tomato salsa, sour cream, and cheddar cheese

Sliced seasonal fruit platter and assorted cookies & dessert squares (GF & V options available)

Freshly brewed coffee, herbal tea, pitchers of juice, and ice water

\$23.95 per person

Pizza Buffet

Medley of seasonal greens **or** crisp Caesar salad

Crudités platter and dip

Assorted Ali Baba Pizzas (GF & V options available)

Sliced seasonal fruit platter and assorted cookies & dessert squares (GF & V options available)

Freshly brewed coffee, herbal tea, pitchers of juice, and ice water

\$24.95 per person

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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 (Veg)
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
\$23.95 per person

Greek Buffet

Greek salad
Hummus, tzatziki and pita
Greek rice (GF, V)
Vegetarian Spanakopita (Veg)
Mediterranean Chicken (GF, DF)
Falafel (V)
Assorted desserts (Baklava in season), (GF & V options available)
Freshly brewed coffee, herbal tea, pitchers of juice, and ice water
\$23.95 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, brioche buns, pita and wraps (GF & V options available)
Assortment of deli meats, egg salad, tuna salad, chicken salad, hummus and condiments
Sliced tomatoes, cucumbers, onions, cheeses, and pickles
Sliced seasonal fruit platter and assorted cookies & dessert squares (GF & V options available)
Freshly brewed coffee, herbal tea, pitchers of juice, and ice water
\$24.95 per person

Build-Your-Own Burger Buffet

Medley of seasonal greens **or** crisp Caesar salad
Brioche buns (GF, DF options available)
Veggie burger patties (GF, V) **or** Falafel patties (GF, V) and grilled beef (GF, DF) **or** breaded chicken (DF)
Sliced tomatoes, lettuce, onions, pickles, cheese
Roasted home fries (GF, V)
Assorted condiments
Sliced seasonal fruit platter and assorted cookies & dessert squares (GF & V options available)
Freshly brewed coffee, herbal tea, pitchers of juice, and ice water
\$24.95 per person

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DINNER BUFFETS

Minimum of 40 People

All buffet dinners are served with fresh 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

\$29.95 per person

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

\$34.95 per person

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

\$39.95 per person

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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, Peppers, 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.

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Deli Platter (GF option) <i>Sliced roast beef, ham & turkey, artisan cheeses, Gherkins, cocktail onions, stuffed olives, crisp vegetables and dip, served with pita and crackers</i>	Regular \$85.00	Large \$170.00
Cheese and Veggie Platter (GF option, Veg) <i>Artisan cheeses and crisp vegetables and dip served with pita and crackers</i>	Regular \$65.00	Large \$130.00
Cheese Platter (GF option, Veg) <i>Artisan cheeses served with pita and crackers</i>	Regular \$65.00	Large \$130.00
West Coast Smoked Salmon Platter (GF option) <i>Smoked salmon served with capers, red onion, cream cheese, served with fresh sliced baguette</i>	Regular \$85.00	Large \$170.00
Avocado & Crab Dip (GF option) <i>With pita and crackers</i>	Regular \$55.00	Large \$110.00
Hummus and Pita (GF option, V)	Regular \$25.00	Large \$50.00
Roasted Red Pepper Hummus and Pita (GF option, V)	Regular \$30.00	Large \$60.00
Tortilla Chips and Salsa (GF, V) <i>Add sour cream & guacamole</i>	Regular \$35.00	Large \$70.00
Crudités and Dip (GF, V option) <i>Crisp vegetables served with homemade ranch Dressing</i>	Regular \$50.00	Large \$100.00
<i>Add hummus as a V option</i>	Regular \$35.00	Large \$70.00
Assorted Sandwiches (GF, V & Veg options)	Regular \$40.00	Large \$80.00
Assorted Wraps (GF, V & Veg options)	Minimum of 10	\$7.50 each
Sliced Seasonal Fruit (GF, V)	Minimum of 10	\$7.50 each
Dessert Squares	Regular \$60.00	Large \$120.00
Rice Crackers (GF, V)	Regular \$65.00	Large \$130.00
	Regular \$10	Large \$20.00

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HOT RECEPTION ITEMS

Regular serves approximately 15 people, large serves approximately 30.

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Warm Artichoke Dip (GF option, Veg) <i>With pita and crackers</i>	Regular \$55.00	Large \$110.00
Zucchini Sticks (Veg) <i>With lemon dill sauce</i>	Minimum 2 dozen	\$15.00/dozen
Crostini (Veg) <i>Caramelized onions and chevre</i>	Minimum 2 dozen	\$18.00/dozen
Pan Seared Prawns (GF) <i>With cocktail sauce (GF, V) or sweet Thai chili sauce (GF, V)</i>	Minimum 2 dozen	\$24.00/dozen
Chicken Wings <i>Hot (GF, DF), BBQ (GF, DF), Blue Moon (GF) or Honey Garlic (GF, DF)</i>	Minimum 3 dozen	\$28.00/dozen
Asian Spring Rolls (Veg) <i>With sweet plum sauce (V)</i>	Minimum 2 dozen	\$28.00/dozen
Chicken Strips (DF) <i>With BBQ (DF), honey mustard (GF, DF) or plum sauce (V)</i>	Minimum 2 dozen	\$28.00/dozen
Mini Spanakopita (Veg) <i>With tzatziki (GF)</i>	Minimum 2 dozen	\$28.00/dozen
Vegetarian Samosas (V) <i>With fruit chutney (GF, V)</i>	Minimum 2 dozen	\$32.00/dozen
Thai Chicken Satay (GF) <i>With homemade spicy peanut (GF), honey garlic (GF) or sweet Thai chili sauce (GF)</i>	Minimum 2 dozen	\$32.00/dozen
Beef Sliders <i>With BBQ and aioli sauce</i>	Minimum 2 dozen	\$ 5.00 each
Flatbread Pizza <i>Choice of: ham & pineapple, vegetarian, Italian sausage and pepperoni or five cheeses</i>	Minimum 10	\$ 10.00 each

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BANQUET BAR SELECTIONS

Alcoholic Beverages

Domestic Bottled Beer	\$6.00 each
Premium Bottled Beer	\$7.00 each
Ciders & Coolers	\$6.50 each
Domestic House Wine (red or white)	\$7.50/glass

Non-Alcoholic Beverages

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

Punch

Bowl serves approx. 40 people

Fruit Punch	\$75.00/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 for a minimum of 4 hours per bartender will apply for either host or cash bars should consumption be less than \$500.00 (before tax). All bar staff require 1 hour setup prior to service and 1 hour cleanup following event.

Labour charges are subject to applicable taxes.

Prices are subject to change

