

Catering & Conferences

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)	\$2.25/each
Assorted muffins (regular)	\$2.50/each
Assorted muffins (large)	\$3.25/each
Assorted Scones (savory or sweet)	\$3.25/each
Apple, Cherry & Cheese Turnovers	\$3.25/each
Banana or Double Chocolate 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, nut free)	\$3.75/piece
Muffins (allergen free)	\$4.95/piece
Dessert Squares (vegan)	\$3.75/piece

All prices are subject to applicable taxes and 18% gratuity

Prices are subject to change

Labour fee may be applied to weekend and evening bookings.

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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

\$11.95 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

\$16.95 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

\$19.95 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

\$22.95 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

\$19.95 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

\$24.95 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** Southwest black bean tofu (GF, V)

Pan-fried bell peppers and onion (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

\$27.95 per person

Asian Buffet

Asian cucumber salad with soya sauce vinaigrette (GF, V)

Spring rolls with plum sauce (Veg)

Chow mein (Veg)

Honey garlic chicken (GF, DF)

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

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

\$27.95 per person

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Taste of India Buffet

Naan (Veg)

Kachumber Salad (GF, V)

Samosas with Fruit Chutney (V)

Rice (GF, V)

Butter chicken (GF)

Dahl (GF, V)

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

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

\$27.95 per person

Greek Buffet

Greek salad

Hummus, tzatziki and pita

Greek rice (GF, V)

Vegetarian Spanakopita (Veg)

Mediterranean Chicken (GF, DF)

Falafel (GF, V)

Assorted desserts (Baklava in season), (GF & V options available)

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

\$28.95 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

\$28.95 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

\$28.95 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

\$30.95 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

\$30.95 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
\$35.45 per person

Choice of 4 salads, 2 accompaniments, 2 vegetables, 2 entrees and 2 vegetarian entrees
\$46.95 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)

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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**

Catering & Conferences

COLD RECEPTION ITEMS

Regular serves approximately 15 people, large serves approximately 30.

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

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 \$65.00	Large \$130.00
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 Regular \$50.00	Large \$70.00 Large \$100.00
Crudités and Dip (GF, V option) <i>Crisp vegetables served with homemade ranch Dressing</i>	Regular \$35.00	Large \$70.00
<i>Add hummus as a V option</i>	Regular \$40.00	Large \$80.00
Assorted Sandwiches (GF, V & Veg options)	Minimum of 10	\$8.50 each
Assorted Wraps (GF, V & Veg options)	Minimum of 10	\$8.50 each
Sliced Seasonal Fruit (GF, V)	Regular \$60.00	Large \$120.00
Dessert Squares	Regular \$80.00	Large \$160.00
Rice Crackers (GF, V)	Regular \$10	Large \$20.00

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HOT RECEPTION ITEMS

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Warm Artichoke Dip (GF option, Veg) <i>With pita and crackers</i>	Regular \$65.00	Large \$130.00
Zucchini Sticks (Veg) <i>With lemon dill sauce</i>	Minimum 2 dozen	\$18.00/dozen
Crostini (Veg) <i>Caramelized onions and chevre</i>	Minimum 2 dozen	\$18.00/dozen
Falafel Bites (V) <i>With tahini sauce</i>	Minimum 2 dozen	\$18.00/dozen
Pan Seared Prawns (GF, DF) <i>With cocktail sauce or sweet Thai chili sauce</i>	Minimum 2 dozen	\$32.00/dozen
Chicken Wings <i>Hot (GF, DF), BBQ (GF, DF), Blue Moon (GF) or Honey Garlic (GF, DF)</i>	Minimum 3 dozen	\$32.00/dozen
Asian Spring Rolls (Veg) <i>With sweet plum sauce</i>	Minimum 2 dozen	\$32.00/dozen
Chicken Strips (DF) <i>With BBQ, honey mustard or plum sauce</i>	Minimum 2 dozen	\$32.00/dozen
Mini Spanakopita (Veg) <i>With tzatziki</i>	Minimum 2 dozen	\$32.00/dozen
Vegetarian Samosas (V) <i>With fruit chutney</i>	Minimum 2 dozen	\$35.00/dozen
Thai Chicken Satay (GF, DF) <i>With homemade spicy peanut, honey garlic or sweet Thai chili sauce</i>	Minimum 2 dozen	\$35.00/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	\$ 12.00 each

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UNIVERSITY OF VICTORIA STUDENTS' SOCIETY

Student Union Building, University of Victoria,
PO Box 3055, Victoria, BC
V8W 3P3

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BANQUET BAR SELECTIONS

Alcoholic Beverages

Domestic Bottled Beer	\$7.00 each
Premium Bottled Beer	\$8.00 each
Ciders & Coolers	\$7.50 each
Domestic House Wine (red or white)	\$8.50/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 18% gratuity.

A bartender charge of \$50 per hour for a minimum of 4 hours will apply for either host or cash bars. All bar staff require 1 hour setup prior to service and 1 hour cleanup following event. Labour charges are subject to applicable taxes.

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Ali Baba Pizza

\$35.00 per Extra Large pizza (8 or 10 slices)

MEAT PIZZAS

Pepperoni (DF option)

Pepperoni & Mushroom (DF option)

Pepperoni, Mushroom and Bacon (DF option)

Hawaiian (GF, DF option)

Ham & Pineapple

All Dressed (DF option)

Pepperoni, Mushroom, Onion, Green Pepper, Italian Sausage

Texan Chicken (GF, DF option)

BBQ Chicken, Mushroom, Onion, Tomato, Bulls eye Sauce

Meat Lovers (DF option)

Pepperoni, Ham, Italian Sausage

Mexican Beef (GF, DF option)

Mexican Beef, Taco Spices, Onion, Green Pepper, Tomato, Jalapeno Pepper

Barcelona (GF, DF option)

Chorizo Sausage, Feta Cheese, Spinach, Fresh Garlic & Onions

Fireball (DF option)

Pepperoni, Ham, Italian Sausage, Sriracha Sauce, Banana Peppers & Chili Peppers

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VEGETARIAN PIZZAS

Tomato & Spinach (GF, DF, Vegan option)

Pesto Gourmet (GF option)

Pesto Sauce, Spinach, Feta Cheese, Sun Dried Tomatoes, Garlic, Artichoke Hearts

Broccoli & Spinach (GF, DF, Vegan option)

Broccoli, Spinach, Onion, Tomato, Feta Cheese

Vegetarian (GF, DF, Vegan option)

Mushroom, Onion, Green Pepper, Tomato, Feta Cheese, Olives

Five Cheese (GF option)

Parmesan, Cheddar, Feta, Two Types of Mozza

GF pizzas contain egg and milk. Regular crust is vegan. Soy cheese available for DF.

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LUNCH TO GO

Minimum of 20 people

Bagged Lunch

Choose four sandwich choices:

Ham, tuna salad, egg salad, turkey, roast beef,
chicken salad, and vegetarian

Freshly baked cookies (2)

Fresh whole fruit

Chilled juice

\$18.95 per person

\$21.95 per person – Vegan

\$23.95 per person – GF

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