MORNING BREAKFAST BUFFET

- Petit Cinnamon Rolls
- Bite Size Butter and Chocolate Croissants
- Vegan and Gluten Free Berry Scones with Fresh Cream and Preserves
- Chia Seed Pudding
- Fresh Orange Juice
- Coffee and Tea

$19.95 PER PERSON

Minimum 25 People
Plus 15% Service Charge and Applicable Taxes.

EPICURE SANDWICH BUFFET

- Parsnip and Brie Soup
- Spicy Green Salad with Heirloom Grape tomatoes, Cucumber, Sweet Pickled Carrots and Toasted Seeds
- Roasted Beet Rueben, Sliced Roasted Beets on Rye with Sauerkraut, Daiya Cheese and Vegan Russian Dressing
- Turkey and Brie with Baby Arugula on Cranberry Focaccia
- Pesto Bocconcini, Sundried Tomato and Olive Tapenade, Vine Ripened Tomatoes with Balsamic Glaze on Focaccia
- Bulgogi Marinated Beef on Brioche Bun with Pickled Cabbage and Scallions
- Lemon and Herb Marinated Roasted Chicken Breast on Potato Scallion Loaf
- Assorted Fresh Whole Fruit
- Fresh Baked Cookies
- Assorted Trail Bars

$24.95 PER PERSON

Minimum 25 People
Plus 15% Service Charge and Applicable Taxes.
OPEN FACE BAGUETTE
Smoked Salmon, Dill Aioli, Pickled Onion
Smoked Turkey, Brie, Apple and Honey Mustard
Grilled Portobello, Sundried Tomato Spread, Shaved Parm
Roasted Beef, Carmelized Onions, Grainy Mustard
Sliced Egg, Spinach, Tarragon Lemon Aioli
Chipotle Hummus, Charred Pepper and Kalamata Olive

VEGETABLE CRUDITE
English Cucumber, Mini Carrots, Grape Tomatoes, Celery, Cauliflower, Broccoli with Ranch Dip

PREMIUM CHEESE PLATTER
Aged White Cheddar, Brie, Danish Blue, Okra, Jalapeno Havarti, Peppered Crusted Goat Cheese Garnished with Dried Fruit, Seeds and Grapes with Assorted Crackers and Breads

CHEESE PLATTER
Selection of Medium Cheddar, Marble, Creamy Havarti, Provolone and Swiss Emmental, Garnished with Fresh Fruit and Crackers

MEDITERRANEAN DIP PLATTER
Hummus (Tahini Infused Chickpeas) Baba Ganoush (Roasted Eggplant) and Greek Tzatizki with Fresh Pita Chips and Crackers

JAPANESE RICE ROLL PLATTER
A Selection of Vegetarian California Rolls Made with Sweet Vinegar, Nori and Fresh Vegetables with Wasabi, Pickled Ginger and Soya Sauce

SWEETS TRAY
Chocolate dipped strawberries 3.00 per piece
Vegan mini cupcakes 2.25 per piece
Vegan truffle popcorn 2.50 per person
Overnight chia chocolate pudding 3.25 per person
Vegan blueberry crumb bars 23.00 per dozen
Berry sweet cream cheese crepes 2.75 per piece
Pumpkin french toast muffins 3.25 per piece
Five ingredient granola bites 21.00 per dozen

Petit berry scones & assorted jams 2.50 per piece
Fresh fruit platters 55.00 / 80.00
Quinoa bran muffin bites 22.00 per dozen
Oatmeal breakfast bar 21.00 per dozen

2019 BUFFETS | CATERING SERVICES
UNIVERSITY BUFFET MENU

Assorted Breads and Rolls with Butter

Fresh Vegetable Crudité

Roasted Beet Salad, on baby greens with Micro Sprouts, Crumbled Chevrai and Puffed Rice

Baby Spinach with Citrus Fillets, Dried Cranberries and Apricots, Toasted Pecans, Shaved Parmesan

Confit Shallot Mashed Potato

Baby French Beans with Sweet Pepper Wedges

Grilled Vegetable and Chick Pea Strudel with Sweet Pea Sauce

Herb Rubbed Chicken Supreme with Braised Baby Tomatoes and Garlic

Carved Rack of Lamb with a Dijon Herb Crust and au Jus

Apple Caramel Cheese Cake

Red Velvet Chocolate Cake

Sliced Fruit

Quebec Cheese Plate

Lemon Oregano tossed Sweet Peppers with Tomato, Cucumber, Onion and Kalamata Olives on Crisp Romaine and Broken Feta

Five Mushroom Roasted Salad with Baby Arugula, Shaved Parmesan and Flat Bread Crisps

Roasted Butternut Squash Bisque with Apple Crisps

Potato Dauphinoise

Roasted Garlic Rapini with Sweet Pepper Confit

Mediterranean Ravioli with a Baby Tomatoes and Pesto Olive Oil

Roasted Salmon Fillets with Fresh Herbs, Honey and Lime

Roasted Beef Tenderloin Medallions with Tawny Port Jus

Carved Root Vegetable Shawarma

Individual Apple Blossoms and Chocolate Lava Cakes

Sliced Fresh Fruit

$62.95 PER PERSON

Minimum 25 People
Plus 15% Service Charge and Applicable Taxes.

$67.95 PER PERSON

Minimum 25 People
Plus 15% Service Charge and Applicable Taxes.
Assorted Rolls and Breads with Flavoured Butter

Organic Spicy Salad Greens with Roasted Chick Peas, Sun Dried Cranberries Minus 8 Maple Vinaigrette

Roasted Apple and Walnuts on Butter Lettuce with Crumbled Goat Cheese White Balsamic Vinaigrette

Sweet Onion and Smashed Fingerling Potatoes au Gratin

Sumac Roasted Winter Vegetable Tian

Citrus Braised Brussel Sprouts with Spiced Pecans

Carved Honey Pepper Crusted Carved Ham

Sous Vide Sage Rubbed Chicken Roulade in Apple Butter

Grilled Fennel Braised in Lemon, Capers Black Olives, Heirloom Grape Tomatoes and Fresh Herbs

Assorted Beignets with Berry Compote and Dulce de Leche Sauce

Assorted Mini Cookies

Fresh Sliced Fruit

$58.95 PER PERSON
Minimum 25 People Plus 15% Service Charge and Applicable Taxes.

Assorted Rolls and Breads with Flavoured Butter

Sweet Snap Peas, Baby Greens, Candied Carrots, Fresh Chili toasted Sesame Seeds with Sweet and Sour Dressing

Brussel Sprout and Quinoa Salad with Cranberry and Charred Orange

Roasted Mixed Forest Mushroom with Grana Padano, Roasted Tomato and Garlic

Roasted Butternut Squash Soup with Apple Sage Mousse

Butter and Herb Poached Parisienne Potatoes

Roasted Root Vegetables with Sumac and Maple Glaze

Seared Duck Breast with Orange Glaze and Dried Cranberries

Seared Turkey Medallions Wrapped with Turkey bacon with Calvados Cream

Lemon Asparagus Arancini with Garlic Poached Baby Vine Tomatoes

Sliced Fresh Fruit

Assorted European Cakes Squares

Chocolate Chip Cannoli

Custard Tarts

$69.95 PER PERSON
Minimum 25 People Plus 15% Service Charge and Applicable Taxes.