

VICTORIA UNIVERSITY CATERING MENU

May 2022



Welcome to Victoria University in the University of Toronto. Victoria University Food Services is the exclusive provider for catered events within Victoria University. We take pride in offering a wide variety of selections to meet your needs.

All catering arrangements are subject to the policies of Victoria University.

CATERING ORDERS

To place an order, reach out to your specific event coordinator or vic.spaces@utoronto.ca.

ORDER DEADLINES & CATERING GUARANTEES

- Catering orders are due 3 weeks in advance of the event.
- Modifications to your selected food and beverage menu can be made up to 5 business days prior to the event.
- The final number of guests attending your event is required 3 business days prior to the event.

SERVICE CHARGE

All catered events are subject to tax and a 15% service charge.

CATERED EVENT CHANGES AND LATE ORDERS

Event Changes

Any new orders placed within 2 business days prior to the event may be subject to a 20% surcharge. Not all last-minute orders may be possible. We will do our best to accommodate all late orders. We may offer alternative options (that can be provided by Burwash Dining Hall and Ned's Cafe) to ensure late orders can be executed.

Changes related to the number of attendees, menu selections, service style, or labour are subject to additional charges if they are made 2 business days prior to the event



Cancellation Policy

Our cancellation fee structure is as follows:

- **3-business days before the event** - 100% of the catering quote.
- **3-5 business days before the event** - 75% of the catering quote.
- **10 business days before the event** - labor charges specific to the event.

NOTES

Disposable ware is included for all catering orders at no additional charge.

China service is available at an additional charge. (Please see below.)

Allergies and Dietary Needs

We will do our best to accommodate your group's dietary needs. However, please note the following:

- **Nut Allergies:** We are not a nut-free facility. However, we do not use nuts in our kitchen. Please let your coordinator know if there are any severe nut allergies in your group.
- **Kosher Meals:** We are not a kosher facility. We can order a kosher meal that can be ordered through a certified kosher caterer a minimum of 1 week in advance of the event. All kosher meals will be charged separately.
- **Gluten-Free Meals:** We are not a gluten-free facility. However, we are able to procure and offer many gluten-free options.
- **Halal Meals:** We are able to accommodate requests for halal meats. Our suppliers are certified halal and are in compliance with the Islamic Guidelines, Principles, and Regulations.
- **Vegetarian and Vegan Meals:** We are able to accommodate any requests for vegetarian and vegan food.

Additional Charges

China	\$4.25 /person (breakfast, lunch, and dinner service). This includes tableware, glassware, flatware, linen napkins, and table linens.
	\$3.25 /person (reception). This includes tableware, glassware, flatware, and table linens.
Cloth Napkin	\$1.00 per linen napkin. If you require napkins in another color, please speak with your coordinator about additional options and charges.



Table Skirting \$35.00 per table (tables are skirted using table linens)

Tablecloths \$10.00 per square/rectangular linen
 \$20.00 per round table linen
If you require tablecloths in another color, please speak with your coordinator about additional options and charges.

Labour Charges

Server, Bartender, Bar Staff	\$40.00/hr, minimum 4 hours
Cook	\$45.00/hr. minimum 4 hours
Chef	\$60.00 /hr. minimum 4 hours
Attendant	\$35.00/hr, minimum 4 hours



Food Service

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BREAKFAST



Cold Breakfasts

Continental Breakfast \$9.95

Freshly baked Mini breakfast pastries, including muffins, croissants and danishes
Churned butter and preserves
Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe Tea, and Assorted Herbal Teas
Assorted Juices (orange, apple, and cranberry)
2% Milk and Cream

Breakfast Sandwiches

Butter Croissant with Ham and Canadian Cheddar Cheese, Lettuce, Tomato	\$5.50
Gluten Free Bun with Avocado, Tomato, Cucumber and Baby Spinach (Vegan)	\$5.95
Bagel with Cream Cheese, Smoked Salmon, Bermuda Onions, and Capers	\$6.50

Enhancements & Add-ons

Assorted Freshly Baked Mini Breakfast Pastries, including muffins, croissants and danishes	\$2.25
Freshly Baked Vegan Croissant	\$2.50
Gluten-Free Pastry (<i>Available upon request</i>)	\$2.75
Oikos Yogurt, Plain Greek Yogurt	\$2.25
Yogurt Individual Parfait with Granola, Fruit and Honey	\$5.25
Vegan Coconut Yogurt Individual Parfait with Granola and Fruit (<i>Available upon request</i>)	\$5.75
Freshly Sliced Seasonal Fruit	\$4.25
Whole Fruit (Apples, Oranges, Bananas)	\$1.75



Hot Breakfasts

Hot Buffet Breakfast

\$15.75

Choose 1: Scrambled Eggs or Soft Tofu with Chives

Choose 1: Bacon or Plant Base Patty or Halal Beef Patty or Chicken Sausage

Breakfast Potatoes

Assorted Freshly Baked Mini Breakfast Pastries, including muffins, croissants and danishes

Churned butter and preserves

Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe Tea, and Assorted Herbal Teas

Assorted Juices (orange, apple, and cranberry) (300ML)

2% Milk and Cream

Hot Buffet Breakfast Add-ons & A la Carte Items

Egg White Scramble

\$3.00

Home made Pancakes Served with Butter and pancake Syrup

\$3.50

Hot Breakfast Sandwiches

Gluten free breads are available upon request with your coordinator.

Bacon or Halal Beef Patty with Egg, Cheese and Tomato

On English Muffin

\$4.25

Scrambled Tofu and Avocado

\$6.00



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COFFEE BREAKS



Coffee Breaks

The minimum order for all items is 6 people.

Assorted Sweet Break \$4.25
Assorted Fresh-Baked Mini Cookies, and Dessert Squares
Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe Tea, and Assorted Herbal Teas
2% Milk and Cream

Muffin and Scone Break \$5.50
Assorted Fresh-Baked Scones and Muffins
Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe Tea, and Assorted Herbal Teas
2% Milk and Cream

Vegan Cookie Break (*Available upon request*) \$4.75
Vegan Cookies, chocolate chip and oat

Coffee Break Add-ons and À la Carte Items

The minimum order for all items is 6 people.

Martin's Apple Chips \$3.00

Terra Vegetable Chips \$3.00

Lays Potato Chips \$2.50

Farm to Table Artisanal Popcorn \$2.50

White Cheddar or Light Butter

MadeGood Granola Bars, Nut free and Gluten free \$2.00

Mixed berry or Chocolate Banana

Crudité Tray with hummus dip \$5.50

Local and International Cheese Platter with Crackers \$6.00

Assorted Selection eg Aged Cheddar, Gouda, Havarti, Provolone, Gruyere

Assorted Dessert Squares \$3.00

Assorted Selection eg Nanaimo Bars, Butter Tarts, Brownies etc

In-house Baked Jumbo Cookies \$2.00

Freshly Sliced Seasonal Fruit \$4.25

Whole Fruit (Apples, Oranges, Bananas) \$1.75

For coffee and tea beverage services, decaffeinated coffee is available upon request and milk substitutes, such as soy or almond, can be provided at an additional cost upon request with your event coordinator.



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LUNCHES



Sandwich Packages

*All packages served on a variety of breads and wraps and include
Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe, Herbal Teas,
Assorted Bottled Juices, Canned Soft Drinks, Water Pitcher(s) or Tower(s), and Fresh-Baked Mini Cookies*

The minimum order for all items is 6 people.

Traditional Sandwich Luncheon Package

\$19.50

Choose 4 selections and 1 starter

Thai Chicken Salad with Mixed Greens and Siracha Mayo
Roast Beef with Lettuce, Tomato, Onion
Black Forest Ham with Lettuce, Tomato, Onion
Turkey and Lettuce, Tomato, Onion
Tuna Salad with Lettuce, Tomato, Onion
Cream Cheese and Cucumber (Vegetarian)
Egg Salad with Lettuce (Vegetarian)
Grilled Vegetables with Creamy Hummus and Lettuce (Vegan)

Gourmet Sandwich Luncheon Package

\$21.50

Choose 4 selections and 1 starter

Mediterranean Chicken, Pimento, Olive Spread, and Arugula
Smoked Turkey, Cranberry Aioli, Greenleaf Lettuce
Smoked Salmon with Arugula, Goat Cheese, Creamy Dill Mayo
Creamy Brie, Sliced Apple, and other component/s
Caprese with Olive Oil Drizzle, Fresh Mozzarella, Heirloom Tomatoes, and Basil
Fried Cauliflower with Spicy Vegan Mayo, Carrots, Red Cabbage, and Cilantro
Herbed Quinoa with Roasted Root Vegetables and Arugula

Starters

Chef's Daily Vegetarian or Vegan Soup
Fresh Vegetable Crudités with Homemade Herb Dip or Roasted Red Pepper Hummus
Garden Green Salad with Balsamic or Citrus Vinaigrette
Greek Salad with Tomatoes, Cucumber, Olives, Feta (Vegetarian)
Caesar Salad with Romaine Lettuce, Parmesan Cheese, Bacon Crumbles
Pasta Salad with Creamy Vegan Basil Dressing, Roasted Bell Peppers, Artichokes, and Olives (Vegan)
(Gluten-Free Option Available)
Creamy Coleslaw (Vegetarian, Gluten-Free)
Country Potato Salad (Vegan)
Moroccan Spiced Couscous and Vegetable Salad (Vegan)

Add an additional starter

\$6.00



Upgrades

Fresh Sliced Fruit	\$3.00
Dessert Squares Platter	\$2.00
Vegan/ Gluten Free Dessert Platter	\$3.00

À la Carte

Traditional Sandwiches & Wraps \$8.00

- Thai Chicken Salad with Mixed Greens and Siracha Mayo
- Roast Beef with Lettuce, Tomato, Onion
- Black Forest Ham with Lettuce, Tomato, Onion
- Turkey and Lettuce, Tomato, Onion
- Tuna Salad with Lettuce, Tomato, Onion
- Cream Cheese and Cucumber (Vegetarian)
- Egg Salad with Lettuce (Vegetarian)
- Grilled Vegetables with Creamy Hummus and Lettuce (Vegan)

Gourmet Sandwiches & Wraps \$9.00

- Mediterranean Chicken, Pimento, Olive Spread, and Arugula
- Smoked Turkey, Cranberry Aioli, Greenleaf Lettuce
- Smoked Salmon with Arugula, Goat Cheese, Creamy Dill Mayo
- Creamy Brie, Sliced Apple, and other component/s
- Caprese with Olive Oil Drizzle, Fresh Mozzarella, Heirloom Tomatoes, and Basil
- Fried Cauliflower with Spicy Vegan Mayo, Carrots, Red Cabbage, and Cilantro
- Herbed Quinoa with Roasted Root Vegetables and Arugula



Power Bowl Package

Select 1 style of bowl. Select 2 types of protein (meat or vegetarian).

The minimum order for all items is 6 people per bowl type.

Mexican Bowl

Romaine Lettuce, Roasted Corn, Diced Tomato, Cucumber, Black Bean, Avocado, Wild Rice

Dressing: Creamy Cilantro Lime Dressing

Sides: Tortilla Chips, Chunky Salsa, Sour Cream, Vegan/Cheddar Cheese

Thai Noodle Bowl

Thai Noodles, Asian Mixed Greens, Tomato, Cucumber, Carrot, Baby Corn, Edamame

Dressing: Asian Sesame Dressing

Sides: Roasted Coconut, Sesame seed, Cilantro

Mediterranean Bowl

Lettuce, Quinoa, Cucumbers, Tomato, Black Olives, Crispy Chickpeas, Roasted Red Pepper

Dressing: Lemon Herb Dressing

Sides: Pita, Tzatziki, Crumbled Feta

Choose Your Protein

Grilled Chicken	\$21.50
Grilled Tofu	\$21.50
Grilled Salmon (Additional)	+\$2.50



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LUNCH & DINNER BUFFETS



Themed Buffet Packages

*All packages served with fresh bread rolls and creamery butter and include
Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe, Herbal Teas,
Assorted Bottled Juices, Canned Soft Drinks, Water Pitcher(s) or Tower(s), and Fresh-Baked Mini Cookies*

There is a minimum order of 15 people or a \$3.00 surcharge per person will apply for smaller groups.

Pizza

Choose 1 (Salad): Caesar Salad or Garden Salad

Choose 2 (Toppings):

- Pepperoni Pizza
- Meat Lovers Pizza
- Grilled Vegetarian Pizza
- Premium Cheese

Greek

Choose 1: Chicken or Beef Skewers
Falafels (Vegetarian Option)

- Garden Salad
- Balsamic Roasted Vegetables
- Lemon Roasted Potatoes
- Pita Bread
- Tzatziki Dip

Indian

Choose 1: Beef Vindaloo or Butter Chicken
Paneer Tikka Masala (Vegetarian Option)

- Aloo Gobi
- Garden Salad
- Saffron Basmati Rice
- Naan Bread
- Raita Dip

Upgrades

- Fresh Sliced Fruit
- Premium Dessert Platter
- Vegan/ Gluten-Free Dessert Platter



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BEVERAGE SERVICE



À la Carte Beverages

All prices are per item.

Coffee/Tea

Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe Tea, Herbal Tea	
10 cup pot	\$25.50
50 cup urn	\$115.00

Water

Bottled Water	\$1.99
Pitchers of Water	\$6.00
Water Tower	\$42.00
Infused Water Tower	\$50.00
Perrier Mineral Water	\$3.00

Juices and Soft Drinks

Assorted Canned Soft Drinks	\$2.50
Assorted Bottled Juices	\$2.50

Specialty Beverages

Bottled Fruit Smoothies	\$4.50
Espresso Bar	Ask your event coordinator for further details and pricing options
Attended by a trained barista. Options include espresso, cappuccino, latte, Americano, nitro cold brew and filter coffee on tap	

All-Day Beverage Service

Water Service	\$2.50
Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe Tea, Herbal Tea	\$5.50

For coffee and tea beverage services, decaffeinated coffee is available upon request and milk substitutes, such as soy or almond, can be provided at an additional cost upon request with your event coordinator.



Wine Selections – Local

Victoria University Private Label Selections

Cave Spring Chardonnay

\$26.00

Jordan (Niagara), Ontario

Light & Crisp, Extra Dry

Cave Spring Cabernet Franc

\$26.00

Jordan (Niagara), Ontario

Full-bodied & Smooth, Extra Dry

White

Jackson-Triggs Sauvignon Blanc

\$26.00

Niagara-on-the-Lake (Niagara), Ontario

Light & Crisp, Extra Dry

Red

Jackson-Triggs Cabernet Sauvignon

\$26.00

Niagara-on-the-Lake (Niagara), Ontario

Medium-bodied, Light & Crisp



Bar Service

	Host Bar	Cash Bar
Liquor	\$7.50	\$7.50
Red & White, Wine, Local	\$6.50	\$6.50
Domestic Beer	\$6.50	\$6.50
Imported Beer	\$7.50	\$7.50
Assorted Fruit Juice	\$2.50	\$2.50
Assorted Soft Drinks	\$2.50	\$2.50

*All Bars require a minimum of 1 bartender (\$40/ hr +HST, 4 hour minimum)
Additional Bartenders may be required depending on the expected guest count.
See your coordinator for details.*

*Host Bar Prices do not include 13% HST
All above prices include mixes and ice.*