

Victoria University Catering Menu



VICTORIA UNIVERSITY
IN THE UNIVERSITY OF TORONTO



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Ordering guidelines

CATERING ARRANGEMENTS

Victoria University Food Services is the exclusive provider for catered events within Victoria University. All catering arrangements are subject to the policies of Victoria University.

To place an order, reach out to your specific events co-ordinator or email vic.spaces@utoronto.ca.

ORDER DEADLINES AND CATERING GUARANTEES

Catering orders are due three weeks in advance of the event.

Modifications to your selected food and beverage menu can be made up to five business days prior to the event.

The final number of guests attending your event is required three business days prior to the event.

SERVICE CHARGE

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

CATERED EVENT CHANGES AND LATE ORDERS

Event changes

Any new orders placed within two business days prior to the event may be subject to a 20 per cent 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 Café) to ensure late orders can be fulfilled.

Any changes to the number of attendees, menu selection, service style or labour made less than two business days prior to the event may result in additional charges.

CANCELLATION POLICY

Three business days before the event – 100 per cent of the catering quote.

Three to five business days before the event – 75 per cent of the catering quote.

Ten business days before the event – labour charges specific to the event.

ALLERGIES AND DIETARY NEEDS

Vegetarian and vegan meals

We will do our best to accommodate your group's dietary needs.

Nut allergies

We are not a nut-free facility. While we do not use nuts in our kitchen, purchased products may contain traces of nuts. Please let your co-ordinator know if your group has any severe nut allergies.

Kosher meals

We are not a kosher facility. We can order a kosher meal through a certified kosher caterer a minimum of two weeks in advance of the event. We will give you a separate quote for the kosher meals.

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 Islamic guidelines, principles and regulations.

We are able to accommodate requests for vegetarian and vegan food.

Ordering guidelines

ADDITIONAL CHARGES

Disposable cutlery, cups, plates and napkins are included as needed in all catering orders at no additional charge.

Tableware service is available at an additional charge.

TABLEWARE SERVICE

\$4.50 per person (breakfast, lunch and dinner service). This includes tableware, glassware, flatware and linen napkins.

\$3.50 per person (reception). This includes tableware, glassware, flatware and linen napkins.

Linen cloth napkins

\$1 per linen napkin. If you require napkins in another colour, please speak with your co-ordinator about additional options and charges.

Tablecloths

\$20 per round table and rectangular linens.

If you require tablecloths in another colour, please speak with your co-ordinator about additional options and charges.

LABOUR CHARGES

Server, bartender, bar staff

\$40 an hour, minimum four hours

Cook

\$45 an hour, minimum four hours

Chef

\$60 an hour, minimum four hours

Busser/dining room attendant

\$40 an hour, minimum four hours

FIREPLACE CHARGE

\$65

Enjoy a traditional open hearth, woodburning fireplace during your events. Available in select locations.

Beverage

Decaffeinated coffee is available upon request, and milk alternatives such as soy or almond can be provided at an additional cost upon request to your event co-ordinator.

All-day beverage service

COFFEE AND TEA SERVICE

Fair trade coffee, Orange Pekoe tea, herbal tea, 2% milk, cream
\$6.50 per person

WATER SERVICE

\$3 per person

À la carte beverages

COFFEE AND TEA SERVICE

Fair trade coffee, Orange Pekoe tea, assorted herbal teas, 2% milk, cream

10-cup pot | \$30

50-cup urn | \$135

100-cup urn | \$225

WATER SERVICE

FLOW boxed water

\$3.50 per bottle

Pitchers of water (six cups)

\$6.50 per pitcher

Water tower (48 cups)

\$35

Infused water tower (48 cups)

\$45 per tower

Perrier mineral water (330 millilitres)

\$3.50 per bottle

SOFT DRINKS AND JUICES

Assorted canned soft drinks (335 millilitres)

\$3 per person

Assorted bottled juices (300 millilitres)

\$3 per person

HOT CHOCOLATE

10-cup pot | \$30

50-cup urn | \$135

100-cup urn | \$225

Breakfast

The minimum order for all items is six people.

Decaffeinated coffee is available upon request, and milk alternatives such as soy or almond can be provided at an additional cost upon request to your event co-ordinator.

Gluten-free, halal and vegan options are available.

CONTINENTAL BREAKFAST

\$11.50 per person

Freshly baked mini-breakfast pastries
(1 ½ per person)

Churned butter and preserves

Fair Trade Balzac's Atwood Blend Coffee,
Orange Pekoe tea and assorted herbal teas

Assorted juices – orange, apple and cranberry
(300 millilitres)

2% milk and cream

Water

DELUXE BREAKFAST

\$16 per person

Same as continental but with the addition of:

Sliced fruit

Individual yogurts

Vegetarian

HOT BREAKFAST

\$21.50 per person

Choose one from **bacon, halal chicken sausage, halal beef patty or plant-based breakfast patties, plus scrambled eggs or scrambled tofu, and hash brown potatoes**

Sliced fruit

Freshly baked mini-breakfast pastries
(1 ½ per person)

Churned butter and preserves

Fair Trade Balzac's Atwood Blend Coffee,
Orange Pekoe tea and assorted herbal teas

Assorted juices – orange, apple and cranberry
(300 millilitres)

2% milk and cream

Water

HOT BREAKFAST SANDWICHES

\$6 per piece (English muffin)

\$6.75 per piece (bagel)

Gluten-free bread is available upon request to your co-ordinator.

Options:

Bacon or halal beef patty with egg, cheese and tomato

Vegan breakfast patty with scrambled tofu, cheese/vegan cheese and tomato

Served on:

English muffin

Plain bagel

Breakfast

ADD-ONS AND À LA CARTE ITEMS

Assorted freshly baked mini-breakfast pastries,
including muffins, croissants and Danishes
(1 ½ pieces per person)
\$3.25 per person

Freshly baked vegan croissant
(1 ½ pieces per person)
\$3.75 per person

Gluten-free pastry (one piece per person)
available upon request
\$3.75 per person

Mini-savory pastries (1 ½ per person)
Vegetarian | **\$4.85 per person**

Individual yogurt (100 grams)
Vegetarian | **\$2.25 per person**

**Yogurt build-your-own parfait with granola,
fruit and honey**
Vegetarian | **\$5.50 per person**

**Coconut yogurt individual parfait with
granola and fruit** (143 grams) available upon request
Vegan | **\$6.50 per person**

Freshly sliced seasonal fruit (four ounces per person)
Vegan | **\$6.50 per person**

Whole fruit – apples, oranges, bananas
Vegan | **\$2.25 per person**

Break

The minimum order for all items is six people.

Decaffeinated coffee is available upon request, and milk alternatives such as soy or almond can be provided at an additional cost upon request to your event co-ordinator.

SWEET AND SAVORY BREAK

Vegetarian | \$6.50 per person

Assorted fresh-baked mini-cookies (two pieces) or
1 ½-inch dessert squares (two pieces)

Mini-savory pastry (one piece)

Fair Trade Balzac's Atwood Blend Coffee,
Orange Pekoe tea and herbal teas

Water tower

MUFFIN AND LOAF BREAK

Vegetarian | \$6.50 per person

Assorted fresh-baked loaves (one slice) and
muffins (one piece), half-and-half mix

Fair Trade Balzac's Atwood Blend Coffee,
Orange Pekoe tea and assorted herbal teas

2% milk and cream

COOKIE BREAK

Vegetarian | \$5.50 per person

Vegan | \$6.50 per person

Assorted fresh-baked mini-cookies,
Two cookies per person (19 grams per cookie)

Fair Trade Balzac's Atwood Blend Coffee,
Orange Pekoe tea and assorted herbal teas

2% milk and cream

Vegan cookie break available upon request.

Break

ADD-ONS AND À LA CARTE ITEMS

Prices per person with a minimum of 12 servings per order.

Rich's individual brownies (80 grams)
Vegetarian, gluten-free | \$4.50 per bag

Terra root vegetable chips (28 grams)
Vegan, gluten-free | \$3 per bag

Lays potato chips (40 grams)
Vegan, gluten-free | \$2.50 per bag

Farm-to-table artisanal popcorn,
white cheddar or light butter (23 grams)
Vegan, gluten-free | \$3 per bag

MadeGood granola bars,
mixed berry or chocolate banana (24 grams)
Nut-free, gluten-free | \$2 per bar

Large cookie
Vegetarian | \$2 per cookie

SLAB CAKES

Please contact your event co-ordinator for flavours and pricing.

Break

The minimum order for all items is six people.

Gluten-free crackers are available.

PLATTERS

Crudité tray (five ounces per person) with hummus (vegan) or ranch dip (1 ½ ounces per person)

Vegetarian, gluten-free | \$5.50 per person

Artisanal cheese platter with crackers – chef's choice of cheese selection (two ounces per person)

Vegetarian | \$6.50 per person

Charcuterie and cheese platter (one ounce each) with crostini/crackers – chef's choice of meats and cheese selection

\$8.50 per person

Cold mezze dip platter (one ounce of each dip per person) with hummus, beet baba ghanoush, roasted red pepper dip and grilled pita (three pieces per person)

Vegan | \$6.50 per person

Antipasto platter (Bocconcini cheese, marinated artichokes, assorted olives, roasted vegetables such as mushrooms, zucchini, eggplant, bell peppers and red onion) served with crostini

Vegetarian | \$8.50 per person

Freshly sliced seasonal fruit (four ounces per person)

Vegan | \$6.50 per person

Whole fruit – apples, oranges, bananas (one piece per person)

Vegan | \$2.25 per person

Assorted tea sandwiches – tuna, chicken, egg salad, cucumber and cream cheese, hummus and vegetables (three pieces per person)

\$6.50 per person

Lunch and dinner | Cold lunches

The minimum order for all items is six people. The minimum for each selection is three orders. The maximum selection allowed is five per order.

Decaffeinated coffee is available upon request, and milk alternatives such as soy or almond can be provided at an additional cost upon request to your event co-ordinator.

LUNCH PACKAGES INCLUDE THE FOLLOWING ESSENTIALS:

Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe tea and assorted herbal teas

Assorted fresh juices and soft drinks

Water pitcher(s) or tower(s)

Freshly baked mini-cookies
(approximately two pieces per person)

2% milk and cream

LUNCH PACKAGE UPGRADES:

Infused water tower – choice of three citrus fruits flavour, mixed berries or cucumber and mint
75 cents

Freshly sliced fruit
\$3 per person

Dessert squares platter (squares, pastries)
\$2 per person

Vegan and gluten-free dessert platter
\$3 per person

Lunch and dinner | Sandwiches and wraps package

Sandwiches are served on assorted breads, wraps or a selection of both. Sandwiches can be made gluten-free or dairy-free upon request to your event co-ordinator at an additional cost. Approximately 1 ½ sandwiches or wraps per person.

The proportion of vegetarian and meat sandwiches can be adjusted based on the needs of your group. Please discuss this with your event co-ordinator.

TRADITIONAL SELECTION

Package price: Includes choice of one starter and all essentials listed above | \$21.50

À la carte | \$9.50

Thai chicken salad with mixed greens and Sriracha mayo

Halal

Roast beef with lettuce, tomato and onion

Halal

Black Forest ham with lettuce, tomato and onion

Turkey with lettuce, tomato and onion

Tuna salad with lettuce, tomato and onion

Halal

Vegetarian

Cream cheese and cucumber

Egg salad with lettuce

Vegan

Grilled vegetables with creamy hummus and lettuce

Falafel crumble with muhammara and pickled salad

GOURMET SELECTION

Package price: Includes choice of one starter and all essentials | \$23.50

À la carte | \$10.50

Smoked turkey with cheddar cheese, cranberry aioli and heritage blend lettuce

Smoked salmon with arugula, goat cheese and creamy dill mayo

Halal

Marinated beef with provolone, horseradish, crispy onion mayo and heritage blend lettuce

Halal

Vegetarian

Creamy brie, sliced apple and complementary ingredients

Caprese with olive oil drizzle, fresh mozzarella, heirloom tomatoes and basil

Vegan

Fried cauliflower with spicy vegan mayo, carrots, red cabbage and cilantro

Herbed quinoa with roasted root vegetables and arugula

Vegan jackfruit wrap with cabbage, guacamole, jalapeño and chipotle aioli

Lunch and dinner | Sandwiches and wraps package

STARTERS

Select one of the following as part of the lunch package or for **\$6 per person** as an à la carte option (eight fluid ounces):

Chef's daily soup

Vegetarian or **vegan**

Fresh vegetable crudités with homemade herb dip or roasted red pepper hummus

Vegan

Garden green salad with balsamic or citrus vinaigrette

Vegan

Greek salad with tomatoes, cucumber, olives (vegan feta on side)

Vegetarian

Caesar salad with romaine lettuce, parmesan cheese and bacon crumbles

Pasta salad with creamy vegan basil dressing, roasted bell peppers, artichokes and olives

Vegan, gluten-free option available

Country potato salad

Vegan, gluten-free

Moroccan-spiced couscous, vegetable and garbanzo bean salad

Vegan

Lunch and dinner | Power bowl package

Minimum order of six people per one type of bowl.

This package includes granola bars and essentials.

Select one style of bowl and one protein (meat or vegetarian). We will do our best to place ingredients associated with common allergens (e.g., dairy and gluten) into separate portion cups. Please inform your event co-ordinator about any allergies and dietary concerns.

CHOOSE YOUR PROTEIN:

Grilled chicken (six ounces)

Halal | \$24.50

Grilled tofu (six ounces)

Vegan | \$24.50

Grilled salmon (four and a half ounces)

Halal | \$29

MEXICAN BOWL

Romaine lettuce, roasted corn, tomato, cucumber, marinated black beans, avocado, cotija cheese and wild rice

Dressing:

Creamy cilantro lime dressing

Sides:

Tortilla chips, chunky salsa, sour cream

THAI NOODLE BOWL

Asian mixed greens, tomato, cucumber, carrot, edamame, sliced radishes, spring onion and marinated rice vermicelli with cilantro, sambal and tamari

Dressing:

Asian sesame dressing

Sides:

Plantain chips

MEDITERRANEAN BOWL

Lettuce, quinoa, cucumbers, tomato, black olives, crispy chickpeas and roasted red pepper crumbled feta

Dressing:

Lemon herb dressing

Sides:

Pita, tzatziki

Lunch and dinner | Lunch or dinner buffets

A \$3 per person surcharge applies for groups under 15 people.

Decaffeinated coffee is available upon request, and milk alternatives such as soy or almond can be provided at an additional cost upon request to your event co-ordinator.

BUFFETS INCLUDE:

Fresh bread rolls and creamery butter

Water pitcher or tower

Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe tea and assorted herbal teas

Assorted fresh juices and soft drinks

Freshly baked mini-cookies (two per person)

UPGRADES

Freshly sliced fruit (six ounces per person)
\$3 per person

Premium dessert platter (assorted tarts, butter tarts)
\$2 per person

Vegan and gluten-free dessert platter
\$3 per person

Lunch and dinner | Themed packages

Please inform your event co-ordinator about any allergies and dietary concerns.

PIZZA IN A BOX

\$19.50 per person

*Cut into 12 pieces to serve six people.
Available vegan and gluten-free.*

Choose one salad:

Caesar salad or garden salad

Vegan, gluten-free

Choose two:

Pepperoni pizza

Halal

Meat lovers' pizza

Grilled vegetarian pizza

Vegetarian

Premium cheese pizza

Vegetarian

GREEK PACKAGE

\$33.50 per person

Chicken souvlaki

Halal, gluten-free

Falafels

Vegan, gluten-free

Garden salad with house dressing

Vegan, gluten-free

Balsamic roasted vegetables

Vegan, gluten-free

Yahni potatoes

Vegan, gluten-free

Pita bread

Vegan

Tzatziki dip

Vegetarian, gluten-free

CARIBBEAN PACKAGE

\$33.50 per person

Bibb salad

Vegan, gluten-free

Jerk chicken

Halal, gluten-free

Vegetarian curry stew

Vegan, gluten-free

Rice and peas

Vegan, gluten-free

Pan-frizzled vegetables

Vegan, gluten-free

Fried plantains

Vegan, gluten-free

Lunch and dinner | Themed packages

ITALIAN PACKAGE

\$33.50 per person

*Minimum order is for nine people.
Order in multiples of nine.*

*Caesar salad with grated parmesan and
croutons on the side*

Meat lasagna

Halal

Vegetarian lasagna

Vegetarian

Marinara sauce

Vegan, gluten-free

Flame-grilled garlic bread

Vegetarian

Italian vegetable medley

Vegan, gluten-free

INDIAN PACKAGE

\$33.50 per person

Garden salad with roasted coconut,
pineapple bits and raisins with house dressing

Vegan, gluten-free

Choose one: Beef vindaloo or butter chicken

Halal, gluten-free

Paneer tikka masala

Vegetarian, gluten-free

Roasted spiced cauliflower

Vegan, gluten-free

Saffron basmati rice

Vegan, gluten-free

Naan bread

Vegetarian

Raita dip

Vegetarian, gluten-free

CHEF'S CHOICE PACKAGE

\$33.50 per person

Garden salad with house dressing

Vegan, gluten-free

Grilled rosemary chicken (five to six ounces)

with pan jus

Halal, gluten-free

Vegetable and bean cacciatore

Vegan, gluten-free

Wild rice pilaf

Vegan, gluten-free

Sautéed seasonal vegetable medley

Vegan, gluten-free

Dinner rolls

Vegan

Lunch and dinner | Burwash Dining Hall meal

Please contact your event co-ordinator.

Garden salad with house dressing

Vegan, gluten-free

Regular entrée of the day

Halal

Vegetarian option of the day

Starch and side of vegetables

Vegan, gluten-free

Condiments if applicable

Dinner rolls

Vegan

Lunch and dinner | Seated lunch or dinner

Minimum order 15 people.

Three-course plated lunches or dinners include:

- Fresh bread rolls and creamery butter
- Ice water service
- Fair Trade Balzac's Atwood Blend Coffee, Orange Pekoe tea and assorted herbal teas

Decaffeinated coffee is available upon request, and milk alternatives such as soy or almond can be provided at an additional cost upon request to your event co-ordinator.

Alcoholic beverage service: Contact your event co-ordinator for further details.

ENTRÉE

Select one:

Triple citrus marinated chicken supreme (five to six ounces) with cream sauce and mushroom chiffonade

Halal, gluten-free | \$39.50 per person

Chicken supreme (five to six ounces) with olive bruschetta

Halal, gluten-free | \$39.50 per person

Free-range chicken breast (five to six ounces) stuffed with spinach, basil and goat cheese served with Velouté Aurora

Halal, gluten-free | \$41.50 per person

Pan-sizzled haddock with lime and cilantro mango salsa

Halal, gluten-free | \$39.50 per person

Maple-glazed cedar plank salmon (five to six ounces)

Halal, gluten-free | \$43.50 per person

Herb-crusted beef striploin (six ounces) with shallot-balsamic sauce

Halal, gluten-free | \$41.50 per person

Three-pepper rubbed slow-roasted beef short ribs with demi-glace

Halal, gluten-free | \$45.50 per person

Chef's surf and turf special with filet mignon (six ounces) and shrimp scampi (two pieces, size 21–25)

Halal, gluten-free | \$49.50 per person

VEGETARIAN/VEGAN ENTRÉE

Select one:

Moroccan vegetable and garbanzo bean tagine

Vegan, gluten-free | \$34.50 per person

Grilled cauliflower steak with paneer curry

Vegetarian, gluten-free | \$37.50 per person

or

Tofu curry

Vegan, gluten-free | \$37.50 per person

White bean, kale and roasted garlic bauletti pasta

with sugo di pomodoro

Vegan | \$34.50 per person

Grilled vegetable Napoleon with grilled basil tofu and balsamic reduction drizzle

Vegan, gluten-free | \$34.50 per person

Lunch and dinner | Seated lunch or dinner

STARTER

Select one:

Creamed mushroom and asparagus soup
with crispy leeks

Vegetarian, gluten-free

Cinnamon-spiced roasted butternut squash soup
with toasted pumpkin seeds and maple crème fraîche

Vegetarian, gluten-free

Cinnamon-spiced roasted butternut squash with
toasted pumpkin seeds drizzled with herb-infused oil

Vegan, gluten-free

Fresh strawberry, halloumi and baby greens salad
with white balsamic vinaigrette

Vegetarian, gluten-free

Deconstructed Caesar salad with garlic crostini and
shaved parmesan

Heirloom tomato caprese salad with burrata cheese,
truffle olive oil, balsamic pearls and mixed greens

Vegetarian, gluten-free

Cranberry and smoked cheddar spinach salad
with poppy seed dressing

Vegetarian, gluten-free

House salad with grape tomatoes, cucumber,
carrot juliennes and pepperoncini with herb dressing
and cheese tuiles

Vegetarian, gluten-free

Additional starter course | \$6.50 per person

SIDES

Select one:

Herb-infused wild rice pilaf

Vegan, gluten-free

Roasted mini red and yellow skin-on potatoes

Vegan, gluten-free

Garlic and chive mashed potatoes

Vegetarian, gluten-free

Cardamom and saffron basmati rice

Vegan, gluten-free

Wild mushroom risotto

Vegetarian, gluten-free

SIDE OF VEGETABLES

Select one:

Olive oil-tossed seasonal vegetable medley

Vegan, gluten-free

Roasted tuber batons with French green beans

Vegan, gluten-free

Broccoli and grilled sweet peppers

Vegan, gluten-free

DESSERT

Select one:

Golden harvest carrot cake

Domed chocolate mousse cake

Raspberry chocolate mousse cake

Dulce de leche cake

Fresh fruit cheesecake

Mixed berry shortcake

Assorted fresh fruit tray

Vegan, gluten-free

*Ask your co-ordinator for more vegan and
gluten-free options.*

CUSTOMIZED PLATED MENU

Chef-curated menu tailored to the specific needs
of your group. Contact your event co-ordinator for
options and pricing.

Reception | Stationary and passed canapés

HOT

\$33 per dozen

Vegetable and bean empanada with chimichurri sauce

Vegetarian

Vegetable spring roll with sweet chili and mint sauce

Vegan

Spanakopita with tzatziki

Vegetarian

Vegetable-mushroom gyoza with sweet chili sauce

Vegan

Mini cocktail samosas with mango chutney

Vegetarian

Falafel balls with tangy vegan yogurt dip

Vegan, gluten-free

Mini beef Wellington

Thai chicken or beef satay with soy butter satay sauce

Gluten-free

Chicken siu mai with spicy soy sauce

Spinach and parmesan arancini

Vegetarian

COLD

\$33 per dozen

Vermicelli and vegetable slaw salad rolls

Vegan, gluten-free

Roasted vegetable and feta in filo cup

Vegetarian

Antipasto on polenta

Vegan, gluten-free

Thai salad bundle

Vegan, gluten-free

California roll

Halal, gluten-free

Assorted vegetarian sushi

Vegan, gluten-free

Reception | Stationary and passed canapés

HOT

\$37 per dozen

Coconut breaded Hawaiian shrimp

with sweet chili sauce

Halal

Shrimp on sugarcane

Halal, gluten-free

Mini beef Wellington

Mac and cheese bites

Vegetarian

Bang bang cauliflower

Vegan, gluten-free

Lentil cakes with mint cilantro vegan dip

Vegan, gluten-free

Chicken tikka skewers with yogurt mint sauce

Gluten-free

COLD

\$37 per dozen

Seared beef on crostini

Cream cheese on cherry tomato

Vegetarian, gluten-free

Prosciutto melon

Gluten-free

Foie gras waffle cup

Peking duck crepe

Reception | Stationary and passed canapés

HOT

\$43 per dozen

Mini crab cake with cucumber aioli, pickled onion and micro mustard

Halal

Chicken and waffles

Jerk chicken and mango salsa sliders

Halal

French onion beef slider

Halal

Wild mushroom tourtière with blue cheese sauce

Vegetarian

Beef short rib tart with onion soubise sauce

Southern chicken on a skewer with cheese sauce

COLD

\$43 per dozen

Smoked salmon rosettes

Halal

Tuna tartare on a mini sesame cone

Halal

Poached tiger shrimp with tomato marmalade

Halal, gluten-free

Tomato and bocconcini skewers

Vegetarian, gluten-free

Korean kimchi wrap

Vegan, gluten-free

Assorted sushi

Halal

Assorted sashimi

Halal

New Hampshire-style lobster salad rolls

Halal

Bar | Alcohol selections

All bars require a minimum of one bartender (\$35 per hour, four-hour minimum). Additional bartenders may be required depending on the expected guest count. Prices per drink.

For special wines and spirits orders, please contact your event co-ordinator. AGCO regulations apply.

White or red wine (local) | \$8.50

Sparkling wine | \$9

Mixed drinks | \$9

Beer (domestic) | \$8.50

Beer (premium) | \$9

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