



Welcome to Catering Services

Catering Services is proud of our excellent service, exquisite cuisine, and professional staff who will do the utmost to please you and your guests in every way possible.

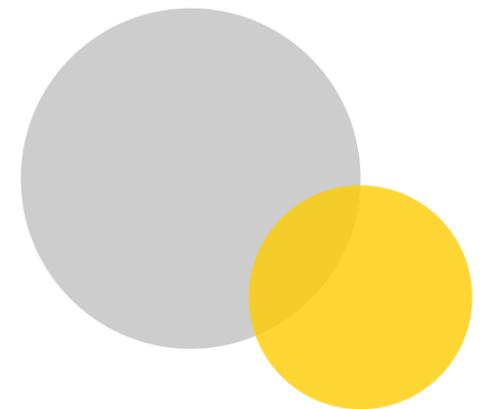
CONTACT US:

Phone: 519 253 3000 ext. 3276/3277

Site Location: Vanier Hall, Room 12

Email: catering@uwindsor.ca

www.uwindsor.ca/catering



Breakfast Menu



FROM OUR BAKERY

	per dozen
Assorted Freshly Baked Cookies	\$15
Freshly Baked Mini Danishes, Mini Croissants and Mini Assorted Muffins	\$15 (minimum 3 dozen)
Freshly Baked Assorted Muffins	\$24
Assorted Squares and Brownies	\$20
Assorted Cupcakes	\$24
Vanilla, chocolate and red velvet	
	per half dozen
Freshly Baked Butter Croissant	\$15
Chocolate Croissant	\$16.50
Breakfast Bread	\$30 (16 slices)
Choice of lemon poppy seed, apple toffee and blueberry yogurt	
Coffee Cake	\$30 (12 slices)
Choice of apple cinnamon, lemon or marble	



VEGAN PASTRIES

	per half dozen
Apple Cinnamon or Banana Chocolate Chip Muffins	\$12
Vegan, dairy free, egg, sesame, peanut and tree nut free	
Double Chocolate Chip or Oatmeal Cookies	\$7.50
Vegan, dairy, egg, sesame, peanut and tree nut free	

BREAKFAST SELECTION

Minimum 20 guests

Morning Glory	\$13
Assorted breakfast pastries with butter and jam, individual yogurt, fresh fruit platter, chilled fruit juice, fair trade coffee and tea.	
Heart Smart	\$12
Whole fruit, hard boiled eggs, overnight oats, cereal bars, chilled fruit juice, fair trade coffee and tea.	
Chef's Breakfast	\$16
Fresh fruit platter, scrambled eggs, bacon or sausage, home fried potatoes, chilled fruit juice, fair trade coffee and tea.	
The Great Canadian	\$19
Assorted breakfast pastries with butter and jam, individual yogurt, fresh fruit platter, scrambles eggs, bacon or sausage, home fried potatoes, chilled fruit juice, fair trade coffee and flavoured teas.	

ADDITIONAL BREAKFAST OPTIONS

Minimum of 10

Overnight Oats	\$ 3.50
Vanilla infused yogurt with mixed berries and dry oats	
Yogurt Parfait	\$ 4.50
Choice of mixed berries or mango, yogurt and granola	
English Muffin with Egg & Cheese	\$ 4.95
Egg & Cheese Wrap or Scrambled Tofu Wrap	\$ 4.95



Sandwich Platters / Boxed Lunches



SANDWICH PLATTERS

Deluxe Platter Small \$48
Large \$68

Assorted deli sandwiches on fresh baked Kaiser, fillings include turkey, ham, beef, egg salad, tuna salad & vegetarian. (small 16 halves, large 24 halves)

Gourmet Grilled Sandwiches Small \$60
Large \$90

Prosciutto & arugula, turkey and provolone, forty creek BBQ chicken, grilled portobello served on herbed, multi grains and whole wheat ciabatta. Smoked salmon on fresh croissant. (small 16 halves, large 24 halves)

Vegan Sandwich & Wraps Platter Small \$35
Large \$68

Fresh vegan Kaisers with grilled portobello, mixed vegetable. Wraps include grilled vegetable wrap, grilled tofu and southwest wrap. (small 10 halves, large 20 halves)

Quartered Sandwiches Small \$48
Large (60 quarters) \$68

Sandwich quarters fillings include turkey, ham, egg salad, tuna salad and grilled vegetable. (small 40 quarters, large 60 quarters)

BOXED LUNCHES TO GO

Lancer Lunch \$11
Fresh Kaiser sandwich, choice of egg, ham, turkey, tuna or vegetarian, chocolate chip cookie and cold beverage.

Express Lunch \$12
Fresh Kaiser sandwich, choice of egg, ham, turkey, tuna or vegetarian, chocolate chip cookie, fresh fruit and cold beverage.

Grilled Mediterranean \$15
Grilled eggplant, zucchini, roasted red peppers, goat cheese, field tomatoes and baby arugula served on herbed focaccia, chocolate chip cookie, fresh fruit and cold beverage.

Buffalo Grilled Chicken salad \$16
Grilled chicken breast, spinach, buffalo sauce, cucumber and broccoli, fresh fruit and cold beverage

Grilled Salmon Salad \$19
Grilled salmon, mixed greens with cherry tomato, cucumber and balsamic vinaigrette, fresh fruit and cold beverage

Hot and Ready/ Pizza / Soup



HOT AND READY

Minimum 10 guests

Chicken Parmesan \$13.95
Panko breaded chicken breast lightly fried and baked with tomato basil sauce and topped with mozzarella cheese, served with penne with tomato basil sauce and garlic bread.

Oven Roasted Chicken \$12.95
Served with choice of roasted potatoes or Chef's choice vegetable. (2 pcs per person)

Greek Style Chicken Skewers with Rice \$11.95
Marinated pieces of juicy chicken skewers with lemon glaze served on a bed rice pilaf, served with pita (2 pcs per person)

Taco Bar \$12.95
Choice of chicken, beef or black beans served with flour tortillas and Spanish rice. Toppings include cheddar cheese, sour cream, salsa and green onions.

Butter Chicken \$12.95
Juicy pieces of tender chicken with butter sauce served over aromatic basmati rice served with naan bread.

PIZZA

Cut into 16 slices

Cheese \$24.95

Cheese and Pepperoni \$25.95

Vegetarian \$25.95

Gluten Free (Cut into 4 slices) \$12.95

VEGETARIAN SELECTIONS

Wild Mushroom & Goat Cheese Strudel \$9.95
Puff pastry filled with a mix of mushrooms and goat cheese.

Carrot Osso Bucco over Creamy Polenta \$9.95
Carrot, pearl onion, red wine and mushroom

Zucchini Fritter with Garlic Aioli \$6.95
Flour, egg and shredded zucchini fried until golden brown

Home Made Vegetarian Chili (Vegan & Gluten Free) \$6.95
Zucchini, peppers, mushrooms and a mix of beans, toppings include cheddar cheese, sour cream and green onions.



Chicken Bruschetta \$25.95
Fresh diced tomatoes, garlic, basil and grilled chicken breast

Nutella and Mascarpone Cheese \$26.95
Nutella, mascarpone cheese and sugar dust

Salad Bowls / Pasta



SALAD BOWLS

Serves maximum of 10 guests

- Mixed Green Salad** \$35
Spring mix lettuce tossed with tomatoes, cucumbers, and carrots with balsamic vinaigrette.
- Multigrain Salad** \$35
Duo quinoa, wild rice, corn, fresh cilantro, bell peppers and black beans.
- Asian Chow Mein Noodle Salad** \$35
Roasted peppers, sesame, scallion and citrus Thai dressing.
- Greek Quinoa Salad** \$40
Fresh chopped romaine, quinoa, assorted bell peppers, red onion, cherry tomatoes, kalamata olives and feta.
- Cranberry Walnut Salad** \$40
Spring mix, red onion, dry cranberries, goat cheese, and toasted walnuts with balsamic vinaigrette.
- Greek Pasta Salad** \$40
Penne pasta tossed with assorted bell peppers, red onion, cherry tomatoes, kalamata olives and feta.
- Caesar Salad** \$40
Fresh chopped romaine lettuce served with croutons, bacon, parmesan cheese and traditional Caesar dressing.

PASTA SELECTIONS

Minimum 10 guests

All served with freshly baked garlic stick;

- | | |
|--|------------------------------|
| Penne Pasta | half \$39.95
full \$79.95 |
| Choice of tomato basil sauce, blush sauce or Bolognese Served with parmesan cheese and hot chili flakes. | |
| Traditional Mac and Cheese | half \$54.95
full \$94.95 |
| Lasagna with Meat Sauce | \$90.00 |
| Full pan only | |
| Lasagna with Fresh Vegetables | \$90.00 |
| Full pan only | |
| Half pan serves a maximum of 10 guests
Full pan serves a maximum of 20 guests | |

Platters



The following are available in large size only:

PLATTERS

- Vegetable Crudités with Dip** Small \$35, Large \$58
A colourful arrangement of fresh bite size vegetables served with buttermilk ranch.
- Seasonal Fruit Platter** Small \$42, Large \$68
A selection of fresh sliced seasonal melons, berries and pineapple.
- Canadian Cheese Tray** Small \$47, Large \$78
A selection of domestic cheeses including cheddar, brick, Swiss and marble with an assortment of crackers.
- Cheese and Fruit Combo** Small \$47, Large \$78
A selection of domestic cheese and fresh seasonal fruit.
- Antipasto** Small \$42, Large \$78
Marinated and grilled eggplant, zucchini, artichokes, roasted peppers, mushrooms, olives and bocconcini cheese served with an assortment of sliced breads.

- Gourmet Cheese Tray** \$89
A selection of imported cheeses served with assorted spiced nuts, crackers and jams.
- Charcuterie Board** \$14
(minimum order 20 guests)
An assortment of gourmet cheeses and cured meats and local honey.
- Middle Eastern Platter** \$47
Hummus, grape leaves, warm olives, tabbouleh and pita bread.
- Tortilla Spirals** \$60
Soft tortilla shells filled with zesty salsa, cream and cheddar cheese and shredded vegetables.
- Smoked Salmon** \$90
Side of smoked salmon garnished with lemon, dill, capers, diced egg and red onions.
- Cocktail Shrimp Platter** Market Price
(approximately 70 pcs)
Chilled cocktail shrimp served with house made cocktail sauce.
- Sushi Platter** Market Price
(Minimum 3 dzn)
Assortment Vegetarian & Seafood Roll.



Beverages



COLD BEVERAGES

Spring Water	\$1.85 (500 ml)
Bottled Juice Apple, Orange, Cranberry	\$2.25 (300 ml)
Soft Drinks	\$2 (355 ml)
San Pellegrino (Orange or Limonata)	\$2.75 (330 ml)
San Pellegrino Sparkling Water	\$6 (750 ml)
Perrier Mineral Water	\$3 (330 ml)
Nestle Ice Tea	\$3.25 (500 ml)
Milk	\$3.25 (473 ml)

HOT BEVERAGES

Fair Trade Coffee 10 cup carafe (disposable carafe)	\$26
Fair Trade Coffee 25 cups	\$58
Fair Trade Coffee 50 cups	\$99
Tea 10 cup carafe (disposable carafe)	\$26
Tea 25 cups	\$58
Tea 50 cups	\$99
Apple Cider (1 Gallon)	\$48
Hot Chocolate 10 cup carafe (disposable carafe)	\$26
Hot Chocolate 25 cups	\$58
Hot Chocolate 50 cups	\$99
Espresso bar Available upon request, fully equipped with premium roasted beans, espresso machines, all the standard fixings	

