McGill University
3625, Avenue du Parc, Room RC-25F
Montréal, Québec H2X 3P8
(514)398-2345
catering@mcgill.ca
BREAKFAST

• Healthy Breakfast Bar
Orange Juice, Seasonal Fresh Fruit Platter, fresh cage-free hard boiled eggs, yogourt home made granola, home-made compote, pumpkin seeds energy pop.
No hot beverage included
$16.25 Per Person

• Royal Breakfast
Orange Juice, Seasonal Fresh Fruit Platter, breakfast soufflés (assorted), savoury and sweet scones, Stilton and cheddar platter served with Home-made Jams and Whipped Butter.
No hot beverage included
$18.25 Per Person

• Montreal Bagel Bar
Orange Juice, Seasonal Fresh Fruit Platter, Montreal Bagel, cream cheese, home-made jams and Whipped Butter and your choice of two meats
No hot beverage included
$16.25 Per Person
Meat selection
2 options to select
• Home-made Smoked salmon
• Shredded Montreal Smoked Meat
• Home-made braised ham
• Veggie pâté

• Breakfast Sandwich
Orange Juice, Seasonal Fresh Fruit Platter and Tater Tots
No hot beverage included
$14.25 Per Person
• Egg, cheese and bacon on an english muffin
• Veggie pâté, lettuce, tomato on a multigrain ciabatta

• Continental
Orange Juice, Seasonal Fresh Fruit Platter, and your choice of two Breakfast Baked Goods (Viennoiseries) served with Home-made Jams and Whipped Butter.
No hot beverage included
$10.25 Per Person
The Continental Baked Goods
2 options to select
• Fresh Baked Muffins
• Assorted Bakery (mini)
• Assorted Breakfast Loaves
• Plain Croissants

• Standard
Orange Juice, Seasonal Fresh Fruit Platter, Individual Assorted Yogurts, and your choice of two Breakfast Baked Goods (Viennoiseries) served with Home-Made Jams and Whipped Butter.
No hot beverage included
$12.25 Per Person
2 options to select
• Fresh Baked Muffins
• Assorted Bakery (mini)
• Assorted Breakfast Loaves
• Plain Croissants
• Chocolatine
• **Full Breakfast Buffet**
  *No hot beverage included*
  **$18.25 Per Person**
  **2 options to select**
  - Fresh-Baked Muffins
  - assorted Breakfast Loaves
  - Assorted Bakery (mini)
  *(Minimum Quantity Is: 10)*
  **Includes:** Orange Juice

• **Breakfast Cocktails**
  Orange Juice and Seasonal Fruit Fruit Platter
  *No hot beverage included*
  **$24.25 Per Person**
  *(Minimum Quantity Is: 12)*
  - Mini spinach quiche
  - Mini pancake breakfast sausage corn dog
  - Home-made smoked salmon tamagoyaki (Japanese omelette)
  - Veggie pâté with onion jam on puff pastry
  - Mini yogourt verrine with seasonal fruit and home-made granola
  - Potato gratin with Oka cheese raclette
  **Includes:** Orange Juice

**Add: Beverages**
- Soft Drink Can (355ml) - each - $2.00
- Juice Bottle (300ml) - each - $2.50
- Juice Bottle (1.89l) - each - $8.50
- Citrus Aqua Fresca (8lt) - each - $22.50
- Seasonal Fruit Aqua Fresca (8lt) - each - $22.50
- Home-made iced tea RAINFOREST ALLIANCE CERTIFIED™(8lt) - each - $26.50
- Eska Spring Water Bottle (8l) - each - $16.25
- Eska Spring Water Bottle (18.5l) (Distributor Rental Mandatory) - each - $36.00
- Distributor Rental 18.5l Mandatory - per day - $25.00
- Eska Sparkling Water (250ml) - each - $2.25
- Eska Sparkling Water (750ml) - each - $6.50
- Kombucha Y (300ml) - each - $4.09
- Fresh Brewed Roddick Roast Fair Trade Coffee - 10-cup Thermos - each - $20.00
- Fresh Brewed Roddick Roast Fair Trade Coffee - 25-cup Thermos - each - $43.75
- Premium Fresh Brewed Bio and Fair Trade BARISTA Coffee - 10-cup Thermos - each - $20.00
- Premium Fresh Brewed Bio and Fair Trade BARISTA Coffee - 25-cup Thermos - each - $43.75
- Classic Tea and Four O’Clock Fair Trade Herbal Tea - 10-cup Thermos - $20.00
- Hot Chocolate - 10 individual pouches and Hot Water - $22.00
**Add: Sweets by the Dozen**

Assorted Home-made Baked Cookies: Oatmeal Raisin, Chocolate Chip, Sugar, Double Chocolate – per dozen - $19.25

Home Made Brownies - per dozen - $22.25

Assorted Homemade Dessert Squares - per dozen - $22.25

Assorted Baked Sliced Breakfast Loaves - per dozen - $22.25

Regular Sized Muffins - per dozen - $21.00

Mini Sized Muffins - per dozen - $12.00

Regular Size Assorted Fresh Baked Goods served with Home-Made Jams and Whipped Butter - per dozen - $28.25

Mini Assorted Fresh Baked Goods (Mini-Viennoiseries) served with Home-Made Jams and Whipped Butter - per dozen - $14.25

Assorted Granola Bars - per dozen - $22.00

Sweet Homemade Scones, served with Home-Made Jams and Whipped Butter - per dozen - $28.25

Savoury Homemade Scones, served with Home-Made Jams and Whipped Butter - per dozen - $28.25

Plain Croissants served with Home-Made Jams and Whipped Butter - per dozen - $28.25

---

**SANDWICHES BOXED LUNCHES OR PLATTERS**

Each includes a piece of Fresh Whole Fruit, Home-Made Potato Chips and a Bottled Beverage.

**Boxed Lunches**

Each includes a piece of Fresh Whole Fruit, Home-Made Potato Chips and a Bottled Beverage.

Your choice of Sandwich. Each includes one piece of Fresh Whole Fruit, a Bag of Potato Chips, and Bottled Beverage. Minimum of 10

**$12.95 Per Person**

**Includes:** Bottled Beverage: Juice, Water, Soft Drink

**option to select**

- Vegetarian WRAP – Veggie pâté, olive tapenade, Hummus, veganaise and lettuce.
- Home-made Smoked turkey with cheddar cheese, roasted peppers, spicy mayo and lettuce served on a brioche bunn.
- Home-made shredded Ham, swiss cheese, lettuce and dijonnaise served on a baguette
- Home-made Roast beef, sharp cheddar, gremolata, aragula and aioli served on an onion bunn

**DELUXE BOXED LUNCH OR PLATTER**

Each includes: Salad, seasonal fruit cup, and a Bottled Beverage.

**1 option to select**

Open face Home-made smoked salmon with dill cream cheese red onion and aragula on pumpernickel,

Open face Home-made Smoked turkey with cheddar cheese, roasted peppers, spicy mayo and lettuce served on a brioche bun.

Aceant grain Quinoa and cranberrys Salad, selection of 2 Quebec cheeses and and 3 Mini Desserts

Minimum of 10

**$18.50 Per Guest**
Meal Salad

Turkey Caesar Salad
Home-made smoked turkey, caesar parmesan salad.
$9.95 Per Person

Quinoa, Grilled vegetable and home-made Smoked salmon Salad
Quinoa Grilled vegetable and home-made Smoked salmon Salad with dill dressing
$13.95 Per Person

Asian beef Salad
Home-made roasted beef, Cantonese noodles, cucumber, mushroom, broccoli, oyster sauce Asian dressing
$13.95 Per Person

Banh mi Salad (végé)
Rice noodle, edamame, nappa cabbage, marinated vegetables fried tofu and rice vinegar vinaigrette
$10.95 Per Person

Pizza (16 inch, cut into 8 slices)

1-5 Pizzas $25.95 Each
6-10 Pizzas $24.95 Each
More than 10 Pizzas $23.95 Each

Your choice of Pizza selections
• Pepperoni and Cheese Pizza
• All-Dressed Pizza: Mushrooms, Green Peppers, Pepperoni and Cheese
• Hawaiian Pizza: Ham, Pineapple and Cheese
• Vegetarian Pizza: Mushrooms, Onions, Green Peppers, Black Olives and Cheese
• Italian Sausage: Italian Sausage, Onion, Green Peppers, and Cheese
• Smoked Salmon: Slices of Smoked Salmon, Red Onion, Capers, Cheese
• Pizza Vegan : Vegan Italian Sausage, fauxmage(vegan)

Cold Pizza (Vegan)

Sélections
• Tomato Pizza 96 pieces 1.5 x 1.5 square
• Focaccia Italian herbs and Sea Salt Pizza 96 pieces 1.5 x 1.5 square
$28.00 Per Pizza

Deli Salad
Serves 10 Guests (125gr per guests)

• South West Potato Salad - per bowl - $25.00
• German cucumber Salad - per bowl - $25.00
• Lebanese Tabbouleh Salad - per bowl - $25.00
• 7 grain rice and raisin Salad - per bowl - $25.00
• Acient grain quinoa and cranberrys Salad - per bowl - $35.00
• 6 beans, red onion, tomato and cilantro Salad - per bowl - $25.00
• Italian herbs pasta Salad - per bowl - $25.00
• Mixed Green Salad with assorted Toppings and Balsamic Dressing - per bowl - $25.00
• Caesar Parmesan Salad - per bowl - $25.00
• Greek, tomato, black olives,red onion, peppers and feta cheese Salad - per bowl - $35.00
Hot Lunch Buffet
Lunch Buffet includes 1 main course, one choice of 1 deli salad, 1 Choice of pilaf rice or herb roasted potatoes, rolls, butter, and seasonal Vegetable.
Main course selection
- Bavarian Pork Loin with mushrooms - $16.25
- Atlantic Sustainable Hot Smoked Salmon with lemon and dill - $22.25
- Maple smoked turkey with apple butter - $19.25
- Stuffed Chicken balotine with broccoli and cheddar - $18.25
- Vegan hamburger steak with caramelized onion sauce(Vegan) - $17.25
- Braised Beef shoulder with peppercorn sauce - $15.25
- Grilled vegetable lasagna with fresh mozzarella (Vegetarian) - $15.25
- Penne with grilled chicken, homemade pesto and grape tomatoes - $16.25

Deli Salad (Choice of 1)
- Mixed Green Salad with assorted toppings and Balsamic Dressing - per bowl - $25.00
- Caesar Parmesan Salad - per bowl - $25.00

Side Selections (Choice of 1)
- Pilaf rice
- herb roasted potatoes

STATION AND DISPLAY

Montreal Iconic Main Street Deli
served with red potato fries, coleslaw, dill pickles and mixed green salad.
Add the Chef’s Fee $150.00 for 4 Hours (optional)
Make your 2 selections
- Beauty’s style Bagel and lox
- Schwartz’s style Smoked Meat sandwich
- Wilensky style Salami Sandwich
- Montreal Pool Room style Steamed Hot Dog
$22.25 Per Person
(Minimum Quantity Is: 20)

Pitmaster BBQ
« Low and slow » smoked beef brisket and pulled pork, « hot and fast » smoked chicken and ribs. Corn bread, baked beans, mac and cheese, corn on a cob and sautéed kale (vegetarian option available)
Add the Chef’s Fee $150.00 for 4 Hours (optional)
Make your 2 selections
- Beef Brisket
- Pulled Pork
- Smoked Chicken
- Pork Ribs
$18.25 Per Person
(Minimum Quantity Is: 20)

Antipasto
Marinated melanzane, roasted red peppers, charcuteries, assorted Olives, served with focaccia
$10.95 Per Person
(Minimum Quantity Is: 20)

Nachos Bar
Home-made Tortilla Chips served with tomato salsa, corn, pineapple and curry salsa, quesso, red onions, jalapenos and black olives
$6.25 Per Person
(Minimum Quantity Is: 20)
**Poutine Bar**
Red potato fries, cheese curds, home-made gravy, pulled pork, ground beef, pepperoni, meatless beef (végetarien), hot dog sausage, sautéed mushrooms, sautéed peppers, sautéed onions, black olives and crispy onions.
*Add the Chef’s Fee $150.00 for 4 Hours (optional)*
$16.25 Per Person
(Minimum Quantity Is: 20)

**Mini Burger Bar**
Beef patty, Meatless burger patty (vége), American cheese, sautéed mushrooms, sautéed peppers, sautéed onions, black olives, melanzane, tomatoes, lettuce, fresh onion, pickles, crispy onions and condiments.
$22.25 Per Person
(Minimum Quantity Is: 20)
*Add the Chef’s Fee $150.00 for 4 Hours (optional)*

**Raw Bar**
Tartare chopped beef, Tartare chopped salmon, Cubed tuna, capers, shallots, garlic, panko, dijon mustard, dill pickles, anchovies, Cantones noodles, sushi rice, edamame, wakame, pickled daikon and carrots, dressings and seasonings
$28.25 Per Person
(Minimum Quantity Is: 20)
*Add the Chef’s Fee $150.00 for 4 Hours (optional)*

**Sushi Station Market**
Sushi, Sashimi, Hand-Rolled with Wasabi, Pickled Ginger and Soy Sauce.
**Market Price** call for pricing
(Minimum Quantity Is: 20)

**Authentic Taco Station**
"Make Your Own Tacos"
Braised Turkey, Beef and Smoked jackfruit (vegetarian), warm corn tortillas, lettuce, tomato, guacamole, jalapenos and salsa.
$18.25 Per Person
(Minimum Quantity Is: 20)

**Pasta Bar**
Penne and Spaghettini, tomato, alfredo and Bolognese sauce, sliced mushrooms, onions, peppers, cherry peppers, black olives, broccoli, Italian sausage, home-made smoked turkey, shrimps, clams, Vegan Italian sausage
*Add the Chef's Fee: $150.00 for 4 Hours (not optional)*
$17.25 Per Person
(Minimum Quantity Is: 20)

➢ **Assorted Platter and Hors d’oeuvres**

**Quebec Cheese Platter**
Quebec Cheese Platter with dried fruits, crostini and fresh baked bread.
10 guests
$48.00 Per Platter

**Wrap Platter**
Smoked turkey and cranberry mayo
Spicy Tuna Salad
Roasted beef cheddar and caramelized onions
Vege pâte dijon veganaise (vege)
10 guests.
$36.25 Per Platter
Crudité Platter
Seasonal Vegetables with French onions dip
10 guests.
$31.25 Per Platter

Fresh Seasonal Fruit Platter
Fresh Seasonal Fruit Platter
10 guests.
$32.25 Per Platter

- **Hot Fresh Popcorn**
  One package of popcorn will serve six guests, includes popcorn bags.
  
  **Regular** $8.00 Per Bag
  **Caramel** $12.00 Per Bag
  **Truffle Parmesan** $14.00 Per Bag
  **Add**: Popcorn Machine Rental
  $125.00 Per Machine

- **Cold Hors D'œuvres and mini**
  *(Minimum Quantity Is: 2)*
  
  **Mimosa eggs** - per dozen - $26.25
  **Beef Tataki** - per dozen - $36.25
  **Lollipops Smoked Salmon with dill cream** - per dozen - $36.25
  **Shrimp cèviche and strawberries** - per dozen - $36.25
  **Salmon tartare with grilled sesame and Asian panko** - per dozen - $36.25
  **Lollipops of proscuitto, arugula, parmesan and balsamic** - per dozen - $36.25
  **Mini Lobster Roll** - per dozen - $48.25
  **Crispy Asian Salad (vege)** - per dozen - $32.25
  **Tomato shooter confit with truffle oil and balsamic caramel (vege)** - per dozen - $26.25
  **Flatbread with Greek feta tapenade olives onion confit (vege)** - per dozen - $26.25
  **Veggie pâté and onion confit (vege)** - per dozen - $26.25
  **Blinis with eggplant caviar (vege)** - per dozen - $26.25
  **Vegetables grilled onion dip (vege)** - per dozen - $28.25
  **Wild mushroom tart (vege)** - per dozen - $26.25
  **Parmesan tomato straws (vege)** - per dozen - $26.25

- **Hot Hors D'œuvres**
  *(Minimum Quantity Is: 2)*
  
  **Homemade mini corn dog** - per dozen - $31.25
  **Chicken wings smoked with cherry wood** - per dozen - $31.25
  **Mini lobster and shrimp cake and dill cream** - per dozen - $31.25
  **Swedish meat balls** - per dozen - $26.25
  **Crispy Asian Bites** - per dozen - $26.25
  **Satay Chicken with sweet and spicy sauce** - per dozen - $26.25
  **Satay beef oyster spicy mayo** - per dozen - $26.25
  **Schnitzel on stick and currywurst sauce** - per dozen - $31.25
  **Asian Vegetable Crispy rolls (vege)** - per dozen - $26.25
  **Zucchini tempura (vege)** - per dozen - $26.25
  **Arancini with Wild Mushrooms and Truffle Oil (vege)** - per dozen - $31.25
  **Mini smoked coconut and Avocado sandwich (vege)** - per dozen - $36.25
  **B.B.Q tofu skewer rolled in grilled coconut (vege)** - per dozen - $31.25
  **Mac n Cheese croquette (vege)** - per dozen - $26.25
  **Mushroom croquette (vege)** - per dozen - $26.25
  **Bocconcini and grape tomato Brochette (vege)** - per dozen - $26.25
  **Mini grilled cheese (vege)** - per dozen - $26.25
Banquet
We specialize in customized catering. We can provide a mobile kitchen for your event. Let us know your needs.
(Minimum Quantity Is: 50)

You may choose one cold starter and a main course, served with Chef’s choice of Starch and Vegetable.

Cold appetizer, Main Course and Side Order and dessert $32.00 Per Person
Hot appetizer, Main Course and Side Order and dessert $34.00 Per Person
Cold appetizer, Hot appetizer, Main Course and Side Order and dessert $42.00 Per Person

Cold Appetizer (Choice of 1)
- Beef Tataki
- Shrimp céviché with strawberries
- Lollipops of proscuitto, arugula, parmesan and balsamic
- Wild mushroom tart (vege)
- Charlevoix style Chopped liver
- Blinis with eggplant caviar (vege)

Hot appetizer Starter (Choice of 1)
- Wild Mushroom and Oka cheese brioche (vege)
- Poutine Won Ton
- Arancini Pizza
- Chèvre chaud puff pastry (vege)
- Ricotta and spinach flan with piperade (vege)
- Shrimp Protirol andalouse
- Mini Wellington beef with Port reduction

Main Courses (Choice of 1)
- Mango chutney smoked beef brisket
- Pork tenderloin with home-made pesto wrapped in bacon
- Vegetarian Paëlla with meatless chicken (vege)
- Blackened Tilapia with confit cherry tomato and ginger
- Chicken Parmigiana with fresh tomato and eggplant ragout
- Butternut squash ravioli alla putanesca (vege)

Side Orders (Choice of 1)
- Pilaf rice
- Seasonal Vegetables
- Herb-roasted potatoes

Desserts (Choice of 1)
- Maple cookie crumble cheese cake
- Panna cotta with seasonal fruit compote
- Triple fudge brownie
BARISTA STATION Setup
Includes services of one Barista for up to three hours.
Espresso-Cappuccino-Latté-Americano-Cortado-Macchiato
$250.00 Per Event
per 25 – cup - $75.00
per 200 – cup - $400.00

BBQ Setup
Includes services of one Pitmaster for up to three hours.
$250.00 Per Event

Bar Setup
Real Wine/Beer Glasses and the services of one Bartender for up to three hours.
$250.00 Per Event

Waiter, Bar Man and Maître d’Hôtel
$128.00 per Waiter, Bar Man for up to four hours service. $32 per hour for additional hours.
$160.00 per Maître d’Hôtel for up to four hours service. $40 per hour for additional hours.
$200.00 per Mixologue for up to four hours service. $50 per hour for additional hours.

Delivery Charge
For deliveries to the McGill campus after 5:00 p.m. from Monday-Friday or at any hour on the weekend
$25.00 Per Delivery

Miscellaneous Rental Charges
- Water Dispenser (for 16L Water Bottles) - per day - $25.00
- Full Service: Real Dishware, Glassware, Cutlery - per person per event - $2.75
- Extra Tablecloths - each - $10.00
- Real Wine/Beer Glasses - each - $0.75
- Popcorn Machine- per day- $125.00 Per Machine
**Add: Beverages**

- Soft Drink Can (355ml) - each - $2.00
- Juice Bottle (300ml) - each - $2.50
- Juice Bottle (1.89l) - each - $8.50
- Citrus Aqua Fresca (8lt) - each - $22.50
- Seasonal Fruit Aqua Fresca (8lt) - each - $22.50
- Eska Spring Water Bottle (8l) - each - $16.25
- Eska Spring Water Bottle (18.5l) (Distributor Rental Mandatory) - each - $36.00
- Eska Sparkling Water (250ml) - each - $2.25
- Eska Sparkling Water (750ml) - each - $6.50
- Kombucha Y (300ml) - each - $4.09
- Fresh Brewed Roddick Roast Fair Trade Coffee - 10-cup Thermos - each - $20.00
- Fresh Brewed Roddick Roast Fair Trade Coffee - 25-cup Thermos - each - $43.75
- Premium Fresh Brewed Bio and Fair Trade Barista Coffee - 10-cup Thermos - each - $20.00
- Premium Fresh Brewed Bio and Fair Trade Barista Coffee - 25-cup Thermos - each - $43.75
- Classic Tea and Four O’Clock Fair Trade Herbal Tea - 10-cup Thermos - $20.00
- Hot Chocolate - 10 individual pouches and Hot Water - $22.00

**Add: Sweets by the Dozen**

- Assorted Home-made Baked Cookies: Oatmeal Raisin, Chocolate Chip, Sugar, Double Chocolate - per dozen - $19.25
- Home Made Brownies - per dozen - $22.25
- Assorted Homemade Dessert Squares - per dozen - $22.25
- Assorted Baked Sliced Breakfast Loaves - per dozen - $22.25
- Regular Sized Muffins - per dozen - $21.00
- Mini Sized Muffins - per dozen - $12.00
- Regular Size Assorted Fresh Baked Goods served with Home-Made Jams and Whipped and Whipped Butter - per dozen - $28.25
- Mini Assorted Fresh Baked Goods (Mini-Viennoiseries) served with Home-Made Jams and Whipped Butter - per dozen - $14.25
- Assorted Granola Bars - per dozen - $22.00
- Sweet Homemade Scones, served with Home-Made Jams and Whipped Butter - per dozen - $28.25
- Savoury Homemade Scones, served with Home-Made Jams and Whipped Butter - per dozen - $28.25
- Plain Croissants served with Home-Made Jams and Whipped Butter - per dozen - $28.25

**Deli Salad**

_Serves 10 Guests (125gr per guests)_

- South West Potato Salad - per bowl - $25.00
- German cucumber Salad - per bowl - $25.00
- Lebanese Tabbouleh Salad) - per bowl - $25.00
- 7 grain rice and raisin Salad - per bowl - $25.00
- Ancient grain quinoa and cranberries Salad - per bowl - $35.00
- 6 beans, red onion, tomato and cilantro Salad - per bowl - $25.00
- Italian herb pasta Salad - per bowl - $25.00
- Mixed Green Salad with assorted Toppings and Balsamic Dressing - per bowl - $25.00
- Caesar Parmesan Salad - per bowl - $25.00
- Greek, tomato, black olives, red onion, peppers and feta cheese Salad - per bowl - $35.00
KEYS TO A SUCCESSFUL EVENT

ARRANGEMENTS
One element of a successful event is planning. If your event is taking place at any McGill location, your first step is contacting La Cuisine Catering. Staff members there will assist you with arranging all facets of your event including; linens, and menu selection. You can contact our office by telephone or email.

Tel: (514) 398-2345  E-Mail : catering@mcgill.ca

YOUR MENU
The following menus feature some of our most popular selections. However, our talented staff would be delighted to custom design a menu to suit your specifications including full attention to any special dietary considerations.

CREDITS AND DEPOSITS
For external groups: Two weeks prior to your event, La Cuisine will require a 50% deposit based on the estimated total. The catering office must be notified no less then three working days prior to your function to provide us with final numbers. For internal groups: 48 HOURS NOTICE is required for any catering orders. A minimum order of $50.00 or 10 people is required for delivery. Any order less than $50.00 can be picked up at the location. After your event, you will be invoiced by McGill. We ask that payments for any event be made in a prompt and reasonable fashion.

CANCELLATION POLICY
For external groups: Cancellations must be received at least three working days prior to the event to avoid a cancellation fee of 50% of all anticipated charges. Cancellations received forty-eight hours prior to the function may be subject to a cancellation fee of 100% of all anticipated charges.

For internal groups: Cancellations must be received at least forty-eight hours prior to the event. If the event is cancelled less than forty-eight hours prior to the event, a 25% cancellation fee will be charged.

Cancellations received with less then twenty-four hours of notice, may be subject to a cancellation fee of 100% of all anticipated charges. All changes or cancellations must be documented in writing.

BBQ POLICY
Weather condition may affect your event, we suggest to find alternative, solutions ; acces to a building where you can welcome your guest. To be arranged directly on your part.

SPECIAL INFORMATION
Due to Provincial Health regulations, after the event, any remaining food items provided by the caterer must remain on campus unless otherwise authorized by the caterer. Please note that some menu items have minimum billing numbers. You can certainly order these menu items for smaller groups but billing will be based upon the minimum billing number. Unless otherwise specified, all prices quoted include disposable biodegradable service ware and recyclable platter. China service is available for an additional fee. ($1.00 per person). Prices listed in this menu do not include P.S.T. and G.S.T. Service charge will apply on late caterings on weekends.
QUICK CHECKLIST
Would you like china or paper service?
Does anyone in your group have specific dietary needs? Some dietary needs will have extra charges.
Do you require linen?