



WE CATER  
**FOOD THAT  
DELIVERS**





# OUR DEDICATION

## OUR DEDICATION TO YOU

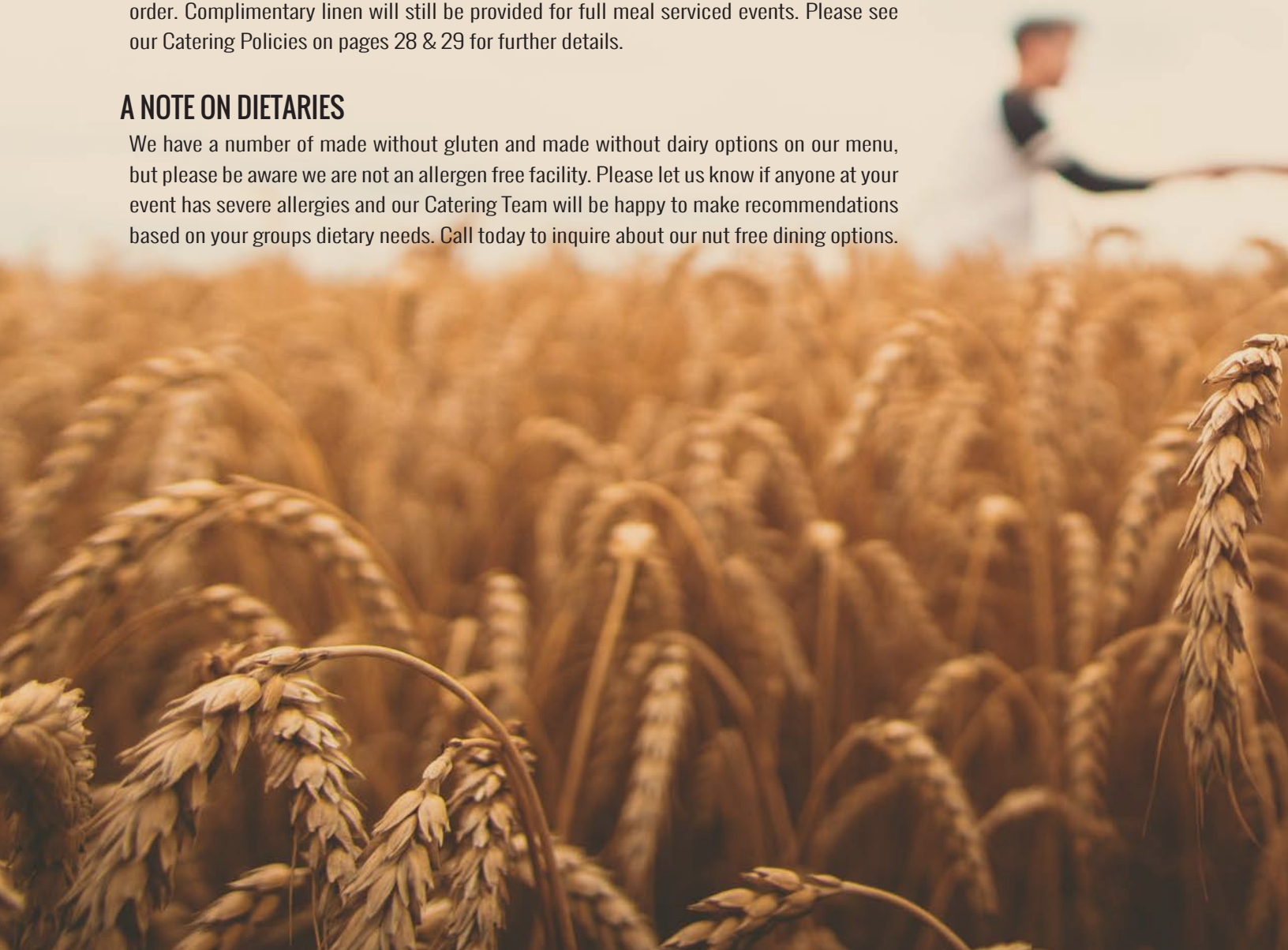
Through our attention to detail and our dedication to providing the best food possible, we promise to make each and every event one to remember. We source only the best ingredients and strive to purchase locally as much as possible. Our menu features local producers, scratch made selections & seasonal variety. From simple breakfasts, your next business meeting, and upscale receptions & dinners, we are committed to ensuring your next event is the ultimate success.

## A NOTE ON THE ENVIRONMENT

Here at Classic Fare Catering, we are continuously working towards a more sustainable future for the catering industry. In early 2019, we moved to 100% compostable drop off events and we are now taking the next step in lessening our impact on the environment. We are no longer providing complimentary linen at drop off delivery events. This move will help us reduce our use of detergents and the amount of water used in our facilities. If you require linen on drop off delivery orders, a \$5 fee per linen will be applied towards your order. Complimentary linen will still be provided for full meal serviced events. Please see our Catering Policies on pages 28 & 29 for further details.

## A NOTE ON DIETARIES

We have a number of made without gluten and made without dairy options on our menu, but please be aware we are not an allergen free facility. Please let us know if anyone at your event has severe allergies and our Catering Team will be happy to make recommendations based on your groups dietary needs. Call today to inquire about our nut free dining options.



# INSIDE OUR MENU

BREAKFAST	4	DELICIOUS COLD BOWLS	16
PLATTERS & BAKERY	5	DINNER BUFFETS	17
BEVERAGES	6	PLATED DINNERS	20
SNACKS TO SHARE	8	CHEF ACTION STATIONS	22
HOT BUFFETS	9	RECEPTION PACKAGES	24
LOCAL FAVOURITES	10	SWEET TREATS	25
FRESH PIZZA	11	BAR SERVICE	26
BETWEEN BREADS	12	WINE	27
SOUPS & SALADS	13	CATERING POLICIES	28
ONE PAN DISHES	14	CONTACT US	30
BOXED LUNCHES	15		

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# BREAKFAST

Choose from our prebuilt packages and add on your favourite additions, or build your own breakfast package using our build your own selections

## TRADITIONAL HOT BREAKFAST

Scrambled Eggs | Potatoes O'Brien | Crispy Bacon or Sausage | Seasonal Fruit

Served with Fairtrade Coffee | Fairtrade Tega Tea | Juice

18 per person | Minimum 10 people

## SIGNATURE SELECTIONS CONTINENTAL BREAKFAST

Choice of Assorted Loaves, Pastries & Muffins | Seasonal Fruit Salad | Butter | Preserves

Served with Fairtrade Coffee | Fairtrade Tega Tea | Juice

13.25 per person | Minimum 8 people

## ADD ON OR BUILD YOUR OWN

### Hot Options

Minimum 10 people

French Toast  5 per 2 pieces

Waffles   5 per 2 pieces

Pancakes   4 per 2 pieces

Sweet Potato O'Brien   3 per person

Biscuits & Jam  2.5 per 1 piece

Bacon   3.5 per 2 pieces

Turkey Bacon   3.5 per 2 pieces

Vegan Sausage Patty  4.25 per 1 piece

Spolumbo's Breakfast Sausage   4 per 2 pieces

Tofu Scramble    3.75 per 5oz


3oz Keto Egg Muffin Cups   3 per 2 piece

Bagel Breakfast Sandwich 5.75 per sandwich

Turkey Bacon


Ham

Sausage

Avocado 

Eggs Benedict 8.25 per 2 pieces

For serviced events only

Choice of Ham, Beef or Avocado 

### Cold Options

Minimum 8 people (unless specified otherwise)

Breakfast Poke   10.75 per 8.5oz | Min 10 | Max 25

Mango Passion Fruit Smoothie | Fresh Melon | Berries  
Gluten Free Granola | Toasted Coconut

House Made Berry & Oat Bars    4.25 per bar

Breakfast Parfait    4.75 per person


Individual Yogurts   2.25 per person

Chia Pudding    5 per 6oz

with Fresh & Dry Berries

Sausage Rolls 3.35 per roll

Hard Boiled Eggs    1.75 per egg

Assorted Happy Planet Smoothies   3.85 each

Whole Fruit     1.75 per fruit

### Beverages

Please see page 6

# PLATTERS & BAKERY

## CLASSIC FARE SIGNATURE SELECTION

Assortment of Fresh House Baked Loaves | Fresh House Baked Muffins |  
Buttery Croissants | Mini Danishes | Butter | Preserves

41 per platter | Serves 10

## BREAKFAST CHARCUTERIE

Ham | Turkey | Bacon | Hardboiled Egg | Cheddar | Chef's Keto Choice

62 per platter | Serves 12

## FRESH BAKED MUFFIN PLATTER

Blueberry | Banana | Chocolate Chip | Double Chocolate | Oatmeal Raisin

26.75 per platter | Serves 12

## FRESH BAKED MINI MUFFIN PLATTER

Blueberry | Banana | Chocolate Chip | Double Chocolate | Oatmeal Raisin

7.75 per dozen | Serves 6

## MISS P'S GLUTEN FREE OAT MUFFINS

Selected by Miss P

4.65 per muffin | Minimum 4 muffins

## SAVOURY PASTRY PLATTER

Spinach & Goat Cheese | Parmesan & Leek | Tomato & Olive

55 per platter | Serves 12

## FRESH BAKED SWEET LOAVES

Chef's Choice Lemon Glaze | Chocolate Zucchini | Carrot & Cream Cheese |  
Chocolate Beet

37 per platter | Serves 12

## FRESH FRUIT PLATTER

Selection of Seasonal Sliced & Whole Fruit

74 per platter | Serves 12



# BEVERAGES

## FAIRTRADE COFFEE

25 per 10 cups

70 per 30 cups

140 per 60 cups

## FAIRTRADE TEGA TEA

Breakfast | Chamomile | Green | Masala Chai | Lemon Hibiscus |  
Chocolate Mint Rooibos | Pure Red

2.25 per person

## POP

Coke | Diet Coke | Canada Dry | Sprite | Nestea

2.5 per can

## JUICE

Orange | Apple

2.75 per can

## BOTTLED STILL & SPARKLING WATER

2.5 per bottle of still water

3 small San Pellegrino | 5.25 large San Pellegrino

## WATER SERVICE

30 per dispenser | Serves 60

3.5 per pitcher | Serves 8

*Infuse your water with fruit for additional 0.35 per person*

# MOCKTAILS

## PINEAPPLE MULE

Pineapple Juice | Ginger Ale or Ginger Beer | Lime

2.75 per person

## NORWEGIAN WOOD

Soda | Lemon | Honey | Blueberries | Rosemary Sprig

2.5 per person

## ROSE INFUSED SPRITZER

Sprite | Cranberry Juice | Lemon | Rose Infusion

2.75 per person









# SNACKS TO SHARE

Great for meetings, as hours d'oeuvres at your next event, or the perfect addition to your breakfast buffet



## CHARCUTERIE & CHEESE

Chef's Choice Domestic Cheese Selection | Salami |  
Capicola | Black Forest Ham | Crackers  
Served with Dried & Fresh Fruit | Mustards | Olives  
15 per person | Minimum 6 people

## CRACKERS & DIP PLATTER

Hummus | Cucumber Dill Yogurt | Roasted Red Pepper Dip  
Served with Chef's Daily Selection of Crackers  
36 per platter | Serves 12

## CRUDITÉS PLATTER

Seasonal Vegetable Platter | Poblano Avocado Ranch Dip    
72 per platter | Serves 12

## KETTLE POTATO CHIPS

Choice of one per bowl: Sea Salt | Chipotle Mango | Cajun |  
Dill | Togarashi  
26 per bowl | Serves 12  
Add Onion Dip  Salt & Pepper Dip  or Lemon Dip   
for additional 5 per 8oz

## CHEESE BOARD

Chef's Choice Cheese Selection which includes Brie | Cheddar |  
Okra  
Served with Dried & Fresh Fruit | Breads | Crisps  
8.25 per person | Minimum 6 people

## MEXICAN DIPPING PLATTER

Tortilla Chips | Salsa Roja | Cilantro Cream | Guacamole  
40 per platter | Serves 12

## KERNELS MINI BUTTER POPCORN BAGS

Individually portioned bags  
3.5 per bag | Minimum 20 bags

## POPCORN BOWLS

Choice of one per bowl: Caramel | Cheddar | Buttered Popcorn  
6 per person | Minimum 12 people



# HOT BUFFETS

All hot buffet choices include Ice Water | House Green Salad  or Vegan Kale Caesar Salad  | Chef's Daily Selection of Desserts |  &  *dessert options available*

## LASAGNA BUFFET

Choice of Beef or Vegetable 

Served with Garlic Bread 

18 per person | Minimum 12 people

## CHILI BUFFET



Choice of Chili Beef con Carne  or Vegetarian 

Served with Dinner Rolls | Shredded Cheese | Chili Oil

17.5 per person | Minimum 10 people

Add Cilantro Cream or Salsa Roja available for additional 5 per 8oz

Add Small Bag of Nacho Doritos or Jalapeño Cheetos for additional 2 per bag

## TAJ MAHAL INDIAN BUFFET



Choice of Butter Chicken  or Chana Masala 

Served with Basmati Rice | Warm Naan Bread | Raita

16.5 per person | Minimum 12 people

## WESTERN BBQ BUFFET

Beef Burgers | Black Bean Burgers  | Buns | Classic Condiments

Served with Lettuce | Tomato | Onion | Kettle Chips 

16.5 per person | Minimum 12 people

Substitute Grilled Chicken Burgers for additional 2 per burger 

Add Sliced Cheddar or Crisp Bacon Slices for additional 2 per piece

 buns available for additional 1 per bun



## BUILD YOUR OWN TACO BAR



Choice of Grilled Ancho Chicken  | Classic Taco Spiced Beef  | Spicy Black Bean 

Served with Sautéed Onions & Peppers | Shredded Cabbage Slaw | Diced Tomatoes | Pickled Jalapeños | Sour Cream | Salsa | Shredded Cheese | Mexican Rice | Warm Flour Tortillas ( available)

20.5 per person | Minimum 12 people

Add Guacamole for additional 5 per 8oz

Add Valentino's Hot Sauce for additional 5 per 12oz

## BUILD YOUR OWN SHAWARMA BUFFET

Shawarma Spiced Chicken 

Served with Tomato | Onion | Shredded Lettuce | Donair Sauce | Two pieces of Pita Bread (Lettuce Wraps available )

16.5 per person | Minimum 12 people





# LOCAL FAVOURITES

We're proud to have teamed up with some of our favourite local vendors to offer you a great taste of Calgary

## RIGHTEOUS GELATO

Seasonal Flavours Always Available

Please Contact our Catering Team for more information

4.15 per person | Minimum 10 people

## THE SAMOSA FACTORY

Vegetable  Samosas Available

Please Contact our Catering Team for more information

27.75 per dozen | Minimum 3 dozen

## ORCHID PASTRY

Variety of Sheet Cakes Available

Please Contact our Catering Team for more information

## BOWLS BY MADE FOODS

Seasonal Bowls Always Available

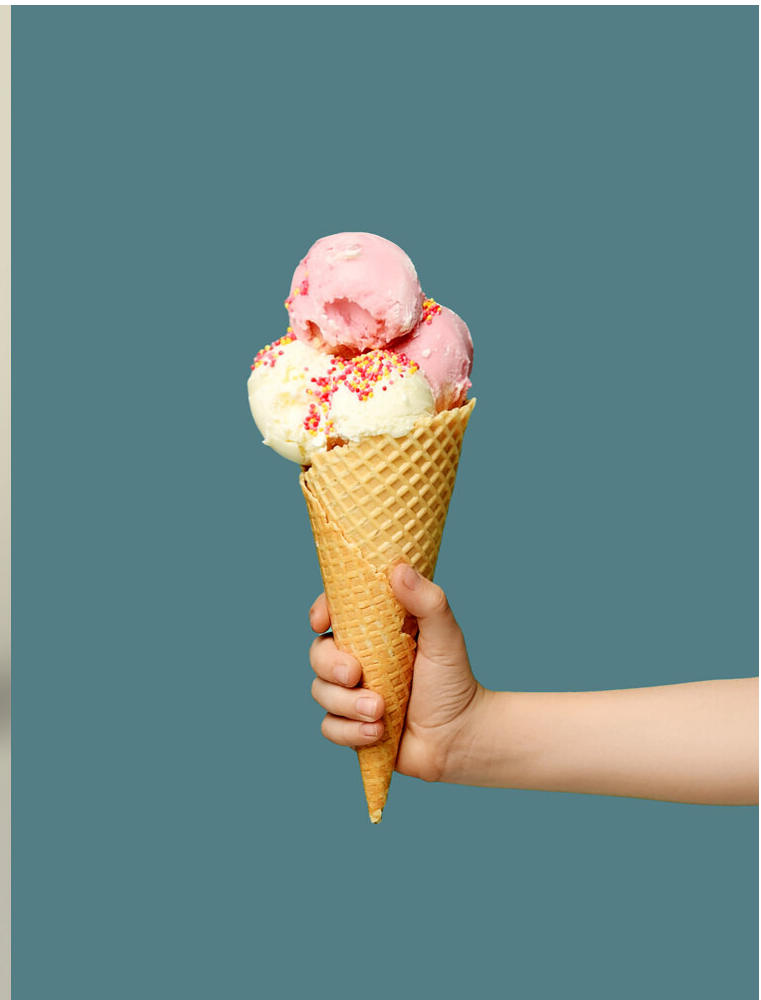
Please Contact our Catering Team for more information

14.5 per person | Minimum 10 people

## MISS P'S GLUTEN FREE

Variety of Gluten Free Baked Goods Always Available

Please Contact our Catering Team for more information



**made**



**THE SAMOSA FACTORY**

**ORCHID**  
PASTRY

**RIGHTEOUS**  
SMALL BATCH GELATO



# FRESH PIZZA

Choose between our freshly baked gourmet pizzas or opt for a more budget friendly options with our partner, Pizza 73

## FRESH GOURMET PIZZA

### QUATTRO FORMAGGI E FUNGHI

Four Cheese | Wild Mushroom Blend | Truffle Oil | Chili Infused Honey  
26.5 per pizza

### MEDITERRANEAN

Hummus | Olives | Feta Cheese | Shaved Red Onion | Sun Dried Tomatoes | Banana Peppers  
25.5 per pizza

### LEEK & POTATO

Potato | Mornay Sauce | Leek | Prosciutto  
26.5 per pizza

### VESUVIO

Pepperoni | Genoa Salami | Hot Capicola | Chili Infused Tomato | Roasted Red Peppers | Mozzarella | Arrabiata Sauce  
27.5 per pizza



## PIZZA 73

### CHEESE

Mozzarella | Cheddar Cheese  
14 per pizza

### PEPPERONI

Pepperoni Slices | Cheese  
14 per pizza

### VEGETARIAN

Mushroom | Onion | Peppers  
Diced Tomato  
15 per pizza

### HAWAIIAN

Ham | Pineapple | Cheese  
14 per pizza

### 10" GLUTEN FREE CHEESE

14 per pizza

### 10" GLUTEN FREE VEGETARIAN

15 per pizza

### 73 DELUXE

Pepperoni | Ham | Mushroom |  
Green Peppers  
14 per pizza

### MEAT SUPREME

Pepperoni | Salami | Sausage Crumble |  
Ground Beef | Bacon Crumble  
17.5 per pizza

### GREAT CANADIAN

Bacon Crumble | Sliced Hot  
Sausage | Mushroom | Red Onion  
17.5 per pizza

### CHICKEN DELUXE

Chicken | Green Peppers | Mushroom |  
Red Onion  
17.5 per pizza







# BETWEEN BREAD



## CLASSIC SANDWICH PLATTER

Choice of White | Brown | Whole Wheat Bread

Alberta Roast Beef with Horseradish Mayo & Cheddar | Turkey with Herbed Mayo & Provolone | Ham with Dijonnaise & Swiss Cheese | Roasted Portabella with Red Pepper Aioli & Provolone  | Egg Salad with Avocado  | Classic B.L.T. with Mayo

86.5 per platter | Serves 12

 available for additional 1 per sandwich

## HIGH TEA SANDWICH TRIANGLES

Egg Salad  | Ham & Cheese | Smoked Salmon & Cream Cheese | Cucumber & Cream Cheese with Dill 

61.5 per platter | Serves 12

## BUILD YOUR OWN SANDWICH PARTY PLATTER

Ham | Turkey | Roast Beef | Mushroom Lentil Loaf  | Brioche Slider Buns | Pretzel Loaf | Crosswich Loaf | Swiss Cheese | Cheddar Cheese | Dijon | Mayo | Lettuce | Tomato



110 per platter | Serves 12

 available for additional 1 per sandwich

## BETWEEN THE BREAD PACKAGE

Choice of Four Sandwiches on either Brioche Bun, Baguette or Wrap | Chef's Choice Selection of Assorted Sweets | Signature Kettle Chips | Sea Salt & Cracked Pepper Dip | House Made Pickles | Choice of House Made Soup or Rustic Salad (p. 11)  
Served with Fairtrade Coffee | Fairtrade Tega Tea

Choose Four Sandwiches

- **Alberta Roast Beef:** Roast Beef | Aged Cheddar | Caramelized Onion | Horseradish Mayo | Lettuce | Tomato
- **Turkey Cobb:** Turkey | Bacon | Blue Cheese Mayo | Tomato | Lettuce
- **Artisanal Vegetable:** Balsamic Grilled Vegetables | Provolone | Mayo | Lettuce | Tomato 
- **Italian Cold Cut:** Ham | Genoa Salami | Pepperoni | Lettuce | Tomato | Onion | Provolone
- **Pesto Chicken:** Pesto Crusted Chicken | Lettuce | Tomato 
- **Truffled Egg Salad:** Egg Salad with Mayo | Truffle Oil | Tarragon | Lettuce | Tomato 

20.5 per person | Minimum 10 people

 available for additional 1 per sandwich

## CHEF'S CHOICE LUNCH

Choice of Sandwiches or Wraps

Chef's Choice Soup or Salad of the Day

Served with Kettle Chips & Chef's Choice Dessert |

Fairtrade Coffee | Fairtrade Tega Tea

18.5 per person | Minimum 6 people

 available for additional 1 per sandwich



# SOUPS & SALADS

## HOUSE MADE SOUP

All soup served with one dinner roll per person | Minimum 10 people

### SPICY THAI COCONUT CHICKEN & RICE

Exotic Blend of Chicken | Rice | Peppers | Aromatic Spices  
Enhanced with the flavours of coconut & served in a spicy broth

6.5 per person

### VEGETABLE & BEEF BARLEY

Beef | Vegetables | Barley | Blend of Spices  
A 'stick to your ribs' soup

6.5 per person

### VEGAN MULLIGATAWNY

Lentils | Coconut Milk | Warm Spices

A vegan twist on the classic

6.5 per person

### ROASTED RED PEPPER & TOMATO BISQUE

Creamy, satin bisque of tomatoes & roasted red peppers

6.5 per person



## RUSTIC SALADS

### MEDITERRANEAN SALAD

Fried Halloumi | Chickpea | Citrus Marinated Vegetables | Herbs

59 per salad | Serves 12

### MISO MAPLE SQUASH SALAD

Roasted Seasonal Squash | Arugula | Toasted Sunflower Seeds | Ancho Chili  
Infused Raisins | Miso Maple Cider Vinaigrette

55.5 per salad | Serves 12

### CITRUS BEET SALAD

Roasted Beets | Orange | Mint | Lime

51 per salad | Serves 12

### VEGAN KALE CAESAR SALAD

Roasted Chickpeas | House Made Vegan Caesar Dressing

49 per salad | Serves 12

### ARTISAN MIXED GREENS

Cucumber | Cherry Tomato | Sun Dried Cranberries | Prairie Seeds | Seasonal Dressing

49 per salad | Serves 12

### THAI SLAW

Shredded Cabbage | Carrots | Red Pepper | Green Onion | Snow Peas | Cilantro |  
Sesame Seeds | Chili Lime Dressing

49 per salad | Serves 12




# ONE PAN DISHES

## CHICKEN À LA KING

Served over Farfalle Noodles


12.75 per person | Minimum 12 people

 available


## KOREAN BEEF STIR FRY

Served over White Rice

12.75 per person | Minimum 12 people

 available

## SHEPHERD'S PIE

Choice of Beef or Vegetarian 

12.75 per person | Minimum 12 people

## CHICKEN CASSOULET

Slow cooked & baked with a golden crust


12.75 per person | Minimum 12 people

 available

## BEEF STROGANOFF

Served over Egg Noodles

12.75 per person | Minimum 12 people

 available

## MOROCCAN SWEET POTATO, CHICKPEA & CHICKEN RAGOUT

Served over couscous

12.75 per person | Minimum 12 people

 available

## BIRYANI & RAITA

Choice of Beef | Chicken  | Vegetable 

12.75 per person | Minimum 12 people





# BOXED LUNCHES

Build your own boxed lunch | Minimum 6 people

## SANDWICH OPTIONS

Choice of one sandwich option per boxed lunch

- **Alberta Roast Beef:** Roast Beef | Aged Cheddar | Horseradish Mayo
- **Turkey & Provolone:** Turkey | Provolone | Herbed Mayo
- **Ham & Swiss:** Ham | Swiss Cheesel | Dijonnaise
- **Portabella:** Roasted Portabella | Provolone | Red Pepper Aioli 
- **Egg Salad:** Egg | Mayo | Avocado 
- **Classic B.L.T.:** Bacon | Lettuce | Tomato | Mayo

8.5 per sandwich | Minimum 6 people

 available for additional 1 per sandwich



## ADD ON OPTIONS

Seasonal Whole Fruit    1.5 per fruit

Energy Bites    2 per bite

Mini Bag of Salted Potato Chips  2 per bag

Bag of Buttered Popcorn   3.5 per bag

House Made Cookies  2 per cookie

Gluten Free Cookies   3.15 per cookie

Crudités with Ranch Dip   2.5 per serving

Juice, Pop or Water 2.5 per can



# DELICIOUS COLD BOWLS

Minimum 10 people | Maximum 30 people

## BIBIMBAP BOWL

Fresh & Sautéed Vegetables | Jasmine Rice

Choice of protein: Bulgogi Beef  | Gochujang Chicken  | Ssamjang Marinated Tofu 

14.5 per bowl | Serves 1

## POKE BOWL

Seasonal Fresh Vegetables | Nori | White Sushi Rice | Shoyu Sauce | Miso Mayo

Choice of protein: Marinated Salmon  | Grilled Chicken  | Ssamjang Marinated Tofu 

14.5 per bowl | Serves 1

## VIETNAMESE NOODLE BOWL

Pickled Carrot | Sunflower Seeds | Greens | Rice Noodle Salad

Choice of protein: Lemongrass Beef  | Grilled Chicken  | Ssamjang Marinated Tofu 

14.5 per bowl | Serves 1

## BOWLS BY MADE FOODS

Seasonal Bowls Always Available

Please Contact our Catering Team for current selection

14.5 per bowl | Serves 1



Bowls by Made Foods | Availability of pictured bowls is seasonal

# DINNER BUFFETS

Choice of one entrée | One starch dish | One vegetable dish | Two salads | One dessert  
Served with freshly baked dinner rolls | Fairtrade Coffee | Fairtrade Tega Tea  
Priced per entrée choice | Minimum 10 people | Add additional entrées for \$9 per entrée



## ENTRÉE

Choice of one entrée

### HERB ROASTED CHICKEN

Lemon, Garlic & Herbs  
31 per person



### MUSHROOM LENTIL LOAF

Sweet Balsamic Glaze  
29 per person



### APPLEWOOD SMOKED CHICKEN

Tangy Memphis BBQ Sauce  
31 per person



### RATATOUILLE

Stewed Eggplant | Zucchini | Pepper | Onion | Tomato  
29 per person



### NONA'S BRAISED SHORT RIB

Gremolata  
33 per person



### CHEF ATTENDED CARVING STATION

Prime Rib | Au Jus | Horseradish  
56 per person | Minimum 30 people



### SALT & PEPPER BRISKET

Charred Scallion Sauce  
31 per person



## STARCH

Choice of one starch

### BROWN BUTTER MASHED POTATOES

Nutty Brown Butter | Creamy Mashed Potatoes



### GINGER SCENTED JASMINE RICE

Fluffy & Aromatic



### ROSEMARY CRISPY SMASHED POTATOES

Crispy Red Potatoes | Rosemary | Hint of Lemon



### QUINOA & FIELD MUSHROOM PILAF

Roasted Field Mushrooms | Quinoa | Thyme



### MISO MAPLE ROASTED SWEET POTATOES

Sweet & Salty Roasted Sweet Potatoes | Toasted Sesame



### SLOW BAKED MOLASSES BEANS

Classic & Rich



DINNER BUFFETS CONTINUED ON PAGES 18 & 19





# DINNER BUFFETS

## VEGETABLE

Choice of one vegetable

### ROOT VEGETABLE MEDLEY

Seasonal Roasted Root Vegetables | Herbs

### SUCCOTASH

Local Corn | Edamame Beans | Peppers

### ELOTE

Mexican Street Corn | Chili | Lime | Queso Fresco

### GRILLED BROCCOLINI

Lemon | Chili | Shallot

### VEGETABLE GRATIN

Eggplant | Roasted Bell Pepper | Cheese & Bread Crumb Crust

### DEEP FRIED BRUSSEL SPROUTS

Miso Butter | Black Vinegar



## SALAD

Choice of two salads

### MEDITERRANEAN SALAD

Fried Halloumi | Chickpea | Citrus Marinated Vegetables | Herbs

### MISO MAPLE SQUASH SALAD

Roasted Squash | Arugula | Toasted Sunflower Seeds | Ancho Chili Infused Raisin | Miso Maple Cider Vinaigrette

### ROASTED BEET SALAD

Roasted Beets | Orange | Mint | Lime

### VEGAN KALE CAESAR SALAD

Roasted Chickpeas | House Made Vegan Caesar Dressing

### ARTISANAL MIXED GREENS

Sun Dried Cranberries | Prairie Seeds | Cucumber | Cherry Tomatoes | Seasonal Dressing

### THAI SLAW

Shredded Cabbage | Carrots | Red Pepper | Green Onion | Snow Peas | Cilantro | Sesame Seeds | Chili Lime Dressing

# DINNER BUFFETS



## DESSERT

Choice of one dessert

### CHOCOLATE BROWNIES

Chocolate Caramel Pecan | Double Fudge | Deep Dutch |  
Triple Chocolate Chunk

### CINNAMON DUSTED CHURROS

Cinnamon Sugar | Whipped Cream

### ASSORTED HOUSE BAKED COOKIES

Chef's Choice

### RHUBARB COBLER

Classic Cobbler | Fresh Whipped Cream

### STICKY TOFFEE PUDDING

Sweet & Sticky

### MINI CHEESECAKES

Chef's Choice

### FRESH SLICED FRUIT

Platter of Seasonal Fruit

### CARROT CAKE

Cream Cheese Icing





# PLATED DINNERS

Includes your choice of starter (soup or salad) & dessert | Chef's choice of sides | Fresh rolls & whipped butter  
Fairtrade Coffee | Fairtrade Tega Tea | Add additional entrées for additional charge  
Priced per entrée choice | Minimum 20 people | Customization options available



## ENTRÉE

Choose one entrée

### STUFFED CHICKEN FLORENTINE

Creamed Spinach | Herbed Goat Cheese

41 per person

### CHICKEN FORESTIERE

Roasted Wild Mushroom Sauce | Thyme

41 per person

### RAS EL HANOUT SPICED CHICKEN

Tfaya (Caramelized Onion & Raisin Condiment) |  
Chermoula

41 per person

### VEGETARIAN WELLINGTON

Puttanesca Sauce

40 per person |  Available upon request

### BRAISED SHORT RIB

Guajillo Chili & Big Rock Traditional Ale Demi | Charred  
Tomato & Ancho Chili Compote

50 per person

### SMOKED & STUFFED EGGPLANT

Quinoa | Grilled Tofu | Vegetable Demi Glaze | Chimichurri

40 per person

## SALAD

Choose one salad or one soup

### SEASONAL MIXED GREENS

Mixed Greens | Seasonal Vegetables | Seeds | Pickled  
Onion | Champagne Vinaigrette

### ASIAN CUCUMBER SALAD

Cucumber | Edamame | Ninja Radish | Nori | Pea Shoots |  
Togarashi Vinaigrette

### CHARRED BROCCOLI PARMESAN SALAD

Charred Broccoli | Toasted Almonds | Olive Oil Soaked  
Cranberries | Shaved Parmesan | Chili Flakes | Lemon

### MUSHROOM WALNUT SALAD

Spinach | Confit Mushrooms | Goat Cheese | Teardrop  
Pepper | Walnut | Roasted Garlic & Parsley Vinaigrette

# PLATED DINNERS

## SOUP

Choose one soup or one salad

**CARROT & GINGER**    

Smoked Coconut Cream | Chive Oil

**VICHYSOISE**    

Carrot Chips | Arugula Oil

**CREAMY ALMOND & MUSHROOM SOUP**    

Oyster Mushroom Crisps | Scallion

**PUMPKIN & CHIPOTLE BISQUE**   

Toasted Pumpkin Seeds | Mint | Sour Cream

## DESSERT

Choose one dessert

**WHITE CHOCOLATE CHEESECAKE** 

Mixed Berry Compote

**CHOCOLATE CUP**  

'Peanut' Butter Ganache | Rhubarb Sauce

**MAPLE CRÈME BRÛLÉE**   

Crisp Sugar Topping

**CLASSIC TIRAMISU** 

Salted Caramel Brittle | Milk Crumble

**FLOURLESS CHOCOLATE CAKE**  

Raspberry Sauce

**VANILLA PANNA COTTA**  

Honeycomb Toffee | Poached Berry







# CHEF ACTION STATIONS

Chef attended action station for three hours | One chef per 75 people

Minimum 30 people


## MAC & CHEESE BAR

Macaroni Noodles | Cheese Sauce | Bacon | Blue Cheese | Green Onion | Aged Cheddar | Kettle Chips | Crushed Nacho Cheese Doritos | Hot Sauce

17.5 per person

*Add Popcorn Chicken | Deep Fried Wiener | Cheese Curds | Pulled Pork for additional 3.5 per person per item*

## SMASHED POTATO POUTINE BAR

Smashed Little Potato Company Tri-Coloured Baby Potatoes | Vegan Gravy  | Cheese Curds | Bacon | Green Onion

17.5 per person

*Add Vegan Cheese  | Crumbled Vegan Sausage  | Pulled Pork for additional 3.5 per person per item*

## PIEROGI BAR

Fried Potato Pierogis  | Sour Cream | Shredded Cheese | Chives | Bacon | Sauerkraut

16.5 per person

*Add Crumbled Vegan Sausage  | Butter Confit Onions | Sliced Ukrainian Sausage | Cheese Sauce | Cottage Cheese for additional 3.5 per person per item*

## CHOCOLATE FONDUE STATION

Fresh Fruit | Marshmallow | Brownie Bites | Pretzels | Cookies

16.5 per person



# RECEPTION PACKAGES

**BUILD YOUR OWN** with your choice of one hot bite and one cold bite

Served with Domestic Cheese Board & Crackers | Fresh Garden Crudités with Ranch

21.75 per person | Minimum 20 people | 6 pieces per person

## HOT BITES

Minimum order of 3 dozen

### CHICKEN WING PLATTER

Choice of one flavour: Salt & Pepper | Buffalo   |  
Togarashi   | Sichuan Mala   | Butter Chicken   
House Made BBQ  

24.75 per dozen

Ranch  available for additional 0.5 per serving

### TRUFFLE MAC & CHEESE FRITTERS

Served with Chive Ranch  

31 per dozen

### SAMOSA FACTORY'S VEGETARIAN SAMOSAS

Served with Mango Chutney

27.75 per dozen

### MINI BEEF WELLINGTON

Served with Horseradish Cream

40 per dozen

### HALAL BEEF SLIDERS

Plant Forward | Mini Pretzel Bun | Crispy Onions | Secret Sauce

43 per dozen

### SMOKED TOFU SATAY

Cherry Chili Compote | Crushed Pecans | Arugula Oil

33 per dozen

### BUTTER CHICKEN SKEWERS

Served with Coriander Yogurt

35 per dozen

### DUMPLINGS

Choice of Chicken, Vegetable  or Shrimp

Served with Citrus Ponzu

29 per dozen

### CHICKPEA FALAFEL BALLS

Cucumber Garlic Sauce | Israeli Pickled Cabbage

23 per dozen

## COLD BITES

Minimum order of 3 dozen

### HEIRLOOM TOMATO BRUSCHETTA

Grilled Bread | Seasonal Tomato | Garlic | Basil

26 per dozen

### KINJO ASSORTED SUSHI ROLLS

Signature | Dynamite | Volcano | Spicy Tuna | Spicy Salmon |  
California | Avocado

39 per dozen

### CAPRESE BITES

Grilled Bread | Basil Marinated Mozzarella | Charred Cherry  
Tomatoes | Fried Basil

31 per dozen

### DIABLO SHRIMP

Three Chili Shrimp | Avocado Crème | Charred Slaw

33 per dozen

### THAI FLANK BITES

Green Curry Marinade | Pickled Cucumber Salad | Crushed  
Peanuts | Rice Cracker

35 per dozen

### NAPA CABBAGE SALAD ROLL

Squash & Pea Shoot Slaw | Sikil Pak (Aztek Pumpkin Seed Dip)

29 per dozen

### SALTED & SPICED MELON

Sumac & Sesame | Harissa Vinaigrette | Whipped Feta | Mint

29 per dozen

### VEGAN BITES

Kale & Almond Pesto | Cucumber Canapé | Toasted Almonds |  
Sun Dried Tomatoes | Olive Tapenade

27 per dozen

# SWEET TREATS



## DINOS BAKE SALE

Chef's Choice Assorted Cookies | Sweets

25.75 per dozen

## MINI CUPCAKES

Choice of Chocolate or Vanilla

22.5 per dozen

## BROWNIE LOVERS MADNESS

Chocolate Caramel Pecan | Double Fudge | Deep Dutch | Triple Chunk

33 per dozen

## FRENCH PASTRY PLATTER

Mini Macrons | Mini Cheesecakes | Mini Chocolate Mousse | Mini Éclairs | Profiteroles | Mini Chocolate Mousse Cups

41 per dozen

## RIGHTEOUS GELATO

Seasonal Assortment of Individual Ice Creams

4.15 per person

## RED VELVET CUPCAKES

Cream Cheese Icing

36 per dozen

## BROWNIE & STRAWBERRY PLATTER

Chocolate Brownies | Strawberries

23.25 per platter | Serves 6

## HOUSE MADE COOKIE PLATTER

Chef's Choice Assorted Cookies

14 per platter | Serves 6

 available for additional 2.5

## FRUIT & CHOCOLATE BOARD

Fresh Melon | Fresh Berries | Chocolate Pastries | Brownies

37 per platter | Serves 6

## DONUT SHOPPE

Top your own Donut: Chocolate Sauce | Caramel Sauce | Lemon Glaze | Assortment of Creative Toppings

9.5 per person | 2 donuts per person | Minimum 12 people

Available for serviced events only

## CHIFFON SHEET CAKE SELECTIONS AVAILABLE

Please inquire for more details





# BAR SERVICE

Minimum \$350 spend for first three hours of service | Minimum \$100 per hour of service thereafter per bartender  
Ask us about our bar service for small groups

## ALCOHOL

### DOMESTIC BEER

Kokanee | Coors Light | Canadian | Big Rock Traditional |  
Big Rock Grasshopper | Minhas Gluten Free  
5.5 Host Bar | 6 Cash Bar

### CALGARY BREWED BEER

Big Rock Traditional | Big Rock Grasshopper |  
Minhas Gluten Free  
6.5 Host Bar | 7 Cash Bar

### IMPORT BEER

Stella Artois | Corona | Heineken  
6.5 Host Bar | 7 Cash Bar

### SPIRITS

Vodka: Smirnoff  
White Rum: Bacardi White  
Dark Rum: Bacardi Dark  
Gin: Beefeater  
Rye: Canadian Club  
Scotch: Grants  
Whiskey: Jack Daniels  
6.5 per 1oz Host Bar | 7.25 per 1oz Cash Bar

## MOCKTAILS

### PINEAPPLE MULE

Pineapple Juice | Ginger Ale or Ginger Beer | Lime  
2.75 per person

### NORWEGIAN WOOD

Soda | Lemon | Honey | Blueberries | Rosemary Sprig  
2.5 per person

### ROSE INFUSED SPRITZER

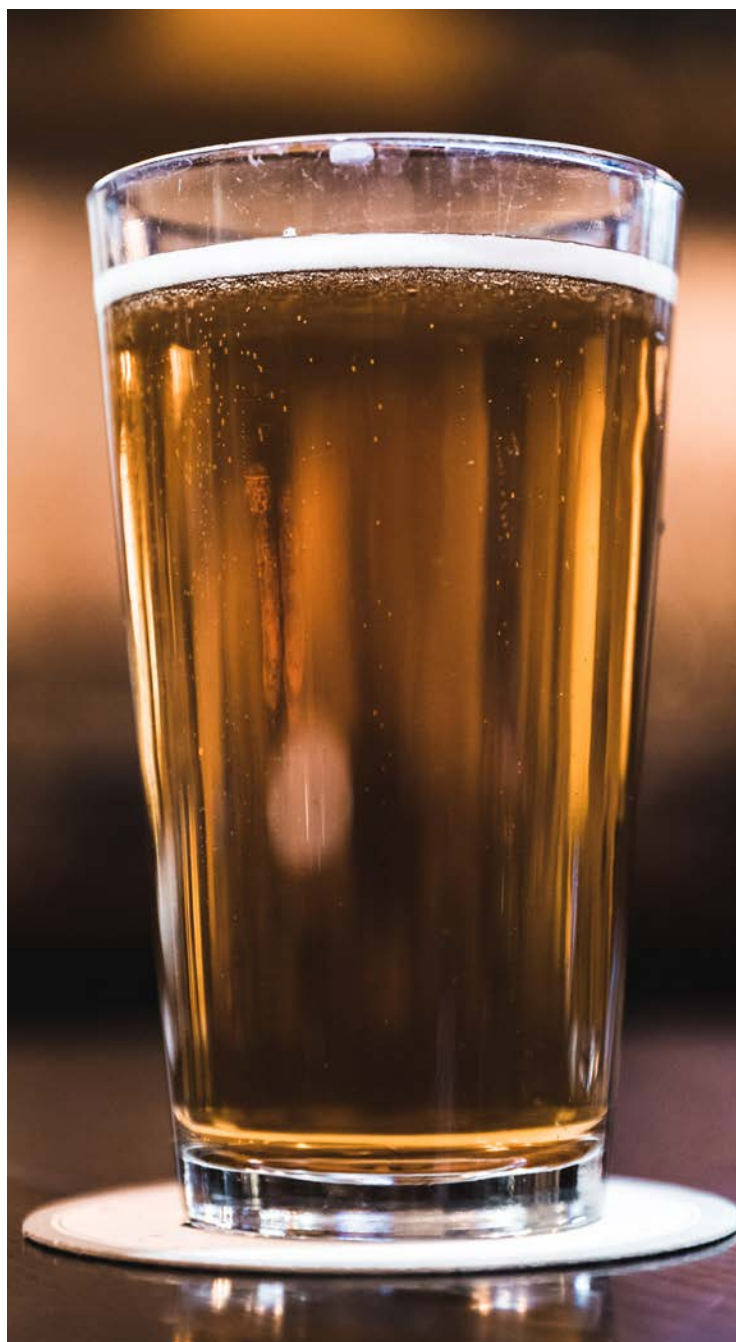
Sprite | Cranberry Juice | Lemon | Rose Infusion  
2.75 per person

### POP

Coke | Diet Coke | Canada Dry | Sprite | Nestea  
2.25 Host Bar | 2.5 Cash Bar

### JUICE

Orange | Apple  
2.5 Host Bar | 2.75 Cash Bar



# WINES

All wines are purchased locally through Market Wines in Calgary

## WHITE WINE

	Host Bar	Cash Bar	Bottle
<b>MERCATO BIANCO</b> 2017 Pinot Grigio   Italy	6.5	7.25	34
<b>DESPIERTA</b> 2016 Verdejo   Spain	6.5	7.25	34
<b>CASTELLO D'ALBA</b> 2016 Branco   Portugal			38
<b>HENRI PION</b> 2016 Chardonnay   France			39.5
<b>LA PALMA</b> 2016 Sauvignon Blanc   Chile			38

## RED WINE

	Host Bar	Cash Bar	Bottle
<b>MERCATO ROSSO</b> 2016 Rosso   Italy	6.5	7.25	34
<b>DESPIERTA</b> 2016 Tempranillo   Spain	6.5	7.25	34
<b>CANALETTO</b> 2017 Pinot Noir   Italy			38
<b>SUR DE LOS ANDES</b> 2014 Malbec   Argentina			39.5
<b>LA PALMA</b> 2016 Cabernet Sauvignon   Chile			38





# CATERING POLICIES

## GENERAL CATERING POLICIES & PROCEDURES

Aramark Food Services values our relationship with our clients. These policies and procedures are designed to meet our clients' needs, ensuring overall event success. Aramark Food Services values our relationship with our clients. These policies and procedures are designed to meet our clients' needs, ensuring overall event success.

## CATERING OFFICE HOURS

Monday - Friday 8:30 a.m. - 4:00 p.m.

## CONFIRMATION OF ORDERS

All event orders must be signed by our clients before an event takes place.

## ON-SITE CONTACT

To guarantee complete event success an on-site contact with signing authority is required. Please ensure that the on-site contact is aware of all information regarding the function and the agreements that have been settled upon. Any changes to food or beverage during the event have to be approved by the on-site contact and signed for.

## GUARANTEED NUMBERS

Aramark Food Services purchases required food and beverage items, schedules the required staff and performs administrative tasks based on our client's anticipated number of guests. To protect us from irrecoverable losses, it is required that the event client provide their guaranteed number of attendees five (5) business days prior to the event. If the event has less attendees than the guarantee, the guarantee will be charged. Conversely, should the number of attendees during the event be in excess of this guarantee, the additional meals will be posted to your account upon discussion with the main contact.

## PAYMENT GUARANTEE

A payment guarantee is defined as full payment of anticipated charges prior to the event. Payment can be made by a VISA, Mastercard, Amex, PCard, a PO, or by providing a certified cheque to the catering office. All payments must be received five (5) business days before the event date. For events totaling more than \$5,000 in food and beverage sales, a deposit of 50% is required 14 business days prior to the event.

Please be aware that certified cheques must be received at least 14 business days prior to the event. Unfortunately, personal and company cheques can not be accepted. A finance fee of 4.5% per month will be applied to all payments not made within 30 days. Any clients with outstanding invoices of 30 days or older will be subject to a suspension of all future services.

## CLIENT FEEDBACK

After the event you have 48 hours to validate any issues/concerns regarding your event. After this time an invoice will be issued and sent directly to you.

## SERVICE & ADMIN FEES

Serviced food and beverage orders will be subject to a 15% service charge (broken up into "admin fee" and "service fee") as well as an applicable sales tax of 5%. Delivery/drop off orders will be subject to a 10% service fee (broken up into "admin fee" and "service fee") as well as applicable sales tax of 5%. Our service and admin fees are designed to make sure we provide the best service was your event.

## MINIMUMS

Each delivery order must reach a minimum of \$75 total before tax. To avoid this fee, clients may pick up their order from the Landing on the 1st floor of the Dining Centre at the University of Calgary. Pick up orders are exempt from admin fees and service charges.

## LABOUR & CHINA SERVICE

Staffing is required for all events served on china and over 20 guests. A minimum of three (3) hours is charged for each attendant needed at \$25 per hour. The amount of labour required will be assessed by the Catering Manager. If you require china for less than 20 guests, with no attendant, you will be charged \$0.25 per piece of china - or a minimum of \$25 per order. As a standard, all delivery and drop off events and bar only are on compostable serve ware. Additionally, all food and beverage menu items are setup stationary. If your event requires food to be passed, a supplementary labour fee of \$25 per hour for a minimum of three (3) hours will be charged, per attendant needed. The amount of labour required for passed services will be assessed by the Catering Manager. Labour for events starting after 10 p.m. and before 6:30 a.m., and events during statutory holidays, will be charged \$35 per hour, for a minimum of three (3) hours.

# CATERING POLICIES

## TABLECLOTHS

All tables for **full meal serviced functions** are dressed with standard house linen (white or black) and napkins (white or black, with red accents). Additional linens for cocktail tables and receptions may be subject to additional charges. As we move toward a more sustainable future, we are always looking for ways to lessen our impact on the environment. To help us achieve this goal, we are no longer providing complimentary linen with drop off deliveries to cut down on the amount of laundering we do. If you require linen with your drop odd delivery order, a fee of \$5 per linen will be charged to your order.

## BAR SERVICE

Our bar service has a minimum revenue requirement of \$350, per bartender, for the first three hours of service with a minimum of \$100 per hour of service thereafter. Clients will be charged the difference of minimums not met. One bartender per 100 guests is included for three hours of service when catering is ordered through Aramark Food Services. A minimum food order is applicable, please contact the Catering Manager for a custom quote. Additional bartenders are available at \$25 per hour (minimum of three (3) hours). Aramark Food Services catering operates under the University of Calgary permanent Institutional Liquor License and is governed by the regulations and procedures established by the provincial Legislation (AGLC) and the University of Calgary. Arrangement for alcohol services are required a minimum of five (5) business days prior to your event to ensure availability of product.

## DIETARY RESTRICTIONS

In order to assist with your menu choices, we have highlighted dietary indicators at the bottom of each page and for each menu item they relate to. **Please be aware we are not an allergen free facility, cross contamination may occur. Please let our Catering Team know of any severe allergies. Call to inquire about our nut free options.**

## MENU PRICING

Quoted prices in our Catering Menu are subject to change without notice due to economic fluctuations in food costs. However, we will honor prices on all confirmed event orders. Final menu selection must be submitted no later than five (5) business days prior to a function.

## LAST MINUTE CHANGES & REQUESTS

Should there be any last minute changes in food and beverage or staffing requirements that are beyond the scope of the approved event invoice, Aramark food services cannot be held responsible for delays and inconveniences that may arise as a result. In addition, we reserve the right to charge for additional services at an hourly rate as per the Catering Manager's discretion.

## CANCELLATION POLICY

To plan properly for your event, we purchase required items, schedule required associates and perform administrative duties to service your event; therefore, cancellation of your function represents revenue loss and must adhere to our policy below. Cancellation of any orders or functions must be approved by the Catering Manager.

- Time of booking to eight (8) days prior to event, no penalties.
- Seven (7) to four (4) days prior to event, 50% of all charges apply
- Three (3) days prior to event, 100% of all charges will apply.

All contracted charges are based on the anticipated number of attendees at the time the cancellation takes place, plus all additional taxes, and gratuity that are agreed upon at the time.

## CATERING MINIMUMS

### Dining Centre

<i>Monday - Friday</i>	<i>75 minimum</i>
<i>Saturday - Sunday</i>	<i>150 minimum</i>

### Hotel Alma

<i>Monday - Friday</i>	<i>75 minimum</i>
<i>Saturday - Sunday</i>	<i>150 minimum</i>

### Energy, Environmental, Experiential, Learning (EEEL)

150 minimum

### Red & White Club

<i>Sunday - Thursday</i>	<i>2,500 minimum</i>
<i>Friday &amp; Saturday</i>	<i>7,000 minimum</i>







**AVASH GHIMIRE**  
CATERING & RETAIL MANAGER  
ghimire-avash@aramark.ca  
403 618 4385



**RAJIKA DATTA**  
CATERING CONSULTANT & ADMIN  
datta-rajika@aramark.ca



**RITCHIE NAGYPAL**  
DRIVER SUPERVISOR  
403 612 3640

**ORDER ONLINE AT [UCALGARY.CATERTRAX.COM](http://UCALGARY.CATERTRAX.COM)  
TODAY!**

**DC 110, 2500 UNIVERSITY DRIVE NW  
CALGARY, AB T2N 1N4**

**OFFICE HOURS  
MONDAY - FRIDAY FROM 8:30AM - 4:00PM**

**[WWW.YYCCLASSICFARE.COM](http://WWW.YYCCLASSICFARE.COM)**