



University of King's College Catering Guide

Prices in effect until September 2016

University of King's College Halifax, Nova Scotia
(902) 423-1756
Fax (902) 423-3357
<http://www.ukings.ca/catering-service>



A LA CARTE

Beverages

Organic & Fair Trade King's Blend Coffee (minimum 8 cups)	\$ 1.35
Decaf Coffee (minimum 8 cups)	\$ 1.35
Tea	\$ 1.35
Herbal Tea	\$ 1.35
Milk (250ml) 2%, Skim or Chocolate	\$ 1.75
Bottle Pop	\$ 2.25
Pitchers of Assorted Juice (serves 8)	\$ 9.45
Water Service Only	\$10.00

Baked Treats

Mini Muffins (2pp)	\$ 1.05
Gourmet Cookies (2 pp)	\$ 1.40
Assorted Squares (2 pp)	\$ 1.50
Regular Muffins	\$ 1.55
Homemade Cinnamon Buns (2pp)	\$ 1.80
Tea Biscuits (plain, cheese or raisin)	\$ 1.40
Croissant	\$ 2.00
Sweet Breads	\$ 1.65
(Cinnamon, Cinnamon Carrot, Banana, Harvest Apple, Orange Cranberry)	

Active Living Options

Fresh Fruit Salad	\$ 2.70
Crudités	\$ 1.65
Fresh Fruit Array with Yogurt Dip	\$ 2.75
Domestic Cheese Tray with Crackers	\$ 3.35
International Cheese Array served with Gourmet Crackers & Crostini	\$ 6.10
Mexican Dipper (Nachos with Salsa & Sour Cream)	\$ 3.35
Mediterranean Array (min 10 people)	\$ 6.50
(Hummus, Tzatziki, Red Pepper Dip, Olives, served with Grilled Pita Wedge and tortilla chips)	



BREAKFASTS

Fresh Fruit Smoothie

\$ 2.60

A refreshing way to start the day! Try a cold Smoothie mixed with fruit and yogurt to stir your taste buds.

Quick Start!

\$ 2.85

The low stress way to start your day! Piping hot Organic & Fair Trade King's Blend Coffee and Tea and Assorted Pitchers of Chilled Juices.

Hearty Breakfast Buffet

\$12.95

Assorted Breakfast Pastries served with Butter and Preserves, Creamy Scrambled Eggs and Home fries Plus a Choice of: French Toast **OR** Home style Pancakes and a Choice of: Crisp Bacon **OR** Sausage Accompanied by Organic & Fair Trade King's Blend Coffee & Tea and Chilled Pitchers of Juice.

Need a little Extra? Add a Fresh Seasonal Fruit Tray for just \$2.00 per person

If you would like a Served Breakfast, our Catering Team would be happy to design a menu just for your guests.



LUNCHEONS

Create your own Luncheon (choose either a Soup **OR** a Salad, one Luncheon Entrée and one Dessert).
Organic & Fair Trade King's Blend Coffee & Tea are included with your selection.

- **Chef's Soup of the Day** – a choice from 2 selections daily
- **Traditional Caesar Salad** – Crisp Romaine, Bacon Bits, Croutons, Parmesan all tossed in a Creamy Garlic Dressing
- **Baby Spinach Salad** – Tender Baby Spinach, Crisp Bacon, Red Onions, Hardboiled Eggs, all tossed in a Raspberry Vinaigrette
- **Classic Greek Salad** – Crisp Romaine, Cucumber, Tomatoes, Red Onions, Kalamata Olives chunks of Feta Cheese, all tossed in a lemony Greek Dressing
- **Southwestern Vegetable Tortilla Salad** – Crisp Iceberg Lettuce, Roasted Southwestern Vegetables, Black Beans, Cheddar Cheese and Crispy Tortilla Strips all topped with a Cilantro Lime Ranch Dressing

Entrees

The Famous Duo 1.5/pp **\$12.30**
Traditional Style Sandwiches on White, Whole Wheat choice of Turkey, Roast Beef, Ham & Swiss, Egg Salad, Tuna Salad, Hummus, Cream Cheese & Cucumber and Tomato, Curried Chicken Salad, Chicken Salad.

Wonderful Wraps 1/pp **\$12.95**
Turkey, Roast Beef, Ham & Swiss, Egg Salad, Tuna Salad, Hummus and Roasted Vegetables all served in an assortment of flavored wraps

Gourmet Delight 1/pp **\$14.90**
Focaccia, Fresh Rolls, Baguette, stuffed with Curried Chicken Salad, Grilled Chicken with Roasted Vegetables, Roast Beef & Caramelized Onions and Horseradish Cream Sauce, Ham & Swiss Cheese, Grilled Veggie & Feta Cheese, Roasted Portobello

LUNCHEONS

(CONTINUED)

Grilled Herbed Chicken Breast on a Kaiser

\$14.50

Marinated Herbed Chicken Breast served on a Freshly Baked Kaiser topped with Leaf Lettuce, Sliced Tomatoes, Red Onions, Grilled Red Peppers, Mozzarella Cheese and Pesto Mayonnaise

French Quarter

\$12.75

Choose Classic Quiche Lorraine **OR** Hearty Vegetarian Quiche served with fresh home baked rolls and a crisp garden salad

Lasagna (minimum 9 people)

\$14.25

Traditional Italian Meat Lasagna **OR** Vegetarian Lasagna Served with French Style Garlic Bread

Chinese Chicken Salad

\$15.75

Grilled Chicken, rice, raisins, roasted Cashews and Red Pepper on a bed of Fresh baby spinach served with a homemade garlic and soya dressing. Accompanied by fresh rolls and butter

Asian Fry

\$13.75

Asian Marinated Chicken **OR** Korean Marinated Beef Sautéed **OR** Teriyaki Tofu with Sautéed Bok Choy and served with Jasmine, Basmati or Whole Wheat Rice , Rolls & Butter

Desserts

- Mini Butter Tarts
- Cream Puff with Dark Chocolate Mousse
- Carrot Cake
- Assorted Squares
- Assorted Cookies
- Gluten Free & Vegan Options (Extra fee if applicable)

Pizza

Traditional X Large (18")

\$14.25

Choose from: Cheese, Pepperoni, or Vegetarian served on the crust of your choice – white or whole wheat

Deluxe X Large (18")

\$16.25

Greek, Hawaiian, Works, Meat Lovers

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Traditional Home Favorites

Your choice of a Traditional Home Favorite is served with a Mixed Green Salad, Rolls and Butter, Assorted Cookies and Coffee and Tea.

Shepherd's Pie

\$11.20

Traditional Meat Pie topped with Creamy Mashed Potatoes.

Chicken Pot Pie

\$11.30

Succulent pieces of Chicken and Root Vegetables in a Creamy Gravy topped with Biscuits.

Macaroni & Cheese

\$11.30

The perennial favorite of Tender Pasta served in a Creamy Three Cheese Sauce with a Crusty Panko Herb Topping.

Meatloaf & Creamy Mashed Potatoes

\$11.40

Juicy Meatloaf served with Creamy Mashed Potatoes and gravy – Just like Mom's!

Warm & Comforting Chili

\$10.95

Select from Traditional Thick and Zesty Chili **OR** Five Bean Vegetarian Chili served with Sour Cream and Shredded Cheese.



Waited or Buffet Dinners

Special additions such as linen, china and wait staff are available at a nominal cost. All meals include fresh bread baskets with butter and coffee/tea. We will be happy to accommodate special dietary or vegetarian requests.

Stuffed Chicken Breast with Ricotta and Sundried Tomatoes	\$22.50
Stuffed Chicken Breast with Swiss Cheese & Mushrooms	\$22.50
Pork Tenderloin with Apple Glaze	\$22.50
Hip of Beef (minimum 50 people) (buffet style only)	\$27.25
Salmon with Maple Glaze	\$23.75
Prime Rib au jus (minimum 16 people)	\$32.95
Beef Tenderloin with Peppercorn Sauce (minimum 16 people)	\$35.50

Create Your Own Menu

Choose your Dinner Menu above then select one salad option, one side dish option, two vegetable options and one dessert option. Select from the following list of delicious options, or our catering team would be happy to customize a menu just for your guests.

Salads – select one

Mixed Greens, Caesar, Marinated Vegetable, Greek, Spinach and Mandarin, Couscous, Traditional Potato, or Rotini Pasta

Side Dishes – select two

Roasted Baby Potatoes, Parisienne Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Honey Glazed Baby Carrots, Roasted Vegetables, Julienne Green Beans,, Steamed Broccoli Florets

Delectable Desserts – select one

Carrot Cake with Cream Cheese Icing, Cheese Cake (with a selection of toppings), Chocolate Mousse, Cream Puffs filled with Dark Chocolate Mousse, Lemon Snow Mousse or Strawberry Shortcake



Hors d'oeuvres

Cold Canapés

- Fresh Fruit Kebobs (cheddar optional for an extra \$0.40 per person) **\$13.00**
- Curried Chicken in Phyllo Cup **\$15.00**
- Fig, Goat Cheese, Candied Pecan on Belgium Endive **\$15.85**
- Prosciutto and Melon Bites **\$18.25**
- Summer Rolls with Peanut Sauce (min 3 dozen) **\$18.25**
- Smoked Salmon on Rye (min 3 dozen) **\$20.50**

Hot Hors d'oeuvres

- Swedish Meatballs **\$12.95**
- Bacon Wrapped Dates **\$12.95**
- Stuffed Mushroom Caps **\$12.95**
- Mini Quiches **\$12.95**
- Cocktail Sausages in Teriyaki Sauce **\$12.95**
- Pork Wontons **\$13.95**
- Caramelized Onion Tarts **\$15.50**
- Sausage Rolls **\$15.50**
- Mini Egg Rolls **\$15.50**
- Brie and Cranberry Cups **\$15.50**
- Spanakopita Bundles **\$15.50**
- Vegetarian Samosas with Sour Cream **\$15.50**
- Scallop Puffs **\$16.25**
- Bacon Wrapped Scallops **\$18.00**
- Chicken or Shrimp Satay **\$16.85**



Catering Overview

These menu suggestions are just a sampling of the culinary creations our talented team is able to offer to you and your guests. Our Catering Department welcomes the opportunity to provide personally inspired and tailored cuisine for your event. We pride ourselves on paying full attention to health and specific dietary needs. Please advise our staff prior to your arrival for any special menu requirements.

Guarantee

Seven days prior to the event, clients agree to provide Sodexo the estimated number of guests attending the event. At least three working days prior to the event, the client shall provide Sodexo with a final guaranteed count. If no final guaranteed count is received, the estimated count shall automatically become the guaranteed count. The client will be billed the guaranteed number or the actual number attending, whichever is higher.

Cancellation Fee

In the case an event is cancelled in writing by the client prior to the time a guaranteed count is due, the client will be billed for specialty items that have been purchased, services that have been purchased or ordered and equipment that has been rented. Any cancellations made after the time the guaranteed count is due shall be subject to a cancellation fee equal to 50% of the total invoice.

Tax and Service Charge

HST will be applied to all food, beverage, package fees, labour charges, overtime charges and service charges. Service charges will be applied for labour, set-up and any service that is beyond the scope of normal function duties. Clients will be notified in advance of any extra charges.

Supply and Removal of Food

City and Provincial Health regulations governing our food service require that all food served at your function be supplied by Sodexo and not any externally sourced supplier. As well, we are responsible to ensure remaining food items are not removed from the University. If you wish to take leftover food to your office or staff room, please request paper plates from Prince Hall and you will be able to bring them to your meeting room. A waiver must also be signed before food leaves meeting rooms.

Purchase Order Number

If Catering Services are ordered by a University Department, please ensure that all food order requests, when approved, are cc'd to Jennifer.Barnhill@ukings.ca to ensure proper payment methods are followed.



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