



CATERING MENU



University of St. Michael's College
2017-8





the fresh FORK

SEASONAL CATERING. QUALITY SERVICE.

OVERVIEW

Chef Liri is proud to present this menu selection which will be the foundation of your day-to-day casual catering menu and will make up the majority of your catering orders for office and business meetings and casual Breakfasts and Lunches

CONTACT

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details

POLICIES

Thank you for your continued support to Chartwells Catering at St Michael's College. We consider it an honor and privilege to serve both you and your guests. We take pride in making your function a complete success, whether it is a small business meeting, a large reception, a coffee break or a banquet, you will experience the same special attention to detail by our professional staff .



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MENU SELECTION

Our culinary team takes pride in our menus and executing your catering order. Should you desire a custom menu , please contact Chartwells, at least three weeks in advance of your function. This will allow us to source and plan accordingly and ensure availability of products. Custom menus are subject to market price. We will gladly accommodate requests for vegetarian, vegan, gluten free, lactose free & halal menu items with advance notice.

LEFTOVER

Due to Quality Assurance restrictions, leftover food cannot be packaged or boxed carry over or take home purposes

SATUTORY HOLIDAY EVENTS

Events catered on Statutory holidays will have labor charges added to their invoice, with a minimum of 4 hours @\$35 per hour

WEEKEND EVENTS

Any events catered on weekends will have labor charges added to their invoice, with a minimum of 4 hours @\$25 per hour.

DELIVERY

All the Catering orders will be delivered 15 minutes prior to the requested time

LABOR CHARGERS

Should an event require additional labor e.g. Servers, Wait staffs, Bartenders please contact Chartwells for details.

LINEN CHARGES

Linen is provided with all delivery for the food table, for any additional linen a fee of \$5.25 will be charged to the event. In the event of a special linen order other charges may apply.

China Rental

For 50 people or less, China fee will be \$1.75 per person(Plates, Forks, Knives and Water Goblets only). For larger group, china can be rented from our supplier and additional charges will apply for events more than 50 people.

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POLICIES



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ALCOHOL SPECIAL OCCASION PERMIT AND CORKAGE CHARGES

It is the responsibility of the client to arrange for his own SOP, a copy should be given to the campus manager 4 days prior to any event with alcohol service. Should the client be serving any outside beverages an additional corkage fees will be added.

CORKAGE CHARGES

Alcoholic Beverages @ \$10.00 per bottle
Non Alcoholic Beverages @ \$5.00 per bottle

LATE BOOKING CHARGES

In order to ensure that your catering selections receive the proper attention and are delivered on time. we kindly request that you follow the booking guidelines indicated below.

48 hours' notice for Coffee, Pastry, Breakfast and Cold Luncheons
72 hours' notice for Hot Luncheons and Dinners
5 business days for Special Events

Should the client make a booking, less than the above mentioned notice, a late booking fee will apply @ \$20.00 per order.

CANCELLATION CHARGES

To avoid charging cancellation fees, we require a 2 day notice period prior to the event for a small service under 30 customers.
5 day's notice for large function over 30 customers.
All cancelations made under a 2 day notice period will be charged a cancellation fee of 50%.
All cancelations made on the day of the event will be charged a cancellation fee of 100%.

GUARANTEE AND MINIMUM NUMBER OF CUSTOMERS PER EVENT

A guarantee number of customers are required by 72 hours prior to the event date.
Should your guest count go up unexpectedly on the day of the event, requests for additional food/beverage will be accommodated where possible. You will be billed for the final guaranteed count or actual number served.

Minimum number of customers for any event is 10.

All prices above are subject to HST (currently 13%)
There is also an additional 15% gratuity fee (pre-tax) for all external events

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MENU

BREAKFAST, BREAK & BEVERAGE

breakfast

BREAKFAST

All breakfast options include a variety of fruit juices, freshly brewed coffee & tea



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The Continental (80-470 Cals)

Freshly baked mini pastries including Muffins, Croissants and Danish (1 ½ piece per person), Served with Butter and Jam

\$7.20 PP

Breakfast Bagel Platter(80-470 Cals)

Assortment of freshly baked Bagels (1 per person), served with Cream Cheese, Butter and Jams

\$7.20 PP

Make your own Yogurt Parfait(260 Cals)

Creamy Vanilla yogurt accompanied by 3 fruit toppings and a granola mixture all for you to build

\$ 6.65 PP

The Day Starter(710Cals)

Scrambled Eggs, Hash Browns, Bacon (3) or Sausage (3), accompanied by Croissants with Butter and Jam

\$ 12.99 PP

The Sugar Rush(500-570 Cals)

French toast(2)or Pancakes(2) with Bacon (3) or Sausage (3), served with Whipped Butter and Syrup

\$9.99 PP

Custom Hot Breakfast(300Cals)

Egg, Bacon and Cheese on an English Muffin

\$7.20 PP

breakfast



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A LA CARTE ITEMS

Gourmet Muffin (280 Cals)

\$1.99pp

Bagel and Cream Cheese (430 Cals)

\$2.50pp

Croissant(340 Cals)

\$2.25pp

Danish(370 Cals)

\$2.25pp

Cinnamon Bun(350 Cals)

\$2.25pp

Fresh Fruit Cup(150 Cals)

\$4.25pp

Yogurt Parfaits(260 Cals)

Vanilla, Peach, Strawberry & Plain

\$4.25pp

Mini Yogurt Cup(280 Cals)

Strawberry, Peach, Blueberry

\$1.75pp

Whole Fruit(70-110 Cals)

Apples, Bananas, Oranges, Pears

\$1.99pp

breakfast



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COFFEE BREAK

All break options include freshly brewed coffee & tea OR Variety of Juices

Cookie Break(150-250 Cals)

Assorted freshly baked cookies, Flavours such as Chocolate chip, Double chocolate, Oatmeal raisin and White chocolate macadamia

\$3.75 PP

Muffin/Scone Break(250-400 Cals)

Assortment of freshly baked Muffins, Scones or Mixture of both, served with Butter and Jams

\$4.75 PP

Banana Bread Break(320 Cals)

Freshly baked banana bread accompanied by Croissants with Butter and Jam

\$ 4.99 PP

Make your own Yogurt Parfait(200-300 Cals)

Creamy Vanilla yogurt accompanied by 3 fruit toppings and a granola mixture all for you to build

\$ 9.55 PP

breakfast

BEVERAGES

Fair Trade Organic Dark Roast Coffee(30 Cals)

serves 10/ 80oz per pot
\$15.50 PER POT

Fair Trade Organic Decaf Coffee(30 Cals)

serves 10/ 80oz per pot
\$15.50 PER POT

Hot Water with Assorted Teas(0 Cals)

serves 10/ 80oz per pot
\$15.50 PER POT

Canned Soft Drink(140 Cals)

335ml each
\$1.55

Bottled Juice(220 Cals)

300ml each
\$1.55

Bottled Sparkling Water(0 Cals)

500ml each
\$1.55

Classic Punch Bowl(40 Cals)

240oz per bowl
\$35.00

Pitcher of Apple/Orange Juice(240 Cals)

Serves 8/80oz per pitcher
\$10.40

Infused Water Tower(5-70 Cals)

Citrus Splash (Lemon -Lime) | Cucumber Cool (Mint-Cucumber)
Melon Twist(Cantaloupe-Honeydew) | Berry Blast(Strawberry-Orange)
Serves 25-30/240oz per tower
\$25.00

Ice Water Jugs(0 Cals)

NO CHARGE(\$2.95 without food order)

Packaged Milk(130-160 Cals)

Chocolate | White
473ml each
\$3.00

Hot Chocolate (180 Cals)

Serves 10/80oz per pot
\$16.00



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beverages



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SEASONAL CATERING. QUALITY SERVICE.

MENU

LUNCH

lunch



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SANDWICHES & WRAPS

Choose from our Classic, or Gourmet selections. Every selection comes with a variety of tempting fillings and bakery-fresh bread or wrap.

Available on Bakery-Fresh bread or wrap

Sandwich/Wrap Platters include a choice of 2 salads and a variety of soft drinks.

Classic Selection(340-560 Cals)

Turkey Breast with Cranberry Aioli, Black Forest Ham with Swiss Cheese, Tuna Salad, Roast, Beef with Horseradish Butter, Egg Salad

\$10.80 PP

Gourmet Selection(330-500 Cals)

Black Pepper Strip loin Steak, Tuscan Grilled Chicken Breast with Goat Cheese, Tuna Salad with Tarragon and Apple, Grilled Portobello, Red Peppers & Green Zucchini

\$12.10 PP

Side Salad Choice

Market Greens Salad
Caesar Salad
Greek Style Salad
Baby Spinach & Mandarin Salad
Picnic Pasta Salad
Vegetable Quinoa

Bundle Your Sandwich Platter with

Fruit Platter(40 Cals)	\$2.95pp
Dessert Platter(110-240 Cals)	\$2.95pp
Assorted Cookies(70 Cals)	\$12.30(per dozen)

lunch

HOT ENTRÉE LUNCH

Customizations or special dietary restrictions may be subject to additional charges
Additional Charge will be applied for Plated Service



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Traditional Meat Lasagna(300 Cals)

Hearty Beef Lasagna
Served with Garlic Bread (Minimum Order-6)

\$10.30 PP

Traditional Vegetarian Lasagna(250 Cals)

Traditional Vegetarian Lasagna,
Served with Garlic Bread (Minimum Order-6)

\$10.30 PP

Macaroni & Cheese(320 Cals)

Freshly Baked Creamy,
Cheesy and Crusty Mac & Cheese (Minimum Order-6)

\$11.30 PP

Build-A-Pasta Bowl Lunch(340-400 Cals)

Choice of penne or spaghetti Pasta.
Choice of Creamy Alfredo
Or Classic Tomato sauces.
Served with Garden fresh vegetables

\$ 10.30 PP

Build-A-Rice Bowl Lunch(280-330 Cals)

Choice of Stir-Fry Chicken, Beef or Tofu.
Served with Garden Fresh Vegetables

\$12.90 PP

Bean and Butternut Squash Chili(150-250 Cals)

Bean and Butternut Squash Chili
Served with Multigrain Bread and Butter.

\$10.30 PP

lunch

HOT ENTRÉE LUNCH

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SEASONAL CATERING. QUALITY SERVICE.

Lemon and Herb Chicken Kebab(140-660 Cals)

A Herb Roasted Citrus Diced Lemon Kebab,
Served with Rice Pilaf & Steamed Vegetables

\$15.99 PP

Lemon Hoisin Chicken(120-360 Cals)

Chicken Seasoned in a Hoisin Lemon Marinade.
Served with Rice Pilaf & Steamed Vegetables

\$15.99 PP

Indian Spiced Chicken with Raita(70-400 Cals)

Indian Smoked Paprika with Spiced Chicken
served with Raita, Roasted Potatoes or Steamed Rice

\$15.99 PP

Indian Curry Tofu(260 -300 Cals)

Indian Style Curry Tofu.
Served with Steamed Rice & Steamed Vegetables

\$ 15.99 PP

lunch



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MENU

SALAD

salad

SALAD

Greek Style Salad

Iceberg and Romaine Lettuce mixed with Cucumbers, Tomatoes, Black Olives and Spanish Onions, Feta Cheese tossed in Classic Greek Vinaigrette.

\$ 4.25 PP

Baby Spinach and Mandarin Salad

Fresh Spinach topped with Mandarin Oranges, Red Onions, Mushrooms and Slivered Almonds served with Poppy Seed Dressing.

\$4.25 PP

Caesar Salad

Fresh Crisp Romaine Lettuce, Seasoned Croutons, Bacon Bits and Parmesan Cheese tossed with Creamy Caesar Dressing.

\$ 4.35 PP

Market Greens Salad

Fresh Heritage Blend, Red Onions, Tomatoes, Carrots, Raisins and Roasted Sunflower Seeds with Dressing on the side.

\$ 4.35 PP

Picnic Pasta Salad

Tri-coloured Fusilli tossed with Red Peppers, Sun-Dried Tomatoes, Broccoli Florets and Red Pepper Pesto Dressing.

\$4.35 PP

Traditional Cobb Salad

Premium salad with lettuce, tomato, bacon, turkey, egg, cheese, and avocado. Served Italian Dressing.

\$5.24 PP

Vegetable Quinoa Salad

Roasted Corn, Black Beans, Quinoa and Cumin.

\$5.45 PP



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salad



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MENU

BBQ, PIZZA & WINGS

Pizza
& wings

BARBECUES

Customizations or special dietary restrictions may be subject to additional charges

Minimum quantities required - Please ask for details.



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Backyard BBQ(500-850 Cals)

4oz. Beef Burger,
Jumbo Hot Dog,
Vegetarian Burger

Includes Sliced Watermelon, assorted Dessert Squares and Cookies. Served with Field Greens Salad, Red Bliss Potato Salad, and Red Pepper Pesto Pasta Salad. Condiments and Drinks Included.

\$ 13.35 PP

Executive BBQ(570-990 Cals)

6oz. Angus Beef Burger
Italian Sausage
Vegetarian Burger

Includes Sliced Watermelon, assorted Dessert Squares and Cookies. Served with Field Greens Salad, Red Bliss Potato Salad, and Red Pepper Pesto Pasta Salad. Condiments and Drinks Included.

\$16.45 PP

barbecues



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PIZZA

All Pizzas are 16 inches and can be custom cut into 8, 10 or 12 slices. Please specify when ordering

Vegetarian Pizza(350-500 Cals)

Serves approximately 4 people

\$15.45 PP

Meat Pizza(350-550 Cals)

Serves approximately 4 people

\$16.99 PP

Pizza Topping (Choice of 3)

Mushrooms, Green Peppers, Onions, Tomato, Spinach, Olives, Feta Cheese, Hot Peppers

Pizza Meat Selection (Choice of 2)

Pepperoni, Bacon, Chicken, Ground Beef

Additional Toppings

Veggies \$1.49 **Meat**2.49

Bundle Pizza with Homemade Wings

Served with Celery Sticks, Carrots & Ranch Dip

Choose from (BBQ, Honey Garlic, Salt & Vinegar, Cajun, Teriyaki or Buffalo Ranch)

5 Wings(260 Cals)
10 Wings(520 Cals)
20 Wings(1040 Cals)

\$5.99
\$10.75
\$19.99

Pizza
Wings



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MENU

RECEPTIONS & PLATTERS

receptions
platters

HORS D'OEUVRES

May we recommend the following ordering guideline:

Pre-Dinner Receptions: 4-6 Per Person,

Dinner Replacement: 10-12 Per Person

Minimum order of three dozen is required.



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Classic Cold Canapés

Assorted Cocktail Sandwiches

Assorted Mini Wraps

Portobello and Herbed Cream Cheese Baguette Wedges

Caprese Skewers with Balsamic Reduction

Tomato Basil Bruschetta

\$20.99 PER DOZEN

Classic Hot Hors d'oeuvres

Assorted Mini Quiche

BBQ Meatballs

Spinach and Feta Spanakopita

Fig and Goat Cheese in Phyllo

Vegetarian Samosa with Mango Chutney

Mini Vegetarian Spring Rolls with Plum Sauce

Honey Garlic Chicken Wings

\$20.99 PER DOZEN

hors
d'oeuvres

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SEASONAL CATERING. QUALITY SERVICE.

Premium Cold Canapés

Smoked Salmon and Herbed Cream Cheese Crostini

Jumbo Citrus Shrimp and Dill Crostini

Shaved Beef Tenderloin with Horseradish Crostini

Marinated Shrimp Cocktail

Gazpacho Shooters

Prosciutto Wrapped Grissini

\$27.99 PER DOZEN

Premium Hot Hors d'oeuvres

Apple wood Bacon Wrapped Scallops

Mini Chicken Pot Pies

Beef or Chicken Wellington Bites

Curry-Kick or Southwest Flare Beef Slider Burgers

Mini Crab Cakes with Lemon Dill Aioli

Pineapple Curry Chicken Satay

\$27.99 PER DOZEN

hors
d'oeuvres



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PLATTERS

The Cheese Platter(80 Cals)

A tempting array of Canadian Cheese including Cheddar, Swiss, Marble and Gouda, served with a basket of Specialty Crackers
2.25oz per person

Small-(serves10-15)-\$62.99
Large-(serves 20-25)-\$94.49

Fresh Sliced Fruit(90 Cals)

A selection of Fresh Fruit including Seedless Grapes, Honeydew, Watermelon, Cantaloupe, Oranges and Pineapple
5oz per person

Small-(serves10-15)-\$45.14
Large-(serves 20-25)-\$66.14

Vegetable Dip Platter(60 Cals)

A wide selection of crisp Garden Vegetables served with Herbed Dip
5oz per person

Small-(serves10-15)-\$34.64
Large-(serves 20-25)-\$52.49

Mediterranean Antipasto Platter(110Cals)

Thinly sliced Salami, Zucchini, Artichoke hearts, Roasted red peppers, Black olives
Feta cubes, provolone and wedges of pita bread
3oz per person

(Serves10-15)-\$68.24

platters



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MENU

DINNER

dinner

HOT ENTREES - DINNER

Menu include bakery-fresh rolls. Each entrée selection is served with choice of one salad, one side dish, fresh vegetable medley and one dessert. Service includes coffee, tea, and ice water. Customizations or special dietary restrictions may be subject to additional charges



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Supreme Chicken

Roasted Chicken Breast supreme with peppercorn cream sauce

\$ 28.85 PP

Prime Rib au Jus

Slowed Roasted Prime Rib of Beef au Jus with Horseradish and mini Yorkshire Pudding (Minimum order-6)

\$37.05 PP

Atlantic Salmon Fillet

Baked fillet of salmon with choice of citrus Teriyaki Glaze or Creamy Dill Sauce

\$ 29.85 PP

Turkey Pot Pie

A Savory blend of Roasted Turkey Thigh and Vegetables with Cream Sauce, Baked in Flaky Pastry Shell

\$ 32.95 PP

Jumbo Shrimp Skewer(3 pieces per person)

Our Classic Jumbo Shrimp served with Garlic Butter Sauce

\$37.05 PP

Lentil and Quinoa Stuffed Seasonal Squash

Our hearty vegetarian alternative

\$26.85 PP

Ratatouille with Navy Beans

Slow cooked Vegetables and Beans

\$26.99 PP

dinner

HOT ENTREES - SIDE

Menu include bakery-fresh rolls. Each entrée selection is served with choice of one salad, one side dish, fresh vegetable medley and one dessert. Service includes coffee, tea, and ice water.



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Salad Options

Baby Greens with Fig Balsamic Vinaigrette
Romaine Hearts drizzled in Creamy Garlic Caesar Dressing
Caprese Salad with Seasonal Reduction
Rainbow Beet Salad with Champagne Vinaigrette

Side Options

Garlic Mashed Potatoes
Indian Style Wild Rice Grain Pilaf
Herb Roasted Red Skin Potatoes
Seasonal Barley Risotto
Mediterranean Couscous Pilaf

Dessert Options

Black and White Mousse
Mini Cheesecake Delights
Tiramisu Temptation
Baby Truffle Cake

dinner



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SEASONAL CATERING. QUALITY SERVICE.

MENU

DESSERTS

desserts

DESSERTS



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Gourmet Cookies (per dozen)

Assorted freshly baked cookies, Flavours such as Chocolate chip, Double chocolate, Oatmeal raisin and White chocolate macadamia

\$12.30

Assorted Dessert Squares

Assorted Dessert Squares garnished with Fresh Berries.

Small \$36.58 (Serves 10-15)
Medium \$58.09 (Serves 15-20)
Large \$76.65 (Serves 20-25)

Slab Cake

Enjoy a Slab Cake that can serve 80-100 guests.
Choose from Vanilla, Strawberry or Chocolate.
Can have customized greeting (ex. "Congratulations/Graduates")

\$220.00

Half Slab Cake

Enjoy a half slab cake that can serve 40-50 guests
Choose from Vanilla, Strawberry or Chocolate
Can have customized greeting (ex. "Congratulations/ students!")
Dimensions: 10.5" x 15"

\$110.00

Chocolate Fountain (5 business days' notice is required)

Our decadent chocolate is available in milk and dark. Served with a wide variety of dipping items
Including fresh fruit, candies, cakes, pretzels, Oreo cookies...
The possibilities are endless!

desserts



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MENU

ALCOHOL

alcohol

ALCOHOL



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It is the responsibility of the client to arrange for his/her own SOP (Special Occasion Permit) for events **in non-licensed areas** (Brennan Hall Lounge, Charbonnel Lounge, Father Madden Hall, Canada Room, Sam Sorbara Auditorium and The Coop), a copy should be given to Chartwells 4 days prior to any event with alcohol service. A SOP must be completed and submitted to any LCBO store location at least 3 weeks prior to an event (SOPs take at least 2 weeks to process), and alcohol may not be served without a properly processed SOP.

We offer Host and Cash Bar service. With Host Bar, the client will be billed directly based on the total consumption of alcoholic and non-alcoholic beverages consumed at the event. With a Cash Bar, each guest pays for his or her own beverage.

There is a \$2.75 (per person) set up fee for a bar set up. Pricing includes standard glassware only (**Water goblets, Beer & Wine glasses**)

A bartender must be present at all bars. Approximately (1) bartender needed for every (50) person. All our bartenders are Smart Served Certified. Additional Labor Fee will be applied to cash bars. The staffing charge is \$35 an hour per staff member at a minimum of 4 hours.

Should you have any queries or require further information, please contact --

Natasha Koo, Catering Coordinator

Phone: 416-926-1300 X 7141 / 647 -273-2918 ; Email:

Natasha.Koo@compass-canada.com

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