PLEASE NOTE MENU AND PRICING IS SUBJECT TO CHANGE.
THE MOST CURRENT MENU SELECTION IS AVAILABLE ONLINE AT USASK.CA/CULINARYSERVICES
Campus events menu

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LOOK FOR THESE SYMBOLS

VEGETARIAN  VEGAN  GLUTEN SENSITIVE  DAIRY FREE
**Campus events menu**

**beverages**

**HOT**

25  **Brown gold Peruvian fair-trade coffee** *(12-cup thermos)*
Includes cream, sugar, sugar twin and raw sugar
*Choose from* regular or decaffeinated

21.45  **Organic fair-trade tea** *(serves 12)*
Includes cream, sugar, sugar twin and raw sugar
Individual tea bags with hot water
*Includes* earl grey, raspberry earl, superberry, Egyptian mint, coconut chai, dragon well green tea, bed and breakfast, and chamomile (caffeine-free)

21.45  **Riverbend Saskatoon berry tea basket** *(serves 12)*
Includes cream, sugar, sugar twin and raw sugar
Individual tea bags with hot water

26.95  **Hot chocolate** *(12-cup thermos)*

**COLD**

24.95  **Saskatoon berry lemonade** *(12-cup thermos)*

23.95  **Homemade punch** *(12-cup thermos)*
*Choose from* cranberry citrus and mint mojito, raspberry lemon kiss, or apple orchard

26.95  **Iced coffee** *(12-cup thermos)*

2.25  **Brisk iced tea** 591ml

6.50  **Ice water** *(12-cup thermos)*
Delivered with clear biodegradable cups

2.75  **Dole bottled juice** 450ml
/bottle *Choose from* apple, cranberry, orange, or pink grapefruit

2.25  **Canned beverage**
/ can  *Choose from* 7-Up, Diet 7-Up, apple juice, Brisk iced tea, Brisk lemonade, Dr. Pepper, orange juice, Pepsi or Diet Pepsi

2.95  **Bottled water** 591ml
/bottle

2.75  **Perrier** 330ml
/bottle

1.95  **Dairyland milk** 250ml
/carton *Choose from* white or chocolate

2.25  **SoNice fortified organic soya milk** 250ml
/bottle *Choose from* vanilla or plain
Campus events menu

cold platters and snacks

**PLATTERS**

- **Morning citrus fruit tray**
  Arrangement of orange, grapefruit, pineapple and strawberries
  19.95 (small serves 8-14) / 37.45 (medium serves 16-24) / 57.25 (large serves 28-36)

- **Fresh fruit and melon slices**
  Arrangement of cantaloupe, honeydew melon, watermelon, pineapple and seasonal fruit garnish
  20.95 (small serves 8-14) / 40.75 (medium serves 16-24) / 59.65 (large serves 28-36)

- **Breakfast cheese platter**
  Arrangement of cubed cheddar and marble cheese with seasonal fruit garnish
  34.95 (small serves 12-18) / 69.65 (medium serves 28-36) / 104.45 (large serves 42-54)

- **Classic cheese platter**
  Arrangement of sliced and cubed cheddar, Swiss and marble cheese with crackers
  43.75 (small serves 12-18) / 85.45 (medium serves 28-36) / 127.15 (large serves 42-54)

- **Gourmet cheese platter**
  Arrangement of herb-crusted chèvre, French camembert, stilton, aged cheddar and Swiss with grapes, strawberries and balsamic baguette crisps
  52.65 (small serves 12-18) / 98.45 (medium serves 28-36) / 145.15 (large serves 42-54)

- **Garden crudité platter**
  Arrangement of carrots, celery, broccoli, cauliflower, cucumber, peppers and tomatoes with dill dip
  19.95 (small serves 8-14) / 37.65 (medium serves 16-24) / 55.45 (large serves 28-36)

- **Antipasto tray**
  Arrangement of Genoa salami, grilled asparagus, roasted peppers, marinated artichoke, spiced olives, marinated mozzarella, grape tomatoes and grilled pita
  47.95 (medium serves 16-24) / 69.95 (large serves 28-36)

- **Willow Creek trio platter (serves 16-24)**
  An arrangement of our signature organic Saskatchewan chickpea hummus, roasted vegetable spread and tomato bruschetta with marinated olives and pita chips
  24.45

- **Sourdough loaf with spinach and sun-dried tomato feta dip (serves 12-18)**
  Served with baguette slices
  22.45

- **Smoked farmers sausage and cheese tray**
  65 (medium serves 28-36) / 95 (large serves 42-54)

- **Bite-sized wraps with gourmet flavours and fillings**
  Choose from:
  - turkey with dried cranberries and sage aioli, grilled vegetable with hummus
  - Dijon smoked ham and apricot or horseradish beef with spinach and herb cream cheese
  - 32.95 (medium serves 18-26) / 48.75 (large serves 32-44)

- **Deli meat platter**
  Arrangement of sliced roast beef, turkey breast, smoked ham, summer sausage, pickles and olives, with whole wheat dinner rolls and margarine, mustard and mayonnaise packets
  8.50 (medium serves 16-24) / 144.50 (large serves 28-36)

**SNACKS**

- **Whole fruit**
  (minimum order of 6)
  1.25 / piece

- **Okios individual yogurt**
  (minimum order of 6)
  2.25 / cup

- **Old Dutch chips (assorted)**
  (minimum order of 6)
  1.50 / bag

- **Yogurt parfait cups**
  (minimum order of 6)
  4.25 / cup

- **The Local Bar: Lentil, quinoa and Saskatoon berry**
  (minimum order of 6)
  3.50 / each
Campus events menu

baked goods and desserts

INDIVIDUAL TREATS

**Freshly baked mini muffins** (assorted)
12.45 / dozen

**Freshly baked large muffins** (assorted)
15.95 / dozen

**House-made granola bars** *(minimum order of one dozen)*
Ingredients include local organic granola, seeds and honey
23.45 / dozen

**Mini pastries** (assorted)
Freshly baked mini muffins, banana nut, apple danish and cinnamon roll
16.75 (12) / 33.45 (24) / 49.45 (36)

**Bagels**
An assortment of plain, cheddar herb, everything, spinach, blueberry, cinnamon raisin
Served with cream cheese, strawberry cream cheese or Saskatoon berry jam
17.45 (6) / 34.45 (12)

**Savory scones** served with whipped butter *(bakers’ daily selection)*
19.45 (18) / 38.45 (36)

**Sweet scones** served with whipped cream cheese *(bakers’ daily selection)*
19.45 (18) / 38.45 (36)

**Riverbend mini croissant basket** served with Saskatchewan jam
31.95 (18) / 58.85 (36)

**Bannock** served with Saskatchewan chokecherry jam
23.45 (18) / 45.15 (36)

**Classic squares** (assorted)
Arrangement of white chocolate cherry, Nanaimo bars, peanut butter marshmallow, lemon, and seasonal and holiday features
28.95 (two dozen) / 54.45 (four dozen) / 81.35 (six dozen)

**Brownies** (assorted)
Arrangement of haystack, deep dutch, tiger, and triple chocolate chunk brownies
28.95 (2 dozen) / 54.45 (4 dozen) / 81.35 (6 dozen)

**Macaroons**
Arrangement of lemon burst and macaroon madness macaroons
28.95 (2 dozen) / 54.45 (4 dozen) / 81.35 (6 dozen)

13.95 Tarts (assorted)
/ dozen Arrangement of butter tarts, chocolate cherry, lemon coconut and seasonal holiday features

**Gourmet cookies** *(minimum order of one dozen)*
/ dozen Choose four from oatmeal raisin, white chocolate macadamia, chocolate chunk, double chocolate and seasonal or holiday feature
19.95 Cinnamon monkey bread
/ dozen Individual cinnamon bun cups with whipped cream cheese

**2.65 French Meadow gluten free brownie**
/ brownie Individually packaged
## Cakes

*All cakes are served with serrated cake lifters and plates, napkins and cutlery*

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
<th>Serving Size</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>34</td>
<td>Dessert cake</td>
<td>(serves 12)</td>
<td>Choose from strawberry shortcake, lemon chiffon, mocha chocolate,</td>
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<tr>
<td></td>
<td>/cake</td>
<td></td>
<td>carrot cream cheese or German chocolate</td>
</tr>
<tr>
<td>42</td>
<td>Cheesecake</td>
<td>(serves 16)</td>
<td>Choose from Saskatoon berry, white chocolate raspberry, apple praline</td>
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<tr>
<td></td>
<td>/cake</td>
<td></td>
<td>or mocha chocolate</td>
</tr>
<tr>
<td>52</td>
<td>Black forest cake</td>
<td>(serves 12)</td>
<td>9&quot; x 10&quot; mini sheet cake</td>
</tr>
<tr>
<td>32</td>
<td>Celebration cake</td>
<td>(serves 12)</td>
<td>White cake decorated with candy sprinkles, and served with candles</td>
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<td></td>
<td>/cake</td>
<td></td>
<td>and matches</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Choose between &quot;Happy Birthday!&quot; or &quot;Congratulations&quot;</td>
</tr>
<tr>
<td>52</td>
<td>Black forest cake</td>
<td>(serves 12)</td>
<td>9&quot; x 10&quot; mini sheet cake</td>
</tr>
<tr>
<td>25</td>
<td>Slab cake</td>
<td>(serves 48)</td>
<td>Includes a decorative message up to four words</td>
</tr>
<tr>
<td>62</td>
<td>/cake</td>
<td>(serves 66)</td>
<td>Choose between marble, chocolate or white cake with a choice of white</td>
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<td></td>
<td></td>
<td></td>
<td>or chocolate icing</td>
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<td></td>
<td>Optional: add a layer of filling to any cake</td>
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<td>Choose between Saskatoon berry, Bavarian cream or sour cherry</td>
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<td></td>
<td>add 14.45 / add 17.45</td>
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<td></td>
</tr>
<tr>
<td>72.45</td>
<td>Carrot cake with cream cheese icing</td>
<td>(serves 48)</td>
<td>/ 92.45 (serves 60)</td>
</tr>
<tr>
<td>72.45</td>
<td>German chocolate</td>
<td>(serves 48)</td>
<td>/ 92.45 (serves 60)</td>
</tr>
<tr>
<td>72.45</td>
<td>Black forest cake</td>
<td>(serves 48)</td>
<td>/ 92.45 (serves 60)</td>
</tr>
</tbody>
</table>
All meal packages include biodegradable plates, knives, forks and napkins, and appropriate disposable serving utensils. Prices vary depending on your numbers.

Please contact us for exact pricing for your group.

FOR BREAKFAST

147.90  Pancake breakfast
        Buttermilk pancakes with syrup, butter, maple breakfast sausages and fair trade coffee
        Created for approximately 20-24 people

241.75  Sun riser
        Cage-free scrambled eggs, hashbrowns, maple breakfast sausages, mini pastries, morning citrus fruit tray and fair trade coffee
        Created for approximately 20-24 people

FOR LUNCH/DINNER

307.75  Gourmet sandwich and wraps
        Chefs selection of sandwiches and wraps with garden green salad, creamy dijon potato and dill salad, pastry chef’s assorted squares and iced tea
        Created for approximately 20-24 people

307.75  Italian
        Lasagna bolognese with focaccia bread, Caesar salad, marinated vegetable salad, pastry chef’s assorted squares and iced tea
        Created for approximately 20-24 people

336.80  BBQ beef burger
        Premium 6oz ground beef burgers with cheese, lettuce, tomato, onion and condiments, Caesar salad, creamy dijon potato and dill salad, coleslaw, pastry chef’s assorted squares and iced tea
        Created for approximately 20-24 people

356.80  Grilled chicken breast burger
        Smokey BBQ grilled chicken breast burgers with cheese, lettuce, tomato, onion, and condiments, caesar salad, creamy dijon potato and dill salad, coleslaw and pastry chef’s assorted squares served with iced tea
        Created for approximately 20-24 people
All individual hot meals are packaged in foil containers and include napkins and biodegradable cutlery.

Due to Food Safe Handling practices we may ask that we provide a staff member.

Cage free scrambled eggs
32.95 (serves 18-24) / 65.25 (serves 42-48)

Cage free cheddar and green onion scrambled eggs
49.95 (serves 18-24) / 99.95 (serves 42-48)

Cage free vegetable herb and cheddar scrambled eggs
49.95 (serves 18-24) / 99.95 (serves 42-48)

Canadian pan scrambler with bacon, cheese, green onion, peppers, and mushrooms
59.95 (serves 18-24) / 119.25 (serves 42-48)

Maple sausage links (pork)
49.95 (serves 18-24) / 99.45 (serves 42-48)

Bacon
54.95 (serves 18-24) / 109.95 (serves 42-48)

Treen’s breakfast sausage (pork/beef)
42.95 (serves 18-24) / 85.95 (serves 42-48)

Hashbrowns (diced)
37.95 (serves 18-24) / 75.90 (serves 42-48)

Shredded hashbrowns
37.95 (serves 18-24) / 75.90 (serves 42-48)

Buttermilk pancakes with syrup
23.95 (serves 18-24) / 47.95 (serves 42-48)

Rancher’s breakfast burrito with sausage, bacon, mushrooms, peppers, cheddar, and fire roasted salsa
54.95 (serves 9-12) / 99.95 (serves 18-24)

Breakfast burrito with spinach, peppers, cream cheese, and fire roasted salsa
49.95 (serves 9-12) / 109.95 (serves 18-24)

Frittata: egg dish similar to an omelette or crustless quiche
Farmer’s frittata with sausage, bacon, potato, peppers, onion, cheddar and dill
44.95 (cut into 12) / 89.95 (cut into 24)

Vegetarian frittata with mushrooms, kale, potato, peppers, green onion and dill
44.95 (cut into 12) / 89.95 (cut into 24)

Strata: layered casserole consisting of bread and egg
Apple raisin french toast strata
35.95 (cut into 12) / 72.45 (cut into 24)

Bacon, cheddar, and spinach strata
42.95 (cut into 12) / 84.95 (cut into 24)

Blueberry strata
35.95 (cut into 12) / 72.45 (cut into 24)
Campus events menu

hot pan selections
lunch and dinner

All hot pan selections include biodegradable plates, knives, forks and napkins, and appropriate disposable serving utensils.

Due to Food Safe Handling practices we may ask that we provide a staff member.

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price (serves 9-12)</th>
<th>Price (serves 18-24)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Indian butter chicken with basmati rice</td>
<td>$107.45</td>
<td>$214.45</td>
</tr>
<tr>
<td>Yogurt and spice marinated chicken cooked in a creamy tomato sauce</td>
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<tr>
<td>Thai penaeng beef with coconut rice</td>
<td>$107.45</td>
<td>$214.45</td>
</tr>
<tr>
<td>Braised tender beef prepared in a panang curry coconut sauce</td>
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</tr>
<tr>
<td>Chicken and black bean enchilada with spanish rice</td>
<td>$107.45</td>
<td>$214.45</td>
</tr>
<tr>
<td>Shredded chicken and black beans wrapped in flour tortillas and baked in enchilada sauce and melted cheese</td>
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<tr>
<td>Beef bourginionne</td>
<td>$107.45</td>
<td>$214.45</td>
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<tr>
<td>Classic beef braise with mushrooms and bacon served with barley and vegetable pilaf</td>
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<tr>
<td>Lebanese spiced chicken breast</td>
<td>$107.45</td>
<td>$214.45</td>
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<tr>
<td>Served with harissa and lemon and herb couscous pilaf</td>
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</tr>
<tr>
<td>Mediterranean Chicken</td>
<td>$71.35 (half pan serves 9-12)</td>
<td>$142.12 (full pan serves 18-24)</td>
</tr>
<tr>
<td>Grilled chicken breast glazed with lemon and balsamic and topped with tomato bruschetta</td>
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</tr>
<tr>
<td>Lasagna bolognase</td>
<td>$71.35 (half pan serves 9-12)</td>
<td>$142.12 (full pan serves 18-24)</td>
</tr>
<tr>
<td>Layers of our signature beef bolognise sauce, ricotta and spinach, topped with our Italian cheese blend and served with our homemade focaccia bread</td>
<td></td>
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<tr>
<td>Lasagna primavera</td>
<td>$64.85 (half pan serves 9-12)</td>
<td>$129.65 (full pan serves 18-24)</td>
</tr>
<tr>
<td>Layered with our herb-infused tomato sauce and fresh market vegetables, topped with our Italian cheese blend and served with our homemade focaccia bread</td>
<td></td>
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<tr>
<td>Tuscan garden vegetable and white bean penne</td>
<td>$62.85 (half pan serves 9-12)</td>
<td>$125.45 (full pan serves 18-24)</td>
</tr>
<tr>
<td>Penne tossed with roasted vegetables, organic white beans and tomato sauce, and served with our homemade grilled olive oil bread</td>
<td></td>
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<tr>
<td>Creamy pasta alfredo florentine penne</td>
<td>$62.85 (half pan serves 9-12)</td>
<td>$125.45 (full pan serves 18-24)</td>
</tr>
<tr>
<td>Tossed in a garlic Parmesan cream with spinach and mushrooms served with focaccia bread</td>
<td></td>
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</tr>
<tr>
<td>BBQ beef burgers*</td>
<td>$95.45 (half pan includes 24)</td>
<td>$190.85 (full pan includes 48)</td>
</tr>
<tr>
<td>Premium 6oz ground beef burgers with whole wheat Kaisers and individual ketchup, mustard and relish</td>
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</tr>
<tr>
<td>Grilled chicken breast burger*</td>
<td>$145.85 (half pan includes 24)</td>
<td>$285.45 (full pan includes 48)</td>
</tr>
<tr>
<td>Smokey BBQ grilled chicken breast burgers with whole wheat Kaisers and individual ketchup, mustard and relish</td>
<td></td>
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</tr>
<tr>
<td>Spicy black bean burgers*</td>
<td>$95.45 (half pan includes 24)</td>
<td>$190.85 (full pan includes 48)</td>
</tr>
<tr>
<td>4oz vegetable burgers with whole wheat Kaisers and individual ketchup, mustard and relish</td>
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</tr>
<tr>
<td>Smoked sausages</td>
<td>$89.45 (half pan includes 24)</td>
<td>$179.45 (full pan includes 48)</td>
</tr>
<tr>
<td>Grilled smokies with soft rolls and individual ketchup, mustard and relish packages</td>
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</tbody>
</table>

ASK ABOUT OUR CHEF’S SEASONAL FEATURE THAT CHANGES REGULARLY!
Campus events menu

hot individual selections
lunch and dinner

All individual hot meals are packaged in foil containers and include napkins and biodegradable cutlery.

Due to Food Safe Handling practices we may ask that we provide a staff member.

13.95 Lemon balsamic glazed chicken
Oven-roasted chicken breast supreme with chef’s choice of side starch and roasted market vegetables

10.95 Lasagna bolognaise
Layered with our signature meat sauce (beef), topped with an Italian cheese blend and served with our focaccia bread

10.95 Lasagna primavera
Layered with our herb-infused tomato sauce, topped with an Italian cheese blend and served with focaccia bread

9.95 Creamy pasta alfredo florentine penne
Tossed in a garlic Parmesan cream with spinach and mushrooms served with focaccia bread

9.95 Tuscan garden vegetable and white bean penne
Gluten-free pasta tossed with organic white beans, roasted vegetables and our homemade marinara tomato sauce and served with olive oil grilled gluten-free garlic bread

ASK ABOUT OUR CHEF’S SEASONAL FEATURE THAT CHANGES REGULARLY!

Please note: this selection includes gluten-free ingredients that are carefully and safely assembled in our kitchen; however, we are not a gluten-free facility.
Campus events menu

**GREENS**

**Caesar salad**
Romaine lettuce, bacon bits, Parmesan cheese and garlic croutons with creamy Caesar dressing
19.95 (serves 4-6) / 29.65 (serves 7-9) / 38.45 (serves 10-12)

**Village Greek salad**
Cucumber, red onion, tomato and bell peppers on romaine lettuce with olives, crumbled feta cheese and traditional Greek dressing
19.95 (serves 4-6) / 29.65 (serves 7-9) / 38.45 (serves 10-12)

**Spinach mandarin salad**
Baby spinach with red onion, mandarin segments, seasonal berries and sunflower seeds with local Earth Angel honey-yogurt dressing
19.95 (serves 4-6) / 29.65 (serves 7-9) / 38.45 (serves 10-12)

**Chopped summer salad**
Roasted corn, cucumber, roasted peppers, cherry tomatoes and garlic croutons on mixed greens with a cilantro-lime yogurt dressing
19.95 (serves 4-6) / 29.65 (serves 7-9) / 38.45 (serves 10-12)

**Chef market salad**
Mixed greens topped with grilled chicken, diced bacon, sliced egg, crumbled feta, cherry tomatoes, julienne vegetables and Three Farmers camelina buttermilk dressing
23.95 (serves 4-6) / 34.65 (serves 7-9) / 43.45 (serves 10-12)

**Garden greens salad**
Julienne carrots and peppers, sliced cucumber and cherry tomatoes on mixed field greens
Choose one dressing from:
- Three Farmers camelina buttermilk dressing
- Chef’s daily vinaigrette
18.95 (serves 4-6) / 28.65 (serves 7-9) / 37.45 (serves 10-12)
**COMPOUND SALAD**

- **Fruit salad**
  Watermelon, honeydew melon, cantaloupe, pineapple and grapes with a squeeze of fresh lime
  
<table>
<thead>
<tr>
<th>Serves 4-8</th>
<th>Serves 12-16</th>
<th>Serves 16-20</th>
</tr>
</thead>
<tbody>
<tr>
<td>16.95</td>
<td>32.65</td>
<td>38.45</td>
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</table>

- **Creamy dijon potato and dill salad**

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<thead>
<tr>
<th>Serves 4-8</th>
<th>Serves 12-16</th>
<th>Serves 16-20</th>
</tr>
</thead>
<tbody>
<tr>
<td>12.95</td>
<td>24.65</td>
<td>29.95</td>
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</table>

- **Pasta primavera salad**
  Traditional creamy pasta salad with vegetables

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<thead>
<tr>
<th>Serves 4-8</th>
<th>Serves 12-16</th>
<th>Serves 16-20</th>
</tr>
</thead>
<tbody>
<tr>
<td>14.95</td>
<td>27.55</td>
<td>34.15</td>
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</table>

- **Coleslaw**
  Shredded cabbage and vegetables marinated in a creamy coleslaw dressing

<table>
<thead>
<tr>
<th>Serves 4-8</th>
<th>Serves 12-16</th>
<th>Serves 16-20</th>
</tr>
</thead>
<tbody>
<tr>
<td>14.95</td>
<td>27.55</td>
<td>34.15</td>
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</table>

- **Organic Saskatchewan bean salad**
  Local organic beans marinated in herb vinaigrette with roasted vegetables

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<thead>
<tr>
<th>Serves 4-8</th>
<th>Serves 12-16</th>
<th>Serves 16-20</th>
</tr>
</thead>
<tbody>
<tr>
<td>16.95</td>
<td>32.65</td>
<td>38.45</td>
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</table>

- **Marinated vegetable salad**
  Fresh vegetables marinated in a herb vinaigrette

<table>
<thead>
<tr>
<th>Serves 4-8</th>
<th>Serves 12-16</th>
<th>Serves 16-20</th>
</tr>
</thead>
<tbody>
<tr>
<td>16.95</td>
<td>32.65</td>
<td>38.45</td>
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</tbody>
</table>

- **Sundried tomato and tortellini salad**
  Three-cheese tortellini marinated in sundried tomato vinaigrette with cherry tomatoes, julienne vegetables and grated parmesan cheese

<table>
<thead>
<tr>
<th>Serves 4-8</th>
<th>Serves 12-16</th>
<th>Serves 16-20</th>
</tr>
</thead>
<tbody>
<tr>
<td>20.95</td>
<td>41.65</td>
<td>49.45</td>
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</tbody>
</table>

- **Saskatoon berry-citrus slaw**
  Saskatoon berry-citrus kale slaw with a yogurt dressing

<table>
<thead>
<tr>
<th>Serves 4-8</th>
<th>Serves 12-16</th>
<th>Serves 16-20</th>
</tr>
</thead>
<tbody>
<tr>
<td>18.95</td>
<td>34.95</td>
<td>40.45</td>
</tr>
</tbody>
</table>

- **Mediterranean quinoa salad**
  Bell peppers, olives, artichokes, red onion, zucchini and quinoa marinated in a sundried tomato vinaigrette

<table>
<thead>
<tr>
<th>Serves 4-8</th>
<th>Serves 12-16</th>
<th>Serves 16-20</th>
</tr>
</thead>
<tbody>
<tr>
<td>18.95</td>
<td>34.95</td>
<td>40.45</td>
</tr>
</tbody>
</table>

- **Roasted vegetable cous cous salad**
  Roasted vegetables and cous cous marinated in a balsamic vinaigrette topped with crumbled feta

<table>
<thead>
<tr>
<th>Serves 4-8</th>
<th>Serves 12-16</th>
<th>Serves 16-20</th>
</tr>
</thead>
<tbody>
<tr>
<td>18.95</td>
<td>34.95</td>
<td>40.45</td>
</tr>
</tbody>
</table>
KETTLE SOUPS
Choice of: Roasted Mushroom and Dill, Red Thai Chicken Curry, Hearty Vegetable and Lentil or Chef’s daily kettle creation.
Medium Kettle 65.95 (serves 20 - 8oz bowls)
Large Kettle 104.95 (serves 32 - 8oz bowls)
*add dinner rolls with individual butter - 6.95 (dozen)

Grilled chicken ciabatta sandwich platter
Char-grilled breast of chicken on ciabatta with Swiss cheese, mixed field greens and our signature balsamic-roasted pepper aioli
49.85 (6) / 92.65 (12)

Blackened beef baguette sandwich platter
Cajun-style blackened steak thinly sliced and stacked on baguette with creole mustard, sliced tomatoes and provolone cheese
49.85 (6) / 92.65 (12)

Gourmet sandwich platter
All sandwiches are served on assorted chef’s selection of artisan breads and rolls and an assortment of fresh vegetables
Choose two varieties 38.65 (6) / Choose four varieties 76.45 (12) / Choose five varieties 95.35 (15)
Choose from:
- Smoked ham and cheddar with grainy dijon mustard
- Cage-free egg salad on kaiser
- Country dijon chicken salad
- Italian muffaletta with salami, pepperoni, olive tapenade and provolone
- Bistro smoked turkey with roast pepper aioli and provolone cheese
- Roast beef and swiss with roasted garlic-thyme aioli
- Marquis club with ham, bacon, turkey with sundried tomato aioli and monterey jack
- Vegan roasted vegetable and hummus

Wrap platter
All wraps are served on assorted white, multigrain, spinach and sundried tomato tortillas.
Choose two varieties 38.65 (6) / Choose four varieties 76.45 (12) / Choose five varieties 95.35 (15)
Choose from:
- California turkey bacon club wrap with avocado aioli, lettuce, tomato and monterey jack cheese
- Country dijon chicken salad topped with mixed greens
- Italian sausage and pesto mayo with mixed greens, tomato and mozzarella
- Mediterranean tuna topped with mixed greens
- Smoked ham with tomato, mixed greens, herb cream cheese, cheddar and Swiss cheese
- Roast beef florentine with spinach, roasted garlic and thyme aioli, Swiss cheese
- Vegan roasted vegetable and hummus

Choice of:
- Roasted Mushroom and Dill
- Red Thai Chicken Curry
- Hearty Vegetable and Lentil
- Chef’s daily kettle creation.

Medium Kettle 65.95 (serves 20 - 8oz bowls)
Large Kettle 104.95 (serves 32 - 8oz bowls)
*add dinner rolls with individual butter - 6.95 (dozen)
**Vegetable sandwich platter**
All sandwiches are served on chef’s selection assorted breads, rolls and pitas

Choose two varieties **36.65 (6)** / Choose three varieties **74.45 (12)**

Choose from:
- Vegetable muffaletta with olive tapenade, roasted red pepper, tomato, lettuce and provolone cheese
- Garden vegetable with herb cream cheese, sprouts, tomato, cucumber and peppers
- Vegan organic chickpea hummus with roasted peppers, cucumber, tomato, spinach and sprouts
- Vegan organic quinoa and avocado salad wrap with grated carrot, mixed greens, sprouts and tomatoes

**Gluten sensitive sandwich platter**

Choose two varieties **38.65 (6)** / Choose three varieties **76.45 (12)**

Choose from:
- Gluten-free smoked turkey provolone with tomato, cucumber, mixed greens and cranberry orange aioli on gluten-free bread
- Gluten-free roast beef with roasted garlic and thyme aioli, tomato, mixed greens and Swiss cheese on gluten-free bread
- Gluten-free garden vegetable sandwich with herb cream cheese, sprouts, tomato, cucumber and peppers on gluten-free bread
- Gluten-free organic quinoa and avocado salad with grated carrot, mixed greens, sprouts and tomatoes on gluten-free bread

Please note: this selection includes gluten-free ingredients that are carefully and safely assembled in our kitchen; however, we are not a gluten-free facility.
Campus events menu

boxed meals

7 Expedition breakfast box
/box
Includes an individual yogurt, fresh baked muffin, cracker barrel cheese, piece of fruit and canned juice

11 Executive lunch box
/box
Includes piece of fruit, marinated vegetable salad, two cookies, one beverage, and one sandwich on artisan bread.

Choose sandwich:
- Smoked ham and cheddar with grainy dijon mustard
- Italian mufaletta with salami, pepperoni, olive-red pepper tapenade, tomato, lettuce and provolone cheese
- Bistro-smoked turkey with roast pepper aioli, provolone cheese, tomato and mixed greens
- Roast beef and Swiss with roasted garlic-thyme aioli with mixed greens and tomato
- Garden vegetable with herb cream cheese, sprouts, tomato, cucumber and peppers
- Smoked turkey and provolone with tomato, cucumber, mixed greens and cranberry orange aioli on gluten-free bread
- Roast beef with roasted garlic and thyme aioli, tomato, mixed greens and Swiss cheese on gluten-free bread
- Organic quinoa and avocado salad with grated carrot, mixed greens, sprouts and tomatoes on gluten-free bread

Choose beverage from white milk (250 ml), chocolate milk (250 ml), SoNice vanilla (250 ml), apple or orange juice

8.50 The lunch box express
/box
Includes one piece of fruit, granola bar, one canned juice and one sandwich on artisan bread. Choose sandwich:
- Ham and cheddar kaiser
- Roast beef kaiser
- Smoked turkey kaiser
- Garden vegetable and cream cheese on a kaiser
- Organic quinoa and avocado salad on gluten-free bread
- Roast beef sandwich on gluten-free bread
- Smoked turkey on gluten-free bread

10.50 Salad boxes
/box
Beverage not included

- Grilled chicken salad box
  Grilled chicken breast and citrus berry quinoa salad with almonds and field greens, cottage cheese, and fresh fruit
- Pan Asian salad box
  Sweet potato and quinoa sushi roll with wasabi and pickled ginger, sesame edamame bean salad, Asian greens, and fruit slices
- Vegan salad box
  Grilled tofu, corn and bean salad with quinoa, romaine, crudite vegetables, and fresh fruit

Please note: this selection includes gluten-free ingredients that are carefully and safely assembled in our kitchen; however, we are not a gluten-free facility.
signature pizza

All pizzas are 16” and are cut into 12 slices (serves 3-4), and all orders include biodegradable napkins and a disposable lifter for each variety ordered.

21.45 Three cheese
Blend of mozzarella, cheddar and parmesan

21.95 Spicy pepperoni
Thin-sliced dry-cured pepperoni with chilies

23.45 Hawaiian luau
Ham and pineapple

23.45 Pepperoni pau
Pepperoni with marinated peppers, artichokes, red onion and black olives

23.45 The Huskie
Ham, pepperoni, bacon, bell peppers, mushrooms and red onion

23.45 Spanakopita
Herb cream cheese, sautéed spinach, feta cheese and sundried tomato

27.95 Sonoma
Grilled chicken, olives, peppers, spinach, cherry tomato with basil pesto and chèvre

Gluten Sensitive

All gluten sensitive pizzas are 10” and are cut into 8 slices (serves 2-3), and all orders include biodegradable napkins and a disposable lifter for each variety ordered.

19.45 GS three cheese
Blend of mozzarella, cheddar and parmesan

19.95 GS pepperoni and mushrooms
Thin-sliced dry-cured pepperoni with chilies

21.45 GS grilled chicken pau pizza
With marinated peppers, artichokes, red onion and black olives

Please note: this selection includes gluten-free ingredients that are carefully and safely assembled in our kitchen; however, we are not a gluten-free facility.
### HOT

*(minimum of two dozen per selection)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato and pea samosa with cilantro yogurt</td>
<td>26</td>
</tr>
<tr>
<td>Local honey and sesame chicken skewers</td>
<td>26</td>
</tr>
<tr>
<td>Moroccan spiced beef skewers with cilantro yogurt</td>
<td>26</td>
</tr>
<tr>
<td>Char-grilled lamb chops with chimichurri sauce</td>
<td>32</td>
</tr>
<tr>
<td>Crab cake with chipotle aioli</td>
<td>30</td>
</tr>
<tr>
<td>Bison empanada with pebre salsa</td>
<td>32</td>
</tr>
<tr>
<td>Bacon-wrapped pan-seared scallops with seasonal berry-jalapeno salsa</td>
<td>28</td>
</tr>
</tbody>
</table>

### COLD

*(minimum of two dozen per selection)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Savory spring vegetable and goat cheese tart</td>
<td>26</td>
</tr>
<tr>
<td>Gravlax Diefenbaker steelhead trout on rye with mustard dill sauce</td>
<td>30</td>
</tr>
<tr>
<td>Tomato bruschetta on crispy wontons with crème fraiche</td>
<td>22</td>
</tr>
<tr>
<td>Vegetables ceviche in cucumber cap</td>
<td>26</td>
</tr>
<tr>
<td>Balsamic glazed cranberry and herb cream cheese pinwheels</td>
<td>24</td>
</tr>
</tbody>
</table>

### SUSHI MAKI

*(minimum of two dozen per selection. Includes soya sauce, wasabi and pickled ginger)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>California roll</td>
<td>18</td>
</tr>
<tr>
<td>Shrimp and avocado roll</td>
<td>20</td>
</tr>
<tr>
<td>West coast salmon and smoked salmon roll</td>
<td>20</td>
</tr>
<tr>
<td>Sweet potato roll</td>
<td>18</td>
</tr>
<tr>
<td>East coast spicy crab inside-outside roll</td>
<td>20</td>
</tr>
</tbody>
</table>

Please note: this selection includes gluten-free ingredients that are carefully and safely assembled in our kitchen; however, we are not a gluten-free facility.
On-campus event catering

The University of Saskatchewan Culinary Services operates under the university’s permanent institutional liquor license and is governed by the regulations and procedures established by provincial legislation, and the Board of Governors of the University of Saskatchewan.

For this reason, the nature of your organization and event will determine the type of service we can provide. Arrangements for alcohol service are required a minimum of 21 business days prior to your event to ensure the availability of product for your event.

<table>
<thead>
<tr>
<th>BAR PRICES</th>
<th>CASH BAR SERVICES</th>
</tr>
</thead>
<tbody>
<tr>
<td>6  Highballs</td>
<td>Guests purchase individual drinks with cash. Host tickets can be made available to the convener. All returned tickets will be charged to the group’s master account.</td>
</tr>
<tr>
<td>6  Domestic beer</td>
<td></td>
</tr>
<tr>
<td>7  Wine</td>
<td></td>
</tr>
<tr>
<td>7  Import beer</td>
<td></td>
</tr>
<tr>
<td>7  Specialty beverage</td>
<td></td>
</tr>
</tbody>
</table>

DELIVERY CHARGES WILL APPLY WHEN ORDERING A BAR ON CAMPUS:

<table>
<thead>
<tr>
<th>50 Beer and wine bar</th>
<th>SUBSIDIZED BAR SERVICES</th>
</tr>
</thead>
<tbody>
<tr>
<td>100 Full-service bar</td>
<td>The most common bar is called a subsidy bar, where the hosts subsidize a portion of the drink costs. Guests pay a reduced price on drinks and the hosts pay the remainder of the drink price.</td>
</tr>
</tbody>
</table>

HOST BAR SERVICES

The client will be invoiced for all of the guest’s drinks.

For all types of bars, the groups are required to use the trained University of Saskatchewan bartenders. A minimum bartender charge of $25 per hour for three hours will be applied to all events. If the bar minimum of $500 is met, the bartender fee is complimentary. We require one bartender per 75 people in attendance.

Please note that SLGA regulations do not allow any homemade alcoholic products to be served. Food must be made available at all events with liquor service, and no beverages may leave the premises.
On-campus event catering

**MENUS**

Our menus include a large selection of items to accommodate all groups for all types of events. All menu requirements must be discussed with Culinary Services a minimum of three weeks prior to the event date.

Our chef welcomes the opportunity to create a special menu for you. Notice of at least three weeks is required to create a customized menu for the group. A non-refundable $100 charge will apply at the time of menu design and will be applied to the cost of the customized final event.

**FOOD ALLERGENS/MEAL RESTRICTIONS**

While Culinary Services does not have gluten-free or allergen-free kitchens and serving lines, we take every precaution to check ingredient information and to ensure that cross contamination of ingredients does not occur. Ingredients and nutritional content may vary. Because manufacturers may change their product formulation or consistency without our knowledge and product availability may fluctuate, we cannot completely guarantee products are gluten or allergen free.

It is the responsibility of the customer with food allergies or other specified nutrition concerns to make the final judgment on whether or not to question the ingredients of a food item or to choose to eat the foods selected. Guests are encouraged to consider information provided, to their own satisfaction, in light of their own individual needs and requirements.

**ATTENDANCE**

To ensure the appropriate amount of food is delivered, please refer to the amounts listed beside each menu item when ordering. We suggest matching this number to the number of expected guests, which will help ensure the success of the delivery. The event conference manager will assist with the management of the amounts ordered for the event.

**LIQUOR**

Provincial liquor laws govern the facility and all applicable guidelines must be met. All liquor served in the facility is to be provided by University of Saskatchewan’s Culinary Services (this includes all beer, spirits and wine). No additional corkage charges will apply. Check with your event conference manager to ensure the location of the event has been approved under the University of Saskatchewan’s liquor license.

**START AND FINISH TIMES**

Start and finish times of all functions are to be strictly adhered to. Any time added before or after the original booked time may result in additional staff charges.

**PRICES**

Menu prices quoted are subject to change. Menu prices are guaranteed one month prior to the event date.
On-campus event catering

**METHOD OF PAYMENT**
For all functions that are paying with cash, cheque, money order or bank note, the payment must be paid in full three days prior to the delivery. All payments can be mailed or delivered to: University of Saskatchewan, Marquis Hall, Room 224, 97 Campus Drive, Saskatoon, Saskatchewan, S7N 4L3.

If the group is paying by credit card, a credit card authorization form must be completed. Please contact Culinary Services at 306-966-6794 for a copy of the form.

Only university departments may use a CFOAPAL to secure the order. In the case where a CFOAPAL is issued to secure an order, any incurred expenses in preparation of the order will be charged directly to the given CFOAPAL.

**OUTSIDE CONTRACTORS**
Due to city and provincial health regulations, Culinary Services must be the sole provider when ordering a delivery.

**SET-UP**
It is the responsibility of the group to ensure that all set-up requirements for the delivery have been arranged (tables for delivered products, space for attendees to eat, etc.). If Culinary Services staff members are required to prepare the area for the delivery, additional charges may apply. Staff hours are $25 per hour (with a minimum one-hour charge).

**GRATUITIES**
Culinary Services does not accept gratuities or service charges.

**TAX**
All food and beverage are subject to GST/PST. GST/PST is applied to the balance of your bill. However, if the order is billed to a university department CFOAPAL, GST/PST is not applicable.

**STAFF CHARGES**
Staff charges will apply for all events. An estimated total will be provided at the time of booking with the actual staff hours charged after the event. Server/bartender/chef charges are $30 per hour each, for a minimum of three hours per staff member.

Due to city and provincial health regulations, Culinary Services requires all events requiring staff to use Culinary Services staff. The group may not use volunteers in place of Culinary Services staff members.

**CANCELLATION POLICY**
In the event of cancellation, the customer is subject to a charge. Refer to your contract cancellation clauses.
Thank you for choosing Culinary Services as your catering provider.

Please contact us and we will be happy to co-ordinate a package for you.

**PLEASE CONTACT US IF YOU HAVE ANY QUESTIONS.**

CATERING@USASK.CA
USASK.CA/CULINARYSERVICES