PLEASE NOTE MENU AND PRICING IS SUBJECT TO CHANGE.
THE MOST CURRENT MENU SELECTION IS AVAILABLE ONLINE AT USASK.CA/CULINARYSERVICES
# Delivery Menu

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**Dietary Restrictions? Look for these symbols:**

- Vegetarian
- Vegan
- Gluten Sensitive
- Dairy Free
Delivery menu

**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**

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

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

2.25  **Canned beverage**  
*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  
* *Choose from* white or chocolate

2.25  **SoNice fortified organic soya milk** 250ml  
* / bottle  
*Choose from* vanilla or plain
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 crudités 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
98.50 (medium serves 16-24) / 144.50 (large serves 28-36)

SNACKS

1.25 / cup Whole fruit (minimum order of 6)
2.25 / cup Oikos individual yogurt (minimum order of 6)
3.50 / each The Local Bar Lentil, quinoa and Saskatoon berry (minimum order of 6)
4.25 / cup Yogurt parfait cups (minimum order of 6)
1.50 / bag Old Dutch chips (assorted) (minimum order of 6)
## Delivery menu

### Baked Goods and Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Individual Treats</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Freshly baked mini muffins</td>
<td>(assorted)</td>
<td>12.45</td>
</tr>
<tr>
<td>Freshly baked large muffins</td>
<td>(assorted)</td>
<td>15.95</td>
</tr>
<tr>
<td>House-made granola bars</td>
<td>(minimum order of one dozen)</td>
<td>23.45</td>
</tr>
<tr>
<td>Mini pastries</td>
<td>Blueberry muffins, banana nut, apple danish and cinnamon roll</td>
<td>16.75</td>
</tr>
<tr>
<td></td>
<td></td>
<td>33.45</td>
</tr>
<tr>
<td></td>
<td></td>
<td>49.45</td>
</tr>
<tr>
<td>Bagels</td>
<td>An assortment of plain, cheddar herb, everything, spinach, blueberry, cinnamon raisin</td>
<td>17.45</td>
</tr>
<tr>
<td>Savory scones</td>
<td>Served with whipped butter (bakers’ daily selection)</td>
<td>19.45</td>
</tr>
<tr>
<td>Sweet scones</td>
<td>Served with whipped cream cheese (bakers’ daily selection)</td>
<td>19.45</td>
</tr>
<tr>
<td>Riverbend mini croissant basket</td>
<td>Served with Saskatchewan jam</td>
<td>31.95</td>
</tr>
<tr>
<td>Bannock</td>
<td>Served with Saskatchewan chokecherry jam</td>
<td>23.45</td>
</tr>
<tr>
<td>Classic squares</td>
<td>Arrangement of white chocolate cherry, Nanaimo bars, peanut butter marshmallow, lemon, and seasonal and holiday features</td>
<td>28.95</td>
</tr>
<tr>
<td>Brownies</td>
<td>Arrangement of haystack, deep dutch, tiger, and triple chocolate chunk brownies</td>
<td>28.95</td>
</tr>
<tr>
<td>Macaroons</td>
<td>Arrangement of lemon burst and macaroon madness macaroons</td>
<td>28.95</td>
</tr>
<tr>
<td>Tarts</td>
<td>Arrangement of butter tarts, chocolate cherry, lemon coconut and seasonal holiday features</td>
<td>13.95</td>
</tr>
<tr>
<td>Gourmet cookies</td>
<td>(minimum order of one dozen)</td>
<td>10.25</td>
</tr>
<tr>
<td>Cinnamon monkey bread</td>
<td>Individual cinnamon bun cups with whipped cream cheese</td>
<td></td>
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<tr>
<td>French Meadow gluten free brownie</td>
<td>Individually packaged</td>
<td>2.65</td>
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## CAKES

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

<table>
<thead>
<tr>
<th>Price</th>
<th>Cake Description</th>
<th>Serves</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>34</td>
<td>Dessert cake</td>
<td>(serves 12)</td>
<td></td>
</tr>
<tr>
<td>42</td>
<td>Cheesecake</td>
<td>(serves 16)</td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>Black forest cake</td>
<td>(serves 12)</td>
<td></td>
</tr>
<tr>
<td>42</td>
<td>Celebration cake</td>
<td>(serves 12)</td>
<td></td>
</tr>
<tr>
<td>32</td>
<td>Slab cake</td>
<td>9” x 10” mini sheet cake</td>
<td></td>
</tr>
</tbody>
</table>

### Slab cake
Includes a decorative message up to four words

*Choose between marble, chocolate or white cake with a choice of white or chocolate icing*

<table>
<thead>
<tr>
<th>Price</th>
<th>Cake Description</th>
<th>Serves</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>52</td>
<td>Carrot cake with cream cheese icing</td>
<td>(serves 48) / 72.45</td>
<td>(serves 60) / 92.45</td>
</tr>
<tr>
<td>72.45</td>
<td>German chocolate</td>
<td>(serves 48) / 72.45</td>
<td>(serves 60) / 92.45</td>
</tr>
<tr>
<td>72.45</td>
<td>Black forest cake</td>
<td>(serves 48) / 72.45</td>
<td>(serves 60) / 92.45</td>
</tr>
</tbody>
</table>

Optional: add a layer of filling to any slab cake.

*Choose between Saskatoon berry, Bavarian cream or sour cherry* 

add 14.45 / add 17.45
Delivery 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
16.95 (serves 4-8) / 32.65 (serves 12-16) / 38.45 (serves 16-20)

**Creamy dijon potato and dill salad**
12.95 (serves 4-8) / 24.65 (serves 12-16) / 29.95 (serves 16-20)

**Pasta primavera salad**
Traditional creamy pasta salad with vegetables
14.95 (serves 4-8) / 27.55 (serves 12-16) / 34.15 (serves 16-20)

**Coleslaw**
Shredded cabbage and vegetables marinated in a creamy coleslaw dressing
14.95 (serves 4-8) / 27.55 (serves 12-16) / 34.15 (serves 16-20)

**Organic Saskatchewan bean salad**
Local organic beans marinated in herb vinaigrette with roasted vegetables
16.95 (serves 4-8) / 32.65 (serves 12-16) / 38.45 (serves 16-20)

**Marinated vegetable salad**
Fresh vegetables marinated in a herb vinaigrette
16.95 (serves 4-8) / 32.65 (serves 12-16) / 38.45 (serves 16-20)

**Sundried tomato and tortellini salad**
Three-cheese tortellini marinated in sundried tomato vinaigrette with cherry tomatoes, julienne vegetables and grated parmesan cheese
20.95 (serves 4-8) / 41.65 (serves 12-16) / 49.45 (serves 16-20)

**Saskatoon berry-citrus slaw**
Saskatoon berry-citrus kale slaw with a yogurt dressing
18.95 (serves 4-8) / 34.95 (serves 12-16) / 40.45 (serves 16-20)

**Mediterranean quinoa salad**
Bell peppers, olives, artichokes, red onion, zucchini and quinoa marinated in a sundried tomato vinaigrette
18.95 (serves 4-8) / 34.95 (serves 12-16) / 40.45 (serves 16-20)

**Roasted vegetable couscous salad**
Roasted vegetables and couscous marinated in a balsamic vinaigrette topped with crumbled feta
18.95 (serves 4-8) / 34.95 (serves 12-16) / 40.45 (serves 16-20)
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 roll with roast pepper aioli, provolone cheese
- Roast beef and swiss with roasted garlic-thyme aioli on baguette
- 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 an assortment of 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
**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 roasted red pepper 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

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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.
**INDIVIDUAL**

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

(minimum of 4 of each selection)

- **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.*
**HOT PAN SELECTIONS**

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.

### Mediterranean chicken
Grilled chicken breast glazed with lemon and balsamic and topped with tomato bruschetta

- **71.35** (serves 9-12) / **142.12** (serves 18-24)

### Lasagna bolognese
Layers of our signature beef bolognese sauce, ricotta and spinach, topped with our Italian cheese blend and served with our homemade focaccia bread

- **71.35** (serves 9-12) / **142.12** (serves 18-24)

### Lasagna primavera
Layered with our herb-infused tomato sauce and fresh market vegetables, topped with our Italian cheese blend and served with our homemade focaccia bread

- **64.85** (serves 9-12) / **129.65** (serves 18-24)

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

- **62.85** (serves 9-12) / **125.45** (serves 18-24)

### 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

- **62.85** (serves 9-12) / **125.45** (serves 18-24)

### Indian butter chicken with basmati rice
Yogurt and spice marinated chicken cooked in a creamy tomato sauce

- **107.45** (serves 9-12) / **214.45** (serves 18-24)

### Thai penang beef with coconut rice
Braised tender beef prepared in a panang curry coconut sauce

- **107.45** (serves 9-12) / **214.45** (serves 18-24)

### Chicken and black bean enchilada with spanish rice
Shredded chicken and black beans wrapped in flour tortillas and baked in enchilada sauce and melted cheese

- **107.45** (serves 9-12) / **214.45** (serves 18-24)

### Beef bourginionne
Classic beef braise with mushrooms and bacon served with barley and vegetable pilaf

- **107.45** (serves 9-12) / **214.45** (serves 18-24)

### Lebanese spiced chicken breast
Served with harissa and lemon and herb couscous pilaf

- **107.45** (serves 9-12) / **214.45** (serves 18-24)

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Delivery menu

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

11 Executive lunch box
Includes one 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 muffaletta 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
Includes one piece of fruit, one granola bar, one canned juice, and one sandwich on kaisers Choose sandwich:

- Ham and cheddar
- Roast beef
- Smoked turkey
- Garden vegetable and cream cheese
- 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
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.
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

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Delivery menu

appetizers

HOT
(minimum of two dozen per selection)

- 26 /dozen Potato and pea samosa with cilantro yogurt
- 26 /dozen Local honey and sesame chicken skewers
- 26 /dozen Moroccan spiced beef skewers with cilantro yogurt
- 32 /dozen Char-grilled lamb chops with chimichurri sauce
- 30 /dozen Crab cake with chipotle aioli
- 32 /dozen Bison empanada with pebre salsa
- 28 /dozen Bacon-wrapped pan-seared scallops with seasonal berry-jalapeno salsa

COLD
(minimum of two dozen per selection)

- 26 /dozen Savory spring vegetable and goat cheese tart
- 30 /dozen Gravlax Diefenbaker steelhead trout on rye with mustard dill sauce
- 22 /dozen Tomato bruschetta on crispy wontons with crème fraiche
- 26 /dozen Vegetables ceviche in cucumber cap
- 24 /dozen Balsamic glazed cranberry and herb cream cheese pinwheels

SUSHI MAKI
(includes soya sauce, wasabi and pickled ginger) (minimum of two dozen per selection)

- 18 /dozen California roll
- 20 /dozen Shrimp and avocado roll
- 20 /dozen West coast salmon and smoked salmon roll
- 18 /dozen Sweet potato roll
- 20 /dozen East coast spicy crab inside-outside roll

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.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Quantity</th>
</tr>
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<tbody>
<tr>
<td>Dairyland 18% coffee creamers (160)</td>
<td>7.95</td>
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**EARTH PLUS BIODEGRADABLE PAPER PRODUCTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Forks (100)</td>
<td>6.75</td>
<td></td>
</tr>
<tr>
<td>Spoons (100)</td>
<td>6.75</td>
<td></td>
</tr>
<tr>
<td>Knives (100)</td>
<td>6.75</td>
<td></td>
</tr>
<tr>
<td>6&quot; Plate (250)</td>
<td>11.95</td>
<td></td>
</tr>
<tr>
<td>9&quot; Plate (125)</td>
<td>11.95</td>
<td></td>
</tr>
<tr>
<td>8 oz coffee cup (30)</td>
<td>4.75</td>
<td></td>
</tr>
<tr>
<td>Wooden stir sticks (100)</td>
<td>3.95</td>
<td></td>
</tr>
<tr>
<td>7 oz clear plastic cup (50)</td>
<td>4.25</td>
<td></td>
</tr>
<tr>
<td>16 oz plastic cup (50)</td>
<td>5.25</td>
<td></td>
</tr>
<tr>
<td>5oz clear wine glass (10)</td>
<td>2.75</td>
<td></td>
</tr>
<tr>
<td>Napkins (188)</td>
<td>2.95</td>
<td></td>
</tr>
</tbody>
</table>
MENUS
Our most current menus are available online at usask.ca/culinaryservices and should be ordered using the online Catertrax system that is linked to the Culinary Services website. Be sure to take a look under our hot meals tab for our seasonal promotions.

The items on this menu were created especially for our clients who require a drop off service, with no serving staff requirements.

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.

TIMELINES
Food and beverage orders need to be placed by noon, two working days prior to required service.

New orders and changes to orders taken outside of the notice period are accepted at the discretion of the Culinary Services event manager. A $25 administration fee will be applied to an order outside of the notice periods.

MINIMUM ORDERS
Food and beverage orders must reach a $25 minimum (excluding delivery fee).

PRICES
Menu prices quoted are subject to change. Menu prices are guaranteed one month prior to the order date.

DELIVERY CHARGES
Monday – Friday (on-campus): $5 delivery charge
Weekends and statutory holidays (on-campus): $15 delivery charge
Off-campus deliveries: $20 delivery charge

Orders delivered to all buildings on-campus will be delivered by hand or by vehicle. Culinary Services determines the method by the distance to and accessibility of the site, and the size of the delivery order.

Our drivers will deliver your order as close to the requested delivery time as possible; however, please allow a 15-minute window on either side of the delivery time.

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. Culinary Services does not have the support in place to accommodate last-minute requests for orders that were not ordered according to these guidelines.
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.

CANCELLATION POLICY
Cancellation of orders fewer than two days prior to the event will result in a minimum charge of 50% and up to 100% of the order.

OUTSIDE CONTRACTORS
Due to city and provincial health regulations, Culinary Services would prefer to 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.
Thank you for choosing Culinary Services as your catering provider.

Menu and pricing is subject to change.

Find the current menus at usask.ca/culinaryservices.