

## Catering Menu

*Provided by Brock University Dining Services*

The Dining Services team welcomes you to Brock University. Our dedicated team works to provide you and your guests with exceptional food and beverages, smoothly run meetings and warm hospitality. We focus on local, sustainable, quality foods, prepared fresh for you daily. All coffee blends and teas are fair trade, organic products.

Place your catering requests using the Congress Request System ([www.congress2014.ca/organizers](http://www.congress2014.ca/organizers)) **between February 28, 2014 and April 11, 2014**. For special menu items and services beyond this menu please contact [catering@brocku.ca](mailto:catering@brocku.ca). Every effort will be made to accommodate special catering requests, but there is no guarantee that an association will receive such requests. In the case that specific food and beverages are not available, you will be notified by early May.

### Breakfast

---

<b>The Morning Beverages</b>	<b>\$2.95 pp</b>
In-house roasted Sir Isaac Brock Blend coffee, Rain Forest Alliance tea, assorted juices	
<b>The Fresh Start</b>	<b>\$3.85 pp</b>
Yogurt parfaits, infused ice waters with citrus and berry	
<b>The Early Riser</b>	<b>\$3.95 pp</b>
Home-style cream cheese iced cinnamon bun, in-house roasted Sir Isaac Brock Blend coffee, Rain Forest Alliance tea	
<b>The Day Break</b>	<b>\$4.95 pp</b>
Fruit platters with yogurt dip, in-house roasted Sir Isaac Brock Blend coffee, Rain Forest Alliance tea	
<b>The Grab &amp; Go</b>	<b>\$5.75 pp</b>
Assorted pastries, in-house roasted Sir Isaac Brock Blend coffee, Rain Forest Alliance tea, assorted juices	
<b>The Morning Energizer</b>	<b>\$7.95 pp</b>
Assorted yogurt with granola, whole fruit, in-house roasted Sir Isaac Brock Blend coffee, Rain Forest Alliance tea, assorted juices	
<b>The Healthy Start</b>	<b>\$12.95 pp</b>
Assorted yogurt, fruit salad, assorted pastries, bagels with cream cheese, in-house roasted Sir Isaac Brock Blend coffee, Rain Forest Alliance tea, assorted juices	

## A la carte

---

<b>Bottled water</b>	<b>\$2.00 pp</b>
<b>Bottled Pepsi soft drink</b>	<b>\$2.00 pp</b>
<b>Bottled juice</b>	<b>\$2.00 pp</b>
<b>Whole fruit</b>	<b>\$1.50 pp</b>
<b>Granola bar (Kashi, Harvest, Quaker)</b>	<b>\$1.95 pp</b>
<b>Freshly baked muffin</b>	<b>\$2.50 pp</b>

## Lunch

---

**Niagara Inspired** **\$11.95 pp**  
 Kaiser sandwiches; egg, tuna, turkey, beef, and grilled vegetables, garden salad, dessert square, in-house roasted Sir Isaac Brock Blend coffee, Rain Forest Alliance tea, infused cucumber water

**All Wrapped Up** **\$13.75 pp**  
 Assorted wraps stuffed with a variety of chef created fillings, crudités and dip, kettle chips, cookies, ice tea

**Picnic Box Lunch** **\$14.95 pp**  
 Organic greens with balsamic marinated chicken breast, bean salad, orzo salad, salsa fresco, fresh bun and butter, whole fruit, assorted juices

**Hot Lunch Buffet** **\$18.95 pp**  
 Garden salad with assorted dressings, artisan buns and butter, dessert tray, in-house roasted Sir Isaac Brock Blend coffee, Rain Forest Alliance tea, assorted juices  
 Choice of:

- Meat or vegetarian Lasagna
- Chicken souvlaki
- Beef and vegetable stir-fry
- Mushroom ravioli

**Lunch Add Ons** **\$2.50 pp**

Add any of the following salads to any lunch buffet:

- Spinach mandarin salad with a raspberry vinaigrette
- Tomato, cucumber, black olive, red onion, and romaine lettuce salad tossed in a Greek vinaigrette
- Marinated and grilled Niagara Bounty vegetable salad
- Creamy potato and dill salad
- From scratch Chef's special harvest vegetable soup (vegan and gluten free)

## Afternoon Breaks

---

<b>The Afternoon Beverages</b>	<b>\$3.95 pp</b>
In-house roasted Sir Isaac Brock Blend coffee, Rain Forest Alliance tea, assorted bottled Pepsi products	
<b>The Snack Attack</b>	<b>\$3.75 pp</b>
Guernsey Skor cookie, lemonade, ice tea	
<b>The Refresher</b>	<b>\$8.95 pp</b>
Fresh fruit platter, chocolate swirl brownie, in-house roasted Sir Isaac Brock Blend coffee, Rain Forest Alliance tea, assorted bottled Pepsi products	
<b>The Candy Store</b>	<b>\$8.95 pp</b>
Assorted chocolate bars, peanuts, pretzels, candies, potato chips, bottled Pepsi products	
<b>The Healthy Break</b>	<b>\$9.95 pp</b>
Vegan loaves, fruit platters, in-house roasted Sir Isaac Brock Blend coffee, Rain Forest Alliance tea, infused waters	

## Dinner

---

<b>Plated Dinner</b>	<b>\$25.95 pp</b>
Crisp Caesar salad, Niagara stuffed chicken breast, grilled asparagus, roasted peppers and potatoes, cheesecake bar, in-house roasted Sir Isaac Brock Blend coffee, Rain Forest Alliance tea, cucumber ice water	
*Minimum order of 15 guests	
<b>Buffet Dinner</b>	<b>\$29.95 pp</b>
Spinach salad, grilled vegetables, artisan breads and buns, spinach butternut squash risotto, lemon thyme cream grilled chicken breast, carved beef with mushroom ragout, garlic mashed potato, strawberry trifle, in-house roasted Sir Isaac Brock Blend coffee, Rain Forest Alliance tea	
*Minimum order of 15 guests	
<b>Custom Dinner</b>	
Customize your dinner party with a variety of menu options for any budget. A minimum order of 15 guests is required. Please contact 905-688-5550 ext. 5272 for details.	

## Receptions

---

**Reception #1** **\$15.75 pp**

Crudités with buttermilk cream dip, breads and dips: bruschetta, artichoke and asiago, roasted red pepper hummus, antipasto platter: grilled vegetables, bocconcini cheese, marinated olives, domestic cheese platter with dried fruit, nuts, crackers

**Reception #2** **\$24.95 pp**

Antipasto platter: grilled vegetables, bocconcini cheese, marinated olives and mushrooms, prosciutto, salami, crostini, mini vegetarian samosas with a peach chutney dip, mini Thai chicken spring rolls with a plum sauce dip, domestic cheese platter with dried fruit, nuts, crackers, fruit platter

**Reception #3** **\$29.95 pp**

Smoked salmon platter, Upper Canada cheese and crackers, breads and dips: bruschetta, artichoke and asiago, roasted red pepper hummus, roasted vegetable mini quiches, fruit platter

**Custom Reception**

Customize your reception with a variety of menu options for any budget. Please contact 905-688-5550 ext. 5272 for details.

**A la carte**

Crudités and dip **\$2.95 pp**

Breads and dips **\$4.25 pp**

Domestic cheese and crackers **\$6.95 pp**

\*All receptions are plus tax; no menu substitutions

## Bar menu

---

All bar receptions require one hour set up prior to service and one hour clean up following the event. Food must be present where alcohol is served. Bar sales must meet or exceed \$350.00 per bar. If the minimum is not reached, a bartender fee of \$100.00 will be charged to the event for the bar set-up fee. All bar menu prices are inclusive of all taxes.

**Standard Bar**

Domestic beer: Coors Light, Sleeman's Honey Brown Lager **\$5.50**

Wine: Niagara local wines **\$5.50**

Non-alcoholic beverages: soft drinks, juice, water **\$2.25**

### Classic Bar

Domestic beer: Coors Light, Sleeman's Honey Brown Lager	\$5.50
Import beer: Corona	\$6.50
Wine: Niagara local wines	\$5.50
Liquor: vodka, rum, Scotch/whiskey, gin	\$5.50
Non-alcoholic beverages: soft drinks, juice, water	\$2.25

### Premium Bar

Domestic beer: Coors Light, Sleeman's Honey Brown Lager	\$5.50
Microbrewed beer: local artisan craft beers	\$6.00
Import beer: Corona	\$6.50
Wine: Premium Niagara local wines	\$7.00
Non-alcoholic beverages: soft drinks, juice, water, Perrier	\$2.25

\*Cash bar: cash, debit, Visa, and Master Card accepted

\*\*Host bar: client will be invoiced for beverages consumed

## Policy and Information

---

### Guaranteed Attendance

Estimated attendance numbers are requested at time of booking. Adjustments to these numbers can be made until May 9<sup>th</sup> by emailing [catering@brocku.ca](mailto:catering@brocku.ca). **If no changes are made, the expected attendance will be used as the guarantee.**

### Cancellations

Food and beverage cancellations made less than **three business days** prior to the event may result in production and staffing costs incurred by preparing for your event. In the event that you need to cancel an event, the following cancellation schedule will apply:

- Day of event – 100% of invoice
- 48 hours or less – 75% of invoice
- 48 to 72 hours – 40% of invoice

### Allergies and Dietary Restrictions

For those guests with special dietary concerns we would request notification two weeks prior to the event. We are happy to accommodate most special dietary requirements, but alternative meals may be subject to additional fees.

### Tax, Service Charge and Gratuities

All orders are subject to 13% tax. It is our policy not to apply a gratuity or service charge to any of our catering services. If you are delighted with our service please tell your friends and colleagues about us.

### Setup

The Brock Dining Services team aims to have your event delivered and set based on the delivery time indicated on the catering request, from the Congress Request System. To help us, we request our clients have a representative available to accept the delivery well in advance of the scheduled start time. All orders will be served with quality disposable plates, cutlery, napkins and cups.

**Food Pick Up and Health Department Regulations**

After catering has been delivered, staff will return to your space to pick up uneaten food and clear away serving dishes, etc. With the high volume of catering requests, it is essential that all equipment including dishes, serving trays, pitchers, etc. is picked up. You can anticipate when pick up times will be, as they are based on the catering "end time" you choose when submitting your catering requests.

**Lost and Broken Equipment**

All equipment delivered on campus is the responsibility of the client. The value of any lost and/or broken equipment will be charged to the clients invoice.

**Delivery Charges on Campus**

There are no fees for catering deliveries across the Brock University campus; however a minimum order of \$50 (before tax) is required for all campus deliveries.

**Linen**

White linen will be provided on all food and beverage tables unless otherwise requested. Special coloured linens and napkins are subject to additional charges.