



CLASSIC FARE

TASTE | QUALITY | SERVICE

Brock
University

Dining Services



MENU OVERVIEW

BREAKFAST

Continental Breakfast
Fresh Baked Muffins
Breakfast Sandwiches
Customized Breakfast Buffet
Hot Breakfast Selections

SWEETS & TREATS

Energy Bites
Dessert Squares (Assorted)
Craveworthy Cookies
Mini Cupcake Platter

TRAYS & PLATTERS

Gourmet Cheese Tray
Charcuterie Platter
Antipasto Platter

COLD SELECTIONS

Gourmet Sandwiches And Wraps
Grilled Chicken Trio Platter
Boxed Lunches And Snack Boxes

HOT SELECTIONS

Stir Fry
Fiesta Bar
Mac And Cheese
Greek Lunch
Lasagna Beef Or Vegetable Served with
Garlic Bread
Butter Chicken or Chana Masala with
Basmati Rice and Naan Bread
BBQ Burger Buffet
Chili and Baked Potato Buffet
Custom Hot Buffet

SALADS

Caesar
Market Greens
Greek Feta
Grainy Potato
Fiesta Black Bean And Corn
Egg, Bacon & Spinach
Tabbouleh
Shaved Kale And Brussel Sprout
Asian Mixed Greens
Three Sisters Arugula Salad
Caprese Pasta Salad
Middle Eastern Couscous
Panzanella

16" CLASSIC STRETCHED PIZZAS

Three Cheese
Classic Pepperoni
Garden Vegetable
Deluxe
Hawaiian

HOUSE MADE SOUP

Butternut Squash Bisque
Classic Chicken Noodle
Creamy Smoked Tomato
Aged Cheddar And Broccoli
Chipotle Corn Chowder
Truffled Wild Mushroom Puree
Maple And 5 Onion
Homestyle Vegetable
Minestrone

UNLESS OTHERWISE SPECIFIED, ALL ITEMS HAVE A 12-PERSON MINIMUM ORDER REQUIREMENT

If a smaller order is required, please contact the catering department and we will be happy to accommodate. Prices are subject to change if order is below min.



BREAKFAST



BREAKFAST SELECTIONS

FRESHLY BAKED

VEG

CONTINENTAL BREAKFAST

\$3.79/ guest

A selection of Freshly Baked Mini Pastries and Mini Muffins. Served with Assorted Breakfast Condiments.

VEG

FRESH BAKED MUFFINS

\$2.79 each

A selection of Freshly Baked Muffins. Served with Assorted Breakfast Condiments.

OTHER ITEMS

V

GF

WHOLE FRUIT

\$1.75 each

A selection of Seasonal Whole Fruit.

VEG

GF

BREAKFAST CONDIMENT PLUS BASKET

\$0.75/guest

Includes packets of Jam, Butter, Peanut Butter and Cream Cheese. Contact our Catering Manager at catering@brocku.ca to request Condiments that meet your needs.

CUSTOMIZED BREAKFAST BUFFET

Contact our Catering Manager at catering@brocku.ca to book your customized Breakfast Buffet today.

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BREAKFAST SELECTIONS

BREAKFAST PLATTERS

VEG

ENERGY BITES

\$2.99/ guest

A selection of Scratch-Made Energy Bites with Oats, Peanut Butter, Honey and a variety of Mix-Ins.

V

GF

FRESH FRUIT PLATTER

\$3.99/ guest

A selection of Fresh Cut Fruit. Add Vanilla Yogurt for an additional charge.

GF

FRUIT SKEWERS

\$4.29/ guest

An assortment of Fresh Cut Fruit on Skewers. Served with Low-Fat Vanilla Yogurt.

VEG

FUEL UP PROTEIN PLATTER

\$5.49/ guest

A healthy selection of Snacks to give you energy to get through the day, including Hard-Boiled Eggs, Trail Mix, Cheddar Cheese, Wow Butter, Crackers, Hummus, Sliced Apple and Grapes.

SMOKED SALMON AND MINI BAGEL PLATTER **\$10.99/ guest**

Smoked Salmon, Cream Cheese, Sliced Cucumber, Capers, Red Onion and Fresh Dill. Garnished with Fresh Lemon Slices. Served with Mini Bagels on the side.

MORNING MEDLEYS

VEG

BREAKFAST SANDWICHES

\$5.49/ guest

Your choice of Breakfast Sandwiches with an Egg Patty and flavourful Toppings on an English Muffin. Served with Ketchup.

HOT BREAKFAST

\$16.00/ guest

Scrambled Eggs, Sautéed Breakfast Potato, Bacon or Sausage, Fruit Platter, Coffee, Tea, and Juice.

All Breakfast Buffets served with a selection of condiments, assorted fruit juice, teas, water service and Fair Trade coffee.

*Decaffeinated coffee available by request.

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PLATTERS

A REFRESHING VARIETY

Each platter serves 12 guests.

- VEG** **VEGETABLE PLATTER** **\$4.75/ guest**
GF An assortment of Fresh Vegetables and your choice of Dip.
- VEG** **CHEESE TRAY** **\$5.25/ guest**
A selection of Sliced Canadian Cheeses. Served with Assorted Crackers and Fresh Grapes.
- VEG** **GOURMET CHEESE TRAY** **\$6.99/ guest**
A selection of Sliced Canadian and Imported Cheeses. Served with Assorted Crackers and Fresh Grapes.
- VEG** **ANTIPASTO PLATTER** **\$5.99/ guest**
GF Mixed Grilled Vegetables drizzled with Balsamic Glaze, Marinated Mushrooms, Rosemary and Garlic Kalamata Olives, and Roasted Garlic.
- V** **FRESH FRUIT PLATTER** **\$3.99/ order**
GF A selection of Fresh Cut Fruit. Add Vanilla Yogurt for an additional charge.
- VEG** **FRUIT SKEWERS** **\$4.29/ guest**
GF An assortment of Fresh Cut Fruit on Skewers. Served with Low-Fat Vanilla Yogurt.
- CHARCUTERIE PLATTER** **\$8.99/ guest**
A selection of Sliced Cured Meats, Rosemary and Garlic Kalamata Olives, Pickles and Grainy Mustard. Served with Fresh Baked Crostini.

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SOUPS | SALADS | SANDWICHES

SANDWICH SELECTION

Each platter serves 12 guests.

MISSION WRAP PLATTER

\$7.99/ guest

A selection of White and Whole Wheat Wraps, including Vegetarian options: Grilled Chicken Caesar, Tuna, Egg, Turkey, Chickpea and Greek Falafel.

GOURMET SANDWICH PLATTER

\$7.99/ guest

A selection of Gourmet Sandwiches: Tex Mex Turkey Ciabatta, Greek Chicken on Grilled Naan, Roast Beef with Caramelized Onion on Baguette and Kale Chicken Caesar Wraps.

TRADITIONAL WEDGE SANDWICH PLATTER

\$4.75/ guest

A selection of Traditional Wedge Sandwiches on White and Whole Wheat Bread, including Cheddar Cheese and Cucumber, Tuna Salad, Egg Salad and Sliced Turkey.

BOXED LUNCHES

BOXED LUNCH – WEDGE SANDWICH

\$13.49/ guest

Your choice of egg salad, tuna salad, turkey, roast beef or ham and swiss on White or Whole Wheat bread. Comes with a choice of chips, fruit, and a bottled beverage.

BOXED LUNCH – SANDWICH, ENTRÉE SALAD, OR WRAP

\$16.49/ guest

A selection of premium ciabatta sandwiches, entrée salads, or wraps. Comes with a bag of chips, whole fruit, 3oz cookie, and a bottled beverage.

OTHER ITEMS

V WHOLE FRUIT

\$1.75 each

GF A selection of Seasonal Whole Fruit.

BAGGED CHIPS

\$1.99 each

A selection of Frito-Lay Single Serve Bags.

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LUNCH SELECTIONS

SALAD SELECTION

Each platter serves 12 guests.

CAESAR SALAD

\$3.99/ guest

Croutons and Parmesan Cheese on Romaine Lettuce. Served with Salad Dressing and Bacon on the side.

VEG

MARKET GREENS SALAD

\$3.99/ guest

Shredded Carrot, Cucumber and Tomatoes on Mixed Greens. Served with your choice of Salad Dressing on the side.

V

EGG, BACON & SPINACH SALAD

\$3.99/ guest

Bacon, Egg, Mushrooms, and Tomatoes on Baby Spinach. Served with your choice of Salad Dressing on the side.

VEG

SHAVED KALE & BRUSSEL SPROUT SALAD

\$3.99/ guest

Baby kale leaves with shredded mixed greens, dried cranberries, shaved onions, and pumpkin seeds.

VEG

ASIAN MIXED GREEN SALAD

\$3.99/ guest

Shredded red cabbage, red peppers, carrot, cucumber, and sesame seeds on mixed greens. Served with your choice of salad dressing on the side.

VEG

GREEK FETA PASTA SALAD

\$3.99/ guest

Rotini Pasta, Red Pepper, Cucumber, Tomatoes, Red Onion and Feta Cheese with Greek Dressing.

VEG

GRAINY DIJON POTATO SALAD

\$3.99/ guest

Mini Red Potato Salad with Grainy Dijon Mustard Vinaigrette.

VEG

FIESTA, BLACK BEAN & CORN SALAD

\$3.99/ guest

Black Beans with Bell Pepper Trio and Jalapeno tossed in a Lime Cumin Chili Vinaigrette.

GRILLED CHICKEN TRIO PLATTER

\$4.99/ guest

A protein-packed addition to any salad. Fresh Grilled Chicken with Mesquite BBQ Sauce, Tandoori Sauce and Citrus Ginger Marinade.

Served at room temperature.

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LUNCH SELECTIONS

SALAD SELECTION

Each platter serves 12 guests.

VEG THREE SISTERS' ARUGULA SALAD **\$3.99/ guest**

Arugula, fine green beans, roasted butternut squash, white bean, summer corn, herbed balsamic vinaigrette.

VEG TABBOULEH SALAD **\$3.99/ guest**

Tomatoes, Green Onion, Parsley, and Mint with Lemon Olive Oil Dressing.

VEG CAPRESE PASTA SALAD **\$3.99/ guest**

Fusilli Pasta, Tomatoes, Mini Bocconcini and Red Onion with Basil Pesto Dressing.

VEG MIDDLE EASTERN COUSCOUS SALAD **\$3.99/ guest**

Herbed couscous pilaf with marinated tomato and peppers with a mint cilantro vinaigrette.

VEG PANZANELLA SALAD **\$3.99/ guest**

Mediterranean vegetable and crisp crouton salad with mixed field greens and garlic-parsley vinaigrette

SOUPS

Soups are served with a dinner roll. *12-person order minimum.*

VEG CLASSIC SQUASH BISQUE

HEARTY CHICKEN NOODLE

VEG CREAMY SMOKED TOMATO

VEG AGED CHEDDAR AND BROCCOLI

VEG CHIPOTLE CORN CHOWDER

VEG WILD MUSHROOM PUREE

MAPLE AND 5 ONION

VEG GARDEN VEGETABLE MINESTRONE

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\$5.00/ guest



LUNCH SELECTIONS



HOT SELECTIONS

CLASSIC STRETCHED PIZZA

16" pizzas cut into 12 slices. Halal and personal sized
Gluten-Free pizza options are available.

\$18.00 each

VEG THREE CHEESE PIZZA

CLASSIC PEPPERONI

VEG GARDEN VEGETABLE

DELUXE

HAWAIIAN

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catered event today.

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PIZZA SELECTIONS

HOT LUNCH AND DINNER BUFFETS

STIR FRY

\$16.99/ guest

Select from Chicken or Tofu Stir Fry stir-fried with Fresh Julienned Vegetables and served on a bed of Jasmine rice. This meal includes your choice of Mixed Greens or Caesar Salad served with Cold Water Bottles.

FIESTA BAR

\$16.99/ guest

Treat your guests to a Mexican inspired Fiesta. The buffet includes 2 Tacos per guest (both Hard and Soft Shells), your choice of either Beef or Chicken Filling, a variety of Toppings, and Cajun Rice. Served with choice of Mixed Green or Caesar Salad and Cold Bottles of Water.

VEG

MAC AND CHEESE BAR

\$16.99/ guest

Home Style Mac and Cheese topped with Seasoned Panko Served and baked to perfection. Served with a variety of Topping, choice of Mixed Green or Caesar Salad and Cold Bottles of Water.

GREEK LUNCH

\$16.99/ guest

Greek Chicken accompanied by Greek Salad, Greek Seasoned Rice, Pita Bread, and Tzatziki. Served with Cold Bottles of Water.

CHILI AND BAKED POTATO BUFFET

\$16.99/ guest

Chili and Baked Potato with a choice of Beef or Vegetarian, Shredded Cheese, Cilantro Crema, served with Pickled Jalapeno. Served with choice of Mixed Green or Caesar Salad and Cold Bottles of Water.

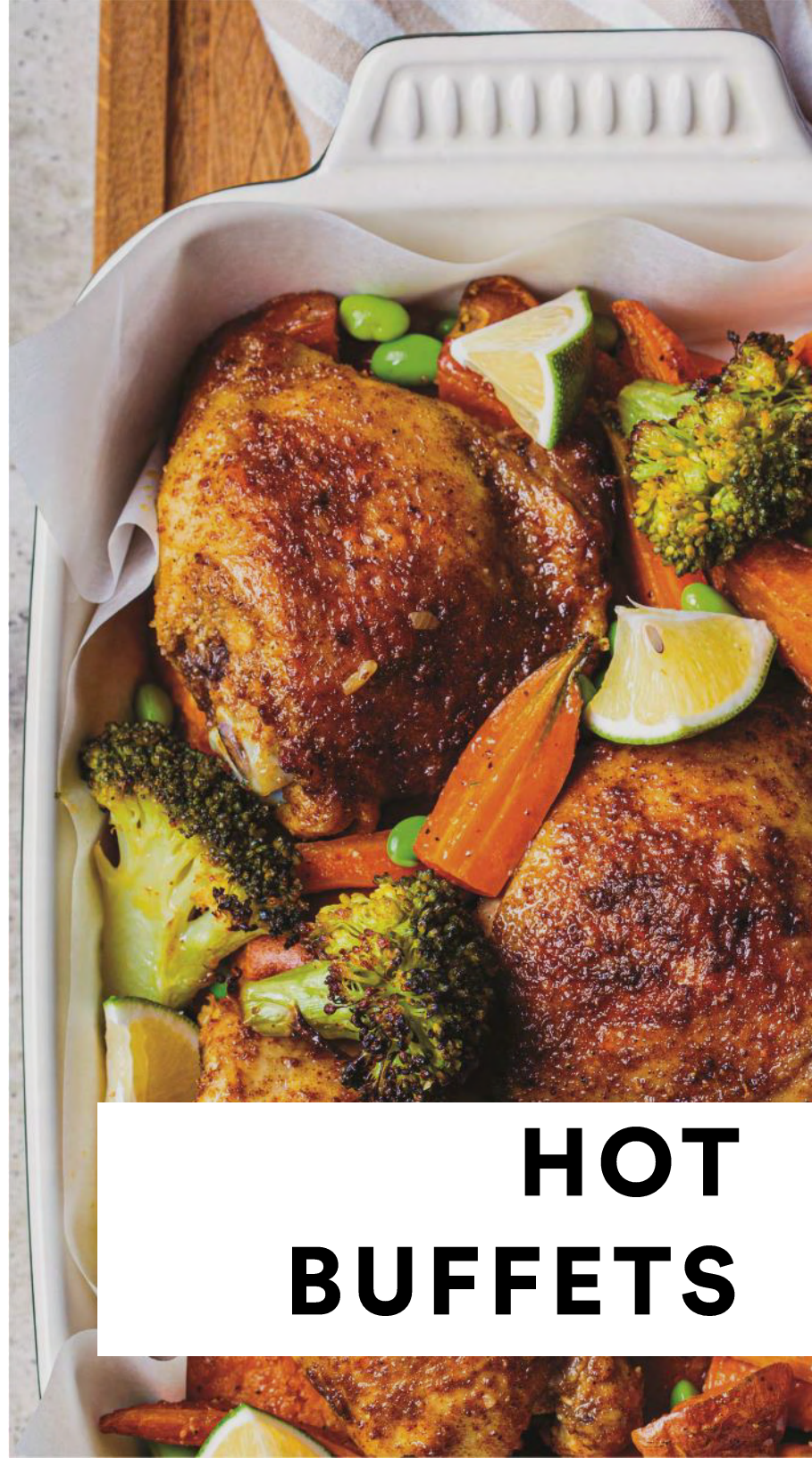
BBQ BUFFET

\$16.99/ guest

BBQ Buffet, Beef Burgers, Black Bean Burgers and Classic Condiments served with Kettle Chips. Served with choice of Mixed Green or Caesar Salad and Cold Bottles of Water.

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HOT BUFFETS

HOT LUNCH AND DINNER SELECTIONS

VEG LASAGNA

\$16.99/ guest

Choice of Beef or Vegetable Lasagna served with Garlic Bread. Served with a choice of Mixed Greens or Caesar Salad served with Cold Water Bottles.

VEG CHANA MASALA

\$16.99/ guest

Chana Masala served with Basmati Rice and Naan Bread. This meal includes your choice of Mixed Greens or Caesar Salad served with Cold Water Bottles.

BUTTER CHICKEN

\$16.99/ guest

Butter Chicken served with Basmati Rice and Naan Bread. This meal includes your choice of Mixed Greens or Caesar Salad served with Cold Water Bottles.

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HOT SELECTIONS



SWEETS & TREATS



SWEETS & TREATS

PREMIUM DESSERTS

VEG ENERGY BITES *Serves 12* **\$2.99/ guest**

A selection of Scratch-Made Energy Bites with Oats, Peanut Butter, Honey and a variety of Mix-Ins.

VEG ASSORTED DESSERT SQUARES *Serves 12* **\$2.49/ guest**

A selection of Classic Dessert Bars and Cakes.

VEG CRAVEWORTHY CHOCOLATE CHUNK *Serves 12* **\$2.29/ guest**

Fresh baked in house individually packaged Large Single Serve Chocolate Chunk Cookies.

VEG CRAVEWORTHY WHITE CHOCOLATE CRANBERRY *Serves 12* **\$2.99/ guest**

Fresh baked in house individually packaged Large Single Serve White Chocolate Cranberry Cookies.

VEG CRAVEWORTHY OATMEAL RAISIN *Serves 12* **\$2.29/ guest**

Fresh baked in house individually packaged Large Single Serve Oatmeal Raisin Cookies.

VEG ASSORTED COOKIE TRAY *Serves 12* **\$1.99/ guest**

Fresh Baked Cookies including Chocolate Chip, Double Chocolate, Oatmeal Raisin and White Chocolate Macadamia.

VEG MINI CUPCAKE PLATTER *Serves 12* **\$2.49/ guest**

A selection of Mini Cupcakes with Icing. Garnished with Fresh Berries.

HEALTHY ADD-ON:

Order a selection of seasonal whole fruit, a fresh fruit platter or fruit skewer platter served with vanilla yogurt for a delicious and nutritious dessert option.

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BEVERAGES

BEVERAGE SELECTION

FAIR TRADE COFFEE

Price Varies

Enjoy our Freshly Brewed Fair-Trade Coffee available in several sized Urns for your convenience. All Coffee orders include paper cups, cocktail napkins, Creamers, Milkettes, Sugar, Sweetener and stir.

FAIR TRADE DECAFFEINATED COFFEE

Price Varies

Enjoy our Freshly Brewed Fair Trade Decaf Coffee available in several sized Urns for your convenience. All Coffee orders include paper cups, cocktail napkins, Creamers, Milkettes, Sugar, Sweetener and stir.

TEA SERVICE *Serves 10*

\$15.00/order

An assortment of Orange Pekoe and Fair-Trade Herbal Teas. Each order includes a Carafe of Hot Water and 10 Assorted Tea Bags. 10 servings per order. All Tea orders include paper cups, cocktail napkins, Creamers, Milkettes, Sugar, Sweetener and stir.

INFUSED WATER

Price Varies

Refreshing filtered Iced Water with lemon or cucumber slices, served in a clear urn and available in a variety of sizes for your guests to enjoy.

INDIVIDUAL BEVERAGES

Price Varies

Served ice cold for your guests to enjoy. All orders include plastic cups and cocktail napkins.

BAR SERVICE

Price Varies

Please reach to catering@brocku.ca for any bar service requests.

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BEVERAGES



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