

2021-22 Vegan Catering Guide

meet@unb.ca | unb.ca/meet



CATERING FOR SUCCESS

Our catering team delights in meeting every client's needs so feel free to challenge us! We offer the following information to assist with your event planning:

- We are happy to accommodate any special dietary requirements with advance notice
- Vegan and vegetarian options can easily be provided upon request
- While we do not include Gluten Free options automatically, we are happy to adapt any menu to meet the needs of guests with Gluten intolerance
- Our culinary team is always happy to assist with your menu selections and it is their delight to tailor a menu specifically for you and your guests
- All deliveries are presented with disposable wares. Selections from the DINNER menus are presented with china and linens. China is available for any service for a nominal charge.
- We request two working days' notice for any regular catering function to guarantee your specific order and time. We request two weeks' notice for banquets or other special events.
- A confirmation of a banquet guest attendance is required three working days prior to your event.
- Please advise us if you move your catered event after delivery to another location in order that we may arrange prompt clean up.

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- Twenty-four hours cancellation notice is required on all regular catering services. To avoid billing charges, banquets and large events will require a 72 hour cancellation and the customer will incur any costs that have been generated in relation to the event.
- Billing options include: University Account, Cheque, Cash, Debit, or Credit Card. For non-university departments, a 50% deposit is required upon booking of your event and the balance will be due 24 hours prior to the event. Charges are based on the number of guests given at the time of confirmation or the actual number of guests served, whichever is greater. Any lost or misplaced catering items are the responsibility of the client and will be included on your invoice.
- We do NOT charge gratuity on any of our menu items, saving you 15%-20%!
- Catering deliveries requested on Holidays may be subject to additional charges.
- Events held at the Currie Center or the Aitken Centre are subject to a surcharge.
- Pricing valid until August 31st, 2022

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BAKED TREATS... A LA CARTE

Assorted Muffins <i>(Select two varieties)</i> <i>Blueberry RaspberryLemon Banana Chocolate Chip</i>	\$2.55
Assorted Biscuits <i>(Select two varieties)</i> <i>Cheesy Zucchini Cranberry Orange Herbed Apple Cinnamon</i>	\$2.55
Assorted Scones <i>(Select two varieties)</i> <i>Strawberry Lemon Poppyseed Cranberry Orange Apple with Cinnamon Glaze Pumpkin</i>	\$2.65
Assorted Cookies <i>(Select two varieties)</i> <i>Chocolate Chip Oatmeal Raisin Sugar</i>	\$2.30
Squares <i>Blondies, 5 Layer Bars, Brownies</i>	\$3.45
Vegan Cheese Array with Crackers	\$6.50

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LUNCHEONS

Includes coffee/tea

Upgrade to Java Moose coffee for just \$0.10 per person

Create your own luncheon by choosing one Appetizer, EITHER a Sandwich OR Hot Entrée and One Dessert

Appetizers

Thai Roasted Squash & Coconut Soup

Creamy Pea Soup

Three-Bean Salad with Citrus-Chile Dressing



Sandwiches

Avocado & Maple Glazed Tempeh on a Home-Style Ciabatta \$13.95

Roasted Red Pepper with Vegan Mozzarella on an Artisan Baguette \$13.85

Red Pepper, Hummus Tabbouleh Wrap \$13.85

Spicy Korean Tofu with Thai Slaw, Sriracha Mayo in a Pita \$13.75

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LUNCHEONS (continued)

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Hot Entrée's

Choose your Macaroni (Served with Garlic Bread) <i>Garlic Onion, Sundried Tomato Olive, Broccoli Pesto</i>	\$15.50
Vegan Greek Salad with Mushroom Souvlaki	\$15.45
Vegan Four Bean Pot Pie	\$13.95
Mango & Spicy Tofu in Coconut Curry Sauce with Jasmine Rice	\$14.45
Kale & Spinach Lasagna with Garlic Bread	\$16.00
Vegan Personal Pizza	\$15.50

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Dessert

Rhubarb Banana Crisp with Whipped Coconut Cream
Deep Dish Pumpkin Pie with Whipped Coconut Cream
Rich Chocolate Cake with Chocolate Frosting
Reese's Peanut Butter Tart



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DINNERS

All dinners listed include fresh vegan rolls with vegan butter, coffee and tea

These are samples of our creative menus, but our culinary team is always happy to tailor a menu that meets the personal needs of your guests!

Tofu Osso Buco

\$17.50

Fried Butternut Squash and Shitake Mushroom Bundles
with Pomegranate- Vinegar Syrup
Tofu Heirloom Carrot Osso Buco with Creamy Polenta
and Sautéed Brussel Sprouts
Decadent Chocolate Cake with Coconut Chantilly Cream

Vegetable Wellington

\$18.75

Roast Beet & Asparagus with Baby Mache, Dill &
Balsamic Reduction
Seasonal Vegetable Wellington with Toasted Pecans
and Rosemary with Roasted Red Pepper Coulis and
Braised Trio of Pearl Onions with Red Wine Reduction
Carrot Coconut Walnut Cake



Conference
Services

