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HOW TO ORDER

CATERING ARRANGEMENTS
All catering arrangements are subject to the policies of SFU Meeting, Event and Conference Services. Please contact your event planner or manager to place your catering order, or contact the general office at meetbby@sfu.ca or by phone at 778-782-4910 or 778-782-3854.

ORDER DEADLINES AND CATERING GUARANTEES
Your preliminary catering order is due ten (10) business days prior to your event. Modifications to your menu can be made up to three (3) business days prior to the event. The final numbers of guests attending your event is required three (3) business days prior to the event. If the number is not confirmed, SFU Meeting, Event and Conference Services will base the guarantee on the previously discussed attendance figure. Increases in guest count will be accepted until two (2) business days prior to the event.

BILLING
We reserve the right to adjust menu prices, however listed menu prices are honored for all events within 60 days. All menu items are subject to taxes and a 15% catering administrative charge.

CANCELLATION POLICY
We cannot accept decreases in guest count with less than three (3) business days’ notice. A 100% cancellation fee will be charged with less than three (3) business days’ notice. All cancellations must be in writing to the attention of SFU Meeting, Event and Conference Services. Please note policies differ at our Diamond Alumni Centre location, please enquire.

ALLERGIES, DIETARY RESTRICTIONS AND CUSTOM SELECTIONS
SFU Dining Services can accommodate special dietary requests pertaining to allergies or cultural restrictions. Our kitchen is not a “nut-free” or “gluten-free” facility and we cannot guarantee the absence of cross contamination. When a meal package is ordered for a group and a guest has a food allergy and/or is gluten-free/vegetarian/vegan, this guest will be accommodated at no additional charge as long as the alternate menu item(s) is/are Chef’s choice. Each menu item in the package will be accommodated for this guest. If a specific alternate item is requested, there is an additional charge of $2.00 per order per item. When the sandwich package is ordered for a group, the fillings and breads are Chef’s choice. If selecting a specific filling and/or bread, there is an additional charge of $2.00 per order per item. Halal is an additional $2.00 per order per item. Minimum notice of 5 business days is required for Halal orders. Kosher can be done, please enquire for price. Minimum notice of 7 business days is required for kosher orders. Wrapping and labelling special meals and custom selections is no additional charge.
HOW TO ORDER

MINIMUMS
Minimum catering order is $18.99, and does not include taxes and catering administrative charge. This is per order and per location. Please note minimums differ at our Diamond Alumni Centre location, please enquire.

TIMING
As a general guideline, setup for each catering order will start as early as 30 minutes prior to the order time. We strive to have it completely set up 15 minutes prior to the order time. Pickup for each event will be 30 minutes after each order end time. Other setup and pickup times may be arranged upon request.

SERVICE STAFF
As a general guideline, one server will be provided at no charge for all events over thirty (30) guests with buffet service. If a client requests staff for events smaller than 30 guests, or for break out / coffee services, one will be provided at an additional charge of $100.00 per server. When an event includes passed hors d’oeuvres and/or a carving station, service staff will be provided at no additional charge. Additional staff charge of $100.00 will be applied to catering orders outside of 6:30am to 9:00pm, seven (7) days a week. Staff charges also apply for catering orders on statutory holidays.

HEALTH AND SAFETY
The health and safety of our guests is a top priority for SFU Meeting, Event and Conference Services. Our Dining Services team is comprised of staff certified in: first aid, basic and advanced food safety and Serving It Right, and follow all company and provincial health and safety and food and beverage regulations. As per Liquor Control Board regulations, no outside food or non-alcoholic beverage of any kind is permitted to be brought into, served, or consumed, at an event catered by SFU Dining Services unless authorized in writing by the Executive Director of Ancillary Services. For food safety reasons, any food that is not consumed during the event may not be removed by the client at the end the event, no exceptions. Fraser Health has strict guidelines on the time perishable catering can be left out. If you need to have catering left out longer than 2 hours, please inquire about staggering your food service.

The food photography used in this document is designed to inspire; actual serving and display may vary.
BEVERAGES
BEVERAGES

HOT

Freshly brewed Fair Trade coffee
*each carafe serves ten 8oz cups*
$18.99 per carafe

Assorted Fair Trade and Red Rose teas
*minimum 5 per order*
$1.89 each

Hot water
*each carafe serves ten 8oz cups*
$9.99 per carafe

For additional hot water or hot water only requests

Hot chocolate
$1.99 per guest

Seasonal hot cider
$2.29 per guest

COLD

Assorted soft drinks and juices
* cans and bottles*
$2.39 each

Fresh juice pitchers
*2 litres, serves 8-10 cups*
apple, orange or cranberry
$12.99 each

Iced tea, lemonade or strawberry lemonade pitchers
*2 litres, serves 8-10 cups*
$12.99 each

Flavour-infused ice water tower
*serves 20–30 cups*
choice of fresh oranges, lemons or limes
$19.99 per tower

Ice water tower
*serves 20–30 cups*
$18.99 each

Bottled water
*550 ml*
$2.52 each

Bottled sparkling water
*small*
$3.32 each

Bottled sparkling water
*large*
$9.96 each

*complimentary ice water is provided with all catering services, in quantities equivalent to the catering order. requests for additional ice water or “ice water only” is charged as the ice water tower above*
### BREAKFAST

**PACKAGES**

*priced per guest, minimum 5 per order*

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Continental</strong></td>
<td>$7.99</td>
</tr>
<tr>
<td>Seasonal fresh cut fruit platter</td>
<td></td>
</tr>
<tr>
<td>Assorted full-size pastries (1 per)</td>
<td></td>
</tr>
<tr>
<td>Butter and assorted jams</td>
<td></td>
</tr>
<tr>
<td>Pitchers of orange, apple and/or cranberry juice</td>
<td></td>
</tr>
<tr>
<td>Freshly brewed Fair Trade coffee and tea</td>
<td></td>
</tr>
<tr>
<td><strong>SFU Breakfast</strong></td>
<td>$8.99</td>
</tr>
<tr>
<td>Seasonal fresh cut fruit platter</td>
<td></td>
</tr>
<tr>
<td>Assorted mini pastries (2 per)</td>
<td></td>
</tr>
<tr>
<td>Butter and assorted jams</td>
<td></td>
</tr>
<tr>
<td>Pitchers of orange, apple and/or cranberry juice</td>
<td></td>
</tr>
<tr>
<td>Freshly brewed Fair Trade coffee and tea</td>
<td></td>
</tr>
<tr>
<td><strong>Healthy Start</strong></td>
<td>$9.99</td>
</tr>
<tr>
<td>Seasonal fresh cut fruit platter</td>
<td></td>
</tr>
<tr>
<td>Fresh baked multi grain bars and granola bars</td>
<td></td>
</tr>
<tr>
<td>Yogurt bar with vanilla yogurt, raisins, coconut, sliced almonds, craisins</td>
<td></td>
</tr>
<tr>
<td>Pitchers of orange, apple and/or cranberry juice</td>
<td></td>
</tr>
<tr>
<td>Freshly brewed Fair Trade coffee and tea</td>
<td></td>
</tr>
<tr>
<td><strong>Breakfast Buffet</strong></td>
<td>$14.99</td>
</tr>
<tr>
<td>Seasonal fresh cut fruit platter</td>
<td></td>
</tr>
<tr>
<td>Mini croissants, assorted mini muffins, assorted breakfast breads, scones</td>
<td></td>
</tr>
<tr>
<td>Butter and assorted jams</td>
<td></td>
</tr>
<tr>
<td>Choose one of each:</td>
<td></td>
</tr>
<tr>
<td>Hash browns OR roasted sweet potatoes</td>
<td></td>
</tr>
<tr>
<td>Crispy bacon OR sausage</td>
<td></td>
</tr>
<tr>
<td>Frittata OR quiche</td>
<td></td>
</tr>
<tr>
<td>Pitchers of orange, apple and/or cranberry juice</td>
<td></td>
</tr>
<tr>
<td>Freshly brewed Fair Trade coffee and tea</td>
<td></td>
</tr>
</tbody>
</table>
## BREAKFAST

### À LA CARTE AND PACKAGE ENHANCEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted mini pastries (2 per)</td>
<td>$1.99 per guest</td>
</tr>
<tr>
<td>Assorted full size pastries</td>
<td>$2.99 each</td>
</tr>
<tr>
<td>Assorted freshly house baked full size muffins</td>
<td>$2.59 each</td>
</tr>
<tr>
<td>blueberry, lemon poppy seed, chocolate chunk banana, carrot zucchini, raspberry yogurt, cranberry orange</td>
<td></td>
</tr>
<tr>
<td>Assorted breakfast breads</td>
<td>$2.59 each</td>
</tr>
<tr>
<td>banana nut, lemon poppy seed, blueberry sour cream, apple, marble chocolate</td>
<td></td>
</tr>
<tr>
<td>Fresh baked multi grain bars and granola bars</td>
<td>$2.59 each</td>
</tr>
<tr>
<td>Bagel, full size</td>
<td>$2.99 each</td>
</tr>
<tr>
<td>includes cream cheese</td>
<td></td>
</tr>
<tr>
<td>Assorted mini danish (2 per)</td>
<td>$1.99 per guest</td>
</tr>
<tr>
<td>minimum 5 per order</td>
<td></td>
</tr>
<tr>
<td>Assorted full size donuts</td>
<td>$1.99 each</td>
</tr>
<tr>
<td>minimum 5 per order</td>
<td></td>
</tr>
<tr>
<td>Cinnamon bun, full size</td>
<td>$2.99 each</td>
</tr>
<tr>
<td>Individual yogurts and low fat Greek yogurt</td>
<td>$2.99 each</td>
</tr>
<tr>
<td>Individual yogurt parfaits (9oz)</td>
<td>$6.99 each</td>
</tr>
<tr>
<td>Yogurt bar</td>
<td>$5.99 per guest</td>
</tr>
<tr>
<td>minimum 10 per order, vanilla or plain yogurt with a selection of toppings that include our mountain muesli, dried cranberries, raisins, berry compotes, coconut, almonds and honey</td>
<td></td>
</tr>
<tr>
<td>Oatmeal bar</td>
<td>$3.99 per guest</td>
</tr>
<tr>
<td>minimum 10 per order, seasonal fresh fruit, cinnamon, brown sugar, raisins, raisins, honey, milk and soy milk</td>
<td></td>
</tr>
<tr>
<td>Whole fruit</td>
<td>$1.59 per piece</td>
</tr>
<tr>
<td>oranges, apples, bananas</td>
<td></td>
</tr>
<tr>
<td>Hard boiled eggs</td>
<td>$1.49 per guest</td>
</tr>
<tr>
<td>minimum 10 per order</td>
<td></td>
</tr>
<tr>
<td>Breakfast sandwich</td>
<td>$5.99 each</td>
</tr>
<tr>
<td>toasted English muffin, scrambled egg, pork sausage, sliced cheddar cheese and a side of cream cheese, lettuce and sliced tomato</td>
<td></td>
</tr>
<tr>
<td>Breakfast burrito</td>
<td>$6.99 each</td>
</tr>
<tr>
<td>flour tortilla, scrambled egg, crumbled sausage, cheddar cheese, and diced potato, accompanied by guacamole, pico de gallo and sour cream</td>
<td></td>
</tr>
</tbody>
</table>
BREAKFAST

À LA CARTE AND PACKAGE ENHANCEMENTS CONTINUED

Individual mini quiche
minimum 10 per order
$2.99 per guest
Choose from:
Quiche Lorraine
smoked bacon and cheddar cheese, OR
Western quiche
ham, peppers and onions

The Grainery
minimum 10 per order, served with maple syrup, whipped butter, berry compote
$3.99 per guest
Choose from:
Buttermilk pancakes
Traditional French toast, OR
Waffle bar

French toast with sausage
minimum 10 per order
$4.99 per guest

Home fries with caramelized onions and red peppers
minimum 10 per order
$2.99 per guest

Roasted sweet potatoes
minimum 10 per order
$1.99 per guest

Omelette Station
minimum 30 per order
$5.99 per guest
eggs and egg whites, ham, bacon, sausage, shredded cheddar cheese, feta cheese, diced tomato, roasted garden vegetables, sweet bell peppers, scallions, mushrooms.

plus the cost of a Chef
+$100.00 per 100 guests
BREAKS
**BREAKS**

**BREAK PACKAGES**

<table>
<thead>
<tr>
<th>Break Name</th>
<th>Price per Guest</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Health Break</td>
<td>$7.00</td>
<td>granola bars, whole seasonal fresh fruit, carrot and celery sticks, and assorted bottled juices, pitchers of infused water</td>
</tr>
<tr>
<td>Sweet &amp; Salty</td>
<td>$6.00</td>
<td>brownies, cookies, date squares, assorted individual bags of chips and baked chips and chocolate milk</td>
</tr>
<tr>
<td>Afternoon Wake-Up Call</td>
<td>$6.00</td>
<td>seasonal cubed fresh fruit, assorted cookies, freshly brewed fair trade coffee, decaf coffee, herbal and non-herbal teas (including decaf teas)</td>
</tr>
<tr>
<td>Indulgence Break</td>
<td>$6.00</td>
<td>pretzels, popcorn, white chocolate macadamia cookies, double chocolate chip cookies, pitchers of lemonade and lemon water</td>
</tr>
</tbody>
</table>

**SWEET**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Item</th>
<th>Minimum Order</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted home-style cookies</td>
<td>$1.79 each</td>
<td>10 per type</td>
<td>chocolate chip, double chocolate chip, white macadamia nut, oatmeal raisin</td>
</tr>
<tr>
<td>Baked multigrain bars and granola bars</td>
<td>$2.49 each</td>
<td>10 per type</td>
<td></td>
</tr>
<tr>
<td>Brownies</td>
<td>$2.49 each</td>
<td>10 per type</td>
<td>cream cheese, plain, strawberry</td>
</tr>
<tr>
<td>Gourmet dessert bars</td>
<td>$2.99 each</td>
<td>10 per type</td>
<td>assorted flavored bars</td>
</tr>
<tr>
<td>Assorted mini petit fours and pastries</td>
<td>$2.99 each</td>
<td>10 per type</td>
<td></td>
</tr>
<tr>
<td>Mini cupcakes</td>
<td>$1.99 each</td>
<td>12 must be ordered in groups of 6</td>
<td></td>
</tr>
<tr>
<td>Cupcakes</td>
<td>$3.99 each</td>
<td>12 must be ordered in groups of 6</td>
<td></td>
</tr>
<tr>
<td>Dessert station</td>
<td>$4.49 per guest</td>
<td>10 per type</td>
<td>cupcakes, assorted mini cookies, gourmet bars and seasonal fresh fruit</td>
</tr>
<tr>
<td>Chef-Attended Sundae Bar</td>
<td>$9.99 per guest</td>
<td>30 per order</td>
<td>Vanilla bean ice cream, chocolate sauce, hot caramel and whipped cream, blueberry, strawberry, mango and raspberry coulis, crushed peanuts, hazelnuts and pistachios, M &amp; M’s, Reese’s pieces, Smarties and gummy bears</td>
</tr>
<tr>
<td>Chocolate Fountain</td>
<td>$6.99 per guest</td>
<td>30 per order</td>
<td>includes Belgian Callebaut chocolate with 4-6 dipping pieces per guest. Dipping selections may include melon, strawberries, pineapple, angel food cake, marshmallows, shortbread and assorted crushed nuts and sprinkles to coat after dipping</td>
</tr>
<tr>
<td>S’mores Bar</td>
<td>$5.99 per guest</td>
<td>10 per type</td>
<td>re-create those nostalgic moments over the campfire with make your own S’mores! Includes Belgian Callebaut chocolate – white, dark and milk, graham crackers, and a variety of fun and delicious fillings and toppings</td>
</tr>
</tbody>
</table>
BREAKS

SALTY

Trail mix $1.99 per guest
minimum 10 per order

Bowls of pretzels or potato chips $1.99 per guest
minimum 10 per order

Baked chips $2.00 each
40g bag

Potato chips $7.00 per bag
1lb bag, served in a bowl, serves 15 guests

Pretzels $2.00 each
40g bag

Tortilla chips and salsa $3.00 per guest

HOT SNACKS

Boneless or regular wings $16.00 per dozen
choose two flavours: spicy, BBQ, buffalo, salt and pepper,
honey garlic or Teriyaki. served with celery, carrots and ranch dip

Chicken fingers and sauce $22.00 per dozen

Egg rolls and sauce $20.00 per dozen

Cocktail meatballs $9.00 per dozen
Choose one sauce: marinara, BBQ or Thai

Queso nachos $4.00 per guest
PLATTERS

*priced per guest. minimum 10 per order*

**Farmer’s Market Fresh Vegetable Basket**
$3.99
An artful array of hand cut fresh vegetables with our signature buttermilk and herb dip

**Fresh Sliced Fruit**
$4.15
A colourful arrangement of hand-sliced fresh fruit

**Old School Cheese Board**
$5.25
A classic cheese selection that includes Canadian cheddar, Swiss, Havarti and Farmer’s marble cheese with an assortment of crackers and fruit garnish

**Assorted Cocktail Sandwich Platter**
$5.99

**Assorted European and Canadian Artisan Cheese Board**
$8.49
A Chef’s variety of different cheeses from local cheesemaker’s, European classics and Canadian artisan cheeses that offer a variety of tastes, textures and flavours, served with nuts, preserved berries and preserves with baguette slices, crisps and crackers

**Italian Market Meat and Cheese Plate**
$7.25
An Italian market selection with mortadella, prosciutto, capicolla and salami highlighted with fruliano, asiago and bocconcini cheese surrounded with olives, grilled and pickled vegetables with grissini and filone

**Mediterranean Sun Vegetarian Antipasto**
$7.25
A beautiful display of grilled and roasted vegetables that include zucchini, eggplant, peppers, red onions, mushrooms with balsamic drizzle and served with fire-roasted eggplant dip and sun-dried tomato or olive tapenade, and crostini

**Sushi – Futomaki, Maki and Nigiri**
$4.25
*2 pieces per guest. made without gluten*
An elegant display of our popular rolls and bites all hand-rolled by our own sushi chef and garnished with pickled ginger, wasabi and soy sauce
BREAKS

PLATTERS CONTINUED

*priced per guest. minimum 10 per order*

**Asian Sandwich and Roll Taster**  
$6.25  
A unique and tasty array of sandwiches, sliders and rolls from or inspired by flavours and ingredients of Asia including Vietnam, Korea, China and Japan. Mini Bahn Mi, Korean beef Bulgogi bao, Chinese-style hoisin beef roll, Teriyaki beef rice sliders

**Cedar Coast BC Salmon Sampler**  
$7.25  
A tantalizing assortment of our house specialty salmon, dill, signature candied salmon nuggets, cedar plank salmon and smoked salmon  
*made without gluten*

**Chilled Poached Prawns**  
$8.75  
A timeless classic platter of chilled poached prawns served with cocktail sauce along with new favourites: wasabi lime dressing and habanero mango mayo  
*made without gluten*

**Asian Inspired Tuna Taster**  
$9.75  
A taste adventure featuring tuna poke, seared sesame Albacore tuna and smoked tuna with pickled cucumbers and dipping sauces

**Seafood Spectacular**  
$16.25  
A succulent array of seafood delights...some of the headliners are BC Wild salmon, prawns, octopus, scallops, tuna, crab claws and more!  
*made without gluten*
SOUP, SALAD & SANDWICH SENSATIONS
SOUPS

Soups $3.99
freshly made, priced per guest, minimum 10 per order

- Moroccan lentil vegan
- Maple butternut squash bisque vegetarian
- Cedar coast wild salmon chowder
- Classic Tomato vegetarian
- Thai red curry with rice with or without chicken
- Cuban black bean vegetarian
- Northern Italian minestrone vegan

SALADS

Quinoa Salad
quinoa tossed with kale and spinach, grilled vegetables and olives, toasted almonds and roasted garlic vinaigrette (vegetarian, vegan, made without gluten)

Entrée size $13.99 each
Side $7.99 per guest

Chef’s Chopped Salad
iceberg lettuce, avocado, roasted corn, pickled red onion, crispy chickpeas with cumin lime dressing (vegetarian, made without gluten)

Entrée size $13.99 each
Side $7.99 per guest

Baby Beet Salad
a variety of baby beets tossed with arugula, goat cheese, spiced candied pecans, roasted red peppers and a white balsamic vinaigrette (vegetarian, vegan, made without gluten)

Entrée size $13.99 each
Side $7.99 per guest

Entrée Size Salad Add-ons:

- 4oz chicken breast $6.00 each
- 4oz salmon fillet $7.00 each
- 4oz seared rare Albacore tuna $8.00 each
- 4oz grilled tofu steak $5.00 each
SOUP, SALAD & SANDWICH SENSATIONS

SALADS

per bowl

Caesar Salad
fresh romaine lettuce topped with grated Parmesan cheese, homemade croutons and served with traditional Caesar dressing

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small bowl</td>
<td>$29.99</td>
<td>5-8</td>
</tr>
<tr>
<td>Large bowl</td>
<td>$39.99</td>
<td>15-20</td>
</tr>
</tbody>
</table>

Cobb Salad
strips of oven roasted turkey breast, diced tomatoes, chopped cage-free hardboiled egg, blue cheese, scallions and smoked bacon (can be omitted) served over a bed of romaine and leaf lettuce with our in-house made avocado dressing

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small bowl</td>
<td>$45.99</td>
<td>5-8</td>
</tr>
<tr>
<td>Large bowl</td>
<td>$79.99</td>
<td>15-20</td>
</tr>
</tbody>
</table>

Greek Salad
mixed greens with Kalamata olives, fresh tomatoes, cucumbers, crisp peppers, red onion, and feta cheese drizzled with Greek vinaigrette

<table>
<thead>
<tr>
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<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small bowl</td>
<td>$45.99</td>
<td>5-8</td>
</tr>
<tr>
<td>Large bowl</td>
<td>$79.99</td>
<td>15-20</td>
</tr>
</tbody>
</table>

Fraser Valley Chicken Salad
with baby lettuce, grapes, julienne carrots, cucumber, shaved red onion, cherry tomatoes, and pumpkin seeds and served with our in-house made buttermilk and herb ranch dressing

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small bowl</td>
<td>$47.99</td>
<td>5-8</td>
</tr>
<tr>
<td>Large bowl</td>
<td>$84.99</td>
<td>15-20</td>
</tr>
</tbody>
</table>

BC Salmon Fillet Salad
BC Wild salmon atop seasonal greens, baby spinach, cucumbers, julienne carrots, red pepper, sliced radish and edamame topped with crispy noodles and pickled red onion and our signature house made lemon ginger dressing

<table>
<thead>
<tr>
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<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small bowl</td>
<td>$47.99</td>
<td>5-8</td>
</tr>
<tr>
<td>Large bowl</td>
<td>$84.99</td>
<td>15-20</td>
</tr>
</tbody>
</table>

Vegan Delight Salad
lightly smoked firm tofu, grilled Portobello mushroom, edamame beans red pepper, cucumber, tomatoes, carrot, pumpkin seeds, served on a bed of chopped romaine, crunchy kale and spinach with our house made miso dressing (vegan)

<table>
<thead>
<tr>
<th>Size</th>
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<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
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<td>$45.99</td>
<td>5-8</td>
</tr>
<tr>
<td>Large bowl</td>
<td>$79.99</td>
<td>15-20</td>
</tr>
</tbody>
</table>

Rolls
served with whipped butter

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>5-8 guests</td>
<td>$1.10</td>
</tr>
<tr>
<td>15-20 guests</td>
<td></td>
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</tbody>
</table>
SOUP, SALAD & SANDWICH SENSATIONS

SANDWICHES
per guest, minimum 10 per order

Seymour Sandwich Package (1 per) $12.99
Hand crafted deli sandwiches on ciabatta, focaccia, wraps, baguette and pretzel buns. Fillings include a variety of the following, Chef’s choice, with 25% of each order vegetarian:

- **Tuscan Grilled Chicken**
  fire-grilled rosemary chicken breast, grilled Portobello slices, pesto aioli, lettuce, tomato and provolone cheese

- **Salmon Salad**
  hearty pieces of oven roasted Wild BC salmon, fresh dill and chives, mixed with lemon, minced celery, capers and mayo and crowned with lettuce and cucumber

- **Merritt Sunset Roast Beef**
  slow roasted Canadian AAA beef highlighted with creamy peppercorn and horseradish aioli, caramelized onions, Havarti cheese and lettuce

- **Kitsilano Turkey**
  hand carved roasted turkey breast, avocado spread, cranberry bistro sauce, fresh tomato, cucumber, baby lettuces and Swiss cheese

- **Montreal Deli**
  shaved Montreal smoked meat or pastrami, pommery whole grain mustard and yellow mustard, house made Russian dressing, sauerkraut and Swiss cheese

- **Italian Panino**
  mortadella, capicolla, Genoa salami, provolone cheese, shaved red onion, shredded leaf lettuce, fresh tomato, garlic mayo, all drizzled with house made vinaigrette

- **Mediterranean**
  hummus, avocado spread, roasted vegetables (zucchini, eggplant, bell peppers) onions, in a balsamic vinaigrette with chopped lettuce (vegan)

- **Tomato and Bocconcini**
  with pesto and arugula (vegetarian)

- **Brie and Roasted Pea**
  with roasted garlic aioli (vegetarian)

Gathered baby greens with house dressing
Garden fresh vegetables and dip
Seasonal and assorted desserts (1.5 pieces per guest)
Assorted soft drinks and juices

Seymour Sandwich Package (1.5 per) $15.99
Seymour Sandwiches à la carte $6.99 each
SANDWICHES

Classic Boxed Lunch To Go  $10.99 per guest
A selection of deli-style wraps. Fillings include a variety of the following, Chef’s choice, with 25% of each order vegetarian:

- Spicy Italian
  sliced ham, salami, pepperoni and provolone cheese, roasted red peppers with a hot pepper mayonnaise

- Twisted Turkey Wrap
  roast turkey with cranberry sauce, bistro sauce, baby spinach and tomato wrapped in a sun-dried tomato tortilla

- Roast Beef and Havarti
  roast beef and Havarti with a horseradish cream spread, red leaf lettuce and red onion

- Tuscan Grilled Chicken
  Balsamic grilled chicken topped with hummus, cranberry bistro sauce, roasted onions and peppers

- Vegetarian Option: Mediterranean
  hummus, avocado spread, roasted vegetables (zucchini, eggplant, bell peppers) onions, in a balsamic vinaigrette with chopped lettuce

Juice tetra pack
Piece of whole fruit
Cookie
LUNCH & DINNER
**HOT BUFFET PACKAGES**

*priced per guest. minimum 15 per order*

<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>Country potato salad and coleslaw</td>
<td></td>
<td>Seasonal fresh fruit salad</td>
<td></td>
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<tr>
<td>Potato chips</td>
<td></td>
<td>Roasted vegetable bow tie pasta salad</td>
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<tr>
<td>Ranch style baked beans</td>
<td></td>
<td>Country potato salad</td>
<td></td>
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<tr>
<td>Grilled hamburgers, hot dogs and veggie burgers</td>
<td></td>
<td>Buttermilk cornbread muffins, rolls and butter</td>
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<tr>
<td>Leaf lettuce, sliced tomatoes, dill pickles, relish, onions, ketchup, mustard, and mayonnaise</td>
<td></td>
<td>Ranch style baked beans</td>
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<tr>
<td>Assorted soft drinks and juices (cans and bottles)</td>
<td></td>
<td>Choose 2 from the following:</td>
<td></td>
</tr>
<tr>
<td>Chef’s table of desserts including fresh fruit</td>
<td></td>
<td>choices will be served 50% - 50% unless otherwise requested</td>
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<tr>
<td><em>add a chef and/or BBQ for outside, weather permitting</em></td>
<td></td>
<td>Grilled chicken breasts</td>
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<td></td>
<td></td>
<td>Smoked beef brisket</td>
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<td></td>
<td></td>
<td>Pulled pork</td>
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<td></td>
<td>Maple BBQ pork side ribs</td>
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<td></td>
<td></td>
<td>Grilled chorizo sausages</td>
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<td></td>
<td>Grilled balsamic portobello</td>
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<td></td>
<td></td>
<td>Potato chips</td>
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<tr>
<td>Little Italy</td>
<td>$16.99</td>
<td>Chef’s table of desserts including fresh fruit</td>
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<tr>
<td>Garlic and herb fresh baked breadsticks</td>
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<tr>
<td>Caesar salad with homemade croutons</td>
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<tr>
<td>Pasta bar- choose two from the following:</td>
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<tr>
<td>Fusilli with grilled chicken in a pesto cream sauce</td>
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<tr>
<td>Tri-color fusilli with fire-roasted vegetables in a pesto cream sauce</td>
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<tr>
<td>Penne rigate with a Bolognese sauce</td>
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<tr>
<td>Tri-color penne with a marinara sauce</td>
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<tr>
<td>Chef’s table of desserts including fresh fruit</td>
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<tr>
<td>Fiesta Buffet</td>
<td>$19.99</td>
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<tr>
<td>Chipotle Caesar salad</td>
<td></td>
<td>Soft flour tortillas</td>
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<tr>
<td>Crunchy slaw with cilantro</td>
<td></td>
<td>add guacamole</td>
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</tr>
<tr>
<td>Grilled beef or seasoned chicken</td>
<td>+$1.50 per guest</td>
<td>Chef’s table of desserts including fresh fruit</td>
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<tr>
<td>Mexican-style rice and beans</td>
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<tr>
<td>Sautéed peppers and onions</td>
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<tr>
<td>Shredded cheese, lettuce, sour cream, black olives, Pico de Gallo, jalapeños and diced tomatoes</td>
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<tr>
<td>Tortilla chips with salsas</td>
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<tr>
<td>Chef’s table of desserts including fresh fruit</td>
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</table>
HOT BUFFET PACKAGES CONTINUED

Coastal Aboriginal Sunset Buffet $22.99
Smoked West Coast seafood chowder with nori
Wild rice and local forged mushroom salad with herbs and kale
Watercress salad with blueberries, strawberries, hazelnuts and cranberry dressing
Cedar smoked grilled wild salmon fillet with a corn chowder sauce
Sweet potato mash with caramelized onion and garlic
Local carrots and beets glazed with wild honey sage
Chef’s table of desserts including fresh fruit

Thailand Buffet $24.99
Fresh salad of tomato, cucumber and tropical fruit
Thai noodle salad with green chilies, coconut and cilantro lime dressing
Jasmine-scented rice
Thai red or yellow curry with tofu or chicken and a variety of vegetables are all simmered gently in harmony with coconut milk and finished with fresh herbs
Chef’s table of desserts including fresh fruit

India Buffet $25.99
Grilled naan bread
“Kachumber Salad” tossed in mango pickle and spicy chickpea
Roasted yams and roasted vegetable salad
Raita
Basmati rice
Choice of:
- Chicken Vindaloo
  chicken simmered in a tangy curry sauce with soulful spices OR
- Palak and Mushroom Kofta
curried spinach and mushroom
Butter Chicken
Aloo Gobi
Chef’s table of desserts including fresh fruit

Greek Buffet $22.99
Grilled pita and tzatziki sauce
Tomato, cucumber and feta salad
Romaine and radicchio salad with red wine vinaigrette
Chicken or beef souvlaki lamb available +$3.99 per guest
Lemon and oregano rice
Roasted vegetables
Chef’s table of desserts including fresh fruit
# LUNCH & DINNER

## ALPINE BUFFETS

*priced per guest. minimum 35 guests per buffet*

### Customize your buffet

Choose from our list of epicurean delights in each section to craft your unique buffet. Vegetarian and/or Vegan options are always available: we will provide entrée options that mirror meat entrées, for each buffet. All buffets are served with seasonal vegetable medley, bakery dinner rolls and breads with house-made butter and tapenade.

### Pacific Willow Buffet
3 salads, 1 platter or display, 1 entrée choice, 2 sides and dessert

$28.99

### Douglas Maple Buffet
3 salads, 2 platters or displays, 2 entrée choices, 2 sides and dessert

$32.99

### Sitka Spruce Buffet
3 salads, 1 platter or display plus 1 premium choice platter or display, 2 entrée choices, 3 sides and dessert

$39.99

### Rocky Mountain Juniper Buffet
4 salads, 2 platters or displays plus 1 premium choice platters or displays, 1 premium choice entrée plus 2 regular entrée choices, 2 sides and premium dessert buffet

$47.99

### Salads

- Yukon gold potato salad
- Crunchy kale, brussels sprout and spinach salad
- Asian-inspired coleslaw
- Roasted yam, corn and avocado salad
- Chow mein noodle salad with ginger honey soy dressing
- Soba noodle mix with miso sesame dressing
- Roasted pear barley salad
- Roasted Fraser Valley beet salad with homemade ricotta
- Edamame salad
- Malaysian-style cucumber salad with fruit
- Shredded green papaya salad

- Israeli couscous salad with tahini
- Chickpea mix with lemon and herb vinaigrette
- Roasted garlic Caesar
- Harvest quinoa salad
- Moroccan-inspired couscous
- Mediterranean tomato, cucumber and feta salad
- Grilled vegetable fusili salad
- Broccoli and carrot salad with fresh dill dressing
- Fresh cut vegetable platter
- Fraser Valley greens and herbs with mason jar dressings

*denotes Premium choice*
LUNCH & DINNER

ALPINE BUFFETS CONTINUED

Platters and Displays
Farmer’s Market Fresh Vegetable Basket
Fresh Sliced Fruit
Old School Cheese Board
Local, European and Canadian Artisan Cheese Board
Italian Market Meat and Cheese Plate
Mediterranean Sun Vegetarian Antipasto

Old School Cheese Board
Sushi - Futomaki, Maki and Nigiri (2 pieces per guest)
Cedar Coast BC Salmon Sampler
Asian-Inspired Tuna Taster
Chilled Poached Prawns
Seafood Spectacular

Entrées
Canadian Maple and Forty Creek Whisky Lacquered Cedar Plank Wild Salmon
Sun-dried Tomato and Lemon Roasted Wild Salmon
Grilled Rosemary Chicken Breasts with Forest Mushroom Velouté
Moroccan-Style Chicken Tagine with Apricots
Shiraz Braised Lamb Shanks with Caramelized Onion
Twenty-four hour House Smoked Brisket of Beef
Glazed Pork Belly
Hand Carved Herb and Honey Glazed Pork Loin Roast
Italian Style Porchetta Roast
Pommery Mustard and Garlic-Rubbed Sterling Silver Canadian Beef
Miso Glazed BC Sablefish
BC Halibut, fresh when in season
Chef-Carved Slow Roasted Prime Rib with our Signature Demi-Glace
Yellow Dog Shake a Paw Smoked Porter Braised Beef Short Ribs
Dukka Crusted Rack of Lamb
Steveston Fisherman’s Wharf Cioppino

Pacific cod, wild salmon, mussels, clams, prawns and crab

+$9.99 per guest
+$7.99 per guest
+$6.99 per guest
+$8.99 per guest for 3 chops per guest
+$7.99 per guest

P denotes Premium choice
ALPINE BUFFETS CONTINUED

Sides
Diamond Centre signature potatoes
Trio of roasted baby potatoes
Buttermilk and herb mashed potato
Preserved berry and seed rice pilaf with fresh herbs
Jasmine-scented rice
Jasmine and red rice mélange
Basmati rice
Saffron rice
Roasted vegetable and pesto fusilli
Penne pomodoro with fresh basil

Dessert
Chef’s Dessert Selection may include cakes, tortes, cheesecake bites, mini cupcakes, squares and fresh cut fruit
S’mores Bar an interactive dessert station with graham crackers, marshmallows, chocolate and soooo much more with a ‘fire’ station to roast your own marshmallows and build your own s’mores creation

+$5.99 per guest
to add to dessert buffet or substitute

denotes Premium choice
LUNCH & DINNER

CARVING STATIONS
chef attended, priced per guest, minimum 35 guests per station

- Slow Roasted AAA Beef Round $5.99
- Herb and Garlic Crusted Leg of Lamb $5.99
- Slow Roasted BBQ Pork Loin $5.99
- Honey Apple Smoked Ham $5.99
- Apple Pomery Roasted Pork $5.99
- Slow Roasted AAA Strip Loin Beef $7.99
- Slow Roasted AAA Prime Rib $7.99
- Grain Fed Bison Strip Loin $9.99

Children's Meals $21.99
- children under 3 years are free
- children 4 - 10 years pay half the buffet menu price when a buffet is ordered

Select 1 of the following:
Choice of:
- Chicken fingers OR
- Grilled cheese sandwich

All children's meals include:
- Veggie with ranch dip
- French fries
- Sliced fresh fruit

Please note that all children's meals are made without nuts. any other dietary requirements made upon request

CHEF ACTION STATIONS

- Oyster Shucktacular! MARKET PRICE
  - a heavenly variety of market fresh oysters shucked in front of your guests with all the accoutrements you would expect and few of our own (made without gluten)

- Seafood Sizzle MARKET PRICE
  - a sizzling sensation with your choice of scallops or prawns or mussels/clams sautéed and served by our chefs with power packed flavors of garlic, shallots, chilies, fresh herbs and wine, or Thai style curries (made without gluten)

- Street Side Poutinerie $9.00 per guest
  - a ‘build your dream’ poutine station with fresh made fries, scratch made gravy and a smorgasbord of toppings that include cheese curds, smoked cheese, pulled pork, braised beef, smoked chicken, bacon, green onions, grilled veggies and more (made without gluten)

- Pizza $20.99
  - 16” pizzas. 10 slices per pizza
  - All pizzas are traditional with tomato sauce and mozzarella cheese. Selections include:
    - Classic pepperoni
    - Hawaiian pizza
    - 3 Cheese pizzas
    - Deluxe vegetarian pizza
    - BBQ chicken pizza

Additional toppings are $2.50 each
Select from the following: Pepperoni, ham, chicken, sausage, ground beef, green peppers, black olives, spinach, tomatoes, onions, bananas peppers, mushrooms.
HORS D’OEUVRES
HORS D’OEUVRES

prized per dozen, minimum 3 dozen per order. hors d’oeuvres may be passed by a server or set at a station
4-6 pieces per guest recommended for 1-2 hour reception
6-8 pieces per guest recommended for 2-2.5 hour reception
Cold: denotes item served cold or at room temperature
Hot: denotes item served heated

Meat

HOT SELECTIONS
Bulgogi Beef Skewer
made without gluten
$29.99

Braised Lamb Shank Taster Spoons
made without gluten
$35.99

Steak Wrapped Frites with garlic mayo
made without gluten
$35.99

Pork Tenderloin Medallions
with Okanagan peach chutney, made without gluten
$29.99

Chicken & Waffle Dippers with Spiced Maple
made without gluten
$28.99

Lacquered Pork Belly Strip
made without gluten
$32.99

Cajun Blackened Chicken Stick
made without gluten
$29.99

Pulled Pork Cornbread
with Forty Creek BBQ Sauce
$32.99

Chinese style Beef Roll with Hoisin
$29.99

Thai Curry Chicken Sample Spoons
made without gluten
$24.99

Chorizo and Sweet Potato Bite with Sweet and Hot Mustard
made without gluten
$24.99

Lamb Pops with Fig Balsamic
made without gluten
$44.99

Mini Tacos
bite size soft corn tortillas: tacos al pastor, carne asada, grilled cod, made without gluten
$31.99

Micro quesadillas
vegetarian, shredded beef or chicken, pulled pork
$24.99

Piccola Thin Crust Pizza Bites
minimum 3 dozen per flavor
$24.99

Rustica
salami, smoky eggplant puree, olives and fresh mozzarella,

Prosciutto Verde
prosciutto, San Marzano tomato, mozzarella topped with arugula and extra virgin olive oil

Brasto
braised beef with caramelized onions and smoked mozzarella

Porchetta
Italian inspired pork, pesto, roasted red pepper, fontina and mozzarella

COLD SELECTIONS
Cubano Slider
shaved roast pork, ham, Swiss cheese, mustard and pickle
$28.99

Mini Rosemary Tea Biscuit with Shaved AAA Roast Beef
horseradish garlic mayo
$32.99
HORS D’OEUVRES CONTINUED

prized per dozen, minimum 3 dozen per order. hors d’oeuvres may be passed by a server or set at a station
4-6 pieces per guest recommended for 1-2 hour reception
6-8 pieces per guest recommended for 2-2.5 hour reception
Cold: denotes item served cold or at room temperature
Hot: denotes item served heated

Seafood

HOT SELECTIONS
Crab hushpuppies with spiced Cajun remoulade $39.99
made without gluten
Seared scallops with maple bacon jam $39.99
made without gluten
Prosciutto-wrapped prawns $36.99
made without gluten
Miso-glazed BC sablefish morsels $49.99
made without gluten
Mini fish taco bites $24.99
crunchy slaw, spiced lime crema
Mini seafood ravioli $39.99
with grilled lemon and chervil butter

COLD SELECTIONS
Hawaiian tuna poke $39.99
ponzu and sesame dressing, avocado, made without gluten
Prawn cocktail shot $34.99
made without gluten
Citrus ceviche shooters $39.99
made without gluten
Forty Creek whisky and maple BC salmon nuggets $39.99
made without gluten
Grilled octopus with sour orange gremolata $39.99
Smoked sturgeon strips $39.99
house-smoked sturgeon with citrus poppy seed crème fraîche, made without gluten
HORS D’OEUVRES

HORS D’OEUVRES CONTINUED
prized per dozen, minimum 3 dozen per order. hors d’oeuvres may be passed by a server or set at a station
4-6 pieces per guest recommended for 1-2 hour reception
6-8 pieces per guest recommended for 2-2.5 hour reception

Cold: denotes item served cold or at room temperature
Hot: denotes item served heated

Vegetarian

HOT SELECTIONS

Homemade ricotta agnolotti with lemon butter $29.99
Mini eggplant parmesan $26.99
Japanese eggplant slices, breaded and topped with fresh mozzarella and tomato
Fungi arancini creamy risotto balls filled with BC forest mushrooms, fontina, friulano cheese $28.99
Piccola thin crust pizza bites minimum 3 dozen per flavor $24.99
   Bianco fresh mozzarella, boursin, potatoes and garlic chips
   Fungi sautéed fresh mushrooms, fresh herbs, fresh mozzarella and Salt Spring Island Goat cheese
   Verde pesto, grilled zucchini, arugula, mozzarella, fontina and ricotta
   Caprese bocconcini, Roma tomato and fresh basil
   Quattro Fromaggio fresh mozzarella, asiago, fontina and grana Padano

Polenta Dita $24.99
crisp on the outside and creamy on the inside polenta “fingers” with marinara sauce

Thai curry spoons $25.99
tofu, eggplant, peppers, onion, potato and pineapple

Vegetarian spring rolls $24.99
Spinach and feta triangle $24.99

COLD SELECTION
Roasted beet stick $26.99
with Salt Spring Island Goat Cheese dressing (vegetarian) or maple balsamic (vegan, made without gluten)
CELEBRATION CAKES
CELEBRATION CAKES

Celebration Cakes

Price includes personalized greeting, i.e. “Happy Birthday”. Logos on cakes incur additional charges, see below. 5 business days are required for all cake orders.

Celebration Cakes

<table>
<thead>
<tr>
<th>Price per Cake Type</th>
<th>Cost</th>
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<tbody>
<tr>
<td>8 inch Cake</td>
<td>$39.99</td>
</tr>
<tr>
<td>Choose from the following flavours: Belgium truffle, tiramisu, mocha, chocolate Baileys or cheesecakes (New York, mango, raspberry or matcha)</td>
<td>serves up to 14 guests</td>
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<tr>
<td>Half slab vanilla buttercream</td>
<td>$109.99</td>
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<tr>
<td>serves 40 – 50 guests</td>
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<tr>
<td>Half slab chocolate ganache</td>
<td>$119.99</td>
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<tr>
<td>serves 40 – 50 guests</td>
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<tr>
<td>Full slab vanilla buttercream</td>
<td>$219.99</td>
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<tr>
<td>serves 80 – 100 guests</td>
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<tr>
<td>Full slab chocolate ganache</td>
<td>$229.99 each</td>
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<tr>
<td>serves 80 – 100 guests</td>
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</table>

Cake Cutting and Other Services

<table>
<thead>
<tr>
<th>Service Description</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cut, plate and serve cake</td>
<td>$2.79 per guest</td>
</tr>
<tr>
<td>Cut cake only and service on dessert buffet</td>
<td>$99.99</td>
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<tr>
<td>Logo on cake</td>
<td>$30.00 each</td>
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<tr>
<td>Ice sculpture</td>
<td>available upon request</td>
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<tr>
<td>may require electrical power supply at an additional cost</td>
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