Lunch and Assorted Platter Menu
Lunch Packages
Value Sandwich Lunch Packages

**Mini Deli Sandwich Lunch**  $19/person  (minimum 10 persons)

- Tossed Greens with Chef’s Dressing
- Fresh Crudités & Roasted Garlic Herb Dip
- Mini Deli Sandwiches (2 pieces per person). White and Whole Wheat Deli Sandwiches filled with:
  - Smoked Ontario turkey with cranberry mayo
  - Homestyle Roast Beef with Dijon Mustard
  - Egg Salad
  - Fire Roasted Vegetables with Arugula and Goat Cheese
- Locally Roasted, Freshly Brewed Blue Dragon Coffee and a Selection of Teas
- Oven Baked Cookies

**It’s A Wrap**  $20/person  (minimum 10 persons)

- Tossed Greens with Chef’s Dressing
- Fresh Crudités & Roasted Garlic Herb Dip
- Wrap Sandwiches (2 pieces per person)
  - Spinach Tortilla with Grilled Chicken Caesar, Sundried Tomatoes and Parmesan-Reggiano
  - Sundried Tomato Tortilla with Smoked Turkey, Arugula, Asiago, and Cranberry Mayo
  - Whole Wheat Tortilla Salmon Salad Wrap with Spinach, Grape Tomatoes, and Lemon Aioli
  - Spinach Tortilla with Roasted Vegetables with Hummus, Tabbouleh and Artichoke
- Locally Roasted, Freshly Brewed Blue Dragon Coffee and a Selection of Teas
- Oven Baked Cookies
Lunch Packages
Have your lunch catered to you by of some of our most popular locations on campus.

Urban Deli Artisanal Sandwich Package $22/person (minimum 10 persons)
- Tossed Farm House Greens with Chef’s Selection Dressing
- Rustic Potato Salad with Fresh Dill
- Artisanal Sandwiches (1 sandwich per person)
  - Roasted Cauliflower Salad Sandwich
    Cauliflower tossed in vegan mayo, spices and flat leaf parsley served on a focaccia bread
  - Caprese
    Vine ripened tomato, marinated bocconcini, fresh basil and pesto aioli on a panini bun
  - Picnic Chickpea Salad Sandwich
    Chickpeas, pickles, red onions, Dijon mustard, vegan mayo, and arugula on a whole grain bread.
  - Steak, Caramelized Onion and Chèvre
    Slow roasted, thinly sliced beef, caramelized local onions, goat cheese and Dijon horseradish served on a focaccia bread
  - Tuscan Grilled Chicken and Jalapeño Havarti
    Herb marinated grilled chicken, jalapeño Havarti and ancho chipotle sauce on a fresh baked panini bun
- Assorted Dessert Squares

Pasta Papardelle Buffet $27/person (minimum 20 persons)
- Choice of Caesar or House Salad
- Ricotta Ravioli tossed in a Rich Tomato Basil Sauce with Fresh Baby Spinach
- Penne Pasta tossed in Cajun Spiced Chicken, Zucchini and Woodland Mushrooms
- Oven-Baked Cookies

Gluten Free Option available
Lunch Packages
Have your lunch catered to you by one of some of our most popular locations on campus.

Za’atar Mediterranean Lunch Buffet $31/person (minimum 20 persons)

- Spinach Salad with:
  Lemon Honey Vinaigrette, Vine Ripened Tomatoes, Cucumbers, Olives, Bermuda Onions and Feta Cheese
- Vegetable Crudité served with Roasted Garlic Dip
- 6oz Chicken Souvlaki served with Homemade Tzatziki (1 piece/person)
- 6oz Vegetable Kebabs (1 piece/person)
- Greek Potatoes
- Lemon Rice Pilaf
- Assorted Dessert Squares
- Fresh Sliced Fruit

Additional Chicken Kebab available for $6

Curry Cumin Buffet $29/person (minimum 20 persons)

- Vegetable Samosas served with Date and Tamarind Chutney
- All curries served with Saffron Scented Rice, Naan Bread and Raita
- Fresh Sliced Melon
- Choose two curries from the selection:
  - Butter Chicken
    Boneless Chicken cooked in a Creamy Tomato Sauce
  - Saag Paneer
    Indian Cottage Cheese stewed in Spiced Spinach Puree
  - Chana Masala
    Chickpeas stewed in Indian Spices
  - Dahl Masala
    Lentils slow cooked in mild Spices with Spinach and Onions
Lunch
Sandwich Platters

Assorted Sandwich Platter

- Cocktail Sandwiches filled with:
  Tuna Salad, Egg Salad, Black Forest Ham and Roast Vegetables

Deli Sandwich Platter

- Deli Sandwiches filled with:
  - Tuna Salad on Light Rye
  - Egg Salad on Light Rye
  - Black Forest Ham on a Pretzel Bun
  - Roast Beef on Focaccia
  - Roast Curry Chickpea on Focaccia

Wrap Platter

- Wraps filled with:
  Tuna Salad, Egg Salad, Black Forest Ham, Roast Turkey Breast and Roast Vegetables

Gourmet Sandwich Platter

- Your Choice of Sandwiches on our Fresh Baked Artisan Breads (select 5)
  - Ginger Tofu and Marinated Vegetable Wrap  VEGAN  
    Ginger marinated fried tofu served with rice wine, marinated carrots, daikon, green onion, Napa cabbage, and coriander, topped with a hoisin glaze
  - Curry Chickpea, Roasted Pepper, and Onion Salad Sandwich  VEGAN  
    Curry-roasted chickpeas with roasted peppers and onions tossed in coriander vegan mayonnaise and mango chutney
  - Falafel and Hummus Wrap  VEGAN  
    House-made falafel, hummus, and tabbouleh
  - Roasted Cauliflower Salad Sandwich  VEGAN  
    Cauliflower tossed in vegan mayonnaise, spices, and flat leaf parsley
  - Tuscan Grilled Chicken and Jalapeño Havarti  VEGAN  
    Herb marinated grilled chicken, jalapeño Havarti and ancho chipotle sauce
  - Steak, Caramelized Onion, and Chèvre  
    Slow roasted, thinly sliced beef, caramelized local onions, goat cheese and Dijon horseradish
  - Turkey and Maple-Smoked Bacon Club  
    Roasted turkey breast, maple smoked bacon, lettuce, tomato, and Dijon mayonnaise

Small $72  (serves 10)
Regular $125  (serves 20)

Small $95  (serves 10)
Regular $180  (serves 20)

Small $98  (serves 10)
Regular $188  (serves 20)

$215/platter  (serves 20)
<table>
<thead>
<tr>
<th><strong>Platters</strong></th>
<th><strong>small</strong></th>
<th><strong>regular</strong></th>
<th><strong>(serves)</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Platters</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Crudité</strong></td>
<td>$50</td>
<td>$90</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>Seasonal Vegetable Crudités with Herb Sour Cream Dip</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Cheese Board</strong></td>
<td>$115</td>
<td>$220</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>Selection of Imported and Domestic Cheeses with Fruit Garnish and Water Crackers</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Antipasto</strong></td>
<td>$70</td>
<td>$135</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>Roasted Peppers, Grilled Zucchini, Bocconcini Cheese, Assorted Olives and Sliced Prosciutto Ham</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Dessert Squares</strong></td>
<td>$50</td>
<td>$95</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>Assorted Dessert Squares including: Carrot Cake, Butter Tarts, Nanaimo Bars and Chocolate Brownies</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Home Baked Cookies</strong></td>
<td>$35</td>
<td>$63</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>Assorted Freshly Baked Cookies</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>French Pastries</strong></td>
<td>$50</td>
<td>$95</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>Selection of French Pastries</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Fruit</strong></td>
<td>$70</td>
<td>$130</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>Assorted Fruit Platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Fruit Kabobs</strong></td>
<td>$80</td>
<td>$150</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>Assorted Fruit Kabobs Platter</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Ordering for your team?
Ask us about collaborative ordering.

416-585-3169
stgeorgecatering@utoronto.ca
stgeorgecatering.utoronto.ca
@stgeorgecateringco

EXTENDED MENU
Our extended menu is available on our website at:
stgeorgecatering.utoronto.ca