Lunch and Assorted Platter Menu
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 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 our most popular locations on campus.

**Za’atar Mediterranean Lunch Buffet**

- 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**

- 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
  - **Chana Masala**
    Chickpeas stewed in Indian Spices
  - **Saag Paneer**
    Indian Cottage Cheese stewed in Spiced Spinach Puree
  - **Dahl Masala**
    Lentils slow cooked in mild Spices with Spinach and Onions

**$31/person** (minimum 20 persons)

**$29/person** (minimum 20 persons)
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 Turkey Breast on Multigrain Bun
  ◦ 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)
Assorted Platters

**Vegetable Crudité**
- Seasonal Vegetable Crudités with Herb Sour Cream Dip
  - small $50 (serves 10)
  - regular $90 (serves 20)

**Cheese Board**
- Selection of Imported and Domestic Cheeses with Fruit Garnish and Water Crackers
  - small $115 (serves 10)
  - regular $220 (serves 20)

**Antipasto**
- Roasted Peppers, Grilled Zucchini, Bocconcini Cheese, Assorted Olives and Sliced Prosciutto Ham
  - small $70 (serves 10)
  - regular $135 (serves 20)

**Dessert Squares**
- Assorted Dessert Squares including: Carrot Cake, Butter Tarts, Nanaimo Bars and Chocolate Brownies
  - small $50 (serves 10)
  - regular $95 (serves 20)

**Donut Platter**
- Selection of Donut
  - small $42 (serves 10)
  - regular $79 (serves 20)

**Home Baked Cookies**
- Assorted Freshly Baked Cookies
  - small $35 (serves 10)
  - regular $63 (serves 20)

**French Pastries**
- Selection of French Pastries
  - small $50 (serves 10)
  - regular $95 (serves 20)

**Fresh Fruit**
- Assorted Fruit Platter
  - small $70 (serves 10)
  - regular $130 (serves 20)

**Fresh Fruit Kabobs**
- Assorted Fruit Kabobs Platter
  - small $80 (serves 10)
  - regular $150 (serves 20)
Ordering for your team?
Ask us about collaborative ordering.

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