Lunch and Assorted Platters

MENU
LUNCH Packages

Value Sandwich Lunch Packages

**MINI DELI SANDWICH LUNCH**  $18.50/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, Fresh Brewed Blue Dragon Coffee and a Selection of Teas
- Oven-Baked Cookies

**IT’S A WRAP**  $19.50/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, Fresh 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  $21/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.

• Assorted Dessert Squares

PASTA PAPARDELLE PASTA BUFFET  $25/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 some of our most popular locations on campus.

ZA’ATAR MEDITERRANEAN LUNCH BUFFET $29/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 $27/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
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 4)

- Ginger Tofu and Marinated Vegetable Wrap  
  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  
  Curry-roasted chickpeas with roasted peppers and onions tossed in coriander vegan mayonnaise and mango chutney

- Falafel and Hummus Wrap  
  House-made falafel, hummus, and tabbouleh

- Roasted Cauliflower Salad Sandwich  
  Cauliflower tossed in vegan mayonnaise, spices, and flat leaf parsley

- Tuscan Grilled Chicken and Jalapeño Havarti  
  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
Assorted PLATTERS

VEGETABLE CRUDITÉ

- Seasonal Vegetable Crudités with Herb Sour Cream Dip

small $45 (serves 10)
regular $85 (serves 20)

CHEESE BOARD

- Selection of Imported and Domestic Cheeses with Fruit Garnish and Water Crackers

small $95 (serves 10)
regular $180 (serves 20)

ANTIPASTO

- Roasted Peppers, Grilled Zucchini, Bocconcini Cheese, Assorted Olives and Sliced Prosciutto Ham

small $67 (serves 10)
regular $129 (serves 20)

DESSERT SQUARES

- Assorted Dessert Squares including Carrot Cake, Butter Tarts, Nanaimo Bars and Chocolate Brownies

small $45 (serves 10)
regular $85 (serves 20)

HOME BAKED COOKIES

- Assorted Freshly Baked Cookies

small $25 (serves 10)
regular $48 (serves 20)

FRENCH PASTRIES

- Selection of French Pastries

small $45 (serves 10)
regular $85 (serves 20)

FRESH FRUIT

- Assorted Fruit Platter

small $65 (serves 10)
regular $125 (serves 20)

FRESH FRUIT KABOBS

- Assorted Fruit Kabobs Platter

small $55 (serves 10)
regular $98 (serves 20)
Assorted PLATTERS

ASSORTED SUSHI PLATTER $65/dozen (minimum of 6 dozen pieces)
• Assorted sushi platter

ATLANTIC SMOKED SALMON $155 (serves 25)
• Atlantic Smoked Salmon with Capers, Red Onions and Lemon served with Black Bread Triangles

JUMBO SHRIMP $299 (100 pieces)
• Jumbo Shrimp Pyramid with Spicy Cocktail Sauce and Lemon
ORDERING FOR YOUR TEAM?
Ask us about collaborative ordering.

EXTENDED MENU
To view the full St. George Catering menu, please visit: stgeorgecatering.utoronto.ca

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