

Event Catering Menu



UNIVERSITY OF
TORONTO

St. George Catering
Spaces & Experiences

Breakfast



Breakfast Menu

All buffets require staffed service. Additional service fees will apply.

THE CONTINENTAL

\$23 per person (min 30 people)

- Assorted Chilled Bottled Juices
- Freshly Baked Mini Croissants and Fruit Danishes
- Gourmet Mini Breakfast Loaves
- Preserves and Whipped Butter

- A Selection of Coffee and Pluck Tea

Add: Assorted Sliced Fruit for \$4 Per Person

THE DELUXE CONTINENTAL

\$30 per person (min 30 people)

- Assorted Chilled Bottled Juices
- Sliced Fresh Fruit
- Freshly Baked Mini Croissants and Fruit Danishes
- Gourmet Mini Breakfast Loaves

- Preserves and Whipped Butter
- Individual Greek Yogurts
- A Selection of Coffee and Pluck Tea

ST. GEORGE BREAKFAST

\$38 per person (min 30 people)

- Assorted Chilled Bottled Juices
- Sliced Fresh Fruit
- Freshly Baked Mini Croissants and Fruit Danishes
- Preserves and Whipped Butter
- Individual Greek Yogurts
- Scrambled Eggs

- Home-Fried Potatoes with Sautéed Onions and Peppers
- Applewood-Smoked Bacon and Chicken Sausages
- A Selection of Coffee and Pluck Tea



Specialty Break Options



Specialty Break Options

All Specialty Breaks include freshly brewed coffee. Tea service can be added or upgraded for an additional \$2.50 per person.

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CUPCAKE BREAK

\$20 per person (min 30 people)

- Assortment of Gourmet Cupcakes with Whipped Icing
- Sliced Fresh Fruit
- Assorted Fruit Juices or Soft Drinks

SAVOURY SELECTIONS

\$16 per person (min 30 people)

- Miss Vickie's Chips and Rold Gold Pretzels
- Individual Trail Mix
- Assorted Soft Drinks

MEDITERRANEAN SNACK

\$22 per person (min 30 people)

- Fresh Garden Vegetable Crudit  with Hummus
- Tzatziki, Red Pepper Dip and Baba Ghanoush
- Marinated Olives
- Assorted Soft Drinks
- Assorted Pita Bread and Crackers

ENERGY BREAK

\$20 per person (min 30 people)

- Individual Greek Yogurt
- Individual Smoothies
- Bananas
- Protein Bars

CHEESE AND FRUIT BREAK

\$25 per person (min 30 people)

- Selection of Canadian Cheese Garnished with Grapes and Dried Fruit
- Sliced Fresh Fruit
- Assorted Crackers and Fresh Baguette
- Montellier Sparkling Water



Lunch



Buffet Lunch Options

All Lunch options include freshly brewed coffee. Tea service can be added or upgraded for an additional \$2.50 per person.

All buffets require staffed service. Additional service fees will apply.

THE BOARDROOM

\$36 per person (min 30 people)

Appetizers

- Heritage Greens with Cucumbers, Grape Tomatoes and Carrots, served with Chef's Selection of Dressings
- Penne Pasta Salad with Grilled Vegetables, Artichokes and Sundried Tomatoes in Basil Pesto
- Fresh Crudités with Chickpea Hummus

Deli Sandwiches

- Slow-Roasted Pepper-Crusted Beef with Aged Cheddar
- Double-Smoked Ontario Turkey with Swiss and Cranberry-Citrus Mayonnaise
- Local Egg Salad with Sliced Scallions
- Black Forest Ham and Cheddar
- Curry-Roasted Chickpea and Onion

Desserts

Oven-Baked Cookies and Assorted Filled Mini Beignets

THE CORPORATE

\$38 per person (min 30 people)

Appetizers

- Select Local Greens with Roasted Pears and Shallot-Cider Vinaigrette
- Quinoa Salad with Dried Fruit
- Fresh Crudités with Chickpea Hummus

Gourmet Wraps

- Black Forest Ham, Aged Cheddar, Tomato and Dijon Mayo
- Grilled Chicken Caesar Wrap with Sundried Tomatoes and Shredded Parmesan
- Tuna Salad with Celery, Baby Spinach and Lemon Aioli
- Smoked Ontario Turkey, Arugula and Swiss with Cranberry-Citrus Mayonnaise
- Fire-Roasted Vegetables, Tabbouleh and Hummus

Desserts

Assorted Mini Desserts and Assorted Filled Mini Beignets



Buffet Lunch Options

All Lunch options include freshly brewed coffee. Tea service can be added or upgraded for an additional \$2.50 per person.

All buffets require staffed service. Additional service fees will apply.

KING STREET

\$43 per person (min 30 people)

Appetizers

- Vegetarian Niçoise Salad
- Baby Arugula Salad, Beets, Mandarins and Shallot-Maple Dressing

Mains

- Beef Bourguignon with Pearl Onions, Mushrooms and Slab Bacon
- Roasted Zucchini, Pepper and Mixed Bean Fricassee
- Seasonal Garden Vegetables
- Olive Oil and Herb-Tossed Noodles

Desserts

Lemon Meringue Tarts and Sliced Fresh Fruit

THE DANFORTH

\$43 per person (min 30 people)

Appetizers

- Village Salad – Tomato, Cucumber, Peppers, Red Onion and Kalamata Olives with Feta and Oregano
- Select Garden Greens with Roasted Pears and Shallot-Cider Vinaigrette
- Greek-Style Pita with Hummus and Red Pepper Dip

Mains

- Chicken Souvlaki Skewer with Tzatziki
- Chickpea Falafel with Tahini and Roasted Onions
- Roasted Zucchini and Sweet Peppers
- Lemon Herb Rice Pilaf

Desserts

Baklava and Sliced Fresh Fruit

GERRARD STREET

\$43 per person (min 30 people)

Appetizers

- Heritage Greens with Mango, Tomato and Cucumber with Herb Dressing
- Kachumber Salad – Tomato, Cucumber, Red Onion and Cilantro with Lemon Dressing
- Warm Naan

Mains

- Butter Chicken – Boneless Tandoori Marinated Chicken in a Spiced Tomato Sauce
- Channa Masala – Chickpeas Stewed with Mild Spices and Tomato
- Aloo Gobi – Cauliflower and Potato Curry
- Jeera Rice – Basmati Rice Scented with Cumin Seed

Desserts

Mango Cheesecake and Sliced Fresh Fruit

Reception



Reception

CANAPES (minimum of three dozen per selection)

\$50 / dozen	Goat Cheese and Fig Truffle in a Tulip Cup
\$50 / dozen	Chipotle Chicken Taco Cup
\$50 / dozen	Assorted Vegetable Sushi
\$50 / dozen	Prosciutto and Melon with a Balsamic Reduction
\$50 / dozen	Thai Mango Rice Paper Roll with Ginger Infused Soy Sauce
\$50 / dozen	Pesto-Marinated Caprese Skewers
\$50 / dozen	Peking Duck Moo Shoo Crepe
\$50 / dozen	Smoked Salmon on Blini with Caviar

HOT HORS D'OEUVRES (minimum of three dozen per selection)

\$54 / dozen	Porcini Marsala Arancini
\$54 / dozen	Brie and Raspberry en Croustade
\$54 / dozen	Wild Rice and Mushroom Croquette
\$54 / dozen	Japanese Chicken Satay with Teriyaki Glaze
\$54 / dozen	Beef Empanada
\$54 / dozen	Vegetable Samosa with Tamarind Dip
\$54 / dozen	Truffle Mac and Cheese Fritter
\$54 / dozen	Wild Mushroom Tart
\$54 / dozen	Lentil and Corn Croquette
\$60 / dozen	Beef Sliders with Aged Cheddar, Chipotle Mayo and Tomato
\$60 / dozen	Mini Beef Wellington

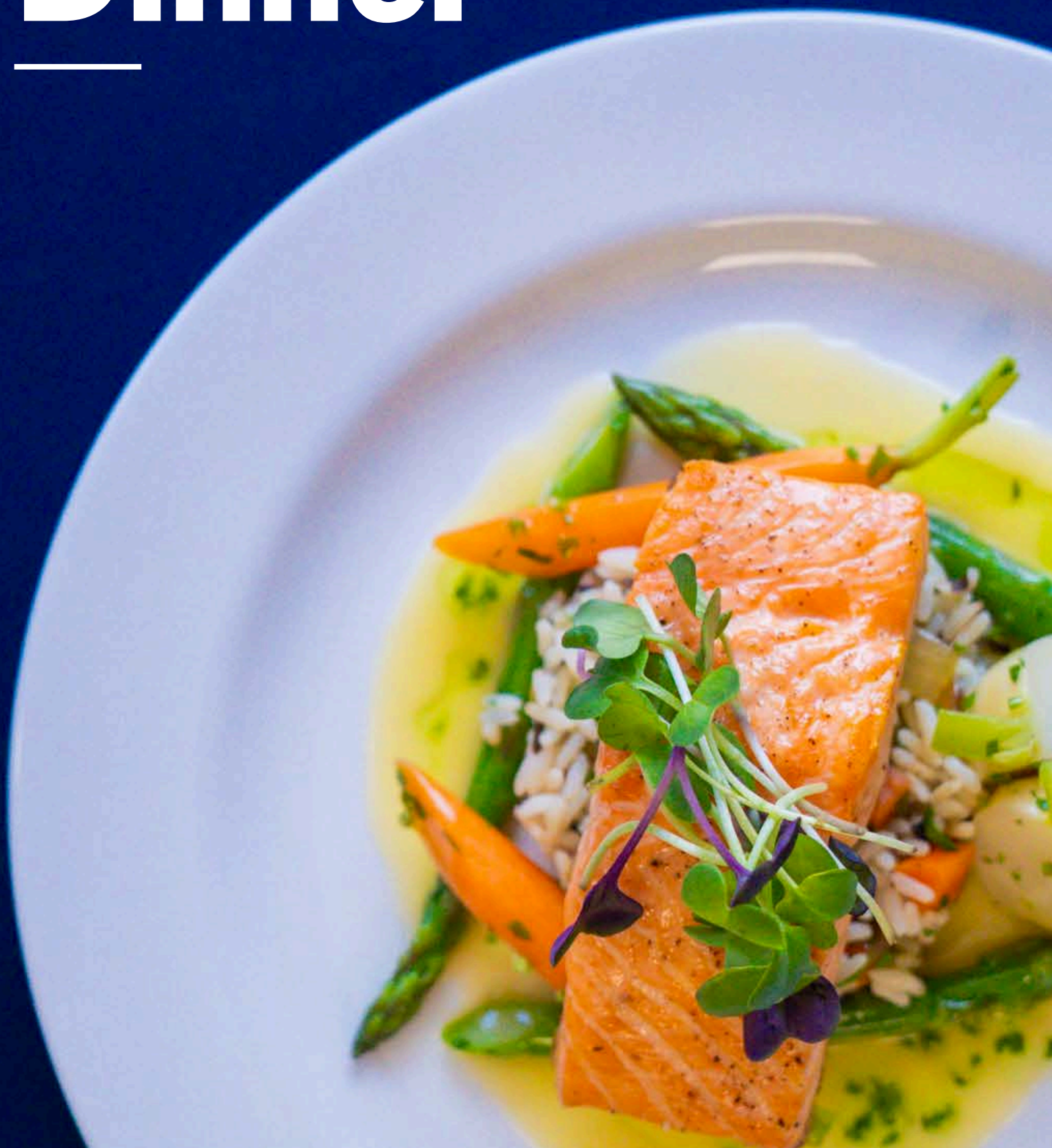
Reception

À LA CARTE SELECTION

\$195 Serves 20	Atlantic Smoked Salmon with Capers, Red Onions and Lemon
\$350 100 pieces	Jumbo Shrimp with Spicy Cocktail Sauce and Lemon
\$120 Serves 20	Seasonal Vegetable Crudités with Hummus
\$310 Serves 20	Imported and Domestic Cheese Board with Grapes, Dried Fruit Garnish and Water Crackers
\$780 Serves 30	Oven-Roasted Striploin of Beef with Chimi Churri, Gourmet Rolls, Assorted Mustards and Horseradish
\$ Market Price 100 pieces	Sushi and Sashimi Assorted Sushi, Maki Rolls and Sashimi with Wasabi, Pickled Ginger and Soy Sauce
\$110 Serves 20	Warm Baked Brie Wrapped in Puff Pastry with an Apple and Sour Cherry Chutney, served with Fresh Baguette
\$295 Serves 30	Antipasto Platter Roasted Peppers, Grilled Zucchini, Bocconcini Cheese, Assorted Olives, and Sliced Prosciutto



Dinner



Buffet Dinner Menu

All Dinner menus include warm gourmet rolls and freshly brewed coffee. Tea service can be added or upgraded for an additional \$2.50 per person. All buffets require staffed service. Additional service fees will apply.

THE UNIVERSITY DINNER BUFFET

\$60 per person (min 30 people)

Salads

- Vegetable Crudités with Hummus Dip
- Mixed Heritage Greens with Tomatoes, Cucumbers and Chef's Assorted Dressings
- Caprese Salad – Grape Tomatoes, Bocconcini, Baby Arugula and Garden Pesto
- Roasted Potato Salad Tossed with Celery and Dill

Hot Selections

- Beef Bourguignon with Pearl Onions, Roasted Mushrooms and Slab Bacon
- Cast Iron Seared Chicken Supreme with Pan Jus
- Penne Pasta, Roasted Eggplant, Zucchini and Artichokes in a Homestyle Tomato Sauce
- Butter Whipped Yukon Gold Potatoes
- Garden Vegetables

Desserts

- Assorted Mini Desserts
- Assorted Filled Mini Beignets
- Oven Baked Cookies and French Macaroons
- Sliced Fresh Fruit



For a more personalized dining experience, custom plated lunch and dinner menus are available upon request. Our team will work with you to design a menu that suits your event and guests.

Email: stgeorgecatering@utoronto.ca

Phone: 416-585-3152

