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2016 Campus
Catering Guide

 **UNB**
EST. 1785
UNIVERSITY OF NEW BRUNSWICK

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Fredericton



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CATERING FOR SUCCESS

Our catering team delights in meeting every client's needs so feel free to challenge us! We offer the following information to assist with your event planning:

- We are happy to accommodate any special dietary requirements with advance notice
- Vegan and vegetarian options can easily be provided upon request.
- While we do not include Gluten Free options automatically, we are happy to adapt any menu to meet the needs of guests with Gluten intolerance



- This symbol denotes Gluten free selections are included in our menu



- While we feature as many local ingredients as possible in the preparation our menu items, we have chosen a complete New Brunswick meal for your dining enjoyment and our Chef has selected a tasting of local cheeses for your reception
- Chef Leanne is always happy to assist with your menu selections and it is her delight to tailor a menu specifically for you and your guests
- All deliveries are presented with disposable wares. Selections from the **DINNER** menus are presented with china and linens. China is available for any service for a nominal charge.
- We request two working days' notice for any regular catering function to guarantee your specific order and time. We request two weeks' notice for banquets or other special events.

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- A confirmation of a banquet guest attendance is required three working days prior to your event.
- Please advise us if you move your catered event after delivery to another location in order that we may arrange prompt clean up.
- Catering deliveries requested on Holidays may be subject to additional charges.
- Twenty-four hours cancellation notice is required on all regular catering services. To avoid billing charges, banquets and large events will require a 72 hour cancellation and the customer will incur any costs that have been generated in relation to the event.
- Billing options include: University Account, Cheque, Cash, Debit, or Credit Card. For non-university departments, a 50% deposit is required upon booking of your event and the balance will be due 24 hours prior to the event. Charges are based on the number of guests given at the time of confirmation or the actual number of guests served, whichever is greater. Any lost or misplaced catering items are the responsibility of the client and will be included on your invoice.
- We also offer seasonal menu choices – please see our website <http://www.unb.ca/fredericton/sodexo/catering.html>

Prices valid until May 31st, 2016.

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BEVERAGES... A LA CARTE

100% Columbia Coffee	\$1.35
Java Mousse Coffee (min.10 cups)	\$1.50
Decaffeinated Coffee (min. 10 cups)	\$1.35
Herbal Tea	\$1.35
Bottled Water	\$2.10
Canned Juices	\$1.85
Canned Soft Drinks	\$1.80
Bottled Dole Juices	\$2.60
Milk (250ml), Skim or Chocolate	\$1.65
Pitchers of Spring Water with Lemon (serves 8)	\$4.35
Pitchers of Assorted Juice (serves 8)	\$9.45
Sparkling Fruit Punch	\$2.10

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BAKED TREATS... A LA CARTE

Freshly Baked Grande Muffins	\$1.40
Gluten Free Muffins 	\$2.00
Mini Muffins	\$1.25
Homebaked Cinnamon Buns	\$1.95
Assorted Biscuits: Plain, Raisin or Cheese	\$1.40
Selection of Fruit Breads Banana, Cranberry or Lemon Poppyseed	\$1.60
Mini Butter Croissants	\$1.25
Mini Cinnamon Crunchies	\$1.10
Decadent Dessert Squares	\$1.75
Gourmet Cookies (2 per person)	\$1.50
Gluten Free Cookies 	\$2.00
Assorted Granola and Cereal Bars	\$1.95

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ACTIVE LIVING... A LA CARTE

Sliced Seasonal Fruit with Vanilla Dip	\$2.30
In-Season Fresh Whole Fruit	\$1.30
Individual Activia Yogurt	\$1.40
Individual Oikos Greek Yogurt	\$1.45
Fresh Fruit Kabobs with Vanilla Scented Dip	\$2.75
Crudités with a Creamy Peppercorn Dip	\$1.60
Domestic Cheese Array with Crackers	\$3.30
Imported Cheese Array with Gourmet Crackers	\$5.60

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BREAKFAST

Upgrade to Java Moose coffee for just \$0.10 per person

MORNING START

\$2.45

Freshly Brewed 100% Columbia Coffee, a variety of Regular and Herbal Teas served with Honey and Lemon and Chilled Pitchers of Juice.

CONTINENTAL BREAKFAST

\$7.70

Freshly Baked Mini Croissants, Danishes, Muffins and Cinnamon Crunchies served with Fruit Preserves and Butter. Fresh Fruit Array with Yogurt Dip. Freshly Brewed 100% Columbia Coffee, a variety of Regular and Herbal Teas served with Honey and Lemon accompanied by Chilled Pitchers of Juice.

UNB BREAKFAST

\$11.95

Freshly Baked Mini Pastries served with Fruit Preserves and Butter. Fresh Fruit Array with Yogurt Dip, Scrambled Eggs with Chives, your choice of Crisp Bacon OR Farmers Sausage, Seasoned Breakfast Potatoes accompanied by Freshly Brewed 100% Columbia Coffee, a variety of Regular and Herbal Teas served with Honey and Lemon and Chilled Pitchers of Juice.

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ALL INCLUSIVE BREAKS

Includes coffee/tea and chilled canned juice and water
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MEDITERRANEAN ARRAY (MIN 25 PEOPLE)

\$6.50

Roasted Red Pepper Dip, Babagonoush, Hummus, Tzatziki, Bruschetta and Black Olive Tapenade all served with Grilled Pita and Tortilla Chips

MEXICAN ARRAY (MIN 25 PEOPLE)

\$6.00

Pico de Gallo, Black Bean & Corn Salsa, Cilantro Lime Salsa, Roasted Tomato & Mint Guacamole & Gazpacho Salsa all served with Tortilla Chips

MINI STRAWBERRY SHORTCAKE

\$4.95

Build your own strawberry shortcake with our Homemade Biscuits, Strawberries and Whipped Cream

INDIVIDUAL COFFEECAKES

\$6.25

Apple Crumble, Sour Cream Banana or Blueberry White Chocolate

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LUNCHEONS

Create your own Luncheon by choosing a soup OR a salad, a luncheon entree and a dessert. Hot and cold Beverages are included.

Upgrade to Java Moose coffee for just \$0.10 per person



We are happy to accommodate gluten free requests and any special dietary requirements for any of the luncheons below

SOUPS

- Chef's Soup of the Day
- Roasted Red Pepper Bisque
- Hearty Quinoa and Bean Soup
- Duc's Clam Chowder

SALADS

CAESAR SALAD

Crisp Romaine, Homemade Bacon Bites, Focaccia Croutons, Shredded Parmesan and Fresh Lemon Wedges served with a Creamy Garlic Dressing.

BABY SPINACH SALAD

Tender Baby Spinach, Crisp Bacon, Red Onions, Eggs, Roasted Pecans served with a Buttermilk Blue Cheese Dressing

CLASSIC GREEK SALAD

Crisp Romaine, Cucumber, Grape Tomatoes, Red Onions, Kalamata Olives and Creamy Feta Cheese served with a Lemon Feta Vinaigrette.

SOUTHWESTERN VEGETABLE TORTILLA SALAD

Crisp Iceberg Lettuce, Roasted Southwestern Vegetables, Black Beans, Cheddar Cheese and Crispy Tortilla Strips topped with a Cilantro Lime Ranch Dressing

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LUNCHEONS

(CONTINUED)

ENTRÉES



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THE FAMOUS DUO

\$12.25

Roasted Turkey, Roast Beef, Ham & Swiss, Egg Salad, Tuna Salad and Hummus with Tomato & Cucumber all served on White, Whole Wheat and Grain Breads

GOURMET WRAPS

\$12.40

Chopped Turkey Cobb Salad, Roast Beef & Swiss Pub, Blackened Chicken & Avocado, Chimichuri Citrus Tuna and Roasted Garlic Portobello Caesar all served on a variety of Flavored Wraps served with Nacho Chips and Salsa.

GOURMET DELIGHT

\$15.85

Rosemary Roast Beef with Caramelized Onions, Goat Cheese and Hot Mustard on Focaccia, Turkey & Bacon Club with Guacamole Aioli on a Croissant, Italian Cold Cuts with Honey Mustard on Herbed Flatbread, Chicken Caprese with Pesto Mayo on Ciabatta and Grilled Vegetables with Sundried Tomato Aioli on Pretzel Kaiser.

TRADITIONAL PIZZA

\$13.90

Choose from: Pepperoni and Cheese, Works (Pepperoni, Bacon, Sausage, Onions and Mushrooms), Vegetarian (Peppers, Onions and Mushrooms) on a white, whole wheat or gluten free crust.

MEXICAN FAJITAS

\$14.95

Build your own Fajitas with your choice of Grilled Chicken or Beef Picadillo, served with Refried Beans, Guacamole, Shredded Cheese, Sour Cream, Warm Tortillas and Cilantro scented Mexican Rice.

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LUNCHEONS

(CONTINUED)

ENTRÉES (Continued)

LASAGNA (Min. 6 pp)

\$13.75

Choose from Traditional Italian Meat Lasagna **or** Ricotta Spinach Lasagna served with Crisp Garlic Bread.

ASIAN FRY

\$13.85

Choose **one** of the following: Korean Marinated Beef, Kung Pao Chicken, Teriyaki Tofu with Toasted Sesame Seeds. Your selection is served with Steamed Rice and Sautéed Bok Choy.

BALSAMIC CHARRED CHICKEN BREAST

\$15.95



Balsamic Marinated Chicken Breast served on a Rustic Artisan Roll and topped with Havarti Cheese, Caramelized Red Onions, Leaf Lettuce, Tomatoes and Honey BBQ Sauce.

DUC'S FAMOUS BEEF STEW

\$13.95

Tender Beef, Fresh Turnip, Carrots, Onions, Celery and Potatoes all simmered in a Red wine Jus accompanied by Freshly Baked herb Biscuits

DESSERTS

- Assorted Gourmet Cookies
- Assorted Decadent Squares
- Chocolate Pecan Tarts with Coffee Scented Whipped Cream
-  Flourless Chocolate Cake with Caramel Sauce
-  Gluten Free Assorted Cookies
- Vanilla Cake with Lime Curd Frosting

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TRADITIONAL HOME FAVORITES

Your choice of a Traditional Favorite is served with a Mixed Green Salad, Rolls and Butter, Assorted Cookies and Coffee and Tea.



As always, we are also happy to accommodate special dietary and gluten free requests with any of our menus.

SHEPHERD'S PIE

\$11.20

Traditional Meat Pie topped with Creamy Mashed Potatoes and served with Gravy.

CHICKEN POT PIE

\$11.30

Succulent pieces of Chicken and Vegetables in a Creamy Gravy topped with Puff Pastry Crust.

MACARONI & CHEESE

\$11.50

The perennial favorite of Tender Pasta served in a Creamy Cheese Sauce with a Crusty Topping.

MEATLOAF & CREAMY MASHED POTATOES

\$11.45

Juicy Meatloaf served with Creamy Mashed Potatoes- Just like Mom's!

WARM & COMFORTING CHILI

\$10.95

Select from Traditional and Zesty Chili or Five Bean Vegetarian Chili served with Sour Cream and Shredded Cheese.

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DINNERS

Enjoy the attentive service of our experienced staff. All events listed below include linen and china service, preset water goblets, fresh rolls with butter, coffee and tea.

These are samples of our creative menus but Chef Leanne is always happy to tailor a menu that meets the personal needs of your guests!



As always, we are also happy to accommodate special dietary and gluten free requests with any of our menus.

PRIME RIB OF BEEF WITH FRESH THYME JUS

\$31.95

Romaine Hearts, Crisp Prosciutto, Aged Parmesan, Focaccia Croutons and Creamy Garlic Dressing.

Prime Rib Roast with Thyme Jus, Roasted Fingerling Potatoes and Wild Mushroom Sauté with Crispy Onions.

Lemon-Berry Curd Tart with White Chocolate and Raspberry Sauce

RICOTTA STUFFED CHICKEN BREAST

\$21.25

Boston Bibb Lettuce with Fresh Berries and Balsamic Vinaigrette

Ricotta Stuffed Chicken Breast with Warm Basil Sauce, Wild Rice Pilaf and Broccoli Spears tossed in Shallot Butter

Chocolate Espresso Cake with Warm Toffee Sauce



THE BEST OF NEW BRUNSWICK

\$22.00

Butternut Squash Bisque

St. George Cedar Plank Salmon with Grilled Mustard Potatoes and Glazed Root Vegetables

Pumpkin Maple Bread Pudding served with Cinnamon Scented Whipped Cream

Java Moose Coffee



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DINNERS

(CONTINUED)

HERB CRUSTED RACK OF LAMB

\$28.90

Grilled Portobello & Spinach Napoleon with Black Bean Succotash
Herbed Crusted Rack of Lamb, Spiced Wild Rice with Dried Apricots & Cashews and Fresh Broccoli tossed in Mustard Butter
Peppered Melon & Berry Salad in a Ginger Tuille Basket with Sabayon

GRILLED JERK PORK TENDERLOIN

\$21.25

Shaved Vegetable Salad with Celery Root, Beets, Carrots and Feta drizzled with Herb Vinaigrette
Grilled Jerk Pork Tenderloin with Curried Peach Relish, Roasted Sweet Potatoes tossed in Cilantro-Lime Dressing and Crisp Green Beans
Vanilla Crème Brulee with Macadamia Nut Biscotti

CITRUS MAPLE CORIANDER GLAZED SALMON

\$22.90

Grilled Asparagus and Pepper Salad with Goat Cheese
Chef's Leanne's Signature Citrus Maple Coriander Glazed Salmon with Roasted Fingerling Potatoes and Garlic Wilted Spinach
Flourless Orange Almond Cake with Honeyed Chantilly Cream

ROAST TURKEY

\$21.50

Mixed Green Salad with Grilled Vegetables, Tomatoes, Olives and an Asiago Crisp.
Traditional Roast Turkey with Savory Stuffing and Pan Gravy, Whipped Yukon Gold Potatoes and Honey Glazed Roasted Root Vegetables.
Orange Blossom Cheesecake with Raspberry-Pomegranate Sauce.

MOROCCAN SPICED BEEF TENDERLOIN

\$31.50

Butter Lettuce with Garlic Marinated Grilled Shrimp and Mint Dressing
Moroccan Spiced Beef Tenderloin Medallions with Turned Red Skin Potatoes and Seasonal Pan Tossed Vegetables
Warm Apple Tart with Date Mascarpone Cream and Butterscotch Sauce

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BUFFETS

Let our professional team create the ideal menu for your special occasion. We'll handle all the details... from themed events to delectable menu items and attentive service.

All buffets listed below include water goblets, fresh rolls with butter, coffee and tea



We are happy to accommodate gluten free and special dietary requests for all meals.

UNB DINNER

\$31.95

Select two of the following

- Garden Green Salad with Julienne of Carrots, Cucumber, Grape Tomatoes and Assorted Dressings
- Baby Spinach Salad with Bacon, Crisp Apples, Toasted Cashews and Dijon Vinaigrette
- Fingerling Potato Salad with Green Chili-Cilantro Salsa
- Quinoa and Bulgur Salad with Feta, Olives and Fresh Mint
- Marinated Grilled Vegetable Antipasto with Zesty Tzatziki Sauce

Select one of the following

- Fresh Seasonal Vegetable Medley
- Vegetable Gratin
- Red-Wine and Maple Glazed Carrots

Select one of the following

- Brown Butter Mashed Potatoes
- Roasted Baby Potato Medley
- Wild Rice Pilaf

Select one of the following

- Chef Carved Grilled Flank Steak with Rum Molasses Sauce
- Brie and Mushroom Stuffed Chicken Breast with a Garlic Chive White Wine Sauce
- Chef Carved Pork Loin with Fig and Cranberry Port Sauce
- Chili Scented Salmon Fillet with Citrus Coriander Glaze
- Glazed Chicken Breast with Coffee BBQ Sauce

Dessert Station

- Fresh Sliced Fruit Array
- Decadent Tortes and Pies

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BUFFETS

(CONTINUED)

EAST COAST BUFFET

Fresh Assorted Dinner Rolls with Butter

Country Potato Salad & Coleslaw Vinaigrette

Fresh Lobster with Melted Butter

Build Your Own Strawberry Shortcake - Homemade Biscuits, Strawberries & Whipped Cream

Market Price

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BBQs



We are happy to accommodate gluten free and special dietary requests for all meals.
All BBQs include Water, Canned Juice & Soft Drinks

THE BACKYARD BBQ

\$12.95

Creamy Macaroni & Cheddar Salad
Potato Chips
BBQ Hamburger & Hotdog with all the fixings
Watermelon Slices
Chocolate Chip Cookies

THE SUMMER DELIGHT BBQ

\$18.50

Dijon Roasted Potato Salad
Charred Corn Salad with Fresh Basil & Tomato
BBQ Chicken Breasts
BBQ Italian Sausage on a Hoagie Bun
Grilled Pineapple Angel Food Cake

THE ROADHOUSE SPECIAL BBQ

\$26.55

Fresh Baby Greens with Watermelon & Feta
Balsamic Roasted Vegetable Salad
BBQ Pork Ribs
BBQ Beef Kebobs
Baked Potato with bacon bits, sour cream, shredded cheese, fresh chives
Corn on the Cob
Minted Fruit Salad
Super Fudgy Double Chocolate Brownies

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RECEPTIONS

Whether it's a corporate event or a social gathering, we can create the perfect menu for your guests and your budget. Listed below are our most popular selections that are chosen for receptions. Select your favorites and we will guide you on the amounts needed for your event. As always, Chef Leanne is happy to tailor a menu just for your guest!



We are happy to accommodate gluten free and special dietary requests for all events.

SPARKLING FRUIT PUNCH

\$2.10

DOMESTIC CHEESE ARRAY WITH CRACKERS

\$3.30

Cheddar, Monterey Jack, Marble and Swiss served with Gourmet Crackers.

INTERNATIONAL CHEESE ARRAY WITH CRACKERS

\$5.60

Blue Cheese, Cranberry Goat Cheese, Roquefort, Port Salute, Havarti and Jarlesburg served with Honey, Fruit Chutney, Artisan Bread and Gourmet Crackers.

BRIE WHEEL (SERVES 4)

\$12.95

Caramel Crusted Brie with dried Fruits and Sugared Pecans. Served with Gourmet Crostini.

GOURMET ANTIPASTO

\$6.95

Genoa Salami, Prosciutto, Brie Cheese, Havarti, Marinated Olives, Sundried Tomatoes, Artichokes, Roasted Peppers. Served with Gourmet Crackers and Focaccia.

TRADITIONAL STYLE SANDWICHES (4 pieces/person)

\$4.35

Assorted White & Multi Grain Bread filled with Roast Beef, Turkey, Ham, Egg Salad, Tuna Salad and Fresh Vegetables.

CHILLED FLAVORED SHRIMP (6 pieces/person)

\$10.55

Herbed Garlic, Cajun, Lemon Pepper, Greek. Served with Cocktail Sauce and Herbed Aioli.



GOURMET LOCAL CHEESES (min 1 week notice required)

\$5.75

A selection of savoury New Brunswick cheeses served with Gourmet Crackers and Crostini

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RECEPTIONS

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COLD CANAPÉS (by the dozen)

- Assorted Sushi **\$14.90**
- Buckwheat Bilinis with Smoked Salmon, Capers and Crème Fraiche **\$19.70**
- Prosciutto Rolls with Arugula, Figs and Goat Cheese **\$18.60**
- Tomato and Basil Bruschetta on Crostini **\$14.90**
- Grilled Duck Breast with Date & Pomegranate Chutney **\$20.25**
- Caramelized Onion Tartlets with Goats' Cheese and Thyme **\$14.90**
- Fig, Goat Cheese, Candied Pecan on Belgium Endive **\$18.40**
- Five Spice Chicken Salad in a Crisp Wonton Cup **\$16.45**

HOT HORS D'OEUVRES (by the dozen)

- Vegetable Samosa with Tamarind Chutney **\$15.25**
- Spinach Ricotta Stuffed Mushrooms **\$15.25**
- Mini Yorkshire Pudding with Peppercorn Crusted Beef & Horseradish Cream **\$21.25**
- Spanakopita **\$16.65**
- Bacon Wrapped Scallops **\$18.25**
- Macadamia Crusted Chicken Bites with Mango Chutney **\$19.95**
- Mini Beef, Tri Peppers and Scallions with Soy Dipping Sauce **\$19.95**
- Mini Vegetarian Spring rolls **\$11.95**
- Sweet and Sour Meatballs **\$12.05**
- Blackened Chicken Slider with Garlic Chive Aioli **\$20.90**
- Pork Satay with Pineapple & Spicy Peanut Sauce **\$18.00**

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