



Catering **menu**

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Catering **menu**

- 1** Beverages
- 2** Cold platters and snacks
- 3** Baked goods and desserts
- 5** Hot pan selections – breakfast
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DIETARY RESTRICTIONS?

LOOK FOR THESE SYMBOLS



VEGETARIAN



VEGAN



GLUTEN SENSITIVE



DAIRY FREE

Please note: Our gluten-free items are carefully and safely assembled in our kitchen; however, we are not a gluten-free facility.

HOT

- 25** **Brown gold Peruvian fair-trade coffee** *(serves 12)*
Includes cream, sugar, sugar twin and raw sugar
Choose from regular or decaffeinated
- 21.45** **Organic fair-trade tea** *(serves 12)*
Includes cream, sugar, sugar twin and raw sugar
Individual tea bags with hot water
An assortment of flavour infusions including a caffeine-free selection
- 21.45** **Riverbend Saskatoon berry tea basket** *(serves 12)*
Includes cream, sugar, sugar twin and raw sugar
Individual tea bags with hot water
- 26.95** **Hot chocolate** *(12-cup thermos)*

COLD

- 25.95** **Saskatoon berry lemonade** *(serves 12)*
- 24.95** **Homemade punch** *(serves 12)*
Choose from cranberry citrus and mint mojito, raspberry lemon kiss, or apple orchard
- 19.45** **Brisk iced tea** *(serves 12)*
- 7.00** **Ice water** *(serves 12)*
Delivered with clear biodegradable cups
- 2.75** **Dole bottled juice** *450ml*
/ bottle *Choose from* apple, cranberry, orange, or pink grapefruit
- 2.45** **Canned beverage** *341ml*
/ can *Choose from* 7-Up, Diet 7-Up, apple juice, Brisk iced tea, Brisk lemonade, Dr. Pepper, orange juice, Pepsi or Diet Pepsi
- 2.95** **Bottled water** *591ml*
/ bottle
- 2.75** **Perrier** *330ml*
/ bottle
- 2.65** **Dairyland milk** *473ml*
/ carton *Choose from* white or chocolate
- 2.25** **SoNice fortified organic vanilla soya milk** *250ml*
/ bottle *Choose from* vanilla or plain

PLATTERS**Morning citrus fruit tray**

Arrangement of orange, grapefruit, pineapple and strawberries

19.95 (small serves 8-14) / **37.45** (medium serves 16-24) / **57.25** (large serves 28-36)**Fresh fruit and melon slices**

Arrangement of cantaloupe, honeydew melon, watermelon, pineapple and seasonal fruit garnish

22.95 (small serves 8-14) / **42.75** (medium serves 16-24) / **61.65** (large serves 28-36)**Add:****3.25** **Nutella yogurt dip** (250 ml) (dip is **not** vegan or gluten-sensitive)**Breakfast cheese platter**

Arrangement of cubed cheddar and marble cheese with seasonal fruit garnish

36.95 (small serves 12-18) / **71.65** (medium serves 28-36) / **106.45** (large serves 42-54)**Classic cheese platter**

Arrangement of sliced and cubed cheddar, Swiss and marble cheese with crackers

45.75 (small serves 12-18) / **87.45** (medium serves 28-36) / **129.15** (large serves 42-54)**Gourmet cheese platter**

Arrangement of herb-crustéd chévre, French camembert, Danish blue, aged cheddar and Swiss with grapes, strawberries and balsamic baguette crisps

52.65 (small serves 12-18) / **98.45** (medium serves 28-36) / **145.15** (large serves 42-54)**Garden crudité's platter**

Arrangement of carrots, celery, broccoli, cauliflower, cucumber, peppers and tomatoes with dill dip

20.95 (small serves 8-14) / **38.65** (medium serves 16-24) / **56.45** (large serves 28-36)**Antipasto tray**

Arrangement of Genoa salami, grilled asparagus, roasted peppers, marinated artichoke, spiced olives, marinated mozzarella, grape tomatoes and grilled pita

49.95 (medium serves 16-24) / **71.95** (large serves 28-36)**Mezze platter** (serves 16-24)

An arrangement of our signature chickpea hummus, roasted vegetable spread, tomato bruschetta, olive tapenade with baguette and grilled pita

29.45**Signature baguette platter** (serves 12-18)

Spinach and sun-dried tomato feta and roasted vegetable and chevre

29.45**Gourmet mini wraps***Includes* turkey, cranberry and chevre, grilled vegetable with hummus, Gravelbourg mustard smoked ham or horseradish beef with spinach and herb cream cheese**33.95** (medium serves 18-26) / **49.75** (large serves 32-44)**Deli meat platter**

Arrangement of sliced roast beef, turkey breast, smoked ham, salami, pickles and olives, with whole wheat dinner rolls and margarine, mustard and mayonnaise packets

98.50 (medium serves 16-24) / **144.50** (large serves 28-36)*Two dozen dinner rolls come with a medium order; three dozen dinner rolls with a large order***SNACKS****1.25** **Whole fruit**
/ piece (minimum order of 6)**3.50** **The Local Bar (Lentil, quinoa and Saskatoon berry, honey)**
/ each (minimum order of 6)**4.25** **Oikos individual yogurt**
/ cup (minimum order of 6)**4.25** **Yogurt parfait cups**
/ cup (minimum order of 6)

 **All baked goods are vegetarian**

INDIVIDUAL TREATS

Freshly baked mini muffins (assortment of banana, raisin bran, blueberry and carrot)

12.45 / dozen

Freshly baked large muffins (assortment of banana, raisin bran, blueberry and carrot)

15.95 / dozen

 **House-made granola bars**

Ingredients include local organic granola, seeds and honey

23.45 / dozen

Mini filled croissants (assorted)

Almond, apricot, chocolate hazelnut

18.25 (12) / 36.45 (24) / 54.65 (36)

Bagels

An assortment of plain, cheddar herb, everything, spinach, blueberry, cinnamon raisin

Served with cream cheese, strawberry cream cheese or Saskatoon berry jam

17.45 (6) / 34.45 (12)

Savory scones served with whipped butter

An assortment of cracked pepper-cheddar, brown butter-thyme

19.45 (18) / 38.45 (36)

Sweet scones served with whipped cream cheese

An assortment of Saskatoon berry lemon, sour cherry chocolate

19.45 (18) / 38.45 (36)

Riverbend mini croissant basket served with Saskatchewan jam

31.95 (18) / 58.85 (36)

Bannock served with Saskatchewan chokecherry jam

23.45 (18) / 45.15 (36)

Classic squares (assorted)

A house-made assortment of classic squares with a seasonal twist of ingredients and flavors.

Varieties change seasonally and may include flavors such as: apple crisp shortbread bars, Irish cream Nanaimo bars, cranberry shortbread bars, peanut butter Nanaimo bars, s'more bars, pumpkin spice snickerdoodle bars, gingerbread cookie bars, strawberry rhubarb crisp bars, etc.

28.95 (two dozen) / 54.45 (four dozen) / 81.35 (six dozen)

Brownies (assorted)

Arrangement of haystack, deep dutch, tiger, and triple chocolate chunk brownies

28.95 (2 dozen) / 54.45 (4 dozen) / 81.35 (6 dozen)

Macaroon squares

Arrangement of lemon burst and macaroon madness macarons


28.95 (2 dozen) / 54.45 (4 dozen) / 81.35 (6 dozen)

13.95 **Tarts** (assorted)

/ dozen Arrangement of butter tarts, chocolate cherry, lemon coconut and seasonal holiday features

11.45 **Gourmet cookies** (minimum order of one dozen)

/ dozen Choose four from oatmeal raisin, white chocolate macadamia, chocolate chunk, double chocolate and seasonal or holiday feature

 **2.95 French Meadow gluten free brownie**
/ brownie Individually packaged

 **CAKES**

All cakes are served with serrated cake lifters and plates, napkins and cutlery

34 **Dessert cake** (serves 12)
/cake Choose from strawberry shortcake, lemon chiffon, mocha chocolate,
 carrot cream cheese or German chocolate

42 **Cheesecake** (serves 16)
/cake Choose from Saskatoon berry, white chocolate raspberry, apple praline or mocha chocolate

 **52** **Black forest cake** (serves 12)
/cake 9" x 10" mini sheet cake

32 **Celebration cake** (serves 12)
/cake White cake decorated with candy sprinkles
 Choose between "Happy Birthday!" or "Congratulations"

Slab cake

Includes a decorative message up to four words

Choose between marble, chocolate or white cake with a choice of white or chocolate icing

52 (serves 48) / **62** (serves 66)

Optional: add a layer of filling to any slab cake.























Choose between Saskatoon berry, Bavarian cream or sour cherry
add **14.45** / add **17.45**

Carrot cake with cream cheese icing
72.45 (serves 48) / **92.45** (serves 60)

German chocolate
72.45 (serves 48) / **92.45** (serves 60)

Black forest cake
72.45 (serves 48) / **92.45** (serves 60)

Breakfast

- 

Cage-free scrambled eggs
 32.95 (serves 18-24) / 65.25 (serves 42-48)
- 

Cage-free cheddar and green onion scrambled eggs
 49.95 (serves 18-24) / 99.95 (serves 42-48)
- 

Cage-free vegetable herb and cheddar scrambled eggs
 49.95 (serves 18-24) / 99.95 (serves 42-48)
- 
Canadian pan scrambler with bacon, cheese, green onion, peppers, and mushrooms
 59.95 (serves 18-24) / 119.25 (serves 42-48)
- 
Maple sausage links (pork)
 49.95 (serves 18-24) / 99.45 (serves 42-48)
- 

Bacon
 54.95 (serves 18-24) / 109.95 (serves 42-48)
- Treen's breakfast sausage (pork/beef)**
 42.95 (serves 18-24) / 85.95 (serves 42-48)
- 


Hashbrowns (diced)
 37.95 (serves 18-24) / 75.90 (serves 42-48)
- 


Shredded hashbrowns
 37.95 (serves 18-24) / 75.90 (serves 42-48)
- 
Buttermilk pancakes with syrup
 23.95 (serves 9-12) / 47.95 (serves 18-24)
- Rancher's breakfast burrito with sausage, bacon, mushrooms, peppers, cheddar, and fire roasted salsa**
 54.95 (serves 9-12) / 99.95 (serves 18-24)
- 
Breakfast burrito with spinach, peppers, cream cheese, and fire roasted salsa
 49.95 (serves 9-12) / 109.95 (serves 18-24)
- Frittata - egg dish similar to an omelette or crustless quiche**
Farmer's frittata with sausage, bacon, potato, peppers, onion, cheddar and dill
 44.95 (cut into 12) / 89.95 (cut into 24)
- 

Vegetarian frittata with mushrooms, kale, potato, peppers, green onion and dill
 44.95 (cut into 12) / 89.95 (cut into 24)
- Strata - layered casserole consisting of bread and egg**
- 
Apple raisin french toast strata
 35.95 (cut into 12) / 72.45 (cut into 24)
- Bacon, cheddar, and spinach strata**
 42.95 (cut into 12) / 84.95 (cut into 24)
- 
Blueberry strata
 35.95 (cut into 12) / 72.45 (cut into 24)

All individual hot meals are packaged in foil containers and include napkins and biodegradable cutlery.
 Due to Food Safe Handling practices we may ask that we provide a staff member.

Lunch and dinner

- 
Indian butter chicken with basmati rice
 Yogurt and spice marinated chicken cooked in a creamy tomato sauce
107.45 (serves 9-12) / **214.45** (serves 18-24)
- 

Thai penang beef with coconut rice
 Braised tender beef prepared in a panang curry coconut sauce
107.45 (serves 9-12) / **214.45** (serves 18-24)
- Chicken and black bean enchilada with spanish rice**
 Shredded chicken and black beans wrapped in flour tortillas and baked in enchilada sauce and melted cheese
107.45 (serves 9-12) / **214.45** (serves 18-24)
- 
Beef bourgionne
 Classic beef braise with mushrooms and bacon served with barley and vegetable pilaf
107.45 (serves 9-12) / **214.45** (serves 18-24)
- 
Lebanese spiced chicken breast
 Served with harissa and lemon and herb couscous pilaf
107.45 (serves 9-12) / **214.45** (serves 18-24)
- 
Mediterranean chicken
 Grilled chicken breast glazed with lemon and balsamic and topped with tomato bruschetta
71.35 (serves 9-12) / **142.12** (serves 18-24)
- Lasagna bolognaise**
 Layers of our signature beef bolognaise sauce, ricotta and spinach, topped with our Italian cheese blend and served with our homemade focaccia bread
71.35 (serves 9-12) / **142.12** (serves 18-24)
- 
Lasagna primavera
 Layered with our herb-infused tomato sauce and fresh market vegetables, topped with our Italian cheese blend and served with our homemade focaccia bread
64.85 (serves 9-12) / **129.65** (serves 18-24)
- 

Tuscan garden vegetable and white bean penne
 Gluten-free pasta tossed with organic white beans, roasted vegetables and our homemade marinara tomato sauce
62.85 (serves 9-12) / **125.45** (serves 18-24)
- 
Creamy pasta alfredo florentine penne
 Tossed in a garlic parmesan cream with spinach and mushrooms served with focaccia bread
62.85 (serves 9-12) / **125.45** (serves 18-24)

All hot pan selections include biodegradable plates, knives, forks and napkins, and appropriate disposable serving utensils.

Due to Food Safe Handling practices we may ask that we provide a staff member.

ASK ABOUT OUR CHEF'S
SEASONAL FEATURE THAT
 CHANGES REGULARLY!

Lunch and dinner**BBQ beef burgers***

Premium 6oz ground beef burgers with whole wheat Kaisers and individual ketchup, mustard and relish

125.45 (half pan includes 24) / **249.45** (full pan includes 48)**Grilled chicken breast burger***

Smokey BBQ grilled chicken breast burgers with whole wheat Kaisers and mayonnaise and mustard

145.85 (half pan includes 24) / **285.45** (full pan includes 48)**Spicy black bean burgers***

4oz vegetable burgers with whole wheat Kaisers and individual ketchup, mustard and relish

125.45 (half pan includes 24) / **249.45** (full pan includes 48)**Smoked sausages**

Grilled smokies with soft rolls and individual ketchup, mustard and relish packages

89.45 (half pan includes 24) / **179.45** (full pan includes 48)**Smoked farmers sausage****46.85** (serves 9-12) / **93.45** (serves 18-24)**Pan fried cheddar cheese stuffed perogies**

Served with sautéed onions and sour cream

46.85 (serves 9-12) / **88.45** (serves 18-24)**Rice Pilaf****47.95** (serves 18-24) / **95.45** (serves 36-48)**Herb and garlic roasted potatoes**

Served with sour cream on the side

54.00 (serves 18-24)**Hot market vegetables****53.95** (serves 18-24) / **107.95** (serves 36-48)

All hot pan selections include biodegradable plates, knives, forks and napkins, and appropriate disposable serving utensils.

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ASK ABOUT OUR CHEF'S
SEASONAL FEATURE THAT
CHANGES REGULARLY!

Lunch and dinner

-  **13.95 Lemon balsamic glazed chicken**
Oven-roasted chicken breast supreme with chef's choice of side starch and roasted market vegetables
- 10.95 Lasagna bolognaise**
Layered with our signature meat sauce (beef), topped with an Italian cheese blend and served with homemade focaccia bread
-  **10.95 Lasagna primavera**
Layered with our herb-infused tomato sauce, topped with an Italian cheese blend and served with homemade focaccia bread
-  **9.95 Creamy pasta alfredo florentine penne**
Tossed in a garlic Parmesan cream with spinach and mushrooms served with homemade focaccia bread
-   **9.95 Tuscan garden vegetable and white bean penne**
Gluten-free pasta tossed with organic white beans, roasted vegetables and our homemade marinara tomato sauce

All hot individual selections include biodegradable plates, knives, forks and napkins, and appropriate disposable serving utensils.

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GREENS**Caesar salad**

Romaine lettuce, bacon bits, Parmesan cheese and garlic croutons with creamy Caesar dressing

19.95 (serves 4-6) / **29.65** (serves 7-9) / **38.45** (serves 10-12)

**Village Greek salad**

Cucumber, red onion, tomato and bell peppers on romaine lettuce with olives, crumbled feta cheese and traditional Greek dressing

19.95 (serves 4-6) / **29.65** (serves 7-9) / **38.45** (serves 10-12)

**Spinach mandarin salad**

Baby spinach with red onion, mandarin segments, seasonal berries and sunflower seeds with local Earth Angel honey-yogurt dressing

19.95 (serves 4-6) / **29.65** (serves 7-9) / **38.45** (serves 10-12)

**Chopped vegetable salad**

Seasonal grilled vegetables with cucumber, roasted peppers, cherry tomatoes and garlic croutons on mixed greens with a cilantro-lime yogurt dressing

19.95 (serves 4-6) / **29.65** (serves 7-9) / **38.45** (serves 10-12)

**Chef market salad**

Mixed greens topped with grilled chicken, diced bacon, sliced egg, crumbled feta, cherry tomatoes, julienne vegetables and Three Farmers camelina buttermilk dressing

23.95 (serves 4-6) / **34.65** (serves 7-9) / **43.45** (serves 10-12)

**Garden greens salad**

Julienne carrots and peppers, sliced cucumber and cherry tomatoes on mixed field greens

*Choose one dressing from Three Farmers camelina buttermilk dressing or chef's daily vinaigrette**

18.95 (serves 4-6) / **28.65** (serves 7-9) / **37.45** (serves 10-12)



*Chef's daily vinaigrette

COMPOUND SALAD**Fruit salad**

Watermelon, honeydew melon, cantaloupe, pineapple and grapes with a squeeze of fresh lime

16.95 (serves 4-8) / **32.65** (serves 12-16) / **38.45** (serves 16-20)**Creamy dijon potato and dill salad****12.95** (serves 4-8) / **24.65** (serves 12-16) / **29.95** (serves 16-20)**Pasta primavera salad**

Traditional creamy pasta salad with vegetables

14.95 (serves 4-8) / **27.55** (serves 12-16) / **34.15** (serves 16-20)**Coleslaw**

Shredded cabbage and vegetables marinated in a creamy coleslaw dressing

14.95 (serves 4-8) / **27.55** (serves 12-16) / **34.15** (serves 16-20)**Saskatchewan pulse salad**

A variety of beans and seasonal vegetables marinated in herb vinaigrette topped with crumbled feta

16.95 (serves 4-8) / **32.65** (serves 12-16) / **38.45** (serves 16-20)**Marinated vegetable salad**

Fresh vegetables marinated in a herb vinaigrette

16.95 (serves 4-8) / **32.65** (serves 12-16) / **38.45** (serves 16-20)**Sundried tomato and tortellini salad**

Three-cheese tortellini marinated in sundried tomato vinaigrette with cherry tomatoes, julienne vegetables and grated parmesan cheese

20.95 (serves 4-8) / **41.65** (serves 12-16) / **49.45** (serves 16-20)**Saskatoon berry-citrus slaw**

Saskatoon berry-citrus kale slaw with a yogurt dressing

18.95 (serves 4-8) / **34.95** (serves 12-16) / **40.45** (serves 16-20)**Quinoa kale tabbouleh salad**



Lemon marinated with cucumber, tomato, peppers and parsley

18.95 (serves 4-8) / **34.95** (serves 12-16) / **40.45** (serves 16-20)**Arugula and roasted vegetable cous cous salad**

Roasted vegetables, arugula and cous cous marinated in a balsamic vinaigrette topped with crumbled feta

18.95 (serves 4-8) / **34.95** (serves 12-16) / **40.45** (serves 16-20)

Kettle soups**Medium kettle: 78.95** (serves 24 8 oz bowls)**Large kettle: 104.95** (serves 32 8 oz bowls)**Add dinner rolls with individual butter 6.95** (dozen)

- Red Thai chicken curry (contains fish)
-  ▪ Hearty vegetable and lentil
 - Loaded baked potato
-  ▪ Beef pot roast
 - Soup roulette (please indicate vegetarian or non-vegetarian)

Grilled chicken ciabatta sandwich platter

Char-grilled breast of chicken on ciabatta with Swiss cheese, mixed field greens and our signature balsamic-roasted pepper aioli

49.85 (6) / **92.65** (12)**Blackened steak baguette sandwich platter**

Cajun-style blackened steak thinly sliced and stacked on rustic filone with creole mustard, sliced tomatoes and provolone cheese

49.85 (6) / **92.65** (12)**Salmon and bacon club sandwich platter**




Slow roasted salmon on piadina with crispy bacon, tomato, argula and horseradish aioli

49.85 (6) / **92.65** (12)**Gourmet sandwich platter**

All sandwiches are served on assorted chef's selection of artisan breads and rolls and an assortment of fresh vegetables

Choose **two** varieties **38.65** (6) / Choose **four** varieties **76.45** (12) / Choose **five** varieties **95.35** (15)

Choose from:



- Smoked ham and cheddar with grainy dijon mustard
-  ▪ Cage-free egg salad on kaiser
 - Country dijon chicken salad
 - Italian muffaletta with salami, pepperoni, olive tapenade and provolone
 - Bistro smoked turkey on Portuguese roll with roast pepper aioli, provolone cheese
 - Roast beef and swiss with roasted garlic-thyme aioli
 - Marquis club with ham, bacon, turkey with sundried tomato aioli, monterey jack
-   ▪ Vegan roasted vegetable and hummus wrap

Wrap platter

Assorted white, multigrain, spinach and sundried tomato tortillas.

Choose **two** varieties **38.65** (6) / Choose **four** varieties **76.45** (12) / Choose **five** varieties **95.35** (15)

Choose from:

- California turkey bacon club wrap with avocado aioli, lettuce, tomato and monterey jack cheese
- Country dijon chicken salad topped with mixed greens
- Italian sausage and pesto mayo with mixed greens, tomato and mozzarella
- Mediterranean tuna topped with mixed greens
- Smoked ham with tomato, mixed greens, herb cream cheese, cheddar and Swiss cheese
- Roast beef florentine with spinach, roasted garlic and thyme aioli, Swiss cheese
-   ▪ Vegan roasted vegetable and hummus wrap







Please note: We do not separate special sandwiches. All sandwiches and wraps are listed as full, but will be cut in half.

**Vegetable sandwich platter**

All sandwiches are served on chef's selection assorted breads, rolls and pitas

Choose **two** varieties **38.65** (6) / Choose **three** varieties **76.45** (12)




Choose from:

-  ▪ Vegetable muffaletta with olive tapenade, roasted red pepper, tomato, lettuce and provolone cheese
-  ▪ Garden vegetable with herb cream cheese, sprouts, tomato, cucumber and peppers
-   ▪ Vegan chickpea hummus wrap with roasted peppers, cucumber, tomato, spinach and sprouts
-   ▪ Vegan organic quinoa and avocado wrap with grated carrot, mixed greens, sprouts and tomatoes





















**Gluten sensitive sandwich platter**

Choose **two** varieties **41.65** (6) / Choose **three** varieties **79.45** (12)

Choose from:

-  ▪ Gluten-free smoked turkey provolone with tomato, cucumber, mixed greens and cranberry orange aioli on gluten-free bread
-  ▪ Gluten-free roast beef with roasted garlic and thyme aioli, tomato, mixed greens and Swiss cheese on gluten-free bread
-  ▪ Gluten-free garden vegetable sandwich with herb cream cheese, sprouts, tomato, cucumber and peppers on gluten-free bread

Prices per box





-  **7 Expedition breakfast box**
Includes an individual yogurt, fresh baked muffin, cracker barrel cheese, piece of fruit and canned juice
- 11 Executive lunch box**
Includes piece of fruit, marinated vegetable salad, two cookies, one sandwich and one beverage
Choose sandwich:
- Smoked ham and cheddar with grainy dijon mustard
 - Italian muffaletta with salami, pepperoni, olive-red pepper tapenade, tomato, lettuce and provolone cheese
 - Bistro-smoked turkey with roast pepper aioli, provolone cheese, tomato and mixed greens
 - Roast beef and Swiss with roasted garlic-thyme aioli with mixed greens and tomato
 -  ▪ Garden vegetable with herb cream cheese, sprouts, tomato, cucumber and peppers
 -  ▪ Smoked turkey and provolone with tomato, cucumber, mixed greens and cranberry orange aioli on gluten-free bread
 -   ▪ Roast beef with roasted garlic and thyme aioli, tomato, mixed greens and Swiss cheese on gluten-free bread
 -   ▪ Organic quinoa and avocado wrap with grated carrot, mixed greens, sprouts and tomatoes
- Choose beverage from SoNice vanilla (250 ml), apple or orange juice*
- 8.50 The lunch box express**
Includes one piece of fruit, granola bar, one sandwich and one canned juice
Choose sandwich:
- Ham and cheddar kaiser
 - Roast beef kaiser
 - Smoked turkey kaiser
 -  ▪ Garden vegetable and cream cheese on a kaiser
 -    ▪ Organic quinoa and avocado wrap
 -   ▪ Roast beef sandwich on gluten-free bread
 -   ▪ Smoked turkey on gluten-free bread
- 10.50 Salad boxes**
Beverage not included
- Grilled chicken salad box
 -  ▪ Grilled chicken breast and citrus berry quinoa salad with almonds and field greens, cottage cheese, and fresh fruit
 - Pan Asian salad box
 -  ▪ Korean BBQ tofu and kimchi rice paper roll, sesame edamame bean salad, Asian greens, and fruit slices
 - Vegan salad box
 -    ▪ Grilled tofu, corn and bean salad with quinoa, romaine, crudite vegetables, and fresh fruit

All pizzas are 16" and are cut into 12 slices (serves 3-4)

-  **21.45 Three cheese**
Blend of mozzarella, cheddar and parmesan
- 21.95 Spicy pepperoni**
Thin-sliced dry-cured pepperoni with chilies
- 23.45 Hawaiian luau**
Ham and pineapple
- 23.45 Pepperoni pau**
Pepperoni with Italian red wine and herb marinated antipasti vegetables
- 23.45 The Huskie**
Ham, pepperoni, bacon, bell peppers, mushrooms and red onion
-  **23.45 Spanakopita**
Herb cream cheese, sautéed spinach, feta cheese and sundried tomato
- 27.95 Sonoma**
Grilled chicken, olives, peppers, spinach, cherry tomato with basil pesto
- 23.45 Butter chicken pizza**
Savoury spiced yogurt sauce with grilled chicken, cherry tomato, spinach and red onion

Gluten sensitive

All gluten sensitive pizzas are 10" and are cut into 8 slices (serves 2-3)








-   **19.45 GS three cheese**
Blend of mozzarella, cheddar and parmesan
-  **19.95 GS ham, mushroom and bell peppers**
Thin-sliced dry-cured ham with chilies
-  **21.45 GS grilled chicken pau pizza**
With marinated peppers, artichokes, red onion and black olives

All orders include biodegradable napkins and a disposable lifter for each variety ordered.









*Prices per dozen***Hot***(minimum of two dozen per selection)*

-  26 **Potato and pea samosa with cilantro yogurt**
-   26 **Local honey and sesame chicken skewers**
-  26 **Ancho espresso beef skewers**
-   34 **Char-grilled lamb chops with chimichurri sauce**
-  30 **Potato crusted crab cake with lemon chive aioli**
-   28 **Chili maple glazed bacon-wrapped pan-seared scallops**
-    25 **Sesame crusted tofu with siracha aioli**
- 26 **Spinach and pancetta stuffed mushrooms**
- 30 **Korean BBQ pork slider with kimchi**
- 32 **Lamb meatball pita with harissa yogurt**
- 30 **Stuffed yorkshire with beef, horseradish and chives**
-  28 **Shawarma style chicken skewer with spicy feta yogurt**
- 28 **Shrimp and corn fritter with cajun remoulade**
-  32 **Shrimp and chorizo skewer with tapenade aioli**

Cold*(minimum of two dozen per selection)*

-  26 **Strawberry bruschetta crostini with chevre and balsamic**
- 30 **Gravlax Diefenbaker steelhead trout on rye with mustard dill sauce**
-    22 **Hummus cucumber cups with pickled ginger**
-   26 **Mini vegetable fritatta with chevre**
-  26 **Cheddar cups with avocado feta mousse**
- 28 **Grilled chicken crostini with sundried tomato and ricotta**
- 28 **Charcuterie chips with smoked eggplant dip**
- 28 **Pear and blue cheese prosciutto wraps**
- 28 **Butter poached shrimp on crostini with gremolata**

Sushi Maki*(minimum of two dozen per selection. Includes soya sauce, wasabi and pickled ginger)*

-   18 **California roll**
-  20 **Shrimp and avocado roll**
-  20 **West coast salmon and smoked salmon roll**
-    18 **Sweet potato roll**
-  20 **East coast spicy crab inside-outside roll**

Rice paper rolls*(minimum of two dozen per selection. Includes soya sauce, wasabi and pickled ginger)*

-  32 **Vietnamese charred chicken rice paper roll with peanut dipping sauce**
- 32 **Korean BBQ tofu and kimchi rice paper roll with chile soya dipping sauce**

On-campus event catering

The University of Saskatchewan Culinary Services operates under the university's permanent institutional liquor license and is governed by the regulations and procedures established by provincial legislation, and the Board of Governors of the University of Saskatchewan.

For this reason, the nature of your organization and event will determine the type of service we can provide. **Arrangements for alcohol service are required a minimum of 21 business days prior to your event to ensure the availability of product for your event.**

Prices (includes tax)

| | |
|------|----------------|
| 6.50 | Highballs |
| 6.50 | Domestic beer |
| 7.50 | Wine |
| 7.50 | Import beer |
| 8 | Premium liquor |

Delivery charges will apply when ordering a bar on campus:

| | |
|-----|-------------------|
| 50 | Beer and wine bar |
| 100 | Full-service bar |

Cash bar services

Guests purchase individual drinks with cash. Host tickets can be made available to the convener. All returned tickets will be charged to the group's master account.

Subsidized bar services

The most common bar is called a subsidy bar, where the hosts subsidize a portion of the drink costs. Guests pay a reduced price on drinks and the hosts pay the remainder of the drink price.

Host bar services

The client will be invoiced for all of the guest's drinks.

For all types of bars, the groups are required to use the trained University of Saskatchewan bartenders. A minimum bartender charge of \$30 per hour for three hours will be applied to all events. If the bar minimum of \$500 is met, the bartender fee is complimentary. We require one bartender per 75 people in attendance.

Please note that SLGA regulations do not allow any homemade alcoholic products to be served. Food must be made available at all events with liquor service, and no beverages may leave the premises.

**Thank you for considering our services.
Culinary Services offers two levels of service
to meet your needs.**

Catering Delivery Service

Catering deliveries are designed for groups that want a standard level of service. Our CaterTrax system (usask.catertrax.com) is designed for customers to build their own quotes and orders/invoices for deliveries. A Culinary Services representative will drop off and set up the deliveries within 15 minutes of the requested time. As part of our green initiative most of our items come in compostable or biodegradable containers and include the required compostable or biodegradable plates, cutlery, napkins and glass ware. All items are accompanied by the appropriate condiments.

The delivery service requires the group to be responsible for the clean-up/disposal of these items. A Culinary Services representative will return at a later date/time to pick up any items belonging to Culinary Services (i.e. beverage containers). To avoid late charges, standard delivery orders must be placed in the Catertrax system by noon, two business days prior to service. Cancellation of orders fewer than two days prior to the delivery date will result in a minimum charge of 50 per cent and up to 100 per cent of the order.

Catering Delivery Service (Staff in Attendance):

A higher level of service can be reached by requesting Culinary Services staff members to be present during the event. This service includes Service Best trained Culinary Services representative(s), linen for the food/beverage areas, and melamine platters/chaffing pans/beverage dispensers for the food/beverage items. These areas will be highlighted with merchandising to complete an overall finished look to the area. All orders include the required compostable or biodegradable plates, cutlery, napkins and glassware and can be upgraded to china plates/cutlery/glassware. The staff member(s) will stay onsite until the agreed upon time and will be responsible for the clean-up/disposal of all items that Culinary Services provided.

To book this service please contact catering@usask.ca or call 306-966-6791. Catering involving elevated service requiring staff must be confirmed a minimum of 15 business days prior to service. Cancellation policy for the order will be determined at time of booking.

Menus

Our menus include a large selection of items to accommodate almost any group. Menu prices are subject to change and are guaranteed one month prior to the order date.

Food allergens/meal restrictions

While Culinary Services does not have gluten-free or allergen-free kitchens and serving lines, we take every precaution to check ingredient information and to ensure that cross-contamination of ingredients does not occur. Ingredients and nutritional content may vary. Because manufacturers may change their product formulation or consistency without our knowledge and product availability may fluctuate, we cannot completely guarantee products are gluten or allergen-free.

It is the responsibility of the customer with food allergies or other specified nutrition concerns to make the final judgment on whether or not to question the ingredients of a food item or to choose to eat the foods selected. Guests are encouraged to consider information provided, to their own satisfaction, in light of their own individual needs and requirements.

Minimum orders

Food and beverage orders must reach a \$25 minimum (excluding delivery fee).

Delivery charges

On campus

Monday – Friday: \$8
Weekends: \$20
Statutory holidays: \$50

Off campus

Monday – Friday: \$20
Weekends: \$50
Statutory holidays: \$50

Orders delivered to all buildings on campus will be delivered by hand or by vehicle. Culinary Services determines the method by the distance to and accessibility of the site, and the size of the delivery order.

Our drivers will deliver your order as close to the requested delivery time as possible; however, please allow a 15 minute window on either side of the delivery time.

Staff charges

Staff charges will apply when a staff member is requested. An estimated total will be provided at the time of booking the event(s). Server/bartender/chef charges are \$30 to \$40 per hour each, for a minimum of three hours per staff member.

Due to city and provincial health regulations, Culinary Services requires all events requiring staff to use Culinary Services staff. The group may not use volunteers in place of Culinary Services staff members.

Set-up

It is the responsibility of the group to ensure that all set-up requirements for the delivery have been arranged (tables for delivered products, space for attendees to eat, etc). If Culinary Services staff members are required to prepare the area for the delivery, additional charges will apply. Staff hours are \$30 per hour (with a minimum charge of one hour).

Attendance

To ensure the appropriate amount of food is delivered, please refer to the amounts listed beside each menu item when ordering. We suggest matching this number to the number of expected guests, which will help ensure the success of the delivery. Culinary Services does not have the support in place to accommodate last-minute requests for orders that were not ordered according to these guidelines.

Method of payment

For all functions that are paying with cash, debit or money order, the payment must be paid in full three days prior to the delivery date. All payments can be mailed to or made at the University of Saskatchewan, Marquis Hall, Room 224, 97 Campus Drive, Saskatoon, Saskatchewan, S7N 4L3.

If the group is paying by credit card, all payments must be paid fully in advance with the card number left on file for additional charges. After placing an online order the Credit Card Authorization Form will be emailed to the email address on the Catertrax account. The Credit Card Authorization Form must be returned via email to catering@usask.ca with the cardholder's signature. At this time the clients must call 306-966-6794 during regular business hours and provide the credit card number. The card will be charged for 50per cent of the estimated total at this time. The remaining total will be taken three days prior to the delivery date.

Only university departments may use a CFOAPAL to secure the order. In the case where a CFOAPAL is issued to secure an order, any incurred expenses in preparation of the order will be charged directly to the given CFOAPAL.

Outside contractors

Due to city and provincial health regulations, Culinary Services would prefer to be the sole provider when ordering a delivery.

Gratuities

Culinary Services does not accept gratuities or service charges.

Tax

All food and beverage are subject to GST and PST. Some items may be subject to liquor taxes. These taxes are applied to the balance of your bill. However, if the order is billed to a university department CFOAPAL, GST is not applicable.

Thank you for choosing
Culinary Services as your
catering provider.

Please contact us and
we will be happy to
co-ordinate a package
for you.

**PLEASE CONTACT US IF YOU
HAVE ANY QUESTIONS.**

PH: 306-966-6794 / FAX: 306-966-1905

CATERING@USASK.CA

USASK.CA/CULINARYSERVICES

