



## **BRESCIA FOOD SERVICES CATERING MENU**

### **CATERING TERMS AND CONDITIONS**

#### **CAMPUS FOOD & BEVERAGE POLICY AND MENU SELECTIONS**

Brescia's Food Services offers a large selection of menus and choices to suit your needs and budget. Some restrictions may apply due to your choice of location, or size of your group. Only food and beverages provided by Brescia Food Services may be consumed on Brescia premises (catering from external sources is not permitted). Banquets and events booked less than seven (7) days prior to the event are subject to product availability. No food will be packaged to take-home from any catered event.

#### **PRICING, SERVICE CHARGES AND TAXES**

Food and beverage prices as outlined in this menu are subject to change but every effort will be made to keep this menu up –to-date. Note that events held on Statutory Holidays may sustain additional costs. Additional service charges may apply to any event commensurate to the level of service requested.

#### **Wine and Bar Service**

Food Services is governed by the Provincial Liquor Laws and the Rules and Regulations of Brescia University College. Under the terms of the AGCO, Food Services is prohibited from allowing any individual or group to provide their own alcoholic beverages at their catered events on campus. Liquor service will be permitted only during normal licensing hours. No more than two (2) drinks will be served to a guest at one time and no doubles will be served. Bar revenues must cover all bar costs and labour or the client will be invoiced for the difference. Food Services reserves the right to refuse alcohol service to any individual or group. Please see back page of this document for further policies governing the sale of alcohol.

#### **INVOICING**

For external client events please contact Conference Services regarding terms and deposit policy at 519-432-8353 ext. 28212

#### **CANCELLATION AND GUARANTEED NUMBERS POLICY**

After the order has been placed, if your event is cancelled, you will be charged for all the costs incurred prior to the time of cancellation. Estimates of numbers attending your event will be given to Food Services/Conference Services during the planning process. A final guarantee of the number of people attending your event is required five (5) business days before your event. You will be invoiced for the guaranteed or actual number at your event, whichever number is greater.

#### **ADDITIONAL CHARGES**

Special Room Set-ups

Audio/Visual and I.T.

Should the scheduled start time be delayed by more than thirty minutes without prior notification a labour fee may occur and be added to the final invoice.



## BREAKS

Priced per person

### Savoury Breaks

Pita and flatbreads with hummus and artichoke asiago dips

Bagels and fresh herb cream cheese

Assorted individually bagged chips

Sliced cheddar and crackers snack

### Sweet Breaks

Whole fresh fruit

Cut fresh fruit and berries with dip

Small assorted cookies per dozen

Large assorted cookies per dozen

House made oat and seed bars (Vegan)

Assorted chocolate and candy bars

Assorted individual small yogurts

Small donuts- Boston cream and caramel crunch



## BEVERAGES

Priced per person

### HOT BEVERAGES

Coffee

Tea

Hot chocolate

Hot apple cider

### COLD BEVERAGES

Canned juice

Canned soft drinks

Fruit punch or lemonade

Brescia punch or lemon blueberry punch

Fruit smoothies of the day, with dairy and without dairy

Water pitcher

Water dispenser



## BREAKFAST

Priced per person

### BREAKFAST PASTRIES

Butter croissants or multigrain croissants

Assorted fresh baked muffins

Assorted mini muffins- two each

Mini Danish- two each

Pain au chocolate (chocolate croissant)

Glazed cinnamon roll

### BREAKFAST FRUIT AND YOGURT

Whole fresh fruit

Cut fresh fruit and berries with dip

Assorted individual small yogurts

Fruit, berry and yogurt parfait with granola and pumpkin seeds

Yogurt and Fruit smoothies of the day



## BREAKFAST BUFFETS

MINIMUM of 10 PEOPLE

Priced per person

### Quick Start Breakfast

Hardboiled eggs, fresh fruit salad with apples, banana, oranges and melon, individual yogurts, coffee and tea

### Continental Breakfast

Mini muffins, Danish and croissants, cut fresh fruit and berries, individual yogurts, juice, coffee and tea

### Power Breakfast

Hardboiled eggs, bagels and cream cheese, fresh fruit and berry yogurt parfaits with granola, juice, coffee and tea

### Traditional Hot Breakfast

Mini muffins, Danish and croissants, cut fresh fruit and berries, scrambled eggs, local bacon and sausage, crispy fried potatoes, juice, coffee and tea

### Canadian Hot Breakfast

Mini muffins, Danish and croissants, cut fresh fruit and berries, local bacon, ham and sausage, cheddar and chive scrambled eggs, crispy fried potatoes, buttermilk pancakes with maple syrup, juice, coffee and tea

### Brescia Hot Healthy Breakfast

Ace bakery multi grain ciabatta rolls, butter, Becel, fruit jams, cut fresh fruit and berries, steam scrambled eggs with tomato and fresh basil, roasted sweet potatoes, home made baked beans (vegan), citrus and cucumber infused water, juice, coffee and tea



## LUNCH

Priced per person

### LUNCH SANDWICH OPTIONS

#### Assorted Sandwiches and Wraps

One per person

Served on wraps, white and whole wheat bread with the following fillings:  
Smoked ham, roast beef, roast turkey, tuna salad, egg salad, vegetarian and vegan

#### Croissant Sandwiches

One per person

Served on butter and multi-grain croissants with the following fillings:  
Smoked ham, roast beef, roast turkey, tuna salad, egg salad, vegetarian and vegan

#### Gourmet sandwiches and wraps

One per person

Served on deluxe breads, rolls and 12" wraps:

- Roast beef with tomato, arugula, red onion, Dijon mayo and mozzarella
- Prosciutto, roasted peppers, garlic aioli, arugula, tomato and provolone cheese
- Herb marinated grilled vegetables with hummus and roast eggplant spread
- Herb marinated grilled vegetables with sun dried tomatoes and goat cheese
- Caprese with young mozzarella cheese, vine tomatoes, arugula, olive spread and basil mayo
- Roast turkey with Swiss cheese, bacon, avocado mayo, lettuce, tomato, red onion
- Cilantro and lime chicken breast, lettuce, tomato, red onion, chipotle mayo, guacamole and cheddar
- Smoked salmon with cream cheese, red onions, capers, lemon mayo and baby spinach



## LUNCH

Priced per person

### BAGGED AND BOXED LUNCH OPTIONS

#### PAPER SERVICE ONLY

Minimum Six Orders

#### BAGGED SANDWICH COMBO

Sandwich or wrap

Bag of popcorn

Whole fruit

Large cookie

Juice

*CHOOSE GOURMET SANDWICHES FOR AN ADDITIONAL \$3.00 PER PERSON*

#### BOXED SALAD COMBO

Chicken breast or salmon on a Caesar or mixed greens salad

Whole fruit

Large cookie

Juice

#### BOXED BUDDHA BOWL COMBO

Choose chicken breast, or salmon, or soy tofu with assorted Asian vegetables

Brown rice, lentil and quinoa blend, pumpkin and sesame seeds,

rice wine vinaigrette and vegan Sriracha mayo

Whole fruit

Large cookie

Juice



## LUNCH

Priced per person

### WORKING LUNCH SANDWICH BUFFETS

MINIMUM 10 PEOPLE

Priced per person

#### SOUP AND SANDWICH BUFFET

Soup du jour

Assorted sandwiches and wraps with the following fillings:

Smoked ham, roast beef, roast turkey, tuna salad, egg salad, vegetarian and vegan

Fresh whole fruit

Fresh baked cookies

Fresh brewed coffee and tea

*CHOOSE GOURMET SANDWICHES FOR AN ADDITIONAL \$3.00 PER PERSON*

#### SALAD AND SANDWICH BUFFET

Mixed baby greens with cucumber, tomatoes and balsamic vinaigrette and

Assorted sandwiches and wraps with the following fillings:

Smoked ham, roast beef, roast turkey, tuna salad, egg salad, vegetarian and vegan

Fresh whole fruit

Fresh baked cookies

Fresh brewed coffee and tea

*CHOOSE GOURMET SANDWICHES FOR AN ADDITIONAL \$3.00 PER PERSON*

#### SOUP, SALAD AND SANDWICH BUFFET

Soup du jour

Mixed baby greens with cucumber, tomatoes and balsamic vinaigrette

Assorted sandwiches and wraps with the following fillings:

Smoked ham, roast beef, roast turkey, tuna salad, egg salad, vegetarian and vegan

Fresh cut fruit and dip

Assorted squares and brownies

Fresh brewed coffee and tea

*CHOOSE GOURMET SANDWICHES FOR AN ADDITIONAL \$3.00 PER PERSON*





## LUNCH

### LUNCH SOUP AND SALAD OPTIONS

Priced per person

#### Lunch Soups-

All made from scratch

Served buffet style

Minimum of 10 orders

Creamy tomato and basil  
Vegetarian and gluten free

Thai curry vegetable and coconut milk  
Vegan and gluten free

Roasted red pepper and tomato  
Vegan and gluten free

Chicken noodle and vegetable in home made broth

Seafood chowder with cream and dill

Soup du jour

#### Lunch Side Salads

Served buffet style- Minimum of 6 orders

PRICED PER PERSON

Mixed baby greens with cucumber, tomatoes, balsamic vinaigrette

Classic Caesar salad with parmesan, bacon and croutons

Mixed greens with shaved carrots, tomatoes, cucumber and ranch dressing

Pasta salad with olives, artichokes, tomatoes, red onions and red wine vinaigrette

Roasted root vegetables and baby arugula with honey Dijon dressing

Lentils and brown rice with baby spinach, dried cranberries, pumpkin seeds and cider vinaigrette

Baby kale with roasted sweet potatoes, sunflower seeds, diced apples and lemon vinaigrette



## LUNCH

Priced per person

### CASUAL LUNCH BUFFET OPTIONS

MINIMUM 12 PEOPLE

Priced per person

#### Tortellini Lunch

Cheese tortellini and Mediterranean vegetables in a creamy tomato blush sauce

Caesar Salad

Fresh cut fruit and dip

Assorted cookies

Fresh brewed coffee and tea

#### Shanghai Lunch

Chicken, tofu and Asian vegetable stir-fry

Steamed rice

Spinach, mandarin and sesame seed salad with rice wine vinaigrette

Fresh cut fruit and dip

Assorted cookies

Fresh brewed coffee and tea

#### Butter Chicken Lunch

Butter chicken

Basmati rice

Naan

Kachumber salad

Fresh cut fruit and dip

Assorted cookies

Fresh brewed coffee and tea

#### Tex Mex Lunch

Spiced ground beef, chicken and vegan black bean crumble

Flour tortillas and homemade crispy corn tortilla chips

Lettuce, tomato, red onions, grated cheese, sour cream, guacamole, hot sauce and salsa

Fresh cut fruit and dip

Assorted cookies

Fresh brewed coffee and tea



## LUNCH

Priced per person

### BUSINESS LUNCH BUFFET OPTIONS

MINIMUM 25 PEOPLE

Priced per person

#### Mediterranean Lunch

Grilled pita bread with roast pepper hummus, Greek chopped salad, spinach and goat cheese salad,  
Roast garlic and oregano potatoes, lemon and herb vegetable and rice pilaf  
Grilled lamb and chicken kebabs  
Fresh cut fruit and dip, baklava  
Fresh brewed coffee and tea

#### Indian Lunch

Garlic naan bread and kachumber salad  
Chana daal, Jeera basmati rice  
Butter chicken, lamb masala  
Fresh cut fruit and dip, fruit torte  
Fresh brewed coffee and tea

#### Italian Lunch

Garlic and parmesan bread, chickpea and baby kale salad, tomato and arugula salad with herb croutons,  
Sautéed zucchini and roasted red peppers, butternut squash ravioli with sage brown butter and apples  
Pan seared chicken piccata, herbed rice pilaf  
Fresh cut fruit and dip, tiramisu torte  
Fresh brewed coffee and tea

#### French Lunch

Fresh baked baguette and butter, classic Niçoise salad, greens with fresh herbs and Dijon vinaigrette,  
Sautéed petit pois, shallot and fine beans, herb roasted baby potatoes  
Traditional beef Bourguignon, herbed rice pilaf  
Fresh cut fruit and dip, Chocolate mousse gateau  
Fresh brewed coffee and tea



## PIZZA

Priced per pizza

**Fresh Baked Pizzas Prepared in our Pizza Oven**

Boxed assorted large pizzas (8 slices)

Minimum three pizzas

Choose:

PEPPERONI, HAWAIIAN, MEAT LOVER, CHEESE, VEGETARIAN, DELUXE, BBQ CHICKEN AND VEGAN

Small Gluten Free



## RECEPTIONS

Priced per person

### PLATTERS and BOARDS

#### Canadian Cheese Board

Minimum Order 6

A selection of cheeses from Ontario and Quebec, served with fruit and assorted crackers

#### Vegetarian Antipasti

Minimum Order 12

Artisan olives, marinated mushrooms, fire roasted peppers, balsamic grilled zucchini, and marinated young mozzarella

#### Charcuterie Board

Minimum Order 12

Prosciutto, Genoa salami, mortadella, artisan olives, pickles, apples and pears, sun dried cranberries, grainy Dijon and French baguette

#### Fresh Garden Vegetable Crudité Platter

Fresh carrots, sweet peppers, broccoli, cucumber, celery, baby tomatoes and herb buttermilk dip

#### Mediterranean Dips

Toasted pita and crostini served with hummus, tomato basil bruschetta and olive tapenade dips

#### Smoked Salmon Board

Minimum Order 12

Wood smoked salmon, herb whipped cream cheese, shaved red onions, capers and lemony bagel crisps

#### Assorted Fresh Sushi and Maki

Minimum 48 Hours Notice, Priced per Piece

Minimum Order 50 pieces



## RECEPTIONS

Priced per person

### PLATTERS and BOARDS cont'd

Reception Quarter Sandwiches Platter (per piece)

Minimum Order 50 pieces

Turkey, Ham, Egg, Tuna, Cucumber and Cream Cheese

Baked Flatbread Board (per piece)

Minimum Order 50 pieces

Olive Tapenade and Feta, Grilled Vegetable and Goat Cheese, Mushroom Pesto and Ricotta

### SWEET PLATTERS

Sliced Fresh Fruit and Berries with Yogurt Dip

Assorted Dessert and Brownie Squares

Assorted French Macarons

(Minimum 12 per order)

Assorted Butter Tarts

Assorted Cupcakes

Fresh Baked Large Assorted Cookies

Minimum of 12 per order



## RECEPTIONS

### CANAPÉS and HORS D'OEUVRES

#### Regular Selection

Priced per Dozen

Minimum Order of 3 Dozen per Item

Mini Vegetable Samosas  
With Tamarind Drizzle

Asian Meatballs  
With a Sweet Soy BBQ Glaze

Mini Spanakopita  
Crispy Phyllo Pastry Filled with Feta and Spinach

Crispy Vegetable Spring Rolls  
With Asian Dipping Sauce

Mini Quiche  
Lorraine and Florentine in a Pastry Crust

Antojitos  
Tortillas Pin Wheels Filled with Spicy Chipotle and Herb Cream Cheese

Stromboli Rounds  
Rolled Pizza Dough Filled with Tomato, Basil and Mozzarella



## RECEPTIONS

### CANAPÉS and HORS D'OEUVRES

#### From the Garden Selection

Priced per Dozen

Minimum Order of 3 Dozen per Item

#### Petite Caprese Bites

Phyllo cup with Young Mozzarella, Cherry Tomatoes and Fresh Basil

#### Cucumber Avocado Rolls

Vegan and Gluten Free

Rice Paper Rolls, Marinated Cucumbers, Avocado and Sweet Soy Mustard

#### Roasted Corn and Black Bean Tostadas

Vegan and Gluten Free

Pickled Red Onion, Guacamole, Pico de Gallo on a Crisp Corn Tortilla

#### Chèvre Polenta Fritter

Gluten Free

Crisp Polenta Fritter, Goat Cheese, Salsa Verde and Tomato Jam

#### Caramelized Onion and Cheddar Gougères

Choux Pastry with Cheddar Fondue and Caramelized Onions

#### Wild Mushroom and Parmesan Custard Crostini

Toasted Crostini, Roasted Mushrooms and Savoury Parmesan Custard





## RECEPTIONS

### CANAPÉS and HORS D'OEUVRES

#### From the Sea Selection

Priced per Dozen

Minimum Order of 3 Dozen per Item

Smoked Salmon Potato Pancake

Smoke Salmon, Potato Pancake, Chive Crème Fraiche and Caper Relish

Crispy Crab Cakes

Panko Crusted Crab Cakes with Remoulade and Micro Greens

Mini Prawn Bahn Mi Roll

Marinated Prawns, Daikon Carrot Slaw, Fresh Basil, Coriander and Ginger Aioli

Tuna Tartare

Crispy Wonton, Pineapple Cucumber Salsa and Sesame Ginger Crème Fraiche

Shrimp Cocktail Shooter

Chilled Poached Shrimp, Traditional Cocktail and Marie Rose Sauces

Ceviche Seafood Tostada

Mixed Seafood, Guacamole, Cilantro, Jalapeno and Lime

Tempura Shrimp

Crispy Shrimp in Tempura Batter with Citrus, Soy and Sesame Dipping Sauce



## RECEPTIONS

### CANAPÉS and HORS D'OEUVRES

#### From the Land Selection

Priced per Dozen

Minimum Order of 3 Dozen per Item

#### Pear and Prosciutto Crostini

Fresh Pear, Prosciutto, Gorgonzola, Arugula and Balsamic Reduction

#### Mini Pulled Pork Baos

Pulled pork, Hoisin Sauce, Steamed Bao Bun, Pickled Carrot and Cucumber

#### Braised Beef and Brie Wellingtons

Puff Pastry, Braised Beef, Brie and Mushroom Duxelles

#### Mini Bulgogi Beef Sliders

Korean Marinated Beef, Spicy Kim Chi and Gochujang Mayo

#### Beef Spiedini Skewers

Grilled Beef Skewers with Chimichurri Marinade and Garlic Aioli

#### Coconut Chicken Satays

Coconut Crusted Chicken, Green Curry Drizzle and Mango Salsa

#### Pulled Chicken Tostadas

Chicken Carnitas, Jalapeno Sour Cream, Pickled Red Onion, Cilantro and Guacamole



## DINNER

### PLATED DINNER APPETIZERS

#### SALADS

Baby Field Greens, Baby Tomatoes, Cucumber  
and Sweet Balsamic Vinaigrette

Baby Kale, Roast Garlic Aioli, Parmesan,  
Lemon Vinaigrette and Crispy Chick peas

Traditional Caesar Salad with Romaine, Creamy Caesar Dressing,  
Bacon, Croutons and Parmesan

Roasted Beet and Goat Cheese Salad  
Local Beets, Crumbled Ontario Goat Cheese, Baby Arugula, Toasted Pumpkin Seeds,  
Honey Mustard Dressing

Roasted Pear and Stilton Salad  
Baby Greens, Roasted Pears, Crumbled Stilton, Toasted Walnuts and Shallot Vinaigrette

Layered Caprese Salad  
Vine Tomato, Fiore di Latte Mozzarella, Pesto Crumble, Baby Arugula, Balsamic Reduction and Olive Oil

#### SOUPS

Tomato Bisque with Basil Cream

Maple Roasted Butternut Squash and Apple Soup with Chive Sour Cream

Roasted Wild Mushroom Soup, Herb Croutons and Truffle Crème Fraiche

Seafood Chowder with Fresh Dill and Spicy Croustade



# DINNER

## PLATED DINNER APPETIZERS

### APPETIZER PASTA COURSES

Butternut Squash Ravioli  
With Sage Brown Butter and Cider Cream

Penne Pasta  
With Sun Dried Tomato and Basil Sauce and Parmesan Cream

Cheese Tortellini  
With Basil and Pumpkin Seed Pesto and Herb Cream

### APPETIZER ANTIPASTO COURSES

Mixed Antipasto Plate  
Grilled Zucchini and Sweet Peppers, Marinated Tomatoes and Artichokes.  
Italian Cured Meats, Cheeses and Crostini

Seafood Antipasto Plate  
Grilled Zucchini and Sweet Peppers, Marinated Tomatoes and Artichokes.  
Marinated Mussels, Calamari Salad and Chilled Shrimp with Lemon and Arugula



## DINNER

### PLATED DINNER MAIN COURSES

Minimum 50 People. Select One or Two Main Courses

Herb Roasted Chicken Supreme  
Whipped Potatoes, Steamed Seasonal Vegetables and white Wine Herb Jus

Asiago and Spinach Stuffed Chicken Breast  
Crispy Fingerling Potatoes, Smokey Tomato Fondue and Spring Vegetables

Young Mozzarella and Pesto Stuffed Chicken Breast  
Herb Roasted Potatoes, Steamed Asparagus and Snap Peas, Double Smoked Bacon Cream

Slow Roasted Pork Shoulder and Crispy Pork Belly  
Parmesan Polenta Cake, Seasonal Vegetables, Salsa Verde and Roasting Pan Jus

Double Thick Barbecued Pork Chop  
Twice Baked Potato, Seasonal Vegetables and Maple Whiskey Jus

Seared Atlantic Salmon  
Herbed Rice Pilaf, Summer Vegetables, Citrus and Tarragon Butter Sauce

Pan Seared Ontario Rainbow Trout  
Roasted Baby Potatoes, Steamed Seasonal Vegetables and Brown Butter and Lemon Caper Sauce

Roasted Mediterranean Sea Bass  
Preserved Lemon and Herb Rice, Roasted Fennel, Sweet Peppers and Tomatoes, Saffron Cream



## DINNER

### PLATED DINNER MAIN COURSES cont'd

Minimum 50 People. Select One or Two Main Courses

Herb Crusted Certified Angus Beef Tenderloin  
Roast Garlic Whipped Potatoes, Summer Vegetables and Red Wine Demi

Slow Braised Boneless Beef Short Rib  
Parmesan and Black Pepper Risotto Fritter, Roasted Vegetables and Cabernet Braising Jus

Grilled AAA Beef Striploin Steak  
Sour Cream and Chive Spun Potatoes, Grilled Vegetables and Caramelized Onion and Bacon Jus

### Vegetarian and Vegan Options

Mushroom Risotto Arancini  
Crispy Mushroom Risotto Arancini, Roasted Portobello Mushrooms, Grilled Vegetables and Smoked Pepper Sauce

Crusted Lemon, Thyme and White Bean Cake  
Steamed Asparagus, Golden Pepper Ragout, Micro Greens, Toasted Quinoa, Tomato Coulis and Salsa Verde

Chick Pea Fritters with Curried Coconut Cream  
Fragrant Jeera Basmati Rice, Toasted Cashews, Kachumber Salad, Chick Pea Cracker and Tamarind Chutney



## DINNER

### PLATED DINNER DESSERTS

Minimum 50 People- Select One

Raspberry Sorbet and Fresh Fruit  
Raspberry Sorbet with Fresh Seasonal Fruit

French Vanilla Ice Cream and Fresh Fruit  
French Vanilla Ice Cream with Fresh Seasonal Fruit

Seasonal Fruit Cheesecake  
Creamy Cheesecake with Seasonal Fruit, Caramel Sauce and Candied Lemon

Turtle Cheesecake  
With Butterscotch Sauce, Chocolate, Pecan Crumble and Vanilla Cream

Caramelized Apple Tart  
Cinnamon Crème, Brown Sugar and Walnut Crumble, Blackberry Syrup

Lemon Tart  
Tart Lemon Curd, Lemon Cream, Wild Blueberry Compote and Candied Lemon Zest

Milk Chocolate Mousse Cake  
Rich Milk Chocolate Mousse, Dense Chocolate Cake, Fresh Berries and Candied Almonds



## DINNER

### DINNER BUFFETS

Minimum 50 People

For your Buffet please choose 3 Salads, 1 Entrée, 1 Pasta, 1 Vegetable, 1 Starch and 1 Dessert

#### Mixed Salads

Choose Three Salads

- Mixed Greens with Cucumber, Grape Tomatoes and Balsamic Vinaigrette
- Classic Caesar Salad w/ Parmesan, Bacon Bits and Croutons
- Baby Kale, Roast Garlic Aioli, Parmesan, Lemon Vinaigrette and Crispy Chick peas
- Traditional Greek Salad with Feta and Kalamata Olives
- Baby Potato Salad with Grainy Honey Mustard Dressing
- Pasta Salad with Arugula, Tomatoes, Artichoke and Olives
- Mixed Grain Salad with Roasted Root Vegetables and Pumpkin Seeds
- Cous Cous Salad with Dried Fruits, Sunflower Seeds, Fresh Herbs and Cider Dressing

#### Dinner Entrée Selections

Choose One Entrée

(Add an additional Entrée for \$7.00)

- Roast Top Sirloin of Beef with Chimichurri Sauce
- Roasted Beef Striploin with Mustard and Horseradish
- Herb Roasted Chicken Breast with White Wine Cream
- Thyme Roasted Chicken Supreme with Dark Chicken Jus
- Rotisserie Chicken with Salsa Verde
- Slow Roasted Leg of Lamb with Rosemary and Mustard Jus
- Herb Crusted Haddock with Lemon Caper Sauce
- Pan Seared Salmon with Herb and Citrus Cream
- Vegetarian Crispy Risotto Arancini with Tomato Basil Fondue
- Vegan Vegetable, Chickpea and Cashew Curry in Coconut Milk
- Vegan Crispy Tonkatsu Tofu on Warm Asian Slaw

#### Dinner Pasta Selections

Choose One Pasta

Lasagna Bolognese

- Grilled Vegetable and Tomato Lasagna
- Cheese Tortellini in a Tomato Blush Sauce with Mediterranean Vegetables
- Butternut Squash Ravioli with Sage Brown Butter and Cider Cream
- Cheese Ravioli with Pesto and Tomato on Garlic Cream





## DINNER

### DINNER BUFFETS cont'd

Minimum 50 People

**For your Buffet please choose 3 Salads, 1 Entrée, 1 Pasta, 1 Vegetable, 1 Starch and 1 Dessert**

#### Dinner Starch Selections

Choose One Starch  
Roast Garlic Mashed Potatoes  
Sour Cream and Chive Mashed Potatoes  
Herb Roasted Baby Potatoes  
Scallop Potatoes  
Herbed Basmati Rice  
Rice and Lentil Medley

#### Dinner Vegetable Selections

Choose One Vegetable  
Steamed Seasonal Vegetables  
Green Beans with Sautéed Red Peppers  
Bean Medley with Tomatoes  
Grilled Mediterranean Vegetables  
Roasted Root Vegetables  
Corn and Sautéed Sweet Peppers

#### Dinner Dessert Selections

Choose One Dessert  
Chocolate Torte  
Apple Caramel Cheesecake  
Fresh Berries and New York Cheesecake  
Flourless Chocolate Cake and Berry Compote  
Tiramisu  
Cut Fresh Fruit and Berries

Buffets Include Coffee and Tea Station and Fresh Baked Rolls and Butter  
Carving Station Available for an Additional Fee



## DINNER

### LATE NIGHT

Minimum 50 People

Per Person

#### S'mores Bar

Our S'mores Bar Can be Used Indoors and Outdoors and Features Graham Crackers, Marshmallows, Milk Chocolate and Dark Chocolate

#### Poutine Bar

French Fries, Poutine Gravy and Cheese Curds

#### Taco and Taco Salad Bar

Flour Tortillas, Crispy Corn Tortillas, Beef, Chicken, Bean Crumble, Guacamole, Salsa, Shredded Lettuce, Sour Cream, Grated Cheese  
Diced red Onions and Diced Tomatoes

### LATE NIGHT PIZZA

Minimum 10 Pizzas

Boxed assorted large pizzas (8 slices)

Choose:

PEPPERONI, HAWAIIAN, MEAT LOVER, CHEESE, VEGETARIAN, DELUXE, BBQ CHICKEN AND VEGAN

Small Gluten Free available



## BAR, BEER AND WINE SERVICE

### **HOST BAR**

THERE IS NO CHARGE AT THE TIME THE DRINKS ARE SERVED.

THE NUMBER OF DRINKS SERVED IS TALLIED AND AN INVOICE IS SENT TO THE HOST GROUP

BEER AND WINE SERVICE MINIMUM 35 PEOPLE

FULL BAR SERVICE MINIMUM 100 PEOPLE

### **CASH BAR**

CUSTOMERS PURCHASE DRINK TICKETS ON A CASH BASIS AT TIME OF SERVICE

CASH BAR FEE FOR ONE BARTENDER AND ONE CASHIER IS \$150

BEER AND WINE SERVICE MINIMUM 50 PEOPLE

FULL BAR SERVICE MINIMUM 100 PEOPLE

### **BAR**

BOTTLED BEER

BOTTLED PREMIUM BEER

STANDARD LIQUOR- 1oz including mix

PREMIUM LIQUOR- 1 oz. including mix

CAESARS

SPECIALTY COCKTAILS, LIQUEURS AND DIGESTIFS

HOUSE WINE- RED AND WHITE

SOFT DRINKS



## Brescia Food Services

### Bar and Wine Service

Bar service is available in licensed areas of Brescia's Campus. House brands of liquor, beer and wine are served, unless premium selections are requested for an additional charge.

Bar and wine services must be arranged a minimum of fifteen (15) working days in advance for both Internal and External Orders. You must contact our Conference Services Coordinator at 519-432-8353 ext. 28212 a minimum of thirty (30) working days in advance for licensing outdoor events- pending approval from the appropriate authorities.

The Liquor License Board of Ontario regulates that food must be offered when alcohol is served.

Brescia Food Services is governed by the Provincial Liquor Laws and the rules and policies of Brescia University College. Under the terms of the Alcohol Gaming Commission of Ontario, Brescia Food Services is prohibited from allowing any individual or group to provide their own alcohol at any catered event on campus.

No more than two (2) drinks will be served to a guest at one time. No doubles or shooters will be served. During a licensed event, any violation of the Liquor License Act of Ontario or Brescia University Policy will result in the immediate cancellation of such event. Brescia University College and Brescia Food Services will not be liable for any losses, financial or other, as a result of such cancellation. Food Service's reserves the right to refuse alcohol service to any individual or group.

### Wedding Host Bar Package

The 5 hour full bar package includes 1 hour of bar service prior to dinner, dinner wine service and 4 hours of bar service after dinner. Charges will apply for additional hours of bar service on the 5 hour package. Total hours of alcohol service on a package cannot exceed 8 hours.