CATERING MENU
2019 - 2020

EMAIL: CATERINGMANAGER@MACEWAN.CA
PHONE: 780.497.5028
WELCOME.

We deliver an exceptional dining experience unique and personalized to fit all catering needs. We work closely with our clients to ensure their vision is met and all guests leave impressed. Our menu has been designed with a focus towards supporting local businesses to bring our guests fresh, high quality and innovative products. Below is a description from some select partners we would like to highlight that have inspired our menu.

**corkbeard WINE CO.**

We believe wine should taste good and create memories, regardless of the occasion. A Corkbeard wine is deliciously casual, but notoriously fun. It's the bottle you reach for when you know it's going to be a good night or when you've had a long day.

**STRATHCONA SPIRITS DISTILLERY**

We're Edmonton's first distillery, not since prohibition, but ever. We distill an expanding line of fine spirits that embody the essence of Alberta by using locally farmed and foraged grains and botanicals. Our tiny boomtown building in the heart of Old Strathcona is the smallest distillery in North America.

**Sober Saturdayz**

Sober Saturdayz is about creating radically fun alcohol-free events, where it's encouraged to talk openly about social pressures and substance abuse. We team up with bars and restaurants across Edmonton to host wacky experiences, featuring local or uniquely-crafted food, drink and much more!

**Jills Dills**

As a little girl my love for pickles grew into a family tradition and is now known as JillsDills. With love, support and hard work JillsDills is becoming a household name. Thank you to our friends and family for your ongoing encouragement!
**TABLE OF CONTENTS**

**POLICIES**
- Catering Policies 2

**MORNINGS**
- Alberta Breakfast Collection 3
- Build Your Own/Platters 4

**BEVERAGES**
- Beverages 6

**BREAKS**
- Break Combos 7
- Meeting Packages 8

**LUNCH**
- Sandwich Platters 10
- On the Go (Plant Forward) 11
- Lunch Enhancements 12
- Boxed Lunches 13

**BUFFETS**
- Buffet Service 14
- Alberta Classic Buffet 16

**PLATED**
- Plated Services 17

**RECEPTIONS**
- Cold Hors d’oeuvre 18
- Hot Hors d’oeuvre 19
- Platters 20

**ADDITIONS**
- Sweet & Savory 21

**BAR**
- Menu 22
- Bar Details 22

---

**DIETARY & IDENTIFIERS**

Please note,
Our kitchen is not a nut free or gluten free environment. Therefore, we cannot guarantee that some items may have come in contact with allergens. Most dishes are available with modifications to fit your dietary needs for an additional $2.00 per person unless otherwise listed. Please speak with our catering team for more information. See dietary identifier legend at the bottom of every page.

- Local identifier denotes dishes with local ingredients incorporated.

- **VEGETARIAN**
- **VEGAN**
- **NO NUTS**
- **NO GLUTEN**
- **NO LACTOSE**
- **LOCAL**
CATERING POLICIES

Catering Services Office Hours
Monday - Friday 8:00am - 4:30pm
MacEwan University Catering Services is the exclusive provider for all catering (food, beverage, and alcohol services) on campus. It is not permitted to bring in outside food, beverage or alcohol. (Food Services Policy D4170, Liquor Service Policy D4180 & Allowable Expenses Policy D4010)

Placing Your Order
All orders are to be placed a minimum of 7 business days (M-F) prior to the event date or first scheduled service. For any catering order booked with 3 business days or less notice, we reserve the right to make substitutions to the menu and adjustments to your service times that may be necessary.

Confirming Your Order
Upon receipt of your final order, an order confirmation for your approval will be created within 3 business days. For last minute orders (less than 3 business days), please contact our Catering Manager directly at 780-497-5028.

Menu Proposals & Quotes
Custom quotes and menus may take up to 5 business days (M-F) and are valid for up to 30 days. Final menu selection must be submitted no later than 7 business days (M-F) prior to a function.

Floor Plans & Event Set Ups
We need the opportunity to review your floor plan a minimum of 3 business days prior to your event. This will allow us to consider guest seating, food service areas, safe entrances and exits for guests and staff, etc.

China Service
Hot buffet and plated meal services are served with china, stainless steel cutlery, and glassware, unless otherwise specified by the client.
Coffee/tea, beverage (ONLY), morning bakery baskets and continental breakfast services, are served with Eco-friendly, high-grade biodegradable, disposable serviceware and cutlery. If china service is preferred for these functions, a china charge of $2.50 per person will apply.

Guaranteed Numbers
To ensure the success of your event we require your guaranteed numbers and all special dietary requirements by:
- Less than 100 guests: 3 business days (M-F) prior to the event
- 100 guests or more: 5 business days (M-F) prior to the event
If the event has less attendees than the guarantee, the guarantee will be charged. Conversely, should the number of attendees during the event be in excess of this guarantee, any additional meals provided will be posted to your account upon discussion with on-site contact.

Food Safety
Based on food safety standards from Alberta Health Services Food Service Code, high risk foods (hot or cold) that have been at room temperature for more than two hours must be disposed of by Catering Services staff. These Food items cannot be removed from the area by the client or a guest.

Payment
All catering services for MacEwan University events must be ordered and paid using a credit card. After the event there is a 3-day period to validate any issues/concerns with our catering manager. After this time an invoice will be issued or credit card processed.

Service Charges and GST
All MacEwan (internal) catering orders are subject to a 10% service charge and 5% GST. All external catering orders are subject to a 15% service charge and 5% GST. Service & labour charges are subject to applicable GST only.

Linens
All dining and food service tables for full meal functions are dressed with standard house linen. This also includes up to a maximum of x3 single tables with skirting and linen for registration tables. Events that require table cloths for non-food functions may be clothed for $5 per standard house table cloth and $20 for skirting. Specialty linens will be priced at market value.

Specialty Items
Some events call for specialty items (china, linen, dinnerware, cutlery, etc.). All rentals are subject to current market prices, delivery fees and all applicable taxes. If attendants are required to operate or serve from equipment a labour charge of $25.00 per attendant, per hour will be added.

Unreturned Items
All unreturned or missing service ware items (serving platters, specialty items) are the responsibility of the client ordering the catering and hosting the event. If excessive, the cost for missing items will be included on your final invoice at the full replacement cost.

Cancellation
Any cancellation received within 7 business days (M-F) prior to the event will result in a charge of 50% of the estimated food total. Any cancellation received after the final guarantee has been provided (3 days prior), will result in a charge equal to 100% of the final amount of the event order(s).
For custom menus, where specialty items are required, cancellation after the item(s) have been ordered will result in a charge of 100% of the total amount.

Guaranteed Numbers
To ensure the success of your event we require your guaranteed numbers and all special dietary requirements by:
- Less than 100 guests: 3 business days (M-F) prior to the event
- 100 guests or more: 5 business days (M-F) prior to the event
If the event has less attendees than the guarantee, the guarantee will be charged. Conversely, should the number of attendees during the event be in excess of this guarantee, any additional meals provided will be posted to your account upon discussion with on-site contact.

Floor Plans & Event Set Ups
We need the opportunity to review your floor plan a minimum of 3 business days prior to your event. This will allow us to consider guest seating, food service areas, safe entrances and exits for guests and staff, etc.

Linens
All dining and food service tables for full meal functions are dressed with standard house linen. This also includes up to a maximum of x3 single tables with skirting and linen for registration tables. Events that require table cloths for non-food functions may be clothed for $5 per standard house table cloth and $20 for skirting. Specialty linens will be priced at market value.

Specialty Items
Some events call for specialty items (china, linen, dinnerware, cutlery, etc.). All rentals are subject to current market prices, delivery fees and all applicable taxes. If attendants are required to operate or serve from equipment a labour charge of $25.00 per attendant, per hour will be added.

Unreturned Items
All unreturned or missing service ware items (serving platters, specialty items) are the responsibility of the client ordering the catering and hosting the event. If excessive, the cost for missing items will be included on your final invoice at the full replacement cost.

Cancellation
Any cancellation received within 7 business days (M-F) prior to the event will result in a charge of 50% of the estimated food total. Any cancellation received after the final guarantee has been provided (3 days prior), will result in a charge equal to 100% of the final amount of the event order(s).
For custom menus, where specialty items are required, cancellation after the item(s) have been ordered will result in a charge of 100% of the total amount.
MORNINGS

ALBERTA BREAKFAST COLLECTION
All selections include Fairtrade coffee, tea, and ice water
10 person minimum

LEDEC CONTINENTAL
Assorted house baked muffins, danishes and croissants, accompanied by a seasonal fruit platter. Served with butter and preserves
$11.00 | person (2 pieces per person)

STRATHCONA SUNRISE
Scrambled eggs, hash browns, assorted house baked muffins, danishes and croissants. Served with butter and preserves
$12.50 | person

HEALTHY BREAKFAST
Scrambled egg whites, Greek yogurt, berries, granola, and fresh sliced fruit
$16.50 | person

BREAKFAST GRIDDLE
Pancakes and French toast (1 piece each per person), scrambled eggs, hash browns, 2 pieces of bacon, 1 piece of sausage, and fresh sliced fruit. Served with table syrup and berry compote
$17.50 | person

TEMPTING ADDITIONS

2 PIECES OF BACON/SAUSAGE
$3.00 | person

2 PIECES OF TURKEY SAUSAGE
$3.00 | person

SLICED FRUIT
$3.50 | person

2 PIECES OF BEYOND MEAT SAUSAGE
$4.00 | person

INDIVIDUAL YOGURT
$1.75 | person

VEGETARIAN  VEGAN  NO GLUTEN  NO NUTS  LOCAL
**BUILD YOUR OWN BREAKFAST**

**MORNING BAKERY PLATTERS**

6 person minimum

**BREAKFAST SANDWICH**
Breakfast sandwich on an English muffin. Choose: egg and cheese, or ham egg and cheese

$4.50 | person

**APPLE CINNAMON STRUDEL**
Fresh apple slices and cinnamon spread, rolled in a buttery pastry

$34.00 | loaf (serves 12-14 people)

**BREAKFAST FRITTATA**
Chefs seasonal choice, ask your catering manager for available options

$5.50 | person

**OVERNIGHT OATS**
Includes brown sugar and fresh seasonal berries, served in a 4oz mason jar

$5.50 | person

**MACEWAN SIGNATURE SELECTION**
An assortment of muffins, buttery croissants, and danishes. Served with butter and preserves

$4.25 | person

**FRUIT LOAVES**
An assortment of banana bread, lemon poppy seed, and cranberry orange loaves

$3.95 | person

---

**OATMEAL BAR**
A variety of toppings to choose from on top of freshly made oatmeal to make a sweet or savory option

**Toppings:**
- Cheese
- Bacon bits
- Chives
- Milk
- Brown sugar
- Seasonal berries

$15.50 | person
BUILD YOUR OWN BREAKFAST

MORNING BAKERY PLATTERS
6 person minimum

ASSORTED MUFFINS
$2.50 | person

‘NO GLUTEN’ MUFFIN
Blueberry flavoured
$3.00 | person

TRAIL MIX
$2.75 | person

FRESH WHOLE FRUIT
Apples, bananas, and oranges
$1.75 | person

PROTEIN BITES
Power packed bites made with oatmeal, chocolate, peanut butter, and nuts
$4.00 | person

ASSORTED YOGURTS
Individual portion
$1.75 | person

SCONE BASKET
Assorted
$2.75 | person

HARD BOILED EGGS
$1.75 | person

YOGURT PARFAIT BAR
Assorted yogurt, granola, and fruit
$8.00 | person

NO GLUTEN
VEGAN
VEGETARIAN
NO LACTOSE
LOCAL

Power packed bites made with oatmeal, chocolate, peanut butter, and nuts
$4.00 | person

Individual portion
$1.75 | person

Assorted yogurt, granola, and fruit
$8.00 | person

Apples, bananas, and oranges
$1.75 | person
Complimentary water is served with all catered events. Events not ordering catering will be charged $0.25 per person for water service. Add $0.25 per person for flavour infused water - ask about our seasonal infusions.

FAIR TRADE COFFEE
Includes regular and decaffeinated

- $22.00 | 10 cup urn
- $44.00 | 20 cup urn
- $115.00 | 60 cup urn

TEAVANA TEA
$2.00 | tea bag

ASSORTED CANNED SOFT DRINKS
Coca Cola, diet Coca Cola, Sprite, Ginger Ale
$2.25 | can (based on consumption)

ASSORTED CANNED JUICES
Orange, Apple, Iced Tea
$2.25 | can (based on consumption)

DASANI BOTTLED WATER
$3.00 | bottle

BEVERAGE DISPENSER
Lemonade, Orange, Apple
$40.00 | dispenser (serves 30 cups)

MACEWAN SPIRIT
Custom non-alcoholic mocktail designed by SoberSaturdayz. This unique beverage is light and summery and full of flavour. With hints of lychee, pomegranate elderflower and a rose-lime finish, you won’t be disappointed.

- $50.00 | dispenser (serves 30 cups)
BREAK COMBOS

All selections include Fairtrade coffee, tea, and ice water

**HOUSE-MADE KETTLE CHIPS**
Served with ranch dip
$4.25 | person

**SMOOTHIE BREAK**
Variety of fruit smoothies, individual yogurts, berries, sliced banana, pumpkin seeds, roasted coconut, and granola
$16.50 | person (20 person minimum)

**SWEET INDULGENCE**
Chef’s assortment of sweets & squares
$4.25 | person

**TAKE AWAY**
Individual snack baskets, chips, candy, and chocolate bars
$3.50 | person
MEETING PACKAGES

PACKAGE 1
All selections include Fairtrade coffee, tea, and ice water
Minimum order of 15 people
No substitutions
$34.00 | person

BREAKFAST
LEDUCK CONTINENTAL
Assorted house baked muffins, danishes and croissants, accompanied by a seasonal fruit platter. Served with butter and preserves
$11.00 | person (2 pieces per person)

MORNING BREAK
ASSORTED REGULAR YOGURTS
Assorted yogurts

LUNCH
CHEF’S CHOICE LUNCH
Allow our chef to plan your menu. Sandwiches and wraps, salad of the day and house-baked cookies

AFTERNOON BREAK
HOUSE-MADE KETTLE CHIPS
Served with ranch dip
MEETING PACKAGES

All selections include Fairtrade coffee, tea, and ice water
Minimum order of 15 people
No substitutions
$44.00 | person

BREAKFAST (choose one)

- STRATHCONA SUNRISE
  Scrambled eggs, hash browns, assorted muffins, and croissants
  Served with butter and preserves

- LEDUC CONTINENTAL
  An assortment of muffins, danishes, and croissants accompanied by a fruit platter
  Served with butter and preserves

MORNING BREAK

ASSORTED COOKIES
A selection of fresh house-baked cookies

LUNCH

PLEASE SELECT ONE LUNCH OPTION FROM OUR BUFFET STYLE MENU (FOUND ON PAGE 14)

- TASTE OF INDIA
- TASTE OF THE ISLANDS
- TASTE OF ASIA
- TASTE OF ITALY
- TASTE OF THE PRAIRIES
- TASTE OF ALBERTA
- TASTE OF THE MARITIMES
- TASTE OF THE WESTCOAST

AFTERNOON BREAK (choose one)

- HOUSE-MADE KETTLE CHIPS
  Served with ranch dip

- SWEET INDULGENCE
  Chef’s assortment of sweets & squares

VEGETARIAN  VEGAN  NO NUTS  NO GLUTEN  NO LACTOSE  LOCAL
LUNCH PLATTERS

**SANDWICH PLATTER**
Served on assorted breads
Includes selection below:
- Tuna with Dill and Pesto
- California Turkey Breast with Avocado
- Mediterranean Beef
- Grilled Vegetable with Hummus and Feta
- Chipotle Chicken with Monterey Jack
- Vegetable Tapenade

6 person minimum | one per person
$10.50 | person

**BEST OF BOTH**
Mix of both sandwiches and wraps
Includes selection below:
- Turkey Cranberry
- Grilled Vegetable with Hummus
- Chicken BLT
- Egg Salad
- Cauliflower Buffalo

6 person minimum | one per person
$10.50 | person

**WRAPS PLATTER**
Wrapped up and ready to enjoy
Includes selection below:
- Hummus & Vegetable
- Tuna with Dill and Pesto
- Chicken Ranch BLT
- Turkey Cranberry
- Cauliflower Buffalo

6 person minimum | one per person
$10.50 | person

**CHEF’S CHOICE LUNCH**
Chef chooses the menu! Sandwiches and wraps, salad of the day, and chef’s choice of dessert. Substitute soup of the day for $2.00 | person
$13.50 | person

**TEA SANDWICH PLATTER**
Tuna salad, egg salad, chicken salad, cucumber and cream cheese petite sandwiches
$5.50 | person (2 pieces per person)
Plant Forward meals; Good for you and good for the planet. Drop off meals, prepackaged in compostable ware, with plant-based products as the focus of the dish.

**BOWLS**

**GREEK BOWL**
Chicken Shawarma, chickpeas, couscous, kale, cucumbers, and peppers (cold)
$16.00 | person

**NOURISH BOWL**
Chimichurri Chicken, roasted sweet potato, spinach, kale, and brown rice served cold for you to heat
$16.00 | person

**BURRITO BOWL**
Black beans, eggs, flour tortilla crisps, brown rice, sour cream and salsa served cold for you to heat
$16.00 | person

**SALADS**

**TOFU SALAD**
Sesame style tofu, sweet roasted potatoes, edamame, broccoli, kale, grape tomatoes, quinoa, and an Asian miso dressing
$16.00 | person

**PEAR SALAD**
Spinach, pears, onions, sunflower seeds, and a citrus vinaigrette
$14.00 | person

**JERK STYLE POTATO SALAD**
Sweet potatoes, red peppers, green onions, cilantro, and a jerk vinaigrette
$14.00 | person

**PACKAGED SANDWICHES/WRAPs**

**SWEET POTATO WRAP**
Sweet potato and barley with a miso maple dijon dressing in a 12 grain tortilla
$12.50 | person

**BUFFALO CAULIFLOWER WRAP**
Cauliflower battered bites tossed in Frank’s Red Hot sauce, shredded carrots and lettuce, cucumber, and ranch dressing, wrapped in a tortilla
$12.50 | person

**VEGETABLE TAPENADE CIABATTA**
Grilled zucchini, roasted red pepper, MacEwan-grown herbs, swiss cheese and a kalamata olive tapenade
$12.50 | person

---

**ON THE GO**

- **Vegetarian**: Present
- **Vegan**: Present
- **No Nuts**: Present
- **No Gluten**: Present
- **No Lactose**: Present
- **Local**: Present
**LUNCH ENHANCEMENTS**

**SOUPS**

$4.50 | person
6 person minimum
(Crackers included)

**CHICKEN NOODLE**
A classic comfort soup with tender chicken, noodles and vegetables

**SPRING VEGETABLE MINESTRONE**
Hearty vegetables and beans simmered in a rich tomato broth

**CARROT AND GINGER**
Carrots and ginger cooked in a house-made vegetable stock with cream

**LEMON WILD RICE**
Vegetables and rice with a fresh citrus broth

**MOROCCAN SPICED CHICKPEA SOUP**
Chickpeas cooked in a vegetable and tomato stock with Moroccan spices

**SALADS**

$4.75 | person
6 person minimum

**MIXED GREENS SALAD**
Artisan greens, tomato, and cucumber with our house dressing

**COUNTRY POTATO AND DILL SALAD**
Potato salad prepared with a light mayonnaise and dill dressing

**BLACK BEAN & CORN SALAD**
Black beans, corn, peppers, and onions tossed with a chili cumin dressing

**ROASTED BEET SALAD**
Mixed greens, pearl barley, roasted tricolor beet root with dijon maple dressing

**ROASTED CAULIFLOWER SALAD**
Roasted cauliflower, carrots and potatoes in a house made rich and creamy dressing

---

**BUILD YOUR OWN SALAD EXPERIENCE**
Fresh greens, seasonal vegetables, and an array of dressings to choose from. Add chicken or beef for an additional $4 per person.

$8.00 | person

*Vegetarian, Vegan, No Nuts, No Gluten, No Lactose, Local*
## BOXED LUNCHES

Served in a biodegradable box
‘no gluten’ selections available
add $2 | person

### CLASSIC BOXES

Includes one classic sandwich, one whole fruit, one cookie, and one canned pop
Choose one of the following:

- Tuna Salad
- Egg Salad
- Ham & Swiss
- Roast Beef
- Turkey
- Roasted Vegetable
- Grilled Chicken

$12.50 | person

**ADD MIXED GREENS OR PASTA SALAD**
$3.00 | person

### SUBMARINE BOXES

One 6” sub sandwich with a bag of chips, one cookie, and one canned pop
Choose one of the following:

- Chicken & Pesto
- Black Forest Ham & Swiss
- Tuna with Dill & Pesto
- Artisan Vegetable
- California Turkey Breast & Avocado
- Mediterranean Beef
- Grilled Vegetable with Hummus & Feta

$13.00 | person

**ADD MIXED GREENS OR PASTA SALAD**
$3.00 | person

**ADD WHOLE FRUIT** $1.50 | person

## PIZZA

Gourmet pizza cut into 8 (Serves 4-5)
‘no gluten’ pizza available
(Serves 2-3) $18.00

$23.00 | pizza

### CLASSIC PEPPERONI

Italian style spiced pepperoni

### HAWAIIAN

Ham and pineapple

### CARNIVORE

Beef crumble, bacon, sausage, and pepperoni

### CHICKEN PESTO

Tender chicken pieces and MacEwan pesto

### GARDENIA

Peppers, onions, mushrooms, sun-dried tomatoes and olives

### TACO

Ground beef, taco seasoning, & caramelized onions

**ADD $2.50 for Beyond Meat option**

---

**VEGETARIAN**  **VEGAN**  **NO NUTS**  **NO GLUTEN**  **NO LACTOSE**  **LOCAL**
BUFFET STYLE

Buffet style service for lunch or dinner. Choose from our selection of dishes. We designed a menu to represent all the diversity in traditional dishes of this great nation we call home. Each meal is designed for self-service but are not All You Can Eat style buffets. For All You Can Eat pricing please speak to a catering representative.

<table>
<thead>
<tr>
<th>TASTE OF THE WEST COAST</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>SALMON WITH PEACH GLAZE</td>
<td>$28.00</td>
</tr>
<tr>
<td>Marinated Atlantic salmon in a peach glaze, chef’s choice of salad, rice pilaf, and Nanaimo bars</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF THE PRAIRIES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>PIEROGIES, CABBAGE ROLLS, AND MUNDARE SAUSAGE</td>
<td></td>
</tr>
<tr>
<td>Pierogies served with sour cream, bacon, and chives. Cabbage rolls stuffed with rice and onions, baked in a tomato sauce and Infamous Mundare sausage. Served with Saskatoon berry cheesecake bars</td>
<td></td>
</tr>
<tr>
<td>$19.00</td>
<td>person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF THE ISLANDS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>COCONUT CRUSTED CHICKEN</td>
<td></td>
</tr>
<tr>
<td>Grilled coconut crusted chicken breast, locally sourced &amp; served with lime pineapple salsa. Served with a black bean corn salad, fried rice, and tropical dessert squares</td>
<td></td>
</tr>
<tr>
<td>$23.00</td>
<td>person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF THE MARITIMES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>FISH &amp; CHIPS</td>
<td></td>
</tr>
<tr>
<td>Made with our homemade kettle chips and tartar sauce, chef’s choice of salad, and decadent blueberry dessert bars</td>
<td></td>
</tr>
<tr>
<td>$25.00</td>
<td>person (max order of 25 people)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF ASIA</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF &amp; BROCCOLI</td>
<td></td>
</tr>
<tr>
<td>Thinly sliced beef stir-fried with carrots, broccoli, and onions. Served with mixed greens salad with sesame dressing and coconut dessert bars</td>
<td></td>
</tr>
<tr>
<td>$22.00</td>
<td>person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF INDIA</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>BUTTER CHICKEN</td>
<td></td>
</tr>
<tr>
<td>Marinated chicken breast, locally sourced and cooked in a rich tomato cream sauce. Served with basmati rice, tomato cucumber salad, naan bread, served with Chef’s special raisin and cardamom flavoured rice pudding</td>
<td></td>
</tr>
<tr>
<td>$21.00</td>
<td>person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF THE PRAIRIES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>PIEROGIES, CABBAGE ROLLS, AND MUNDARE SAUSAGE</td>
<td></td>
</tr>
<tr>
<td>Pierogies served with sour cream, bacon, and chives. Cabbage rolls stuffed with rice and onions, baked in a tomato sauce and Infamous Mundare sausage. Served with Saskatoon berry cheesecake bars</td>
<td></td>
</tr>
<tr>
<td>$19.00</td>
<td>person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF THE ISLANDS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>COCONUT CRUSTED CHICKEN</td>
<td></td>
</tr>
<tr>
<td>Grilled coconut crusted chicken breast, locally sourced &amp; served with lime pineapple salsa. Served with a black bean corn salad, fried rice, and tropical dessert squares</td>
<td></td>
</tr>
<tr>
<td>$23.00</td>
<td>person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF ASIA</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF &amp; BROCCOLI</td>
<td></td>
</tr>
<tr>
<td>Thinly sliced beef stir-fried with carrots, broccoli, and onions. Served with mixed greens salad with sesame dressing and coconut dessert bars</td>
<td></td>
</tr>
<tr>
<td>$22.00</td>
<td>person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF INDIA</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>BUTTER CHICKEN</td>
<td></td>
</tr>
<tr>
<td>Marinated chicken breast, locally sourced and cooked in a rich tomato cream sauce. Served with basmati rice, tomato cucumber salad, naan bread, served with Chef’s special raisin and cardamom flavoured rice pudding</td>
<td></td>
</tr>
<tr>
<td>$21.00</td>
<td>person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF THE PRAIRIES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>PIEROGIES, CABBAGE ROLLS, AND MUNDARE SAUSAGE</td>
<td></td>
</tr>
<tr>
<td>Pierogies served with sour cream, bacon, and chives. Cabbage rolls stuffed with rice and onions, baked in a tomato sauce and Infamous Mundare sausage. Served with Saskatoon berry cheesecake bars</td>
<td></td>
</tr>
<tr>
<td>$19.00</td>
<td>person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF THE ISLANDS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>COCONUT CRUSTED CHICKEN</td>
<td></td>
</tr>
<tr>
<td>Grilled coconut crusted chicken breast, locally sourced &amp; served with lime pineapple salsa. Served with a black bean corn salad, fried rice, and tropical dessert squares</td>
<td></td>
</tr>
<tr>
<td>$23.00</td>
<td>person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF ASIA</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF &amp; BROCCOLI</td>
<td></td>
</tr>
<tr>
<td>Thinly sliced beef stir-fried with carrots, broccoli, and onions. Served with mixed greens salad with sesame dressing and coconut dessert bars</td>
<td></td>
</tr>
<tr>
<td>$22.00</td>
<td>person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF INDIA</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>BUTTER CHICKEN</td>
<td></td>
</tr>
<tr>
<td>Marinated chicken breast, locally sourced and cooked in a rich tomato cream sauce. Served with basmati rice, tomato cucumber salad, naan bread, served with Chef’s special raisin and cardamom flavoured rice pudding</td>
<td></td>
</tr>
<tr>
<td>$21.00</td>
<td>person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF THE PRAIRIES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>PIEROGIES, CABBAGE ROLLS, AND MUNDARE SAUSAGE</td>
<td></td>
</tr>
<tr>
<td>Pierogies served with sour cream, bacon, and chives. Cabbage rolls stuffed with rice and onions, baked in a tomato sauce and Infamous Mundare sausage. Served with Saskatoon berry cheesecake bars</td>
<td></td>
</tr>
<tr>
<td>$19.00</td>
<td>person</td>
</tr>
</tbody>
</table>
HEARTY STEW BUFFET

HEARTY BEEF OR VEGETABLE STEW
Slow cooked beef with carrots, potatoes, and mushrooms served with rolls & butter

MIXED GREENS SALAD
Artisan greens, tomato, and cucumber with our house dressing

$15.50 | person

TEXMEX BUFFET

Comes with corn tortillas, lettuce, onions, cheese blend, salsa, sour cream, and your choice of one protein below:

- Ground Beef
- Ground Chicken
- Beyond Meat

$17.50 | person

MEDITERRANEAN BUFFET

PIТА POCKETS (2 per person)
Comes with falafel, slouvlaki chicken, lettuce, tomatoes, onions, cucumber, peppers, tzatziki, and mint sauce

$17.50 | person

BUDDHA BOWLS

Comes with the following:

White rice, quinoa, chickpeas, red/black beans, spinach, cucumbers, julienne carrots, avocado, tomatoes, roasted sweet potato, tofu cubes, teriyaki sauce, sweet chili sauce, sriracha sauce, and peanut sauce

$17.50 | person
ALBERTA CLASSIC DINNER BUFFET

30 PERSON MINIMUM
INCLUDES FAIR TRADE COFFEE, TEA, AND ICE WATER
$34.50 | person

**ENTRÉES**
Select one of the following:
- SLICED ALBERTA ROAST BEEF WITH HERB GRAVY
- HERB ROASTED CHICKEN BREAST
- VEGETARIAN WELLINGTON

**SIDES**
Select one of the following:
- CREAMY YUKON GOLD MASHED POTATOES
- OVEN ROASTED FRESH HERB POTATOES
- RICE PILAF
- SWEET & REGULAR POTATO MEDLEY

**DESSERTS**
FRESH FRUIT PLATTER

&
CHEF’S SWEET SELECTION
Fresh baked pies, chocolate mousse, and an assortment of cakes
Select main course (price listed) and one option from salads, sides, and dessert
Includes fair trade coffee, tea, and ice water
30 person minimum
Served with seasonal vegetables and fresh baked rolls with butter

Select one of the following:

**STUFFED CHICKEN SUPREME**
Pepper, spinach, and artichoke stuffed chicken with a chipotle cream sauce
$37.00 | person

**BACON WRAPPED TENDERLOIN**
Served with three peppercorn sauce
Seasonal pricing | person

**ATLANTIC SALMON**
Lemon and herb baked with a creamy mushroom dill sauce
$39.00 | person

**ROASTED PORK LOIN**
With a sweet apple jus and mustard sauce
$37.00 | person

**SALADS**
Select one of the following:

- MIXED GREENS SALAD
- DECONSTRUCTED CAESAR SALAD
- WEDGE SALAD

**SIDES**
Select one of the following:

- FINGERLING POTATOES
- MASHED POTATOES (REGULAR OR GARLIC)
- RISOTTO
- QUINOA PILAF
- SWEET POTATO PUREE
- CHEF’S SWEET SELECTION

**DESSERT**
Select one of the following:

- TIRAMISU
- CHEESE CAKE
- SEASONAL FRESH FRUIT
- CHOCOLATE CAKE

Vegetarian | Vegan | No Nuts | No Gluten | No Lactose | Local
COLD HORS D’OEUVRES
Minimum order three dozen per selection
add $2 per dozen for passed service

HOT PEPPER AND CREAM CHEESE PINWHEEL
Flour tortillas smothered with a cream cheese and hot pepper spread
$24.00 | dozen

SMOKED SALMON
Smoked salmon served on ice, garnished with capers and lemon
$29.00 | dozen

SHRIMP COCKTAIL SHOOTER
Tiger shrimp served with a spicy cocktail sauce
$24.00 | dozen

TOMATO BOCCONCINI
Cherry tomatoes stuffed with bocconcini, garnished with MacEwan basil
$25.00 | dozen

SUSHI
An assortment of Maki sushi and our exquisite Nigiri sushi including salmon and shrimp served with wasabi and soy sauce
$30.00 | dozen

GRAPE BITES
Grapes wrapped in creamy boursin, finished with a pistachio crumble
$24.00 | dozen

CUCUMBER CUPS
Herbed cream cheese and beet hummus served in cucumber cups
$28.00 | dozen

MELON BALLS
Prosciutto wrapped melon balls on a 3” skewer
$26.00 | dozen

TOMATO AND BLACK OLIVE BRUSCHETTA SPOONS
Seasonal tomatoes, black olives and MacEwan basil drizzled with olive oil served on an edible spoon
$22.00 | dozen

OLIVE TAPENADE
On a crostini, garnished with feta cheese and MacEwan basil
$28.00 | dozen

BRUSSELS SPROUT POPS
Blanched and rolled in fried onions with a balsamic reduction
$28.00 | dozen

VEGETARIAN  VEGAN  NO NUTS
NO GLUTEN  NO LACTOSE  LOCAL
HORS D’ŒUVRES RECEPTIONS

HOT HORS D’ŒUVRES
Minimum order three dozen per selection
Add $2 per dozen for passed service

MINI BEEF WELLINGTON
Tender beef wrapped in phyllo pastry
$32.00 | dozen

MINI BEEF WELLINGTON
Served with sweet chili sauce
$22.00 | dozen

VEGETARIAN SPRING ROLLS
Siljans cup filled with gourmet mushrooms, cooked in cream
$25.00 | dozen

PECAN CRUSTED CHICKEN TENDERS
White meat breaded chicken with pecans and honey mustard
$34.00 | dozen

MUSHROOM CROUSTADES
Served with a spicy cocktail sauce
$27.00 | dozen

COCONUT SHRIMP
Cooked risotto rice ball, coated with bread crumbs and Parmesan cheese
$26.00 | dozen

MINI SPINACH & ARTICHOKE TARTS
Mini tart filled with creamy spinach and artichoke dip
$26.00 | dozen

PRETZEL BITES
Toasted pretzel bites sprinkled in sea salt, served with a honey mustard sauce
$20.00 | dozen

CHICKEN AND WAFFLE
White meat breaded chicken with pecans and honey mustard
$28.00 | dozen

ARANCINI
Cooked risotto rice ball, coated with bread crumbs and Parmesan cheese
$30.00 | dozen

SOUP & SANDWICH
Our take on a comforting classic. 3 cheese grilled sandwich fingers with tomato soup shooters
$28.00 | dozen

CAULIFLOWER BITES
Towers signature crisp battered cauliflower tossed with spicy red chili sauce
$26.00 | dozen
DIP PLATTER
Roasted red pepper dip, creamy baba ganoush and roasted garlic hummus. Served with pita triangles, celery and carrot sticks.
$5.50 | person

FRUIT PLATTER
A refreshing platter of sliced and seasonal fruits, garnished berries.
$5.00 | person

MARKET VEGETABLE PLATTER
A colourful assortment of fresh vegetables including cauliflower, broccoli, peppers, zucchini, celery, tomatoes and carrots. Served with ranch house dressing.
$4.00 | person

CHEESE BOARD | CHEESE FACTORY
Assorted gourmet cheeses, with a selection locally sourced from the Cheese Factory. Served with pita triangles and an assortment of artisan crackers.
$6.00 | person

CHARCUTERIE BOARD | ITALIAN CENTRE
Assorted deli meats locally sourced from the Italian Centre along with asparagus, red peppers, red onions, bocconcini cheese, spiced olives, and Jill's Dills “the best tasting all natural pickle, locally sourced, made in Edmonton”. Served with an assortment of artisan crackers.
$12.50 | person
SWEET & SAVORY ADDITIONS

SWEETS AND SQUARES
Chef’s assorted selection of decadent dessert squares
$2.95 | person (1.5 pieces per person)

MINI CUPCAKES
Our selection of flavourful mini cupcakes
$1.65 | cupcake

HOUSE BAKED COOKIES
An assortment of our freshly baked 2 oz. cookies
$1.65 | cookie (minimum order 12)

PRE-PACKAGED POTATO CHIPS & POPCORN
$2.50 | person

HOUSE MADE POPCORN
$3.00 | person

TRAIL MIX
$2.00 | person

PRE-PACKAGED NUTS
$5.00 | person

BLOOM COOKIE CO. COOKIES
Vegan cookies by Bloom Cookie Co.
Please request 2 weeks prior to event
$3.25 | person

STRAWBERRY & BROWNIE KEBABS
$3.00 | each

ICE CREAM BAR
$5.00 | person (minimum order 20)

CUPCAKE BAR
$5.00 | 1 per person (minimum order 12)

SNACK BASKET
An assortment of pre-packaged snacks (Chips, chocolate bars, nuts, candy)
$2.50 | person (1 piece per person)

CONCESSIONS
We offer a concession service with a variety of snacks and hot items to suit your event

A premium concession service is also available

Please contact your catering manager to discuss
## RED WINE

**HOUSE WINE | CORKBEARD RED BLEND**
- $6.50 | glass (5 oz.)
- $29.00 | bottle

## WHITE WINE

**HOUSE WINE | CORKBEARD CHARDONNAY**
- $6.50 | glass (5 oz.)
- $29.00 | bottle

## DOMESTIC BEER

- $6.00 | bottle

**KOKANEE**

**BIG ROCK TRADITIONAL**

**KILOWATT**

**FILTHY CASUAL**

**AIRTRACTOR ALBERTA ALE**

## IMPORT BEER

- $7.00 | bottle

**HEINEKEN**

**CORONA**

## LIQUOR

- $6.50 | single 1 oz.

**STRATHCONA SPIRITS VODKA**

**STRATHCONA SPIRITS GIN**

**BACARDI BLACK RUM**

**BACARDI WHITE RUM**

**SEAGRAM VO RYE**

## SPECIALTY LIQUOR AVAILABLE UPON REQUEST

## BAR DETAILS

Our bar service has a minimum sales requirement of $300.00 plus a minimum charge per bartender of $25.00 per hour for a minimum of 3 hours. Events lasting longer than 3 hours may be charged additional labour fees. Clients will be charged the difference if minimums are not met.

MacEwan University Catering Services operates under the University's AGLC Institutional Liquor License and is governed by the regulations and procedures established by the provincial Legislation (AGLC) and MacEwan.

Arrangements for alcohol services are required a minimum of seven business days (M-F) prior to your event to ensure availability of the product and coverage of the liquor license.