BEVERAGES

Assorted Soft Drinks and Juices (cans and bottles) / 2.29 each
Fresh Juice Pitchers: Apple, Orange or Cranberry (serves 8-10 cups) / 12.99 each
Iced Tea or Lemonade Pitchers (serves 8-10 cups) / 12.99 each
Iced Tea or Lemonade Cambros (serves 80 cups) / 89.99 each
Chocolate or 2% Milk (500 ml) / 2.39 each
Bottled Water (500 ml) / 2.29 each
Bottled Sparkling Water (350 ml) / 2.99 each
Bottled Sparkling Water – Large (750 ml) / 7.99 each
Flavour Infused Ice Water Tower (serves 20-30 cups) / 19.99 per tower
Flavours include cucumber fresca, lemon lime, lemon mint
Tropical Fruit Punch (non-alcoholic – serves 40 cups) / 79.99 per punch
Freshly Brewed Fair Trade Coffee (serves ten 8oz cups) / 17.99 each
Assorted Fair Trade Tea - minimum order of 5 / 1.79 each
Hot Water (serves 8-10 cups) / 9.99 each
For additional hot water or hot water only
Hot Chocolate / 1.79 each
Assorted Bottled Smoothies / 4.99 each
Flavours include Mango Madness, Berry Blast, Green Machine
Soy Milk Creamer (natural flavour) is available upon request / additional 1.00 per order

Complimentary ice water is provided with all catering services, in quantities equivalent to the catering order. Requests for additional ice water or “ice water only” is charged as follows:
Ice Water Tower (serves 20-30 cups) / 19.99 each
BREAKFAST PACKAGES

**DAYBREAK** [minimum 5 guests per order] / 6.29
Assortment of mini croissants, muffins, scones, trail mix energy bars and turnovers (2 per)
Butter, preserves and honey
Pitchers of fresh morning juices – one pitcher for orders with 6 guests or less
Freshly brewed fair trade coffee and tea sampler

**DAYBREAK DELUXE** [minimum 5 guests per order] / 7.99
Assortment of mini croissants, muffins, scones, trail mix energy bars and turnovers (2 per)
Sliced banana bread and lemon loaf cut in half (1 per)
Butter, preserves and honey
Fresh sliced fruit (vegan, made without gluten)
Pitchers of fresh morning juices – one pitcher for orders with 6 guests or less
Freshly brewed fair trade coffee and tea sampler

**HEALTHY START** [minimum 5 guests per order] / 9.49
Assortment of trail mix energy bars, healthy muffins and scones
Sun-dried fruits and mixed nuts (vegan, made without gluten)
Plain Greek yogurt served in a bowl, with honey on the side
Mini fresh fruit skewers (1 per) (vegan, made without gluten)
Pitchers of fresh morning juices – one pitcher for orders with 6 guests or less
Freshly brewed fair trade coffee and tea sampler

**THE EXECUTIVE** [minimum 5 guests per order] / 13.99
Assortment of mini croissants, muffins, scones, trail mix energy bars and turnovers (2 per)
Butter, preserves and honey
Fresh sliced fruit (vegan, made without gluten)
Free-range scrambled eggs (made without gluten)
Maple smoked bacon and country sausage (3 pieces of each per)
Pitchers of fresh morning juices – one pitcher for orders with 6 guests or less
Freshly brewed fair trade coffee and tea sampler
BREAKFAST PACKAGES CONTINUED

EAGLE MOUNTAIN BUFFET [minimum 30 guests per order] / 21.99
*Served exclusively at our Diamond Alumni Centre location
Assortment of mini croissants, muffins, scones, trail mix energy bars and turnovers (2 per)
Fresh sliced fruit (vegan, made without gluten)
Thick sliced smoked bacon (made without gluten)
Grilled farmer’s sausage with fire roasted vegetables
Roasted potato duo (made without gluten)
Free-range scrambled eggs with parsley and Parmesan cheese (made without gluten)
Choose one of the following:
— Vanilla scented French toast
— Whole wheat apple pecan pancakes
— Belgian waffles
— Strawberry stuffed crepes with whipped cream
House-made fruit syrups, whipped cream, traditional maple syrup (made without gluten)
Pitchers of fresh morning juices
Freshly brewed fair trade coffee and tea sampler

CENTENNIAL PARK BRUNCH BUFFET [minimum 30 guests per order] / 29.99
*Served exclusively at our Diamond Alumni Centre location
Bakery fresh rolls and flatbread served with whipped butter, honey and preserves
Assorted breakfast pastries
Fraser Valley greens and herbs with assorted dressings [vegan, made without gluten]
Baby spinach with fresh apple, candied walnuts and blue cheese [made without gluten]
Fresh vegetable bounty salad with herb and garlic vinaigrette [vegan, made without gluten]
Orzo pasta salad with sun-dried tomatoes and arugula
Mykonos Greek salad with chickpeas [made without gluten]
Garden fresh vegetables and dip [made without gluten]
International cheese selection [made without gluten]
Fresh sliced fruit [vegan, made without gluten]
Grilled vegetable, vine tomatoes and bocconcini antipasto [made without gluten]
Choose one item from each of the following groups:
1. Traditional eggs benedict or eggs benedict Tofino (with smoked salmon) or eggs benedict Florentine or free-range scrambled eggs with parsley and Parmesan cheese
2. Whole wheat apple pecan pancakes or vanilla scented French toast or strawberry stuffed crepes with whipped cream or Belgian waffles
3. Grilled mango chicken breast with sun-dried apricot jus or Wild BC sockeye salmon with a creamy artichoke bisque or Thai green curry penne primavera or Potato cheddar perogies with caramelized onions, scallions and double smoked bacon
4. Roasted potato duo or seven grain rice pilaf
Garlic scented seasonal vegetables (made without gluten)
Whipped cream, house-made fruit syrups, corn syrup, traditional & pure maple syrup (made without gluten)
Pitchers of fresh morning juices
Freshly brewed fair trade coffee and tea sampler
BREAKFAST A LA CARTE

BAKER’S MINIS [2 per] – minimum 5 guests per order / 3.29
Assorted freshly baked mini pastries including muffins, trail mix energy bars, scones, croissants and turnovers served with butter, preserves and honey

FRESH BAKED FULL SIZE PASTRIES / 2.99
Sticky buns, muffins, Danishes, croissants, almond croissants, scones and turnovers served with butter, preserves and honey

FRESH BAKED MUFFIN MADE WITHOUT GLUTEN / 3.99
Assortment of chocolate chip, blueberry and mixed berry

GLUTEN-FREE BROWNIE / 3.99
Servings are individually pre-packaged

FRESH BAKED TRAIL MIX ENERGY BAR / 2.49

BANANA LOAF [1 piece per, cut in half] / 2.29

LEMON LOAF [1 piece per, cut in half] / 2.29

SAVOURY CORN, BACON, CHEDDAR AND JALAPEÑO LOAF [1 piece per, cut in half] / 2.29

PANCAKES [minimum 5 guests per order] / 2.99
Served with traditional maple syrup, butter and whipped cream (1 per)

FRESH SLICED FRUIT [minimum 5 guests per order] / 3.99
Sliced seasonal fruit, 4oz per person [vegan, made without gluten]

WHOLE FRESH FRUIT [1 per] / 1.49
A selection of seasonal whole fresh fruit [vegan, made without gluten]

TROPICAL FRUIT SKEWERS [1 per] / 4.09
Watermelon, Cantaloupe, Honey Dew, Grape and Strawberry [vegan, made without gluten]

CREATE YOUR OWN PARFAIT – minimum 5 guests per order / 3.29
Create your own yogurt parfait at this buffet of vanilla yogurt, granola & berries

ASSORTED LOW FAT VANILLA AND FRUIT YOGURT / 1.99
Flavours include strawberry, blueberry, honey [1 per], [made without gluten]

MCFRASER – minimum 5 guests per order / 4.59
Toasted English muffin with bacon, egg and cheddar cheese, served warm

HAM AND CHEDDAR CROISSANT – minimum 5 guests per order / 4.59

SAUSAGE, EGG, SPINACH & CHEESE TURNOVER – minimum 5 guests per order / 4.59

BREAKFAST CHARCUTERIE PLATTER – minimum 5 guests per order / 6.49
Sliced hard-boiled egg, grilled farmer sausage, pea meal bacon, cheddar cheese, dill pickle, mayonnaise, tomato and mini croissants

BREAKFAST SMOKED SALMON SALAD - meal size (1 per) / 11.99
Made without gluten. Sliced hard-boiled egg, smoked salmon, avocado, tomato and lettuce with creamy poppy seed dressing.
BREAKS
COFFEE BREAK PACKAGES

MINIMUM 5 GUESTS PER ORDER

THE SWEET TOOTH [2 pieces per guest] / 6.99
Chocolate drizzled rice krispie bars
Assorted dessert squares
Fresh baked cookies
Freshly brewed fair trade coffee and tea sampler

HEALTHY CHOICE WORKING BREAK / 6.19
Diamond Trail Mix [vegan, made without gluten]
Garden Fresh Vegetables with Dip [made without gluten]
Basket of whole fresh fruit [vegan, made without gluten]
Pitchers of iced tea and/or lemonade – one pitcher for orders with 6 guests or less
Freshly brewed fair trade coffee and tea sampler

DIP IT WORKING BREAK / 7.99
Spinach Dip
Hummus and Tzatziki
Salsa, sour cream and Guacamole [made without gluten]
Grilled Pita and Tortilla Chips [vegan]
Pitchers of iced tea and/or lemonade – one pitcher for orders with 6 guests or less
Freshly brewed fair trade coffee and tea sampler
COFFEE BREAKS A LA CARTE

FRESH BAKED GOURMET COOKIES [1 per] / 1.99
Assortment of chocolate chip, white chocolate, oatmeal raisin

FRESH BAKED MINI COOKIES [2 per] / 2.29
Assortment of chocolate chip, white chocolate, oatmeal raisin

COCONUT MACAROON [made without gluten] / 1.99

CHOCOLATE COCONUT MACAROON [made without gluten] / 1.99

SEASONAL AND ASSORTED DESSERTS [1.5 per] / 2.99
Assorted seasonal desserts mixed with a variety of the classic favourites: Nanaimo bars, brownies, date bars, peanut butter bars and lemon bars

BAKER’S MINIS [2 per] – minimum 5 guests per order / 3.29
Assorted freshly baked mini pastries including muffins, trail mix energy bars, scones, croissants and turnovers served with butter, preserves and honey

FRESH BAKED FULL SIZE PASTRIES / 2.99
Sticky buns, muffins, Danishes, croissants, almond croissants, scones and turnovers

FRESH BAKED MUFFINS [made without gluten] / 3.99
Assortment of chocolate chip, blueberry and mixed berry

GLUTEN-FREE BROWNIE / 3.99
Servings are individually pre-packaged

FRESH BAKED TRAIL MIX ENERGY BAR / 2.49
BANANA LOAF [1 piece per, cut in half] / 2.29
LEMON LOAF [1 piece per, cut in half] / 2.29

SAVOURY CORN, BACON, CHEDDAR AND JALAPEÑO LOAF [piece per, cut in half] / 2.29
COFFEE BREAKS A LA CARTE CONTINUED

MINI CUPCAKES [2 per] – minimum 5 guests per order / 4.99
Flavours may include: Red Velvet, Chocolate and Vanilla

MINI DELIGHTS [2 per] – minimum 5 guests per order / 4.99
Assorted mini cheesecakes and French pastries

MINI PROFITEROLES [2 per] / 4.99

FRESH SLICED FRUIT – minimum 5 guests per order / 3.99
Sliced seasonal fruit, 4oz per person [vegan, made without gluten]

WHOLE FRESH FRUIT [1 per] / 1.49
A selection of seasonal whole fresh fruit [vegan, made without gluten]

TROPICAL FRUIT SKEWERS [1 per] / 4.09
Watermelon, Cantaloupe, Honey Dew, Grape and Strawberry [vegan, made without gluten]

CLASSIC CHEESE SELECTION – minimum 5 guests per order / 5.29
Cheddar, Swiss, marble and Havarti garnished with strawberries and grapes
and served with crackers, 2oz of cheese per person [made without gluten]

INTERNATIONAL CHEESE SELECTION – minimum 5 guests per order / 7.29
Boursin, Camembert, goats’ cheese, Swiss, Havarti, Danish blue, provolone, Monterey Jack and cheddar garnished with
strawberries and grapes and served with crackers, 2oz of cheese per person [made without gluten]

BOWLS OF CHIPS / 2.59
Flavours may include Regular, BBQ, Dill, Doritos, 32 grams per person [made without gluten]
*Individual bags available upon request*

TRAIL MIX / 2.99
Made in-house, includes sun-dried apricots, raisins, dried cranberries, dried fig, sunflower seeds, pumpkin seeds,
peanuts, cashews, brazil nuts, serving size is 1/2 cup per person [vegan, made without gluten]
TIM HORTONS

PASTRIES
Assorted Donuts (1 per) / 1.39
Apple fritter, chocolate glazed, chocolate dip, Boston cream, Honey cruller, honey dip, walnut crunch, old fashion plain
One Dozen Donuts / 9.99
One Dozen Cookies / 9.99
Timbits ™ 10 pack / 2.99
Timbits ™ 20 pack / 5.99
Timbits ™ 50 pack / 13.99

BEVERAGES
Coffee Take Twelve [minimum 12] / 23.50 / 12
Steeped Tea Take Twelve [minimum 12] / 23.50 / 12
LUNCH PACKAGES

DELI COMBO 1 [minimum 5 guests per order] / 11.99
Deli sandwiches, wraps or sandwich minis [choose one]
Fillings include a variety of the following, Chef’s choice:
— Roasted chicken breast, cucumber, tomato, sliced red onion, selected cheese, pesto aioli
— Baked sun-dried tomato and lemon wild BC salmon with baby greens
— Roast beef, horseradish aioli, tomato, cucumber, selected cheese, lettuce
— Deli-style turkey, cranberry aioli, tomato, cucumber, selected cheese, lettuce
— Capicola, salami, Dijon aioli, tomato, cucumber, selected cheese, lettuce
Each order will also have two of the following vegetarian fillings, Chef’s choice:
— Roma tomato, avocado, green peppers, spinach, chive aioli
— Grilled Portobello mushroom, baby greens, Boursin cream cheese
— Roasted Bell pepper and zucchini with tomato, hummus
[25% of each order will be vegetarian]
Garden fresh vegetables and dip [vegan, made without gluten]
Seasonal and assorted desserts
Assorted bottled soft drinks and juices

DELI COMBO 2 [minimum 5 guests per order] / 11.99
Deli sandwiches, wraps or sandwich minis [choose one]
Fillings include a variety of the following, Chef’s choice:
— Roasted chicken breast, cucumber, tomato, sliced red onion, selected cheese, pesto aioli
— Baked sun-dried tomato and lemon wild BC salmon with baby greens
— Roast beef, horseradish aioli, tomato, cucumber, selected cheese, lettuce
— Deli-style turkey, cranberry aioli, tomato, cucumber, selected cheese, lettuce
— Capicola, salami, Dijon aioli, tomato, cucumber, selected cheese, lettuce
Each order will also have two of the following vegetarian fillings, Chef’s choice:
— Roma tomato, avocado, green peppers, spinach, chive aioli
— Grilled Portobello mushroom, baby greens, Boursin cream cheese
— Roasted Bell pepper and zucchini with tomato, hummus
[25% of each order will be vegetarian]
Chef’s choice of salad
Seasonal and assorted desserts
Assorted bottled soft drinks and juices
LUNCH PACKAGES CONTINUED

DELI COMBO 3 [minimum 5 guests per order] / 11.99
Deli sandwiches, wraps or sandwich minis [choose one]
Fillings include a variety of the following, Chef’s choice:
— Roasted chicken breast, cucumber, tomato, sliced red onion, selected cheese, pesto aioli
— Baked sun-dried tomato and lemon wild BC salmon with baby greens
— Roast beef, horseradish aioli, tomato, cucumber, selected cheese, lettuce
— Deli-style turkey, cranberry aioli, tomato, cucumber, selected cheese, lettuce
— Capicola, salami, Dijon aioli, tomato, cucumber, selected cheese, lettuce
Each order will also have two of the following vegetarian fillings, Chef’s choice:
— Roma tomato, avocado, green peppers, spinach, chive aioli
— Grilled Portobello mushroom, baby greens, Boursin cream cheese
— Roasted Bell pepper and zucchini with tomato, hummus
[25% of each order will be vegetarian]
Fresh sliced fruit [vegan, made without gluten]
Seasonal and assorted desserts
Assorted bottled soft drinks and juices

DELI COMBO 4 [minimum 5 guests per order] / 14.99
Deli sandwiches, wraps or sandwich minis [choose one]
Fillings include a variety of the following, Chef’s choice:
— Roasted chicken breast, cucumber, tomato, sliced red onion, selected cheese, pesto aioli
— Baked sun-dried tomato and lemon wild BC salmon with baby greens
— Roast beef, horseradish aioli, tomato, cucumber, selected cheese, lettuce
— Deli-style turkey, cranberry aioli, tomato, cucumber, selected cheese, lettuce
— Capicola, salami, Dijon aioli, tomato, cucumber, selected cheese, lettuce
Each order will also have two of the following vegetarian fillings, Chef’s choice:
— Roma tomato, avocado, green peppers, spinach, chive aioli
— Grilled Portobello mushroom, baby greens, Boursin cream cheese
— Roasted Bell pepper and zucchini with tomato, hummus
[25% of each order will be vegetarian]
Chef’s soup creation [vegetarian based]
Chef’s choice of salad
Fresh sliced fruit [vegan, made without gluten]
Assorted bottled soft drinks and juices
LUNCH PACKAGES CONTINUED

VEGETARIAN DELI COMBO 5 [minimum 5 guests per order] / 15.99

Deli sandwiches, wraps or sandwich minis [choose one]
Vegetarian fillings include a variety of the following, Chef’s choice:
— Roma tomato, avocado, green peppers, spinach, chive aioli
— Grilled Portobello mushroom, baby greens, Boursin cream cheese
— Roasted Bell pepper and zucchini with tomato, hummus
Kale and Edamame salad [vegan, made without gluten]
Coconut and chocolate coconut macaroons [made without gluten]
Assorted bottled smoothies

CLASSIC BOXED LUNCH TO GO [1 per] / 8.29

Selection of deli-style wraps with Chef’s choice of fillings
Fillings include a variety of the following, Chef’s choice:
— Roasted chicken breast, cucumber, tomato, sliced red onion, selected cheese, pesto aioli
— Baked sun-dried tomato and lemon wild BC salmon with baby greens
— Roast beef, horseradish aioli, tomato, cucumber, selected cheese, lettuce
— Deli-style turkey, cranberry aioli, tomato, cucumber, selected cheese, lettuce
— Capicola, salami, Dijon aioli, tomato, cucumber, selected cheese, lettuce
Each order will also have two of the following vegetarian fillings, Chef’s choice:
— Roma tomato, avocado, green peppers, spinach, chive aioli
— Grilled Portobello mushroom, baby greens, Boursin cream cheese
— Roasted Bell pepper and zucchini with tomato, hummus
[25% of each order will be vegetarian]
Juice box
Piece of whole fruit [vegan, made without gluten]
Cookie
LUNCH BUFFETS

MINIMUM 10 GUESTS PER ORDER

BAKED PASTA BUFFET / 16.49
Toasted garlic bread
Caesar salad with focaccia croutons
Choose one of the following sets of pastas:
— Baked penne rigate with beef Bolognese sauce AND Baked fettuccini with Alfredo sauce
— Baked fusilli and chicken with roasted garlic cream sauce AND Baked spaghetti with vegetable marinara sauce
Seasonal and assorted desserts

VEGETARIAN BUFFET / 16.99
Spring mix salad [vegan, made without gluten]
Pita and hummus
Sage scented grilled cauliflower steaks [vegan, made without gluten]
Panko crusted eggplant Parmesan
Maple scented seven-grain rice pilaf [vegan]
Fresh sliced fruit [vegan, made without gluten]

MEDITERRANEAN BUFFET / 20.99
Pita and tzatziki
Mediterranean pasta salad
Lemon and oregano roasted boneless chicken breast [made without gluten]
Steamed vegetables with herb butter [made without gluten]
Greek potatoes and rice pilaf [made without gluten]
Assorted mini cookies (1 per)

WEST COAST ABORIGINAL BUFFET / 20.99
Vancouver Island clam chowder [made without pork]
Sweet potato salad with corn and toasted pecans [vegan, made without gluten]
Wild rice and forest mushrooms [vegan, made without gluten]
Maple glazed wild BC salmon [made without gluten]
Fire roasted tomato, bell pepper and Portobello mushrooms [vegan, made without gluten]
Fresh sliced fruit and berries [vegan, made without gluten]
LUNCH BUFFETS CONTINUED

MINIMUM 20 GUESTS PER ORDER

LATIN FIESTA BUFFET  /  22.99
Corn tortilla chips with Pico de Gallo [vegan, made without gluten]
Tortilla soup with sour cream and scallion [vegetarian based and made without gluten]
Sweet & spicy papaya salad [made without gluten]
Seven Vegetable Taco Salad [made without gluten]

Choose one of the following entrées:
— Spiced chicken fajitas with sautéed peppers, onion, mushrooms, warm flour tortillas
— Chipotle and tamarind slow roasted beef [made without gluten]
Mexican bean casserole [vegan, made without gluten]
Spanish rice pilaf [vegan, made without gluten]
Seasonal and assorted desserts

A TASTE OF INDIA BUFFET  /  24.99
Naan bread
Madras curried lentil soup [vegetarian based and vegan, made without gluten]
Mixed field greens and assorted dressing [vegan, made without gluten]
Crisp romaine, tomato, cucumber and onions with spiced vinaigrette [vegan, made without gluten]
Couscous tabbouleh [vegan]
Raita

Choose one of the following entrées:
Diamond Curried Chicken [made without gluten] or Beef Vindaloo [made without gluten] or Tandoori Chicken [made without gluten]
Chana Masala [vegan, made without gluten]
Basmati rice with peas [vegan, made without gluten]
Fresh sliced fruit [vegan, made without gluten]
Mini cookies [1 per]

ASIAN INSPIRED BUFFET  /  27.99

Choose one of the following soups:
Hot & Sour Soup [with chicken, and made without gluten] or Szechuan Carrot Soup [vegetarian based, and made without gluten]
Mixed field greens and assorted dressings [vegan, made without gluten]
Chow mein noodle salad
Asian inspired coleslaw [made without gluten]
Soba noodle salad with sautéed Shiitake mushrooms

Choose one of the following entrées:
Chicken teriyaki stir-fry or Ginger beef and vegetable or Hoi sin BBQ pork loin
Tofu coconut curry [vegan, made without gluten]
Vegetarian chop suey with bok choy [vegan]
Fried jasmine rice
Fresh sliced fruit [vegan, made without gluten]
Seasonal and assorted desserts
LUNCH BUFFETS CONTINUED

MINIMUM 20 GUESTS PER ORDER

BURNABY MOUNTAIN BUFFET / 31.99
Fresh baked dinner rolls with whipped butter and tapenade
Chef’s fresh vegetarian soup creation

Choose two of the following salads:
— Fraser valley greens and herbs with assorted dressings [vegan, made without gluten]
— Bow-tie pasta salad with arugula, roasted peppers and balsamic vinaigrette
— Fresh vegetable bounty salad with herb and garlic dressing [vegan, made without gluten]
— Romaine hearts with chickpea, tomato, cucumber and feta cheese [made without gluten]
— Duo of quinoa and Couscous with lemon vinaigrette [vegan]
Wild BC poached and house-made candied salmon display [made without gluten]
Garden fresh vegetables and dip [vegan, made without gluten]

Choose one of the following entrées:
— Wild BC salmon fillet with Roma tomato and fennel ragout [made without gluten]
— Honey mango chicken breast with sun-dried apricot demi-glace [made without gluten]
— Slow roasted AAA beef loin with caramelized garlic jus [made without gluten]
— Grilled cauliflower and sage steaks with a creamy cheddar cheese sauce [made without gluten]

Add a second entrée for an additional 4.99 per person

Tarragon scented seasonal steamed vegetables [vegan, made without gluten]
Roasted yam and baby potatoes [made without gluten]
Fresh sliced fruit and berries [vegan, made without gluten]
Chef’s dessert selection
Freshly brewed fair trade coffee and tea sampler

SEE PAGE 37 IN DINNER BUFFET SECTION FOR BUFFET ENHANCEMENTS.
LUNCH A LA CARTE

DELI SANDWICHES [1 per, cut in half] / 6.79
Deli-style sandwiches served on artisan breads and rolls, including Filone, sun-dried cranberry, multigrain, marble rye, Portuguese buns and whole wheat bread.
Fillings include a variety of the following, Chef’s choice:
— Roasted chicken breast, cucumber, tomato, sliced red onion, selected cheese, pesto aioli
— Baked sun-dried tomato and lemon wild BC salmon with baby greens
— Roast beef, horseradish aioli, tomato, cucumber, selected cheese, lettuce
— Deli-style turkey, cranberry aioli, tomato, cucumber, selected cheese, lettuce
— Capicola, salami, Dijon aioli, tomato, cucumber, selected cheese, lettuce
Each order will also have two of the following vegetarian fillings, Chef’s choice:
— Roma tomato, avocado, green peppers, spinach, chive aioli
— Grilled Portobello mushroom, baby greens, Boursin cream cheese
— Roasted Bell pepper and zucchini with tomato, hummus
[25% of each order will be vegetarian]

DELI WRAPS [1 per, cut in half] / 6.79
Deli-style wraps served on whole wheat, spinach, sun-dried tomato or regular wraps
Fillings include a variety of the following, Chef’s choice:
— Roasted chicken breast, cucumber, tomato, sliced red onion, selected cheese, pesto aioli
— Baked sun-dried tomato and lemon wild BC salmon with baby greens
— Roast beef, horseradish aioli, tomato, cucumber, selected cheese, lettuce
— Deli-style turkey, cranberry aioli, tomato, cucumber, selected cheese, lettuce
— Capicola, salami, Dijon aioli, tomato, cucumber, selected cheese, lettuce
Each order will also have two of the following vegetarian fillings, Chef’s choice:
— Roma tomato, avocado, green peppers, spinach, chive aioli
— Grilled Portobello mushroom, baby greens, Boursin cream cheese
— Roasted Bell pepper and zucchini with tomato, hummus
[25% of each order will be vegetarian]

SANDWICH MINIS [2 per] / 6.79
Deli-style mini sandwiches served on mini croissants, mini rolls and mini Ciabatta
Fillings include a variety of the following, Chef’s choice:
— Roasted chicken breast, cucumber, tomato, sliced red onion, selected cheese, pesto aioli
— Baked sun-dried tomato and lemon wild BC salmon with baby greens
— Roast beef, horseradish aioli, tomato, cucumber, selected cheese, lettuce
— Deli-style turkey, cranberry aioli, tomato, cucumber, selected cheese, lettuce
— Capicola, salami, Dijon aioli, tomato, cucumber, selected cheese, lettuce
Each order will also have two of the following vegetarian fillings, Chef’s choice:
— Roma tomato, avocado, green peppers, spinach, chive aioli
— Grilled Portobello mushroom, baby greens, Boursin cream cheese
— Roasted Bell pepper and zucchini with tomato, hummus
[25% of each order will be vegetarian]
HOT DISHES TO SHARE

SERVES 10/20

BAKED THREE CHEESE MACARONI / 39.99 / 69.99
MEAT OR VEGETARIAN SHEPHERD’S PIE / 49.99 / 79.99
MEAT OR VEGETARIAN LASAGNA / 49.99 / 79.99
DIAMOND CURRIED CHICKEN WITH BASMATI RICE / 59.99 / 89.99
[made without gluten]
PANKO CRUSTED EGGPLANT PARMESAN / 39.99 / 69.99
GARLIC SCENTED STEAMED SEASONAL VEGETABLES / 29.99 / 44.99
GARDEN FRESH SIDE SALADS

MINIMUM 5 GUESTS PER ORDER

RED BLISS POTATO SALAD / 2.99
Made without gluten. Baby potatoes, eggs, celery and green onion served with grainy mustard aioli.

SIMPLY CAESAR / 3.29
Crisp hearts of romaine tossed in creamy Caesar dressing, topped with Parmesan cheese and toasted focaccia croutons

MAPLE SPINACH SALAD / 3.69
Made without gluten. Fresh baby spinach tossed with granny smith apples and candied walnuts served with maple mustard vinaigrette.

SPRING MIX SALAD / 2.99
Vegan and made without gluten. Fresh spring mix lettuce with cherry tomatoes served with house dressing.

QUINOA SALAD / 3.99
Vegan. Quinoa with fresh vegetables and herbs tossed in lemon vinaigrette.

CHILI LIME ICEBERG SALAD / 2.99
Made without gluten. Tomato, cucumber, avocado, corn and black beans served on a bed of iceberg lettuce with chili lime vinaigrette.

MEDITERRANEAN PASTA SALAD / 3.99
Rotini pasta tossed with tomato, cucumber, bell peppers, Kalamata olives and feta cheese with herb and garlic dressing

KALE AND EDAMAME SALAD / 2.99
Vegan and made without gluten. Kale, edamame, red onion, carrot, craisins and sunflower seeds with fresh lemon dressing.

CAPRESE ARUGULA SALAD / 2.99
Made without gluten. Fresh arugula, grape tomato, red onion slices and bocconcini cheese served with balsamic honey dressing.

SWEET PAPAYA SALAD / 4.29
Made without gluten. Sweet papaya tossed with tomato, bell peppers and red onions with honey cilantro vinaigrette.
FRUIT, CHIPS & VEGETABLES WITH DIP

GARDEN FRESH VEGETABLES AND DIP [minimum 5 guests per order] / 3.99
[vegan, made without gluten]

FRESH SLICED FRUIT [minimum 5 guests per order] / 3.99
Sliced seasonal fruit, 4oz per person [vegan, made without gluten]

WHOLE FRESH FRUIT [1 per] / 1.49
A selection of seasonal whole fresh fruit [vegan, made without gluten]

TROPICAL FRUIT SKEWERS [1 per] / 4.09
Watermelon, Cantaloupe, Honey Dew, Grape and Strawberry [vegan, made without gluten]

MEXICAN MADNESS [minimum 5 guests per order] / 3.29
Corn tortilla chips served with traditional salsa, sour cream and fresh guacamole

SPINACH & ARTICHOKE DIP WITH CORN TORTILLA CHIPS [minimum 5 guests per order] / 3.49

BOWLS OF CHIPS / 2.59
Flavours may include Regular, BBQ, Dill, Doritos, 32 grams per person [made without gluten]
Individual bags available upon request

HOUSE-MADE SOUPS

MINIMUM 10 GUESTS PER ORDER

CREAM OF ROASTED GARLIC AND TOMATO BASIL / 3.99
Made without gluten, can be vegan upon request

Varieties may include curry lentil, tomato roast garlic, carrot and ginger, butternut squash

CHOOSE YOUR OWN SOUP [from the above Chef’s varieties] / 4.99
SIGNATURE INDIVIDUAL MEAL SIZED SALADS

**GRILLED CHICKEN SALAD / 10.99**  
Made without gluten. Grilled chicken breast, mixed greens, avocado, grape tomatoes, mango poppy seed dressing.

**VEGETARIAN SPINACH SALAD / 8.99**  
Made without gluten. Baby spinach, mandarin oranges, strawberries, almonds, feta cheese, raspberry vinaigrette.

**GRILLED VEGETABLE SALAD / 10.99**  
Vegan and made without gluten. Marinated grilled vegetables, artichoke hearts, arugula, tomato, balsamic dressing.

**WILD BC SALMON SALAD WITH MIXED GREENS / 12.99**  
Made without gluten. Grilled wild BC salmon, mixed greens, grape tomatoes, herb & garlic Vinaigrette.

**ROLLS / 0.99**  
Assorted Rolls [1 per]

PIZZA SELECTIONS

**16” PIZZA [10 slices per pizza] / 17.49**
Traditional style with tomato sauce and mozzarella  
Classic Pepperoni – loaded with pepperoni  
Hawaiian – ham & pineapple  
Three Cheese – mozzarella, Parmesan & cheddar  
Deluxe Vegetarian – assortment of vegetables

**CREATE YOUR OWN THREE TOPPING PIZZA / 19.99**  
Select 3 topping from the following:
Pepperoni, ham, bacon, chicken, sausage, ground beef, green peppers, black olives, spinach, tomato, onion, banana peppers, mushrooms

**PIZZA COMBO [serves 10] / 99.99**  
Choose 2 of our regular 16” pizzas:
Classic Pepperoni, Hawaiian, Three Cheese, Deluxe Vegetarian  
Caesar salad  
Assorted bottled soft drinks and juices  
Fresh baked gourmet cookies
BARBECUE SELECTIONS

BBQ’s with 50+ guests will include a chef barbecuing onsite and 1 service staff per 50 guests. BBQ’s with less than 50 guests will be served buffet style in chafing dishes unless otherwise coordinated.

SIMPLY BBQ [1 protein per guest] – minimum 10 guests / 11.99
All beef burgers
Vegetarian burgers
Sliced tomato, crisp lettuce, onion, ketchup, mustard and relish
Bowls of chips [individual bags available upon request]
Assorted bottled soft drinks and juices

DELUXE BBQ [1 protein per guest] – minimum 10 guests / 14.99
Maple spinach salad [made without gluten]
Mediterranean pasta salad
All beef burgers & hot dogs
Vegetarian burgers & vegetarian hot dogs
Bakery fresh sesame and whole wheat kaiser buns
Sliced cheddar cheese, onions, tomato, crisp lettuce, sauerkraut and banana peppers
Ketchup, mustard, relish and mayonnaise
Rice krispie squares & mini cookies
Bowls of chips [individual bags available upon request]
Assorted bottled soft drinks and juices

PLATINUM BBQ [2 proteins per guest] – minimum 30 guests / 25.99
Cornbread and fresh baked Rolls with creamery butter
Mixed field greens with assorted dressings [vegan, made without gluten]
Maple spinach salad [made without gluten]
Mediterranean pasta salad
Quinoa with fresh vegetables and herbs tossed in lemon vinaigrette [vegan]
Corn tortilla chips and Pico de Gallo [vegan]
Choose two of the following:
— Double smoked bacon and chicken brochettes [made without gluten]
— Pork baby back ribs [made without gluten]
— Grilled wild BC salmon with papaya salsa [made without gluten]
Molasses baked beans [vegan, made without gluten]
Grilled marinated Portobello mushrooms and sweet onions [vegan, made without gluten]
Chocolate smothered rice krispie squares, mini cookies & coconut macaroons [made without gluten]
Fresh sliced fruit [vegan, made without gluten]
Assorted bottled soft drinks and juices
Flavour-infused water tower
THREE COURSE PLATED LUNCHES

MINIMUM 10 GUESTS PER ORDER

Plated lunches include fair trade coffee & tea, rolls, filone, flatbread with whipped butter & tapenade, and are served exclusively at our Diamond Alumni Centre location.

GAGLARDI WAY / 32.00
Seasoned & grilled romaine hearts, Caesar dressing, crisp prosciutto, garlic crostini, Parmesan cheese
Nori-wrapped miso wild BC salmon fillet, wasabi cream, soy emulsion
Seven grain rice pilaf & green bean bundle
Chocolate Tuxedo Torte

DEEP COVE / 34.00
Potato roasted garlic and organic wild rice soup, truffle-scented crème fraiche, crispy leeks [made without gluten]
Swiss chard, artichoke hearts & Boursin cheese-stuffed chicken breast supreme,
Port wine reduction, honey glaze matchstick carrots, oven-roasted potato duo
Blueberry cheesecake

THE BURRARD / 37.00
Golden beet confit & peppered goat cheese herb salad [made without gluten] Shaved fennel, horseradish buttermilk dressing
Pan-seared pancetta-wrapped top sirloin, wild mushroom duxelles [made without gluten],
Merlot jus, whipped potato, grilled bell peppers, asparagus
Bailey’s Mozart mousse cake
PLATTERS

MINIMUM 5 GUESTS PER ORDER

GARDEN FRESH VEGETABLES AND DIP [vegan, made without gluten] / 3.99

FRESH SLICED FRUIT / 3.99
Sliced seasonal fruit, 4oz per person [vegan, made without gluten]

CLASSIC CHEESE SELECTION / 5.29
Cheddar, Swiss, marble and Havarti garnished with strawberries and grapes and served with crackers, 2oz of cheese per person

INTERNATIONAL CHEESE SELECTION / 7.29
Boursin, Camembert, goats’ cheese, Swiss, Havarti, Danish blue, provolone, Monterey Jack and cheddar garnished with strawberries and grapes and served with crackers, 2oz of cheese per person

DELI-STYLE MEAT PLATTER / 6.19
Deli style and cured meats including black forest ham, turkey breast, pastrami, Capicola, prosciutto and Montreal smoked beef served with rolls and condiments

ANTIPASTO PLATTER / 6.19
Grilled marinated vegetables, mixed olives, artichokes, prosciutto, pickled vegetables, Genoa salami, Capicola, vine tomatoes and bocconcini with a grissini bouquet

SUSHI (2 per) / 3.99
A selection of popular rolls and nigiri with pickled ginger, soy sauce and wasabi

MEXICAN MADNESS / 3.29
Corn tortilla chips served with traditional salsa, sour cream and fresh guacamole

SPINACH AND ARTICHOKE DIP WITH CORN TORTILLA CHIPS / 3.49

MEDITERRANEAN FLATBREADS AND DIPS / 4.49
Grilled flatbread and pita served with hummus and tzatziki
MINIMUM 5 GUESTS PER ORDER

POACHED WILD BC SALMON DISPLAY / 6.99
Smoked, poached and candied salmon [made without gluten]

WEST COAST SEAFOOD CASCADE / 12.49
A wonderful selection of marinated mussels, albacore tuna, wild BC Salmon, smoked mackerel, scallops, octopus and crab legs [made without gluten]

MINI SANDWICH OR WRAPS PLATTER / 6.79
An assortment of either deli sandwiches cut in quarters OR deli wraps cut into 6 bite-size pieces each. 4 quarters of deli sandwich or 6 pieces of deli wrap per person. Chef’s choice of fillings may include:
— Roasted chicken breast, cucumber, tomato, sliced red onion, selected cheese, pesto aioli
— Baked sun-dried tomato and lemon wild BC salmon with baby greens
— Roast beef, horseradish aioli, tomato, cucumber, selected cheese, lettuce
— Deli-style turkey, cranberry aioli, tomato, cucumber, selected cheese, lettuce
— Capicola, salami, Dijon aioli, tomato, cucumber, selected cheese, lettuce
— Roma tomato, avocado, green peppers, spinach, chive aioli
— Grilled Portobello mushroom, baby greens, boursin cream cheese
— Roasted Bell pepper and zucchini with tomato, hummus
COLD HORS D’OEUVRES SELECTIONS

MINIMUM ORDER 3 DOZEN PER ITEM

4 pieces per guest recommended for 1 to 1.5 hour reception / 6 pieces per guest recommended for 1.5 to 2 hour reception

COLD SELECTIONS – passed by a server or stationed upon request / 28.99 per dozen

MEAT
Spicy Albacore Tuna with Sweet Dashi Glaze
Bison Carpaccio Topped Sun-Dried Cranberry Chutney
Avocado and Dungeness Crab Tartlets
Smoked Salmon Blini with a Vanilla Orange Cream and Tobiko
Roasted Beef and Wild Mushroom Roulade
Smoked Duck Breast with Apple Mango Slaw
Prosciutto wrapped Asparagus with Sun-Dried Tomato Aioli [made without gluten]

VEGETARIAN
Peppered Goats’ Cheese with Candied Pecan
Grilled Portobello Mushroom Wedges with Herbed Goats’ Cheese [made without gluten]
Micro Greek Salad Cucumber Cups [made without gluten]
Tomato Bruschetta Crostini
Wild Mushroom Croustades
Sun-Dried Fig and Gorgonzola Cheese
Parmesan Tuille of Black Pepper and Basil Mascarpone [made without gluten]
HOT HORS D’OEUVRES SELECTIONS

MINIMUM ORDER 3 DOZEN PER ITEM

4 pieces per guest recommended for 1 to 1.5 hour reception / 6 pieces per guest recommended for 1.5 to 2 hour reception

HOT SELECTIONS – passed by a server / 28.99 per dozen

MEAT
Mini Chicken Brochettes with Roasted Garlic Aioli [made without gluten]
Prosciutto Wrapped Lamb Brochette [made without gluten]
Swedish Meat Balls
Dungeness Crab Cake with Mango Chili Aioli
Chicken Satay with a Lemon Grass Soy Emulsion
Mini Curried Chicken Pot Pie
Moulard Duck Breast Crostini with Wild Blueberry Chutney
Mini Double Smoked Bacon BLT
Mini Nacho Bites
Duck Confit Spring Rolls with Mango Hoisin Dip
Porcini dusted Grilled Fallow Venison
Wild Boar Wrapped Chicken Drumette [made without gluten]
Roasted Prime Rib with Mini Yorkshire Pudding [served exclusively at our Diamond Alumni Centre location]
Sautéed Prawns with Green Coconut Curry [made without gluten]

VEGETARIAN
Vegetable Pakora with Tamarind Drizzle
Vegetarian Spring Rolls with a Sweet Tangy Plum Sauce
House-made Spanakopita
Assorted Artisan Vegetarian Quiche
Panko Crusted Camembert with BC Royal Gala Apples
Forest Mushroom Kebabs [made without gluten]
Truffle Scented Mini Baked Blue Potato [made without gluten]
Almond Crusted Japanese Eggplant with Oven Roasted Tomato Jam
BUFFETS

MINIMUM 10 GUESTS PER ORDER

BAKED PASTA BUFFET / 16.49
Toasted garlic bread
Caesar salad with focaccia croutons
Choose one of the following sets of pastas:
— Baked penne rigate with beef Bolognese sauce AND Baked fettuccini with Alfredo sauce
— Baked fusilli and chicken with roasted garlic cream sauce AND Baked spaghetti with vegetable marinara sauce
Seasonal and assorted desserts

VEGETARIAN BUFFET / 16.99
Spring mix salad [vegan, made without gluten]
Pita and hummus
Sage scented grilled cauliflower steaks [vegan, made without gluten]
Panko crusted eggplant Parmesan
Maple scented seven-grain rice pilaf [vegan]
Fresh sliced fruit [vegan, made without gluten]

MEDITERRANEAN BUFFET / 20.99
Pita and tzatziki
Mediterranean pasta salad
Lemon and oregano roasted boneless chicken breast [made without gluten]
Steamed vegetables with herb butter [made without gluten]
Greek potatoes and rice pilaf [made without gluten]
Assorted mini cookies [1 per]

WEST COAST ABORIGINAL BUFFET / 20.99
Vancouver Island clam chowder [made without pork]
Sweet potato salad with corn and toasted pecans [vegan, made without gluten]
Wild rice and forest mushrooms [vegan, made without gluten]
Maple glazed wild BC salmon [made without gluten]
Fire roasted tomato, bell pepper and Portobello mushrooms [vegan, made without gluten]
Fresh sliced fruit and berries [vegan, made without gluten]
BUFFET CONTINUED

MINIMUM 20 GUESTS PER ORDER

LATIN FIESTA BUFFET / 22.99
Corn tortilla chips with Pico de Gallo [vegan, made without gluten]
Tortilla soup with sour cream and scallion [vegetarian based and made without gluten]
Sweet & spicy papaya salad [made without gluten]
Seven Vegetable Taco Salad [made without gluten]

Choose one of the following entrées:
— Spiced chicken fajitas with sautéed peppers, onion, mushrooms, warm flour tortillas
— Chipotle and tamarind slow roasted beef [made without gluten]
Mexican bean casserole [vegan, made without gluten]
Spanish rice pilaf [vegan, made without gluten]
Seasonal and assorted desserts

A TASTE OF INDIA BUFFET / 24.99
Naan bread
Madras curried lentil soup [vegetarian based and vegan, made without gluten]
Mixed field greens and assorted dressing [vegan, made without gluten]
Crisp romaine, tomato, cucumber and onions with spiced vinaigrette [vegan, made without gluten]
Couscous tabbouleh [vegan]
Raita

Choose one of the following entrées:
Diamond Curried Chicken [made without gluten] or Beef Vindaloo [made without gluten] or Tandoori Chicken [made without gluten]
Chana Masala [vegan, made without gluten]
Basmati rice with peas [vegan, made without gluten]
Fresh sliced fruit [vegan, made without gluten]
Mini cookies [1 per]

ASIAN INSPIRED BUFFET / 27.99
Choose one of the following soups:
Hot & Sour Soup [with chicken, and made without gluten] or Szechuan Carrot Soup [vegetarian based, and made without gluten]
Mixed field greens and assorted dressings [vegan, made without gluten]
Chow mein noodle salad
Asian inspired coleslaw [made without gluten]
Soba noodle salad with sauteed Shiitake mushrooms

Choose one of the following entrées:
Chicken teriyaki stir-fry or Ginger beef and vegetable or Hoi sin BBQ pork loin
Tofu coconut curry [vegan, made without gluten]
Vegetarian chop suey with bok choy [vegan]
Fried jasmine rice
Fresh sliced fruit [vegan, made without gluten]
Seasonal and assorted desserts
MINIMUM 20 GUESTS PER ORDER

BURNABY MOUNTAIN BUFFET / 31.99
Fresh baked dinner rolls with whipped butter and tapenade
Chef’s fresh vegetarian soup creation

Choose two of the following salads:
— Fraser valley greens and herbs with assorted dressings [vegan, made without gluten]
— Bow-tie pasta salad with arugula, roasted peppers and balsamic vinaigrette
— Fresh vegetable bounty salad with herb and garlic dressing [vegan, made without gluten]
— Romaine hearts with chickpea, tomato, cucumber and feta cheese [made without gluten]
— Duo of quinoa and Couscous with lemon vinaigrette [vegan]
Wild BC poached and house-made candied salmon display [made without gluten]
Garden fresh vegetables and dip [vegan, made without gluten]

Choose one of the following entrées:
— Wild BC salmon fillet with Roma tomato and fennel ragout [made without gluten]
— Honey mango chicken breast with sun-dried apricot demi-glace [made without gluten]
— Slow roasted AAA beef loin with caramelized garlic jus [made without gluten]
— Grilled cauliflower and sage steaks with a creamy cheddar cheese sauce [made without gluten]

Add a second entrée for an additional 4.99 per person
Tarragon scented seasonal steamed vegetables [vegan, made without gluten]
Roasted yam and baby potatoes [made without gluten]
Fresh sliced fruit and berries [vegan, made without gluten]
Chef’s dessert selection
Freshly brewed fair trade coffee and tea sampler
BUFFETS CONTINUED

MINIMUM 30 GUESTS PER ORDER

PLATINUM BUFFET / 48.99
*Served exclusively at our Diamond Alumni Centre location
Fresh baked dinner rolls with whipped butter and tapenade
Fraser valley greens and herbs with assorted dressings [vegan, made without gluten]
Sweet and spicy papaya salad with fresh coriander [made without gluten]
Quinoa with green beans, grape tomatoes and fresh herbs [vegan]
Baby spinach tossed with sliced button mushrooms and maple mustard [made without gluten]
Arugula, Roma tomato, cucumber and chickpea salad with feta cheese [made without gluten]
Orzo pasta salad with baby shrimp, crab and fresh vegetables in mango dressing
Chipotle Caesar salad with corn, black beans and tortilla chips [made without gluten]
Canadian and imported cheese board [made without gluten]
European deli style smoked and cured meats [made without gluten]
Market fresh vegetable selection with hummus and Ranch [vegan, made without gluten]
Olives, peppers and pickled vegetables [vegan, made without gluten]
Choose two of the following entrées:
— Honey balsamic free range chicken breast grilled with Wild Mushroom demi-glace [made without gluten]
— Grilled Pesto free range chicken breast with a sun-dried tomato jus [made without gluten]
— Wild BC salmon napped with a roasted tomato and fennel ragout [made without gluten]
— Wild BC salmon highlighted with a creamy artichoke bisque [made without gluten]
— Sun-dried tomato and lemon wild BC salmon [made without gluten]
— West coast Sablefish caressed with an Herbed Pernod cream [made without gluten]
— Prawn and fresh citrus Sole fillet with a spinach coconut cream [made without gluten]
— Salt Spring Island mussels and manila clam hot pot [made without gluten]
— Braised lamb shanks with caramelized onions and Portobello mushrooms [made without gluten]
— Jalapeño, corn and Cheddar cheese polenta with Creole ratatouille
— Wild mushroom and spinach baked vine tomatoes [made without gluten]
— Herb and parmesan baked tortellini
— Sage scented fire roasted cauliflower steaks with boursin cheese [made without gluten]
— Panko crusted eggplant parmesan
— Fire roasted Portobello mushroom and grilled vegetables stacks with camembert [made without gluten]
Add a third entrée for an additional 4.99 per person
Jasmine scented rice [vegan]
Herb and garlic roasted baby potato duo or whipped potato [made without gluten]
Seasonal buttered vegetables [made without gluten]
Seasonal fresh fruit display [vegan, made without gluten]
Chef’s selection of cakes, tortes, mousse cakes, cheesecakes, French pastries, squares
Freshly brewed fair trade coffee and tea sampler
BUFFET ENHANCEMENTS / LUNCH OR DINNER

DELUXE ENTREES – minimum 20 guests per order
All options are made without gluten
Pacific halibut with citrus almond cream sauce / 5.99
Sunshine Coast sturgeon with Yuzu pepper sabayon / 5.99
Grilled pomegranate chili free run chicken breast / 5.99
Fraser Valley duck and double smoked bacon cassoulet / 5.99
Pan seared red coconut curried lamb chop / 5.99
Oven roasted Arctic char with a rainbow tomato salsa / 5.99
Mixed grill with pheasant, strip loin and chorizo sausage / 5.99

PASTA SELECTIONS – minimum 20 guests per order / 3.99 each
Tri-coloured fusilli – with grilled marinated vegetables, grilled chicken garlic and pesto finished with fresh basil and Parmesan cheese
Penne rigate – tossed with sautéed AAA beef loin, Roma tomato and fresh spinach finished with red wine and asiago cheese
Spaghettini – tossed with garlic, roasted shallot, Roma tomato, fresh Italian parsley and parmesan cheese
Farfalle (bow-tie) Pasta – tossed with bell peppers, red onion, Roma tomato and button mushrooms simmered in a Thai green curry cream
Buckwheat Soba Noodle – with sautéed wild BC salmon, bok choy and gai lan in a sweet soy glaze finished with fresh coriander

CHEF ATTENDED CARVING STATIONS – minimum 30 guests per order
Served with accompaniments and rolls, all options are made without gluten
Slow roasted AAA beef round / 4.99
Herb and garlic crusted leg of lamb / 4.99
Slow roasted bbq pork loin / 4.99
Honey apple smoked ham / 4.99
Apple pommery pork roast / 4.99
Slow roasted AAA strip loin beef / 6.99
Slow roasted AAA prime rib / 6.99
Grain-fed bison strip loin / 8.99
PLATED DINNERS

MINIMUM 10 GUESTS PER ORDER

Plated dinners include fair trade coffee & tea, rolls, filone, flatbread with whipped butter & tapenade, and are served exclusively at our Diamond Alumni Centre location.

APPETIZERS – all options made without gluten.
Select one of the following:
FRASER VALLEY GREENS & HERBS / 8.00
Sun-dried fruits, pumpkin seeds, feta cheese buttermilk emulsion
STUFFED OVEN-ROASTED VINE TOMATO / 9.00
Grilled wild mushrooms, Boursin cheese, cucumber salad, herb oils
BABY SPINACH SALAD / 9.00
Gorgonzola cheese, pancetta dressing, caramelized pears
FIRE-ROASTED SHRIMP COCKTAIL / 11.00
Horseradish beet coulis, baby frisee salad, lemon essence
SEARED FALLOW VENISON CARPACCIO / 12.00
Shaved fennel, rocket greens, blood orange & horseradish drizzle, crispy shallot
GRILLED ALBACORE TUNA AND WILD BC SOCKEYE SALMON DUO / 13.00
Smoked grape tomato relish, Merlot greens, crispy caper vinaigrette

ENTRÉES
Select one of the following:
PANKO CRUSTED ZUCCHINI FRITTERS / 27.00
Oven-roasted tomato preserve, aged balsamic reduction
PAPAYA-STUFFED FREE RANGE CHICKEN BREAST SUPREME / 29.00
Sun-dried apricot, Grand Marnier Jus [made without gluten]
MAPLE BOURBON, SPICED PECAN-CRUSTED WILD BC SALMON FILLET / 32.00
Sparkling orange Dijon sabayon
JERKED PACIFIC COLD WATER HALIBUT FILLET / 34.00
Mango mint relish, citrus cashew cream [made without gluten]
PORCINI-DUSTED BEEF TENDERLOIN / 39.00
Marsala reduction, fresh horseradish [made without gluten]
KALAMATA OLIVE-CRUSTED RACK OF LAMB / 39.00
Pomegranate, chokecherry Jus [made without gluten]

DESSERTS / 9.00
Select one of the following:
Spiced Merlot-Poached Anjou Pear, Amaretto Crème Anglais [made without gluten]
Mandarin Orange Panna Cotta [made without gluten]
Chocolate Croissant Bread Pudding, Spiced Rum Caramel
Vanilla Bean Mascarpone and Strawberry Napoleon, Black Raspberry Essence
Balsamic and Blackberry Crème Brulee [made without gluten]
Triple Chocolate Mousse Cake
LATE NIGHT SNACKS

Served exclusively at our Diamond Alumni Centre location, after 9pm

16” PIZZA – 10 slices per pizza / 17.49
Traditional style with tomato sauce and mozzarella
Classic Pepperoni – loaded with pepperoni
Hawaiian – ham & pineapple
Three Cheese – mozzarella, Parmesan & cheddar
Deluxe Vegetarian – assortment of vegetables

CREATE YOUR OWN THREE TOPPING PIZZA / 19.99
Select 3 topping from the following:
Pepperoni, ham, bacon, chicken, sausage, ground beef, green peppers, black olives, spinach, tomato, onion, banana peppers, mushrooms

Additional staff charge of $100 will be applied to all hot late night snack orders.

CHILDREN’S MEALS

Children under 3 are no charge if a buffet is ordered.
Children 4-10 years of age are ½ the adult menu price if a buffet is ordered.

CHILDREN’S MEAL – available upon request / 21.99 per child
VEGGIES WITH RANCH DIP [vegan, made without gluten]
Select one of the following:
— Chicken fingers
— Grilled cheese sandwich
French fries [made without gluten]
Sliced fresh fruit [vegan, made without gluten]

Please note all children’s meals are made without nuts. Other dietary requirements may be met upon request.
DESSERT

FRESH BAKED GOURMET COOKIES [1 per] / 1.99
Assortment of chocolate chip, white chocolate, oatmeal raisin

FRESH BAKED MINI COOKIES [2 per] / 2.29
Assortment of chocolate chip, white chocolate, oatmeal raisin

COCONUT MACAROON [made without gluten] / 1.99

CHOCOLATE COCONUT MACAROON [made without gluten] / 1.99

SEASONAL AND ASSORTED DESSERTS [1.5 per] / 2.99
Assorted seasonal desserts mixed with a variety of the classic favourites:
Nanaimo bars, brownies, date bars, peanut butter bars and lemon bars

GLUTEN-FREE BROWNIE / 3.99
Servings are individually pre-packaged

MINI CUPCAKES [2 per] – minimum 5 guests per order / 4.99
Flavours may include: Red Velvet, Chocolate and Vanilla

MINI DELIGHTS [2 per] – minimum 5 guests per order / 4.99
Assorted mini cheesecakes and French pastries

CAKE POPS – ordered in multiple of 24 / 54.00 per 24
Birthday cake flavor, minimum notice of 4 days required

MINI PROFITEROLES [2 per] / 4.99

CHEF’S DESSERT NIRVANA – minimum 5 guests per order / 7.29
A rich and decadent selection of tortes, mousse cakes, cheesecakes, tarts, squares, French pastries and sliced fresh fruit

CHEF ATTENDED SUNDAE BAR – minimum 30 guests per order / 9.99
*Served exclusively at our Diamond Alumni Centre location
Vanilla bean ice cream, Chocolate sauce, hot caramel and whipped cream Blueberry, strawberry, mango and raspberry coulis,
Crushed peanuts, hazelnuts and pistachios, M & M’s, reeces pieces, smarties and gummy bears

CHOCOLATE FOUNTAIN – minimum 30 guests per order / 5.99
Includes Belgian Callebeaut chocolate with 4-6 dipping pieces per person.
Dipping selections may include melon, strawberries, pineapple, cake, marshmallows, shortbread.
CELEBRATION CAKES

*Price includes personalized greeting, i.e. “Happy Birthday”. Logos on cakes incur additional charges, please inquire. 5 business days are required for all cake orders.*

8” CAKE, SERVES 8 – 12 / 26.99
Choose from the following flavours: chocolate ganache, vanilla butter cream or cheesecakes
[Strawberry, blueberry, classic New York, mango, chocolate]

10” CAKE, SERVES 10 – 16 / 39.99
Choose from the following flavours: chocolate ganache, vanilla butter cream or cheesecakes
[Strawberry, blueberry, classic New York, mango, chocolate]

HALF SLAB VANILLA BUTTER CREAM, SERVES 40-50 / 99.99
HALF SLAB CHOCOLATE GANACHE, SERVES 40-50 / 109.99
HALF SLAB CHEESECAKE, SERVES 40-50 / 109.99
Choose from the following toppings: Strawberry, blueberry, classic New York, mango, chocolate

FULL SLAB VANILLA BUTTER CREAM, SERVES 80-100 / 169.99
FULL SLAB CHOCOLATE GANACHE, SERVES 80-100 / 189.99
FULL SLAB CHEESECAKE, SERVES 80-100 / 189.99
Choose from the following toppings: Strawberry, blueberry, classic New York, mango, chocolate

CAKE CUTTING AND OTHER SERVICES
CUT, PLATE AND SERVE CAKE / 2.79/GUEST

LOGO ON CAKE / 30.00 PER LOGO

CUT CAKE ONLY AND SERVED ON DESSERT BUFFET / 89.99

ICE SCULPTURE / 299.99
May require electrical power supply
BAR
HOST BAR

(Price does not include taxes and service charges)

BEER
Domestic Beer – Sleeman Honey, OSB Pale Ale, Canadian, Coors Light, Granville Island Lager / 5.29
Imported Beer – Stella, Corona, Guinness / 5.99

WINES BY THE GLASS
House Wine – Jackson Triggs Sauvignon Blanc, Cabernet Sauvignon / 6.00
Premium Wine BC VQA – Inniskillin Pinot Grigio, Merlot; See Ya Later Ranch Riesling, Pinot Noir; Sumac Ridge Private Reserve Chardonnay, Private Reserve Cabernet/Merlot; Jackson Triggs Shiraz / 7.25

WHITE WINES BY THE BOTTLE
BC VQA Jackson Triggs Reserve Select – Sauvignon Blanc / 29.00
BC VQA Inniskillin Varietal Series – Pinot Grigio / 31.00
BC VQA See Ya Later Ranch – Unleashed Riesling / 36.00
BC VQA Sumac Ridge Private Reserve Chardonnay / 36.00

RED WINES BY THE BOTTLE
BC VQA Jackson Triggs Reserve Select – Cabernet Sauvignon / 30.00
BC VQA Inniskillin Varietal Series – Merlot / 32.00
BC VQA Sumac Ridge Private Reserve Cabernet/Merlot / 38.00
BC VQA See Ya Later Ranch – Unleashed Pinot Noir / 42.00

SPARKLING WINES BY THE BOTTLE
Baby Canadian Champagne – BC / 16.00
La Scala Spumante – BC / 16.00
Frexienet – Carta Nevada Brut – Spain / 33.00
Henkell Trocken Dry Sec – Germany / 33.00

LIQUOR
Highball – House Premium Brands / 5.29
Liqueur/Cocktail – House Brands / 6.29
Premium Liquor / 6.99
Martini / 7.79
Cider / 6.00
Cooler / 6.00
Alcoholic Punch [40 cups] / 109.99
CASH BAR

(Price includes taxes and service charges)

BEER
Domestic Beer – Sleeman Honey, OSB Pale Ale, Canadian, Coors Light, Granville Island Lager / 6.00
Imported Beer – Stella, Corona, Guinness / 7.00

WINE
House Wine – Jackson Triggs Sauvignon Blanc, Cabernet Sauvignon / 6.75
Premium Wine BC VQA – Inniskillin Pinot Grigio, Merlot; See Ya Later Ranch Riesling, Pinot Noir; Sumac Ridge Private Reserve Chardonnay, Private Reserve Cabernet/Merlot; Jackson Triggs Shiraz / 8.00

LIQUOR
Highball – House Premium Brands / 6.00
Liqueur/Cocktail – House Brands / 7.00
Premium Liquor / 7.75
Martini / 8.75
Cider / 6.75
Cooler / 6.75

NON-ALCOHOLIC BEVERAGES
Glass of Pop / 2.50
Glass of Juice / 2.50
Sparkling Water / 3.25
ORDERING INFORMATION

TO BOOK YOUR EVENT AND ORDER CATERING
Contact Meeting, Event & Conference Services (MECS) / Email meetbby@sfu.ca or call 778-782-4910 or 778-782-3854

DIETARY RESTRICTIONS AND CUSTOM SELECTIONS
When a meal package is ordered for a group and a guest has a food allergy and/or is gluten-free/vegetarian/vegan, this guest will be accommodated at no additional charge as long as the alternate menu item(s) is/are Chef’s choice. Each menu item in the package will be accommodated for this guest. If a specific alternate item is requested, there is an additional charge of $2.00 per order per item.

When a meal package is ordered for a group, the fillings, breads, salads and soups are Chef’s choice. If selecting a specific filling and/or bread, there is an additional charge of $2.00 per order per item. If selecting a specific soup or salad, there is an additional charge of $1.00 per order per item. Soups and salads selections must come from the menu’s side salads and soup section.

Make it Halal is an additional $2.00 per order per item. Minimum notice of 4 working days required for Halal orders.

Make it Kosher can be done, please enquire for price. Minimum notice of one week required for kosher orders.

Wrapping and labelling special meals and custom selections is no additional charge.

ORDERING LEAD TIME
All catering orders must be made before the Tuesday of the week prior to your event. Catering guarantees are required 3 business days in advance of your event. For events with over 100 guests, or those that require liquor services, catering guarantees are required 5 business days in advance. We will try our best to accommodate last minute requests. Please speak with your MECS event coordinator to determine what can be offered for last minute requests.

MINIMUMS
Minimum catering order is $17.99, and does not include taxes and service charge. This is per order and per location. Please note minimums differ at our Diamond Alumni Centre location, please enquire.

DECREASES OR CANCELLATIONS
A minimum of 3 business days prior to the start of your event will be required for decreases in your catering order.
- Decreases or cancellations of food within the 3 day period will be billed at 100%
- Decreases or cancellations of beverages within the 3 day period will be billed at 50%
Please note cancellation policies differ at our Diamond Alumni Centre location, please enquire.
ORDERING INFORMATION CONTINUED

BAR SERVICES
Other wines, beers and liquor are available upon request and require minimum 2 weeks’ notice. Additional charges may apply. At this time, we do not offer corkage services. Please note that as per Liquor Control Board regulations, we do not allow for outside alcoholic beverages to be brought in, served or consumed at an event catered by SFU Dining Services.

Whenever alcohol is served, one bartender per eighty (80) guests is required. There will be a charge of $100.00 per bartender. The Diamond Alumni Centre location only allows for a maximum of two (2) bartender charges. Bartender charges are waived for all campus locations when food totals (not including taxes and service charges) exceed $2,500.00. All bartenders and managers are Serving It Right Certified and abide by all BC Liquor laws.

SFU Dining Services is committed to reducing their carbon footprint on campus. Unless otherwise stated, all bar services will be served with real glassware or melamine ware as well as disposable napkins made from recycled materials. Glassware or melamine ware is included at no additional charge.

TIMING
As a general guideline, setup for each catering order will start as early as 30 minutes prior to the order time. We strive to have it completely set up 15 minutes prior to the order time. Pickup for each event will be 30 minutes after each order end time. Other setup and pickup times may be arranged upon request.

BILLING
We reserve the right to adjust menu prices, however listed menu prices are honoured for all events within 60 days. Menus are priced before tax. A 15% catering administrative charge will be applied to all catering services.

SERVICE STAFF
As a general guideline, one server will be provided at no charge for all events over thirty (30) guests with buffet service. If a client requests staff for events smaller than 30 guests, or for break out / coffee services, one will be provided at an additional charge of $100.00 per server. When an event includes passed hors d’oeuvres and/or a carving station, service staff will be provided at no additional charge, unless client requests additional staff. Additional staff charge of $100.00 will be applied to all hot late night snack orders.

DISPOSABLE / CHINA / MELAMINE WARE
MELAMINE WARE All catering is served with melamine plates, mugs, cups, compostable cutlery and disposable napkins. Melamine ware is included at no charge. Please note we reserve the right to use disposable ware for catering orders in open public spaces on campus at no extra cost to clients, and decisions to do so will be made in consultation with clients.

DISPOSABLE WARE Disposable ware is provided with all Tim Hortons orders. Please note Tims includes drop off service only [sorry, no pickups] and linens are not supplied. Disposable ware for all catering, excluding Tim Hortons’, is available upon request at an additional charge of $1.25 per guest per order, minimum 10 guests.

CHINA WARE Full china ware is available upon request at additional charges:
— Coffee break service – $3.50 per guest per order
— Full meal service [breakfast, lunch, dinner] – $5.00 per guest per order
— Full china service is included with events booked at our Diamond Alumni Centre location
HEALTH & SAFETY
The health and safety of our guests is a top priority to SFU Dining Services. Our Dining Services team is comprised of staff certified in: first aid, basic and advanced food safety and Serving It Right, and follow all company and provincial health & safety and food and beverage regulations. As per Liquor Control Board regulations, no outside food or non-alcoholic beverage of any kind is permitted to be brought into, served, or consumed, at an event catered by SFU Dining Services unless authorized in writing by the Executive Director of Ancillary Services. For food safety reasons, any food that is not consumed during the event may not be removed by the client at the end the event, no exceptions. Vancouver Coastal Health and Fraser Health in Burnaby has strict guidelines on the time perishable catering can be left out. If you need to have catering left out longer than 2 hours, please inquire about staggering your food service.

EVENTS AT THE DIAMOND ALUMNI CENTRE (DAC) LOCATION
The following items are included with your booking at the Diamond Alumni Centre at no additional cost:
— Service staff
— All china, glassware and cutlery
— All tables, chairs and setup
— In-house basic table linens (red, white or black)
— Linen napkins
— Podium and microphone
— Easel (2 available)
— Limited parking out front of the DAC, total of 12 spaces two of which are for Disabled Permit Holders

The food photography used in this document is designed to inspire; actual serving and display may vary.