SFU Dining Services
Student Pick-up Catering Menu

September 2017
BEVERAGES
Assorted Soft Drinks (cans) 1.10 each
Assorted Fruit Juices (bottled) 1.89 each
Bottled water (500 ml) 1.59 each
Freshly Brewed Fair Trade Coffee (serves ten 8oz cups)* 12.99 per carafe
Assorted Fair Trade Tea - minimum order of 5 1.30 each

*Coffee equipment return required for all orders of 30 or more

PLATTERS – minimum 5 people per order per item
Garden Fresh Vegetables and Dip (made without gluten) 2.19 per person
Fresh Sliced Fruit (vegan, made without gluten) 2.59 per person
Sliced seasonal fruit, 4oz per person
Classic Cheese Selection – minimum 5 guests per order 3.19 per person
Cheddar, Swiss, marble and Havarti garnished with strawberries and grapes and served with crackers, 2oz of cheese per person
Nachos (made without gluten) 2.99 per person
Tomatoes, olives, jalapenos, sour cream, salsa & cheddar
Spinach and Artichoke Dip with Corn Tortilla Chips 2.49 per person
Antipasto Platter (made without gluten) 3.59 per person

PIZZA
16" Pizza – 10 slices per pizza 19.99 each
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

Additional Toppings 2.00 each
Select from: Pepperoni, ham, bacon, chicken, sausage, ground beef, green peppers, black olives, spinach, tomato, onion, banana peppers, mushrooms
ORDERING INFORMATION

GENERAL
Orders must be placed and confirmed at least 3 business days in advance. No catering administrative charge will be applied to Student Pick-Up Catering. All catering pickups are done from the loading dock of the Diamond Alumni Centre and must be scheduled ahead of time. No pickups done through the front of house as other events may be under way. All orders must be coordinated through MECS.

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, 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.

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%

DIETARY RESTRICTIONS AND CUSTOM SELECTIONS
When 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. If a specific alternate item is requested, there is an additional charge of 2.00 per order per item. Make it Halal is an additional 2.00 per order per item. Minimum notice of 4 business days required for Halal orders. Make it Kosher can be done, please enquire for price. Minimum notice of 7 business days required for Kosher orders. Wrapping and labelling special meals and custom selections is no additional charge.

COFFEE EQUIPMENT
All coffee / tea orders for 30 guests or more will be served in hot holding thermal units. These units must be returned within 24 hours of your event end time. If these units are not returned, the student group will be billed a non-refundable charge of $200.00 for each piece of missing equipment.

COMPOSTABLE WARE
Compostable disposable ware is provided with all Student Catering orders. Please note Student Catering is pick up service only (sorry, no deliveries). Linens are not supplied.

SERVICE STAFF
Student Catering is pick up service only, however if a student group would like to have SFU Dining Services associates to cook, serve or assist with setup of the events, they can be arranged at additional charges $100.00 per staff per event.

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. Fraser Health 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.