SFU Burnaby Dining Services Holiday Catering Menu 2018

Available from November 19th

### Packages

#### Santa’s Treat 9.00

*Minimum 10 guests per order*

- Mandarin Oranges & Sliced Fruit (VG, GF)
- Gingerbread Cookies
- Chocolate Dipped Profiteroles
- Assorted Shortbread Cookies
- Assorted Mini Cupcakes
- Holiday Cider
- Freshly Brewed Fair Trade Coffee & Tea

#### Deli Holiday Luncheon 17.00

*Minimum 10 guests per order*

- Roasted Butternut Squash Bisque with Brown Butter Croutons (V, GF with croutons on the side)
- Spinach-Arugula Salad, Toasted Pumpkin Seeds, Sun-dried Cranberries, Citrus Dressing (VG, GF)
- Artisanal Sandwiches (1 per guest): All fillings will be served and 25% of each order will be vegetarian
  - Roast Turkey, Applewood Smoked Cheddar, Tomato, Lettuce, Cranberry Mayo, Cranberry Sourdough Country Loaf
  - Black Forest Ham, Swiss Cheese, Granny Smith Apple Compote, Arugula, Tomato, Sliced Red Onion, Grainy Mustard Mayo, Country Sour Dough
  - Roasted Peppers, Grilled Zucchini, Portobello Mushroom, Brie Cheese, Roasted Garlic & Herb Mayo Country Multigrain

### Hot Holiday Luncheon 25.50

*Minimum 10 guests per order*

- Bakery Fresh Rolls & Creamy Butter
- Spinach-Arugula Salad, Toasted Pumpkin Seeds, Sun-dried Cranberries with Citrus Dressing (VG, GF)
- Lemon & Thyme Slow-roasted Turkey
- Traditional Stuffing
- Yukon Gold Mash (GF)
- Turkey Gravy
- Steamed Medley of Winter Vegetables with Olive Oil & Fresh Herbs (VG, GF)
- Xmas Fruit Cake & Assorted Shortbread Cookies
- Holiday Cider

### Holiday Buffet

*Minimum 20 guests per order*

<table>
<thead>
<tr>
<th>2 entrees and 2 sides</th>
<th>35.00</th>
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<tbody>
<tr>
<td>3 entrees and 3 sides</td>
<td>39.00</td>
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</table>

- Bakery Fresh Rolls and Flatbread
- Creamy Whipped Butter & Tapenade (V, GF)
- Chilled Seafood Platter with BBQ Salmon Nuggets, Baby Shrimp, Poached Salmon (GF)

#### Starters, choice of 4:

- Winter greens with assorted dressings (VG, GF)
- Spinach salad with mandarin oranges, wild rice and roasted sweet potatoes, lemon balsamic dressing (VG, GF)

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Meeting, Event & Conference Services (MECS), Halpern Centre, SFU Burnaby Campus, [meetbby@sfu.ca](mailto:meetbby@sfu.ca), 778-782-4910/3854
- Beet salad with arugula and goat cheese, pomegranate seeds, toasted almonds, citrus dressing (V, GF)
- Tomato & pearl bocconcini salad with cucumber, red onion and pesto dressing (V, GF)
- Potato, lentil and kale salad with dried cranberries, pecans & grainy mustard dressing (VG, GF)
- Quinoa salad with roasted apples, dates, fennel & blue cheese, tossed in a creamy dill dressing (V, GF)

Entrees, choice of:
- Lemon & Thyme Slow-roasted Turkey with Traditional Stuffing & Cranberry Sauce
- Fennel & Pink Peppercorn Crusted Pork Loin with Thyme Roasted Apples (GF)
- Pan Roasted Wild Salmon, Fennel & Pernod Cream (GF)
- Slow roasted Top Round of Beef, with Caramelized Onion Jus (GF)
- Baked Butternut Squash with Brown Butter, Cinnamon & Parmesan Topped with Toasted Almonds (V)
- Vegetarian Paella with Artichokes, Olives & Tomatoes & Peppers (VG)
- Wild Mushroom Ravioli, With a Herb Cream Sauce, Mushroom Sautee (V)

Sides, choice of:
- Basmati Wild Rice Pilaf with Sun-dried Cranberries, Raisins & Almonds (VG, GF)
- Steamed Winter Vegetables with Olive Oil & Fresh Herbs (VG, GF)
- Yukon Gold Mash (GF)
- Roasted Baby Nugget Potatoes with confit Garlic & Parmesan (V, GF)

- Yukon Mash potato with Olive Oil and Caramelized Onion & Thyme (VG, GF)

Desserts:
Chef’s Selection of Holiday Desserts
Assorted Cakes, Cheesecakes, Yule Logs, Xmas Fruit Cake, Tarts, Assorted Christmas Cookies, Dessert Squares & Fresh Sliced Seasonal Fruit

Beverages:
Freshly Brewed Fair Trade Coffee & Tea
Eggnog
Mulled Cider

Holiday Buffet Enhancements
Minimum 20 guests per order
- Roast Prime Rib of AAA Alberta Beef, Mushroom Demi (GF) 11.00
- Mediterranean Style Braised Lamb Shanks with Olives, Oranges & Fennel (GF) 11.00
- Baked Salmon marinated in Sake & Maple Syrup 11.00

Turkey Carving Station
Minimum 20 guests per order, plus dedicated Chef charge of $100.00
- Lemon & Thyme Slow-Roasted Turkey 9.00

For other carving station options, see the full catering menu

Platters
See full catering menu
## A La Carte

*Minimum 10 guests per order*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Eggnog</td>
<td>2.60</td>
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<tr>
<td>Seasonal Hot Cider</td>
<td>2.35</td>
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<tr>
<td>Holiday Punch</td>
<td>2.50</td>
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### Desserts 2.50 each
- White Chocolate-Cranberry Shortbread Cookies (2 per)
- Coconut Macaroons (1 per) (GF)
- Chocolate Coconut Macaroons (1 per) (GF)
- Gingerbread Cookies (2 per)
- Chocolate Dipped Shortbread Cookies (2 per)
- Chocolate Dipped Profiteroles (2 per)
- Mini Holiday Delights (2 per)
  An Assortment of Christmas Shortbread Cookies, Gingerbread Cookies & Chocolate Dipped Shortbread Cookies

### A La Carte

**Wholesome Salads**
- Spinach salad with mandarin oranges, wild rice and roasted sweet potatoes, lemon balsamic dressing (VG, GF)
- Beet salad with arugula, goat cheese, pomegranate seeds, toasted almonds, citrus tarragon dressing (V, GF)

**Festive Entrees**
- Lemon & Thyme Slow-roasted Turkey with Traditional Stuffing & Cranberry Sauce **15.00**
- Fennel & Pink Peppercorn Crusted Pork Loin with Thyme Roasted Apples (GF) **15.00**
- Wild Mushroom Ravioli, With a Herb Cream Sauce, Mushroom Sautee (V) **11.00**
- Baked Butternut Squash with Brown Butter, Cinnamon & Parmesan Topped with Toasted Almonds (V) **13.00**

### Seasonal Sides
- Basmati Wild Rice Pilaf with Sun-dried Cranberries, Raisins & Almonds (VG, GF) **3.00**
- Steamed Winter Vegetables with Olive Oil & Fresh Herbs (VG, GF) **3.00**
- Yukon Gold Mash (GF) **3.00**
- Roasted Baby Nugget Potatoes with confit Garlic & Parmesan (V, GF) **4.00**
- Yukon Mash potato with Olive Oil, Caramelized Onion, Thyme (VG, GF) **4.00**
- Turkey Gravy **1.50**
- Rolls with Creamy Butter **1.10**

*GF = made without gluten, V = vegetarian, VG = vegan*