

ABOUT US

Catering Services has many years of experience providing the finest catering to the McMaster community. The scenic grounds, buildings, and amenities at McMaster University allow us to provide a supreme catering experience, whether it is a small meeting, banquet, wedding or a large conference. McMaster University maintains the finest facilities including banquet rooms, meeting rooms, lecture halls, and athletic venues, which complement our outstanding catering.

Our skilled culinary team has a creative passion to make every event an experience of artistic excellence and of course a treat to the palate. If you have special needs or requests, simply speak to one of our professional team members and we will be delighted to meet with you and discuss your ideas and assist in making your event a memorable one.

If you have a venue that is not located at McMaster University, don't be disappointed we're ready to go. We have extensive experience in being able to bring our services to you, whether it is your home, backyard or another hall. We would be delighted to speak with you about our off-site services.

Our place, your place. Any occasion, any time. We make it happen.

c/o Hospitality Services
1280 Main Street West
Hamilton, ON L8S 4K1

Commons Building 116
Phone: 905.525.9140 ext. 24836
Fax: 905.527.7274

Site Location: McMaster Student Centre 112
email: catering@mcmaster.ca
www.hospitality.mcmaster.ca/catering

GENERAL INFORMATION

Pricing

The regular food and beverage prices listed in this brochure are applicable providing that all orders are placed and finalized at least 10 business days in advance of your on campus event and meet the minimum numbers required. The late price will be charged if booked after the 10 business day minimum. Coffee service orders require five days advance booking.

All Coffee Services, Sandwich Trays, Light meals, Barbeque and Box meals, Reception trays, Lunch buffets, and breakfast orders are served with disposable wares. China service is available for an additional \$2.00 per person with food and beverage orders or \$1.00 per person for coffee orders.

A delivery charge of \$20.00 will be added to your invoice if your order for an on-campus function is less than \$200.00 (excluding taxes), a 10% service charge will be added for orders over \$200.00 for internal accounts and 15% for external accounts. Please inquire for offsite delivery charges. You may prefer to pick up your order and save the delivery or service charge. All prices are subject to applicable taxes unless using an exempt Mosaic Chartfield String.

Invoicing

For all University groups using the Internal Charge System, you will be required to provide us with your designated Mosaic Chartfield String at the time of booking your event. For all Non-University Accounts full payment will be required within ten business days upon receipt of your invoice. All prices are subject to applicable taxes.

Cancellation Policy

Should it be necessary to cancel your event, please inform our catering coordinator as soon as possible. To avoid any charges, our office must be informed at least five business days in advance of your event (48hrs advance notice for Coffee Service).

GENERAL INFORMATION

Catering Services is proud of our excellent service, exquisite cuisine, and professional staff who will do the utmost to please you and your guests in every way possible. We will work with you to put together the perfect package, whether it is for a meeting, reception, small informal dinner, wedding, or full service banquet. Our Executive Chef and Catering Coordinator will be pleased to customize menus to suit your needs.

Our menu can also be found at www.hospitality.mcmaster.ca/catering

Plan Ahead

Give yourself plenty of time to thoroughly plan your function. Please call us at 905-525-9140 ext. 24836 to arrange for an appointment with our Catering Manager. Our catering office is located in the University Student Centre, Room 112. We encourage you to bring us your ideas, questions and estimated budget. The larger and more elaborate the function, the more lead time is necessary. Please, plan ahead.

Room Reservations

You may book Celebration Hall, The Skylight Room, or the East Meets West Bistro through Hospitality Services. Please call us at 905-525-9140 ext. 24836 and we will be glad to book a room for you. All other room bookings on campus can be done through Central Bookings at ext. 26898 or the Student Centre at ext. 26024

Menu Selections

Your menu selections may be made from our suggested list of menus; however, some restrictions may apply because of the location and/or size of your group. If you prefer menu choices which are not included in this brochure, please discuss your ideas with our catering coordinator who will be glad to create a special menu to suit your needs. The menu should be finalized at least ten (10) business days in advance, or five (5) business days for Coffee Service orders.

Guaranteed Numbers

A guaranteed minimum number of guests must be established ten (10) business days prior to the function date. We will further accept an additional 10% over and above the guaranteed number 48 hours prior to the function (max. 50 people). Our catering staff will normally provide seating and food for approximately 5% above the latest guaranteed number but not exceeding the room capacity. You will be financially responsible for the guaranteed number, or the actual number of persons served, whichever is greater.

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BREAKFAST MENU

	Regular	Late
The Continental (min. 15 people) ✓ <i>mini muffins, croissants, danishes, fruit cocktail, juice, coffee & tea</i>	\$7.15	\$8.55
Morning Glory (min. 30 people) <i>mini muffins, croissants, danishes, bagels, sliced fruit, scrambled eggs, bacon, sausages, home fries, juice, coffee & tea</i>	\$9.85	\$11.80
Joggers Breakfast (min. 15 people) ✓ <i>fruit yogurt parfaits, light & healthy mini muffins, sliced fruit, nutrigrain bars, juice, coffee & tea</i>	\$8.80	\$10.55
Healthy Heart Breakfast (min. 30 people) ♥ <i>plain Greek yogurt, gluten free granola, dried fruit, sliced fresh fruit, crusted baked tomatoes, scrambled egg whites, juice, coffee & tea</i>	\$12.05	\$14.45
Canadian Breakfast (min. 30 people) ✨ <i>mini danishes, muffins, croissants, sliced fresh fruit, scrambled eggs, pancakes, Canadian Maple syrup, peameal bacon, sausage, O'Brien potatoes, juice, coffee & tea</i>	\$12.50	\$15.00



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BARBECUE MENU



	Regular	Late
PATIO BBQ (min. 40 people) <i>Served as a BBQ in Season, or Buffet Style</i>	\$17.80	\$21.35
Potato Salad Coleslaw Country Green Salad		
Entrée Selection (choose 2):		
Turkey Burger		
Black Bean Burger ✓		
Eggplant Parmesan on a Kaiser ✓		
Beef Hotdogs		
4oz Beef Hamburger or Vegetarian Burger		
Oktoberfest Sausage		
Pesto Grilled Chicken Breast		
Chicken Skewers on Naan Bread		
Dessert:		
Freshly Cut Seasonal Fruit		
Beverage Selection (choose 1):		
Coffee & Tea		
Lemonade		
BUFFET BBQ (min. 25 people) <i>Served as Buffet Style Only</i>	\$11.50	\$13.80
Tossed Salad Potato Chips		
Entrée Selection (choose 1):		
Hamburger		
Hotdog		
Beverage Selection (choose 1):		
Lemonade		
Fruit Punch		



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(Cont'd)

BARBECUE MENU



	Regular	Late
SUNSET BBQ (min. 40 people)	\$21.95	\$24.30
Portuguese Buns & Butter		
Vegetable Crudité & Dip <i>freshly cut selection of garden cucumbers, cauliflower, broccoli, celery, ripe cherry tomatoes, and baby field carrots, with Western Ranch dip</i>		
Traditional Pasta Salad <i>tri-coloured pasta tossed with vegetables and olives, in a light vinaigrette</i>		
Mixed Green Salad <i>mixture of greens with cucumber, and cherry tomatoes</i>		
8oz Strip Loin Steak <i>Canadian AAA beef</i>		
Baked Potato <i>sour cream, grated cheese, bacon bits & chives</i>		
Corn on the Cob		
Apple Pie		
Beverage Selection (choose 1): Coffee & Tea Lemonade		



HOT LUNCH BUFFETS



PARADISE HOT LUNCHEON (min. 25 people)

Your Hot Lunch Buffet includes fresh bakery rolls, butter, dessert, coffee & tea, and your selection of two (2) salads and one (1) entrée.

Salad Selection (choose 2):

Tossed Field Greens

served with a country rustic vinaigrette, and a creamy buttermilk ranch dressing

Broccoli, Cheddar Salad

florets of broccoli with cheddar cheese in a creamy garlic dressing

Mixed Pickle Relish Tray

kalamata olives, carrots, baby corn, pickled vegetables, gherkins and cocktail onions

Potato Salad

cooked new potatoes tossed together with celery, scallions, and dill

Pasta Salad

pasta tossed with vegetables and olives in a light vinaigrette

Spinach Salad

with mandarins, mushrooms, onions, eggs, and goat cheese, served with a raspberry dressing

Couscous Salad

mixed with baby arugula and herbs

Baby Kale & Cranberry Salad

baby kale, radicchio, spinach and dried cranberries served with an orange poppy seed dressing



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COLD LUNCH BUFFETS



	Regular	Late
<p>DELUXE PARADISE SANDWICH BUFFET (min. 15 people)</p> <p>Soup of the Day Kettle Chips</p> <p>Tossed Green Salad <i>country rustic vinaigrette and creamy buttermilk ranch dressing</i></p> <p>Broccoli Cheddar Salad <i>florets of broccoli with cheddar cheese in a creamy garlic dressing</i></p> <p>Sandwich assortment served on white and whole wheat bread: Black Forest Ham & Swiss • Sliced Roast Beef • Turkey & Cheddar • Tuna Salad • Egg Salad • Vegetarian</p> <p>Assorted Bakery Squares Coffee & Tea</p>	\$14.65	\$16.80
<p>PARADISE SANDWICH LUNCH BUFFET (min. 15 people)</p> <p>Starter Selection (choose 1): Soup of the Day Garden Salad, <i>with choice of two dressings</i></p> <p>Sandwich Assortment served on white and whole wheat bread: Black Forest Ham & Swiss Sliced Roast Beef Turkey & Cheddar Tuna Salad Egg Salad Vegetarian</p> <p>Gourmet Cookies Coffee & Tea</p>	\$10.45	\$12.00
<p>GRILLED CHICKEN SALAD BUFFET (min. 15 people)</p> <p>Fresh Bakery Rolls & Butter</p> <p>Chilled Sliced Breast of Chicken on Your Choice of Salad (choose 1): Caesar Salad: <i>crisp romaine lettuce, parmesan, bacon and toasted croutons served with a creamy garlic dressing</i> Nicoise Salad: <i>potatoes, tomatoes, red onions, olives, green beans, farm fresh hardboiled eggs, and greens</i> Mixed Green Salad: <i>mixture of greens with cucumber, and cherry tomatoes</i></p> <p>Sliced Fresh Fruit Coffee & Tea</p>	\$14.65	\$16.80

(Cont'd)

COLD LUNCH BUFFETS



	Regular	Late
BUILD YOUR OWN SANDWICH BUFFET (min. 25 people)	\$15.40	\$17.50
Salad Selection (choose 1): Potato Salad Couscous Salad Broccoli Cheddar Salad Country Green Salad		
Breads & Buns: <i>pretzel buns, kaisers, focaccia, Portuguese buns, white bread, and brown bread</i>		
Cheeses: <i>cheddar, and Swiss</i>		
Fillings: <i>roast beef, salami, black forest ham, pastrami, turkey, tuna salad, and egg salad</i>		
Condiments: <i>dijon mustard, mayonnaise, chipotle mayonnaise, horseradish, lettuce, sliced tomatoes, cucumbers, onion & pickles</i>		
Fresh Fruit Tarts Coffee & Tea		
WRAP BUFFET (min. 15 people)	\$14.50	\$16.65
Garden Salad, with choice of two dressings		
Tomato, spinach, white and whole wheat wraps filled with:		
Mac Club Wrap: <i>pesto grilled chicken breast with bacon, tomato, lettuce, and Ranch mayonnaise</i>		
BBQ Beef: <i>roast beef with cheddar, lettuce, tomato & horseradish mayonnaise</i>		
Ham & Cheese: <i>sliced ham and cheese with tomato, lettuce & Dijon aioli</i>		
Roasted Vegetable: <i>peppers, eggplant & zucchini with lettuce, tomato, and chipotle mayonnaise</i>		
Turkey & Guacamole: <i>turkey with guacamole, tomatoes, lettuce, and a sundried tomato aioli</i>		
Sliced Fresh Fruit Coffee & Tea		
GOURMET SANDWICH BUFFET (min. 15 people)	\$15.95	\$18.30
Starter Selection (choose 1): Soup of the Day Garden Salad, with choice of two dressings		
Turkey & Brie: <i>with sliced apple, cucumber, and honey Dijon mayonnaise on a pretzel bun</i>		
Roasted Eggplant & Guacamole: <i>with red pepper and chipotle aioli on a Portuguese bun</i>		
Sliced Roast Beef: <i>with BBQ onions and cheddar cheese on a kaiser</i>		
Grilled Breast of Chicken: <i>with roasted peppers, red onions, sundried tomato tapenade, and a basil mayonnaise on focaccia</i>		
Smoked Ham: <i>with tomato and roasted garlic aioli on a kaiser</i>		
Assorted Bakery Squares Coffee & Tea		



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THEMED LUNCH BUFFETS



	Regular	Late
<p>FESTA DELLA PASTA (min. 25 people) This hot luncheon buffet includes lasagna and your choice of one (1) pasta, two (2) sauces, and one (1) dessert.</p> <p>Garlic Bread Sticks Caesar Salad Station <i>crisp romaine lettuce, shaved Parmesan, bacon, and toasted croûtons served with a creamy garlic dressing</i></p> <p>Lasagna Selection (choose 1): <i>served with a blend of three cheeses</i> Traditional Beef Lasagna Vegetarian Lasagna</p> <p>Pasta Selection (choose 1): Linguine • Fusilli • Penne • Farfalle • Gluten Free Penne</p> <p>Sauce Selection (choose 2): Alfredo Basil Infused Pomodoro (GF/LF) Bolognese Sauce (GF/LF) Rose Sauce (GF) Vodka Tomato Cream Sauce</p> <p>Dessert Selection (choose 1): Tiramisu Cake Sliced Fresh Fruit Coffee & Tea</p>	<p>\$16.95</p>	<p>\$19.50</p>
<p>VEGETARIAN LUNCH BUFFET (min. 25 people) </p> <p>Bread Basket & Butter</p> <p>Roasted Beet Salad <i>with horseradish, olive oil & oranges</i></p> <p>Couscous, Chickpea & Squash Salad <i>with parsnips & herbs</i></p> <p>Entrée Selection (choose 1):</p> <p>Roasted Red Peppers (GF/LF) <i>stuffed with eggplant, potato, tomato, and served with sauté of spices & sumac</i></p> <p>Multi Vegetable Paella (GF/LF) <i>artichokes, peppers, olives, onions, spiced tofu, fennel, peas, and carrots, served with Aztec rice</i></p> <p>Vegetarian Chili <i>mixture of beans, tomatoes, and spices, served with cornbread</i></p> <p>Miso Tofu & Vegetable Sauté (GF/LF) <i>marinated tofu, peppers, onions, carrots, and bok choy, sautéed in a red miso sauce</i></p> <p>Sliced Fresh Fruit Coffee & Tea</p>	<p>\$16.95</p>	<p>\$19.50</p>



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(Cont'd)

THEMED LUNCH BUFFETS



	Regular	Late
MEXICAN LUNCH BUFFET (min. 25 people)	\$17.95	\$19.95
Bakery Rolls & Butter		
Vegetarian Fiesta Platter <i>sour cream, guacamole, cheddar cheese, salsa, and served with nachos for dipping</i>		
Watermelon & Jicama Salad <i>served with lime dressing</i>		
Bean Salad <i>with tomatoes, cilantro, and peppers</i>		
Rice Arroz Rojo <i>tomato, rice, and spices</i>		
Entrée Selection (choose 1):		
Mexican Lasagna <i>layers of corn tortillas, chicken, beans, cheese, sour cream, and tomatoes</i>		
Beef Fajita Saute <i>beef tips with roasted peppers, onions, tomatoes, and seasoning</i>		
Ancho Tofu Fajitas <i>spiced tofu with roasted peppers and onions</i>		
9 Cut Chili Roasted Chicken <i>finished with honey</i>		
Sliced Fresh Fruit Warm Churros with Caramel Sauce Coffee & Tea		
INDIAN LUNCH BUFFET (min 25 people)	\$17.95	\$19.95
Warm Naan Mango Cucumber & Pickled Onion Salad Tabbouleh Salad with Lemon, Mint, Tomatoes & Parsley Chicken with Roasted Coriander & Coconut Curry Eggplant Chickpea Yogurt Curry Vegetable Palau Samosas		
Coconut Squares Coffee & Tea		

(Cont'd)

THEMED LUNCH BUFFETS



PATIO LUNCH BUFFET (min. 40 people) *Served Buffet Style Only (indoor)*

Regular

Late

\$17.50

\$19.95

Potato Salad
Coleslaw
Country Green Salad

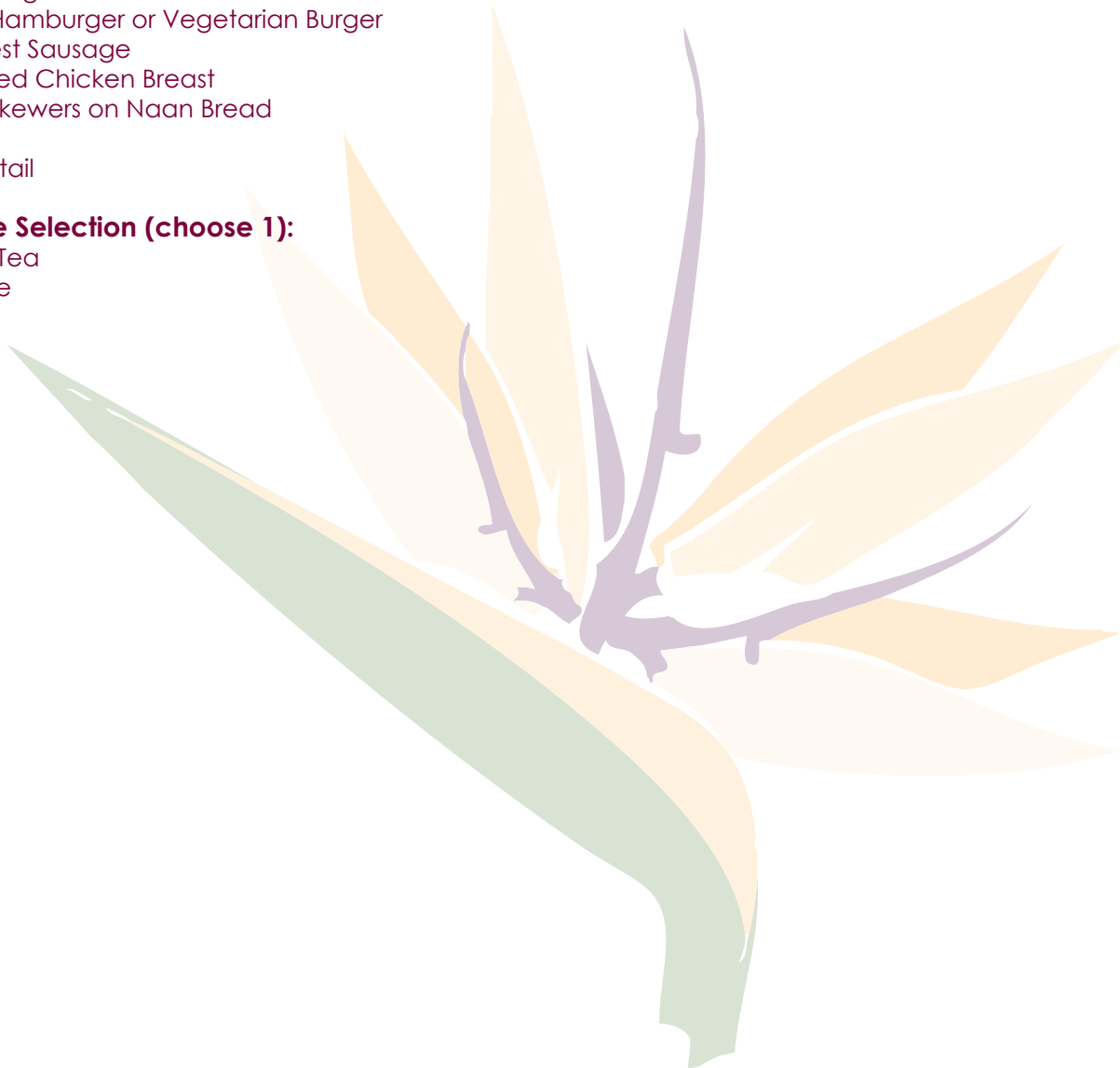
Entrée Selection (choose 1):

Turkey Burger
Black Bean Burger ✓
Eggplant Parmesan on a Kaiser ✓
Beef Hot dog
4oz Beef Hamburger or Vegetarian Burger
Oktoberfest Sausage
Pesto Grilled Chicken Breast
Chicken Skewers on Naan Bread

Fruit Cocktail

Beverage Selection (choose 1):

Coffee & Tea
Lemonade



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DINNER BUFFETS



DELUXE DINNER BUFFET (min. 40 people)

Regular
\$28.85

Late
\$33.10

Your Deluxe Dinner Buffet includes artisan bread basket and butter, mixed pickle relish tray, coffee/tea and your choice of four (4) salads, one (1) vegetable, one (1) starch, two (2) entrée selections and three (3) desserts

This menu includes full china service.

Artisan Bread Basket & Butter

Mixed Pickle Relish Tray

kalamata olives, carrots, baby corn, pickled vegetables, gherkins, and cocktail onions

Salad Selection (choose 4):

Potato Salad

peppers, carrots & celery mixed with fresh potatoes & creamy mayonnaise

Country Green Salad

mixed greens with tomato, cucumber, and carrots served with two dressings

Quinoa Salad

with dried fruit and herbs

Spinach and Red Onion Salad

with mandarins & mushrooms

Farfalle Pasta Salad

bowtie pasta with vegetables & olives, served in a light vinaigrette

Anti-Pasto Salad

peppers, onions, cucumbers, tomatoes, artichokes, salami, cheese, and kale in a balsamic dressing

Couscous Salad

with vegetables, lemon, and olive oil

Baby Kale & Cranberry Salad

baby kale, radicchio, spinach & dried cranberries served with an orange poppy seed dressing

Choice of Starch (choose 1):

Garlic Roast Potatoes

7 Grain Wild Rice Blend

Roasted Garlic Mashed Potatoes

Red Skin Mash

Goat Cheese Potato Gratin

Choice of Vegetable (choose 1):

Roasted Root Vegetables

Medley of Vegetables

Green Beans & Peppers

Cauliflower Broccoli & Carrots

Entrée Selection (choose 2):

Mediterranean Ravioli ✓

with cherry tomatoes, olive oil, herbs and garlic

Roasted Chicken (bone in)

choice of one sauce: 40 creek whiskey, jerk seasoning, diablo tomato sauce

Red Wine Beef Tender Tips

with smoked paprika and mushrooms

Stuffed Breast of Chicken

ancho peppers and sundried tomatoes served with a chicken pan jus

BBQ Salmon with Red Onion Salsa

40 creek BBQ glazed fillets

Roasted Pesto Chicken Breast

with mascarpone mushroom cream

Eggplant Chickpea Yogurt Curry ✓

sauté of eggplant, chickpeas and spices finished with a creamy yogurt

Chicken Dijonaise

roasted breast of chicken with dijon mustard cream

Penne a La Vodka

mushrooms, peppers, and onions in a vodka sauce

Sliced Roast Beef

with onion jus, horseradish, and mustard

Caribbean Tilapia

with baby shrimp and a red curry sauce

Choice of Dessert (choose 3):

Cupcakes • Sliced Fresh Fruit • Cheesecake

Passion Fruit Flan • Carrot Cake • Chocolate Mousse

Includes: Coffee and Tea



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(Cont'd)

DINNER BUFFETS



PARADISE DINNER BUFFET

Regular

Late

\$35.95

\$40.95

Your Paradise Dinner Buffet includes artisan bread basket, butter, salads, vegetable crudité & dip, choice of one (1) regular entrée and one (1) carved entrée, four (4) desserts, coffee & tea.

This menu includes full china service.

Couscous Salad

with lemon, olive oil and dried fruit

California Green Salad

mesclun mix, iceberg and romaine lettuce with sliced cucumber, tomatoes, and served with a honey mustard dressing

Tomato Bocconcini Salad

with fresh basil and olive oil

Baby Kale & Cranberry Salad

baby kale, radicchio, spinach and dried cranberries, served with an orange poppy seed dressing

Quinoa Salad

with dried fruits and herbs

Vegetable Crudité & Dip

freshly cut selection of garden cucumbers, cauliflower, broccoli, celery, cherry tomatoes, baby carrots, and served with a Western ranch dip

Entrée Selection (choose 1):

Boursin Stuffed Chicken Breast

roasted breast of chicken with soft boursin cheese, herbed chicken jus, red skin mash, and seasonal vegetables

Vegetable Paella

saffron rice, artichokes, peppers, onions, and smoked paprika

BBQ Salmon

40 Creek glazed fillets, roasted potatoes, and medley of vegetables

Beef Tenderloin Stroganoff

tenderloin served with scallions, sour cream, pickles, and egg noodles

Sautéed Garlic Shrimp

cilantro, lime, and lemon braised potatoes

Caribbean Tilapia

brown butter, Pico de Gallo salsa, caper berries, and coconut rice

9-Cut Chicken

marinated in a lime pickle sauce, roasted and served with basmati rice

Carved Entrée Selection (choose 1):

Smoked Ham

with mary brown butter apple sauce

Za'atar Rubbed Lamb leg with Garlic Jus

boneless leg of lamb rubbed with aromatic spices and garlic jus

Dried Fruit Stuffed Loin of Roasted Glazed Pork

served with a hard cider

Boharat Spiced Top Sirloin

roasted sirloin of beef with Moroccan spices and horseradish sauce

Roasted Prime Rib of Beef au Jus

slow roasted seasoned beef, served with horseradish and natural juices

Dessert Selection (Choose 4):

European Pastries • Black Forest Cake • Cheesecake • Chocolate Mousse Parfaits • Sliced Fresh Fruit • Carrot Cake

Coffee & Tea



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PARADISE PLATED DINNER (min. 40 people)

Your Paradise Catering plated dinner includes fresh bakery rolls, butter, coffee/tea service and your choice of one (1) starter, one (1) entrée and one (1) dessert.
An extra starter can be added to your meal for an additional charge.

This menu includes full china service.

Starter Selection (choose 1):

Wild Mushroom Soup

mixture of mushrooms, thyme, and chive crème fraîche

Leek & Potato Soup

sour cream and chives gives this traditional favorite new flair, served with essence of brie

Asparagus Soup

red onion & prosciutto

Sweet Potato Soup

roasted sweet potatoes and spices in a flavourful balance with coconut milk

Butternut Squash Soup

sweet butternut squash and tangy spy apples compliment this vegetarian soup

Entrées Selection (choose 1):

Filet of Beef

sauté of mushrooms & roasted garlic mashed potato red wine pan jus

Roast Prime Rib

slow roasted prime rib served au jus with Yorkshire pudding, and garlic roasted potatoes

Citrus Crusted Breast of Chicken

lemon, lime, orange zest and fresh herbs mixed with panko, and served with flattened roasted fingerlings

Ancho & Sundried Tomato Stuffed Chicken Breast

with natural pan jus & garlic mashed potatoes

Maple Glazed Atlantic Salmon

scented basmati rice, jump sauté vegetables

Roasted Breast of Chicken

chicken roasted with garlic, red peppers, spices, and served with sour cream chive mashed potatoes

Eggplant Stuffed Pepper

on crushed carrots & pistachios

Roasted Breast of Chicken & Fillet of Salmon

with seasoned vegetables, garlic mashed potatoes, and lemon cream

Dessert Selection (choose 1):

Cheesecake with choice of cherry topping, blueberry topping, or caramel topping

Pear Almond Tart

Lemon Meringue Tart

Chocolate Mousse Tulip

Petite Fours & Berry Plate

Coffee & Tea

Caesar Salad

crisp romaine lettuce, parmesan, bacon, toasted croutons, and served with creamy garlic dressing

California Green Salad

mesclun mix, iceberg and romaine lettuce, sliced cucumber, and tomatoes with a honey mustard dressing

Greek Salad

greens with roasted peppers, feta cheese, olives, tomatoes, cucumbers, red onion, and toasted garlic croutons, served with a lemon olive oil dressing

Baby Kale & Cranberry Salad

baby kale, radicchio, spinach and dried cranberries served with an orange poppy seed dressing

	Regular	Late
Filet of Beef	\$39.00	\$44.85
Roast Prime Rib 	\$39.00	\$44.85
Citrus Crusted Breast of Chicken	\$25.95	\$29.85
Ancho & Sundried Tomato Stuffed Chicken Breast	\$25.95	\$29.85
Maple Glazed Atlantic Salmon	\$27.95	\$32.00
Roasted Breast of Chicken	\$25.95	\$29.85
Eggplant Stuffed Pepper 	\$21.95	\$25.25
Roasted Breast of Chicken & Fillet of Salmon	\$28.95	\$33.25



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CAKES



16 Sliced Cake: Choose your choice of: Carrot • Black Forest • Caramel Chocolate Crunch • Goopy Caramel Peanut Butter Blast Chocolate Extravaganza • White Chocolate Lemon Cheesecake	Regular \$66.00	Late \$75.90
½ Slab Cake <i>Your choice of chocolate or vanilla icing. Add a basic inscription with your choice of icing colour. Additional charges may apply for decorations.</i>	\$42.00	\$48.00
Full Slab Cake <i>Your choice of chocolate or vanilla icing. Add a basic inscription with your choice of icing colour. Additional charges may apply for decorations.</i>	\$69.00	\$79.00
Cupcakes by the Piece Assorted Flavours Vanilla, Chocolate, Red Velvet	\$2.75	\$3.30

BEVERAGES & PASTRIES



	Regular	Late		Regular	Late
Premium Coffee	\$1.55	\$1.85	Mini Cinnamon Buns (2)	\$2.30	\$2.75
Orange Pekoe Tea	\$1.55	\$1.85	Mini Danishes (2)	\$2.05	\$2.45
Herbal Tea	\$1.55	\$1.85	Mini Muffins (2)	\$2.05	\$2.45
Hot Chocolate	\$1.55	\$1.85	Gluten Free Muffins (2)	\$2.05	\$2.45
Individual Juice (canned)	\$1.79	\$2.10	Mini Croissants (2)	\$2.05	\$2.45
Soft Drinks (canned)	\$1.55	\$1.85	Bagels & Cream Cheese	\$2.50	\$3.00
Individual Milk (250ml)	\$1.55	\$1.85	Donut	\$1.15	\$1.40
Soy Milk (250ml)	\$2.70	\$3.25	Donut Bites (3)	\$0.75	\$0.85
Bottled Spring Water	\$1.95	\$2.35	Individual Yogurt	\$1.95	\$2.35
Sparkling Water Bottle	\$2.60	\$3.10	Fruit & Yogurt Parfaits	\$2.80	\$3.50
Pitcher of Ice Water	\$2.25	\$2.70	Nutrigrain Bar	\$1.65	\$1.99
Ice Water (4 gallons)	\$11.50	\$13.80	Gourmet Cookie	\$1.10	\$1.30
Gallon Fruit Punch	\$20.95	\$25.00	Small Cookie	\$0.75	\$0.85
Gallon Iced Tea	\$20.95	\$25.00	Rice Krispy Square	\$1.95	\$2.35
Gallon Lemonade	\$20.95	\$25.00	French Macaroons (2)	\$3.10	\$3.75
Gallon Apple Juice	\$25.20	\$30.00	Cupcakes (each)	\$2.75	\$3.30
Gallon Orange Juice	\$25.20	\$30.00	Assorted Bakery Squares (3)	\$1.95	\$2.35
Pitcher Fruit Infused Water - Citrus or Berry	\$5.20	\$6.25	Banana Loaf	\$15.50	\$18.70
Gallon Fruit Infused Water - Citrus or Berry	\$15.50	\$18.70	Carrot Loaf	\$15.50	\$18.70
			Lemon Cranberry Loaf	\$15.50	\$18.70
			Low Fat Apple Loaf	\$15.50	\$18.70
			Gluten Free Carrot Loaf	\$15.50	\$18.70

BOXED MEALS



	Regular	Late
GOURMET BOX Turkey & Brie: with sliced apple, cucumber, and honey Dijon mayonnaise on a pretzel bun Roasted Eggplant & Guacamole: with red pepper and chipotle aioli on a Portuguese bun Sliced Roast Beef: with BBQ onions and cheddar cheese on a Kaiser Grilled Breast of Chicken: with roasted peppers, red onions, sundried tomato tapenade, and a basil Mayonnaise on focaccia Smoked Ham: with tomato and roasted garlic aioli on a kaiser Includes : Whole Fruit • Gourmet Cookie • Juice or Pop	\$14.65	\$16.80
BASIC BOX Selection of sandwiches on white and whole wheat bread Black Forest Ham & Swiss Swiss Sliced Roast Beef Turkey & Cheddar Cheese Vegetarian Sandwiches Includes : Whole Fruit • Gourmet Cookie • Juice or Pop	\$9.85	\$11.30
WRAP BOXED Tomato, Spinach, White and Whole Wheat Wraps filled with: Mac Club Wrap: pesto grilled chicken breast with bacon, tomato, lettuce & ranch mayonnaise BBQ Beef: roast beef with cheddar, lettuce, tomato, and a horseradish mayonnaise Ham & Cheese: sliced ham and cheese with tomato, lettuce, and Dijon aioli Roasted Vegetable: peppers, eggplant & zucchini with lettuce, tomato, and chipotle mayonnaise Turkey & Guacamole: turkey with guacamole, tomatoes, lettuce, and a sundried tomato aioli Includes : Whole Fruit • Gourmet Cookie • Juice or Pop	\$13.50	\$15.50
GRILLED CHICKEN SALAD BOX Chilled Grilled Breast of Chicken on a tossed salad with tomatoes, carrots & ranch dressing Includes: Whole Fruit • Gourmet Cookie • Juice or Pop	\$10.95	\$12.50



Signature



Vegetarian



Healthier Choice

RECEPTION MENU



	Regular	Late
COCKTAIL RECEPTION	\$17.95	\$20.60
Hot Hors D'Oeuvres Mini Quiche • Beef Wellington • Spanakopita • Thai Spiced Meatballs • Vegetable Spring Rolls		
Vegetable Crudit� <i>freshly cut selection of garden cucumbers, cauliflower, broccoli, celery, ripe cherry tomatoes, and baby field carrots with Western ranch dip</i>		
Domestic Cheese Platter <i>a selection of Canadian cheddar, Swiss, marble, Havarti, and herb cream cheese, served with fruit garnish and assorted crackers</i>		
Assorted Bakery Squares Coffee & Tea		
DELUXE COCKTAIL RECEPTION	\$22.95	\$26.30
Hot Hors D'Oeuvres Coconut Shrimp • Arancini with Tomato Sauce • Sausage in Pastry • Vegetable Pot Sticker • Beef Wellington		
Fresh Fruit Platter <i>freshly cut honeydew, cantaloupe, watermelon, golden pinenapple, seedless grapes, and orange segments with a seasonal berry yogurt dip</i>		
International Cheese Platter <i>selection of aged cheddar, Swiss gruyere, double cream brie, spiced gouda, and Danish blue cheese, served with imported olives</i>		
Japanese Rice Roll Platter <i>a selection of vegetarian California rolls made with sweet vinegar rice, nori, and fresh vegetables, served with wasabi, pickled ginger, and soya sauce</i>		
Cold Cuts & Cured Meat Platter <i>assorted cold cut cured meat, with cornichons, pickled vegetables, and mustard</i>		
Assorted Bakery Squares Coffee & Tea		

RECEPTION PLATTERS



		Regular	Late
VEGETABLE CRUDITE freshly cut selection of garden cucumbers, cauliflower, broccoli, celery, ripe cherry tomatoes and baby field carrots with western ranch dip	(SMALL SERVES 15 PEOPLE) (LARGE SERVES 25 PEOPLE)	\$36.30 \$58.35	\$41.75 \$67.10
FRESH FRUIT PLATTER freshly cut, honeydew, cantaloupe, watermelon, golden pineapple, seedless grape and orange segments with a seasonal berry yogurt dip	(SMALL SERVES 15 PEOPLE) (LARGE SERVES 25 PEOPLE)	\$44.00 \$66.05	\$50.60 \$75.95
DOMESTIC CHEESE PLATTER a selection of Canadian cheddar, Swiss, marble, Havarti, and herb cream cheese, served with fruit garnish and assorted crackers	(SMALL SERVES 15 PEOPLE) (LARGE SERVES 25 PEOPLE)	\$49.45 \$77.10	\$56.85 \$88.65
INTERNATIONAL CHEESE PLATTER selection of aged cheddar, swiss gruyere, double cream brie, spiced gouda and danish blue cheese. Served with imported olives, fruit garnish, and assorted crackers	(SMALL SERVES 15 PEOPLE) (LARGE SERVES 25 PEOPLE)	\$58.35 \$93.60	\$67.10 \$107.60
VEGETARIAN FIESTA A layered party tray of diced tomatoes, cheddar cheese, sour cream, black beans, mild salsa, green onions, guacamole, and spiced garbanzo bean puree served with lots of nacho chips for dipping.	(SMALL SERVES 15 PEOPLE) (LARGE SERVES 25 PEOPLE)	\$36.30 \$58.35	\$41.75 \$67.10
MEXICAN FIESTA PLATTER a mexican specialty of spicy beef, diced tomatoes, cheddar cheese, sour cream, black beans, green onions & guacamole served with refried beans and lots of nacho chips for dipping	(SMALL SERVES 15 PEOPLE) (LARGE SERVES 25 PEOPLE)	\$36.30 \$58.35	\$41.75 \$67.10
RELISH TRAY baby dill pickles, large black pitted olives, pimento stuffed green olives, cocktail onions, artichoke hearts, baby carrots and garnished with pickled peppers	(SMALL SERVES 15 PEOPLE) (LARGE SERVES 25 PEOPLE)	\$33.00 \$55.00	\$37.95 \$63.25
MEDITERRANEAN DIP PLATTER spiced chickpea hummus, roasted eggplant baba ganoush, and Greek tzatziki with pita chips and crackers for dipping	(SMALL SERVES 15 PEOPLE) (LARGE SERVES 25 PEOPLE)	\$36.30 \$58.35	\$41.75 \$67.10
CHEESE & MEAT PLATTER cubed domestic cheeses, kielbasa, pepperettes, olives, dried salami and crackers	(SMALL SERVES 15 PEOPLE) (LARGE SERVES 25 PEOPLE)	\$47.20 \$77.60	\$54.25 \$89.25

(Cont'd)

RECEPTION PLATTERS



	Regular	Late
HOT HOR D'OEUVRES (per dozen) (min. 10 dozen)		
Vegetable Spring Rolls	\$21.95	\$25.20
Thai Spiced Meat Balls	\$21.95	\$25.20
Sausage in Pastry	\$21.95	\$25.20
Spanakopita	\$21.95	\$25.20
Tempura Shrimp, with Cocktail Sauce	\$23.95	\$27.50
Beef Wellington	\$22.95	\$26.30
Pot Stickers	\$21.95	\$25.20
Arancini, with Tomato Sauce	\$23.95	\$27.50
Mini Quiche	\$21.95	\$25.20
Coconut Shrimp	\$23.95	\$27.50
COLD CANAPÉS (per dozen) (min. 5 dozen)		
Strawberry & Brie with Balsamic	\$21.95	\$25.20
Poached Shrimp with Snow Pea Skewer	\$23.95	\$27.50
Crab and Guacamole in a Phyllo cup	\$23.95	\$27.50
Smoked Salmon Cream Cheese and Cucumber	\$23.95	\$27.50
Classic Bruschetta	\$19.95	\$22.40
Melon with Basic and Prosciutto	\$23.95	\$27.50
Smoked Salmon & Cheese Lolli Pops	\$24.95	\$28.65
Mixed Seafood Ceviche in a Spoon	\$25.95	\$29.80
Caprese Skewers, with Bocconcini Cheese, Tomato and Olives	\$24.95	\$28.65
PUMPERNICKEL & SPINACH DIP	\$36.00	\$41.25
(serves 25 people)		
<i>freshly baked brown pumpernickel loaf cut into bite size chunks and served with spinach and herbed cream cheese dip</i>		
PUMPERNICKEL & CRAB DIP	\$39.60	\$45.50
(serves 25 people)		
<i>freshly baked brown pumpernickel loaf cut into bite size chunks and served with lemon, sour cream and crab dip</i>		
JAPANESE RICE ROLL PLATTER	\$110.00	\$126.50
(60 pieces per tray)		
<i>a selection of vegetarian california rolls made with sweet vinegar rice, nori and fresh vegetables served with wasabi, pickled ginger and soya sauce</i>		

HOT & READY TO EAT



OVEN BAKED PIZZA	Regular	Late
Your 12 sliced pizza comes with cheese, tomato sauce and your choice of two (2) toppings:	\$16.95	\$19.25

TOPPINGS

Pepperoni • Bacon • Sausage • Ham
BBQ Chicken • Feta Cheese • Olive
Mushroom • Green Pepper • Onion
Tomato • Pineapple

****Gluten Free & Whole Wheat Crust Available****
EXTRA TOPPING: \$1.58

THE ULTIMATE VEGETARIAN	\$20.30	\$23.45
<i>roasted red and yellow peppers, artichoke hearts, black olives, mushrooms, baba ganoush, and red onion</i>		
SUPREME MEAT LOVERS PIZZA	\$20.95	\$24.10
<i>bbq chicken, pepperoni, salami, bacon, sausage and ham</i>		
CHICKEN WINGS (minimum order of 5 dozen required)	\$10.95	\$12.60
<i>BBQ, Honey Garlic, Frank's Hot Sauce</i>		

HOT SANDWICHES (min. 10 people)

Your hot sandwich is delivered pre-wrapped and ready to eat.
Please choose your choice of **ONE** sandwich type:

Slow cooked pulled pork sandwich with 40 Creek BBQ sauce on fresh kaiser	\$7.15	\$8.20
Philly cheese steak sandwich with onions and cheese sauce on a 8-inch sub bun	\$7.15	\$8.20
Grilled Oktoberfest sausage with sauté onions on a fresh bun	\$7.15	\$8.20
Pesto grilled breast of chicken with chipotle mayo and tomatoes on a kaiser	\$7.15	\$8.20
Braised meatball 8 inch sub with mozzarella cheese and tomato sauce	\$7.15	\$8.20
Warm roasted vegetables on a bun	\$6.15	\$7.00
Hotdog	\$6.15	\$7.00
Hamburger	\$6.15	\$7.00
Vegetarian burger	\$6.15	\$7.00

AL LA CARTE MENU



	Regular	Late
Sliced Fresh Fruit	\$3.15	\$3.60
Whole Fruit	\$1.10	\$1.25
Domestic Cheese	\$4.70	\$5.40
Ice Cream Novelties	\$2.60	\$3.00
Premium Ice Cream Novelties	\$4.15	\$4.75
Frozen Fruiti Bars	\$4.15	\$4.75
Individual Potato Chip Bag	\$1.75	\$2.00
Kale Chip Bowls	\$5.25	\$6.00
Pretzel Bowls	\$5.25	\$6.00
Popcorn Bowl	\$5.25	\$6.00
Tossed Salad	\$4.35	\$5.00
Soup (min. 15 people)	\$2.75	\$3.20
DANISH OPEN FACED SANDWICHES (2 per person) <i>served on a multigrain baguette</i>	\$8.35	\$9.60
Curried Tuna: with apple butter		
Smoked Salmon: with red onions and cucumbers		
Chunky Egg & Sriracha Salad: with cheddar cheese		
Caprese Salad: with bocconcini cheese, tomato, and pesto drizzle		
GOURMET SANDWICHES (1 per person)	\$8.35	\$9.60
Turkey & Brie: with sliced apple, cucumber, and honey Dijon mayonnaise on a pretzel bun		
Roasted Eggplant and Guacamole: with red pepper and chipotle aioli on a portuguese bun		
Sliced Roast Beef: with BBQ onions and cheddar cheese on a kaiser		
Grilled Chicken Breast: with roasted peppers, red onions, sundried tomato tapenade, and basil mayonnaise on foccacia		
Smoked Ham: with tomato and roasted garlic aioli on a kaiser		
ASSORTED SANDWICHES (1 per person/quartered) <i>prepared with green leaf lettuce, tomato, and mayonnaise, served on white and whole wheat bread with the following fillings:</i>	\$5.50	\$6.30
Black Forest Ham & Swiss • Sliced Roast Beef • Turkey & Cheddar Cheese		
Tuna Salad • Egg Salad • Vegetarian		
CROISSANT SANDWICHES (1 per person) <i>prepared with green leaf lettuce, tomato, mayonnaise and the following fillings:</i>	\$5.50	\$6.30
Black Forest Ham & Swiss • Sliced Roast Beef • Turkey & Cheddar Cheese		
Tuna Salad • Egg Salad • Vegetarian		
TORTILLA WRAPS (1 per person) <i>tomato, spinach, white and whole wheat wraps filled with:</i>	\$5.50	\$6.30
Mac Club Wrap: pesto grilled chicken breast with bacon, tomato, lettuce & ranch mayonnaise		
BBQ Beef: roast beef with cheddar, lettuce, and horseradish aioli		
Ham & Cheese: sliced ham and cheese with tomato, lettuce, tomato, and Dijon mayonnaise		
Roasted Vegetable: peppers, eggplant and zucchini, with lettuce, tomato, and chipotle mayonnaise		
Turkey & Guacamole: turkey with guacamole, tomatoes, lettuce, and the sundried tomato aioli		



How to book a licensed event

As an event organizer, you should first find out the availability of the area/room of your choice through Central Room Booking, ext. 26898 or the appropriate faculty/department. You will receive a confirmation for such booking and be informed of the facility/setup charges, if any. This should be done as early as possible. Normally, a deposit is required.

Secondly, you should contact Paradise Catering at 905-525-9140 ext. 24836 at least ten (10) working days in advance of your event to discuss your liquor requirements with one of our catering coordinators. At such time, we will provide you with all the necessary information to ensure that your event is a success.

Please Note:

In the event that you choose a non-licensed area/room for your licensed event (you should find out at the time of room booking), you must contact our catering coordinator at least fifteen (15) working days in advance of your event to allow us to obtain approval from the appropriate authorities. We require thirty (30) working days in advance for outdoor events. There may be charges for such applications. It is always a good practice to inform our catering coordinator as early as you possibly can, so you can obtain information well in advance for your own planning.

Bar Service Information

1. No alcoholic beverage of any kind is allowed to be brought into the McMaster University licensed areas for sale or consumption other than through Paradise Catering.
2. The Liquor License Board of Ontario regulates that food must be offered when liquor is served. Please arrange your food requirements through our catering coordinator. No food is allowed to be brought into any of the Hospitality Services facilities except through Paradise Catering.
3. The organizer of a licensed event is responsible for the provision of an usher(s) at the door to control admission, assist in checking government issued photo I.D. and to put on wristbands for pub events if required.
4. During a licensed event, any violation of the Liquor License Act of Ontario or the McMaster University Policy will result in an immediate cancellation of such event. McMaster University will not be liable for any losses, financial or other, as a result of such cancellation.
5. As a general rule, only disposable wares are used for a licensed event. Glass service is available for an extra charge.
6. Juice and soft drinks are always available as non-alcoholic beverages for all licensed events.
7. We offer five (5) brands of domestic beer including one (1) light beer and one (1) imported beer. We also offer Canadian wines and one (1) imported wine as our house selection as well as premium brands of liquor.
8. As part of our service to our customers, we schedule our bartender(s) one hour prior to the event for setup and one hour after each event held to clean up the bar.
9. Under the University Liquor License- Caterer's Endorsement, our catering services will cater to your specific location.
10. Our liquor prices are subject to applicable HST.

Host Bar

This type of bar service is used when you, as the host, pay for all the drinks consumed by your invited guests. Our staff will track the number of drinks consumed by the calculation of the opening and closing of the liquor stock issued to your event. You will be invoiced afterwards according to the beverage usage. Minimum bar purchases of \$200.00 are required or a bartender fee will be charged.

BAR SERVICES



Cash Bar

This type of bar service is when the guests of the event have to pay for their beverages individually. Guests are served beverages on a cash basis paying the bartender. For a larger event, we will provide cashier(s) to sell drink tickets on site. Minimum Bar purchases of \$200.00 are required or a bartender fee will be charged. The prices are set up to cover all costs incurred to operate the bar service i.e. labour, shipping and storage, management etc.

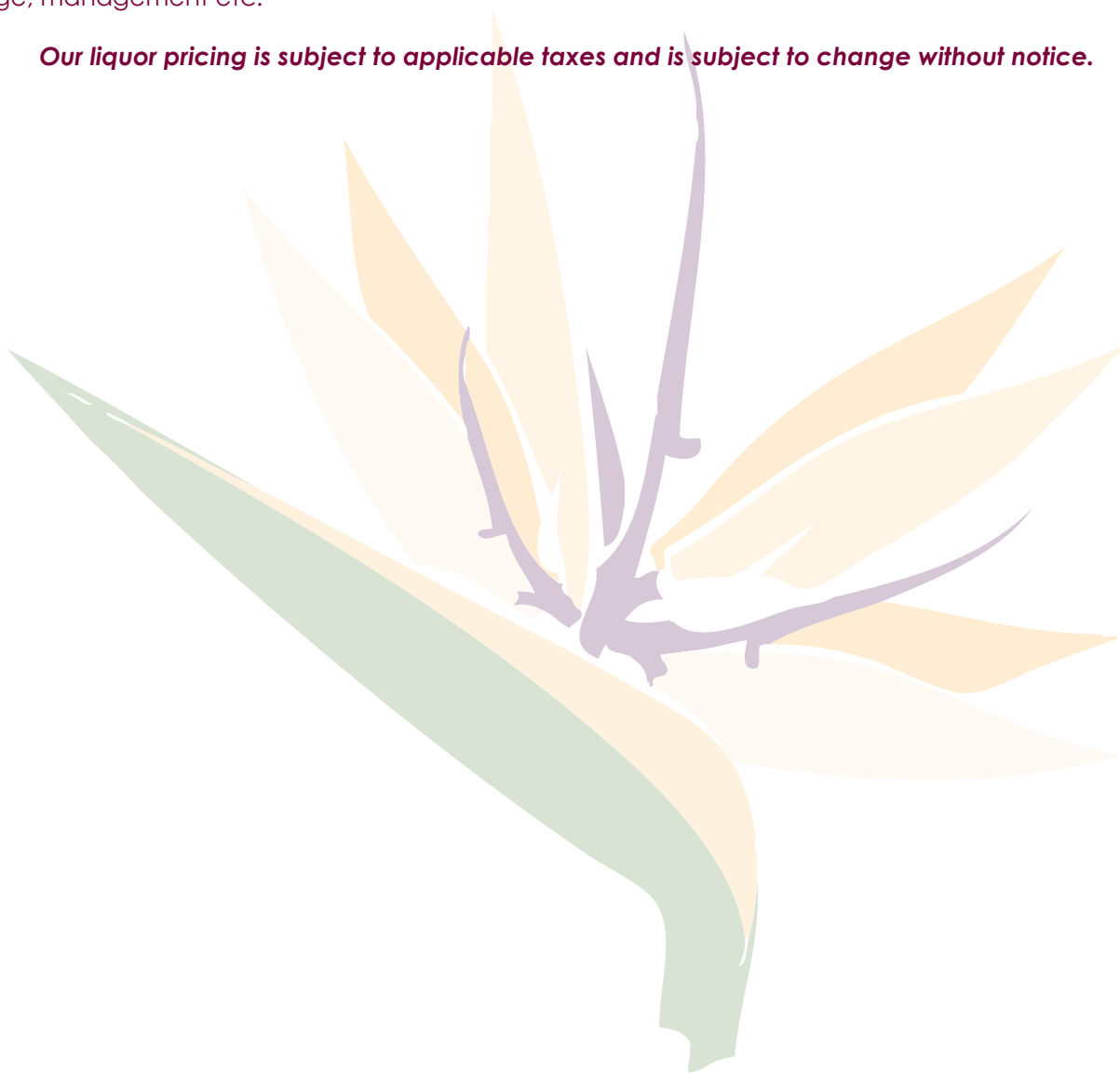
Cash & Host Bar

For some occasions, the organizer may decide to offer both a 'cash' bar and a 'host' bar during an event, i.e. wedding banquet. It is not unusual to have a Host Bar reception followed by cash post dinner. We will cater to your specific needs to ensure that our services meet your requirements. Minimum bar purchases of \$250.00 are required or a bartender fee will be charged.

Prices & Charges

When you contact our catering coordinator, we can provide you with our liquor prices which are very competitive in the market place. The prices are set up to cover all costs incurred to operate the bar service i.e. labour, shipping and storage, management etc.

Our liquor pricing is subject to applicable taxes and is subject to change without notice.





DELUXE FOOD STATION (min. 75 people)

Your Deluxe Food Station includes bread and dip station, beverage station, your choice of one (1) cold station, two (2) entrée stations, one (1) from A and one (1) from B, and one (1) dessert station.

This menu also includes full china service.

COLD STATIONS (choose 1):

Antipasto Station

Marinated fresh vegetables, cheeses, olives, marinated artichokes, pickled mushrooms, cured meats, pickled vegetable and crostinis

Seafood Station

Shrimp cocktail with cocktail sauce, poach cold marinated mussels, mixed seafood ceviche, and crab Pollock salad

Salad Station

House made potato salad, couscous salad, quinoa salad with dried fruit and olive oil, mediterranean salad, five bean salad, spicy cucumber and mango salad, seafood pasta salad, and tomato bocconcini salad

A - CARVED ENTRÉE STATION (choose 1):

Rubbed Carved Strip Loin Station

With chimichurri sauce & roasted smashed new potatoes

Piri Piri Roasted Carved Chicken Station

Boneless chicken carved with a hard cider sauce and served with a seven grain rice pilaf

Carved Prime Rib with Roasted Potato Station

Slow roasted prime rib with garlic mashed potatoes

Carved Turkey Station

Traditional turkey served with stuffing and maple sweet potato mash

B - ENTRÉE STATION (choose 1):

Pasta Station Made to Order

Choose at time of ordering your choice of one pasta and two sauces:

Noodle: *penne, fusilli, bow tie pasta, or rigatoni*

Sauces: *meat, tomato, pesto olive oil, or alfredo*

Garnish included: *green peppers, onions, mushrooms, chili peppers, parmesan cheese and diced tomatoes*

Risotto Station

Arborio rice with your choice of: wild mushrooms, vegetables & baby kale, seafood, lemon & arugula and finished with butter and parmesan cheese

DESSERT STATION (choose 1):

Chocolate Fountain

Fresh fruit, lady fingers, and marshmallows

Crepe Station

Sweet crepes with your choice of: Bavarian fosters, suzette, or strawberry & brandy, served with whipped cream

Let Them Eat Cake Station

Double chocolate cake, assorted cheesecake, strawberry shortcake, orange citrus cake and black forest cake with sliced fresh fruit

Regular: \$48.95 • Late: \$55.95