

GENERAL INFORMATION

PLAN AHEAD

Give yourself plenty of time to thoroughly plan your event. Please call us at 905-525-9140 ext. 24836 to arrange a meeting with our Catering Manager. We encourage you to bring us your ideas, questions and estimated budget.

MENU SELECTION

Most menu items can be made to suit specific dietary preferences. 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 team, who will be glad to create a special menu that suits your needs.

PRICING

The food and beverage prices listed in this brochure are applicable providing that you adhere to the following: All orders are placed and finalized at least 10 working days in advance of your event and meet minimum numbers. Additional charges may apply if served in other locations or booked after the 10 working day minimum. Coffee or beverage orders only require 5 working days notice. All menus are served with reusable plasticware. Chinaware is an additional \$1.50 per person. A \$20 delivery fee will apply if your order is less than \$200 (before taxes), or you may want to pick up your order to save the delivery fee.

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 working days in advance of your event (48 hours for coffee service).

PLATTERS

Serves 10 People

Vegetable and Dip Platter	\$15.65
Fresh Fruit Cocktail	\$16.75
Loaded Nacho Platter Tortilla chips baked with blended chips, tomatoes, onion, peppers, jalapeños, olives & green onion served with salsa & sour cream	\$15.95
Three Dip Platter hummus, tzatziki, babaganoush, served with pita crisps	\$24.00
Assorted Gourmet Cookies Platter	\$9.50

WARM PLATTERS

Perogies (50 pieces) served with onions and sour cream bacon available upon request	\$34.60
Combo Pack chickpea bites, mini samosas, mini spring rolls, Jalapeño poppers, Buffalo cauliflower bites	\$48.25

PIZZA & SNACKS

Large 12 Sliced Pizza	
Vegan (mixed vegetables, no cheese) VG	\$10.00
Vegetarian	\$12.50
Cheese	\$12.50
Pepperoni	\$13.60
Each Extra Topping	\$1.25
Warm Sandwiches	\$5.20
BLT, vegetarian, chicken parmesan, vegan & Halal options	
Wings (min. 5 dozen)	
Chick'Nuggets (chickpea base)	\$8.95
Chicken Wings	\$10.95

McMaster
University



Catering
Services

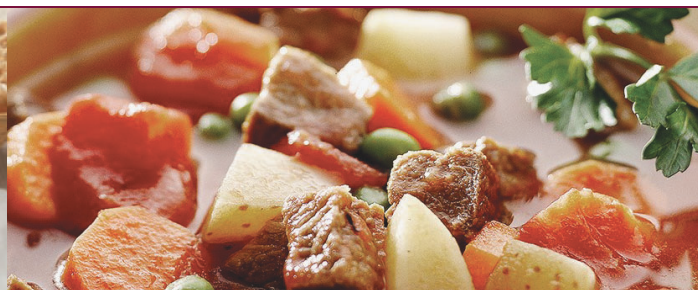
Student Value Catering

*Enjoy Catering's
great food and
service at value
prices!*

All recognized
MSU student groups and
associations are eligible to save
up to 30% off* our regular Catering
Menu pricing or choose from our
Value Menu.

*15% off our regular catering menu price
and 15% service charge waived

1280 Main Street West, MUSC 112, Hamilton, ON L8S 4K1
Phone: (905) 525-9140 Ext. 24836 | Fax: (905) 527-7274
Email: catering@mcmaster.ca | <https://catering.mcmaster.ca>



BREAKFAST

Package 1 (min. 25 people) \$5.20
 Chilled Juice
 Pancakes or Waffles Served with Syrup
 Coffee & Tea

Package 2 (min. 25 people) \$5.95
 Chilled Juice
 Tofu Scramble **VG** or Scrambled Eggs
 Bacon or Ham or Sausage
 Coffee & Tea

Other Individual Items

Whole Fruit (each) **\$0.90**
 Mini Muffins (6 per order) **\$5.50**
 Mini Danishes (6 per order) **\$5.50**
 Bulk Juice (min. 20 orders) **\$1.05**
 Apple or Orange
 Coffee or Tea **\$1.15**

COLD LUNCH BUFFET

\$9.40 - Minimum 25 People

Choice of 1 Soup or 1 Salad

Minestrone Soup
 Vegan Vegetable
 Chicken Noodle Soup
 Country Tossed Salad **VG**
 Potato Salad
 Fusilli Pasta Salad

Assorted Wraps

Vegan & halal options available

Gourmet Cookies or Whole Fruit

Fruit Punch

HOT LUNCH BUFFET

\$13.75 - Minimum 25 People

Fresh Bakery Rolls & Butter

Choice of 2 Salads

Country Tossed Salad **VG**
 Fussilli Pasta Salad **VG**
 Potato Salad
 Coleslaw

Choice of 1 Entree:

Seven Bean & Papaya Ragu
 Beef & Vegetable Stew
 Chicken Alfredo Pasta
 Tricoloured Tortellini with Rose Sauce
 Chicken & Tofu Masala Sauce

Choice of 1 Starch

White Rice
 Fettuccini Noodle
 Basmati Rice
 Red Skin Mash Potatoes
 Fuscilli Noodle

Choice of 1 Dessert

Chocolate Cake
 Dessert Solaire
 Fruit Cocktail

Choice of 1 Beverage

Iced Tea
 Lemonade
 Fruit Punch

DINNER BUFFET

\$16.75 - Minimum 30 People

Fresh Bakery Rolls & Butter

Choice of 3 Salads:

Aztec Bean Salad **VG**
 Fussilli Pasta Salad **VG**
 Served Baby Lettuce Salad **VG**
 Spinach Salad **VG**
 Tabbouleh Salad **VG**
 Asian Noodle Salad

Choice of 2 Entrees

Served with Vegetables & Starch Where Applicable

Cheese Stuffed Pasta Shells
 Creamy Vegetable Lasagna
 Meat Lasagna
 Mixed Mushroom Stroganoff or,
 Beef Stroganoff **GF**
 Sweet Chili Breaded Chicken Bites **H**
 Kung Pao Brussel Sprouts **V**
 Sliced Roast Beef with Gravy **GF**
 Tandoori Chicken Leg **GF**

Choice of 2 Desserts

Assorted Bakery Squares
 Assorted Pies
 Carrot Cake
 Chocolate Mousse
 New York Cheesecake
 Sliced Fresh Fruit **GF**

Coffee & Tea