



Catering 2022

Policies

Room Reservations

Catering provides service at indoor and outdoor locations throughout McMaster University locations. Bookings for most of the main campus need to 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. Our catering coordinator can work with our chefs to create a custom menu to suit your event. Menu needs to be finalized at least 10 business days in advance to ensure we can provide the best service.

Cancellations

Should it be necessary to cancel your event, please inform catering as soon as possible. To avoid any charges our office must be informed at least 5 full business days in advance of your function. (48 hours for coffee only services)

Pricing

The regular food and beverage prices listed in the package are applicable providing all orders are placed and finalized at least 10 full business days in advance of your event and meet the minimum numbers required. The late price will be charged if booked or changed after the 10-business day minimum. Coffee service only, requires 5 days in advance of event. Most full menu items listed include your choice of paper or China service while a la cart menu items are subject to an additional \$3 per person fee. Small coffee service orders add \$1.50 per person if China service is required.

A delivery fee of \$30 will be added to your invoice if your order for an on-campus event is less than \$300 (excluding taxes) a 10% delivery fee will be added for orders over \$300 for internal accounts and 15% for external accounts. For events that require our driver (s) to return to pick up smallware's, etc. more than four hours after the order is delivered, there will be an additional charge of \$30 (not applied to events that have catering staff present) An additional 10% charge will apply to orders on weekends and after 7:00pm. An additional charge of 20% will apply to all orders on statutory holidays.

Guaranteed Numbers

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

Attendant Staffing and Set Up

Catering staff will arrive before the designated start time to allow adequate time to set up the event. Please have doors unlocked and the room / area, set up with the necessary tables / furniture. This will ensure a successful event start time.

Food Safety

Providing quality safe food is our highest priority. Catering makes every effort to ensure that hot and cold food items are kept within the safe temperature ranges. To protect your health and prevent food born illness from occurring, the catering staff is required to remove all perishable food from the event.

Invoicing

Please provide us with your Mosaic Chartfield String at the time of booking. For any non-University accounts, full payment will be required 10 business days prior to the event and all prices would be subject to applicable taxes.

Breakfast Selections

Continental Breakfast (minimum 10 people)

Assorted muffins, Danish, and croissant
Fresh seasonal fruit
Selection of bottled juice
Premium regular and decaffeinated coffee
Traditional tea

Reg- \$14 Late- \$16.10

The Canadian Buffet (minimum 20 people)

Freshly baked breakfast pastries
Ontario scrambled eggs
Fluffy pancakes with maple syrup
Roasted bacon and sausages
Seasoned home-fried potatoes
Fresh seasonal fruit
Selection of bottled juice
Premium regular and decaffeinated coffee
Traditional tea

Reg- \$22 Late- \$25.30

Breakfast Wraps (minimum 15 people)

Breakfast burrito served with hash browns
Whole fruit
Coffee and tea
Meat: scrambled eggs, ham, cheddar, and salsa
Vegan: tofu scramble, salsa, non-dairy cheese

Reg- \$18 Late- \$20.70

“On the Run” Breakfast Sandwiches

(minimum 15 people)
Served with hash browns
Individual yogurt
Whole fruit
Coffee and tea
Meat: sausage or bacon, egg, and cheese on an English muffin
Vegan: tofu, spinach, non-dairy cheese

Reg- \$19 Late- \$21.85

A La Carte Breakfast

Muffin	Reg- \$2.50	Late-\$2.90
Danish	Reg- \$2.50	Late-\$2.90
Croissant	Reg- \$2.50	Late- \$2.90
Chocolatine	Reg- \$2.25	Late- \$2.60
Cookie	Reg- \$2.25	Late- \$2.70
Whole Fruit	Reg- \$2.50	Late- \$3.00
Yogurt	Reg- \$1.95	Late- \$2.25
Yogurt Parfaits	Reg- \$4.95	Late- \$5.70

Vegan & GF Muffin	Reg- \$4.25	Late- \$4.90
Vegan & GF Cookie	Reg- \$2.95	Late- \$3.40

Luncheon Selections

Deli Sandwich Buffet (minimum 15 people)

Garden salad
Sandwiches served on white and whole wheat bread
Turkey with cranberry mayonnaise
Ham and cheddar dijonaise
Egg salad
Roasted red peeper, chickpea hummus, Edamame (VG)
Cookie

Reg- \$18 Late- \$20.70

Wrap Buffet (minimum 15 people)

Garden salad
Assorted wraps made with Flavored Flour Tortillas
Buffalo Chicken – grilled chicken tossed in hot sauce with lettuce, tomato, buttermilk ranch
Tandoori Chickpea – cucumber yogurt, red peppers, lettuce, and onion
Turkey Club- roasted turkey, bacon, cheddar, lettuce, tomato, and mayonnaise
Asian inspired Chicken- shredded chicken, Napa cabbage, carrots, green onions, and a sesame dressing
Cookies
Assorted whole fruit

Reg- \$20 Late- \$23.00

Sandwich Platter (12 assorted sandwiches)

Turkey *with cranberry*
Ham and cheddar dijonaise
Egg salad
Roasted pepper *chickpea hummus edamame*

Reg- \$58 Late \$66.70

Wrap Platter (8 wraps)

Buffalo Chicken – grilled chicken tossed in hot sauce with lettuce, tomato, buttermilk ranch
Tandoori chickpea – cucumber yogurt, red peppers, lettuce, and onion
Turkey Club- roasted turkey, bacon, cheddar, lettuce, tomato, and mayonnaise
Asian inspired Chicken- shredded chicken, Napa cabbage, carrots, green onions, and a sesame dressing

Reg- \$56 Late- \$64.40

Luncheon Selections continued

"Boxed" Sandwiches (minimum 5)

All items will be individually wrapped.

Assorted sandwiches served on brown and white bread with lettuce.

Ham and Swiss with Dijonnaise

Turkey and cheddar with mayonnaise

Egg salad, vegetarian

Vegetarian / Vegan Tomato, pepper, and cucumber with roasted garlic hummus (vegan)

Whole fruit

Cookie

Bottled water

On request, chicken salad on a gluten free bun

Reg- \$13 Late- \$14.95

"Boxed" Wraps (minimum 5)

All items will be individually wrapped.

Assorted wraps made with flavored flour tortillas.

Buffalo chicken grilled chicken tossed in buffalo hot sauce with lettuce, tomato, and buttermilk ranch (Halal)

Vegan Wrap roasted sweet potato, red pepper, black bean, corn relish (vegan)

Turkey Club roasted turkey, bacon, cheddar, lettuce, tomato, and ranch.

Whole fruit

Cookie

Bottled water

Reg- \$15 Late- \$17.25

Our boxed lunch options are packaged in a recyclable / compostable container

All items will be individually wrapped

Themed Lunches

Mediterranean (minimum 20 people)

Naan bread

Romaine salad with parmesan cheese, balsamic and Caesar dressing

Roasted red pepper hummus made with chickpeas, Tahini sauce, lemon juice and garlic

Marinated tomato antiboise, fresh tomatoes, herbs, and olive oil

Asiago chicken: marinated chicken breast with an asiago crust

Lemon herb rice

Plant based moussaka: white bean puree, caponata, roasted egg plant

Fresh fruit platter

Reg- \$25 Late- \$28.75

The Islands Buffet (minimum 20 people)

Caribbean chopped salad; Iceberg lettuce, peppers, beans, onions, lime, chili dressing

Islands mango slaw; mango, peppers, nappa cabbage, honey mustard dressing

Cuban lentil picadillo; lentils, tomatoes, olives, onions

Jerk roasted chicken; traditional jerk spiced chicken thighs

Plantain sweet potato trio; roasted new potatoes, fried plantains, and spiced sweet potatoes

Pineapple upside down cake

Reg- \$28 Late- \$32.20

International Buffet (minimum 20 people)

Carrot and parsnip salad; spiced carrots and parsnips

Za'atar salad; tomato and red onions with Za'atar spice

Choumoula cauliflower; roasted cauliflower with Choumoula spice

Chickpeas, apricots, and quinoa

Shakshuka chicken; roasted chicken with stewed peppers, onions, tomatoes, and spices

Moroccan rice; brown rice with accents of raisins, spices, olives, and cilantro

Fresh fruit

Reg- \$29 Late- \$33.35

Note: Themed Luncheon selections are available for dinner, please add \$6 per person

Prices and menu are subject to change without notice.

McMaster Catering Services| T: 905.525.9140 ext. 24836 | catering@mcmaster.ca

Platters / Appetizers

Vegetable crudité (10-15 ppl)

English cucumber, mini carrots, grape tomatoes, celery, broccoli, cauliflower ranch dip

Reg- \$48 Late- \$55.20

Fresh fruit Platter (10-15 ppl)

Freshly cut honeydew, cantaloupe, pineapple, watermelon, green, red grapes

Reg- \$58 Late-\$66.70

Cheese (10-15 ppl)

Selection of medium cheddar, Brie, goat cheese, and provolone

Reg- \$65 Late- \$74.75

Charcuterie Board (10-15 ppl)

Prosciutto, Mortadella, Capicola, Salami

Assorted olives, gherkins, and an assortment of crackers and bread

Reg- \$78 Late- \$89.70

Dessert Platter

Assorted mini dessert squares (selections pending availability)

Reg \$36 Late-\$41.40

Hot Hors d'oeuvres (for late orders add 15%)

(minimum order of 2 dozen / order 10 or more dozen receive a discount of 10%)

Vegetable Spring Rolls with Plum Sauce- \$32

Samosas \$32

Spanakopita \$23

Thai Spiced Karage Chicken Bites \$33

Halal Meatballs with Wild Blueberry BBQ Sauce \$33

Coconut Shrimp \$38

Arancini with Tomato Sauce \$34

Tempura Shrimp \$38

Cold Hors d'oeuvres

(priced by the dozen, 10 dozen minimum)

Smoked Salmon & Cream Cheese Phyllo Cups \$29

Hummus Cucumber & Tomato Bite \$26

Truffled White Bean Spread with Slow Roasted Grapes and Confit Cherry Tomato \$26

Bacon & Caramelized Onion Jam with Pickled Mustard Seeds on a Crostini \$27

Wild Mushroom & Goat Cheese Ragout in Phyllo \$26

Miso Caramel Drizzled Pretzel Bites \$26

Chilled Harissa Spiced Shrimp \$29

Beverages

	Reg	Late
Coffee, (min 5 servings)	\$2.05	\$2.35
Hot chocolate, (min 5 servings)	\$2.05	\$2.35
Herbal tea,	\$2.05	\$2.35
Orange Pekoe tea	\$2.05	\$2.35
Individual juice (canned)	\$2.20	\$2.50
Individual milk (small)	\$2.20	\$2.50
Soy milk (250ml),	\$3.05	\$3.50
Bottled spring water,	\$2.20	\$2.50
AHA Sparkling water (can)	\$2.90	\$3.35
Perrier water 350ml (bottle)	\$2.90	\$3.35

Plated Dinners

Dinner A (minimum 25 people)

Bread Basket with Butter

Appetizers (please select one)

Roasted Tomato Caprese salad

Bocconcini, fresh basil, Extra Virgin Olive Oil, torn toasted bread, olive antiboise, balsamic, truffle salt

Superfood Salad

Baby spinach, kale, arugula, quinoa, broccoli, mint, Hemp hearts, spiralized yellow beets, pomegranate dressing

Entrees (please select one)

Miso marinated Atlantic sustainable Salmon

Spiced Scallion relish, Asian BBQ endive, broccolini gingered maple crushed sweet potatoes

Spinach stuffed Breast of Chicken

Goat cheese, sundried tomatoes, spiced roasted carrots ratatouille, Putanesca Roasted potatoes, preserved lemon cream

Vegetarian Option

Shawarma mushroom, chickpea and celery root roulade on spiced rubbed roasted cauliflower, cauliflower puree, apricot coconut sauce

Desserts (please select one)

Dulce de Leche Cheesecake

Flourless chocolate pyramid

Apple caramel oatmeal crisp

Vegan Chocolate Reese Cup

Coffee & Tea Service

Reg \$55 Late- \$63.25

All dinner orders must be confirmed a minimum of 10 business days prior

Dinner B (minimum 25 people)

Bread Basket with Butter

Appetizers (please select one)

Beet Carpaccio

Whipped goat cheese, pickled grapes, spiced pecans, baby arugula, cucumber, granola crumble, lemon vinaigrette

Smoked Salmon

Celery root remoulade, capers, pickled red onion, brined mustard seeds, pumpernickel croutons, beet sauerkraut crisps, petit greens

Entrées (please select one)

Poached Rainbow Trout

Braised endive, spice roasted carrots, lemon garlic fingerling potatoes, almond cream

Stuffed Breast of Chicken

Fresh herbs, mushrooms, garlic mash potatoes, maple sprouts, asparagus, marsala cream

Duo of Chicken Supreme & Shrimp

citrus crusted chicken breast, lemon garlic butter poached shrimp, warm grain salad, ginger glazed carrots, leek cream sauce

Duo of Duck

confit duck leg, smoked duck breast, parsnip potato gratin, butternut squash puree, blanched green bean, burnt orange gastrique

Vegan Option

Moroccan spiced Cous Cous and roasted Broccoli roulade on Shakshuka Chickpeas and Lentils, spiced carrots, and tahini drizzle

Desserts (please select one)

Dulce de Leche Cheesecake

Flourless chocolate pyramid

Apple caramel oatmeal crisp

Vegan Chocolate Reese Cup

Coffee & Tea Service

Reg \$68 Late- \$78.20