Logo, company name

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**CATERING MENU 2023**

**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. China service is included with all dinner menus. To add China service to all other listed menu items, a fee of $1.75 per person will be added.

All on campus catering orders that do not exceed $300 will be subject to a $40 delivery fee. To avoid the delivery charge, pick up from the catering office can be arranged. (a trolley can be available for you to transport your order) A delivery fee of $100 will be added to your invoice if your order for an on-campus event is on the weekend or after 7:00pm during the week. (an additional 20% for statutory holidays) 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 $20 (not applied to events that have catering staff present)

For all off campus inquiries, the order must exceed $500 before delivery can be arranged. A delivery fee of $50 will also be added.

**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.

**Prices and menu are subject to change without notice.**

**McMaster Catering Services| T: 905.525.9140 ext. 24836 |** [catering@mcmaster.ca](mailto:catering@mcmaster.ca)

**Breakfast Selections**

|  |  |  |
| --- | --- | --- |
| **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 (individual) | Reg- $1.95 | Late- $2.25 |
| Yogurt Parfaits | Reg- $4.95 | Late- $5.70 |
| Chopped Fruit Cup | Reg -$4.95 | Late - $5.70 |
|  |  |  |
| Vegan & GF Muffin | Reg- $4.25 | Late- $4.90 |
| Vegan & GF Cookie | Reg- $2.95 | Late- $3.40 |
| Chocolate Brownie | Reg -$1.80 | Late -$2.10 |
| Chocolate Brownie (GF) | Reg - $3.20 | Late -$3.70 |

**Continental Breakfast**

(minimum 10 orders)

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 orders)

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 orders)

Breakfast burrito served with hash browns

Whole fruit

Coffee and tea

Meat: scrambled eggs, ham, cheddar, salsa

Vegan: tofu scramble, salsa, non-dairy cheese

**Reg- $18 Late- $20.70**

**“On the Run”** Breakfast Sandwiches

(minimum 15 orders)

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

**Luncheon Selections**

**Deli Sandwich Buffet**

(minimum 15 orders)

Garden salad

Sandwiches served on white and whole wheat bread

***Turkey*** *with cranberry mayonnaise Ham and cheddar dijonnaise*

***Egg salad***

***Roasted red pepper*** *with**chickpea hummus, Edamame (VG)*

Cookies

Assorted whole fruit

# Reg- $18 Late- $20.70

**Wrap Buffet**

(minimum 15 orders)

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 sauce, red peppers, lettuce, onion*

***Turkey Club****- roasted turkey, bacon, cheddar, lettuce, tomato, mayonnaise*

***Asian inspired Chicken****- shredded chicken, Napa cabbage, carrots, green onions, sesame dressing*

Cookies

Assorted whole fruit

# Reg- $20 Late- $23.00

**Sandwich Platter** (12 assorted sandwiches)

***Turkey*** *with cranberry*

***Ham and cheddar*** *dijonnaise*

***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 sauce, red peppers, lettuce, onion (VG)*

***Turkey Club****- roasted turkey, bacon, cheddar, lettuce, tomato, mayonnaise*

***Asian inspired Chicken****- shredded chicken, Napa cabbage, carrots, green onions, sesame dressing*

# Reg- $56 Late- $64.40

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**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, lettuce, tomato, 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

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**Themed Lunches**

**Mediterranean** (minimum 20 people)

Naan bread

Romaine salad with parmesan cheese, balsamic and Caesar dressing (GF)

Roasted red pepper hummus made with chickpeas, Tahini sauce, lemon juice, garlic (VG)

Marinated tomato antiboise, fresh tomatoes, herbs, and olive oil (VG)

Asiago chicken: marinated chicken breast with an Asiago crust (H, GF)

Lemon herb rice (VG)

Plant based Moussaka: white bean puree, caponata, roasted egg plant (VG, GF)

Fresh fruit platter  
Coffee & Tea

**Reg- $25 Late- $28.75**

**The Islands Buffet** (minimum 20 people)

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

Islands mango slaw; mango, peppers, nappa cabbage, honey mustard dressing (V,GF)

Cuban lentil picadillo; lentils, tomatoes, olives, onions (VG)

Jerk roasted chicken; traditional jerk spiced chicken thighs (H, GF)

Plantain sweet potato trio; roasted new potatoes, fried plantains, spiced sweet potatoes (VG, GF)

Pineapple upside down cake (V)  
Coffee & Tea

**Reg- $28 Late- $32.20**

**International Buffet** (minimum 20 people)

Carrot and parsnip salad; spiced carrots and parsnips (VG)

Za’atar salad; tomato and red onions with Za’atar spice (VG)

Choumoula cauliflower; roasted cauliflower with Choumoula spice (VG)

Warm chickpeas, apricots, and quinoa (VG)

Shakshuka chicken; roasted chicken with stewed peppers, onions, tomatoes, spices (H, GF)

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

Fresh fruit (V)  
Coffee & Tea

**Reg- $29 Late- $33.35**

**Note:**

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

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**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 per selection / order 10 or more dozen receive a discount of 10%)***

Vegetable Spring Rolls with Plum Sauce (VG) - $32 Samosas (VG) - $32

Spanakopita (V)- $32

Thai Spiced Karage Chicken Bites (H) - $33

Halal Meatballs with Wild Blueberry BBQ Sauce - $33 Coconut Shrimp - $38

Arancini with Tomato Sauce (V) - $34 Tempura Shrimp - $38

# Cold Hors d’oeuvres

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

Smoked Salmon & Cream Cheese Phyllo Cups $29 Hummus Cucumber & Tomato Bite (VG, GF) $26

Truffled White Bean Spread with Slow Roasted Grapes & Confit Cherry Tomato (V) $26 Bacon & Caramelized Onion Jam with Pickled Mustard Seeds on a Crostini $27

Wild Mushroom & Goat Cheese Ragout in Phyllo (V)$26 Miso Caramel Drizzled Pretzel Bites (VG)$26

Chilled Harissa Spiced Shrimp (H, GF) $29

**Beverages**

**Reg Late**

|  |  |  |
| --- | --- | --- |
| Coffee, (min 5 servings) | $2.05 | $2.35 |
| Coffee (decaf) | $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 |
| Hot apple cider | $2.95 | $3.40 |
|  |  |  |
| 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 |

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**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 Couscous and Roasted Broccoli Roulade on Shakshuka Chickpeas and Lentils, Spiced Carrots, and Tahini Drizzle

**Desserts** (please select one)

Dulce de Leche Cheesecake

Decadent Chocolate Cake (VG, GF)

Apple Caramel Oatmeal Crisp Vegan Chocolate Reese Cup

# Coffee & Tea Service Reg $68 Late- $78.20

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

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