

Catering Menu

Beverage Service

Morning Beverage Service **\$2.50/person**

1.5 Beverages per person. Morning service is based on 100% Coffee, 25% Tea and 25% Assorted Juice.

Afternoon Beverage Service **\$2.50/person**

1.5 Beverages per person. Afternoon service is based on 75% Coffee, 25% Tea and 50% Assorted Juice.

Cold Beverage Service **\$2.75/person**

1.5 Beverages per person. Service is based on 75% Assorted Soft Drinks, 50% Bottled Water and 25% Perrier.

A La Carte

Bottled Water	\$1.39/each
Canned Pop	\$1.39/each
Bottled Juice	\$1.39/each

Morning Breaks

Grab n Go **\$7.50/person**

Morning Beverage Service, Sliced Fresh Fruit Tray and Individual Yogurt Cups.

Morning Energizer **\$8.50/person**

Morning Beverage Service, an assortment of mini pastries (2 per person), and a variety of yogurt with granola clusters and seasonal fruit toppings.

The Day Break **\$10.95/person**

Morning Beverage Service, Freshly Baked Croissants, Danishes and Mini Muffins (2 per person) with Butter and Preserves and a Sliced Fresh Fruit Tray.

The Healthy Start **\$11.95/person**

Morning Beverage Service, Assorted Bagels with Cream Cheese (.5 bagels per person), Fresh Fruit Salad, Low Fat Muffins (.5 per person), Assorted Granola Bars (.5 per person), Individual Fruit Flavoured Yogurts and Butter and Preserves.

Early Riser **\$10.95/person**

Morning Beverage Service, Fresh Baked Breakfast Loaves (2 slices per person) served with Butter and Preserves and Fresh Fruit Salad.

Bagel Breakfast **\$14.95/person**

Morning Beverage Service, a Variety of Bagels (1 per person) served with a Traditional Smoked Salmon Platter and Assorted Cream Cheeses, and Sliced Fresh Fruit Tray.

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Afternoon Breaks

- Afternoon Refresher** **\$8.50/person**
Cold Beverage Service, Assorted Squares and Tarts (2 per person), Fresh Sliced Fruit with Chocolate Dip.
- Fiesta Break** **\$7.50/person**
Cold Beverage Service, Corn Tortilla Chips with Salsa, Guacamole and Sour Cream.
- Healthy Break** **\$8.50/person**
Afternoon Beverage Service, Fresh Baked Loaves (1 slice per person), Fresh Fruit Salad, a Selection of Individual Fruit Yogurts (1 per person).
- Snack Attack** **\$8.50/person**
Cold Beverage Service, a Variety of Individual Bags of Chips and Pretzels, Assorted Chocolate Bars and Snacks (1 per person).

Lunch Selections

Sandwich lunch buffet options

- Traditional Sandwich Triangles** **\$12.75/person**
An assortment of Tuna Salad, Black Forest Ham, Roast Beef, Turkey and Vegetarian.
- Classic Sandwich Platter** **\$13.95/person**
An assortment of Roast Beef with Stone Ground Mustard, Smoked Turkey Breast with Cranberry Sauce, Chicken Salad with Apples and Celery, Vegetarian Wrap. Sandwiches are served on fresh Ciabatta, Baguettes and Breads.
- Wraps Platter** **\$12.95/person**
An assortment of Tortilla Wraps with a variety of fillings including Chicken Caesar, Mediterranean Beef & Feta, Mediterranean Grilled Chicken, Hummus and Veggies and Tuna with Dill.

All of the above sandwich lunch buffet selections are served with the following:

- Vegetable Basket with Herbed Dip
- A Variety of Dessert Squares (2 per person)
- Coffee, Tea and Assorted Chilled Beverages

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Lunch Add-ons

Add one of the following Salads to any lunch buffet selection for \$2.50/person:

- Spinach and Mandarin Salad - Fresh Spinach Greens topped with Mandarin Oranges and serves with Raspberry Vinaigrette.
- Fresh Greens with Cucumbers and Tomatoes - Fresh mixed salad greens topped with Cucumbers and Tomatoes. Served with Balsamic Vinaigrette.
- Tossed Greek Salad - A traditional Greek salad made from Tomatoes, Cucumbers, Onions, Peppers, Feta Cheese and Black Olives. Served on a bed of Romaine Lettuce with an Oregano Feta dressing.
- Country Potato Salad with Dill- Potato salad prepared with a light, creamy Mayonnaise Dill Dressing.
- Chef's Daily Pasta Salad.

***Note:** Above items must be accompanied by a lunch menu item.

Hot Lunch Buffet options

Triple Cheese Meat Lasagna	\$18.00/person
Spinach and Roasted Mushroom Lasagna	\$18.00/person
Szechwan Beef Fast Fry	\$18.00/person
Vegetarian Fast Fry	\$16.50/person
Roasted Chicken Breast with Fingerling Potatoes, with Spinach and a Mushroom Sauce	\$18.50/person

All of the above hot lunch buffet selections are served with the following:

- Assorted Rolls and Butter
- Fresh Greens with Cucumbers and Tomatoes, served with Balsamic Vinaigrette
- Chef's Daily Mixed Salad
- Assorted Tarts and Squares (2 per person)
- Coffee, Tea and Assorted Chilled Beverages

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Gourmet Boxed Meals

Boxed Breakfast

\$8.50/person

A piece of whole fruit, Individual Yogurt, Assorted Muffin, Bottle of Apple Juice or Orange Juice.
(Includes a serviette and spoon)

Boxed Lunch

\$14.95/person

Choice of:

- Smoked Turkey and Swiss with Cranberry Mayo on a Ciabatta bun
- Chicken Caesar Wrap
- Vegetarian Wrap
- Chicken Garden Salad (gluten free)

All of the above is served with a piece of whole fruit, 2 fresh baked cookies, carrots and celery with dip and a bottle of juice. Serviettes and utensils included.

Special Events

We are happy to provide customized menus and bar services for any luncheon, dinner and reception event. Please contact Wilfrid Laurier University at congresscatering@wlu.ca or the University of Waterloo at congresscatering@uwaterloo.ca and one of our team members will be happy to assist you.

If you have any questions or need assistance with your catering order, please contact:

Wilfrid Laurier University – congresscatering@wlu.ca

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Catering Policies

Timelines

- The deadline to place your order is **April 20, 2012**. Any orders placed after this date will be considered a last minute request. We will make every effort to accommodate the order but the deadline is in place to ensure that all of the appropriate ingredients and adequate staff are available to make your event a success.
- We are happy to accommodate any special dietary requirements. Please make us aware of any requirements no later than **May 11, 2012** where possible.
- We request 24 hours notice for ANY changes to final orders. Additional charges may apply to accommodate last minute orders.

Cancellations

While we do understand that cancellations do occur, in order to avoid any cancellation charges we must receive notice at minimum of 72 hours prior to the event. If notice is less than 72 hours you may be charged for any costs incurred in the production of your event up to that point.

Minimum Order

- A minimum order of \$50.00 is required for any delivered service. Orders over \$50.00 but under \$100 will be subject to a \$10.00 service charge.
- Minimum bar sales of \$50.00/hour (including a half hour for set up and tear down) are required for any liquor related event. Should your event not reach the minimum, you will be billed for the difference between actual sales and the minimum charge.

Taxes and Gratuities

All orders are subject to applicable HST (13%). Gratuities are not added to the catering invoices and are purely at the discretion of the customer at the time.

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Setup

All orders are served with high quality disposable ware. Our delivery personnel will set up your order with a tablecloth and all utensils needed for your event. Extra linens, wait-staff and china service can be provided for an additional charge.

Cleanup

Cleanup is included in the pricing for all orders. Any unreturned catering equipment will be billed to the requesting party at full replacement cost.

Venue Changes

All venue changes must be communicated to the Food Services Department prior to the event happening.

Food Safety Policy

It is our goal to create a safe food service environment for all participants of Congress 2012. All of our employees are Food Safety Certified and all food storage and production areas meet or exceed Waterloo Regional Public Health requirements. With such a stringent Food Safety Policy in place we request that all food ordered be consumed on location.

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