



BRESCIA FOOD SERVICES CATERING MENU

CATERING TERMS AND CONDITIONS

CAMPUS FOOD & BEVERAGE POLICY AND MENU SELECTIONS

Brescia's Food Services offers a large selection of menus and choices to suit your needs and budget. Some restrictions may apply due to your choice of location, or size of your group. Only food and beverages provided by Brescia Food Services may be consumed on Brescia premises (catering from external sources is not permitted). Banquets and events booked less than seven (7) days prior to the event are subject to product availability. No food will be packaged to take-home from any catered event.

PRICING, SERVICE CHARGES AND TAXES

Food and beverage prices as outlined in this menu are subject to change but every effort will be made to keep this menu up –to-date. Note that events held on Statutory Holidays may sustain additional costs. Additional service charges may apply to any event commensurate to the level of service requested.

Wine and Bar Service

Food Services is governed by the Provincial Liquor Laws and the Rules and Regulations of Brescia University College. Under the terms of the AGCO, Food Services is prohibited from allowing any individual or group to provide their own alcoholic beverages at their catered events on campus. Liquor service will be permitted only during normal licensing hours. No more than two (2) drinks will be served to a guest at one time and no doubles will be served. Bar revenues must cover all bar costs and labour or the client will be invoiced for the difference. Food Services reserves the right to refuse alcohol service to any individual or group. Please see back page of this document for further policies governing the sale of alcohol.

INVOICING

For external client events please contact Conference Services regarding terms and deposit policy at 519-432-8353 ext. 28212

CANCELLATION AND GUARANTEED NUMBERS POLICY

After the order has been placed, if your event is cancelled, you will be charged for all the costs incurred prior to the time of cancellation. Estimates of numbers attending your event will be given to Food Services/Conference Services during the planning process. A final guarantee of the number of people attending your event is required five (5) business days before your event. You will be invoiced for the guaranteed or actual number at your event, whichever number is greater.

ADDITIONAL CHARGES

Special Room Set-ups

Audio/Visual and I.T.

Should the scheduled start time be delayed by more than thirty minutes without prior notification a labour fee may occur and be added to the final invoice.



BREAKS

Priced per person

Savoury Breaks

Pita and flatbreads with hummus and artichoke asiago dips

Bagels and fresh herb cream cheese

Assorted individually bagged chips

Sliced cheddar and crackers snack

Sweet Breaks

Whole fresh fruit

Cut fresh fruit and berries with dip

Small assorted cookies per dozen

Large assorted cookies per dozen

House made oat and seed bars (Vegan)

Assorted chocolate and candy bars

Assorted individual small yogurts

Small donuts- Boston cream and caramel crunch



BEVERAGES

Priced per person

HOT BEVERAGES

Coffee

Tea

Hot chocolate

Hot apple cider

COLD BEVERAGES

Canned juice

Canned soft drinks

Bottled water

Fruit punch or lemonade

Brescia punch or lemon blueberry punch

Fruit smoothies of the day, with dairy and without dairy

Water pitcher

Water dispenser



BREAKFAST

Priced per person

BREAKFAST PASTRIES

Butter croissants or multigrain croissants

Assorted fresh baked muffins

Assorted mini muffins- two each

Mini Danish- two each

Pain au chocolate (chocolate croissant)

Glazed cinnamon roll

BREAKFAST FRUIT AND YOGURT

Whole fresh fruit

Cut fresh fruit and berries with dip

Assorted individual small yogurts

Fruit, berry and yogurt parfait with granola and pumpkin seeds

Yogurt and Fruit smoothies of the day



BREAKFAST BUFFETS

MINIMUM of 10 PEOPLE

Priced per person

Quick Start Breakfast

Hardboiled eggs, fresh fruit salad with apples, banana, oranges and melon, individual yogurts, coffee and tea

Continental Breakfast

Mini muffins, Danish and croissants, cut fresh fruit and berries, individual yogurts, juice, coffee and tea

Power Breakfast

Hardboiled eggs, bagels and cream cheese, fresh fruit and berry yogurt parfaits with granola, juice, coffee and tea

Traditional Hot Breakfast

Mini muffins, Danish and croissants, cut fresh fruit and berries, scrambled eggs, local bacon and sausage, crispy fried potatoes, juice, coffee and tea

Canadian Hot Breakfast

Mini muffins, Danish and croissants, cut fresh fruit and berries, local bacon, ham and sausage, cheddar and chive scrambled eggs, crispy fried potatoes, buttermilk pancakes with maple syrup, juice, coffee and tea

Brescia Hot Healthy Breakfast

Ace bakery multi grain ciabatta rolls, butter, Becel, fruit jams, cut fresh fruit and berries, steam scrambled eggs with tomato and fresh basil, roasted sweet potatoes, home made baked beans (vegan), citrus and cucumber infused water, juice, coffee and tea



LUNCH

Priced per person

LUNCH SANDWICH OPTIONS

Assorted Sandwiches and Wraps

One per person

Served on wraps, white and whole wheat bread with the following fillings:
Smoked ham, roast beef, roast turkey, tuna salad, egg salad, vegetarian and vegan

Croissant Sandwiches

One per person

Served on butter and multi-grain croissants with the following fillings:
Smoked ham, roast beef, roast turkey, tuna salad, egg salad, vegetarian and vegan

Gourmet sandwiches and wraps

One per person

Served on deluxe breads, rolls and 12" wraps:

Roast beef with tomato, arugula, red onion, Dijon mayo and mozzarella
Prosciutto, roasted peppers, garlic aioli, arugula, tomato and provolone cheese
Herb marinated grilled vegetables with hummus and roast eggplant spread
Herb marinated grilled vegetables with sun dried tomatoes and goat cheese
Caprese with young mozzarella cheese, vine tomatoes, arugula, olive spread and basil mayo
Roast turkey with Swiss cheese, bacon, avocado mayo, lettuce, tomato, red onion
Cilantro and lime chicken breast, lettuce, tomato, red onion, chipotle mayo, guacamole and cheddar
Smoked salmon with cream cheese, red onions, capers, lemon mayo and baby spinach



LUNCH

Priced per person

BAGGED AND BOXED LUNCH OPTIONS

PAPER SERVICE ONLY

Minimum Six Orders

BAGGED SANDWICH COMBO

Sandwich or wrap
Bag of popcorn
Whole fruit
Large cookie
Juice

CHOOSE GOURMET SANDWICHES FOR AN ADDITIONAL \$3.00 PER PERSON

BOXED SALAD COMBO

Chicken breast or salmon on a Caesar or mixed greens salad
Whole fruit
Large cookie
Juice

BOXED BUDDHA BOWL COMBO

Choose chicken breast, or salmon, or soy tofu with assorted Asian vegetables
Brown rice, lentil and quinoa blend, pumpkin and sesame seeds,
rice wine vinaigrette and vegan Sriracha mayo
Whole fruit
Large cookie
Juice



LUNCH

Priced per person

WORKING LUNCH SANDWICH BUFFETS

MINIMUM 10 PEOPLE

Priced per person

SOUP AND SANDWICH BUFFET

Soup du jour

Assorted sandwiches and wraps with the following fillings:

Smoked ham, roast beef, roast turkey, tuna salad, egg salad, vegetarian and vegan

Fresh whole fruit

Fresh baked cookies

Fresh brewed coffee and tea

CHOOSE GOURMET SANDWICHES FOR AN ADDITIONAL \$3.00 PER PERSON

SALAD AND SANDWICH BUFFET

Mixed baby greens with cucumber, tomatoes and balsamic vinaigrette and

Assorted sandwiches and wraps with the following fillings:

Smoked ham, roast beef, roast turkey, tuna salad, egg salad, vegetarian and vegan

Fresh whole fruit

Fresh baked cookies

Fresh brewed coffee and tea

CHOOSE GOURMET SANDWICHES FOR AN ADDITIONAL \$3.00 PER PERSON

SOUP, SALAD AND SANDWICH BUFFET

Soup du jour

Mixed baby greens with cucumber, tomatoes and balsamic vinaigrette

Assorted sandwiches and wraps with the following fillings:

Smoked ham, roast beef, roast turkey, tuna salad, egg salad, vegetarian and vegan

Fresh cut fruit and dip

Assorted squares and brownies

Fresh brewed coffee and tea

CHOOSE GOURMET SANDWICHES FOR AN ADDITIONAL \$3.00 PER PERSON



LUNCH

LUNCH SOUP AND SALAD OPTIONS

Priced per person

Lunch Soups-

All made from scratch

Served buffet style

Minimum of 10 orders

Creamy tomato and basil
Vegetarian and gluten free

Thai curry vegetable and coconut milk
Vegan and gluten free

Roasted red pepper and tomato
Vegan and gluten free

Chicken noodle and vegetable in home made broth

Seafood chowder with cream and dill

Soup du jour

Lunch Side Salads

Served buffet style- Minimum of 6 orders

PRICED PER PERSON

Mixed baby greens with cucumber, tomatoes, balsamic vinaigrette

Classic Caesar salad with parmesan, bacon and croutons

Mixed greens with shaved carrots, tomatoes, cucumber and ranch dressing

Pasta salad with olives, artichokes, tomatoes, red onions and red wine vinaigrette

Roasted root vegetables and baby arugula with honey Dijon dressing

Lentils and brown rice with baby spinach, dried cranberries, pumpkin seeds and cider vinaigrette

Baby kale with roasted sweet potatoes, sunflower seeds, diced apples and lemon vinaigrette



LUNCH

Priced per person

CASUAL LUNCH BUFFET OPTIONS

MINIMUM 12 PEOPLE

Priced per person

Tortellini Lunch

Cheese tortellini and Mediterranean vegetables in a creamy tomato blush sauce

Caesar Salad

Fresh cut fruit and dip

Assorted cookies

Fresh brewed coffee and tea

Shanghai Lunch

Chicken, tofu and Asian vegetable stir-fry

Steamed rice

Spinach, mandarin and sesame seed salad with rice wine vinaigrette

Fresh cut fruit and dip

Assorted cookies

Fresh brewed coffee and tea

Butter Chicken Lunch

Butter chicken

Basmati rice

Naan

Kachumber salad

Fresh cut fruit and dip

Assorted cookies

Fresh brewed coffee and tea

Tex Mex Lunch

Spiced ground beef, chicken and vegan black bean crumble

Flour tortillas and homemade crispy corn tortilla chips

Lettuce, tomato, red onions, grated cheese, sour cream, guacamole, hot sauce and salsa

Fresh cut fruit and dip

Assorted cookies

Fresh brewed coffee and tea



LUNCH

Priced per person

BUSINESS LUNCH BUFFET OPTIONS

MINIMUM 25 PEOPLE

Priced per person

Mediterranean Lunch

Grilled pita bread with roast pepper hummus, Greek chopped salad, spinach and goat cheese salad,
Roast garlic and oregano potatoes, lemon and herb vegetable and rice pilaf
Grilled lamb and chicken kebabs
Fresh cut fruit and dip, baklava
Fresh brewed coffee and tea

Indian Lunch

Garlic naan bread and kachumber salad
Chana daal, Jeera basmati rice
Butter chicken, lamb masala
Fresh cut fruit and dip, fruit torte
Fresh brewed coffee and tea

Italian Lunch

Garlic and parmesan bread, chickpea and baby kale salad, tomato and arugula salad with herb croutons,
Sautéed zucchini and roasted red peppers, butternut squash ravioli with sage brown butter and apples
Pan seared chicken piccata, herbed rice pilaf
Fresh cut fruit and dip, tiramisu torte
Fresh brewed coffee and tea

French Lunch

Fresh baked baguette and butter, classic Niçoise salad, greens with fresh herbs and Dijon vinaigrette,
Sautéed petit pois, shallot and fine beans, herb roasted baby potatoes
Traditional beef Bourguignon, herbed rice pilaf
Fresh cut fruit and dip, Chocolate mousse gateau
Fresh brewed coffee and tea



PIZZA

Priced per pizza

Fresh Baked Pizzas Prepared in our Pizza Oven

Boxed assorted large pizzas (8 slices)

Minimum three pizzas

Choose:

PEPPERONI, HAWAIIAN, MEAT LOVER, CHEESE, VEGETARIAN, DELUXE, BBQ CHICKEN AND VEGAN

Small Gluten Free



RECEPTIONS

Priced per person

PLATTERS and BOARDS

Canadian Cheese Board

Minimum Order 6

A selection of cheeses from Ontario and Quebec, served with fruit and assorted crackers

Vegetarian Antipasti

Minimum Order 12

Artisan olives, marinated mushrooms, fire roasted peppers, balsamic grilled zucchini, and marinated young mozzarella

Charcuterie Board

Minimum Order 12

Prosciutto, Genoa salami, mortadella, artisan olives, pickles, apples and pears, sun dried cranberries, grainy Dijon and French baguette

Fresh Garden Vegetable Crudité Platter

Fresh carrots, sweet peppers, broccoli, cucumber, celery, baby tomatoes and herb buttermilk dip

Mediterranean Dips

Toasted pita and crostini served with hummus, tomato basil bruschetta and olive tapenade dips

Smoked Salmon Board

Minimum Order 12

Wood smoked salmon, herb whipped cream cheese, shaved red onions, capers and lemony bagel crisps

Assorted Fresh Sushi and Maki

Minimum 48 Hours Notice, Priced per Piece

Minimum Order 50 pieces



RECEPTIONS

Priced per person

PLATTERS and BOARDS cont'd

Reception Quarter Sandwiches Platter (per piece)

Minimum Order 50 pieces

Turkey, Ham, Egg, Tuna, Cucumber and Cream Cheese

Baked Flatbread Board (per piece)

Minimum Order 50 pieces

Olive Tapenade and Feta, Grilled Vegetable and Goat Cheese, Mushroom Pesto and Ricotta

SWEET PLATTERS

Sliced Fresh Fruit and Berries with Yogurt Dip

Assorted Dessert and Brownie Squares

Assorted French Macarons

(Minimum 12 per order)

Assorted Butter Tarts

Assorted Cupcakes

Fresh Baked Large Assorted Cookies

Minimum of 12 per order



RECEPTIONS

CANAPÉS and HORS D'OEUVRES

Regular Selection

Priced per Dozen

Minimum Order of 3 Dozen per Item

Mini Vegetable Samosas
With Tamarind Drizzle

Asian Meatballs
With a Sweet Soy BBQ Glaze

Mini Spanakopita
Crispy Phyllo Pastry Filled with Feta and Spinach

Crispy Vegetable Spring Rolls
With Asian Dipping Sauce

Mini Quiche
Lorraine and Florentine in a Pastry Crust

Antojitos
Tortillas Pin Wheels Filled with Spicy Chipotle and Herb Cream Cheese

Stromboli Rounds
Rolled Pizza Dough Filled with Tomato, Basil and Mozzarella



RECEPTIONS

CANAPÉS and HORS D'OEUVRES

From the Garden Selection

Priced per Dozen

Minimum Order of 3 Dozen per Item

Petite Caprese Bites

Phyllo cup with Young Mozzarella, Cherry Tomatoes and Fresh Basil

Cucumber Avocado Rolls

Vegan and Gluten Free

Rice Paper Rolls, Marinated Cucumbers, Avocado and Sweet Soy Mustard

Roasted Corn and Black Bean Tostadas

Vegan and Gluten Free

Pickled Red Onion, Guacamole, Pico de Gallo on a Crisp Corn Tortilla

Chèvre Polenta Fritter

Gluten Free

Crisp Polenta Fritter, Goat Cheese, Salsa Verde and Tomato Jam

Caramelized Onion and Cheddar Gougères

Choux Pastry with Cheddar Fondue and Caramelized Onions

Wild Mushroom and Parmesan Custard Crostini

Toasted Crostini, Roasted Mushrooms and Savoury Parmesan Custard



RECEPTIONS

CANAPÉS and HORS D'OEUVRES

From the Sea Selection

Priced per Dozen

Minimum Order of 3 Dozen per Item

Smoked Salmon Potato Pancake

Smoke Salmon, Potato Pancake, Chive Crème Fraiche and Caper Relish

Crispy Crab Cakes

Panko Crusted Crab Cakes with Remoulade and Micro Greens

Mini Prawn Bahn Mi Roll

Marinated Prawns, Daikon Carrot Slaw, Fresh Basil, Coriander and Ginger Aioli

Tuna Tartare

Crispy Wonton, Pineapple Cucumber Salsa and Sesame Ginger Crème Fraiche

Shrimp Cocktail Shooter

Chilled Poached Shrimp, Traditional Cocktail and Marie Rose Sauces

Ceviche Seafood Tostada

Mixed Seafood, Guacamole, Cilantro, Jalapeno and Lime

Tempura Shrimp

Crispy Shrimp in Tempura Batter with Citrus, Soy and Sesame Dipping Sauce



RECEPTIONS

CANAPÉS and HORS D'OEUVRES

From the Land Selection

Priced per Dozen

Minimum Order of 3 Dozen per Item

Pear and Prosciutto Crostini

Fresh Pear, Prosciutto, Gorgonzola, Arugula and Balsamic Reduction

Mini Pulled Pork Baos

Pulled pork, Hoisin Sauce, Steamed Bao Bun, Pickled Carrot and Cucumber

Braised Beef and Brie Wellingtons

Puff Pastry, Braised Beef, Brie and Mushroom Duxelles

Mini Bulgogi Beef Sliders

Korean Marinated Beef, Spicy Kim Chi and Gochujang Mayo

Beef Spiedini Skewers

Grilled Beef Skewers with Chimichurri Marinade and Garlic Aioli

Coconut Chicken Satays

Coconut Crusted Chicken, Green Curry Drizzle and Mango Salsa

Pulled Chicken Tostadas

Chicken Carnitas, Jalapeno Sour Cream, Pickled Red Onion, Cilantro and Guacamole



DINNER

PLATED DINNER APPETIZERS

SALADS

Baby Field Greens, Baby Tomatoes, Cucumber
and Sweet Balsamic Vinaigrette

Baby Kale, Roast Garlic Aioli, Parmesan,
Lemon Vinaigrette and Crispy Chick peas

Traditional Caesar Salad with Romaine, Creamy Caesar Dressing,
Bacon, Croutons and Parmesan

Roasted Beet and Goat Cheese Salad
Local Beets, Crumbled Ontario Goat Cheese, Baby Arugula, Toasted Pumpkin Seeds,
Honey Mustard Dressing

Roasted Pear and Stilton Salad
Baby Greens, Roasted Pears, Crumbled Stilton, Toasted Walnuts and Shallot Vinaigrette

Layered Caprese Salad
Vine Tomato, Fiore di Latte Mozzarella, Pesto Crumble, Baby Arugula, Balsamic Reduction and Olive Oil

SOUPS

Tomato Bisque with Basil Cream

Maple Roasted Butternut Squash and Apple Soup with Chive Sour Cream

Roasted Wild Mushroom Soup, Herb Croutons and Truffle Crème Fraiche

Seafood Chowder with Fresh Dill and Spicy Croustade



DINNER

PLATED DINNER APPETIZERS

APPETIZER PASTA COURSES

Butternut Squash Ravioli
With Sage Brown Butter and Cider Cream

Penne Pasta
With Sun Dried Tomato and Basil Sauce and Parmesan Cream

Cheese Tortellini
With Basil and Pumpkin Seed Pesto and Herb Cream

APPETIZER ANTIPASTO COURSES

Mixed Antipasto Plate
Grilled Zucchini and Sweet Peppers, Marinated Tomatoes and Artichokes.
Italian Cured Meats, Cheeses and Crostini

Seafood Antipasto Plate
Grilled Zucchini and Sweet Peppers, Marinated Tomatoes and Artichokes.
Marinated Mussels, Calamari Salad and Chilled Shrimp with Lemon and Arugula



PLATED DINNER MAIN COURSES

Minimum 50 People. Select One or Two Main Courses

Herb Roasted Chicken Supreme
Whipped Potatoes, Steamed Seasonal Vegetables and white Wine Herb Jus

Asiago and Spinach Stuffed Chicken Breast
Crispy Fingerling Potatoes, Smokey Tomato Fondue and Spring Vegetables

Young Mozzarella and Pesto Stuffed Chicken Breast
Herb Roasted Potatoes, Steamed Asparagus and Snap Peas, Double Smoked Bacon Cream

Slow Roasted Pork Shoulder and Crispy Pork Belly
Parmesan Polenta Cake, Seasonal Vegetables, Salsa Verde and Roasting Pan Jus

Double Thick Barbecued Pork Chop
Twice Baked Potato, Seasonal Vegetables and Maple Whiskey Jus

Seared Atlantic Salmon
Herbed Rice Pilaf, Summer Vegetables, Citrus and Tarragon Butter Sauce

Pan Seared Ontario Rainbow Trout
Roasted Baby Potatoes, Steamed Seasonal Vegetables and Brown Butter and Lemon Caper Sauce

Roasted Mediterranean Sea Bass
Preserved Lemon and Herb Rice, Roasted Fennel, Sweet Peppers and Tomatoes, Saffron Cream



DINNER

PLATED DINNER MAIN COURSES cont'd

Minimum 50 People. Select One or Two Main Courses

Herb Crusted Certified Angus Beef Tenderloin
Roast Garlic Whipped Potatoes, Summer Vegetables and Red Wine Demi

Slow Braised Boneless Beef Short Rib
Parmesan and Black Pepper Risotto Fritter, Roasted Vegetables and Cabernet Braising Jus

Grilled AAA Beef Striploin Steak
Sour Cream and Chive Spun Potatoes, Grilled Vegetables and Caramelized Onion and Bacon Jus

Vegetarian and Vegan Options

Mushroom Risotto Arancini
Crispy Mushroom Risotto Arancini, Roasted Portobello Mushrooms, Grilled Vegetables and Smoked Pepper Sauce

Crusted Lemon, Thyme and White Bean Cake
Steamed Asparagus, Golden Pepper Ragout, Micro Greens, Toasted Quinoa, Tomato Coulis and Salsa Verde

Chick Pea Fritters with Curried Coconut Cream
Fragrant Jeera Basmati Rice, Toasted Cashews, Kachumber Salad, Chick Pea Cracker and Tamarind Chutney



DINNER

PLATED DINNER DESSERTS

Minimum 50 People- Select One

Raspberry Sorbet and Fresh Fruit
Raspberry Sorbet with Fresh Seasonal Fruit

French Vanilla Ice Cream and Fresh Fruit
French Vanilla Ice Cream with Fresh Seasonal Fruit

Seasonal Fruit Cheesecake
Creamy Cheesecake with Seasonal Fruit, Caramel Sauce and Candied Lemon

Turtle Cheesecake
With Butterscotch Sauce, Chocolate, Pecan Crumble and Vanilla Cream

Caramelized Apple Tart
Cinnamon Crème, Brown Sugar and Walnut Crumble, Blackberry Syrup

Lemon Tart
Tart Lemon Curd, Lemon Cream, Wild Blueberry Compote and Candied Lemon Zest

Milk Chocolate Mousse Cake
Rich Milk Chocolate Mousse, Dense Chocolate Cake, Fresh Berries and Candied Almonds



DINNER

DINNER BUFFETS

Minimum 50 People

For your Buffet please choose 3 Salads, 1 Entrée, 1 Pasta, 1 Vegetable, 1 Starch and 1 Dessert

Mixed Salads

Choose Three Salads

Mixed Greens with Cucumber, Grape Tomatoes and Balsamic Vinaigrette
Classic Caesar Salad w/ Parmesan, Bacon Bits and Croutons
Baby Kale, Roast Garlic Aioli, Parmesan, Lemon Vinaigrette and Crispy Chick peas
Traditional Greek Salad with Feta and Kalamata Olives
Baby Potato Salad with Grainy Honey Mustard Dressing
Pasta Salad with Arugula, Tomatoes, Artichoke and Olives
Mixed Grain Salad with Roasted Root Vegetables and Pumpkin Seeds
Cous Cous Salad with Dried Fruits, Sunflower Seeds, Fresh Herbs and Cider Dressing

Dinner Entrée Selections

Choose One Entrée

(Add an additional Entrée for \$7.00)

Roast Top Sirloin of Beef with Chimichurri Sauce
Roasted Beef Striploin with Mustard and Horseradish
Herb Roasted Chicken Breast with White Wine Cream
Thyme Roasted Chicken Supreme with Dark Chicken Jus
Rotisserie Chicken with Salsa Verde
Slow Roasted Leg of Lamb with Rosemary and Mustard Jus
Herb Crusted Haddock with Lemon Caper Sauce
Pan Seared Salmon with Herb and Citrus Cream
Vegetarian Crispy Risotto Arancini with Tomato Basil Fondue
Vegan Vegetable, Chickpea and Cashew Curry in Coconut Milk
Vegan Crispy Tonkatsu Tofu on Warm Asian Slaw

Dinner Pasta Selections

Choose One Pasta

Lasagna Bolognese

Grilled Vegetable and Tomato Lasagna
Cheese Tortellini in a Tomato Blush Sauce with Mediterranean Vegetables
Butternut Squash Ravioli with Sage Brown Butter and Cider Cream
Cheese Ravioli with Pesto and Tomato on Garlic Cream



DINNER

DINNER BUFFETS cont'd

Minimum 50 People

For your Buffet please choose 3 Salads, 1 Entrée, 1 Pasta, 1 Vegetable, 1 Starch and 1 Dessert

Dinner Starch Selections

Choose One Starch
Roast Garlic Mashed Potatoes
Sour Cream and Chive Mashed Potatoes
Herb Roasted Baby Potatoes
Scallop Potatoes
Herbed Basmati Rice
Rice and Lentil Medley

Dinner Vegetable Selections

Choose One Vegetable
Steamed Seasonal Vegetables
Green Beans with Sautéed Red Peppers
Bean Medley with Tomatoes
Grilled Mediterranean Vegetables
Roasted Root Vegetables
Corn and Sautéed Sweet Peppers

Dinner Dessert Selections

Choose One Dessert
Chocolate Torte
Apple Caramel Cheesecake
Fresh Berries and New York Cheesecake
Flourless Chocolate Cake and Berry Compote
Tiramisu
Cut Fresh Fruit and Berries

Buffets Include Coffee and Tea Station and Fresh Baked Rolls and Butter
Carving Station Available for an Additional Fee



DINNER

LATE NIGHT

Minimum 50 People

Per Person

S'mores Bar

Our S'mores Bar Can be Used Indoors and Outdoors and Features Graham Crackers, Marshmallows, Milk Chocolate and Dark Chocolate

Poutine Bar

French Fries, Poutine Gravy and Cheese Curds

Taco and Taco Salad Bar

Flour Tortillas, Crispy Corn Tortillas, Beef, Chicken, Bean Crumble, Guacamole, Salsa, Shredded Lettuce, Sour Cream, Grated Cheese
Diced red Onions and Diced Tomatoes

LATE NIGHT PIZZA

Minimum 10 Pizzas

Boxed assorted large pizzas (8 slices)

Choose:

PEPPERONI, HAWAIIAN, MEAT LOVER, CHEESE, VEGETARIAN, DELUXE, BBQ CHICKEN AND VEGAN

Small Gluten Free available



BAR, BEER AND WINE SERVICE

HOST BAR

THERE IS NO CHARGE AT THE TIME THE DRINKS ARE SERVED.

THE NUMBER OF DRINKS SERVED IS TALLIED AND AN INVOICE IS SENT TO THE HOST GROUP

BEER AND WINE SERVICE MINIMUM 35 PEOPLE

FULL BAR SERVICE MINIMUM 100 PEOPLE

CASH BAR

CUSTOMERS PURCHASE DRINK TICKETS ON A CASH BASIS AT TIME OF SERVICE

CASH BAR FEE FOR ONE BARTENDER AND ONE CASHIER IS \$150

BEER AND WINE SERVICE MINIMUM 50 PEOPLE

FULL BAR SERVICE MINIMUM 100 PEOPLE

BAR

BOTTLED BEER

BOTTLED PREMIUM BEER

STANDARD LIQUOR- 1oz including mix

PREMIUM LIQUOR- 1 oz. including mix

CAESARS

SPECIALTY COCKTAILS, LIQUEURS AND DIGESTIFS

HOUSE WINE- RED AND WHITE

SOFT DRINKS



Brescia Food Services

Bar and Wine Service

Bar service is available in licensed areas of Brescia's Campus. House brands of liquor, beer and wine are served, unless premium selections are requested for an additional charge.

Bar and wine services must be arranged a minimum of fifteen (15) working days in advance for both Internal and External Orders. You must contact our Conference Services Coordinator at 519-432-8353 ext. 28212 a minimum of thirty (30) working days in advance for licensing outdoor events- pending approval from the appropriate authorities.

The Liquor License Board of Ontario regulates that food must be offered when alcohol is served.

Brescia Food Services is governed by the Provincial Liquor Laws and the rules and policies of Brescia University College. Under the terms of the Alcohol Gaming Commission of Ontario, Brescia Food Services is prohibited from allowing any individual or group to provide their own alcohol at any catered event on campus.

No more than two (2) drinks will be served to a guest at one time. No doubles or shooters will be served. During a licensed event, any violation of the Liquor License Act of Ontario or Brescia University Policy will result in the immediate cancellation of such event. Brescia University College and Brescia Food Services will not be liable for any losses, financial or other, as a result of such cancellation. Food Service's reserves the right to refuse alcohol service to any individual or group.

Wedding Host Bar Package

The 5 hour full bar package includes 1 hour of bar service prior to dinner, dinner wine service and 4 hours of bar service after dinner. Charges will apply for additional hours of bar service on the 5 hour package. Total hours of alcohol service on a package cannot exceed 8 hours.