



CATERING MENU



Chartwells UNBSJ
2018-2019



BREAKFAST SELECTIONS

Hot

The Complete

Scrambled Eggs, bacon and sausage, fresh cut home fries, croissants, muffins, fresh sliced fruit. Served with tea and coffee. Butters and preserves

\$10.99/person

Pancake Buffet

Pancakes, bacon, scrambled eggs with fresh cut home fries and fresh sliced fruit. Served with tea and coffee, butter and preserves

\$13.99/person

Sunrise Breakfast

Fresh grade A egg on an English muffin with bacon or sausage with Canadian Cheddar Cheese served with fresh cut home fries

\$5.29/person

Pastries

Seawolves Continental

Fruit Stick pastries, cinnamon buns, fruit turnovers, croissants, muffins and whole fruit. Served with tea and Coffee, butters and preserves

\$7.29/person

Office Basket

Fresh made muffins, assorted fruit stick pastries, fruit turnovers, cookies and croissants. Served with tea and coffee, butters and preserves

\$26.99 (serves 10)

A La Carte

Croissants \$1.79/person

Small Muffin \$1.29/person

Large Muffin \$1.79/person

Flavored Loaves \$1.99/person

Banana Bread with Cream Cheese Icing

Blueberry Cinnamon with Vanilla Glaze

Cherry & Almond with Vanilla Glaze

Yogurt Parfaits

Apple Cinnamon \$4.99/person

Very Berry Parfait \$5.99/person

Oikos Greek Yogurt Assorted Flavors \$1.99

Home-made Granola Bars \$2.29/person

Fresh Sliced Fruit with yogurt dip \$3.99/person

Fresh Whole Fruit \$1.59/person



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SEASONAL CATERING. QUALITY SERVICE.

menu

SANDWICHES & THINGS

Sandwich

Traditional Sandwiches

Tuna salad, chicken salad, egg salad, beef and cheddar, ham and cheddar and turkey on traditional white or whole wheat breads

\$4.59/person

Mini Gourmet Wraps

Cream cheese and roasted vegetables, curried egg salad, smoked salmon with dill and cream cheese and classic turkey and cucumber wrapped in a tortilla shell

\$6.99/ person

Gourmet Sandwiches

Roasted red pepper & mango chutney with brie on rye, tuna salad, with apple & tarragon on panini, shaved peppers beef and Swiss on ciabatta, southwest chicken club on focaccia

\$7.79/person

Upgrade to a Wrap, Kaiser or Croissant \$1.00/person

Add Soup or Salad, cookie and tea and Coffee \$5.99/person

Add Sweets \$1.50/ per guest

Salad

Grilled Chicken BLT

Crisp romaine topped with grilled chicken, crispy bacon, tomato and red onion served with ranch dressing

\$8.99/person

Black Bean And Chick Pea Salad

Black beans, chickpeas, red onions, red and green peppers with cilantro, and spices on a bed of shredded Lettuce

\$5.99/person

House Soup

Chef Signature Maple Squash Bisque

Roasted butternut squash finished with maple syrup pureed into perfection

\$5.99/person

Chef Signature Maritime Seafood Chowder

Creamy seasonal seafood, potatoes topped with fresh dill

\$9.99/person

Chef's Soup of the Day

Delicious variety of daily made soups

\$4.99/person

Add a roll \$0.89/person



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menu



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LUNCH BUFFETS

Italiano

Tradition Caesar Salad

Crisp romaine, bacon, seasoned croutons and parmesan

Meat or Vegetarian Lasagna

Delicately layered house made sauce with pasta, topped with parmesan, mozzarella and cheddar

Almond Biscotti with Chocolate Drizzle

Whole Fruit

Tea and Coffee, or Fruit Punch

\$16.99/person

Spaniard

Mexican Corn Salad

Roasted Corn, cucumber, peppers, red onions and fresh cilantro, tossed with greek yogurt and spices, topped with crumbled feta

Rice Pilaf

Seasoned rice with onions, peppers, celery and carrots

Spiced Chicken Slivers

Served with an assortment of floured tortillas

Sautéed Onions and Peppers

Toppings

Served with salsa, sour cream, guacamole, shredded cheese and diced tomatoes

Spicy Brownies

Tea and Coffee or Fruit Punch

\$15.99/person

Taste of India

Chickpea Salad

Chickpea salad with red pepper, slivered onion, chiffonade of iceberg lettuce, mint & cilantro vinaigrette

Butter Chicken

Served with warm pita & flat breads

Curried Root Vegetables

Basmati Rice

Carrot Cake

Tea & coffee or fruit punch

\$16.99/person

menu

WORKING LUNCH

Argentinean

Argentinean Marinated Chicken

Orange citrus marinated 4oz chicken

Served with Vegetable Rice Pilaf

Seasonal Vegetables

\$11.99/person

Add cookies (2) with tea and Coffee \$2.99/person

Add Sweet Tray \$1.50/person



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Shepard's Pie

Classic Shepard's Pie

Seasoned Ground Beef and vegetables, topped with Creamy Garlic Mashed Potatoes.

Served with a Spinach Salad

Freshly Baked Roll

\$14.99/person

Add cookies (2) with tea and Coffee \$2.99/person

Add Sweet Tray \$1.50/person

Chicken Parmesan

Breaded Chicken Parmesan

4oz Chicken, hand coated in Panko breading, topped with parmesan cheese

Served with a house made marinara sauce, and pasta.

\$15.99/person

Add cookies (2) with tea and Coffee \$2.99/person

Add Sweet Tray \$1.50/person

menu

CREATE YOUR OWN BUFFET

Dinner

Starter (choose 2)

Spinach & Mandarin with Crisp onions, red peppers and toasted almonds
Traditional Caesar Salad
Market Green Garden Salad
Chef Signature Potato Salad
Pasta Salad
Greek Salad

Main Course Side (choose 1)

Herbed Roasted Potatoes
Garlic & Butter Whipped Potato
Baked Potato
Vegetable Rice Pilaf

Entrée's (choose 1)

Honey & Cilantro Chicken with Roasted Red Pepper Coulis
Pan Seared Salmon with Fennel & Caper Dill Cream Sauce
Roast Beef with Caramelized Onion Jus
Panko Crusted Dijon Haddock with Cajun Cream Sauce & onion Crisps
\$6.99/person

Dessert Table Included

Assortment of pies, cakes, squares, tarts and cookies

Includes tea and coffee, fresh baked rolls and seasonal vegetables
\$25.99/person

Buffet Enhancements

Additional Salad \$1.99/person

Additional Side \$1.99/person

Additional Entrée \$2.99/person

Luxury Dessert table \$3.99/person

Cheesecakes, mousses, parfaits, coffee cakes.

Cheese Display \$2.99/person

Vegetable Crudité with Ranch Dip \$2.00/person

Carving Stations

Herb Crusted Beef with selection of mustards & horseradish \$4.99/person

Roasted Pork Loin with Spicy Thai Chili Apple Compote \$5.99/person

Roast Turkey with pan Gravy \$5.99/person



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PLATED STARTERS

Starters

Orange & Berry Mint Spinach Salad

Baby Spinach, mandarin oranges & Strawberry tossed in a raspberry mint vinaigrette topped with Shave Red Onion & feta cheese.

\$5.99/person

Chef's Caesar Salad

Crisp Romaine tossed in creamy Caesar with a garlic crostini, crispy thick cut bacon, parmesan cheese, lemon & Capers

\$4.99/ person

Market Greens

Mixed greens in a delicate cucumber belt, topped with grape tomatoes, purple cabbage, slivered onions and shredded carrots. Served with house made blueberry or apple vinaigrette

\$4.99/person

From the Kettle

Fire Roasted Tomato Bisque

Served with herb crème fraiche, and a crispy parmesan wafer

\$4.99/person

Chef Signature Squash Bisque

Roasted squash with maple pureed to perfection

\$5.99/person

Appetizers

Seared Scallops

Pan seared scallops with truffle scented cauliflower puree, crispy prosciutto, chive oil, shaved parmesan, topped with local sprouts

\$8.99/person



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DINNER ENTREES

Chicken

Blacken Chicken

Served with buttery whipped potatoes, curried root vegetables and a spiced tomato Coulis

\$14.99/person

Focaccia and Feta Stuffed Chicken

Served with roasted baby potatoes, seasonal vegetables, with a roasted red pepper sauce

\$15.99/ person

Chicken Supreme

Cranberry and brie stuffed chicken supreme drizzled with a white wine cream sauce, with garlic mashed potatoes and seasonal vegetables

\$19.99/person

Beef

AAA Beef Tenderloin

Topped with aged asiago & prosciutto, drizzled onion demi glace, served with rosemary roasted potatoes, and seasonal vegetables.

\$28.99/person

AAA Beef Medallion

Topped with a béarnaise sauce and crispy onions, served with lyonnaise mashed potatoes and seasonal vegetables.

\$24.99/person

Vegetarian

Vegetable Napoleon

Layers of herbed vegetables with a mushroom sauce, served with vegetable rice pilaf and seasonal vegetables

\$12.99/person

Blackened Pacific Salmon

Topped with cranberry fig chutney, served with wild grain rice, cauliflower puree and seasonal vegetables.

\$23.99/person



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SWEET COURSE

S'more

Graham crust with baked chocolate ganache, toasted homemade marshmallow and drizzled with a strawberry coulis

\$6.99/person

New York Cheesecake

With a berry compote, mint whip cream and chocolate shavings

\$6.99/ person

Decadent Chocolate Torte

Flourless chocolate torte with tri-berry compote, white chocolate mousse and fresh mint

\$6.99/person

Baked Apple Blossom

With cinnamon crème anglaise, whipped cream and caramel sauce

\$4.99/person

Dessert Enhancements

Sweet Table

Assortment of mini tarts, squares, cookies and flavored mousses

\$3.99/person

Sweetest Table

Assortment of pies, cakes, mini coffee cokes, cookies and mini tarts.

\$6.99/person

Candy Table

Price varies depending on guest numbers and products required.



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menu

RECEPTIONS

Attended Stations

Shrimp Flambé

Flambéed Shrimp in pernod & lemon, garlic butter & white wine, complimented with cocktail Sauce

\$7.99/person

Street Style Poutine Bar

Home cut French Fries tossed in sea salt with your choice of toppings including, butter chicken & white cheddar, pulled pork & cheese curds, smoked chicken & mozzarella, with chili, sprouts, pickled vegetables and assorted gravies, flavored aioli's and classic ketchup

\$12.99/ person

Carving Stations

Dijon Peppercorn Encrusted AAA Beef

Complimented with crusty rolls, horseradish aioli, red wine jus and assorted mustards

\$299.99 served 20-25

Side Of Salmon

Complimented with crusty rolls, dill and fennel aioli, crispy fried capers, red onions and yogurt dill sauce.

\$124.99 serves 10-15



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RECEPTIONS

Hot Appetizers

Tangy BBQ Meatballs

\$13.99 per dozen

Vegetable Spring Rolls with Thai Chili Plum Sauce

\$13.99 per dozen

Chicken Wings tossed in Honey Garlic

\$14.99 per dozen

Bacon Wrapped Scallops with Lemon Dill Aioli

\$18.99 per dozen

Mozzarella Sticks with Cranberry Aioli

\$14.99 per dozen

Breaded Mushroom Caps with Pesto Aioli

\$13.99 per dozen



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Hot Canapés

Pan Seared Scallops

With truffle scented cauliflower puree, pancetta & asiago curl

\$24.99 per dozen

Fish & Chips

Tempura battered haddock pieces served on a potato gaufrette with house made tartar sauce and lemon zest

\$19.99 per dozen

Spinach and Artichoke Stuffed Mushroom Caps

\$14.99 per dozen

Grilled Asparagus Wrapped in Prosciutto and Aged White Cheddar

\$24.99 per dozen

Cold Canapés

Bruschetta Stuffed Cucumber

Garnished with feta cheese and balsamic reduction

\$15.99 per dozen

menu

PIZZA & WINGS

18" Pizza

Turkey Pepperoni
\$17.99

Meat Lovers

Turkey Pepperoni, Italian sausage, ground beef and bacon
\$20.99

Three Cheese

Cheddar, parmesan and mozzarella
\$16.99

The Works

Turkey Pepperoni, salami, green peppers, tomato, onions
\$19.99

A la Grecque

Onions, bell peppers, olives, tomatoes and feta
\$18.99

Ratatouille

Herbed roasted vegetables with feta
\$18.99

Classic Vegetarian

Onions, bell peppers, tomatoes and mushrooms
\$18.99

Donair Pizza

All beef Donair meat, diced tomatoes, onions and signature donair sauce
\$21.99

Garlic Fingers

\$16.99

Wings

Breaded Roaster Wings

Choice of sauce- honey garlic, mild, medium or hot sauce, BBQ or Sweet Chili
\$14.99 per dozen

Add-Ons

Add Bacon to your Garlic Fingers \$2.99

Add Side Caesar Salad or Garden with a can of pop \$5.99/person

Add two cookies and a pop \$3.99/person

Add a Sweet Tray \$1.50/person

menu



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SNACKS AND PLATTER

Cold Platters

Basic Cheese and Cracker
\$4.99/person

Deluxe Cheese and Cracker
\$6.99/person

Vegetable Crudité with Ranch
\$3.99/person

Gourmet Sweet Platter
\$29.99 serves 10

Gourmet Cookie Platter
\$28.99 serves 10

Mini Assorted Coffee Cakes
\$12.99 per dozen

Chip baskets and Dip
\$8.99 serves 8

Mexican Dipper
\$8.99/ person

Sushi, Maki Roll and Nigiri Platter
\$69.99 serves 15

Hot Platters

Spinach and Artichoke Dip
Complimented with wonton chips, baked pitas, crostini's and classic nacho chips
\$89.99 serves 25-30
\$44.99 serves 10-15

Layered Mexican Dip
Spiced ground beef, salsa, sour cream, guacamole topped with cheese served with nacho chips.
\$89.99 serves 25-30
\$44.99 serves 10-15

Poutine Bar
Hand cut french fries tossed in sea salt, served with mixture of cheese, gravies, bacon crumble, spiced chicken, chives and herbs.
\$8.99/person



menu

BAR SERVICE

Wine List, by the bottle upon pre-order request

House White's

Jackson Triggs Chardonnay, Canada \$24.99

Jackson Triggs Sauvignon Blanc, Canada \$24.99

House Red's

Jackson Triggs Merlot, Canada \$24.99

Jackson Triggs Shiraz, Canada \$24.99

Chef's Select White

Hob Nob Chardonnay, France \$32.99

XOXO Pinot Grigio Chardonnay, Canada \$29.99

Rothschild Sauvignon Blanc, France \$28.99

Folonari Pinot Grigio, Italy \$29.99

Chef's Select Red

Wine Men Of Gotham Carbernet Sauvignon, Australia \$34.99

Wolf Blass Red Label Cabernet Merlot, Australia \$ 34.99

Morse Code Shiraz, Australia \$32.99

Flat Roof Manor Merlot, South Africa \$29.99

Little Penguin Pinot Noir, Australia \$26.99

Bar Service & Beverages

Bar service requires a minimum of **\$200.00 sales** per three (3) hour service. If sales are not met there will be an additional \$30.00 charge per hour, per bartender. All sale prices include tax.

Jackson Triggs Merlot \$4.50

Jackson Triggs Chardonnay \$4.50

Domestic Beer \$4.50

Domestic Shots \$4.50

Domestic Mixed Drinks \$5.50

Imported Beer \$6.00

Imported Shots \$5.50

Coolers \$6.00

Imported Mixed Drinks \$6.50

Virgin Cocktail \$3.50

Soft Drinks \$2.00

Bottled Water \$2.00

Fruit Punch Station Minimum of 50 Guests \$2.00 per guest

Domestic bar tickets \$4.00 per ticket

Cover's wine, domestic beer, domestic shots, virgin cocktails, bottled water, soft drinks & sparkling water

(does not include mixed drinks, coolers or imported products)

Deluxe bar tickets \$5.00 per ticket

Cover's everything with the exception of imported mixed drinks

Specialty drinks and products available upon pre order requests



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OVERVIEW

We are pleased to be the exclusive caterer for the University of New Brunswick Saint John Campus and its affiliated locations. Our menu is sure to leave you with a great experience regardless of the size of your event, from small meetings and informal gatherings, to full service weddings, banquets and receptions. Our fully equipped catering service is also capable of accommodating off site, external locations in the greater Saint John area & private in home services. Our professional team will work with you at each stage of your planning to help you create a truly impressionable event. Please feel free to contact our catering department to discuss special customized menus and our services.

POLICIES

Unless you have made previous payment arrangements, a deposit of 50% is required twenty eight (28) days prior to your event or banquet. The remainder of your payment will be required on the same date final guest counts are required. Payment can be made with Visa, MasterCard, Debit, Cheque or Cash. As your food service provider we are required to enforce all corporate, facility and federal laws and/or regulations within our operation to ensure you receive the best and safest product available. Casual, buffet or reception platters cannot remain in an uncontrolled environment for longer than three hours after serving. Any leftover food products must be disposed of and cannot be taken home or donated. No liquor can be removed from the premises for any reason nor can any outside liquor be brought in.

CONTACT

To place an order on campus please use you "Catertrax" account with the following link www.unbsj-cgc.catertrax.com if you require assistance or do not have a "Catertrax" account or are inquiring about off site services please contact our Catering Service Coordinator on our website www.dineoncampus.ca/unbsj or 506-648-5789, e-mail our Food Service Director Jennifer Hurley at jennifer.hurley@compass-canada.com or our Executive Chef Samantha Henderson at samantha.henderson@compass-canada.com

details