



*Service traiteur*

# Catering Services at Bishop's University

We would like to thank you for the interest that you have shown in our services. Please take a moment to read these few points in an effort to ensure a successful event. We are pleased to offer and create with you a menu adapted to the event that you have planned.

## Orders

We would request that you communicate your request and schedule with us at least three working days in advance of your event: this would include a confirmation of the number of guests and the menu that you have selected. In the case of a delay in communicating your request with us, additional charges will apply. We will easily adapt to personalized menus respecting individual's nutritional differences including complete vegetarian options.



Gluten free



Lactose free



Vegan



Vegetarian

## Bar Service

Alcohol service is provided and charged at a minimum sales volume of \$125 per hour per bar. The client will be responsible for paying the difference if this sales volume is not met. University of Bishops policy requires that all student events are patrolled by Security personal and the client will be billed for this service.

## Cancellation Policy

All catering services will be billed in full unless cancelled at least 48 business hours in advance of the event. In the case of special events and banquets, the client will be charged for costs already incurred in the preparation of the event.

## Guarantee and billing

Fees are calculated based on the largest number of guests received 48 business hours in advance of the event and the actual number of guests on the day of the event. The client may pay for the services provided by cheque, debit, credit card, and cash or via their University account. For clients other than departments within the University we require a deposit of 50% at the time of the reservation and a full payment of the balance one week ahead of the event. In the case internal activities, the bill will be sent to the department after the event. The client is responsible for any and all items lost or broken during the event and will be billed for them. Additional charges may apply if the banquet lasts longer than three hours.

**Delivery**

Delivery charges of 15\$ will apply for all orders of less than \$200. Additional charges may apply for catering events which fall on statutory holidays and for orders that have been placed after the 72 hours prior to the event. We request that we are advised the time at which the event will finish so that we may quickly and efficiently collect the dishes and linen.

**Linen**

A linen service and porcelain table covers will be provided for formal events and those where there is table service. A host will be supplied to supervise activities of more than 50 guests at no additional charge. We do not charge any fees for service only the taxes. Service charges are at the discretion of the client (15%).

Please do not hesitate to communicate with our team who will work with you to create a menu for your activity. Our catering director and head chef will be pleased to assist you in order to make your activity a complete success. For additional info or to book your event, please contact our banquet team at 819-822-9600 ext. 2340 or by email at [catering@ubishops.ca](mailto:catering@ubishops.ca)

At the time of reservation or for a quote we will require the following information:

Name of event

Name of the person responsible for payment

The account number

Name of the group or department

Name, number and address of the person responsible

Time of the event

Number of guests

Menu

Agenda (presentation or speeches between services during a sit down lunch or diner will result in labor charges)

Time at which the event will end

## Sunrise at Bishop's *Breakfast*

<p><b>The “Bus Stop”</b></p> <p>Orange juice Assorted muffins Coffee and tea</p>	<p>7.50</p>	<p><b>The Healthy Early Bird</b></p> <p>Whole fruit Yogurt and granola parfait Apple juice Bran muffin Muesli with soya milk Coffee and tea</p>	<p>10.00</p>
<p><b>Continental Gaiters</b></p> <p>Orange juice Assorted pastries Fresh fruit platter Coffee and tea</p>	<p>8.50</p>	<p><b>Bishop’s Breakfast Buffet</b></p> <p><i>From 20 guests</i></p> <p>Fresh fruit salad Cottage cheese and honey Yogurt and granola Scrambled eggs Baked beans Sausages and bacon Hash browns Cheddar cheese Selection of pastries Jams and butter Coffee, tea and juice</p>	<p>16.50</p>
<p><b>The Dewies Healthy Start</b></p> <p>Multigrain bagel with cream cheese Fresh fruit martini parfait Coffee and tea</p>	<p>8.00</p>		

## Plated Breakfast

Orange juice  
Yogurt parfait and granola  
Fresh fruit slices  
Pastries  
Coffee, tea and milk

<b>French crepes, maple bananas</b>	<b>14.00</b>
<b>Spanish frittata</b>	<b>15.00</b>
<b>Eggs Florentine</b>	<b>15.50</b>
<b>Eggs Benedictine</b>	<b>16.00</b>

Spanish frittata: baked eggs, tomatoes, red and green peppers, onions, chorizo  
Eggs Benedictine: English muffin, ham, poached eggs, Hollandaise sauce  
Eggs Florentine: Grain bread, spinach, onion, softly poached eggs, cheese sauce

*Distinction Breakfast Minimum of 20 guests*

# Themed Coffee Breaks

10 people minimums

## AM Coffee breaks

Martini yogurt with granola  
Flavored water  
Coffee & tea  
7.50

Assorted viennoiserie  
Fresh fruit platter  
Orange juice  
Coffee & tea  
7.75

Fresh fruit Kebob  
with vanilla yogurt dip  
Assorted juices  
Coffee & tea  
7.50

Banana bread  
Flavored water  
Coffee & tea  
6.50

## PM Coffee breaks

Assorted cookies  
Fresh fruit platter  
Apple juices, coffee & tea  
7.50

Chocolate covered Banana Pops  
Assorted muffins  
Flavored water  
Coffee & tea  
8.50

Popcorn machine  
Candy Jar & Pretzels  
Assorted soft drinks  
Coffee & tea  
9.00

Assorted squares  
Flavored water  
Coffee & tea  
8.00

## À la carte Coffee Break

### À la carte

Fresh fruit platter (10 - 12 ppl.)	33.00
Fresh whole fruit basket dz.	20.00
Croissants dz.	18.30
Muffins dz.	20.10
Danishes dz.	18.30
Chocolatines dz.	18.30
Cinnamon rolls dz.	20.10
Homemade cookies dz.	16.50
Banana bread dz.	22.15
Cranberry bread dz.	22.15
Vegetables & Dip (12 pers.)	38.25
Pita, peppers, cucumbers and humus (12 pers.)	27.25
Cheddar cheese, grapes and crackers (12 pers.)	40.00
Finger sandwiches (24 pieces)	45.00
Local fine cheese, fruits and assortment of bread (12 pers.)	60.00

### Drinks


Half gallon of coffee (10 cups)	20.25
Gallon of coffee (20 cups)	37.25
Gallon of hot chocolate (20 cups)	37.25
Gallon of punch (non-alcoholic)	60.00
Juice (bottled)	2.60
Juice (per liter)	13.50
Soft drinks (355 ml)	2.60
Sparkling water Baboit	3.50
Water service	1.35
Flavored water (10 pers min)	1.75
(All orders under \$200.00 will incur a delivery charge of \$15.00)	

## A la carte for group

Assorted chicken & ham mini buns (24 pièces)	60.00	Foccacia salami & Suisse (12)	56.00
Assorted wraps (dz) (Turkey, ham, végé)	37.00	Waldorf salad (12 per)	60.00
Cold cut meat platter (12pers) (Cold cut, terrine et croutons)	42.00	Ceasar salad (12 per)	60.00
Bruchetta y crostini (12pers)	26.00	Greek salad (12 per)	60.00
		Nachos guacamole y salsa (12pers)	25.00

## Lunch Santé « Delux »

Minimum 6 persons

Quinoa salad With cold chicken souvlaki , vinaigrette Sundried tomato	17.00	Multi grain sandwich “Caprese” Sliced Turkey, bocconcini, & basil mayo.	16.00
Salad Nicoise With tuna , Green Beans, baby potato And hard boil egg	17.00	Vegetarian spring roll  Sesame rice noodle, Julienne vegetable, and wasabi mayo	15.00

Lunch Santé « Delux » All served with cheddar cubes, grapes, & banana cookie



## Built your working lunch

12 persons and more.

### Our Salads

Couscous salad  
Broccoli & almond salad  
Carrot & orange salad  
Mushroom salad




Pasta salad  
Quinoa & cranberry  
Fennel and Grapefruit salad  
Green garden salad

Waldorf salad  
Cucumber yogurt salad  
Mixed bean salad  
Creamy coleslaw

### Our Sandwiches


Grill chicken pesto wrap  
Ham & Swiss baguette

Tuna Nicoise wrap  
Focaccia, tapenade and salami

  Greek on tomato flatbread  
 Flatbread Tomato, bocconcini,  
spinach

Roastbeef & cheddar Kaiser  
Philly cheesesteak Baguette

Turkey & bacon kaiser  
BBQ pulled pork mini buns

 Egg salad croissant  
BLT on whole wheat bagel

### Our Desserts

Brownies  
Sugar tarts

Fresh fruit salad  
Pot de crème vanille

Chocolate mousse  
Assorted mini cupcakes

#### Pour 17.00\$ par personne

2 choices of salads  
1 choice of sandwich  
Fresh fruit salad  
Homemade cookies

#### Pour 19.00 par personne

2 choices of salads  
2 choices of sandwiches  
1 choice of dessert  
Homemade cookies

#### Pour 24.00\$ par personne

3 choices of salads  
3 choices of sandwiches  
2 choices of desserts  
Homemade cookies

All our sandwiches can be with gluten free bread 

## Catch Your Breath



### Full Lunch Menu

Soup of the day

Baby Kale salad with grapefruit segments, & salami chip

Baby Lettuce, carrot & beet spirals, balsamic vinaigrette

Cucumber “noodles” Greek salad style, herb oil

Classic tomato & feta frittata with salad 	24.00
Cheese cannelloni, ratatouille & spinach cream 	26.00
Grilled chicken breast with tomato fennel ragout	27.00
Salmon steak marinated in maple & balsamic	30.00
Pork steak with Moroccan inspired salsa	28.00
Duck confit on parsnip puree and onion jam	30.00

Espresso pot de chocolat

Sugar tart with creme anglaise

Fresh fruit salad with minted syrup

Mini chocolate cheesecake with berry coulis (extra 2.00)

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**Additional charge of \$3.00 per person for service held in Cleghorn.**

## Cinq à Sept

### *Cocktail Dinatoire*

#### **Risotto Station**

Toasted barley risotto with  
Sundried tomato and asparagus

#### **Tataki Station**

3 Pepper rubbed beef tataki on  
mini Yorkshire pudding

#### **Townships Inspired Dessert**

Mini maple crème brulee &  
Mini sugar tarts

#### **Thai Station**

Chicken pad Thai on rice noodles  
served in Chinese take out boxes &  
Chop sticks.

**48.00\$ per pers.**

**A very interactive cocktail where chefs cook and prepare in front of your guests. What better way to impress your guests! This concept includes the four stations mentioned above. A minimum of 30 persons are required for this concept which is a great idea for networking events.**

## The Great Taste

*Hors-d'œuvre à la carte*

### Hot Canapés 33.00

Shrimp tempura, spicy dip  
Tomato parmesan Crème Brulée  
Asian chicken won ton  
Brie & apple in Phyllo  
Crispy chorizo spring roll  
Mini roasted red pepper quiche  
Mini cod cake with grilled corn salsa



Vegetarian curry Samosa  
Sesame crusted chicken satay

### Cold Canapés 33.00

Goat cheese & basil infused panacotta with roasted cherry tomato



Balsamic tomato tartar, pearl bocconcini on crostini

Carpaccio scallop St Jacques ceviche  
Curried chicken & mango in phyllo cups



Sun dried tomato Madeleines & red pepper mousse  
Beet marinated salmon gravlax  
Beef crostini with caramelized onion

*Orders are made by the dozen  
with a minimum of 3 dozen.*

**Chef's choice with regional flavors  
for \$28.00 per dz.  
(minimum 3 dz.)**



## Sunset at Bishop's

### *Distinction Dinner Menu*

Spinach, balsamic poached pear, roasted walnuts, & blue cheese dressing  
 Baby romaine wedge, bacon, maple roasted garlic, Caesar dressing  
 Napoleon of duck confit and Waldorf salad, focaccia crouton & herb oil  
 Profiterole of bison & cranberry mousse, balsamic glaze  
 Roasted cauliflower & curry velouté, garlic crouton  
 Asparagus in sundried tomato cream sauce, served in a vol au vent (extra 2.00)  
 Spicy chorizo spring roll, arrabiata sauce (extra 3.00)  
 Caribbean red tuna tartar with green mango and capers (extra 5.00)


Chicken breast supreme, stuffed with sundried tomato mousse, smoked paprika sauce	33.00
Grilled pork filet, rhubarb compote, bordelaise sauce	34.00
Duck leg confit, blueberry sauce & potato trio	35.00
Pan seared trout, sauce vierge & arugula	36.50
Filet of salmon with orange teriyaki sauce & 7 grain rice	38.50
Veal chop, with espresso rub & demi glace	40.00
Traditional Manhattan steak, 3 pepper sauce & creamy scallop style potato	43.00
Rack of lamb in a panko lemon crust, red wine thyme sauce	46.00

Lemon tart with merengue chip  
 Frozen balsamic parfait, blackberry coulis  
 Red velvet cake, berry coulis  
 Crème brûlée café au lait  
 Carrot cake with candied pineapple (extra 2\$)  
 Maple mousse with blueberry compote (extra 2\$)

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## Fresh from the Garden Gluten and Dairy Free Menu

*Whether you are hosting a plated lunch or diner, your guests will be delighted with our gluten free and vegetarian option.*

- Grilled chicken breast    
Topped with a mushroom and onion ragout, natural Jus
- Vegan samosa     
Phyllo stuffed with curry scented chickpeas and vegetables
- Tofu spanakopita     
Tofu marinated in sundried tomato & spinach wrapped in brick pastry
- Chickpea Wellington   
Chickpea & coconut vegetables wrapped in puff pastry
-  Gluten free  Lactose free  Vegan  Vegetarian

## The Right Plate

### Evening Buffet

38.50

Butternut squash & apple soup (served)

Mixed baby lettuce with balsamic vinaigrette

Cucumber & dill salad with yogurt dressing

Potato salad with bacon

Terrine and croutons

Cold meats platter

Smoked salmon platter with condiments

Tilapia with lemon spinach cream

Sweet & sour pork with peppers & onions

Farfalle with feta, black olives, spinach and tomato sauce

Rice and vegetables of the day

Terroir cheeses and grapes with focaccia and crostini

Mini sugar tarts

Assorted squares


Coffee and tea

*Add sirloin beef, sliced by our chef for 12.00 per person.*

**The Daily Buffet**  
*Lunch or Dinner Buffet*  
25.50

Soup of the day with assorted breads  
Caesar salad  
Grilled corn & black bean salad

Chicken breast with mushroom sauce  
Or  
Beef Stroganoff with egg noodles  
And

Marinated tofu sauté with fresh vegetables 

Rice and vegetable of the day

Chef's dessert  
Coffee and tea

*For groups of 20 guests and more.*



## **Bishop's Buffet**

45.00

Smoked corn chowder (Served)

Garden salad with crunchy vegetable and croutons

Québec selection of terrines

Smoked salmon with condiments

Antipasto platter

Potato salad with bacon

Chicken breast with bacon and leek cream sauce

Corn meal crusted pork loin with maple sauce



Cheese cannelloni, spinach and mushroom with rose sauce

Selection of fine cheeses with fresh grapes and crostini

Chocolate cake and sugar pie

Fruit Salad

Assorted dessert verrines

Coffee and tea

*Add a shrimp sauté station with peppercorn for \$12.00 per person.*



## The Sunburn

### *Bishop's BBQ*

<b>The Tailgate Back Yard BBQ</b>	18.00
Home-style beef burgers	
Hot-dogs (including vegetarian option)	
Coleslaw and pasta salad	
Brownies	
<b>Gaiters Choice</b>	23.00
Tossed salad, pasta salad, coleslaw, veggies and dip	
Boneless chicken breast marinated in spicy Cajun sauce	
Hot Italian sausages	
<b>The Dewies</b>	26.00
Greek and Caesar salad	
Roasted red pepper hummus with pita chips	
Citrus chicken drumsticks	
Pork souvlaki	
Sweet potato fries	
Grilled pineapple brochettes with ice cream	
<b>The Coach</b>	36.50
Mixed salad with old balsamic dressing	
12 oz. AAA New York cut Angus steak	
Baked potatoes with bacon bits, sour cream	
Vegetables of the day	
Juice or soft drink	2.60

## Fresh from the Oven

### *Pizzas*

<b>Quattro Fromaggi</b> 	19.00
Cheddar, Bocconcini, feta, and mozzarella cheeses with fresh basil and olive oil Tomato sauce	
<b>Dewies</b>	18.50
Chicken, bacon, onion, tomatoes, garlic, mozzarella on a flatbread Ranch sauce	
<b>The BU</b>	18.50
Pepperoni, green peppers, red onion, mushroom, mozzarella Tomato sauce	
<b>The Vegetarian</b> 	17.00
Tomato, spinach, olives, onions, garlic, olive oil mozzarella Basil Pesto	
Compostable plate and utensils \$1.75 pers. Chinaware service \$3.00 pers.	

## On the Go

For orders of 10 box lunches and less, only one menu choice is available, 2 choices for orders of more than 10 boxes and 3 choices for orders of 20 boxes and more

Low fat yogurt	7.75	Grilled club	14.50
Bagel with cream cheese		Chicken, bacon and ranch mayo	
Fresh fruit		Carrot salad with orange	
Granola bar		Sweet treats (chef's choice)	
Banana muffin	7.25	Green salad with house dressing	13.00
Fresh fruit		Turkey cranberry kaiser	
Canadian cheese		Homemade cookies	
Grilled chicken pesto wrap	13.50	Chef salad 	12.00
Couscous salad with crispy pita		Vegetable and couscous wrap	
Cheddar cheese		Canadian cheese	
Fruit salad		Granola bar	
Chicken Caesar salad	14.00	Egg salad croissant	12.50
Melba toast		Pasta salad	
Cheddar cheese		Fresh fruit	
Fruit & yogurt parfait		Chocolate brownies	
		Add a soft drink or vegetable juice for	
		2.60	

## Rentals

1.	Water glasses	0.75
2.	Beer glasses	0.75
3.	Wine Glasses	0.75
4.	Tablecloth 54 X 54	7.00
5.	Tablecloth 54 X 120	7.00
6.	Tablecloth 81 X 81	7.00

## Wine

Only available at Dewhurst or in the Adam's Room

### White Wine

<i>Vin Maison</i> , Miglianico Trebbiano d'Abruzzo, Abruzzes, Italie (1 litre)	26.00
Chardonnay/Pinot gris Trevini Primo, Vénétie, Italie	29.00
Aligoté Roger de Jouenne, Bourgogne, France	32.00
Yalumba The Y series viognier Australia	32.00
Chablis Albert Bichot, Bourgogne, France	42.00
Domaine Tariquet Sauvignon Blanc	36.00

### Red Wine

<i>Vin Maison</i> , M Montepulciano d'Abruzzo, Abruzzes, Italie (1 litre)	26.00
Cabernet, Merlot, J.P. Chenet, Pays d'oc, France	29.00
Pinot noir Rosemount Diamond Label, Méridional Australie	30.00
Cabernet-Sauvignon Liberty School, California, United States	36.00
Liberty School Syrah California, United States	36.00
Marquis de Chasse	33.00