

UNBC UNIVERSITY OF
NORTHERN BRITISH COLUMBIA

Food Services

CATERING MENU

2023-2024



Dana
Hospitality LP



TABLE OF CONTENTS

BREAKFAST

- PLATTERS 4
- SANDWICHES 5
- BUFFETS 6
- BUFFET ADD-ON'S 7

LUNCH

- TWO RIVERS SANDWICH BOARD 9
- BUILD YOUR OWN SANDWICH PLATTER 10
- FAMILY FAVOURITE BUFFETS 11
- WANDERLUST BUFFETS 12
- BUFFET ADD-ON'S 13
- PIZZA 14

SNACKS & TREATS

- SWEET TOOTH PLATTERS 16
- HEALTHY BREAK BUFFET 16

RECEPTION

- RECEPTION PLATTERS 18-19
- HORS D' OEUVRES 20-22

DINNER

- SIGNATURE BUFFETS 23-24
- CUSTOM BUFFETS 25

BEVERAGES

- HOT & COLD BEVERAGES 28
- BAR SERVICE 30

TERMS

- TERMS AND CONDITIONS 31-33

UNBC Internal Departments and Student Led Organizations please contact the Catering Manager at catering.coordinator@unbc.ca.
External organizations please contact Hospitality Services at conference@unbc.ca

Updated November 2023



B R E A K F A S T

BREAKFAST PLATTERS,
SANDWICHES AND BUFFETS



BREAKFAST PLATTERS

Ask for gluten friendly and dairy free options to be included in your selections.

V Mini Pastry Platter \$37.99/Dozen

Assortment of freshly baked pastries served with butter and preserves; includes mini butter croissant, cinnamon rolls, and assorted Danishes.

V Bakery Basket \$28.99/Dozen

Freshly baked assortment of muffins, sweet and savoury scratch-made scones, and breakfast breads. Served with butter and preserves.

V Bagel Box \$37.99/Dozen

A variety of bakery fresh bagels served with butter and a selection of whipped cream cheeses. Toaster provided.

Add smoked BC salmon with capers and thinly sliced onion for \$3.09 per person. Minimum order 6.

V Freshly Baked Scones \$19.99/Half Dozen \$31.99/Dozen

Chef's variety of flavours including: blueberry, lemon and cranberry, cheddar and scallion, and raspberry yogurt.

V Freshly Baked Cinnamon Buns \$16.99/Half Dozen \$31.99/Dozen

Large sticky sweet cinnamon buns fresh from the oven.

V Freshly Baked Muffins \$13.99/Half Dozen \$25.29/Dozen

Freshly baked assortment of muffins, served with butter and preserves.

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN



BREAKFAST SANDWICHES

*Ask for gluten friendly and dairy free options to be included in your selections.
Add on Breakfast Buffet items (page 7).
Choose your favourites!*

Daybreak Breakfast Pita \$6.99

BC farm fresh eggs, smoked bacon, and Canadian cheese. Topped with crisp lettuce and tomato-garlic aioli.

VG Willow River Pita \$6.99

Roasted portobello mushroom, red pepper, and grilled tofu drizzled with our signature miso dressing. Topped with arugula and tomato.

Western Star Wrap \$8.99

Scrambled BC farm fresh eggs, with sautéed peppers, red onion, Canadian cheddar, and crumbled house made farmhouse sausage. Topped with a little skillet home fries and wrapped in a tortilla.

V El Rancho Wrap \$8.99

BC farm fresh eggs scrambled with peppers, onions, and cheese with a pinch of spice-topped black bean salsa.

The French Connection \$8.99

BC farm fresh eggs, grilled ham, and Swiss cheese on a buttery croissant.

Nechako Sunrise Muffin \$8.99

BC farm fresh eggs, homemade farmer's sausage patty, and Canadian cheddar cheese on an English muffin.

Coastal Comfort \$8.99

BC farm fresh eggs, smoked salmon, avocado, shaved red onion, and our lemon, caper and dill cream cheese on a bagel.

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per item. Minimum total order of 6. Minimum order per sandwich is 3.



BREAKFAST BUFFETS

Ask for gluten friendly and dairy free options to be included in your selections.

All breakfast buffets include: Orange juice, North Roast coffee, 4 O'Clock Organic Fairtrade tea, and ice water.

Add on Breakfast Buffet items (page 7).

V Quick Start \$11.99

Hard-boiled BC farm fresh eggs
Individual yogurt and granola parfaits
Fresh fruit platter

V Fresh Fruit & Yogurt Parfait Bar \$14.99

A selection of berries, melons, and orchard fruit
Homemade granola, yogurt, and assorted breakfast loaves
Choose 1: plain Greek, vanilla, or strawberry yogurt

V Black Spruce Continental \$16.99

Assorted freshly baked pastries, muffins, and scones served with butter and preserves
Individual yogurt and granola parfaits
Fresh fruit platter

Buckhorn \$25.69

Assorted freshly baked pastries, muffins, and scones served with butter and preserves.
Fresh sliced fruit platter
Individual yogurt and granola parfaits
Scrambled BC farm fresh eggs
Skillet home fries
Blueberry hotcakes served with warm syrup
Applewood smoked bacon rashers
Homemade sausage patties

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per person. Minimum order 10.



BREAKFAST BUFFET ADD-ONS

Customize your own Breakfast Buffet!

First, select your favourite "Breakfast Platter" or "Breakfast Sandwiches", then choose from these add-ons.

GF DF VG V Fresh Fruit Cups \$6.49

Assorted fruits and berries stacked in individual cups.

V Cariboo Trail Bars \$4.29

House made granola bars with and without a dark chocolate drizzle.

V Dark Chocolate & Raspberry Parfait \$8.99

Individual yogurt parfait with shaved dark chocolate and raspberries.

V Mountain Blueberry Yogurt Parfait \$8.99

Individual yogurt parfait with blueberries and a hint of maple syrup. Topped with homemade granola.

V Chef's Creation Yogurt Parfait \$8.99

Chef's inspiration creations. Ask your catering team member for the current creations.

Homemade sausage patties (2 pieces per person) \$3.31

V Scrambled BC farm fresh eggs (2 eggs per person) \$2.34

Smoked bacon rashers (3 pieces per person) \$3.41

Breakfast sausage links (2 pieces per person) \$2.24

V Hashbrown patties (2 pieces per person) \$2.24

V Sugar & Spice French Toast (2 pieces per person) \$2.24

Griddled Hotcakes \$3.31

Your choice of: classic, blueberry, chocolate chip, or grain and oat (2 pieces per person)

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per person. Minimum order 6.



LUNCH

SANDWICH BOARDS/PLATTERS,
LUNCH BUFFETS AND PIZZA



LUNCH TWO RIVERS SANDWICH BOARD

*Ask for gluten friendly and dairy free options to be included in your selections.
Add on Lunch Buffet items (page 13). Add on coffee (page 28) or a Sweet Tooth selection (page 16).*

Two Rivers Sandwich Board \$19.99

Lemonade, iced tea, and ice water.

Northern Lights salad blend of BC greens, candied walnuts, dried cranberries, shredded beets, and carrots. Served with house-made dressing.

Hand crafted deli sandwiches served on a variety of breads that include, ciabatta, focaccia, wraps, baguettes and buns.

CHOOSE YOUR FAVOURITES

VG Veggie Sleeve

Hummus, avocado spread, and roasted vegetable mélange with zucchini, eggplant, bell peppers, grape tomatoes, red onions and kale. Dressed with balsamic vinaigrette and chopped leaf lettuce.

Pesto Chicken

Fire-grilled rosemary chicken breast, grilled portobello slices, pesto aioli, lettuce, tomato, and provolone cheese.

Salmon Salad

Hearty pieces of oven roasted wild BC salmon, fresh dill and chives, mixed with lemon, minced celery, capers, and mayo. Crowned with lettuce and cucumber.

Peppercorn Roast Beef

Slow roasted Canadian AAA beef highlighted with creamy peppercorn and horseradish aioli, caramelized onions, havarti cheese, and lettuce.

Cranberry Turkey

Hand carved roasted turkey breast, avocado spread, cranberry bistro sauce, fresh tomato, cucumber, baby lettuces, and Swiss cheese.

Little Italy

Cappicola, ham, Genoa salami, provolone cheese, shaved red onion, shredded leaf lettuce, fresh tomato, and garlic mayo, all drizzled with house made vinaigrette.

Tuna Mix

Flaked tuna seasoned with fresh lemon, olive oil and herbs. Combined with diced celery, fresh scallions and a light lemon herb mayo.

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per person. Minimum total order of 6. Minimum order per sandwich is 3.



LUNCH BUILD YOUR OWN SANDWICH PLATTER

Ask for gluten friendly and dairy free options to be included in your selections.

Add on Lunch Buffet items (page 13).

Add on coffee (page 28) or a Sweet Tooth selection (page 16).

Build Your Own Sandwich Platter \$19.99

Lemonade, iced tea, and ice water.

Northern Lights salad blend of BC greens, candied walnuts, dried cranberries, shredded beets, and carrots.

Served with house-made dressing.

A selection of artisan breads, buns and wraps, mustards and mayonnaise, lettuce, tomato, cucumber, and shaved red onion.

PROTEIN PLATTER | SELECT 3

Grilled chicken breast

Black Forest ham

Slow roasted Canadian beef

Roast turkey

Prosciutto

CHEESE PLATTER | SELECT 2

Aged cheddar

Provolone

Havarti

Swiss

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per person. Minimum total order of 10.



LUNCH FAMILY FAVOURITE BUFFETS

Add on coffee & tea (page 28).

Family Favourite Lunch Buffets include:

Lemonade, iced tea, and ice water.

Chef's assortment of sweet selections.

Southern BBQ \$21.49

- V** Crunchy backyard coleslaw
- V** Country potato salad
- V** Buttermilk cornbread muffins, rolls and butter
- V** Ranch style baked beans
- Baked BBQ chicken and sausage mix
- V** Corn on the cob
- V** Potato chips

Canadian Summer Cookout \$21.49

- V** Country potato salad
- V** Crunchy backyard coleslaw
- V** Classic pasta salad
- V** Potato chips

Grilled Canadian beef burgers and veggie burgers served with leaf lettuce, sliced tomatoes, dill pickles, relish, onions, ketchup, mustard, and mayonnaise

Add-on: all beef wieners for \$2.09 per person or veggie dogs for \$2.50 person. Minimum order of 10.

La Taqueria \$21.49

Baja salad with chipotle dressing

- V** Crispy slaw with lime and cilantro

Your choice of pulled pork carnitas, OR, chicken tinga

Mexican-style rice, refried beans, OR, ranchero black beans

Served with roasted peppers and onions, shredded cheese, lettuce, sour cream, fresh Pico de Gallo, diced onion, jalapeños, cilantro sprigs, salsa, diced tomatoes, and soft corn and flour tortilla

Klondike Chili Bar \$21.49

- V** Crunchy backyard coleslaw
- V** Buttermilk cornbread muffins, and rolls served with butter
- Your choice of scratch-made beef chili, OR, vegetarian chili
- Your choice of baked potatoes, OR, rice

Served with shredded cheddar cheese, sour cream, salsa, jalapeños, and green onions.

ADD ON

Tortilla chips and salsa with guacamole for \$2.24 per person, or spiced pineapple salad for \$2.68 per person. Minimum order 10.

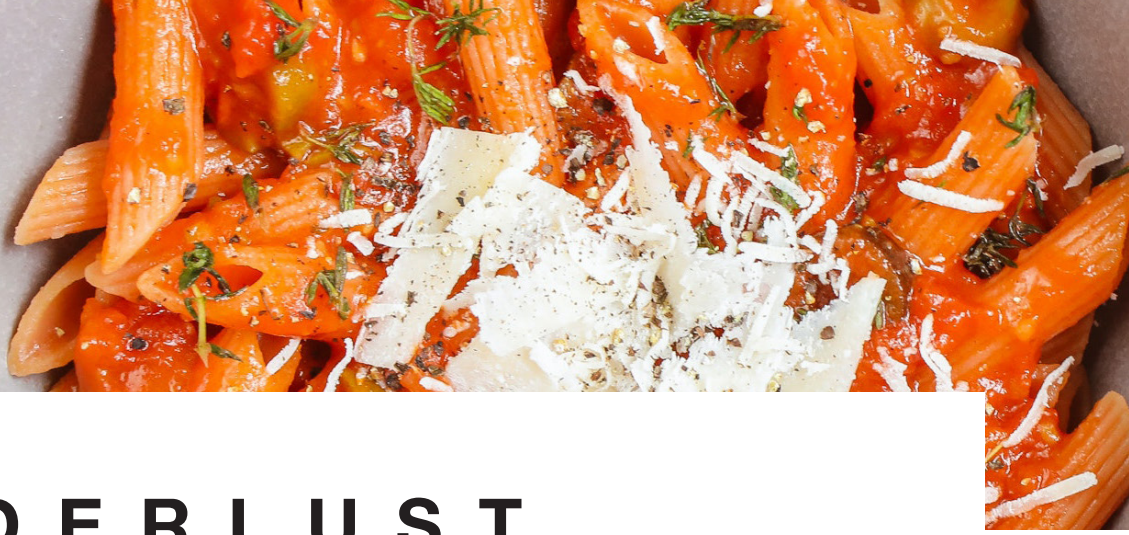
GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per person. Minimum order 10.



LUNCH WANDERLUST BUFFETS

Add on coffee & tea (page 28).

Wanderlust Lunch Buffets include:

Lemonade, iced tea, and ice water.

Chef's assortment of sweet selections.

Fresh sliced fruit.

Roma Italy \$25.69

- V** Tomato, bocconcini, and fresh basil caprese platter
- Caesar salad with homemade croutons
- Focaccia garlic bread
- PASTA | SELECT 2
- Grilled chicken in a pesto cream sauce with fusilli
- Roasted vegetables in a pesto cream sauce with farfalle
- Beef Bolognese sauce with penne
- Tomato and basil marinara sauce with penne
- Add-on eggplant parmesan for \$3.08 per person, or chicken parmesan for \$4.11 per person.

BC Coast \$29.99

- V** Northern Lights salad blend of BC greens, candied walnuts, dried cranberries, shredded beets, and carrots served with house-made dressing
- Cariboo cabbage slaw
- Your choice of cedar plank maple and pepper wild BC salmon, OR, cedar plank miso honey glazed tofu
- Seasoned roasted vegetables
- V** Your choice of jasmine scented rice, OR, roasted nugget potatoes
- V** Your choice of lemon and oregano rice, OR, braised potatoes
- V** Roasted vegetables

Penang Island Malaysia \$25.69

- V** Fresh tomato and cucumber salad
- V** Tropical fruit noodle salad with chilies, coconut, and cilantro lime dressing
- Your choice of beef OR chicken Rendang, OR, tofu laksa
- V** Variety of vegetables simmered gently in harmony with exotic spices and coconut milk
- V** Fresh herb and jasmine scented rice

Mumbai India \$25.69

- V** Grilled naan bread
- V** Kachumber salad
- V** Vegetable pakoras, with raita and mango chutney
- Your choice of authentic butter chicken, OR, chana masala, OR, palak
- Served with spinach and mushroom kofta, with basmati rice

Athens Greece \$25.69

- V** Grilled pita and tzatziki
- Tomato, cucumber and feta salad
- V** Romaine and radicchio salad with red wine vinaigrette
- Your choice of chicken, OR, pork souvlaki
- V** Your choice of lemon and oregano rice, OR, braised potatoes
- V** Roasted vegetables

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per person. Minimum order 10.



LUNCH BUFFET ADD-ONS

Customize your own Lunch Buffet!

First, select your favourite "Two Rivers Sandwich Board" or "Build Your Own Sandwich Platter", then choose from these add-ons.

- GF DF V** Yukon Gold German style potato salad **\$2.99**
- GF DF V** Cariboo crunch cabbage slaw **\$2.99**
- V** Chow Mein noodle salad with ginger honey soy dressing **\$2.99**
- DF VG** Chickpea salad with lemon and herb vinaigrette **\$2.99**
- Roasted garlic Caesar with pancetta **\$2.99**
- GF V** Mediterranean tomato, cucumber and feta salad **\$2.99**
- Chef's daily soup creation with protein **\$2.99**
- VG** Chef's daily vegetarian soup **\$2.99**

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per person. Minimum order 6.



FRESHLY BAKED PIZZA

Add \$5 per pizza for gluten friendly crust.

BBQ Chicken \$26.99

Spice-roasted chicken breast, smoked bacon, red onion, red peppers, mozzarella, drizzled with buttermilk and herb dressing.

Classic \$26.99

Loaded with pepperoni and mozzarella.

Bianco \$26.99

Mozzarella, crisp prosciutto, finished with baby arugula, and grated parmesan, and a drizzle of olive oil (no sauce).

V Fungi \$26.99

Sautéed mushroom mélange topped with mozzarella and a sprinkle of fresh rosemary and thyme, drizzled with our own garlic aioli.

Rustica \$26.99

Italian sausage, capicola, roasted sweet peppers, roasted garlic, and pesto drizzle.

V Quattro Formaggio \$26.99

Mozzarella, bocconcini, aged cheddar, and parmesan.

Piccante \$26.99

Pepperoni, jalapeños, red onion, and four cheeses. Topped with crushed chili peppers.

V Verdura \$26.99

Oven roasted vegetables, zucchini, sweet peppers, red onion, mushrooms, and bocconcini.

Carnivore \$26.99

Pepperoni, Italian sausage, smoked bacon, and ham loaded with mozzarella.

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: 16-inch pizza (8 slices). No minimum order.



SNACKS & TREATS

SWEET TOOTH PLATTER AND
HEALTHY BREAK BUFFET



SWEET TOOTH PLATTERS

*Ask for gluten friendly and dairy free options to be included in your selections.
Make the platters into a buffet! Ask us for a custom menu with berries, sauces, whip cream, sprinkles, and more.*

The Cookie Jar \$3.29

A variety of chocolate chip, double chocolate chip, white macadamia nut, and oatmeal raisin.

Two Bite Brownie Delight (3 pieces each) \$3.29

Grandma's Kitchen Dessert Bars (2 pieces each) \$3.59

Assorted classics like Nanaimo bars.

Cheesecake Craving (2 pieces each) \$4.29

A selection of bite-sized cheesecake nibbles.

Dessert Station \$4.99

Assorted mini cookies, gourmet bars, and seasonal fresh fruit.

Cakes

Whole cakes, buffet cakes and sheet cakes available. Ask your catering team professionals for variety and price. **GF** and **VG** options available upon request.

NOTE: Price per person. Minimum order 20.



HEALTHY BREAK

GF VG Healthy Break Buffet \$9.94

Fresh vegetable platter with hummus, trail mix, fresh whole fruit, orange juice, and cucumber lemon mint water.

NOTE: Price per person. Minimum order 10.

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN



RECEPTION

RECEPTION PLATTERS
AND HORS D'OEUVRES



RECEPTION PLATTERS

V Artisan & Gourmet Cheese Board

Chef's variety of different cheeses from BC cheesemaker's, European classics and Canadian cheeses. Enjoy a variety of tastes, textures, and flavours served with nuts, dried fruits and crisps and crackers.

Small (serves 15) **\$89.99**
Medium (serves 40) **\$212.99**
Large (serves 100) **\$492.00**

GF VG Fresh Fruit & Berry Display

A colourful arrangement of fresh fruit & berries.

Small (serves 15) **\$62.99**
Medium (serves 40) **\$153.00**
Large (serves 100) **\$357.00**

Charcuterie Board

Chef's selection of smoked, cured meats and sausages, olives, and pickled vegetables. Served with sliced baguette and mustards.

Small (serves 15) **\$102.99**
Medium (serves 40) **\$212.99**
Large (serves 100) **\$495.00**

V Farmer's Field Vegetables

An artful array of fresh and crisp vegetables served with our ranch dressing.

Small (serves 15) **\$53.99**
Medium (serves 40) **\$151.99**
Large (serves 100) **\$349.00**

V Caprese Platter

A beautiful display of sliced fresh roma tomatoes, bocconcini, and fresh basil drizzled with a balsamic reduction.

Small (serves 15) **\$53.99**
Medium (serves 40) **\$151.99**
Large (serves 100) **\$357.00**

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

RECEPTION PLATTERS

(CONTINUED)

VG Mediterranean Sun Antipasto Platter

A beautiful display of grilled and roasted vegetables that include zucchini, eggplant, peppers, red onions, and mushrooms with balsamic drizzle. Served with olive tapenade and crostini.

Small (serves 15) **\$62.99**
 Medium (serves 40) **\$151.99**
 Large (serves 100) **\$357.00**

V Dips & Spreads

Served with fresh vegetable crudité and a selection of crackers, pita, tortilla chips, and baguette.

SELECT 3:

Hummus
 Baba Ganoush
 Spinach with Artichoke
 Pico de Gallo
 Tzatziki

Small (serves 15) **\$57.99**
 Medium (serves 40) **\$106.99**
 Large (serves 100) **\$240.00**

GF DF Chilled Poached Prawns

A timeless classic platter of chilled, poached prawns served with cocktail sauce, wasabi lime dressing, and jalapeño mayo.

Small (serves 15) **\$158.99**
 Medium (serves 40) **\$346.00**
 Large (serves 100) **\$776.00**

DF Sushi & Maki Rolls

Hand rolled assorted sushi and maki rolls served with wasabi, ginger, and soy sauce.

Small (serves 15) **\$73.99**
 Medium (serves 40) **\$162.00**
 Large (serves 100) **\$396.00**

Nacho Bar

Crispy corn tortilla chips with warm queso sauce, jalapeños, green onions, Pico de Gallo, spiced taco beef, sour cream, and guacamole.

Small (serves 15) **\$77.00**
 Medium (serves 40) **\$195.99**
 Large (serves 100) **\$379.00**

Classic Deli Sandwiches

Served on Chef's variety of sliced breads, ciabatta, wraps, and croissants.

SELECT 3:

Tomato, cucumber, peppers, red onion, feta, and garlic mayo **V**
 Ham and cheddar with Dijonnaise
 Turkey and vegan mozzarella cheese with cranberry mayo **DF**
 BC farm fresh egg salad **DF V**
 Classic tuna salad **DF**

Small (serves 15) **\$52.99**
 Medium (serves 40) **\$124.99**
 Large (serves 100) **\$330.69**

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN



H O R S D ' O E U V R E S

4-6 pieces per person is recommended for a 1-2 hour reception and 6-8 pieces per person is recommended for a 2-2.5 hour reception.

Selections can be customized to accommodate dietary concerns such as gluten friendly and dairy free options. Ask for details!

PASTURES (MEAT)

GF DF Crispy chicken wings \$20.99

Your choice of: Salt & Pepper, Korean BBQ, Chipotle Maple, Sweet & Sticky

GF DF Braised lamb shank buns \$46.00

GF DF Steak wrapped frites with signature garlic mayo \$40.69

GF DF Pork tenderloin medallions with peach chutney \$35.99

Cubano slider, shaved roast pork, ham, Swiss cheese, mustard, and pickle \$32.00

Chicken and waffle dippers with spiced local honey \$32.00

GF DF Lacquered pork belly strip \$36.49

GF DF Cajun blackened chicken stick \$34.00

DF Pulled pork cornbread with BBQ sauce \$37.99

GF DF Thai curry chicken samples \$23.59

GF DF Chorizo and sweet potato bites with sweet and hot mustard \$25.69

Mini rosemary tea biscuit with shaved AAA roast beef, horseradish garlic mayo \$37.49

GF Mini soft corn classic tortillas \$27.99

Your choice of: pork al pastor, beef carne asada, or grilled cod

Micro quesadillas \$27.99

Your choice of: vegetarian, shredded beef, chicken, or pulled pork

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per dozen. Minimum order 2 dozen per selection.

H O R S D ' O E U V R E S

(C O N T I N U E D)

PICCOLA THIN CRUST PIZZA BITES

Rustica \$24.69

Salami, smoky eggplant puree, olives and mozzarella

Bianco \$24.69

Prosciutto and pancetta with mozzarella, topped with arugula and extra virgin olive oil

Brasato \$24.69

Braised beef with caramelized onions and smoked mozzarella

Porchetta \$24.69

Italian inspired pork, pesto, roasted red pepper with fontina and mozzarella

V Vegan Bianco \$25.69

Fresh mozzarella, Boursin, potatoes, and garlic chips

V Fungi \$25.69

Sautéed fresh mushrooms, fresh herbs, mozzarella, and goat cheese

V Verde \$25.69

Pesto, grilled zucchini, arugula, mozzarella, fontina, and ricotta

V Caprese \$25.69

Bocconcini, Roma tomato, and fresh basil

V Quattro Formaggio \$25.69

Fresh mozzarella, Asiago, fontina, and Grana Padano

FARMER'S FIELDS (VEGETARIAN - VEGAN)

V Spanakopita with tzatziki sauce \$23.59

V Mini eggplant parmesan \$28.99

Japanese eggplant slices, breaded and topped with fresh bocconcini and tomato

V / GF VG Roasted beet stick \$31.00

your choice of goat cheese dressing, OR, maple balsamic dressing

V Polenta dita \$27.99

crisp on the outside and creamy on the inside. Polenta "fingers" with marinara sauce

VG Thai curry spoons, tofu, eggplant, peppers, onion, potato, and pineapple \$29.99

DF V Vegetarian spring rolls \$25.69

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per dozen. Minimum order 2 dozen per selection.

H O R S D ' O E U V R E S

(C O N T I N U E D)

OCEAN DELIGHTS (SEAFOOD)

- GF DF** Dungeness crab cakes with spiced Cajun remoulade \$46.00
- GF DF** Freshly made tuna poke with citrus mango, ginger, miso & sesame dressing, avocado \$46.00
- GF** Seared scallops with maple bacon jam \$44.19
- GF DF** Prawn cocktail shot \$40.69
- GF DF** Citrus ceviche shooters \$46.00
- GF DF** Miso glazed BC salmon morsels \$46.00
- GF DF** Whisky and maple BC salmon nuggets \$46.00
- Mini fish taco bites, crunchy slaw, spiced lime crema \$28.99
- Mini seafood ravioli with grilled lemon and chervil butter \$46.00
- GF DF** Scallops wrapped in bacon \$29.99

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN



DINNER

DINNER BUFFETS



DINNER SIGNATURE BUFFETS

Selections can be customized to accommodate dietary concerns such as gluten friendly and dairy free options. Ask for details!

All Dinner Buffets include:

Lemonade, iced tea, and ice water
North Roast coffee, 4 O'Clock Organic Fairtrade tea

Mr. PG \$44.99

Your choice of: cracked pepper & maple wild salmon, or signature sundried tomato & lemon wild salmon
Slow roasted Canadian beef with demi-glace
House baked rolls and focaccia bread with creamery butter
Northern Lights salad blend of BC greens and endive, candied walnuts, dried cranberries, shredded valley beets, and carrots
Berry, mandarin, chickpea, and couscous salad
Sesame ginger noodle salad
Oven roasted vegetable mélange
Sesame and garlic roasted potato
Fresh sliced fruit
Chef's assortment of sweet selections

Cranbrook \$48.19

Crispy pork belly roast
Free range BC chicken breast with wild mushroom velouté
House baked rolls and focaccia bread with creamery butter
Salad blend of baby spinach and lettuce, grape tomatoes, cremini mushrooms, radishes, mini cucumbers, pickled red onions, and house made balsamic dressing
Roasted garlic and pancetta Caesar salad
Garden vegetable chop salad with roasted pepper, onion, and zucchini mix
Rosemary roasted potato wedges
Vegetable pesto fusilli
Traditional tiramisu
Chef's assorted tortes and cakes
Fresh sliced fruit & berries

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per person. Minimum order 20.

DINNER SIGNATURE BUFFETS (CONTINUED)

Ancient Forest \$56.79

Tender rosemary buttered braised lamb shanks
Chef's signature salmon with zesty lemon hollandaise
House baked rolls and focaccia bread with creamery butter and tapenade
Baby spinach and lettuce blend with radicchio, roasted forest mushrooms, and crispy leeks
Goat cheese, roasted cherry tomatoes, and toasted pumpkin seeds with house-made poppy seed dressing
Roasted pepper and onion panzanella salad
Hot house peppers, baby cucumber, and tomato mixed with goat feta and fresh herbs
Grilled vegetable and Italian market antipasto platter
Calamari and seafood salad
Chef's selection of fresh fruit & berries

Van City \$48.19

Maple syrup and teriyaki BC salmon
Lacquered pork belly
House baked rolls and focaccia bread with creamery butter
Edamame salad
Soba noodle with spinach salad
Sesame miso mushroom mélange with grilled romaine
Sticky rice
Stir-fried noodles with broccoli, cauliflower, bok choy, and carrots
Chef's selection of assorted dessert squares, fresh sliced fruit & berries

Kodiak \$60.99

BC halibut with oyster and pancetta sauce
Chef carved prime rib with demi-glace
House baked rolls and focaccia bread with creamery butter and tapenade
Baby greens and herb salad blend with candied walnuts, and house made dressing
Quinoa salad with roasted squash and pumpkin seeds
Asian rice noodle salad
Grilled asparagus with lemon butter
Roasted nugget potatoes
Jasmine and Thai rice
Butternut squash ravioli
Mini Yorkshire puddings
Chef's selection of fresh sliced fruit & berries
Assorted cakes, tortes, and petit fours

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per person. Minimum order 20.



DINNER CUSTOM BUFFETS

Talk with your catering team about custom buffets. Selections can be customized to accommodate dietary concerns such as gluten friendly and dairy free options. Ask for details!

MAIN ENTREE | SELECT 1

- GF DF** Whisky and maple lacquered cedar plank salmon **\$38.59**
 - GF DF** Sundried tomato and lemon roasted wild salmon **\$38.59**
 - GF DF** Grilled chicken breasts with forest mushrooms **\$40.69**
 - GF DF** Moroccan-style chicken tagine with apricots **\$36.39**
 - GF DF** Dominican-style roasted pork belly **\$36.39**
 - GF DF** Hand carved herb and honey glazed pork loin roast **\$36.39**
 - GF DF** Mustard and garlic rubbed sterling silver Canadian beef **\$38.59**
 - BC** halibut **\$46.00**
 - V** Roasted vegetables layered with goat cheese, parmesan and house made pesto **\$29.99**
 - V** Butternut squash ravioli **\$29.99**
 - Smoky stuffed portobello mushrooms **\$31.00**
- ## SIDES | SELECT 2
- GF V** Signature potatoes
 - GF V** Steamed vegetables
 - GF VG** Spice-roasted vegetables
 - GF V** Roasted nugget potatoes
 - GF V** Buttermilk and herb mashed potato
 - GF VG** Jasmine-scented rice

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per person. Minimum order 20.

DINNER CUSTOM BUFFETS (CONTINUED)

SALADS | SELECT 3

V Salad blend with endive, candied walnuts, shredded beets and carrots, and house made dressing

GF DF V Yukon Gold potato salad

VG Chow Mein noodle salad with ginger honey soy dressing

GF V Roasted beet salad with ricotta

GF VG Edamame salad

GF VG Chickpea salad with lemon and herb vinaigrette

Roasted garlic Caesar salad with pancetta

GF VG Harvest roasted vegetable quinoa salad

VG Moroccan inspired couscous mélange

VG V Mediterranean tomato, cucumber and feta salad

V Grilled vegetable fusilli salad with pesto

ADD ON'S

GF VG Farmer's market fresh vegetable basket **\$4.28**

GF V Old school classic cheese board **\$5.35**

GF VG Mediterranean sun vegetarian antipasto **\$4.28**

GF DF Cedar coast BC salmon sampler **\$6.42**

S'mores Bar \$6.42

Build-your-own dessert station with graham crackers, marshmallows, chocolate, and so much more. Includes a 'fire' station to roast your marshmallows and build your own s'mores creation.

Cheesecake Bar \$6.42

A delectable dessert bar with individual cheesecakes. Build your own unique cheesecake with a selection of berries, salted caramel sauce, chocolate, and more.

GF GLUTEN FRIENDLY

DF DAIRY FREE

VG VEGAN

V VEGETARIAN

NOTE: Price per person. Minimum order 20.



BEVERAGES

HOT & COLD BEVERAGES AND
BAR SERVICE



HOT & COLD BEVERAGES

Freshly brewed, locally roasted, North Roast Coffee \$24.99
12cup carafe (6oz cups). Decaffeinated available upon request.

4 O'Clock Organic Fairtrade Tea \$24.99
A variety of herbal and traditional teas 12cup carafe (6oz cups)

Freshly made Hot Cocoa \$24.99
12cup carafe (6oz cups)

Canned soft drinks, assorted \$2.39 each

Assorted bottled juice (300ml) \$2.39 each

Spring water bottle (300ml) \$2.39 each

Ice water included with catering service

Carafe of orange juice (serves 6-8) \$19.99

Carafe of iced tea or fresh made lemonade (serves 6-8) \$21.99

Fruit infused water (10-12L dispenser serves 40-50) \$19.99

Cranberry Twilight Sparkle (serves 40-50) \$49.99
Cranberry juice, soda water, orange juice, ginger, a splash of lime juice, and a hint of fresh basil.
Non-alcoholic punch.

Northern Strawberry Fields (serves 40-50) \$49.99
Homemade strawberry syrup, soda water, ginger, a splash of lime juice, and a hint of fresh mint.
Non- alcoholic punch.



BEVERAGES

BAR SERVICE

We partner with Prince George breweries and BC Wineries to offer local favourites and we can develop customized beer, cooler, and cider selections. Ask us for details.

Host Bar

10% PST (alcohol) or 7% PST (soft drinks), 5% GST, and 15% gratuity will be added to the customer invoice.

Cash Bar

10% PST (alcohol) or 7% PST (soft drinks), and 5% GST is included in the price charged at the bar. Gratuity is at the discretion of the customer.

BEER & COOLERS

Local Craft Beer (Tall Cans) Host Bar **\$9.59** Cash Bar **\$11.03**

Domestic Beer Host Bar **\$7.69** Cash Bar **\$8.84**

Premium Beer Host Bar **\$8.69** Cash Bar **\$9.99**

Ciders and Coolers Host Bar **\$7.69** Cash Bar **\$8.84**

COCKTAILS

Cocktails Host Bar **\$7.69** Cash Bar **\$8.84**

Highballs: vodka, rye, rum, gin, scotch

NON-ALCOHOLIC

Cranberry Twilight Sparkle **\$49.69 (serves 40-50)**

Cranberry juice, soda water, orange juice, ginger, splash of lime juice, and a hint of fresh basil. Non-alcoholic punch.

Northern Strawberry Fields **\$49.69 (serves 40-50)**

Homemade strawberry syrup, soda water, ginger, splash of lime juice, and a hint of fresh mint. Non-alcoholic punch.

Assorted Soft Drinks Host Bar **\$2.39** Cash Bar **\$2.68**

Bubbly Sparkling Water, Flavoured Host Bar **\$2.39** Cash Bar **\$2.68**

HOUSE RED OR WHITE WINES

Host Bar **\$6.69 glass | \$30.57 bottle** Cash Bar **\$7.69 glass | \$35.16 bottle**

ROSE WINE BY THE BOTTLE

Host Bar **\$36.30 bottle** Cash Bar **\$41.75 bottle**

SPARKLING WINE BY THE BOTTLE

Host Bar **\$40.12 bottle** Cash Bar **\$46.14 bottle**



TERMS & CONDITIONS

BAR SERVICE AND CATERING

TERMS & CONDITIONS

Catering and Bar Services: Catering and Bar Services includes the provision of food and/or drinks for a gathering or event. The UNBC exclusive food service provider operates at all UNBC locations in Prince George excluding NUGSS spaces and the University Hospital of Northern BC (UHNBC). Outside food and beverage is not permitted without written consent from the food service provider. A penalty may be levied if this condition is broken. Regular business hours are Monday to Friday, 7:00a.m. – 5:00p.m. PT and excludes weekends, statutory and University holidays. The Client will adhere to the following:

1. External organizations must contact UNBC Conference and Event Services [Northern Sport Centre] to place a Catering and Bar Services order. Visit: unbc.ca/conference [unbc.ca/northern-sport-centre].
2. Internal UNBC Departments and Student-Led Organizations must use the on-line ordering system “CaterTrax” to place an order. Visit: unbc.catertrax.com
3. For events with less than 50 guests, a minimum of four business days’ notice is required for Catering Service orders. The anticipated number of guests should be updated as required, and final confirmation of the number of guests must be provided by 12:00pm (noon), four business days prior to the event start date.
4. For events with more than 50 guests, a minimum of seven business days’ notice is required for Catering Service orders. The anticipated number of guests should be updated as required, and final confirmation of the number of guests must be provided 12:00pm (noon), four business days prior to the event start date.
5. Requests for Bar Service must be received a minimum of seven business days prior to the event start date.
6. Catering and Bar Service orders received with insufficient notice prior to the event start date, will be considered a late request. A late order fee of 20% of the anticipated charges may apply.
7. Changes to Catering and Bar Service orders made within 24 hours of the event start time may be subject to availability and/or additional charges.
8. Cancellations of Catering and Bar Services received with less than 72 hours prior to the event start time may be subject to full payment. Emergency cancellations do occur, and the UNBC food service provider will do their best to avoid cancellation charges unless the order includes specialty items or prepared items that cannot be otherwise utilized. Please contact Conference and Event Services, or the Catering Manager for details.
9. The Client will be charged for the confirmed number of guests, or, the actual number of guests served, whichever is greater.
10. Due to health and safety requirements and quality standards, no food or beverage may be removed from the service location by any party other than the UNBC food service provider. There is a two-hour maximum time limit for the service of all perishable items. Cleanup of food and beverage items is included in the menu price. There is no credit or refund for leftover food and beverage items.
11. Special requests for vegetarian, vegan, gluten-free, dairy-free, or other dietary requirements must be received no later than four business days prior to the event start date. Buffets will be labelled to identify dietary preferences/ requests. There is no guarantee that meals will be 100% free from traces of allergens. Please inform the Catering Manager of allergy concerns.

TERMS & CONDITIONS

12. Menu prices are based on services provided during regular business hours. A minimum service order of \$24.99 is required during regular business hours. Arrangements can be made for catering on Saturday, Sunday, and evenings, subject to a minimum catering order of \$200.00. Catering and Bar Services may not be available on statutory holidays and UNBC closures. Please contact Conference and Event Services, or the Catering Manager for details.
13. Buffets require a minimum order; please refer to each menu for the minimum order required.
14. Buffet menu selections can include pricing for children upon request. A 50% discount on the buffet menu price will apply to children 10 years of age and younger, and children 2 years of age and younger are free.
15. The menu prices include serving equipment, glassware, flatware, and dishware as applicable. Any unreturned linens, dishware, or catering equipment will be billed to the Client at a full replacement cost.
16. Food buffets, bar service tables, and dining tables for banquets and special events will be provided with linen. However, meeting room tables, registration, auction, and display tables, etc... will not be provided with linens. Additional table linens and napkins can be requested for an extra fee. Please contact Conference and Event Services, or the Catering Manager for details.
17. All menu prices are subject to change.
18. All food and beverage (non-alcoholic and alcoholic) orders and gratuity are subject to 5% GST.
19. All alcoholic beverage orders are subject to 10% PST.
20. All menu prices for external events booked with UNBC Conference and Event Services are subject to 15% gratuity. UNBC Departments and Student Led Organizations will NOT be charged gratuity except for Hosted Bar Service.
21. Host Bar prices are subject to applicable taxes and a gratuity charge of 15%, detailed in the final invoice.
22. Cash bar prices include applicable taxes. Gratuity is at the discretion of the customer.
23. Bar Service and alcohol consumption can only be provided in designated licensed areas. All alcoholic beverages will be served under the conditions set forth by the Province of British Columbia's Liquor Control and Licensing Act. Service must be completed by 1:00a.m. The last call will be at 12:30a.m. Please contact Conference and Event Services, or the Catering Manager for details. All other alcohol (purchased, donated and/or homemade) is NOT permitted on campus.
24. A bartender will be provided free of charge for Bar Services where alcohol consumption is over \$425.00 excluding tax and gratuities. Otherwise, a charge of \$25/hour per bar staff will be charged. There is a minimum 4-hour charge, and extra charges will apply on statutory holidays.
25. A customized bar menu and pairings are available upon request.