



PEGASUS CAMPUS CATERING

Menu

Continental Breakfast | \$8.50 per person

(Minimum 10 Servings)

Includes:

2 pieces per serving & Complimentary Coffee & Tea

Continental Breakfast

Served with Assorted Butter & Jellies

- Mini Cinnamon Buns
- Mini Butter, Chocolate or Almond Croissants
- Assorted Mini Muffins
- Assorted Fruit Danishes
- Assorted Breakfast Loaves

Hot Breakfast Buffet | \$18.25 per person (Minimum 10 Servings)

Includes:

Hot Entrees (1 Egg or Savoury, 1 Protein, 1 Pastry)
Served with Roasted Potatoes with Garden Fresh Herbs,
Assorted Yogurts & Fruit Salad

Eggs & Savoury – Choose 1

- Scrambled Eggs with Chive Garnish [VEG, GF](#)
- Ham & Cheddar Cheese Egg Frittata [VEG, GF](#)
- Mushroom, Tomato, Onion, Spinach & Cheddar Cheese Egg Frittata [VEG, GF](#)
- Pancakes OR Waffles with Fresh Berries, Maple Syrup & Whipped Cream
- Scrambled Egg, Bacon & Cheddar Cheese Breakfast Burrito
- Scrambled Egg, Avocado, Black Beans, Salsa & Cheddar Cheese Breakfast Burrito [VEG](#)

Protein – Choose 1

- Turkey Breakfast Sausage
- Double Smoked Bacon [DF, GF](#)

Pastry – Choose 1

- Mini Cinnamon Buns
- Mini Butter or Chocolate Croissants
- Assorted Mini Muffins
- Assorted Fruit Danishes
- Assorted Breakfast Loaves





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Menu

Lunch – Sandwich Platters

Orders below 75 people choose 3 Sandwiches, 1 Salad, 1 Dessert
Orders of 75 people or more choose 5 Sandwiches, 2 Salads, 1 Dessert

Cold Sandwich Platters | **\$9.00 per person**
(Minimum 6 people)

Hot Sandwich Platters | **\$11.00 per person**
(Minimum 10 people)

Cold Sandwich & Dessert Platters | **\$14.00 per person**
(Minimum 6 people)

Hot Sandwich Platters & Dessert Platters | **\$16.00 per person**
(Minimum 10 people)

Cold Sandwich, Salad & Dessert Platters | **\$18.25 per person**
(Minimum 6 people)

Hot Sandwich, Salad & Dessert Platters | **\$21.25 per person**
(Minimum 10 people)

Salad - Choose 1

- Mixed Organic Greens with Tomatoes, Cucumbers, Shredded Carrots, & Red Onions & Balsamic Vinaigrette [VEGAN, DF, GF](#)
- Caesar Salad with Parmesan Cheese and Bacon on-the-side
- Greek Salad with Tomatoes, Cucumbers, Red Peppers, Red Onions, Feta Cheese, Olive Garnish & Greek Dressing [VEG, GF](#)

Dessert – Choose 1

- Assorted Baked Cookies
- Chocolate Brownies
- Assorted Squares
- Assorted [Vegan OR Gluten Free](#) (additional \$1.50 each)



COLD SANDWICHES

(Wrap, Ciabatta Bun, Portuguese Bun OR Multigrain)

Chicken

- Chicken Caesar with Romaine Lettuce & Creamy Caesar Dressing [HALAL](#)
- Grilled Chicken with Roasted Red Pepper, Spinach, Goat Cheese & Sundried Tomato Pesto [HALAL](#)
- Grilled Lemon Greek Chicken with Tomatoes, Cucumbers, Grilled Red Onions, Feta & Hummus [HALAL](#)

Beef

- Roast Beef with Sundried Tomato Pesto, Sautéed Onions, Sliced Tomatoes, Arugula & Mozzarella [HALAL](#)
- Shaved Roast Beef with Brie, Avocado, Tomatoes & Horseradish Mayo [HALAL](#)
- Shaved BBQ Beef with Caramelized Onions, Pickled Jalapeno & Havarti Cheese [HALAL](#)

Turkey

- Turkey with Havarti Cheese, Romaine Lettuce, Tomatoes, Mustard & Garlic Aioli
- Turkey Club with Romaine Lettuce, Tomatoes, Bacon & Mayo
- Turkey with Brie, Mixed Greens, Red Onions, Cranberry Jam & Mayo

Fish

- Tuna Niçoise Wrap with Egg, Romaine Lettuce, Green Beans, Tomatoes, Olives & Mayo
- Smoked Salmon, Cream Cheese, Cucumbers, Red Onions & Creamy Avocado Mayo
- Salmon Cakes with Pickled Slaw & Chipotle Mayo

Vegetarian

- Grilled Portobello & Eggplant with Roasted Tomatoes Jam, Spinach & Havarti Cheese [VEG](#)
- California Sandwich with Romaine Lettuce, Red Onions, Jalapeno Havarti Cheese, Cucumbers, Avocado Spread & Carrots [VEG](#)
- Middle Eastern Wrap with Falafel, Hummus, Leafy Greens, Tomatoes, Red Onions & Tahini Mayo [VEGAN](#)
- Caprese with Tomatoes, Mozzarella, Mixed Baby Greens & Basil Pesto Aioli [VEG](#)

HOT SANDWICHES

(Ciabatta Bun or Portuguese Bun)

Chicken

- Chicken Parmesan with Tomato Sauce and Mozzarella Cheese [HALAL](#)
- Chicken Parmesan Sandwich – Breaded Chicken Cutlet with Tomato Basil Sauce, Shaved Parmesan & Mozzarella [HALAL](#)

Beef

- Steak & Mushroom Sandwich - Crispy Onions, Monterey Jack Cheese & Roast Garlic Mustard Mayo [HALAL](#)
- Corned Beef Sandwich - Swiss Cheese, Sauerkraut & Mustard [HALAL](#)

Vegetarian

- Caprese Panini with Tomato Sauce, Mozzarella, Mixed Baby Greens & Basil Pesto Aioli [VEG](#)
- Eggplant Parmesan Sandwich – Breaded Eggplant with Tomato Basil Sauce, Shaved Parmesan & Mozzarella [VEG](#)



PEGASUS CAMPUS CATERING

Menu

HOT BUFFET | \$22.50 per person

(Minimum 10 people)

Warming Chafing Dish (Rentals) & Staffing required for all Hot Buffets

Italian Theme

- Garlic Bread Sticks
- Baby Spinach Salad with Cherry Tomatoes, Red Onions, Candied Walnuts, Goat Cheese & Balsamic Vinaigrette [VEG, GF](#)
- Protein (Include 1 protein & additional \$3.00)
 - Chicken Parmesan with Tomato Sauce [HALAL](#)
 - Grilled Salmon with Tomato & Fennel Ragout [DF, GF](#)
 - Eggplant Parmesan Lasagna [VEG](#)
- Penne Pasta with Wild Mushroom & Asparagus in Truffled Parmesan Cream Sauce [VEG](#)
- Roasted Squash with Roasted Red Peppers & Red Onions [VEGAN, DF, GF](#)
- Tiramisu OR Gelato

Mexican Theme

- Roasted Chili Lime Corn, Tomato and Avocado Salad [VEGAN, DF, GF](#)
- Tortilla Shells (Hard and Soft)
- Protein: (Include 1 protein & additional protein \$3.00)
 - Carne Asada [DF, GF](#)
 - Chili Chicken Verde [HALAL, DF, GF](#)
 - Vegetarian Tortilla Pie [VEG](#)
- Black Beans and Mexican Rice [VEGAN, DF, GF](#)
- Roasted Peppers and Onions [VEGAN, DF, GF](#)
- Sides: Sour Cream, Guacamole, Salsa
- Churros with Caramel Sauce OR Banana Iced Cake

Greek Theme

- Pita Bread with Tzatziki & Hummus
- Greek Salad with Tomatoes, Cucumbers, Red Peppers, Red Onions, Feta Cheese, Olive Garnish and Greek Dressing [VEG, GF](#)
- Protein: (Include 1 protein & additional protein \$3.00)
 - Classic Chicken Souvlaki (2 pieces per person) [HALAL, DF, GF](#)
 - Beef Souvlaki (2 pieces per person) [HALAL](#)
 - Falafel (2 pieces per person) [VEGAN](#)
- Greek Lemon Potatoes [VEGAN, DF, GF](#)
- Roasted Mediterranean-Style Vegetables (Eggplant, Zucchini, Red Peppers and Roasted Cherry Tomatoes) [VEGAN, DF, GF](#)
- Baklava [CONTAIN NUTS](#) OR Egg Tart



Southern Theme

- Chili Cheese Cornbread
- Leafy Green Salad with Tomato, Cucumber, Red Onions [VEGAN, DF, GF](#) with Ranch & Italian Dressing
- Protein: *(Include 1 protein & additional protein \$3.00)*
 - Buttermilk Fried Chicken [HALAL](#)
 - Blackened White Fish with Tomato Corn Salsa [DF, GF](#)
 - Sweet Potato & Veg Chili [VEGAN, DF, GF](#)
- Creamy Mac n' Cheese [VEG](#)
- Garlic Roasted Carrots, Broccoli & Cauliflower [VEGAN, DF, GF](#)
- Mini Butter Tarts OR Assorted Ice Cream Cup

Caribbean Theme

- Fried Sweet Plantains [VEGAN](#)
- Creamy Coleslaw [VEG, GF](#)
- Protein: *(Include 1 Protein & Additional Protein for \$3.00 each)*
 - Jerk Chicken with Pineapple & Mango Salsa [HALAL, DF, GF](#)
 - Cuban Spiced Whitefish with Chili Lime Garlic Sauce [DF, GF](#)
 - Caribbean Sweet Potato and Black Bean Stew [VEGAN, DF, GF](#)
- Coconut Lime Rice [VEGAN, DF, GF](#)
- Roasted Peppers, Carrots & Collard Greens [VEGAN, DF, GF](#)
- Coconut Cream Cake OR Vanilla Tres Leches

Indian Theme

- Naan Bread
- Kachumber Salad [VEGAN, DF, GF](#)
- Protein: *(Include 1 protein & additional protein \$3.00)*
 - Butter Chicken [HALAL](#)
 - Chana Masala [VEGAN, DF, GF](#)
 - Vegetable Korma (Curry) [VEGAN, DF, GF](#)
- Basmati Rice Pilaf [VEGAN, DF, GF](#)
- Broccoli with Garlic, Ginger and Coriander [VEGAN, DF, GF](#)
- Kheer Rice Pudding OR Lemon Cake

Korean Theme

- Pork and Kimchi Potstickers OR Korean Shrimp and Scallion Pancake
- Kimchi and Cabbage Slaw [VEG](#)
- Korean Cheese Corn [VEG](#)
- Protein: *(Include 1 protein & additional \$3.00)*
 - Korean Fried Chicken [HALAL](#)
 - Galbi (Korean Grilled Ribs) [HALAL](#)
 - Beef Bulgogi [HALAL](#)
 - BBQ Korean Chicken Kabobs [HALAL](#)
- Kimchi Fried Rice
- Korean Noodles and Vegetable Stir Fry with Black Bean Sauce [VEG](#)
- Korean Moon Cake OR Melon Ice Cream



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Menu

HORS D'OEUVRES

\$2.85 per piece

- Spanakopita with Champagne Mustard Aioli [VEG](#)
- Mini Vegetarian Spring Rolls with Plum Sauce [VEG, DF](#)
- Mini Vegetarian Samosas with Curry Mustard Dip [VEG](#)
- Cheese Perogies with Chipotle Sour Cream [VEG](#)
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\$3.10 per piece

- Braised Beef Brochette with Argentinean Chimichurri Garnished with Cherry Tomato [DF, GF](#)
- Bulgogi Bites [DF](#)
- Polenta Mushroom Tapenade Bites [VEGAN](#)
- Roasted Tofu Lollipop with Non-Dairy Pesto

\$3.35 per piece

- Mini Shish Kebab with Tzatziki **Beef OR Chicken** [HALAL, GF](#)
- Mini Baked Potato Cups with Roasted Mushrooms, Tomato Jam and Feta Cheese [VEG](#)
- Fanning Smoked Salmon Skewer, Dill and Cream Cheese Mousse
- Pesto Chickpea & Garlic Croquette

\$3.60 per piece

- Mini Mushroom Wellington [VEG](#) or Beef Wellington
- Caprese Salad Skewers: Cherry Tomato, Soft Mozzarella, Fresh Basil Leaves & Aged Sherry Reduction [VEG, GF](#)
- Potato Latkes Smoked Salmon, Crème Fraîche, Chive Batonette
- Thai Cold Salad Rolls with Sweet Chili Sauce [VEGAN, DF, GF](#)

\$3.85 per piece

- Smoked Salmon Tartar with Pear Chive Confit on Breaded Cream Cheese
- Coconut Shrimp with Pineapple-Cucumber Salsa [DF](#)
- Crispy Chicken Sliders with Lettuce, Tomato, Cheddar & Chipotle Mayo [HALAL](#)
- Sirloin Sliders with Caramelized Sweet Onions & Swiss Cheese
- Vegetarian Sliders with Tomatoes and Caramelized Onions [VEGAN](#)





COLD & HOT PLATTERS

Small, serves 10-15 people | Large, serves 20-25 people

Tea Sandwiches Platters | Small, 45 pcs (\$50) | Large, 75 pcs (\$82)

Selection of 4 Sandwich Options

- Chicken Salad [HALAL, DF](#)
 - Egg Salad [VEG](#)
 - Turkey and Swiss Cheese
 - Smoked Salmon & Chive Cream Cheese
 - Tuna Salad & Cucumber
 - Spinach, Mushroom and Feta [VEG](#)
 - Cucumber and Chive Cream Cheese [VEG](#)
 - Roasted Red Pepper and Pesto [VEGAN](#)
 - Sweet Onion and Hummus [VEGAN](#)
- (Vegan/Gluten Free Available additional \$1.50 each)*

Crudités, Fresh Seasonal Vegetables | Small (\$39) | Large (\$68)

A Colorful Cornucopia of Fresh Cut Raw Vegetables with Creamy Ranch Dressing

Cheese Platter | Small (\$53) | Large (\$84)

Assorted Canadian Cheeses with Fresh Breads, Crackers & Sweet Grapes

Antipasto Platter | Small (\$72) | Large (\$92)

Prosciutto, Soppressata, and Genoa Salami, Grilled Eggplant, Zucchini, Artichoke Hearts and Fire Roasted Red and Yellow Sweet Peppers, Wedges of Brie, Mozzarella Cubes, Slices of Bocconcini Cheese drizzled with Extra Virgin Olive Oil & Marinated Olives

Flatbread Pizza (Choose 2):

Vegetarian | \$3.25 per serving

- Margarita with Pesto, Fresh Mozzarella, Roma Tomatoes, Basil & Balsamic Reduction [VEG](#)
- Grilled Eggplant, Roasted Red Pepper, Tomato Basil Sauce & Feta [VEG](#)
- Three Cheese [VEG](#)

Meat | \$3.50 per serving

- Three Cheese with Pancetta and Mushrooms
- Prosciutto with Arugula, Shaved Parmesan, Cracked Black Pepper & Olive Oil
- Roast Chicken with Avocado, Bacon, Cheddar and Pesto

14" Pizza Feast

- Pepperoni and Mozzarella Cheese | **\$23.00**
- Three Cheese [VEGETARIAN](#) | **\$22.00**
- Sweet Pepper, Mushroom & Red Onion & Mozzarella Cheese [VEGETARIAN](#) | **\$22.00**

Assorted Dessert Squares and Mini Butter Tarts

Small, 30 pcs (\$42) Large, 60 pcs (\$66)

Assorted Loaves (Choose 2):

Small, serves 8-10 (\$17) | Large, serves 15-18 (\$31)

Banana Bread / Chocolate Banana Bread OR Lemon Poppyseed OR Carrot Cake

Gourmet Cookie Platter

Small, serves 10-12, 24 pcs (\$29) | Large, serves 20-24, 48 pcs (\$49)

Chocolate Chip, Skor, Lemon Burst, Oatmeal, Carnival, Toffee



BEVERAGES

All Day Beverages | \$10.25 per person (up to 8 hours)

(*Available for events at 95 / 105 St. George Street ONLY)

(Coffee/Tea, Assorted Pop/Juice & Jugs of Water)

Additional \$2.75 per person if you exceed for 8 hours and additional \$2.75 for additional station

Hot Beverages (Coffee & Tea) | \$2.65

Cold Beverages | \$2.75

(Assorted Fruit Juice / Assorted Soft Drinks)

Hot & Cold Beverage Combo | \$4.75

(*Combo price available for events at 95 / 105 St. George Street ONLY)

Coffee/Tea & Assorted Juice/Pop

(Each Serving includes 1 hot and 1 cold beverage per person)

Hot Beverages To-Go

Coffee-to-Go (10 servings) | **\$25.00**

Tea-to-Go (10 Servings with 10 Tea Bags) | **\$25.00**

ADDITIONAL SERVICES

Service Items: Disposable Plates/Cups/Napkins (**complimentary with food**)

Rentals: Warming Chafing Dishes (**\$43.50 each, plus delivery**) – required for all Hot Breakfast, Lunch & Dinners

Rentals (Available upon request. Prices subject to change. Rentals provided by Chairman Mills.)

Plates: **\$.75 each** Cutlery: **\$.85 each**

Glassware: **\$.90 each** Coffee Mugs: **\$.85 each** Delivery Fee: **\$250.00**

Linens: \$13 per linen (Black Polyester Linens), plus **\$50 Delivery**

Staffing: There is a 4-hour minimum staff service charge (**\$30/person**) for required events

Delivery:

\$50 Delivery Fee applied for all food deliveries on University of Toronto St. George Campus

\$60 Delivery + Setup Fee – let our staff take care of the food and beverage buffet setup!

\$30 Pick Up Fee – pick up fee to collect Coffee Urns and Water Dispensers

\$30 Delivery Fee applied to events starting before 9:00am and after 5:00pm

95-105 St. George Street:

Delivery & Pick Up services complimentary within Rotman School of Management

(95 – 105 St. George Street, Monday – Friday 9am – 5pm)

Cancellation Policy:

· 25% of the food cost and full-service charges will be applied if an event is cancelled with less than one week's notice

· 100% of the food cost and full-service charges will be applied if an event is cancelled with less than 48 hours' notice

Taxes:

· 13% applicable taxes are applied to all food, beverage, rentals and services