



Pegasus Campus Catering **Catering Menu**

Breakfast

Coffee/Tea Included with All Hot and Cold Breakfasts

COLD BREAKFAST - READY TO SERVE

Continental Breakfast - \$5.00 per person

(Minimum 10 servings)

Assorted Breakfast Bakeries (Choose 3):

- Mini Muffins
- Mini Butter Croissants
- Danishes
- Banana Bread
- Mini Whole Wheat Bagels *(served with Cream Cheese, Peanut Butter & Assorted Jellies on the side)*

A LA CARTE (\$ per serving):

(Minimum 10 servings)

- Fresh Fruit Salad - **\$2.50**
- Assorted Individual Yogurts - **\$1.50**
- Mini Individual Yogurt Parfait with Granola & Berries - **\$2.75**
- Stuffed Croissants *(Turkey, Tomato & Cheddar OR Tomato, Cucumber & Cheddar Cheese)* - **\$3.50/pc**
- Mini Cream Cheese Bagels *(Smoked Salmon & Chive Cream Cheese OR Chive Cream Cheese)* - **\$3.00/pc**

HOT BREAKFAST BUFFET*

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

Graduate Hot Breakfast Buffet - \$13.00 per person

(Minimum 10 servings)

Double-Smoked Bacon, Roasted Potatoes with Garden Fresh Herbs, Assorted Yogurts & Fresh Fruit Salad
Assorted Breakfast Bakeries (Choose 2):

- Mini Muffins (Assortment), Mini Butter Croissants, Fruit Danishes or Banana Bread

With choice of (choose one):

- Fluffy Scrambled Eggs with Chive Garnish
- Egg Frittata *(Mushroom, Tomato, Onion, Spinach & Cheddar Cheese OR Ham & Cheddar Cheese)*
- Pancake OR Waffles with Maple Syrup and Whipped Cream
- Breakfast Burritos:
 - Scrambled Egg, Bacon & Cheddar Cheese
 - Scrambled Egg, Avocado, Black Bean, Salsa & Cheddar Cheese *VEGETARIAN*



Lunch – Sandwich & Salad Platters

Sandwich + Dessert Platters - \$10.00 per person

(Minimum 6 people)

- Includes 1 Sandwich + 1 Dessert per person
- ADD a Salad **\$2.50 per person**

Sandwiches (Choose 3):

Chicken

- Chicken, Avocado & Brie Wrap with Mixed Greens, Shredded Carrots & Lemon Aioli
- Smoked Chicken Salad with Mozzarella Cheese & Lettuce a Ciabatta Bun
- California Chicken Wrap: Chicken, Lettuce, Tomato, Guacamole, Red Onion, Monterey Jack and Zesty Chipotle Mayo
- Chicken Caesar Wrap - Romaine Lettuce, Chicken, Bacon, Parmesan and Caesar Dressing

Beef

- Grilled Steak Sandwich with Caramelized Onions, Jalapeno Havarti, Arugula & Tomato on a Baguette
- Roast Beef with Sundried Tomato Pesto, Sautéed Onions, Sliced Tomato, Arugula & Mozzarella on Ciabatta

Turkey

- Oven-Roasted Turkey with Havarti Cheese, Lettuce, Tomatoes, Mustard & Garlic Aioli on 12-Grain
- Oven-Roasted Turkey & Cranberry Wrap with Mixed Greens, Shredded Carrots and Swiss Cheese

Tuna and Egg

- Tuna Salad with Mozzarella Cheese & Mixed Greens on 12-Grain Bread
- Egg Salad with Alfalfa Sprouts & Mixed Greens on 12-Grain Bread

Vegetarian

- California Sandwich Wrap with Red Onion, Jalapeno Havarti Cheese, Cucumber, Alfalfa Sprouts, Avocado Spread & Shredded Carrots
- Middle Eastern Falafel & Hummus Wrap - Falafel, Humus, Leafy Greens, Tomato, Red Onion & Tzatziki Sauce
- Caprese Sandwich with Tomatoes, Mozzarella, Mixed Baby Greens & Basil Pesto Aioli on a Baguette

Dessert (Choose 1):

- Assorted Freshly Baked Cookies
- Chocolate Brownies
- Assorted Dessert Squares + Cookies

Salad (Choose 1):

ADD \$2.50 per person

- Mixed Organic Greens, Tomatoes, Cucumbers, Shredded Carrots & Red Onions with Balsamic Dressing
- Traditional Caesar Salad with Parmesan Cheese & Bacon on the side
- Greek Salad with Leafy Greens, Diced Tomato, Cucumber, Red & Green Peppers, Red Onion, Kalamata Olives & Feta Cheese with Greek Dressing

Premium Salads (Choose 1):

(ADD \$3.50 per person)

- Baby Spinach Salad with Cherry Tomatoes, Dried Cranberries, Red Onions & Goat Cheese with Balsamic Vinaigrette
- Quinoa & Barley Salad with Seasonal Vegetables and Lemon Vinaigrette
- Potato Salad with Red & Green Peppers, Celery, Red Onions and a Creamy Garlic-Mustard Dressing
- Fusilli Pasta Salad with Fresh Vegetables in a Robust Herb Vinaigrette
- Chick Peas & Black Beans Salad with Diced Tomatoes, Sweet Peppers and Red Onions and Lemon Honey Vinaigrette
- Chunky Greek Salad with Tomato, Cucumber, Red Pepper, Red Onion, Feta Cheese & Olive Garnish with Greek Dressing



Lunch - Hot Lunch Buffets

(Minimum 10 people)

Lunch or Dinner Buffets*

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

Lunch \$15.00

Includes:

- 1 Salad
- 1 Protein (*Chicken, Beef or Fish*)
- 1 Starch or Casserole
- 1 Vegetable Side
- 1 Dessert Option

Dinner \$24.00

Includes:

- 2 Salad
- 2 Protein (*Chicken, Beef or Fish*)
- 1 Starch or Casserole
- 1 Vegetable Side
- 1 Dessert Option
- 1 Fresh Fruit Platter

Salads

- Mixed Organic Greens, Tomatoes, Cucumbers, Shredded Carrots & Red Onions with Balsamic Dressing
- Traditional Caesar Salad with Parmesan Cheese & Bacon on the side
- Chunky Greek Salad with Tomato, Cucumber, Red Pepper, Red Onion, Feta Cheese & Olive Garnish with Greek Dressing
- Baby Spinach Salad with Cherry Tomatoes, Dried Cranberries, Red Onions & Goat Cheese with Balsamic Vinaigrette
- Quinoa & Barley Salad with Seasonal Vegetables and Lemon Vinaigrette
- Potato Salad with Red & Green Peppers, Celery, Red Onions and a Creamy Garlic-Mustard Dressing
- Fusilli Pasta Salad with Fresh Vegetables in a Robust Herb Vinaigrette
- Chick Peas & Black Beans Salad with Diced Tomatoes, Sweet Peppers and Red Onions and Lemon Honey Vinaigrette
- Chunky Greek Village Salad with Tomato, Cucumber, Red Onion with Feta Cheese & Olive Garnish

Proteins

Chicken

- Roasted Chicken Breasts with Basil Pesto Sauce
- Roasted Chicken Breasts with Chili Lime Salsa
- Grilled Chicken Breasts with Bruschetta Salsa
- Crispy Sweet & Spicy Chicken
- Butter Chicken with Naan Bread
- Southern Corn Flake Fried Chicken (*Dark Meat*)
- Roasted BBQ Chicken Breasts

Beef

- Grilled Top Sirloin choice of (*choose 1*):
 - Mushroom Cream Sauce
 - Leek Sauce
 - Chimmichurri Sauce
 - Argentinean Spiced Rub
- "Lions Head" All-Beef Meatballs with Tomato Chow Chow
- Soy Ginger Glazed Beef Meatballs with Scallions
- Beef & Broccoli Stir Fry
- Beef Stroganoff
- Korean Beef Bulgogi



Fish/Seafood

- Honey Glazed Salmon
- Teriyaki Glazed Salmon
- Grilled Marinated Salmon
 - Honey Garlic Butter
 - Lemon Butter
 - Chipotle Lime

White Fish

- Roasted Haddock with Lemon Pepper & Fresh Dill
- Pan-Seared White Fish
 - Leek Sauce
 - Mushroom Cream Sauce
- Sesame Glazed Tilapia

Starch & Casseroles

Potato

- Creamy Garlic Mashed Potatoes
- Lemon & Herb Potatoes Wedges

Rice

- Basmati Rice Pilaf
- Steamed Jasmine Rice
- Steamed Basmati Rice

Casseroles

- Sweet Potato & Yukon Gold Gratin
- Scalloped Potatoes
- Cheesy Vegetarian Lasagne
- Eggplant Parmesan Lasagne

Pastas

- Penne Pasta tossed with Butternut Squash, Garden Fresh Vegetables, Caramelized Onions, Olive Oil and Fresh Herbs
- Rotini Primavera with Garden Fresh Vegetables, Caramelized Onions, Olive Oil and Fresh Herbs
- Creamy Mac n Cheese
- Vegetarian Chinese Noodles with Fried Tofu

Gluten Free / Vegan (Cheddar Cheese, optional)

- Quinoa, Brown Rice & Vegetable Stuffed Red Bell Pepper on a bed of Tomato Sauce

Vegetable Side

- Medley of Roasted Vegetables
- Garlic Roasted Broccoli, Carrots & Cauliflower
- Grilled Asparagus with Button Mushrooms, Red Peppers & Red Onions
- Roasted Mediterranean-Style Vegetables (*Eggplant, Zucchini, Red Peppers & Roasted Cherry Tomatoes*)
- Honey Glazed Carrots & Green Beans
- Asian Vegetable Medley Stir Fry with Broccoli, Carrots, Red Pepper, Onions & Baby Bok Choy

Dessert

- Vanilla Dream Cake
- Triple Chocolate Fudge Cake
- Carrot Cake with Cream Cheese Icing
- Double Fudge Brownie
- Mini Pecan Butter Tarts **OR** Mini Butter Tarts
- Assorted Cookies: Chocolate Chip, Oatmeal Raisin, Double Chocolate



Hors D'oeuvres

\$1.95 per piece

- Spanakopita with Champagne Mustard Aioli
- Mini Vegetarian Spring Rolls with Plum Sauce
- Mini Vegetarian Samosas with Curry Mustard Dip
- Mini Broccoli & Cheddar Cheese Quiche
- Caprese Flatbread Pizza with Fresh Mozzarella, Roma Tomatoes, Basil & Balsamic Reduction

\$2.50 per piece

- Braised Beef Brochette with Argentinean Chimichurri garnished with a Cherry Tomato
- Sweet & Spicy Thai Chicken Balls
- Cranberry & Goat Cheese Crostini with Candied Walnuts
- Grilled Vegetable Stuffed Jumbo Mushroom Caps with Goat Cheese
- Mini Sundried Tomato, Feta & Herb Tart

\$2.75 per piece

- Mini Shish Kebab with Tatziki (*Beef OR Chicken*)
- Thai Cold Salad Rolls with Sweet Chili Sauce
- Little Chicken Pot Pie (*Vegetarian option available*)
- Fanning Smoked Salmon Chopstick, Dill and Cream Cheese Mousse

\$3.00 per piece

- Blue Cheese & Rare Roast Beef Crostini with Balsamic Drizzle
- Goat Cheese and Apple Truffles with Basil & Pistachio Crumble
- Caprese Salad Skewers: Cherry Tomato, Soft Mozzarella, Fresh Basil Leaves & Aged Sherry Reduction
- Sweet Root Vegetable Frites with Braised Garlic Aioli (*orders of 75 pieces of more*)

\$3.25 per piece

- Coconut Shrimp with Pineapple-Cucumber Salsa
- Sliders
 - Pulled Pork Slider with Roasted Corn & Tomato Salsa
 - Crispy Chicken Slider with Lettuce, Tomato, Cheddar & Chipotle Mayo
 - Sirloin Slider with Caramelized Sweet Vidalia Onions and Swiss Cheese
 - Quinoa & Black Bean Vegetarian Sliders with Tomatoes and Caramelized Onions
- Smoked Salmon Tartar with Pear Chive Confit on Breaded Cream Cheese
- Wild Mushroom Risotto Arancini Ball with Tomato Ragout
- Poutine of Yukon Gold Potato Frites with Mozzarella Cheese Curds, Demi Glaze and Green Onion (*orders of 100 pieces of more*)



Ready to Serve Platters

Small, serves 10-15 people

Large, serves 20-25 people

Tea Sandwiches Platters

Small, 45 pieces **\$40.00**

Large, 75 pieces (\$68)

Selection of 4 (1 portion = 3 pcs)

- Chicken Salad
- Ham and Cheese
- Turkey and Swiss Cheese
- Smoked Salmon with Chive Cream Cheese
- Tuna Salad & Cucumber
- Spinach, Mushroom and Feta
- Cucumber with Chive Cream Cheese

Crudités, Fresh Seasonal Vegetables

A Colorful Cornucopia of Fresh Cut Raw Vegetables with our Chef's Selection of Freshly Prepared Dips

Small (\$30) ~ Large (\$54)

Cheese Platter

Assorted Canadian Cheeses with Fresh Breads, Crackers & Sweet Grapes

Small (\$34) ~ Large (\$62)

Hummus & Pita Bread Platter

\$3.00 per serving (Minimum 10 servings)

Hot Platters

Mini Chicken Fajita Rolls Platter (Vegetarian option available)

Mini Fajita Rolls filled with Grilled Chicken Sautéed Peppers & Caramelized Onions. Served with Salsa and Sour Cream

Serves 36 pieces (\$40)

Flatbread Pizza (\$1.95 per serving)

(Choose 2):

VEGETARIAN

- Grilled Vegetables with Herb Pesto, Goat Cheese Crumble & Arugula
- Three Cheese

MEAT

- Three Cheese with Pancetta and Mushrooms
- Prosciutto & Arugula Focaccia Pizza with Shaved Parmesan, Cracked Black Pepper & Olive Oil
- BBQ Chicken with Caramelized Onions, Roasted Red Peppers & Mozzarella



Dessert & Sweet Platters

Assorted Dessert Squares and Mini Butter Tarts

Small 30 pcs (\$30)

Large 60 pcs (\$52)

Banana or Chocolate Banana Bread

Small, serves 8-10 (\$13.00)

Large, serves 15-18 (\$26)

Gourmet Cookie Platter

Chocolate Chip, Double Chocolate, Oatmeal Raisin & Salted Caramel Chocolate Chip

Small, serves 10-12, 24pcs (\$20)

Large, serves 20-24, 48 pcs (\$38)

Sliced Fresh Fruit Platter (\$3.50 per serving)

Fresh Fruit Skewers (\$2.50)

Beverages

Hot Beverages \$1.80

Coffee & Tea

Cold Beverages \$1.50

Cranberry, Apple & Orange Juice.

Pepsi, Diet Pepsi & Ginger Ale Soft Drinks

Sparkling Water \$2.75

Perrier Bottles (355ml)

San Pellegrino - assorted flavors (355ml)

Hot & Cold Beverage Combo \$2.45* (*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) **\$19.00**
- Tea-to-Go (10 Servings with 10 Tea Bags) **\$19.00**



Additional Services

Service Items:

- Disposable Plates/Cups/Napkins (*complimentary with food*)

Rentals:

- *Warming Chafing Dishes (\$34 each, plus delivery) – **required for all Hot Breakfast, Lunch & Dinners**
- Rentals (*Available upon request. Prices subject to change. Rentals provided by Chairman Mills.*)
 - Plates: \$.48 each
 - Cutlery: \$.60 each
 - Glassware: \$.60 each
 - Coffee Mugs: \$.75 each
- Delivery Fee: \$60.00

Linens:

- \$13 per linen (Black Polyester Linens), plus \$40 Delivery

Staffing:

- There is a 4 hour minimum staff service charge (\$28) for required events

Delivery:

- Delivery Fees:
 - \$25 Delivery Fee applied for all food deliveries on University of Toronto St. George Campus
 - \$40 Delivery + Setup Fee – let our staff take care of the food and beverage buffet setup!
 - \$15 Pick Up Fee – pick up fee to collect Coffee Urns and Water Dispensers
- Delivery & Pick Up services complimentary within Rotman School of Management (95 – 105 St. George Street, Monday – Friday 9am – 5pm.

Cancellation Policy:

- Full service chargers will be applied if an event is cancelled with less than 72 hours' notice

Taxes:

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