



Pegasus Campus Catering **Catering Menu**

Breakfast

Coffee/Tea Included with All Hot and Cold Breakfasts

COLD BREAKFAST - READY TO SERVE

Continental Breakfast - \$6.00 per person (2 pieces per person)

(Minimum 10 servings)

Assorted Breakfast Bakeries *(Choose 3):*

- Mini Muffins
- Mini Butter Croissants
- Danishes
- Breakfast Loaves
- MTL Style Bagel (Sesame Seed, Everything Bagel, Multigrain Bagel - served with Cream Cheese, Peanut Butter & Assorted Jellies on the side)

A LA CARTE:

(Minimum 10 servings)

- Fresh Fruit Salad - **\$2.75**
- Assorted Individual Yogurts - **\$1.75**
- Mini Individual Yogurt Parfait with Granola & Berries - **\$3.00**
- Stuffed Croissants *(Turkey, Tomato & Cheddar OR Tomato, Cucumber & Cheddar Cheese)* - **\$3.75/pc**
- Cream Cheese MTL Bagels *(Smoked Salmon & Chive Cream Cheese OR Tomato, Cucumber & Chive Cream Cheese)* - **\$3.75/pc**

HOT BREAKFAST BUFFET*

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

Graduate Hot Breakfast Buffet - \$13.95 per person

(Minimum 10 servings)

Comes with Roasted Potatoes with Garden Fresh Herbs, Assorted Yogurts & Fresh Fruit Salad

*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*

*With choice of (choose **one**):*

- Double-Smoked Bacon
- Turkey Breakfast Sausage
- Peameal Bacon
- Turkey Bacon

*With choice of (choose **two**):*

- Mini Muffins (Assortment)
- Mini Butter Croissants
- Fruit Danishes
- Breakfast Loaves

*** For Customized Menus Contact 416-595-5925, jacob@pegasushospitality.ca or krystal@pegasushospitality.ca*



Lunch – Sandwich & Salad Platters

Sandwich + Dessert Platters - \$10.75 per person *(Minimum 6 people)*

- Includes 1 Sandwich + 1 Dessert per person

Sandwiches (Choose 3):

Chicken

- Chicken, Avocado & Brie Wrap with Mixed Greens, Shredded Carrots & Lemon Aioli
- Smoked Chicken Salad with Mozzarella Cheese & Lettuce on 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
- Tandoori Chicken Wrap - Romaine Lettuce, Tandoori Chicken, Cucumbers and Tomatoes
- Southwest Chicken Burrito - Grilled Chicken, Charred Corn, Black Beans, Sour Cream, Seasoned Rice & Cheddar *(minimum of 10 burritos)*

Beef

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

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 Mixed Greens on 12-Grain Bread
- Pacific Sandwich: Smoked Salmon, Cream Cheese, Cucumber, Red Onions, Creamy Avocado Mayo *(Wrap or Ciabatta)*

Vegetarian

- California Wrap with Red Onion, Jalapeno Havarti Cheese, Cucumber, Alfalfa Sprouts, Avocado Spread & Shredded Carrots
- Cauliflower Tempura Sandwich with Pea Shoot Salad, Tomato & Basil Lemon Aioli
- Middle Eastern Falafel & Hummus Wrap - Falafel, Hummus, Leafy Greens, Tomato, Red Onion & Tzatziki Sauce
- Caprese Sandwich with Tomatoes, Mozzarella, Mixed Baby Greens & Basil Pesto Aioli on an Herb Ciabatta Bun
- Southwest Burrito: Charred Corn, Black Beans, Tomatoes, Avocado, Lettuce, Seasoned Rice & Southwestern Hummus *(minimum of 10 burritos)*

Dessert (Choose 1):

- Assorted Freshly Baked Cookies
- Chocolate Brownies
- Assorted Dessert Squares + Mini Butter Tarts

Salad (Choose 1):

(ADD \$2.75 per person)

- 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

Premium Salads (Choose 1):

(ADD \$3.75 per person)

- Baby Spinach Salad with Cherry Tomato, Dried Cranberries, Red Onions, Goat Cheese & 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
- Chickpeas & Black Bean Salad with Diced Tomato, Sweet Peppers, Red Onions & Lemon Honey Vinaigrette



Hot Buffet \$16.00

(Minimum 10 people)

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

Includes:

- 1 Salad
 - 1 Protein (*Chicken, Beef or Fish*)
 - 1 Starch or Casserole
 - 1 Vegetable Side
 - 1 Dessert Option
- Add 1 protein for \$2.75*
Add 2 proteins for \$5.25
Add 3 Proteins for \$7.75

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
- Chickpeas & Black Beans Salad with Diced Tomatoes, Sweet Peppers and Red Onions and Lemon Honey Vinaigrette

Proteins

Chicken

- Grilled Chicken Breasts with Bruschetta Salsa
- Florentine Stuffed Chicken
- 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
 - Chimichurri 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
- Mongolian Beef

Fish/Seafood

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

White Fish

- Roasted Haddock with Lemon Pepper & Fresh Dill

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- Pan-Seared White Fish
 - Leek Sauce
 - Mushroom Cream Sauce
- Sesame Glazed Tilapia

Vegetarian/Vegan

- Stuffed Sweet Potato Boats
- Tandoori Paneer Skewers with Mango Salsa
- Vegan Mushroom Wellington
- Spinach and Nutmeg Cannelloni
- Vegan Lentil Loaf
- Vegan Chili (Beyond Meat)
- Quinoa, Brown Rice & Vegetable Stuffed Red Bell Pepper on a bed of Tomato Sauce

Starch & Casseroles

Potato

- Creamy Garlic Mashed Potatoes
- Lemon & Herb Potatoes Wedges
- Rosemary Roasted Potatoes

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
- Penne Al Pomodoro
- Creamy Mac n Cheese
- Vegetarian Chinese Noodles with Fried Tofu

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

- Assorted Dessert Squares + Mini Butter Tarts
- Assorted Cookies: Chocolate Chip, Oatmeal Raisin, Double Chocolate



Hors D'oeuvres

\$2.25 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

\$2.75 per piece

- Braised Beef Brochette with Argentinean Chimichurri garnished with a Cherry Tomato
- Sweet & Spicy Thai Chicken Balls
- Crispy Polenta Bites with Marinara Sauce
- Mini Spinach and Cheese Empanada
- Mini Sundried Tomato, Feta & Herb Tart
- Crispy Fish (or Chicken) Taco with Creamy Avocado & Coleslaw

\$3.00 per piece

- Mini Shish Kebab with Tzatziki (*Beef **OR** Chicken*)
- Thai Cold Salad Rolls with Sweet Chili Sauce
- Chicken Quesadilla with Tomatillo Salsa
- Mini Beef Wellington
- Fanning Smoked Salmon Chopstick, Dill and Cream Cheese Mousse

\$3.25 per piece

- Crispy Quinoa Cakes with Roasted Red Pepper Cashew Cream
- 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*)
- Watermelon, Feta & Mint Skewer, Balsamic Drizzle
- Potato Latkes, Smoked Salmon, Crème Fraîche, Chive Batonette

\$3.50 per piece

- Coconut Shrimp with Pineapple-Cucumber Salsa
- Sliders
 - 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
 - Beyond Meat Sliders
- Smoked Salmon Tartar with Pear Chive Confit on Breaded Cream Cheese
- Wild Mushroom Risotto Arancini Ball with Tomato Ragout
- Mini Mushroom Wellington (Vegan)
- 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 & Hot Platters

Small, serves 10-15 people

Large, serves 20-25 people

Tea Sandwiches Platters

Small, 45 pieces **(\$40)**

Large, 75 pieces **(\$68)**

Selection of 4 sandwich options:

- Chicken Salad
- Turkey and Swiss Cheese
- Smoked Salmon with Chive Cream Cheese
- Tuna Salad & Cucumber
- Spinach, Mushroom and Feta
- Cucumber with Chive Cream Cheese
- Roasted Red Pepper & Pesto
- Sweet Onion and Hummus

Crudités, Fresh Seasonal Vegetables

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

Small (\$32) ~ Large (\$56)

Cheese Platter

Assorted Canadian Cheeses with Fresh Breads, Crackers & Sweet Grapes

Small (\$44) ~ Large (\$70)

Antipasto Platter

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

Small (\$56) ~ Large (\$72)

Trio Dip Platter

Traditional hummus, Asiago and Artichoke Dip, and Babaganoush (served warm) served with Pita Wedges, Pita Chips, Corn Chips and Toasted Baguette

Small (\$40) ~ Large (\$55)

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 10-15 people, 36 pieces (\$40)

Asian Appetizer Platter

Mini Vegetarian Spring Rolls, Mini Deep-Fried Vegetarian Dumplings, Shrimp Parcels and Mini Vegetarian Samosas with Sweet Chili Sauce

Serves 40, 120 pieces (\$44)

Flatbread Pizza

(Choose 2):

VEGETARIAN (\$2.25 per serving)

- Margarita with Pesto, Fresh Mozzarella, Roma Tomatoes & Basil with Balsamic Reduction
- Three Cheese
- Grilled Vegetable with Herb Pesto

MEAT (\$2.50 per serving)

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

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Dessert & Sweet Platters

Assorted Dessert Squares and Mini Butter Tarts

Small 30 pcs (\$35)

Large 60 pcs (\$55)

Assorted Loaves (Choose 2)

Banana Bread, Chocolate Banana Bread, Lemon Poppyseed, Chocolate & Vanilla Marble, Carrot Cake

Small, serves 8-10 (\$13)

Large, serves 15-18 (\$26)

Gourmet Cookie Platter

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

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

Large, serves 20-24, 48 pcs (\$42)

Sliced Fresh Fruit Platter (\$3.50 per serving)

Fresh Fruit Skewers (\$2.75 each)

Beverages

Hot Beverages \$2.00

Coffee & Tea

Cold Beverages \$2.00

Cranberry, Apple & Orange Juice

Assorted Soft Drinks

Hot & Cold Beverage Combo \$3.75 (*Combo price available for events from 9am-5pm 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) **\$20.00**
- Tea-to-Go (10 Servings with 10 Tea Bags) **\$20.00**



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: \$.65 each
 - Cutlery: \$.65 each
 - Glassware: \$.70 each
 - Coffee Mugs: \$.80 each
- Delivery Fee: \$75.00

Linens:

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

Staffing:

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

Delivery:

- Delivery Fees:
 - \$25 Delivery Fee applied for all food deliveries on University of Toronto St. George Campus
 - \$45 Delivery + Setup Fee – let our staff take care of the food and beverage buffet setup!
 - \$20 Pick Up Fee – pick up fee to collect Coffee Urns and Water Dispensers
 - \$20 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 & full-service charges 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