



Pegasus Campus Catering **Catering Menu**

Breakfast

Coffee/Tea Included with All Hot and Cold Breakfasts

COLD BREAKFAST - READY TO SERVE

Continental Breakfast - \$8.00 per person (2 pieces per person)

(Minimum 10 servings)

Assorted Breakfast Bakeries (*Choose 3*):

- Mini Butter Croissants
- Assorted Mini Muffins
- Assorted Fruit Danishes
- Assorted Breakfast Loaves

A LA CARTE:

(Minimum 10 servings)

- Fresh Fruit Salad - **\$3.50**
- Assorted Individual Yogurts - **\$2.00**
- Mini Individual Yogurt Parfait with Granola & Berries - **\$3.50**
- Stuffed Croissants (*Turkey, Tomato & Cheddar OR Tomato, Cucumber & Cheddar Cheese*) - **\$4.50/pc**
- Mini Cream Cheese Bagels (*Smoked Salmon & Chive Cream Cheese OR Tomato, Cucumber & Chive Cream Cheese*) - **\$4.50/pc**

HOT BREAKFAST BUFFET*

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

Graduate Hot Breakfast Buffet - \$17.50 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
 - Ham & Cheddar Cheese
- Pancakes **OR** Waffles with Fresh Berries, 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

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

- Mini Butter Croissants
- Assorted Mini Muffins
- Assorted Fruit Danishes
- Assorted Breakfast Loaves



Lunch – Sandwich & Salad Platters

Sandwich + Dessert Platters - \$13.50 per person (Minimum 6 people)

- Includes 1 Sandwich + 1 Dessert per person

Sandwiches (Choose 3 Total):

Chicken

- Chicken, Avocado & Brie Wrap/Sandwich with Mixed Greens, Shredded Carrots & Lemon Aioli
- Grilled Chicken Wrap/Sandwich with Roasted Red Pepper, Spinach, Goat Cheese & Sundried Tomato Pesto
- California Chicken Wrap/Sandwich - Chicken, Lettuce, Tomato, Guacamole, Red Onion, Monterey Jack and Zesty Chipotle Mayo

Beef

- Roast Beef Wrap/Sandwich with Sundried Tomato Pesto, Sautéed Onions, Sliced Tomato, Arugula & Mozzarella
- Shaved Roast Beef Wrap/Sandwich with Brie, Avocado, Tomato & Horseradish Mayo

Turkey

- Oven-Roasted Turkey Wrap/Sandwich with Havarti Cheese, Lettuce, Tomatoes, Mustard & Garlic Aioli
- Oven-Roasted Turkey Wrap/Sandwich with Brie, Mixed Greens, Cranberry Red Onion Jam & Mayo

Fish

- Tuna Salad Wrap/Sandwich with Avocado, Cucumber, Mixed Greens & Lemon Pepper Aioli
- Pacific Wrap/Sandwich with Smoked Salmon, Cream Cheese, Cucumber, Red Onions & Creamy Avocado Mayo

Vegetarian

- Grilled Portobello & Eggplant Wrap/Sandwich with Roasted Tomato Jam, Spinach & Havarti Cheese
- Middle Eastern Falafel & Hummus Wrap - Falafel, Hummus, Leafy Greens, Tomato, Red Onion & Tzatziki Sauce
- Caprese Wrap/Sandwich with Tomatoes, Mozzarella, Mixed Baby Greens & Basil Pesto Aioli

Dessert (Choose 1):

- Assorted Freshly Baked Cookies
- Chocolate Brownies

Salad (Choose 1):

(ADD \$3.95 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



Hot Buffet \$21.50

(Minimum 10 people)

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

Includes:

- 1 Salad
 - 1 Protein (*Chicken, Beef, Fish or Vegetarian*)
 - 1 Starch or Casserole
 - 1 Vegetable Side
 - 1 Dessert Option
- Add 1 protein for \$3.00*
Add 2 proteins for \$6.00
Add 3 Proteins for \$9.00

MENU OPTIONS:

Italian Theme

- Garlic Bread Sticks
- Baby Spinach Salad with Cherry Tomatoes, Red Onions, Candied Walnuts, Goat Cheese Balsamic Vinaigrette
- Baked Chicken with Sundried Tomato Basil Pesto **HALAL**
- Grilled Salmon with Tomato & Fennel Ragout
- Eggplant Parmesan Lasagna **VEG**
- Fusilli Pasta with Grilled Chicken & Snow Pea in Creamy Lemon Basil Parmesan Sauce
- Grilled Asparagus with Roasted Red Peppers & Red Onions
- Tiramisu + Assorted Desserts

Substitutions:

- Caprese Salad: Vine Ripened Tomatoes, Fresh Mozzarella, Basil & Balsamic Reduction with Sea Salt & Pepper **(+\$2.00)**
- Risotto with Butternut Squash, Sundried Tomato & Parmesan **(+\$2.00)**
- Florentine Stuffed Chicken Breasts **HALAL (+\$3.00)**
- Baked Polenta with Spinach, Wild Mushroom, Tomato Ragout & Crumbled Goat Cheese **VEG (+\$3.00)**
- Mustard Herb-Garlic Rare Roast Beef with Au-Jus (extra Au Jus on the side) **(+\$3.00)**

Greek Theme

- Pita Bread with Tzatziki & Hummus
- Chunky Greek Village Salad with Tomato, Cucumber, Red Onion with Feta Cheese & Olive Garnish
- Classic Chicken Souvlaki **(2 pieces per person)**
- Beef Souvlaki **(2 pieces per person)**
- Falafel **VEG (2 pieces per person)**
- Greek Lemon Potatoes
- Roasted Mediterranean-Style Vegetables (Eggplant, Zucchini, Red Peppers & Roasted Cherry Tomatoes)
- Baklava + Assorted Desserts

Substitutions:

- Mediterranean Chickpea Salad with Herb-Citrus Dressing **(+\$2.00)**
- Dill Spinach Rice **(+\$2.00)**
- Beef Stifado (Greek Braised Beef) **(+\$3.00)**
- Greek Chicken with Lemon, Oregano, Garlic & Yogurt Sauce **HALAL (+\$3.00)**
- Vegetarian Moussaka **VEG (+\$3.00)**



Southern Theme

- Chili Cheese Cornbread
- Leafy Green Salad with Tomato, Cucumber & Red Onions and Ranch & Italian Dressing
- Buttermilk Fried Chicken
- Blackened White Fish with Tomato Corn Salsa
- Sweet Potato & Black Bean Chili **VEG**
- Creamy Mac n Cheese
- Garlic Roasted Carrots, Broccoli & Cauliflower
- Mini Butter Tarts + Assorted Desserts

Substitutions:

- Potato Salad with Red & Green Peppers, Celery, Red Onion and a Creamy Garlic-Mustard Dressing **(+\$2.00)**
- Creamy Garlic Mashed Potatoes with Gravy on the side **(+\$2.00)**
- BBQ Beef Brisket **(+\$3.00)**
- Chicken & Chorizo Jambalaya **(+\$3.00)**
- Baked Sole with Pecan Cornbread Stuffing & Roasted Tomato/Chipotle Cream Sauce **(+\$3.00)**

Indian Theme

- Naan Bread
- Mixed Organic Greens with Tomatoes, Cucumbers, Shredded Carrots, Sweet Peppers & Red Onions with Balsamic Dressing
- Butter Chicken
- Chana Masala **VEG**
- Vegetable Korma (curry) **VEG**
- Basmati Rice Pilaf
- Broccoli with Garlic, Ginger and Coriander
- Kheer – Rice Pudding + Assorted Desserts

Substitutions:

- Kachumber Salad **(+\$2.00)**
- Lentil Dal **(+\$2.00)**
- Tandoori Chicken **(+\$3.00)**
- Vegetable Pakora **VEG (+\$3.00)**
- Aloo Gobi with Potatoes, Cauliflower & Chickpeas **VEG (+\$3.00)**

Chinese Theme

- Fortune Cookies
- Chinese Cabbage Slaw with Mandarin Orange, Crunchy Noodle & Sesame Vinaigrette
- Kung Pao Chicken **HALAL**
- Beef & Broccoli Stir Fry
- Vegan Sweet and Sour Meatballs **VEG**
- Vegetarian Chinese Noodles with Fried Tofu
- Asian Vegetable Medley Stir Fry with Broccoli, Carrots, Red Pepper, Onions & Baby Bok Choy
- Mini Egg Tarts + Assorted Desserts

Substitutions:

- Wonton Soup **(+\$2.00)**
- Vegetarian Fried Rice **(+\$2.00)**
- Grilled Salmon with Black Bean Sauce **(+\$3.00)**
- Singapore Shrimp Stir Fry **(+\$3.00)**
- Soy-Ginger Glazed Beef Meatballs with Scallions **(+\$3.00)**



Hors D'oeuvres

\$2.75 per piece

- Spanakopita with Champagne Mustard Aioli
- Mini Vegetarian Spring Rolls with Plum Sauce
- Mini Vegetarian Samosas with Curry Mustard Dip

\$3.00 per piece

- Braised Beef Brochette with Argentinean Chimichurri garnished with a Cherry Tomato
- Sweet & Spicy Thai Chicken Balls
- Crispy Polenta Bites with Marinara Sauce

\$3.25 per piece

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

\$3.50 per piece

- Mini Mushroom or Beef Wellington
- Caprese Salad Skewers: Cherry Tomato, Soft Mozzarella, Fresh Basil Leaves & Aged Sherry Reduction
- Potato Latkes, Smoked Salmon, Crème Fraîche, Chive Batonette

\$3.75 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
 - Vegetarian Sliders with Tomatoes and Caramelized Onions
- Smoked Salmon Tartar with Pear Chive Confit on Breaded Cream Cheese

Ready to Serve Platters & Hot Platters

Small, serves 10-15 people

Large, serves 20-25 people

Tea Sandwiches Platters

Small, 45 pcs **(\$48)**

Large, 75 pcs **(\$80)**

Selection of 4 sandwich options:

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

Crudités, Fresh Seasonal Vegetables

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

Small (\$38) ~ Large (\$66)

Cheese Platter

Assorted Canadian Cheeses with Fresh Breads, Crackers & Sweet Grapes

Small (\$52) ~ Large (\$82)



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 (\$70) ~ Large (\$90)

Flatbread Pizza

(Choose 2):

VEGETARIAN (\$3.00 per serving)

- Margarita with Pesto, Fresh Mozzarella, Roma Tomatoes & Basil with Balsamic Reduction
- Grilled Eggplant, Roasted Red Pepper, Tomato Basil Sauce & Crumbled Feta
- Three Cheese

MEAT (\$3.50 per serving)

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

Dessert & Sweet Platters

Assorted Dessert Squares and Mini Butter Tarts

Small, 30 pcs (\$40)

Large, 60 pcs (\$64)

Assorted Loaves (Choose 2)

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

Small, serves 8-10 (\$16)

Large, serves 15-18 (\$30)

Gourmet Cookie Platter

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

Small, serves 10-12, 24 pcs (\$28)

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

Sliced Fresh Fruit Platter (\$4.00 per serving)

Fresh Fruit Skewers (\$4.50 each) or Fruit Salad (\$3.50 per serving)

Beverages

Hot Beverages \$2.50

Coffee & Tea

Cold Beverages \$2.75

Cranberry, Apple & Orange Juice

Assorted Soft Drinks

Hot & Cold Beverage Combo \$4.50 *(*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) **\$30.00**
- Tea-to-Go (10 Servings with 10 Tea Bags) **\$30.00**



Additional Services

Service Items:

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

Rentals:

- *Warming Chafing Dishes (\$36.40 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: \$.70 each
 - Glassware: \$.75 each
 - Coffee Mugs: \$.85 each
- Delivery Fee: \$175.00

Linens:

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

Staffing:

- There is a 4-hour minimum staff service charge (\$30 per staff person) for required events

Delivery:

- Delivery Fees:
 - \$40 Delivery Fee applied for all food deliveries on University of Toronto St. George Campus
 - \$50 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 & full-service charges will be applied if an event is cancelled with less than one week's notice
- 100% of the food cost & 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