

# ALA CARTE Menu



Pegasus  
CAMPUS CATERING

[www.pegasuscampuscatering.ca](http://www.pegasuscampuscatering.ca)

## LIGHT BREAKFAST

(Served with Assorted Butter & Jellies)

Cinnamon Twist OR Apple OR Blueberry Fritters	\$3.00
Mini Avocado & Smoked Salmon Toast	\$3.00
Scrambled Egg & Cheese Stuffed Mini Pitas <b>VEG</b>	\$3.00
Assorted Individual Yogurts	\$3.00
Individual Fruit Cups OR 8oz Individual Yogurt Parfaits	\$4.25
Stuffed Turkey, Tomato, Cucumber & Cheese Croissants	\$4.50
Stuffed Tomato, Cucumber & Cheese Croissants <b>VEG</b>	\$4.50
Everything or Plain Bagel Thins <b>VEGAN, GF</b>	\$4.00

## EGGS & SAVOURY

Savoury Baked Egg with Spinach, Smoked Salmon, Red Onion, Cream Cheese & Dill	\$6.00
Savoury Baked Egg with Italian Sausage, Roasted Tomato, Goat Cheese & Basil	\$5.00
Baked Spinach, Mushroom & 3 Cheese Stuffed Crepes <b>VEG</b>	\$5.00
Baked Spinach, Roasted Red Pepper, Bacon & Goat Cheese	\$5.00
Garlic Spinach & Roasted Tomato Eggs Benny <b>VEG</b>	\$5.00
Smoked Salmon, Avocado & Potato Rosti Eggs Benny	\$6.00
Spinach, Sundried Tomato, & Goat Cheese Omelet <b>VEG</b>	\$5.00
Bacon, Cheddar, Avocado Omelet	\$5.50
Fried Chicken & Waffles with Maple Syrup <b>HALAL</b>	\$7.00
BBQ Pulled Pork & Waffles with Maple Syrup	\$7.00
Vegan Sausage & Waffles with Maple Syrup	\$6.00
Scrambled Egg, Roasted Red Pepper, Feta & Dill Stuffed Potato Skins <b>VEG</b>	\$5.25
Scrambled Egg, Bacon, Cheddar Cheese Stuffed Potato Skins	\$5.25

## BREAKFAST PROTEIN

Apple Turkey Sausage	\$3.25
Cheese Turkey Sausage	\$3.25
Double Smoked Bacon <b>DF, GF</b>	\$3.25
Chicken Patty <b>HALAL</b>	\$3.25
Beef Brisket Bacon <b>HALAL</b>	\$4.25
Vegan Sausage <b>VEGAN</b>	\$4.25

## STARCH

Roasted Potatoes with Garden Fresh Herbs <b>VEG, DF</b>	\$3.50
Mini Rosti (Potato Pancakes) <b>VEG, DF</b>	\$3.50
Potato Hash with Bell Peppers & Onions <b>VEG, DF</b>	\$3.50



# HOT BUFFET

(Minimum of 15 servings)

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

## CHICKEN \$6.00 PER PERSON

Braised Chicken Thighs with Truffled Wild Mushroom Cream Sauce **HALAL**

Curried Coconut Chicken **HALAL, DF, GF**

Chicken Saltimbocca (Prosciutto Sage), Lemon & Caper Sauce **DF, GF**

Chicken & Chorizo Paella

## BEEF \$7.00

Corned Beef & Cabbage **HALAL**

Beef Schnitzel with Caramelized Onion & Mustard Jus **HALAL**

Herb Crusted Roast Beef with Mushroom Peppercorn Sauce **HALAL**

## FISH \$6.00

Tortilla Crusted Tilapia with Chipotle & Lime

Potato Crusted Haddock with Roasted Red Pepper Rouille Sauce

Grilled Red Snapper with Lemon & Saffron Cream Sauce **GF**

## VEGETARIAN \$6.00

Thai Vegetable Tofu Curry **VEGAN, DF, GF**

Baked Stuffed Eggplant with Vegan Sausage, Spinach, Lentil & Feta **VEG, GF**

## STARCH \$5.00

Vegetable Biryani **VEGAN, DF, GF**

Potato Parmesan Gratin **VEG**

## VEGETABLE SIDE \$4.00

Herb Roasted Root Vegetables **VEGAN, DF, GF**

Garlic Braised Rapini & Carrots **VEGAN, DF, GF**

Green Bean & Roasted Mushrooms **VEGAN, DF, GF**

## SALAD \$6.75

Baby Spinach Salad with Cherry Tomatoes, Red Onions,  
Candied Walnuts, Goat Cheese with Balsamic Vinaigrette **VEG, GF, CONTAIN NUTS**

Roasted Chili Lime Corn, Tomato & Avocado Salad **VEGAN, DF, GF**

Potato Salad with Red & Green Peppers, Celery,  
Red Onions & Creamy Garlic-Mustard Dressing **VEG, GF**

Asian Salad with Spinach, Green Beans, Cucumber,  
Carrot & Shaved Cabbage with Wafu Dressing **VEGAN, DF, GF**

Caesar Salad with Parmesan Cheese & Caesar Dressing **GF**

Quinoa & Baby Arugula Salad with Broccoli, Cannellini Beans,  
Roasted Tomatoes, Butternut Squash & Toasted Pumpkin Seeds **VEGAN, DF, GF**

with Creamy Avocado Dressing **VEG, GF**

## DESSERT \$3.50

Chocolate Brownies • Cheesecake • Chocolate Fudge Cake • Lemon Squares  
Tiramisu • Mini Eclairs • Tiger Brownies

**GF/Vegan Options Available Upon Request +\$2.00**



# BEVERAGES

**All Day Beverages (Up to 8 hours)** **\$10.25<sup>PP</sup>**

(\*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<sup>PP</sup>**

**Cold Beverages** **\$2.75<sup>PP</sup>**

- Assorted Fruit Juice/Assorted Soft Drinks

**Hot & Cold Beverage Combo** **\$4.75<sup>PP</sup>**

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

Each Serving includes 1 hot and 1 cold beverage per person

**Hot Beverages To-Go**

- Coffee-to-Go (10 servings) **\$25.00<sup>PP</sup>**
- Tea-to-Go (10 Servings with 10 Tea Bags) **\$25.00<sup>PP</sup>**
- Hot Chocolate (10 servings) **\$28.00<sup>PP</sup>**

**Service Items:**

Disposable Plates/Cups/Napkins (complimentary with food)

## ADDITIONAL SERVICES

**Rentals:**

Warming Chafing Dishes – required for all Hot Breakfast, Lunch & Dinners Rentals **\$43.50 + Delivery**  
(Available upon request. Prices subject to change. Rentals provided by Chairman Mills.)

- Plates **\$.75 each**
- Cutlery **\$.85 each**
- Glassware **\$.95 each**
- Coffee Mugs **\$.90 each**
- Delivery Fee **\$250.00 each**

**Linens (Black Polyester Linens)** **\$13.00 per linen**  
+ \$50.00 Delivery

**Staffing** **\$30.00 person**

- There is a 4-hour minimum staff service charge for required events

**Delivery**

- Applied for all food deliveries on University of Toronto St. George Campus **\$50.00 Delivery**
- Let our staff take care of the food and beverage buffet setup! **\$60.00 Delivery**  
+ Setup fee
- Pick up fee to collect Coffee Urns and Water Dispensers **\$30.00 Pick up**
- Applied to events starting before 9:00am and after 5:00pm **\$30.00 Delivery**

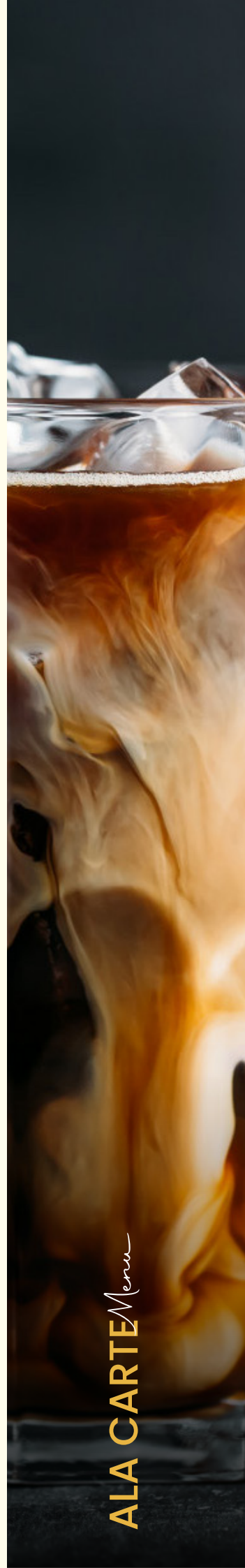
95-105 St. George Street:

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



# PEGASUS BUFFET 1

(Minimum of 15 servings)

One Entree

\$34.00<sup>PP</sup>

- Arugula, Mixed Greens, Honey Roasted Pear, Shaved Asiago, Toasted Candied Walnuts, Balsamic Reduction & Olive Oil
- Seared Duck Leg Confit
- Grilled Veal Chop with Porcini Mushroom Ragout
- Potato & Leek Crusted Red Snapper with Salsa Verde
- Grilled Cauliflower Steaks with Mushroom Gravy **VEG**
- Sweet Potato Gratin
- Garlic Braised Rapini with Baby Carrots
- Lemon Mascarpone Tart with Fresh Berries

Additional Entree \$4.00<sup>PP</sup>

# PEGASUS BUFFET 2

(Minimum of 15 servings)

One Entree

\$36.00<sup>PP</sup>

- Baby Kale with Roasted Butternut Squash, Toasted Walnuts, Parmesan Croutons & Sundried Tomato Vinaigrette
- Chicken Ballotine Stuffed with Spinach, Wild Mushroom & Taleggio Cheese
- Pistachio Crusted Rack of Lamb with Dijon Cream
- Pan Seared Striped Bass with Truffled Porcini Mushroom Sauce
- Baked Stuffed Baby Eggplant with Tomato Confit **VEG**
- Gnocchi Stuffed with Ricotta & Basil
- Roasted Heirloom Carrots with Brussel Sprouts
- Chocolate Profiteroles with Espresso Cream

Additional Entree \$4.00<sup>PP</sup>



## COLD BEVERAGES

Assorted Fruit Juices	\$4.00
Assorted Soft Drinks	\$4.00
Flow Water	\$4.00
Perrier	\$3.75
San Pellegrino	\$3.75
Mocktails <i>Sunrise, Blue Lagoon, Pink Lady &amp; Strawberry Lemonade</i>	\$5.75

## HOT BEVERAGES

Maderas Columbian Coffee Blend	\$2.65
• <i>Medium Roast</i>	
• <i>Dark Roast</i>	
Assorted Tea	\$2.65
Hot Chocolate Station	\$6.00

Coffee-To-Go (10 Servings)	\$25.00
Maderas Columbian Coffee Blend	
• <i>Medium Roast</i>	
• <i>Dark Roast</i>	
Assorted Tea To-Go (10 Servings with 10 Tea Bags)	\$25.00
Hot Chocolate To-Go (10 Servings with Marshmallow on the side)	\$28.00

TO-GO

