STANDARD Menu

Pegasus
CAMPUS CATERING

CONTINENTAL BREAKFAST

(Minimum of 12 servings)

Includes: 2 Pieces of selected Pastry wit*h Complimentary Coffee, Tea & Juice* **$10.50pp**

Mini Cinnamon Buns

Mini Butter or Chocolate Croissants

Assorted Mini Muffins

Assorted Fruit Danishes

Assorted Breakfast Loaves

Vegan/GF Pastries additional $3.75

HOT BREAKFAST BUFFET

(Minimum of 12 servings)

Includes: Hot Entrees (1 Egg or Savoury, 1 Protein, 1 Pastry), Served with Roasted Potatoes with Garden Fresh Herbs, Assorted Yogurts & Fruit Salad **$19.25pp**

Eggs & Savoury – *Choose 1*

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

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
- **Vegan/GF** Pastries additional $3.75

WORKING BREAKFAST

All Working Breakfasts come individually boxed with complimentary Coffee, Tea & Juice

(Minimum of 12 servings)

Working Continental Breakfast **$12.50pp**

- Muffin, Croissant **OR** Breakfast Loaf
- Individual Whole Fruit (Banana, Apple **OR** Tangerine)
- Individual Yogurt Cup

Working Premium Breakfast **$15.50pp**

- Sausage, Egg & Cheese English Muffin **OR** Egg & Cheese English Muffin
- Individual Hash Brown Patty
- Individual Fruit Cup
- Individual Yogurt Parfait

LUNCH - SANDWICH PLATTERS

(Minimum of 10 servings)

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	**$9.00pp**
Hot Sandwich Platters	**$11.00pp**
Cold Sandwich & Dessert Platters	**$14.00pp**
Hot Sandwich & Dessert Platters	**$16.00pp**
Cold Sandwich, Salad & Dessert Platters	**$18.25pp**
Hot Sandwich, Salad & Dessert Platters	**$21.25pp**

Salad – *Choose 1*

- Mixed Organic Greens with Tomatoes, Cucumbers, Shredded Carrots, & Red Onions & Balsamic Vinaigrette **VEGAN, DF, GF**
- Caesar Salad with Parmesan Cheese & 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 $3.75 each

Cold Sandwiches *(Ciabatta Bun, Portuguese Bun, Brioche Bun or wrap)*

Gluten Free Bun Available for Request additional $1.50

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
- Shaved Roast Beef with Brie, Avocado, Tomatoes & Horseradish Mayo
- Shaved BBQ Beef with Caramelized Onions, Pickled Jalapeno & Havarti Cheese

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

- 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, Brioche Bun OR Portuguese Bun)*

Gluten Free Bun Available for Request additional $1.50

Chicken

- Pulled Chicken Sandwich - Caramelize Onions, Pickles, Jalapeno Jack Cheese with Mustard Mayo **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

- Grilled Portobello & Eggplant with Roasted Tomato Jam, Spinach & Havarti Cheese **VEG**
- Mushroom Cheesesteak – Garlic Butter Mushrooms with Melted Mozzarella **VEG**

VEGAN & Gluten Free Available additional $1.50

HOT BUFFET

(Minimum of 15 servings)

Warming Chafing Dish (Rentals) & Staffing required for all Hot Buffets **$23.50pp**

Italian Theme

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

Protein - Include 1 protein *additional 4oz protein $5.00*

- 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 + Assorted Desserts

Greek Theme

- Pita Bread with Tzatziki & Hummus
- Greek Salad with Tomatoes, Cucumbers, Red Peppers, Red Onions, Feta Cheese, Olive Garnish & Greek Dressing **VEG, GF**

Protein - Include 1 protein *additional 4oz protein $5.00*

- 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 with Eggplant, Zucchini, Red Peppers & Roasted Cherry Tomatoes **VEGAN, DF, GF**
- Baklava **CONTAIN NUTS** + Assorted Desserts

Southern Theme

- Chili Cheese Cornbread
- Leafy Green Salad with Tomato, Cucumber, Red Onions Italian Dressing **VEGAN, DF, GF**

Protein - Include 1 protein *additional 4oz protein $5.00*

- 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 **CONTAIN NUTS** & Assorted Desserts

Indian Theme

- Naan Bread
- Kachumber Salad **VEGAN, DF, GF**

Protein - Include 1 protein *additional 4oz protein $5.00*

- Butter Chicken **HALAL**
- Coconut Fish Curry **DF, GF**
- Vegetable Korma with Cauliflower, Lentil, and Tofu (Curry) **VEGAN, DF, GF**

- Basmati Rice Pilaf **VEGAN, DF, GF**
- Broccoli with Garlic, Ginger & Coriander **VEGAN, DF, GF**
- Kheer Rice Pudding **CONTAIN NUTS** & Assorted Desserts

Caribbean Theme

- Fried Plantains **VEGAN**
- Creamy Coleslaw **VEG, GF**

Protein - Include 1 protein *additional 4oz protein $5.00*

- Jerk Chicken with Pineapple & Mango Salsa **HALAL, DF, GF**
- Cuban Spiced Whitefish with Chili Lime Garlic Sauce **DF , GF**
- Caribbean Sweet Potato & Black Bean Stew **VEGAN, DF, GF**

- Coconut Lime Rice **VEGAN, DF, GF**
- Roasted Peppers, Carrots & Collard Greens **VEGAN, DF, GF**
- Coconut Cream Cake + Assorted Desserts

Korean Theme

- Kimchi & Cabbage Slaw **VEG, DF**
- Korean Cheese Corn **VEG**

Protein - Include 1 protein *additional 4oz protein $5.00*

- o Korean Fried Chicken **HALAL**
- o Galbi (Korean Grilled Ribs) **HALAL, DF**
- o Crispy Tofu with Gochujang **VEG**

- Kimchi Fried Rice **VEGAN, DF, GF**
- Korean Noodles & Vegetable Stir Fry with Black Bean Sauce **VEG**
- Korean Moon Cake + Assorted Desserts

French Theme

- Beet & Goat Cheese Salad with Fresh Greens, Toasted Walnuts, Balsamic Vinaigrette **VEG, DF, CONTAIN NUTS**
- Savory Madeleines

Protein - Include 1 protein *additional 4oz protein $5.00*

- o Coq au vin (braised chicken) **HALAL, DF, GF**
- o Beef Bourguignon **HALAL, DF, GF**
- o Herb-Crusted Salmon **DF, GF**
- o Vegetarian Cassoulet **VEGAN, DF, GF**

- Ratatouille **VEGAN, DF, GF**
- Creamy Mashed Potato **VEG, GF**
- Crème Bruléé & Assorted Desserts

PREMIUM HOT BUFFET

(Minimum of 15 servings)

Warming Chafing Dish (Rentals) & Staffing required for all Hot Buffets $38.00PP

Chef's Selection

- Arugula, Mixed Greens, Honey Roasted Pear, Shaved Asiago, Toasted Candied Walnuts, Balsamic Reduction & Olive Oil **VEG, DF, CONTAIN NUTS**

Protein - Include 2 protein

- o Seared Duck Leg Confit **DF, GF**
- o Grilled Veal Chop with Porcini Mushroom Ragout **DF, GF**
- o Potato & Leek Crusted Red Snapper with Salsa Verde **DF, GF**

- Grilled Cauliflower Steaks with Mushroom Gravy **VEGAN, DF, GF**
- Sweet Potato Gratin **VEG**
- Garlic Braised Rapini with Baby Carrots **VEGAN, DF, GF**
- Lemon Mascarpone Tart with Fresh Berries

Premium Selection $39.00PP

- Baby Kale with Roasted Butternut Squash, Toasted Walnuts, Parmesan Croutons & Sundried Tomato Vinaigrette **VEG**

Protein - Include 2 protein

- o Chicken Ballotine Stuffed with Spinach, Wild Mushroom and Taleggio Cheese **HALAL, GF**
- o Pistachio Crusted Rack of Lamb with Dijon Cream **HALAL, GF**
- o Pan Seared Striped Bass with Truffled Porcini Mushroom Sauce **GF**
- o Baked Stuffed Baby Eggplant with Tomato Confit **VEG**

- Gnocchi Stuffed with Ricotta and Basil **VEG**
- Roasted Heirloom Carrots with Brussel Sprouts **VEGAN, DF, GF**
- Chocolate Profiteroles with Espresso Cream

WORKING LUNCH

All Working Lunch are individually boxed

(Minimum of 15 servings)

1 Entree + 1 Whole Fruit + 1 Cookie + Biodegradable Cutleries + Napkin

Entrée **$21.00pp**

Argentinean-Spice Rub Steak Rice Power Bowl **HALAL**

- Steamed Brown Rice with Roasted Kernel Corn, Diced Tomato, Black Beans, Romaine Lettuce & Tortilla Crouton Bits with Salsa & Chipotle Vinaigrette
- Individual Whole Fruit
- Cookie

Grilled Cajun Chicken Breast **HALAL, DF, GF** **or Crispy Tofu Salad Power Bowl** **VEGAN**

- Baby Spinach-Mixed Greens-Kale Salad with Quinoa, Edamame, Cherry Tomatoes, Yellow Bell Peppers, Shredded Carrots & Cucumber with Honey Lemon Vinaigrette
- Individual Whole Fruit
- Cookie

Spicy Salmon Poke Power Bowl **DF**

- Sticky Rice, Pickled Ginger, Edamame, Cucumber, Pickled Carrots, Onions, Nori, Corn, Cabbage, Sesame Seeds, Siracha Aioli & Miso Sesame Sauce
- Individual Whole Fruit
- Cookie

PREMIUM BOXED LUNCH

All Working Lunch are individually boxed

1 Entree + 1 Dessert + Biodegradable Cutleries + Napkin **$22.00pp**

Entrée *(All 3 Options Included)*:

- Lemon Thyme Grilled Chicken, Green Beans & Roasted Red Pepper, & Greek Orzo Pasta **HALAL, DF**
- Grilled Steak & Mushroom with Balsamic Drizzle, Broccoli & Baby Carrots & Fingerling Potato Salad with Creamy Garlic Parmesan Dressing **HALAL**
- Grilled Tofu & Mushroom Skewers with Teriyaki Glaze, Bok Choy, Sweet Pepper & Carrots & Rice Noodles with Sesame Vinaigrette **VEGETARIAN**

WORKING BREAKS

(Minimum of 15 servings)

Biodegradable Cutlery & Napkin

Meat & Cheese Bento Box **$10.00pp**

- Hard Boiled Egg, Cheese, Genoa Salami, Olives, Sliced Baguette, Strawberry & Sweet Grapes

Veggie Bento Box **$8.00pp**

- Falafel, Trail Mix, Fresh Cut Veggies: Broccoli, Cauliflower, Cucumbers, Carrots & Peppers with Hummus Dip

BREAK OPTION

(Minimum of 15 people)

Priced per person

Mediterranean Munchies — $10.00PP

- Spanakopita
- Chicken Shish Kebab with Tzatziki
- Grilled Vegetable Kabobs Hummus & Pita Bread

Energizer — $12.00PP

- Energy Balls
- Mini Cream Cheese Bagels
- Individual Yogurt Parfaits
- Fruit Skewers

Healthy Hike — $14.00PP

- Assorted Snack & Trail Mix
- Raw Veggies & Hummus
- Assorted Whole Fruit
- Fruit Smoothies

Asian Delights — $14.00PP

- Mini Spring Rolls
- Mini Samosas
- Edamame
- Sweet & Sour Chicken Balls
- Thai Cold Salad Rolls

Pub Grub — $14.00PP

- Flatbread Pizza (choose 2 kinds)
- Sliders (choose 2 kinds)
- Mac n Cheese Bites
- Baked Nachos with Aged Cheddar, Tomato & Jalapenos served with Sour Cream & House Salsa

Deluxe Asian Delights — $15.00PP

- Mini Spring Rolls
- Mini Samosas
- Veggie Dumplings
- Bulgogi Bites
- Assorted Maki Rolls

Sweet Treats — $18.00PP

- Assorted Cupcakes & Donuts
- Assorted Classic Cookies
- Popcorn
- Assorted Chocolate Bar

RECEPTION OPTIONS

(Minimum orders of 20 people)

Priced per person

Standard Reception Package — $16.00pp

- Choice of 2 Hors D'oeuvres
- Fruit
- Crudites Platter
- Assorted Cheese
- Dessert Square

Executive Reception Package — $24.00pp

- Choice of 2 Hors D'oeuvres
- Choice of 2 Flatbread Pizza
- Choice of 2 Sliders
- Fruit Platter
- Crudites
- Antipasto
- Dessert Square

Premium Reception Package — $978.00pp

Grazing Table ON 6FT TABLE - serves 75-85 people
A selection of assorted cheeses, cured meats, seasonal fruits, nuts, antipasto, and artisan crackers.
Enjoy a variety of bite-sized sandwiches with delicious fillings and finish with a assortment of delicious desserts.

HORS D'OEUVRES

(Minimum orders of 20 people)

$2.85pp

- Jalapeno Cheese Popovers **VEG**
- Mac & Cheese Bites **VEG**
- Breaded Zucchini Sticks with Marinara Dipping Sauce **VEG**
- Cocktail Beef Sausage Rolls
- Pizza Fingers **VEG**

$2.95pp

- Mushroom Cheese Phyllo Tarts **VEG**
- Breaded Mozzarella Cheese Sticks with Marinara Dip **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**

$3.10pp

- Buffalo Chicken Cheese Quesadillas **HALAL**
- Pinwheel Wraps - Tuna & Spinach Cream Cheese **OR** Mushroom, Spinach & Lentil **VEG**
- Chicken Taco **HALAL** **OR** Fish Taco
- Spanakopita with Champagne Mustard Aioli **VEG**

$3.20pp

- Sweet & Sour Chicken Balls
- Bulgogi Bites **DF**
- Buffalo Chicken Cheese Quesadillas
- Polenta Mushroom Tapenade Bites **VEGAN**
- Roasted Tofu Lollipop with Non-Dairy Pesto **VEGAN**

$3.45pp

- Braised Beef Brochette with Argentinean Chimichurri Garnished with Cherry Tomato **DF, GF**
- Mini Shish Kebab with Tzatziki Beef **GF** **OR** Chicken **HALAL, GF**
- Mini Baked Potato Cups with Roasted Mushrooms, Tomato Jam and Feta Cheese **VEG**
- Pesto Chickpea & Garlic Croquette **VEGAN**
- Vegetarian Yorkshire Pudding **VEG**

- 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
- Fanning Smoked Salmon Skewer, Dill and Cream Cheese Mousse
- Smoked Salmon Tartar with Pear Chive Confit on Breaded Cream Cheese

$3.70pp

- Thai Cold Salad Rolls with Sweet Chili Sauce **VEGAN, DF, GF**
- 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**

$3.95pp

COLD & HOT PLATTERS

Serves 20-25 people

Gluten Free Available — additional $2.50pp

Tea Sandwiches Platters | 75 pcs — $85.00pp

Selection of 4 Sandwich Options

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

Crudités, Fresh Seasonal Vegetables — $69.00pp

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

Cheese Platter — $89.00pp

Assorted Canadian Cheeses with Fresh Breads, Crackers & Sweet Grapes

Antipasto Platter — $95.00pp

Prosciutto, Soppressata, & Genoa Salami, Grilled Eggplant, Zucchini, Artichoke Hearts & Fire Roasted Red & 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 — $3.25pp

Selection of 4 Sandwich Options

- 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 — $3.50pp

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

14" Pizza Feast *(12 slices of pizza)* — $23.00pp

- Pepperoni and Mozzarella Cheese
- Three Cheese **VEGETARIAN**
- Sweet Pepper, Mushroom & Red Onion & Mozzarella Cheese **VEGETARIAN**

Assorted Dessert Squares and Mini Butter Tarts | *Serves 20-24 | 60 pcs* — $67.00pp

Assorted Loaves | *Serves 15-18* — $32.00pp

Assorted Gourmet Cookie Platter | *Serves 20-24 | 45 pieces* — $50.00pp

Sliced Fruit Platter OR Fruit Salad | *Minimum orders of 10 people* — $4.00pp

BEVERAGES

All Day Beverages *(Up to 8 hours)* **$10.25pp**

*(*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)* **$2.65pp**

Cold Beverages **$2.75pp**

- Assorted Fruit Juice/Assorted Soft Drinks

Hot & Cold Beverage Combo **$4.75pp**

*(*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) **$25.00pp**
- Tea-to-Go (10 Servings with 10 Tea Bags) **$25.00pp**
- Hot Chocolate (10 servings) **$28.00pp**

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
CAMPUS CATERING