



CATERING MENU

*The Art of
Creative Cuisine*



September 2011

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Ordering Guidelines

ORDERING LEAD TIME & LATE FEES

PLEASE PLACE YOUR ORDER AT LEAST THREE WORKING DAYS PRIOR TO YOUR EVENT. SPECIAL EVENTS, LARGER MEALS (20-50 PEOPLE), EVENINGS & WEEKENDS REQUIRE 7 DAYS PRIOR NOTICE. LARGER BUFFETS OR PLATED MEALS (50-200 PEOPLE) REQUIRE 14 DAYS NOTICE. THIS LEAD-TIME IS NECESSARY TO ENSURE THAT THE FRESHEST INGREDIENTS AND ADEQUATE STAFF ARE AVAILABLE. FOR LATE ORDERS, A FEE OF 20% WILL BE CHARGED. SPECIAL ARRANGEMENTS AND LATE REQUESTS CAN BE MADE TO THE CATERING SUPERVISOR.

CANCELLATIONS

WE REALIZE THAT EMERGENCY CANCELLATIONS DO OCCUR, AND WE WILL DO OUR BEST TO AVOID ANY CANCELLATION CHARGES. IF AN ORDER IS CANCELLED AT LEAST 48 HOURS IN ADVANCE, WE CAN USUALLY AVOID ANY CHARGES EXCEPT FOR SPECIAL ORDERED FOOD PRODUCTS OR PREPARED FOODS THAT CANNOT BE OTHERWISE UTILIZED.

HOURS

PRICES ARE QUOTED FOR SERVICES PROVIDED MONDAY THROUGH FRIDAY 7:00 AM—5:00 PM. THERE IS A MINIMUM DROP OF \$17.50 REQUIRED. ARRANGEMENTS CAN ALSO BE MADE FOR CATERING ON SATURDAY, SUNDAY AND EVENINGS WITH A MINIMUM CHARGE OF \$82.50 PER DROP. ALL STAT HOLIDAYS AND UNIVERSITY CLOSURES REQUIRE A MINIMUM OF \$250 ORDER EACH.

PRICING

UNLESS OTHERWISE SPECIFIED, ALL CATERING ORDERS REQUIRE A MINIMUM ORDER OF 8. ORDERS ARE SERVED WITH CHINA, UNLESS OTHERWISE REQUESTED. FLORAL ARRANGEMENTS, SPECIAL DECORATIONS, WAIT STAFF AND OTHER CUSTOM SERVICES ARE ALSO AVAILABLE AT AN ADDITIONAL CHARGE. THIS WILL BE QUOTED SEPARATELY. ANY UNRETURNED SMALLWARES OR CATERING EQUIPMENT WILL BE BILLED TO THE CLIENT AT FULL REPLACEMENT COST. MUFFIN AND BAKED GOODS CUTTING FEE OF \$2.00 PER DOZEN WILL BE ADDED TO BILL AS PER REQUEST.

GRATUITY

ALL MENU PRICES FOR EXTERNAL GROUPS BOOKING THROUGH CONFERENCE AND EVENTS SERVICES ARE SUBJECT TO A 15% GRATUITY FEE.

TABLE LINENS

ALL FOOD SERVICE TABLES WILL BE PROVIDED WITH LINEN AND SKIRTING. FOR BUFFET AND PLATED MEALS OVER \$500.00 IN VALUE, LINENS WILL ALSO BE PROVIDED FOR ROUND TABLES. ADDITIONAL LINENS ARE AVAILABLE AT A COST OF \$7.00 EACH, OR COLOURED LINENS FOR \$8.00 EACH.

CLEANUP

CLEANUP OF FOOD ITEMS IS INCLUDED IN THE PRICE. DUE TO FOOD SAFE REQUIREMENTS, NO FOOD OR BEVERAGE MAY BE REMOVED FROM THE SERVICE LOCATION BY ANY PARTY OTHER THAN EUREST DINING SERVICES.

Contact Us

Internal University Departments and UNBC Student Groups:

To place an internal order, please visit our “ZipThru” online catering system, accessible through <http://www.unbc.ca/foodservices>, or directly: <http://www.compass-canada.com/compasscatering/UNBC/index.aspx>.

For assistance, customized menus or further information on internal catering, please contact the Catering Manager at Eurest Dining Services directly: 250-960-5782 or caterco@unbc.ca.

External agencies and organizations to UNBC:

Please contact UNBC Conference and Events Services to arrange all meeting or event requirements, including catering.

UNBC Conference and Events Services
3333 University Way
Prince George, BC V2N 4Z9
Telephone: 250-960-5520 or 250-960-6760
Email: conference@unbc.ca
Web: www.unbc.ca/conference

UNBC & Eurest Dining Services look forward to serving your meeting or event. We welcome special and customized orders. Contact us today!

(e.g. vegetarian, low or no carbohydrate, gluten-free, low fat, etc.)



OUR BALANCED CHOICE SYMBOL IDENTIFIES OUR HEALTHY EATING SELECTIONS

Beverages

FRUIT JUICE (300 ML.)	1.99
FRUIT JUICE BY THE JUG	14.75
SOFT DRINKS (500 ML.)	1.89
SOFT DRINKS BY THE JUG	12.50
ICED TEA (BOTTLE)	2.25
ICED TEA BY THE JUG	12.50
LEMONADE BY THE JUG	12.50
BOTTLED WATER	2.25
MILK	2.25
STARBUCKS COFFEE {DECAF UPON REQUEST}	1.50/CUP OR 17.95/ THERMOS
HOT CHOCOLATE	1.20/CUP OR 14.50/ THERMOS
TEA – ASSORTED	1.20/CUP OR 14.50/ THERMOS
WATER SERVICE ONLY	14.50* (UP TO 50 PEOPLE)
(JUGS OF WATER & GLASSES)	0.50 ADDITIONAL PER PERSON IF OVER 50
<i>*PROVIDED AT NO CHARGE WITH ALL CATERING ORDERS</i>	

*JUGS SERVE APPROXIMATELY 6-8 PEOPLE.
THERMOS' SERVE APPROXIMATELY 12 CUPS.*

FOR BAR SERVICE AND LIQUOR LICENSE INFORMATION, PLEASE SEE PAGE 19

Break & Snack Trays

PLATTERS FEED APPROXIMATELY 15 PEOPLE

Caramel Apple

CRISP APPLE WEDGES WITH CARAMEL DIP & APPLE COFFEE CAKE

3.79 PP OR PLATTER FOR 54.85

Seasonal Fruit Platter

ASSORTED SEASONAL FRUIT

3.49 PP OR PLATTER 50.35

Doughnut and Muffin Platter

ASSORTED DOUGHNUTS AND MUFFINS

1.35 PP OR 13.50 PER DOZEN

Vegetable Cruditès

A SELECTION OF FRESH SLICED SEASONAL VEGETABLES WITH SAVOURY RANCH DIP

2.99 PP OR PLATTER 42.85

International Cheese Platter

A SELECTION OF POPULAR DOMESTIC CHEESES AS WELL AS A CHEFS SELECTION OF CHEESES FROM AROUND THE GLOBE ACCOMPANIED WITH CRACKERS

5.10 PP OR PLATTER 74.85

Tortilla Time

TRICOLOR NACHO CHIPS GARNISHED WITH GUACAMOLE, SOUR CREAM AND SALSA SAUCE FOR DIPPING

2.99 PP OR PLATTER 42.85

Vegetable Antipasto

ROASTED RED PEPPER, GREEK OLIVES, ARTICHOKE, PORTOBELLO, EGGPLANT & RED ONIONS WITH GREEK FETA FINGERS

4.39 PP OR PLATTER 62.80

Chilled Shrimp

JUMBO SHRIMP WITH COCKTAIL SAUCE AND SAVOURY RANCH DRESSING & LEMON WEDGES

9.39 PP

Break & Snack Trays

PLATTERS FEED APPROXIMATELY 15 PEOPLE

Sushi

A SELECTION OF SUSHI ROLLS AND INDIVIDUAL SUSHI GARNISHED WITH GINGER, WASABI AND SOY SAUCE

7.59 PP {1 roll cut into 8 pieces}

Bruschetta

A COLORFUL SELECTION OF DICED TOMATOES, RED ONIONS AND BELL PEPPERS MARINATED IN OUR UNIQUE BLEND OF SPICES, SATURATED IN EXTRA VIRGIN OLIVE OIL, DRIZZLED ON OUR FRESHLY BAKED AND SLICED SOUR DOUGH BREAD

1.80 PP

Spinach Dip

A DELICIOUS BLEND OF SOUR CREAM, CREAM CHEESE AND SPINACH SERVED IN A SOUR DOUGH BOWL WITH FRESHLY BAKED BAGUETTE FOR DIPPING

2.00 PP

Hot And Cold Hors D'oeuvres*

HOT CHICKEN WINGS ~ BREADED OYSTERS ~ MINI EGG ROLLS ~ DRY GARLIC SPARERIBS ~ CHICKEN TENDERS ~ FAN TAIL SHRIMP ~ ITALIAN MEATBALLS ~ TERIYAKI WINGS ~ SMOKED SALMON ON PUMPERNICKEL ~ CAJUN CHICKEN DRUMETTE ~ SAVORY CHICKEN TARTLET ~ DEVILED EGGS ~ SMOKED OYSTERS ~ BRUSCHETTA ~ CHICKEN SATAYS ~ VEGETABLE PAKORAS ~ STUFFED MUSHROOM CAPS

15.95 Per Dozen *Must Be Ordered 1 Dozen Each*

Antipasto Platter {order minimum of 8 people}

MARINATED OLIVES, MUSHROOMS, RED PEPPERS, ARTICHOKE, GRILLED ASPARAGUS AND ZUCCHINI, ITALIAN CHEESES AND SLICED AIR-DRIED MEATS

3.25 PP

Samosa Platter

VEGETARIAN SAMOSAS WITH POTATOES, PEAS, GINGER AND GARLIC WITH INDIAN SPICE IN A CRISP PHYLLO SHELL SERVED WITH MANGO CHUTNEY.

25.55 Per Dozen

West Coast Seafood {order minimum of 8 people}

SMOKED STEELHEAD CANDIED SALMON, SMOKED PEPPERED MACKEREL, LEMON SHRIMP, MARINATED PRAWNS AND RED ONION CAPERS SERVED WITH ASSORTED CRACKERS

5.75 PP

Breakfast Selections

Ultimate Executive Breakfast Buffet

SCRAMBLED EGGS, SIDE BACON, PORK SAUSAGE, FLUFFY BUTTERMILK PANCAKES AND MAPLE SYRUP OR COUNTRY HASH BROWNS, MARKET FRESH FRUIT PLATTER, WHITE AND WHOLE-WHEAT TOAST SERVED WITH WHIPPED BUTTER AND PRESERVES. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND JUICES.

14.95 PP

UNBC Breakfast Buffet

ASSORTED CHILLED FRUIT JUICES, SCRAMBLED EGGS, COUNTRY SMOKED HAM, HOME FRIED POTATOES, MARKET FRESH FRUIT PLATTER, FRESHLY BAKED MUFFINS & ASSORTED PASTRIES SERVED WITH WHIPPED BUTTER. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND JUICES.

12.95 PP

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Breakfast Cups

SEASONAL FRUIT CUP OR YOGURT WITH GRANOLA

2.95 PP

Continental Bakery

FRESH BAKED MUFFINS, DANISHES & PASTRIES SERVED WITH A SELECTION OF JAMS AND BUTTER

2.50 PP

Specialty Breads (2 piece per person)

A SELECTION OF SEVERAL BREAKFAST BREADS AND COFFEE CAKES

2.50 PP

Assorted Bagel Platter

A CLASSIC COLLECTION OF FRESH BAGELS SERVED WITH CREAM CHEESE, BUTTER & JAM

2.95 PP

Fresh Cheese Quiche {1 quiche per person}

A SELECTION OF FRESH VEGETABLES AND CHEESE ARE BAKED TO PERFECTION. 5" QUICHE SHELL

3.49 PP

HAM /BACON

5.29 PP

Lunch Buffets

MINIMUM ORDER OF 8

The Quiche Buffet



QUICHE OF THE DAY (IN A 5" SHELL); FRESH BAKED ROLLS WITH WHIPPED BUTTER; MARKET GREEN SALAD WITH ASSORTED DRESSINGS; ASSORTED DESSERT SQUARES; FRUIT SALAD. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND LEMONADE OR ICE TEA. {VEGETARIAN QUICHE AVAILABLE UPON REQUEST}

13.50 PP

Italian Buffet

TRADITIONAL MEAT LASAGNA; TORTELLINI WITH ALFREDO SAUCE; GARLIC TOAST; CAESAR SALAD WITH HERBED CROUTONS & FRESH PARMESAN CHEESE; MARINATED GARDEN SALAD; ASSORTED CAKES & SQUARES. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND LEMONADE OR ICE TEA.

15.75 PP

Baked Burrito Buffet

A SELECTION OF TORTILLAS; FILLINGS INCLUDE: GRILLED CHICKEN, ONIONS, PEPPERS, RICE NACHO CHEESE, AND TOMATO; SALSA, SOUR CREAM AND GUACAMOLE; ORIENTAL NOODLE SALAD; MARKET GREEN SALAD WITH ASSORTED DRESSINGS; CHOCOLATE MOUSSE. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND LEMONADE OR ICE TEA.

15.75 PP

Greek Buffet Large

CHICKEN SOUVLAKI; RICE PILAF; LEMON THYME POTATOES; SPANAKOPITA WITH TZATZIKI; GREEK SALAD; MARKET GREEN SALAD WITH ASSORTED DRESSINGS; PITA BREAD; BAKLAVA. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND LEMONADE OR ICE TEA.

18.75 PP

Greek Style Buffet Light

CHICKEN SOUVLAKI; RICE PILAF; LEMON THYME POTATOES; TZATZIKI; GREEK SALAD; PITA BREAD; BAKLAVA; FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND LEMONADE OR ICE TEA

15.00 PP

Indian Buffet

BUTTER CHICKEN; VEGETARIAN SAMOSAS {MANGO CHUTNEY}; STEAMED RICE; POPADOMS; PESHWARI SALAD; CARROT CAKE. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND LEMONADE OR ICE TEA.

13.50 PP

Lunch Buffets

MINIMUM ORDER OF 8

Wintergarden Buffet

BEEF DIP AU JUS ON A HOAGIE BUN SERVED WITH WEDGE FRIES; CAESAR SALAD AND PASTA SALAD; PECAN PIE. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

15.00 PP (one serving per person)

The Mediterranean

CHICKEN CACCIATORE SERVED WITH SPINACH AND RICOTTA CHEESE CANNELLONI; CAESAR SALAD; TOMATO BOCCONCINI; GARLIC TOAST; BREAD PUDDING WITH CARAMEL SAUCE. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

16.25 PP

The Greenway Trail Buffet

BEEF STROGANOFF—TENDER STRIPS OF BEEF SIMMERED IN A CREAMY MUSHROOM SAUCE FLAVORED WITH SOUR CREAM; RICE PILAF OR EGG NOODLES; FRESH ROLLS AND BUTTER; ASSORTED CAKES AND SQUARES. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

16.50 PP



The Northwest Buffet

BAKED SALMON WITH RICE PILAF; MARKET GREEN SALAD WITH ASSORTED DRESSINGS; SAUTÉED SEASONAL VEGETABLES; SEASONAL FRUIT TRAY; FRESH ROLLS AND BUTTER; CHOCOLATE MOUSSE CUPS. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

17.25 PP

Plated Salad Selections



MINIMUM ORDER OF 8

Tropical Mango and Chicken Salad

LETTUCE, MANGO, AVOCADO, PEPPERS AND RED ONION TOSSED IN TROPICAL VINAIGRETTE TOPPED WITH A GRILLED CHICKEN BREAST; FRESH BAKED ROLLS WITH WHIPPED BUTTER; DESSERT OF THE DAY. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

15.00 PP

Chef Salad

TOSSED SALAD TOPPED WITH JULIENNE BLACK FOREST HAM AND TURKEY WITH SLICED EGG, TOMATO, CUCUMBER AND RADISH SERVED WITH YOUR CHOICE OF DRESSINGS; FRESH BAKED ROLLS WITH WHIPPED BUTTER; FRUIT SALAD. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

11.60 PP

Niciose Salad

GARDEN GREEN SALAD WITH TUNA, HARD-BOILED EGGS, BOILED POTATOES, BLACK OLIVES, GREEN BEANS TOPPED WITH HERBED VINAIGRETTE; FRESHLY BAKED ROLLS WITH WHIPPED BUTTER; FRUIT SALAD. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

14.05 PP

Southwestern Chicken Salad

ORIENTAL NOODLES WITH PEPPERS, CARROTS, ONIONS, CELERY, WATER CHESTNUT, LEMON GRASS AND ORIENTAL GREENS TOSSED IN A SPICY, PEANUT DRESSING TOPPED WITH A WARM GRILLED CHICKEN BREAST AND GARNISHED WITH CUCUMBER AND TOMATO; FRESH BAKED ROLLS WITH WHIPPED BUTTER; DESSERT OF THE DAY. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

14.05 PP

Romaine and Cranberry Salad

CRISP ROMAINE LETTUCE TOSSED WITH CRANBERRIES, SLICED MUSHROOMS, RED ONION, RED BELL PEPPERS, FETA CHEESE, ARTICHOKE AND CHICKPEAS WITH SLICED ALMONDS SERVED WITH A HOUSE VINEGRETTE; FRESH BAKED ROLLS WITH WHIPPED BUTTER; DESSERT OF THE DAY; INDIVIDUAL FRUIT CUP. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

\$12.95 PP

Sandwich Selections

Soup and Sandwich

DELUXE HEARTY SANDWICHES WITH ASSORTED FILLINGS, INCLUDING: BLACK FOREST HAM, ROAST BEEF, TURKEY BREAST, TUNA SALAD, EGG SALAD, VEGETARIAN {10%}, AND PASTRAMI; CHEF'S SOUP OF THE DAY OR MARKET GREENS SALAD WITH ASSORTED DRESSINGS; FRESHLY BAKED COOKIES AND ASSORTED DESSERT SQUARES. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

13.50 PP

Wrappers

HERBED TORTILLAS WITH CHEF'S SELECTION OF FILLINGS, INCLUDING: BLACK FOREST HAM, TURKEY & SWISS, TUNA SALAD, SALMON SALAD, EGG SALAD, VEGETARIAN {10%}, AND CHICKEN SALAD; CHEF'S SOUP OF THE DAY OR MARKET GREENS SALAD WITH ASSORTED DRESSINGS; ASSORTED DESSERT PASTRIES & SQUARES. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

13.50 PP

Deli Sandwich Buffet {build your own}

PLATTER OF ASSORTED COLD CUTS, DELI MEATS AND CHEESES; PLATTER OF PICKLES, OLIVES AND BANANA PEPPERS; CONDIMENTS; POTATO SALAD; MARKET GREENS SALAD WITH ASSORTED DRESSINGS; ASSORTED DESSERT SQUARES. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

13.50 PP

Small Groups Menu

NO MINIMUMS REQUIRED

#1: Soup & Sandwich

ANY SANDWICH ON THE MENU SERVED WITH CHEF'S SOUP OF THE DAY OR GARDEN SALAD; COOKIES. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

11.75 PP

#2: Sloppy Joes

SLOPPY JOES WITH FRENCH FRIES, COLESLAW, CHEF'S SOUP OF THE DAY OR GARDEN SALAD; TIM BITS. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

11.75 PP

#3: Chili

CHILI WITH FRESHLY BAKED BAGUETTE; GARDEN GREEN SALAD; POTATO SALAD; CARROT CAKE. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

11.75 PP

#4: Beef Dip

BEEF DIP AU JUS ON A HOAGIE BUN WITH WEDGE FRIES; CAESAR SALAD; CAKES AND SQUARES. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

13.00 PP

#5: Stir fry

CHICKEN STIR-FRY WITH RICE PILAF; GARDEN GREEN SALAD; ORIENTAL NOODLE SALAD; APPLE PIE. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

13.00 PP

#6: Donairs

LAMB/BEEF DONAIRS WITH TRADITIONAL SAUCE; SEASONAL MARKET SALAD; BAKLAVA; FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND ICE TEA OR LEMONADE.

12.00 PP

Build Your Own BBQ

MINIMUM ORDER OF 8

GARDEN GREEN SALAD, POTATO SALAD, BAKED BEANS AND ASSORTED CONDIMENTS

SIRLOIN BURGERS

10.95 PP

HOT DOGS

8.95 PP

CHICKEN BREAST

12.95 PP

SIRLOIN STEAK

13.95 PP

WESTERN STYLE RIBS

15.95 PP

ADD SWISS AND CHEDDAR

0.75 PP

VEGETARIAN BURGERS

8.95 PP



OUTSIDE BBQ AVAILABILITY IS SUBJECT TO WEATHER CONDITIONS AND MAY BE SERVED INDOORS SUBJECT TO CHEFS DISCRESSION.

Pizza

A VARIETY OF SELECTIONS TO CHOOSE FROM IN 18" ROUNDS (APPROX. 8 SLICES). FAVORITES INCLUDE HAWAIIAN, VEGETARIAN, PEPPERONI, TACO, DELUXE, MEAT LOVERS, TERIYAKI CHICKEN, BBQ CHICKEN, GREEK, GREEK VEGGIE AND PEROGY, OR CUSTOMIZE YOUR OWN.

3 topping (e.g. Hawaiian, Pepperoni, Vegetarian)

22.00 (per pizza)

4 topping (e.g. Meat Lovers, Greek, Taco)

26.00 (per pizza)

Dinner Buffets

The Fraser

FRESH ROLLS AND BUTTER; MARKET GREENS WITH HOUSE & ASSORTED DRESSINGS; CAESAR SALAD WITH CROUTONS & PARMESAN CHEESE; COUNTRY-STYLE POTATO SALAD WITH BACON; FRESH SEASONAL VEGETABLE PLATTER AND HOUSE DIP; ASSORTED CAKES AND PASTRIES. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND JUICES.

SELECT ONE ITEM FROM EACH GROUP BELOW:

#1

GRILLED CHICKEN BREAST
MUSHROOM TARRAGON CREAM SAUCE

OR

GRILLED CHICKEN, TUSCAN-STYLE

#2

BAKED SALMON
CAPERS, LEMON, BROWN BUTTER

OR

SPINACH RICOTTA CANNELLONI

#3

ROASTED POTATO, OR
MASHED POTATO, OR
POTATO AU GRATIN, OR
RICE PILAF

#4

BEANS ALMANDINE, OR
SEASONAL VEGETABLES, OR
ASPARAGUS WITH LEMON, OR
ITALIAN BLEND

29.50 PP

SUBSTITUTE FOR ENTRÉE #1 OR #2

PRICE INCREASES TO

MEDITERRANEAN ROAST LEG OF LAMB
Herb Crusted With Mango Chutney

34.00 PP

TANDOORI LEG OF LAMB
Mint Raita

34.00 PP

SLOW ROASTED BARON OF BEEF
Horseradish Mustard and Au Jus

31.90 PP

ROAST PORK LOIN
Apple Chutney and Grainy Mustard

33.00 PP

First Nations Buffet {Available Upon Request}

Rotisserie Features Available Upon Request: Chicken, Prime Rib & Beef Ribs

Dinner Buffets

The Nechako

FRESH ROLLS AND BUTTER; MARKET GREENS WITH HOUSE & ASSORTED DRESSINGS; DEEP SOUTH APPLE COLESLAW WITH POPPYSEED DRESSING; TOMATO BOCCONCINI WITH BALSAMIC AND BASIL; PASTA SALAD; CAESAR SALAD WITH HERBED CROUTONS AND PARMESAN CHEESE; CAKES AND SQUARES; FRESH FRUIT PLATTER. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND JUICES.

SLOW-ROASTED BARON OF BEEF AU JUS, AND
BAKED SALMON WITH LEMON CAPERS AND BROWN BUTTER

ROAST NUGGET POTATOES
SEVEN GRAIN RICE
GARDEN BEANS
BAKED TOMATOES

31.95 PP — *Add 1.25 per person for carving station*

The Cottonwood

FRESH ROLLS AND BUTTER; MARKET GREENS WITH HOUSE & ASSORTED DRESSINGS; PANZANELLA SALAD; CUCUMBER DILL SALAD; PASTA SALAD; CAESAR SALAD; FRESH SEASONAL FRUIT; ASSORTED CHEESECAKES. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND JUICES.

GRILLED BUTTERY CHICKEN WITH TOMATO HERB BUTTER, AND
BAKED SALMON WITH LEMON CAPER BROWN BUTTER SAUCE

ROASTED POTATO
SEASONAL VEGETABLES

26.95 PP

The Blackwater

FRESH ROLLS AND BUTTER; MARKET GREENS WITH HOUSE & ASSORTED DRESSINGS; TOMATO BOCCONCINI WITH BALSAMIC VINAIGRETTE; POTATO SALAD; PASTA SALAD; ASSORTED CAKES AND SQUARES; FRESH FRUIT PLATTER. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND JUICES.

GRILLED CHICKEN BREAST WITH TARRAGON CREAM, AND
SLOW-ROASTED BARON OF BEEF AU JUS

GARLIC ROSEMARY POTATOES
RICE PILAF
SEASONAL VEGETABLES

25.50 PP — *Add 1.25 per person for carving station*

International Dinner Features

A Taste of India

POPPADOM & GRILLED NAAN BREAD; PESHAWARI CHICK PEA SALAD; BASMATI RICE WITH RAISINS; CUMIN ORANGE GLAZED CARROTS; ROAST CURRY CAULIFLOWER WITH SHREDDED COCONUT; GRILLED MANGO CHICKEN; COCONUT CURRY SAUCE; GRILLED TANDOORI LEG OF LAMB; MINT RAITA; COCONUT BREAD PUDDING WITH CARAMEL SAUCE. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND JUICES.

26.75 PP

A Taste of Asia

GRILLED PITAS WITH SESAME OIL; THAI CHICKEN NOODLE SALAD; (FRESH VEGETABLES WITH PEANUT DRESSING, GARDEN GREENS, SOYA-GINGER SESAME VINAIGRETTE); DUCK FRIED RICE (PEAS, DICED SCALLIONS, CARROTS, STIR-FRIED TOFU AND GREEN BEANS WITH A BLACK BEAN GARLIC SAUCE); SHANGHAI PORK RIBS WITH A FIVE-SPICE HOUSE SAUCE; FORTUNE COOKIES. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND JUICES.

26.00 PP

A Taste of Mexico

TRI-COLOR TORTILLA CHIPS; FLOUR TORTILLAS; ANCHO GUAJILLO PORK LOIN WITH TWO-CHILI RUB WITH SALSA; BAJA SNAPPER WITH CHILI AVOCADO SAUCE TOPPED WITH MANGO BLACK BEAN SALSA; MEXICAN BLACK BEAN RICE; TEQUILA LIME SALSA AND GUACAMOLE; GRILLED SALAD VERACRUZ (PEPPERS, ONIONS, JALAPENO, TEQUILA, LIME, GARDEN GREENS, CHIPOTLE CHILI DRESSING); MEXICAN FLAN. FRESHLY BREWED STARBUCKS GOURMET COFFEE, ASSORTED TEAS AND JUICES.

25.00 PP

****CHEF AVAILABLE TO HELP WITH ANY SPECIAL REQUESTS OR DIETARY CONCERNS****

Dessert Selections

Cookie Tray

ASSORTED FRESH – BAKED COOKIES

1.35 EACH or 15.50/DOZEN

All Chocolate Tray

AN ALL CHOCOLATE SURPRISE FROM OUR DELIGHTFUL SELECTION SUCH AS DOUBLE FUDGE BROWNIES, ROCKY ROAD BARS, CHOCOLATE E'CLAIRE & DOUBLE CHOCOLATE CAKE

3.79 PP OR 56.85/TRAY

Serves approximately 15

Bakery Tray

A SELECTION OF FRESH BAKED COOKIES, BROWNIES & BARS

2.79 PP OR 41.25/TRAY

Serves approximately 15

Cakes For Any Occasion

CHOOSE CHOCOLATE OR WHITE FROSTED OR WHIPPED CREAM WITH A FRUIT OR BAVARIAN FILLING AND DECORATED TO YOUR TASTE.

1/4 Slab {Serves 15-20}	43.95	(3 WORD MAX)
1/2 Slab {Serves 35-40}	76.95	(5 WORD MAX)
Whole Slab {Serves 80-100}	120.95	(10 WORD MAX)

Chocolate Fountain

5.95 PP (Plus 60.00 Rental)

Build Your Own Sundae

VANILLA ICE CREAM, ASSORTED SYRUPS, CHOPPED FRUIT, NUTS, WHIPPED CREAM

4.25 PP

Tim Bits

ASSORTED TIMS BITS

2.75 PER DOZEN

*Apple Pie; Baklava; Carrot Cake; Cheesecake
Coconut Bread Pudding with Caramel Sauce
Crème Caramel*

Dessert prices vary depending on catering order. Please contact Eurest Dining Service or Conference & Event Services for more information

Bar Prices *(prices are subject to taxes and gratuity)*

Item	Measurement	Host Bar (prices are subject to taxes and gratuity)	Cash Bar (prices include tax)
House wine	Bottle	\$22.54	\$25.25
House wine	Glass	\$4.41	\$4.95
Premium wine*	Glass	\$5.80	\$6.50
Premium wine*	Bottle	<i>Market prices</i>	<i>Market prices</i>
Local beer	Bottle	\$4.41	\$4.95
Premium beer	Bottle	\$4.69	\$5.26
Ciders/Coolers	Bottle	\$5.13	\$5.75
Cocktails	Per ounce	\$4.69	\$5.26
High balls	Per ounce	\$4.24	\$4.75
Liqueurs	Per ounce	\$5.13	\$5.75

- A bartender is provided free of charge, providing consumption is over \$300 per bar. If this is not the case, a charge of \$25 per hour per bartender will be levied. There is a minimum of 4 hours charge and extra charges shall apply on statutory holidays.
- Cash bar prices include applicable taxes. Host bar prices are subject to taxes which will be reflected on the client's invoice. Host bar prices are also subject to a 15% gratuity.
- All service of alcoholic beverages will only be served under the conditions set forth by the City of Prince George and Province of British Columbia's Liquor Control and Licensing Act.
- The liquor license expires at 1:00 am. Last call will be at 12:30 am.

Thank You from UNBC & Eurest Dining Services!

