



TASTE | QUALITY | SERVICE

# CLASSIC FARE

BY UTM HOSPITALITY





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## PREMIUM

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## NOTE:

Unless otherwise specified, all items have a  
**10 person** minimum order requirement.





**BREAKFAST**





# BREAKFAST SELECTIONS

All Breakfast Buffets served with a selection of condiments, assorted fruit juice, teas and steaming-hot Fair Trade coffee.

\*Decaffeinated coffee available by request.

## MORNING MEDLEYS

### CONTINENTAL BREAKFAST 12

Select One (1):

- Apple Crisp  
*Cinnamon Roasted Apples, Parfait*
- Greek Yogurt Berry Parfait
- Blueberry & Honey Overnight Oats Parfait
- Salted Caramel Cheesecake Parfait

Select One (1):

- Freshly Baked Muffin
- Butter Croissant

Served With Butter & Fruit Preserves

Select One (1):

- Fruit Skewer
- Sliced Cheddar Cheese

### BISCUITS AND WRAPS 11

*\*Our Delicious Breakfast Biscuits And Wraps  
Are Individually Wrapped And Served Warm*

Choice Of:

- Chorizo Breakfast Wrap  
*Egg, Chorizo Sausage, Potato, Caramelized Onion, Feta, Cheddar, Flour Tortilla*
- Sweet Potato Breakfast Wrap  
*Egg, Sweet Potato, Caramelized Onion, Roasted Red Pepper, Spinach, Whole Grain Tortilla*
- BLT Bagel  
*Bacon, Lettuce, Tomato, Mayo, Bagel*
- Sausage & Egg Biscuit  
*Breakfast Sausage, Scrambled Egg, Cheddar, Biscuit*  
Served With A Fresh Fruit Salad

### CANADIAN BREAKFAST 13

Scrambled Eggs

Select One (1):

- French Toast
- Pancakes

*Both come with Canadian Maple Syrup*

Select One (1):

- Grilled Ham
- Crispy Bacon
- Farmer's Sausage

Country Style Home Fries

Fresh Baked Muffins

Fruit Salad

### LOX & BAGEL 14

Fresh Bagels

Cream Cheese

Smoked Salmon Tomato,

Onion & Capers

Fresh Seasonal Sliced

Fresh Baked Mini Muffins

Fruit

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# BREAKFAST À LA CARTE

## OATMEAL & OVERNIGHT OATS

*\*Includes coffee and whole fruit*

### OVERNIGHT OATS 5

#### MAPLE BACON OATMEAL 5

Steel Cut Oats, Bacon, Maple Syrup

#### VEG TRAIL MIX OATMEAL 5

Steel Cut Oats, Raisins, Dried Cranberries,  
Pumpkin Seeds, Sunflower Seeds, Granola

#### COCONUT CARROT CAKE

### OVERNIGHT OATS 5

Carrot, Coconut, Maple Syrup, Oatmeal

### BANANA BREAD OVERNIGHT OATS 5

Bananas, Greek Yogurt, Cinnamon, Oatmeal

## FRESHLY BAKED

### À LA CARTE BAKED GOODS 3

Danish (Assortment)

Full Size Muffins (Assortment)

#### V Vegan Full Size Muffins (Assortment)

Loaves (Assortment)

Homemade Granola Bars

House Made Cinnamon Rolls

#### VEG Oatcakes

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**BREAKS & CAKES**



# TAKE A BREAK

## VEG REJUVENATOR 8

Fresh Fruit and Brownie Kabobs  
Fresh Made Oatcakes  
Pitchers of Juice and Water  
Fair Trade Coffee and Tea Service

## V FIELD AND ORCHARD 8

Fresh Fruit Kabobs  
Fruit Salsa with Cinnamon Chips  
Fruit Danish  
Pitchers of Water  
Fair Trade Coffee and Tea Service

## VEG ENERGIZER 8

Fresh Fruit Tray  
Individual Yogurt  
Gourmet Cookies  
Pitchers of Water  
Fair Trade Coffee and Tea Service

## VEG FARMERS BAKERY 8

Maple Blueberry Scones  
Spiced Ginger Apple Cake  
Oatmeal Cranberry Cookies  
Pitchers of Water  
Fair Trade Coffee and Tea Service

## VEG NIBBLES BREAK 10.5

Fruit and Cheese Kabobs  
Plain Potato Chips  
Dried Fruit and Nut Mix  
Assorted Chocolate Bars  
Individual Pop, Juice, or Bottled Water

## VEG DOLCE ITALIA 10

Almond Shortbread  
Mini Biscotti  
Fruit Skewers  
Bruléed Mini Coffee Cream Tartlets  
Pitchers of Water  
Fair Trade Coffee and Tea Service

## VEG COMMUNITY GARDEN 9

Fresh Salsa and Guacamole with Tortilla Chips  
Fresh Vegetable Platter  
Spinach and Red Pepper Dips with Pita Points  
Pitchers of Water

## VEG SHOCK-O-LATE CHOCOLATE 10

Chocolate Brownies  
Assorted Chocolate Cookies Mud Pies  
Chocolate Dipped Strawberries  
Pitchers of Water  
Fair Trade Coffee and Tea Service

## FOR THE CUP OF IT 9

*Build Your Own Cupcake:*

- Assorted Cupcakes
- Two styles of Icing
- Mixed Toppings

Fresh Fruit Salad  
Pitchers of Water  
Fair Trade Coffee and Tea Service

## VEG DIP IT... DIP IT GOOD 10

Assorted Vegetable Sticks and Slices  
Mixture of Dipping Sauces  
Fresh Fruit Slices  
Cake Cubes  
Chocolate Dip and Cream Cheese Yogurt Dip  
Bottled Water and Assorted Juices



# TAKE A BREAK



VEG

## HEALTHY SNACKS

FRUIT AND YOGURT PARFAITS	3	FRUIT KABOBS	4
INDIVIDUAL YOGURT	4	FRESH FRUIT SALAD	3.5
HOMEMADE GRANOLA BARS	3	WHOLE FRUIT	1.5
TRAIL MIX	4.5	PLAIN OATCAKES	3
FRUIT SALSA W/ CINNAMON CHIPS	4.5	CHOCOLATE DIPPED OATCAKES	3.5

VEG

## NIBBLES

INDIVIDUAL BAGS OF ASSORTED CHIPS	2
INDIVIDUAL BAGS OF PRETZELS	2
INDIVIDUAL PACKAGES OF ASSORTED NUTS	4.5
RICE KRISPIE SQUARE	2

## PARTY CAKES

\* Your choice of vanilla, chocolate, or marble cake with vanilla, chocolate, or cream cheese icing.

CAKE FOR 25 PERSONS	55	ADD CREAM CHEESE ICING	PRICES VARY
CAKE FOR 50 PERSONS	85	CUSTOM LOGO ON CAKE	PRICES VARY
CAKE FOR 100 PERSONS	155		

\* Please submit any writing wanted on your cake at the time of ordering.

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# BREAK À LA CARTE

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## SIDE SALADS

FRESH SELECTION OF SALADS 18

- Coleslaw
- Potato Salad
- Pasta Primavera Salad
- Fresh and Healthy Mediterranean Green Salad
- Garden Salad
- Caesar Salad
- Traditional Spinach Salad
- Greek Salad
- Spinach Salad with Feta and Strawberries

**Make your side salad a meal!**  
Add Chicken, Salmon, Tofu, or Beef.



**UTM Farms**

We use UTM produce whenever possible!

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**BREAK  
À LA CARTE**

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# PLATTERS

## A REFRESHING VARIETY

**VEG MARKET VEGETABLE PLATTER 50**  
**SERVES: 10**

Assorted fresh vegetables served with hummus

**V FRESH FRUIT PLATTER 50**  
**SERVES: 10**

Seasonal fresh fruit garnished with berries

**V HUMMUS & PITA 30**  
**SERVES: 10**

House made hummus served with fresh pita points

**VEG SPINACH AND ROASTED RED PEPPER DIPS 30**  
**SERVES: 10**

House made dips served with pita points, tortilla chips and specialty crackers

**V VEGAN MEZZA PLATTER 50**  
**SERVES: 10**

Roasted red pepper & bean dip, hummus, black bean dip, toasted pita points, celery and carrots, with roasted chickpeas and olives

**VEG GOURMET CHEESE PLATTER 75**  
**SERVES: 10**

A selection of domestic and imported cheeses, garnished with fresh fruit, and served with assorted crackers

**VEG CHEESE BALL 50**  
**SERVES: 10**

A delectable cheese ball prepared in house, featuring a winning combination of local Ontario cheddar, parmesan and herbed cream cheese, rolled in nuts

**VEG ANTIPASTO PLATTER 90**  
**SERVES: 20**

Grilled eggplant, grilled zucchini, grilled peppers, grilled onions, grilled mushrooms, roasted garlic, and feta cheese, served with hummus and pita points

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# PLATTERS

## A REFRESHING VARIETY

**LC ANTIPASTI PLATTER 150**  
**SERVES: 20**

Sliced prosciutto, sliced Genoa salami, sliced Calabrese salami, gherkins, Kalamata olives, grainy mustard, and house made crostini

**VEG COLD SEAFOOD PLATTER 130**  
**SERVES: 20**

A wonderful selection of seafood based on market availability

**LC CHARCUTERIE BOARD 210**  
**SERVES: 20**

An assortment of cured meats, pates, and pickled vegetables with toast baguette and house made condiments

**VEG SAVOURY SMOKED SALMON AND HERBED CHEESECAKE 75**  
**SERVES: 15**

A take on the classic cheeseball. Cheesecake made with smoked salmon, shaved pickled red onion, capers, and sour cream. Served with crackers and crostini

**OPEN FACED SANDWICH PLATTER 75**  
**SERVES: 15**

A beautiful arrangement of open faced sandwiches served on classic baguette. Fillings include a mixture of the following

- Herbed Goat Cheese with Roasted Vegetables
- Smoked Chicken Breast with Orange Basil Mayonnaise
- Shaved Roast Beef with Sautéed Mushrooms and Onions, topped with Provolone
- Smoked Salmon with Sweet Onion Cream Cheese
- Prosciutto with Sautéed Spiced Pears and Brie







**LUNCH**



## MAKE IT SOUP'ER

### SOUP OF THE DAY 4

Served with crackers

### MEAT CHILI 5

Served with fresh rolls

### VEG VEGETARIAN CHILI 5

Served with fresh rolls

### SEAFOOD CHOWDER 5

Served with fresh rolls

## SANDWICH SELECTIONS

### TRADITIONAL WEDGE

#### SANDWICH PLATTER 4.5

A selection of traditional wedge sandwiches on white & whole wheat bread

- Egg Salad
- Tuna Salad
- Sliced Turkey
- Veggie and Hummus



### CLASSIC-STYLE SANDWICHES 7.5

Served on a selection of bread or baguette with choice of 4 fillings

### WRAPS OR PREMIUM SANDWICHES 7.5

Served on a selection of ciabatta buns, pretzel buns, wraps and baguette with choice of 4 fillings

## CLASSIC, WRAPS AND PREMIUM SANDWICH FILLING CHOICES:

### CLASSIC FILLINGS

- Mediterranean Grilled Chicken Pesto Mayonnaise
- Turkey with Cranberry Compote
- Black Forest Ham with Horseradish Mayonnaise
- Roast Beef with Stone Ground Mustard Mayonnaise
- Grilled Chicken Caesar

\* = Wrap option only

### VEGAN & VEGETARIAN FILLINGS

- Red Pepper and Feta Spread with Grilled Vegetables
- Hummus and Fresh Vegetables
- Roasted Sweet Potato and Hummus
- Tofu Banh Mi Ciabatta
- Chickpea and Couscou\*
- Falafel with Hummus and Vegetables\*
- Southwest Quinoa\*



## LUNCH SELECTIONS

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## BOXED LUNCHES

### REGULAR BOXED LUNCHES 13

*Sandwich on Ciabatta*

*Select One (1):*

- Tuna
- Egg Salad
- Roast Beef Roast Turkey
- Vegetarian

*Comes With:*

Regular Potato Chips

Piece of Whole Fruit

2 Freshly Baked Cookies

Juice or Pop

### PREMIUM BOXED LUNCHES 16

*Sandwich on Pretzel Bun or Wrap*

*Select One (1):*

- Mediterranean Grilled Chicken with Pesto Mayonnaise
- Turkey with Cranberry Compote
- Hummus with Fresh Vegetables
- Roasted Vegetables with Red Pepper and Feta Spread
- Roast Beef with Stone Ground Mustard Mayonnaise

*Comes With:*

Small Chef's Choice Salad

Regular Potato Chips

Piece of Whole Fruit

2 Freshly Baked Cookies

Juice, Pop, or Bottled Water

## FRESH MADE PIZZA

*\* 16" Pizza made fresh and cut into 8 slices. Personal sized no gluten pizza available*

### CLASSIC FLAVOURS 18

- Cheese
- Pepperoni Vegetarian
- Deluxe
- Hawaiian Mediterranean

### PREMIUM FLAVOURS 20

- Lotza Meatza
- BBQ Chicken
- Spinach & Ricotta
- Donair Style

### PIZZA LUNCHEON 9

*20 PERSON MINIMUM*

Build Your Own Caesar Salad

Gourmet Cookies

Whole Fresh Fruit

Assorted Individual Juice

Soda Water Service





# HOT LUNCH BUFFETS

## MEXICAN STYLE LUNCH 15

Chicken Fajitas

*Seasoned Chicken, Sautéed Peppers  
and Onion, Soft Shell Tacos*

Mexican Style Rice

Black Bean Salad

Chocolate Eclairs

## ASIAN STYLE LUNCH 15

Select One (1):

- Sweet and Sour Chicken Stir Fry
- Orange Ginger Pork Stir Fry
- Teriyaki Beef Stir Fry
- Vegetable Stir Fry

Vegetable Spring Rolls with Plum Sauce

Asian Mixed Green Salad

Vegetable Stir Fried Rice

Pineapple Coconut Squares

## ITALIAN STYLE LUNCH 15

Select One (1):

- Beef Lasagna
- Vegetarian Lasagna
- Spinach and Cheese Cannelloni

Classic Caesar Salad

Garlic Bread

Tiramisu Trifle

## INDIAN STYLE LUNCH 15.5

Warmed Flatbread with Raita Sauce

Butter Chicken

Steamed Basmati Rice

Vegetable Chickpea Curry

Market Green Salad

Coconut Cake

## MEDITERRANEAN STYLE LUNCH 15.5

Select One (1):

- Chicken Souvlaki with Tzatziki Sauce
- Pork Souvlaki with Tzatziki Sauce
- Falafel with Pita with Tzatziki Sauce

Greek Salad

Fatoush Salad

Antipasto Platter

Baklava

Fresh Fruit Salad

**We can help you create the perfect  
menu to match your themed event.**

Call us today to discuss!



# HOT LUNCH BUFFETS

All luncheons served with water,  
coffee & tea service.

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# COLD-PLATE LUNCHEONS



## VEG VEGETARIAN COLD-PLATE 14

Village Style Greek Salad  
Tabbouleh Salad  
Marinated Grilled Vegetables  
Vegetarian Kibbeh  
Water Service  
Fair Trade Coffee and Tea Service

## LC CHICKEN BREAST COLD-PLATE 15.5

Tender Sliced Herbed Chicken Breast  
Fresh Greens Sliced Brie Cheese  
Seasonal Sliced Fruit  
Spiced Pecans  
Water Service  
Fair Trade Coffee and Tea Service

## LC SLICED BEEF COLD-PLATE 13

Tender Slices of Peppered Beef  
Pasta Primavera or Cauliflower Salad  
Spinach Salad topped with Mandarins,  
Strawberries, Almonds and Cheddar Cheese  
Water Service  
Fair Trade Coffee and Tea Service

## LC SALMON COLD-PLATE 17

Herbed Baked Atlantic Salmon with Pickled Cucumber  
Mixed Green Salad with Herbed Goat Cheese  
Quinoa Salad  
Water Service  
Fair Trade Coffee and Tea Service



### DESSERT CHOICES:

*Naturally Sweetened with UTM Honey!*

- New York Style Cheesecake
- Carrot Cake
- Fruit Flan



# COLD-PLATE LUNCHEON

All cold-plate luncheons served with water,  
fair-trade coffee, tea service & choice of dessert.



# BBQ PACKAGES

## PATIO BBQ 15

Hamburgers and Jumbo Hot Dogs  
*Lettuce, Sliced Tomato, Sliced Cheese, Mayo, Pickles, Ketchup, Mustard, Relish*  
Classic Potato Salad  
Classic Coleslaw  
Traditional Tossed Salad  
Assorted Dessert Squares  
Sliced Fresh Watermelon  
Iced Tea or Fruit Punch  
Water Service

## TAIL GATE BBQ 19

Spolumbo Sausage  
*Lettuce, Sliced Tomato, Sliced Cheese, Mayo, Pickles*  
BBQ Chicken  
Market Green Salad  
Creamy Potato Salad  
Assorted Squares  
Fresh Vegetable Tray with Dip  
Sliced Seasonal Fruit  
Iced Tea or Fruit Punch  
Water Service

## WELLNESS BBQ 22

Grilled Chicken Breast with Whole Wheat Bun  
*Lettuce, Sliced Tomato, Sliced Cheese, Mayo, Pickles*  
*\*Vegetarian Burger Option Also Available*  
Mixed Greens Salad  
Quinoa Salad with Fresh Vegetables and Lime Dressing  
Roasted Herb Potatoes  
Fresh Sliced Watermelon  
Build Your Own Greek Yogurt Parfait  
Iced Tea  
Water Service  
Fair Trade Coffee Service





# DELUXE BBQ MENU

## DELUXE 25

Red Bliss Potato Salad

*Charred Onion and Whole Grain Mustard*

Coleslaw

Hamburgers

Roasted Vegetable Platter

*Garlic Confit and EVOO*

Macaroni and Cheese

Hamburgers and Cheeseburgers

Corn on the Cob

Roasted Portobello Caps

Rosemary and Balsamic Vinegar

BBQ Marinated Grilled Chicken Breast

Corn on the Cob

Watermelon Wedges

Brownies

## WINGS UP! 19

Wings (1/2 Pound)

Select One (1):

- Grade A Breaded
- Gluten-Free Non-Breaded

*Fried to perfection then tossed in our signature sauces!*

Sauces

Select One (1):

- Mild
- Medium
- Salt and Pepper
- UTM Honey Garlic
- Hot UTM Honey Garlic

Served with:

Potato Salad

Coleslaw

Assorted Soft Drinks and Bottled Water



Turn your BBQ into a Carnival themed event!  
Contact your catering manager today.



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**DINNER**





# DINNER BUFFETS

All dinner buffets include choice of two starters, one main entrée, one secondary entrée, and comes two sides; vegetables, starch, and a selection of chef's choice dessert, with rolls and butter, and water, fair-trade coffee and tea service.

## BUILD YOUR DINNER BUFFET PACKAGE 25

### APPETIZERS

Select Two (2):

- Thai Coconut Curry Soup
- Roasted Squash and Parsnip Soup with Chives
- Traditional Caesar Salad

- Spinach Salad with Pears and Walnuts
- Market Greens Salad
- Quinoa Salad with Fresh Lime Dressing
- Creamy Style Potato Salad
- Creamy Pasta Primavera Salad

### MAIN ENTRÉES

Select One (1):

- LC** • Succulent Roast Beef  
*Served with Au Jus*
- LC** • Roast Turkey  
*Served with Apple and Pear Stuffing*
- LC** • Seared Salmon  
*Served with Lemon Dill Sauce*

- Herb Crusted Pork Tenderloin  
*Served with Mango Salsa and Pork Reduction*

- LC** • Chicken Breast
- LC** • Parmesan Crusted Haddock

### SECONDARY ENTRÉES

Select One (1):

- VEG** • Vegetarian Lasagna  
*Served with Garlic Parmesan Bread*
- Moroccan Stew  
*Served with Rice*
- Spinach and Cheese Cannelloni
- Chicken Fettucine Alfredo
- Eggplant Parmesan

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**BEVERAGES**



## HOT DRINKS

### FAIR TRADE COFFEE AND TEA 2

*Regular and Decaf Coffee*

### HOT TEA 1.5

*Regular and Herbal Tea*

### HOT CHOCOLATE 2

## INFUSED WATER OPTIONS 3

- Basil Strawberry
- Blueberry Lemon
- Mint
- UTM Honey
- Bright Citrus



## COLD DRINKS

### SODA 2

### JUICE 2

### BOTTLED WATER 2.5

### PITCHERS OF JUICE 9

### NON ALCOHOLIC PUNCH 12

### PITCHERS OF ICE WATER 7

*\*Water service ordered without catering order  
is subject to minimum catering charges*

## NEED MORE CAFFEINE?

**Looking for an elevated coffee station at your next all day meeting?**

We also offer a Cold Brew, Nitro Coffee station with a variety  
of flavour shots and non-dairy milks.







**VEGAN**



# VEGAN MENU

Have a special request? Connect with our Catering Team today! We will create a custom solution to meet your needs.

## V VEGAN

### SWEET POTATO CHICKPEA OATMEAL BOWL 13

*Topped with turmeric roasted chickpeas, sautéed baby spinach and roasted sweet potato*

### Black Bean Brownie

*Feel good about this sweet treat made with black beans, oats, cocoa and maple syrup*

### SWEET POTATO TOFU GRAIN BOWL 13

*Seven grain rice topped with southwest tofu, spinach, roasted sweet potatoes, black beans and lemon tahini dressing*

### Chocolate Beet Cake

### LEMON TAHINI FALAFEL BOWL 13

*Couscous topped with baked falafels, roasted ginger carrots and cauliflower, kale, spinach, red cabbage and lemon tahini dressing*

### Chocolate Aquafaba Mousse

*This decadent chocolate mousse is made with aquafaba and chocolate chips*

### CHANA MASALA RICE BOWL 13

*Basmati rice topped with chickpeas simmered in a garam masala, turmeric and pepper spiced tomato sauce*

### Chickpea Blondie

*This better blondie is made with chickpeas, oats, apple sauce, maple syrup and chocolate chips*

### VEGAN À LA CARTE 3

- Root Veggie Fries
- Ginger Quinoa Pilaf
- Vindaloo Cauliflower
- Dukkah Sweet Potato
- Brussels Sprout Kimchi
- Collard Greens Slaw
- Spicy Tahini Power Greens
- Pita Crisps
- Crispy Chickpeas
- Beet Hummus
- Beet Ketchup
- Miso Mustard

### VEGAN DESSERT OF THE MONTH!

### Halo Chip Cookie 4

*This delicious oatmeal chocolate chip cookie counts red lentils amongst the many reasons it sets itself apart from the rest*



## UTM Farms

We use UTM produce whenever possible!

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**GLUTEN-FREE**





# GLUTEN-FREE MENU

## GF NO GLUTEN MEALS

### MARRAKESH VEGETABLE STEW 14

Basmati Rice  
Chocolate Beet Cake  
Choice of Beverage

### BAKED CAJUN COD 14

Roasted Baked Potatoes and Onion  
Steamed Vegetables  
Gluten Free Brownies  
Choice of Beverage

### GLUTEN FREE PASTA FISULLI 15

Steamed Broccoli  
Fresh Salad  
UTM Honey and Lemon Vinaigrette  
Chef Selection Gluten Free Dessert  
Choice of Beverage

### ROASTED PORK LOIN WITH CRANBERRY GLAZE 14

Basmati Rice  
Chocolate Beet Cake  
Choice of Beverage

### BBQ BEEF BRISKET 15

Grilled Zucchini  
Flowerless Chocolate Cake  
Choice of Beverage



Look out for new Gluten Free offerings Monthly!

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**LOW-CARB**



# LOW-CARB MENU

Whether you're following a strict low carb diet or are just trying to eat a bit healthier every now and then, we have curated an exciting build your own Low-Carb menu for you to enjoy.

## LC LOW-CARB

### BREAKFAST LETTUCE WRAPS 11

*\*Our Delicious Breakfast Biscuits And Wraps*

Low-Carb style

Select One (1):

- **Chorizo Breakfast Wrap**  
Egg, Chorizo Sausage, Potato, Caramelized Onion, Feta, Cheddar
- **Sweet Potato Breakfast Wrap**  
Egg, Sweet Potato, Caramelized Onion, Roasted Red Pepper, Spinach
- **BLT Bagel**  
Bacon, Lettuce, Tomato, Mayo
- **Sausage & Egg Biscuit**  
Breakfast Sausage, Scrambled Egg, Cheddar

Served With A Fresh Fruit Salad

### MAINS 17

- **Beef & Mushroom Meatloaf**  
Sautéed Mushrooms, Bacon, Winter Cabbage Slaw, Chive & Horseradish Creme Fraiche
- **Pan-Roasted Pork Tenderloin**  
Charred Broccoli, Walnuts, Pancetta, Aged Cheddar, Dijon and Roasted Garlic Cream Sauce
- **Moroccan Spiced Haddock**  
Roasted Cauliflower Puree w/ Dill and Preserved Lemon, Olive Oil Almonds, Marinated Olives, Roasted Pepper, Harissa Aioli
- **Mediterranean Baked Chicken**  
Olive Oil, Lemon, Sumac, Thyme, Sautéed Cauliflower 'Rice' w/ Almonds, Scallions, Garlic & Olive Oil

Comes With:

Soup Creole

Spiced Crème of Chicken & Celery,

Smoked Paprika, Sassafras

Chocolate Aquafaba Mousse

Choice of Hot and Cold Beverage

## LITE FARE

### BLACKENED CHICKEN AND AVOCADO SALAD 12

With An In House Made

Olive Oil Vinaigrette

### GRILLED SALMON GREEK SALAD 12

With Lemon Basil Dressing And

UTM Honey Dressing



### CAULIFLOWER TABBOULEH SALAD 12

With Sliced Beef



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**INDIGENOUS**



# INDIGENOUS MENU

## CHEF JOSEPH SHAWANA

ICAN BOARD CHAIR  
AND SHTCA INSTRUCTOR

### IN INDIGENOUS

#### BUILD YOUR OWN INDIGENOUS MENU 35

##### STARTERS

Select One (1):

- Apple and Squash Soup
- Wild Rice and Berry Salad with Caramelized Shallot Dressing

##### MAIN

Select One (1):

- Blue and Mint Duck Breast
- Griddled Maple Squash

##### SIDES

Select One (1):

- Layered Root Vegetable with Corn Milk and Herbs
- Fire Roasted Corn with Evergreen Salt

##### DESSERTS

Select One (1):

- Bannock with Cinnamon and Lavander Syrup
- Wild Rice Cookies
- Amaranth and Cherry Cookies
- Sunflower Cookies

##### BEVERAGES

- Maple and Evergreen Tea
- Water





## IN INDIGENOUS

### STARTERS 9

#### Three Sister's Soup

Traditional Three Sisters Soup made with Roasted Butternut Squash, Sweet corn and Green bean pureed with Vegetable Stock

#### Ojibway Corn Soup

White hominy corn, Heirloom beans, Rich Beef Bone Broth

#### Hunter's Stew

Slow braised Bison, with root vegetables

#### Sunchoke Soup

Slow Cooked Sunchokes, topped with dried Blueberries

#### Forest Mushroom Soup

Locally Foraged Mushrooms, and fresh aromatics of thyme, bay leaf and rosemary

### MAIN 20

#### Wild Herb Crusted Rainbow Trout

Wild Herb crusted trout stuffed with aromatics of Carrot, Onion, ginger, and wild garlic

#### Venison Shank and Farro Risotto

Slow braised Venison Shank, slow cooked with farro and finished with sweet corn milk

#### Braised Bison and Corn Cakes

Braised Bison with cedar, juniper, and maple syrup on top of white and yellow corn cakes

#### Hunter's Stew with Smashed Squash

Selection of Venison, Bison and elk slow cooked with turnip, onion and carrots, served with Smashed Squash

### SIDES 6

#### Dandelion and Flower Salad

Fresh Dandelion greens, fresh Berries garnished with edible flowers

#### Wild Rice and Strawberry Salad

Manitoulin Island Wild Rice, Strawberries, Fresh Local greens and a apple cider vinaigrette

#### Roasted Squash and Cranberry Salad

Butternut Squash Acorn Squash, Dried Cranberries and a Maple Dressing with Sumac

#### Fried Wild Rice Pilaf

Wild rice sautéed with fresh sweet corn, wild onions, wild ginger and garlic with birch syrup, Cranberries and Mushrooms

V VEGAN VEG VEGETARIAN GF GLUTEN-FREE IN INDIGENOUS LC LOW-CARB

CLASSIC FARE





**SUSTAINABLE**





# SUSTAINABILITY MENU

## We want to help make your next event green and trouble free.

Through these menu offerings, our goal is to support a more sustainable food system - one that benefits our health, our communities and our environment. Here are some of the ways we work to develop sustainable and delicious menus:

### LOCAL FOOD

Whenever possible, we will buy products from within a 100 KM radius, in an effort to support our local communities. Some local items will be subject to seasonal availability. If no option exists, we will make every effort to substitute the item(s) with a non-local organic product.

### FAIR TRADE PRODUCTS

A third-party certification that guarantees that economic, social and environmental criteria were met in the production and trade of an agricultural product.

## BREAKFAST

### RISE AND SHINE CONTINENTAL 10

Assorted Organic Muffins, Scones  
and Fruit Breads  
Seasonal Fruit Salad  
Freshly Squeezed Orange Juice  
Fair Trade Coffee and Hot Water  
with Tea Bags

### MORNING GLORY BUFFET 13

Free-Range Scrambled Eggs  
Hash Brown Potatoes from Local Growers  
Organic Bacon  
Fresh Fruit Tray  
Organic Yogurt Dipping Sauce

## À LA CARTE

### SEASONAL FRUIT & ORGANIC LOW-FAT YOGURT 10

### LOCAL SEASONAL VEGETABLE BREAKFAST PANINI 5

### ORGANIC GRANOLA BARS 3

### ORGANIC YOGURT 3

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# SUSTAINABILITY MENU

## LUNCH

### SIGNATURE SANDWICH BUFFET 17

\* Includes your choice of 3 sandwiches, Tossed Organic Green Salad with Choice of Dressing, Choice of 2 Desserts, Fair Trade Coffee and Tea Service

#### Choice of Three Sandwiches:

- **Brie, Apple and Spinach**  
*Brie with Local Organic Granny Smith Apples and Fresh Organic Baby Spinach on a French*
- **Tuna Salad with Apple**  
*MSc approved Tuna with Organic Red Peppers, Jalapeños and Cilantro, mixed with Garlic Lemon Juice and Tabasco Sauce, topped with Organic Lettuce in a Whole Wheat Pita*
- **Spinach and Artichoke Chicken**  
*Grilled Free-range Organic Chicken, topped with Organic Portabella, Avocado Spread, and sliced Organic Red Onion, served on Organic Whole Wheat Club Rolls*
- **Turkey and Balsamic Onion Quesadillas**  
*Organic Smoked Turkey with Balsamic-marinated Red Onions, with Local Cheddar Cheese, served on a Whole Wheat Tortilla*
- **Roasted Vegetable Sandwich**  
*Roasted Organic Bell Peppers, Eggplant, Garlic with Balsamic Vinegar, Basil, Oregano and White Wine on a bed of Arugula, on Organic Sourdough Bread*

#### Choice of Two Desserts:

- Seasonal Fruit Salad
- Dark Chocolate Date Brownie
- Organic Strawberry Shortcake

### FARMER'S BUFFET 19

Organic Greens Tossed with Tomatoes and Cheese  
Panzanella Salad

#### Choice of Two Entrées:

- MSC Salmon with Organic Onion Marmalade and Potato Galette
- Free-Range Chicken Breast, Spring Tomato and Mushroom Ragout with Quinoa Pilaf
- Pesto Tofu and Roasted Tomato Casserole with Saffron Pinenut Risotto

#### Choice of One Dessert:

- Blueberry and Pomegranate
- Chocolate Hazelnut

Organic Fair Trade Coffee  
Hot Water with Tea Bags Service





# SUSTAINABILITY MENU

## BOXED LUNCH

Our Boxed Lunches are available in reusable containers or alternatively in traditional compostable boxes.

We would like to say "Thank You" for helping us save valuable natural resources and reduce waste when you opt in for the reusable container; after purchasing 10 boxed lunches your next one is on us!

### **SLICE PORTOBELLO BAGUETTE 13**

*Organic Portobello with Organic Arugula  
and Sun-dried Tomato*

### **TURKEY COBB LAVASH 14**

*Bacon, Blue Cheese Crumbles and  
Avocado Mayo*

### **ORGANIC GARDEN VEGETABLES AND BOURSIN SANDWICH 14**

*Garden Vegetable & Boursin  
and Grilled Vegetables*

**Each meal comes with fruit selection,  
a fresh baked brownie and a beverage.**

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**PREMIUM**





# PREMIUM BRUNCH

Served buffet style with dinnerware

## BRUNCH

### PREMIUM BRUNCH 35

Mixed Field Green Salad  
Sliced Fruit and Berries  
Breakfast Breads and Breakfast Pastries  
Bagels and Cream Cheese  
Fruit Preserves and Butter  
Fluffy Scrambled Eggs  
Cinnamon Raisin French Toast  
Smoked Bacon and Country Sausage  
Home Fried Potatoes  
Chicken Piccata with White Wine,  
Lemon and Capers  
Slow Roasted Eye Round of Beef

Harvest Rice Pilaf  
Chef's Selection of Desserts  
Chilled Assorted Juices, Fresh-Brewed  
FAIR-TRADE Coffee and  
Decaffeinated Coffee  
Hot and Iced Tea

## ENHANCEMENTS

### OMELET STATION 8

### YOGURT BAR 6

Fresh Berries, Granola, Honey,  
Pineapple and Melon

### WAFFLE STATION 7

Fresh Whipped Cream and Berries

### MIMOSA, BLOODY MARY & SANGRIA 10

Chef Attendant +100 (4 hour service)

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CLASSIC FARE





# PREMIUM LUNCH

Served buffet style with dinnerware

## LUNCH

### PREMIUM LUNCH 35

Chef's Selectional Soups and Salads

Select One (1):

- **Classic Caesar**  
*Crisp Romaine, Shaved Parmesan and Croutons*
- **Mixed Field Greens**  
*Cherry Tomato and Cheese Crisps*
- **Tomato and Mozzarella**  
*Balsamic Reduction*
- **Roasted Seasonal Vegetable Display**

Sandwiches

Select One (1):

- **Freshly Roasted Turkey Breast**  
*Served with Roasted Peppers, Mesclun and Pesto Aioli on a French Baguette*
- **Carved Cured and Smoked Ham and Swiss**  
*Served on Rye Bread with Honey Whole Grain Mustard*
- **Roasted Vegetable Wrap**  
*Served with Alouette Herb Cheese and Spinach*
- **Roast Beef and Cheddar**  
*Served with Horseradish Cream and Field Greens on a French Baguette*
- **Grilled Chicken Salad**  
*Served with Grapes, Walnuts and Celery on Sourdough*
- **Roasted Pepper and Tomato**  
*Served with Mixed Greens, Mozzarella and Balsamic on Seven Grain Bread*

Entrées

Select One (1):

- **Penne vodka**  
*Peas, Parmesan and Chile*
- **Rigatoni**  
*Traditional Bolognese Sauce*
- **Roasted Salmon**  
*Whole Grain Mustard Sauce*
- **Grilled Chicken Caprese**  
*Roasted Tomato and Mozzarella*
- GF • **Roasted Chicken Breast**  
*Stuffed with Creamy Goat Cheese and Roasted Red Peppers with Basil Cream*
- **Pork Loin rubbed with Garlic and Rosemary**  
*Served with House Made Apple Sauce*
- **Grilled Herb Marinated Flank Steak**  
*Served with Charred Red Onion and Red Wine Jus*

Dessert

Chef's Selection of Sweet Confections and Fresh Fruit



**Looking for a low carb option?**  
Select lettuce bun when placing your order!

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# PREMIUM PLATED

Served buffet style with dinnerware

## LUNCH/DINNER

### PREMIUM PLATED: BUILD YOUR OWN MENU 40

#### Salads

Select One (1):

- VEG** • Classic Caesar  
*Crisp Romaine, Shaved Parmesan and Croutons*
- Spinach Salad  
*Cranberry, Toasted Almonds, Crumbled Goat Cheese, Sherry Vinaigrette*
- VEG** • Mixed Green Salad  
*Apple, Gouda, Almonds, Honey Vinaigrette*

#### Desserts

Select One (1):

- NY Style Cheesecake  
*Mixed Berries and Vanilla Cream*
- GF** • Flourless Chocolate Torte
- Chocolate Mousse Cake  
*Mixed Berries and Vanilla Cream*

#### Entrées

Select Two (2):

- Chicken Marsala
- GF** • French Breast of Chicken  
*Honey and Rosemary Glazed with a Light Garlic Rosemary Jus*
- LC** • Grilled Flank Steak  
*Cracked Black Pepper Jus*
- Roasted Salmon  
*Whole Grain Mustard Cream or Citrus Buerre Blanc*
- Roasted Chicken Breast  
*Stuffed with Creamy Goat Cheese and Roasted Red Peppers with Basil Cream*
- Mushroom Ravioli  
*Marsala Cream*

#### Served With:

Fresh-Brewed Fair-Trade Regular  
& Decaffeinated Coffee  
Hot Teas  
Water / Infused Water

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# PREMIUM BUFFET

Served buffet style with China

## LUNCH/DINNER

### PREMIUM BUFFET 49

#### Chef's Selectional Soups and Salads

Select One (1):

- Classic Caesar  
*Crisp Romaine, Shaved Parmesan and Croutons*
- Mixed Field Greens  
*Cherry Tomato and Cheese Crisps*
- Tomato and Mozzarella  
*Balsamic Reduction*
- V • Roasted Seasonal Vegetable Display

#### Desserts

Assortment of Fresh Baked Cakes and Mini Pastries

#### Beverages

Fresh-Brewed Fair-Trade Regular & Decaffeinated Coffee  
Hot Tea  
Water

#### Entrées

Select Three (3):

- VEG • Mushroom Ravioli  
*Marsala Cream, Roasted Mushrooms, Spinach*
- VEG • Penne Vodka  
*Peas, Chile and Parmesan*
- GF • Sautéed Breast of Chicken
- Fresh Made Bruschetta
- GF • Roasted Sirloin of Beef  
*Peppercorn Glaze*
- Braised Short Rib of Beef  
*Truffle Jus*
- VEG • Tilapia Meuniere  
*Brown Butter, Capers and Lemon*
- VEG • Roasted Salmon  
*Citrus Buerre Blanc*

Chef Attendant +100 (4 hour service)

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# PREMIUM BBQ

Served buffet style with China

## PREMIUM BBQ

### PREMIUM BARBEQUE 35

**LC** Roasted Vegetable Platter

*Garlic Confit and EVOO*

Macaroni and Cheese

Red Bliss Potato Salad

*Charred Onion and Whole Grain Mustard*

Mixed Greens Salad

*Assorted Toppings and Trio of Dressings*

Hamburgers and Cheeseburgers

Corn on the Cob

**V** Roasted Portobello Caps

Rosemary and Balsamic Vinegar

BBQ Marinated Grilled Chicken Breast

Pulled Pork

**VEG** Salmon Steaks with Citrus Vinaigrette

Corn Bread

Chocolate Cake Squares

Seasonal Cobbler

## ENHANCEMENTS 5

**VEG** SHRIMP KABOBS

**GF** SAUSAGE AND PEPPERS

**V** VEGAN **VEG** VEGETARIAN **GF** GLUTEN-FREE **IN** INDIGENOUS **LC** LOW-CARB

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# PREMIUM PLATTERS

## PREMIUM PLATTERS

### RAW AND HEALTHY FRESH VEGETABLE CRUDITÉS 8

*Chef's Specially Selected Raw Vegetables  
with Assorted House Made Dips and Dressings*

### RUSTIC ANTIPASTO 12

*Herb Roasted Vegetables, Caponata, Brined  
Olives, Marinated Artichoke Hearts, Fresh  
Mozzarella, Whipped Cannelloni Beans, Aged  
Asiago and Provolone Cheeses, Roasted Peppers,  
Genoa Salami, Soppressata and Pepperoni.  
Served with Assorted Crostini and Bread Sticks*

### MEDITERRANEAN DIPS AND SPREADS 10

*Hummus, Tapenade and Cucumber Raita  
Served with Toasted Flatbreads, Crostini  
and Bread Sticks*

### ARTISAN CHEESE 12

*Freshly Baked Crostini and Flat Breads  
accompanied with Grapes and Berries*

## BUTCHER'S BLOCK

### HERB ROASTED TENDERLOIN OF BEEF 16

*Served with Red Wine Sauce and  
Horseradish Cream and Snowflake Rolls*

### ROASTED TURKEY 12

*Lemon Thyme and Butter Rubbed Whole  
Turkey Served with Sage Pan Gravy  
and Cranberry Apple Chutney*

### BAKED HAM 12

*Honey Mustard Glaze, Sweet  
and Sour Sauce and Grilled Pineapple*

### FENNEL DUSTED PORK LOIN 12

*House Made Apple Sauce and  
Calvados Jus*





# PREMIUM STATIONS

## STATIONS

### DIM SUM 14

*Fried and Steamed Dumplings to include Shumai, Spring Rolls, Wontons and Pot Stickers. Served with Soy Sauce, Spicy Mustard, Cucumber and Ginger Salad, Duck Sauce and Black and White Sesame Seeds*

### SOUTH OF THE BORDER 12

*Tasting of Chicken and Vegetable Empanadas, Cheese Quesadillas, Tortilla Chips, Fire Roasted Salsa, Sour Cream, Guacamole, Bean and Pepper Salad and Street Style Corn*

### SUSHI AND SASHIMI 20

*A Seasonal Selection of the Freshest Fish and Vegetables available served with Traditional Accompaniments*

### SLIDERS 10

*Select Two (2):*

- Cheeseburger Sliders with Lettuce, Tomato and Red Onion
- Crab Cake Sliders served with Cocktail Sauce, Tartar Sauce, and Remoulade Sauce
- Pulled Pork Sliders served with Tangy Slaw
- Warm Tomato and Mozzarella with Pesto Sliders

### PASTA 12

*Choose Two (2):*

- Penne Vodka with Peas, Parmesan and Chile
- Rigatoni with Traditional Beef Bolognese Sauce
- Cheese Tortellini with Roasted Pepper and Alfredo Sauce
- Orecchiette with Broccoli Rabe, Garlic, Chile and Olive Oil
- Mushroom Ravioli with Spinach in Marsala Cream Sauce
- Shell Pasta with Vegetables, Garlic, Light Parmesan Cream

*Served with Fresh Baked Italian Breads*

### ASIAN STIR FRY 14

*Choose Two (2):*

- Chicken
- Beef
- Petite Shrimp

*Stir Fried Vegetables in an Orange Ginger Garlic Sauce Served with Jasmine or Fried Brown Rice*

**Chef Attendant +100 (4 hour service)**

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# PREMIUM STATIONS

## STATIONS

### MACARONI & CHEESE 9

\* Add Lobster 5

Crumbled Bacon, Broccoli, Sautéed Mushrooms and Onions, Peas, Grilled Chicken, Scallions

**Chef Attendant +100**  
**(4 hour service)**

### STREET TACOS 10

Choose Two (2):

- Pulled Chicken Tinga
- Ground Beef
- Chipotle Pork Carnitas

Served with Shredded Lettuce, Pico de Gallo, Mexican Cheese, Pickled Red Onion, Sour Cream, Slaw, Lime Wedges, Hot Sauce, Cilantro, Warm Corn and Flour Tortillas

### BONE-OUT WINGS 9

Bone-Out Wings (Buffalo, BBQ and Sesame) with Blue Cheese, Ranch and Celery

## Looking to have a themed event?

Our expert Event and Catering staff can help. Reach out to us to build your event and custom menu today!

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# PREMIUM DESSERTS

## PREMIUM DESSERTS

### MINIATURE DESSERTS 9

*Chocolate Covered Strawberries, Tarts, Pies, Pastries, Mousse Parfaits and Cannolis*

### ICE CREAM SUNDAES 7

*Vanilla Bean Ice Cream and Chocolate Ice Cream with Assorted Toppings*

### THE CANDY SHOP 8

*Caramel and Chocolate Drizzled Popcorn, Tootsie Rolls, Lollipops, M&M's, Gummy Bears, Jelly Beans, Swedish Fish, Twizzlers, Starburst, Mini Hershey Bars, Reeses Pieces*

### COOKIES AND MILK 6

*Chocolate Chip, Oatmeal and Peanut Butter Cookies served with Regular and Chocolate Milk*

### BAKERS DONUT WALL 6

*Assorted Donuts paired with Warm Apple Cider*

See what one of our satisfied customers said about one of our themed events:

“The Willy Wonka event felt like I was in the movie! Thank you for being so creative and the homemade chocolate blueberry cake was SUPERB!!” - Higher Education Client

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TASTE | QUALITY | SERVICE

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BY UTM HOSPITALITY

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