BREAKFAST

UBCO Breakfast

Turkey bacon & sausage, scrambled egg, fruit, pancakes, hashbrowns, mini Danish | \$19.50/person

Breakfast Sandwich Buffet

Egg & turkey bacon English muffin sandwich, hashbrowns, mini Danish, fruit | \$17/person

Continental Breakfast

Assorted muffins with butter, mini Danish, yogurt cups, fresh fruit | \$14/person

Yogurt Parfait Bar

Fruit yogurt, assorted fruit, granola, crunchy toppings | \$11.50/person

Morning Platter

Fresh fruit skewers, house-made cranberry granola bites, hard-boiled eggs, mini Danish

Small (8-10 people) | \$75

Large (20-24 people) | \$180

Add-Ons Price per person | Min 5 people

Smoothies (V)(GF)

Pina Colada | Raspberry Peach Sour Cherry | Mango | \$5

Pastry Add-Ons

Fresh Baked Croissant | \$3.75
Pain au Chocolate | \$4.50
Mini Danishes | \$2.50
Cinnamon Buns | \$5
Assorted Muffins with Butter | \$4.50
Breakfast Loaves with Butter | \$4
Bagels with Cream Cheese | \$4.50
GF Assorted Muffins (GF) | \$5.50
GF Bagels with cream cheese (GF) | \$5.50

Other

Fruit & Yogurt Parfaits | \$6.50 Assorted Whole Fruit | \$1.25 Coconut Chia Pudding (V)(GF) | \$4.75 Peach Pie Overnight Oats (V)(GF) | \$4.75

Granola Bites (V)(GF) | \$12.50
Fresh Fruit Skewer (V) (GF) | \$45
Mini Avocado Toast | \$25

BREAK PACKAGES

Price per person | Min 10 people

Milk & Cookies

Assorted house-baked jumbo cookies, milk & chocolate milk | \$8.50

Heart Smart

Trail mix, whole fruit, granola bites, mini avocado toast | \$8.50

Creativity Break

Made Good granola bar Hard Bite chips, assorted candy | \$8.50

Yogurt Parfait Bar

Yogurt, assorted fruit, granola, crunchy toppings | \$11.50

Pastries

Fresh Baked Croissant | \$3.75
Pain au Chocolate | \$4.50
Mini Danishes | \$2.50
Cinnamon Buns | \$5
Assorted Muffins with Butter | \$4.50
Breakfast Loaves with Butter | \$4
Assorted Large Donuts | \$3.25
GF Assorted Muffins (GF) | \$5.50

Snacks

Fruit and Yogurt Parfait | \$6.50
Coconut Chia Pudding (V) (GF) | \$4.75
Peach Pie Overnight Oats (V) (GF) | \$4.75
Assorted Individual Hard Bite Chips | \$2.50
Whole Fruit | \$1.25
Made Good Granola Bars | \$2.25
House-made Trail Mix | \$3.50
Ice Cream Bars | \$3
Chips & Salsa | \$2

MORNING MINI SNACKS

Price per dozen

Mini Red Pepper & Feta Quiche | \$18 Hard-Boiled Eggs (GF) | \$12 Strawberry Cinnamon Toasts | \$32 Contact Us
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PLATTERS

Small | 8-10 people Large | 20-24 people

Fresh Cut Fruit (V)(GF)

Assortment of fresh-cut fruits and berries

Small | \$46

Large | \$85

Cheese Platter

Canadian cheese, fresh fruit, olives, gherkins, dried apricots, spicy strawberry jelly, crackers

Small | \$78

Large | \$160

Charcuterie Platter

Local artisanal meats, gherkins, olives, grilled asparagus, red pepper jelly, crackers

Small | \$75

Large | \$155

Crudite Platter (V)(GF)

Green goddess dressing, fresh vegetables

Small | \$42 Large | \$80

Mezze Dip Platter

Beet hummus, whipped feta, muhammara, olives, grilled pita, bocconcini, crackers, vegetables

Small | \$44 **Large** | \$90

Dessert Platter

Assorted bars and cookies

Small | \$35

Large | \$68

GF/V Dessert Platter (V)(GF)

Assorted GF and vegan bars

Small | \$48

Large | \$95

Morning Meeting Platter

Fresh fruit skewers, cranberry granola bites, hard-boiled eggs, mini Danish Small | \$70 Large | \$160

BOXED MEALS

Breakfast \$14.50 per person | Min 10 people

Assorted muffin with butter Made Good granola bar Whole Fruit Fruit Yogurt Fruit Juice

Lunch

\$16.50 per person | Min 10 people

Choice of sandwich:

Provolone Turkey Roast Beef Avocado Chickpea (V)

Served with:

Hardbite chips Fresh-baked cookie Made Good granola bar Water

Add Soup \$4.50 per person

Thai Carrot
Caramelized Onion and Lentil
Chipotle squash
Tomato Basil
Chicken Mulligatawny
Lemon Chicken and Orzo

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SANDWICH BUFFET

\$24 per person - Minimum 20 people

*sandwiches (excluding wraps) can be made-without-gluten upon request

Step 1: Choose 2 Salads

Spinach Salad (V)(GF)

Spinach, strawberries, blueberries, blackberries, toasted almonds, white balsamic vinaigrette

Kale Caesar Salad

Croutons, Parmesan crisps, yogurt caesar

Tropical Cobb Salad

(V)(GF)

Mango, pickled red onion, grape tomatoes, crispy chickpeas, avocado basil vinaigrette

Watermelon Cucumber Salad (GF)

Watermelon, cucumber, shaved red onion, feta, basil, red wine vinaigrette

Blueberry Farro Salad (V)

Farro, blueberries, roast corn, grape tomatoes, baby kale, cider vinaigrette

Charred Broccolini Salad (V)(GF)

Broccolini, purple rice, edamame, red cabbage, snow peas, radish, cashew miso dressing

Provincial Potato Salad

(V)(GF)

Fingerling potatoes, capers, olives, Dijon vinaigrette

Quinoa Salad (V)(GF)

Quinoa, cucumber, apricot, cranberry, herbs, citrus dressing

Smashed Cucumber Pasta Salad (V)

Fusilli pasta, smashed cucumber, shaved fennel, sesame dressing

Golden Beet Salad (GF)

Roast golden beets, fennel, Mandarin orange, arugula, goat cheese, ginger citrus dressing

Package comes with dessert

Assorted cookies and squares

Step 2: Choose 3-5 Sandwiches

Peach & Prosciutto

Prosciutto, peach jam, brie, caramelized onions, baguette

Turkey Banh Mi

Sliced turkey, cucumber, pickled carrot, cilantro, sambal mayo, baguette

Chicken Caesar Wrap

Shredded chicken thigh, romaine lettuce, Parmesan, caesar dressing, flour tortilla

Ham & Apple Baguette

Black forest ham, sliced apples, goat cheese, Dijon mayo, baguette

Turkey Provolone

Sliced turkey, Provolone, roast red peppers, roast artichokes, basil mayo, multigrain bread

Chickpea Avocado (V)

Smashed chickpea with avocado, alfalfa sprouts, tomatoes, multigrain bread

Wasabi Salmon Wrap

Roast sockeye salmon, avocado, romaine lettuce, wasabi mayo, flour tortilla

Roast Yam and Goat Cheese

Yam, roast red peppers, caramelized onion, goat cheese, sundried tomato mayo, multigrain

Summer Vegetable Sandwich (V)

Avocado, shredded carrot, alfalfa, cucumber, tomato, basil mayo, focaccia

Roast Beef

Shaved beef, pickled red onion, Dijon mayo, Kaiser bun

Italian Hoagie

Salami, capocollo ham, Provolone, pickled red onion, basil mayo, ciabatta

* Add soup! See options on Page 2

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HOT CATERING PACKAGES

Price per person | Min 20 people

Nechako Package | \$28

- · Dinner rolls with butter or margarine
- · Choice of two Salads
- Choice of <u>one</u> of each: Entree, Starch, Veg, Pasta, Dessert

Cascades Package | \$35

- Dinner rolls with butter or margarine
- · Choice of two Salads
- · Choice of one of each: Starch, Veg, Pasta
- · Choice of two of each: Entree, Dessert

Step 1: Choose your Salads

Spinach Salad (V)(GF)

Spinach, strawberries, blueberries, blackberries, toasted almonds, white balsamic vinaigrette

Kale Caesar Salad

Croutons, Parmesan crisps, yogurt caesar dressing

Tropical Cobb Salad (V)(GF)

Mango, pickled red onion, grape tomatoes, crispy chickpeas, avocado basil vinaigrette

Watermelon & Cucumber Salad (GF)

Watermelon, cucumber, shaved red onion, feta cheese, basil, red wine vinaigrette

Blueberry Farro Salad (V)

Farro, blueberries, roast corn, grape tomatoes, baby kale, cider vinaigrette

Charred Broccolini Salad (V)(GF)

Broccolini, purple rice, edamame, red cabbage, snow peas, radish, cashew miso dressing

Provincial Potato Salad (V)(GF)

Fingerling potatoes, capers, olives, Dijon vinaigrette

Quinoa Salad (V)(GF)

With cucumber, apricot, cranberry, citrus dressing

Smashed Cucumber Pasta Salad (V)

Fusilli pasta, cucumber, shaved fennel, sesame dressing

Golden Beet Salad (GF)

Roast golden beets, shaved fennel, Mandarin orange, arugula, goat cheese, ginger citrus dressing

Step 2: Choose your Entree(s)

Tomato Caper Cod (GF)

Cod, blistered tomatoes, caper relish

Miso Salmon (GF)

Sockeye, miso vinaigrette, pumpkin seeds

Gochujang Chicken (GF)

Shole roast chicken, gochujang glaze

Shiitake Chicken Breast

Seared chicken breast, shiitake sesame veloute

Green Goddess Chicken Breast (GF)

Grilled chicken breast, green goddess sauce

Coconut Lemongrass Short Ribs (GF)

Braised short ribs, coconut lemongrass sauce

Pork Marbella (GF)

Pork loin, capers, olives

Apricot Brisket (GF)

Braised brisket, apricot glaze

Mushroom and Green Bean Masala (V)(GF)

Mushroom mix, green beans, coconut milk

Tofu Panang (V)(GF)

Tofu, bok choy, peppers, panang sauce

Moroccan Shepherds

Pie $(V)(\overline{GF})$

Spiced chickpea, yam mash

... continued on page 5

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Jasmine Rice (V)(GF)
Lemon Herb Roast Potatoes (V)(GF)
Wild Rice Pilaf (V)(GF)

Garlic mashed Potatoes (V)(GF)
Miso Mushroom Risotto (V)(GF)

Step 4: Choose your Veg

Roasted Summer Veg (V)(GF)

Sesame Stir Fry (V)(GF)

Mixed peppers, carrot, bok choy, sesame seeds

Basil Mint Zucchini (GF)

Zucchini, summer squash, mint basil pesto

Charred Green Beans (V)(GF)

Dijon vinaigrette, toasted pecans

Coconut Creamed Greens (V)(GF) Swiss chard, mustard seed, Thai chilli, coconut

Step 5: Choose your Pasta(s)

Mushroom Gnocchi

Wild mushroom, garlic butter, spinach, Parmesan, seared potato gnocchi

Mac and Cheese

Creamy smoked cheddar sauce, panko topping

Jackfruit Curry Udon (V)

Teriyaki jackfruit, coconut curry, cashews, udon

Lemon Rigatoni

Creamy lemon sauce, roast zucchini, peas, basil, Parmesan, rigatoni

Porchetta Unrolled

Pork belly, parsley pesto, Parmesan, penne

Charred Tofu Chow Mein

Tofu, bok choy, sweet soy, lemon, cashews, chow mein noodles

Step 6: Choose your Dessert(s)

Chai Cheesecake

Chai spiced no bake cheesecake, graham cracker crust, whipped cream

Rhubarb Panna Cotta (V)(GF)

Coconut panna cotta, poached rhubarb, rhubarb gel

Berry Tarts

Vanilla cream, blueberries, strawberries, candied almonds

Chocolate Decadence Cake

(V)(GF)

Cherry bourbon compote

Lemon Cream Shortcake

with fresh berries

Matcha Mousse Cake (V)(GF)

Matcha sponge cake, matcha mousse

Add-ons Price per person

Green Salad | \$3.25 Composed Salad | \$2.25 Vegetable Side | \$3.25 Starch | \$2.50 Pasta | \$4.75 Protein Entrée | \$10 Plant-Based Entrée | \$4.5 Dessert | \$4.75 Soup | \$4.50



14-inch Pizzas \$30 each

Pepperoni

Pepperoni, mozzarella, tomato sauce

Buffalo Chicken

Shredded chicken, blue cheese, mozzarella, garlic cream sauce, Franks hot sauce

Tropical Chicken

Shredded chicken, pineapple, caramelized onion, red pepper, mozzarella, garlic cream sauce

Hawaiian

Ham, bacon, pineapple, mozzarella, tomato sauce

3 Cheese

Cheddar, jack cheese, mozzarella, tomato sauce

Beyond Calabrese (V)

Beyond sausage crumble, jalapeno, onion, red pepper, Daiya mozza, tomato sauce

Mediterranean

Olives, roast red pepper, spinach, feta, mozzarella, tomato sauce

Canadian

Pepperoni, bacon, mushroom, mozzarella, tomato sauce

Pesto Tomato

Tomato, artichoke, mozzarella, pesto cream sauce

*Gluten-free crust available upon request for extra charge

BBQ

Price per person Minimum 20 people

Summer Lovin BBQ | \$25

All-beef hotdogs
Vegan bratwursts
Ketchup, mustard, relish, onions
Creamy coleslaw (V)(GF)
Assorted Hardbite chips (V)(GF)
Sliced watermelon
Fresh-baked cookies

Southern Smoked | \$32

Smoky bbq braised beef brisket (GF)
Grilled chicken thighs (GF)
Jalapeno cornbread (V)(GF)
Smoky baked beans (V)(GF)
Creamy coleslaw (V)(GF)
Sliced watermelon
Fresh-baked cookies



CANAPES

Price per dozen | Minimum 3 dozen

Cold Canapes

Kimchi Toast

Cream cheese, chilli oil, sesame seeds, rye toast | \$30

Caramelized Onion Tart

Caramelized onion, goat cheese, reduced balsamic, puff pastry | \$30

Avocado Toast (V)

Smashed avocado, cucumber, alfalfa sprouts, radish | \$30

Crab & Mango Salad (Ocean Wise)

Sesame, Crispy Wonton | \$39

Watermelon Poke Spoon (V)(GF)

Watermelon, cucumber, nori, sesame, soy dressing | \$30

Lentil "Caviar" Blini (V)

Beluga lentil caviar, cashew sour cream, herbs | \$30

Watermelon Prosciutto

Skewer (GF)

Feta, mint | \$30

Orange & Blue Cheese

Endive (GF)

Blue cheese, orange, walnuts, rosemary, endive | \$30

Hot & Sour Salmon Tostada

(Ocean Wise)

Coconut salmon, tamarind sauce, thai chili, cilantro, wonton tostada | \$30

Beet Bruschetta (V)

Beet bruschetta, basil, cashew cheese, crostini | \$30

Wasabi Shrimp

(GF)(Ocean Wise)

Marinated shrimp, avocado, radish, rice cracker | \$30

Hoisin duck

Confit duck thigh, hoisin sauce, chili, cucumber | \$55

Hot Canapes

Currywurst Rosti (GF)

Potato rosti, grilled bratwurst, curry ketchup | \$30

Chickpea & Chorizo Taco Bites

Chorizo, crispy chickpeas, lime crema, pickled red onion | \$30

Mini Corndogs (V)

Plant-based sausage, spicy beer mustard | \$35

Mac & Cheese Fritters

With spicy Ketchup | \$30

Braised Beef Slider

Root Beer Braised beef, Smoked Cheddar, Garlic Aioli | \$58

Katsu Pork Slider

Cabbage and nori slaw | \$42

Moroccan Chicken Skewer (GF)

With minted yogurt | \$36

Prawn & Lemongrass Lollipops (GF)

Prawns, ginger, citrus chilli sauce | \$50

Miso Mushroom Arancini (V)

Sundried tomato aioli | \$30

Duck Poppers (GF)

Duck breast, bacon, orange glaze | \$58

Brie and Peach Phyllo Parcels

Brie, peach jam, rosemary, phyllo | \$30

Tofu Banh Mi Sliders (V)

Marinated grilled tofu, pickled carrot, pickled cucumber, herbs, sambal mayo | \$35

BEVERAGES

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Soft Drinks

- Assorted pops (Diet Coke products)
 - 355ml can | \$2.75
 - o 500 ml can | \$3.65
- Nestea Zero
 - o 500 ml bottle | \$3.25
- Karma (made in Kelowna) assorted flavours
 - o 285 ml can | \$3.75
- Apple or Orange juice (Minute Maid)
 - o 355 ml bottle | \$3.65
- Dasani water
 - o 591 ml bottle | \$2.75
- Smart water
 - o 591 ml bottle | \$3.65
- Perrier water
 - o 330 ml bottle | \$4

Juice Pitchers

- · Juice or Crystal Juice pitcher
 - 10 people | \$20
- · Juice dispenser
 - 50 people | \$80
- · Crystal Juice Dispenser
 - 50 people | \$70

Water Pitchers

- · Pitcher of water
 - 10 people | \$5
- Water dispenser
 - 50 people | \$25
 - 100 people | \$45
- Infused water dispenser
 - 50 people | \$30

Coffee & Tea

Price includes cups, lids, stir sticks, sugar, cream/milk, and hot water (for tea)

- · Four O'Clock organic Fairtrade teas
 - Min. 4 per order \$2.85 each
- Fresh brewed medium roast organic
 Fairtrade coffee
 - 10 cup urn | \$26.50
 - o 30 cup urn | \$69.50
 - o 80 cup urn | \$172
 - 100 cup urn | \$215

House Wine

5oz | \$11

- Red wine Inniskillin Shiraz Cab, Sauvignon
- White wine Inniskillin Pinot Grigio

Beer

12oz | \$9

- · Whistler Forager Gluten-free
- · Sleemans Honey Brown
- OK Springs 1516 Lager
- OK Springs Pale Ale
- OK Springs Terrace Mountain IPA

Cider

12oz | \$9

- Okanagan Apple Cider
- · Okanagan Harvest Pear
- · Okanagan Black Cherry Cider

Orders must be placed at least three weeks prior to your event.

Email catering.ubco@ubc.ca to place order.

Accepted payment methods: Credit Card and cheque.