



Scholar's
 — CATERING —
 by UBCO Food Services

Catering Menu

Summer 2024

Ready to take your next meeting or gathering to new culinary heights? We are committed to making food a highlight of your event. Don't see what you are looking for? Let's connect and chat!

Free delivery on campus with a minimum \$75 order. UBC Departments don't pay GST or Gratuity when paying with worktags.

Order online or reach out for more information:

food.ok.ubc.ca/scholars-catering
catering.ubco@ubc.ca
 Office Tel: 250.807.8594

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** We cannot guarantee that food prepared on-site has not become cross-contaminated with allergens and do not assume any liability for adverse reactions*

Breakfast

BREAKFAST BUFFETS

Price per person

Minimum 20 people

Breakfast Sandwich Buffet \$20

Turkey bacon with egg English muffin sandwiches, hashbrowns, fresh cut fruit, mini muffins

UBCO Breakfast \$20

Turkey bacon and turkey sausage, hashbrowns, scrambled eggs, fresh cut fruit, mini muffins


Parfait Bar \$16

Greek, vanilla and coconut yogurt, fruit toppings, granola, pumpkin seeds, coconut, almond, mini pastries, fresh cut fruit

BREAKFAST PLATTERS

Small 8 - 10 people | Large 20 - 24 people

	Small	Large
Lox Platter	\$70	\$160





Bagels, smoked salmon , carrot "lox", whipped cream cheese, capers, onions, cucumber, gherkins

Mini Pastry Platter	\$17	\$40
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Mini muffins, mini scones, mini croissants, served with butter

Morning Meeting Platter	\$65	\$155
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Hardboiled eggs, fruit skewers, Westcoast cookies, mini muffins





 vegan  halal  ocean wise  made without gluten

Baked Goods & Snacks

SMALL PASTRIES

Price per dozen

Minimum of 1 dozen

Westcoast Cookies  	\$15
GF oats, raisins, coconut, chocolate chips, flax seeds, pumpkin seeds, hemp hearts	
Tea Scones	\$12
Mini Muffins	\$10
Mini Croissants	\$26
Granola Bites  	\$14
GF oats, cocoa, coconut, almond butter, cranberry	

FULL-SIZED PASTRIES

Price per item

Minimum of 6

Fresh Baked Croissants	\$4
Chocolate Croissants	\$4
Muffins	\$3
Breakfast Loaves	\$3
Vegan GF Muffins  	\$3

SNACKS

Price per item




Minimum of 6





Matcha Strawberry Chia Pudding  	\$6
Wild Berry and Yogurt Parfait	\$6
Tropical Overnight Oats  	\$6
GF oats, mango, pineapple, banana, soy milk	
Assorted Chips 40g	\$2
Seasonal Whole Fruit	\$2
House-made Granola Bars	\$3
GF oats, chocolate chips, almond, pumpkin & sunflower seeds, raisins, blueberry, cranberry	
Scholars Trail Mix	50g bag \$3 500g bag \$24
Cranberries, almonds, raisins, pumpkin seeds, cashews, granola, cherry, blueberry, chocolate chips, banana chips	

SHARED SNACKS

Price per order

Serves 8 - 10 people

Chips with Salsa and Guac  	\$32
Tortilla chips, salsa, guacamole	
Chips and Dip 	\$22
Tortilla chips, French onion dip	





 **vegan**  **halal**  **ocean wise**  **made without gluten**

Platters

PLATTERS

Small 8 - 10 people | Large 20 - 24 people

	Small	Large
GF & Vegan Dessert Bars   Oat bars, almond brownies	\$30	\$70
Dessert Platter Cream puffs, berry tarts, macarons, mini cheesecakes	\$30	\$70
Bars and Cookies Assorted house-baked cookies, dessert bars	\$19	\$46
Cookie Platter Assorted house-baked cookies	\$14	\$31
Mini Pastry Platter Mini muffins, mini scones, mini croissants, served with butter	\$17	\$40
Fresh Fruit and Berry Platter   Seasonal fresh cut fruit	\$50	\$110
Canadian Cheese Platter  Assorted Canadian cheese, red pepper jelly, gluten-free crackers, olives, pickled vegetables, fig, apricot	\$82	\$165
Local Charcuterie Platter  Local assorted meats, red pepper jelly, GF crackers, olives, pickled vegetables	\$75	\$160
Crudite Platter   Assorted seasonal vegetables, beet hummus, sriracha ranch	\$33	\$75
Mediterranean Dips Muhammara dip, bruschetta, beet hummus  , grilled pita, GF crackers 	\$36	\$80

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Sandwich Buffet

Price per person

Minimum 20 people

Build Your Own Buffet \$20

3 - 5 Sandwiches

2 Salads


Assorted Desserts

SANDWICHES

Choose three to five sandwiches

*Sandwiches can be made gluten-free (except wraps)

Chicken Caesar Wrap

Romaine, kale, yogurt Caesar dressing, Parmesan cheese, chicken thigh , flour tortilla

Veggie Club

Avocado, alfalfa, pickled beets, crispy onions, cucumbers, arugula, hummus, ciabatta

Falafel Wrap

Falafel, cucumber, tomato, pickled red cabbage, lemon basil yogurt, feta cheese, flour tortilla

Ham and Swiss Baguette

Black Forest ham, Swiss cheese, caramelized onion, mustard mayo, French baguette

Devilled Egg Sandwich

Devilled egg salad, leaf lettuce, sourdough

Miso Tofu and Apple Sandwich

Smoky miso tofu, pickled carrots, Granny Smith apples, sesame mustard mayo, arugula, ciabatta

Roast Beef and Red Pepper Pesto Sandwich

Roast beef, arugula, roasted red pepper pesto, sourdough

Cranberry Turkey Sandwich

Turkey, cranberry chutney, mayo, mozzarella, arugula, sourdough

SALAD

Choose two salads

Caesar Salad

Romaine, kale, croutons, yogurt Caesar dressing, Parmesan cheese

Summer Greens & Berry Salad

Greens, berries, almonds, white balsamic dressing

Dill Pickle Potato Salad

Potato, dill pickle, fennel, celery, creamy dill dressing

Moroccan Carrot and Quinoa Salad

Roast carrot, quinoa, raisin, herbs, pumpkin seeds, chickpea

Golden Beet and Goat Cheese Salad

Golden beets, fennel, red onion, goat cheese, arugula, ginger citrus dressing

Watermelon Feta Salad





Watermelon, cucumber, feta, red onion, fresh herbs, red wine vinaigrette

Pesto Pasta Salad

Pesto, asparagus, peas, grape tomatoes, feta cheese, pasta

DESSERT

Assorted cookies and dessert squares

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Buffet Packages

Price per person

Minimum 20 people

Nechako Package \$32

2 Salads, 1 Vegetable, 1 Starch,
1 Pasta, 1 Entrée, 1 Plant-based
Entrée, 1 Dessert

Cascades Package \$45

2 Salads, 1 Vegetable, 1 Starch,
1 Pasta, 2 Entrées, 1 Plant-Based
Entrées, 2 Desserts

SALADS

Caesar Salad

Romaine, kale, croutons, Parmesan, yogurt Caesar dressing

Summer Greens & Berry Salad

Greens, berries, almonds, white balsamic dressing

Dill Pickle Potato Salad

Potato, dill pickle, fennel, celery, creamy dill dressing

Moroccan Carrot and Quinoa Salad

Roasted carrot, quinoa, raisin, herbs, pumpkin seeds, chickpeas

Golden Beet and Goat Cheese Salad

Golden beets, fennel, red onion, goat cheese, arugula, ginger citrus dressing

Watermelon Feta Salad

Watermelon, cucumber, feta cheese, red onion, fresh herbs, red wine vinaigrette

Pesto Pasta Salad

Pesto, asparagus, peas, grape tomatoes, feta, pasta

STARCHES

Garlic Mashed Potatoes

Yukon Gold potatoes, garlic, rosemary

Lemongrass Rice

Jasmine rice, ginger, lemongrass

Roasted Fingerling Potatoes

Fingerling potatoes, rosemary, lemon

Yams with Hot Honey Butter

Roast yams, hot honey butter, pumpkin seeds, fresh herbs

Wild Rice Pilaf

Wild rice blend, pumpkin seeds, hemp hearts, cranberries

VEGETABLES

Roast Summer Vegetables

Red peppers, yellow peppers, zucchini, yellow squash, thyme

Sesame Stir Fry

Red peppers, yellow peppers, bok choy, carrots, snap peas, sesame

Roast Lemon Cauliflower and Broccoli

Broccoli, cauliflower, lemon, garlic

Basil Zucchini

Zucchini, yellow zucchini, capers, pine nuts, mint, basil

Sichuan Green Beans

Fried green beans, Sichuan sauce

PASTA

Smoked Cheddar Mac and Cheese

Smoked cheddar sauce, cavatappi (corkscrew) pasta, Parmesan cheese, panko topping

Mushroom Gnocchi

Pan-Seared gnocchi, wild mushrooms, butter, fresh herbs, Parmesan cheese

Miso Mushroom Risotto

Wild mushrooms, miso broth, arborio rice, fresh herbs





Creamy Red Pepper Pasta

Roast red pepper pesto, white wine cream sauce, kale, cavatappi (corkscrew) pasta, Parmesan cheese

Grilled Vegetable Broken Lasagna

Roasted zucchini, roasted peppers, marinara, herbed ricotta, spinach

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Buffet Packages

Price per person

Minimum 20 people

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1 Pasta, 1 Entrée, 1 Plant-based
Entrée, 1 Dessert

Cascades Package \$45
2 Salads, 1 Vegetable, 1 Starch,
1 Pasta, 2 Entrées, 1 Plant-Based
Entrées, 2 Desserts


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ENTREES

Sumac Roasted Chicken

Marinated Chicken , pine nuts

Turmeric Lime Roasted Chicken

Yogurt- and spice-marinated chicken , poblano and pepito salsa

Mushroom Chicken Breast

Seared chicken breast , shiitake and sesame sauce

Lemongrass Braised Brisket

Coconut and lemongrass braised brisket

Citrus Pork Loin

Citrus marinated roast pork loin, peach mustard

Tamari Beef Roast

Sliced tamari- and rosemary-marinated inside round roast

Tomato and Caper Cod

Cod, grape tomato, caper, anchovy, fresh herbs

Miso Citrus Salmon

Oven-roasted salmon, miso vinaigrette, citrus, pumpkin seeds

PLANT-BASED ENTREES

Mushroom-Braised Tofu

Firm and puffy tofu, shiitake mushroom gravy

Moussaka

Lentil, eggplant, potato, tofu, cashew bechamel

Maple Mustard Tofu

Crispy tofu, green beans, maple mustard sauce

Mango Almond Curry

Firm tofu, eggplant, carrots, cabbage, mango, almond curry sauce

Shepherds Pie

Lentil and mushroom base, garlic mashed potatoes

DESSERTS

Chocolate Decadence Cake

Chocolate cake, bourbon cherry compote

Tiramisu

Sponge cake, mascarpone, coffee

Lemon Shortcake





Vanilla cake, lemon curd, whipped cream

Pina Colada Panna Cotta

Coconut panna cotta, pineapple jelly, coconut, roast pineapple

Cupcakes

Vanilla cupcakes with vanilla frosting and Chocolate cupcakes with chocolate frosting

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Canapes

COLD CANAPES

Price per dozen

Minimum two dozen





- Watermelon Prosciutto Skewer**  **\$30**
Watermelon, prosciutto, mint, feta
- Beet Bruschetta**  **\$24**
Crostoni, beet bruschetta, cashew cheese, greens
- Onion and Goat Cheese Puff** **\$28**
Puff pastry, goat cheese, caramelized onion, thyme
- Orange and Blue Cheese Endive**  **\$24**
Walnut, orange, blue cheese, honey, fresh herbs, endive
- Watermelon "Poke" Spoon**   **\$24**
Watermelon, cucumber, nori, sesame
- Elotes Avocado Toast** **\$30**
Crostoni, avocado, roast red pepper, Cotija cheese, roast corn, pickled red onion

HOT CANAPES

Price per dozen

Minimum Two Dozen

- Cardamom Chicken Skewers**  **\$33**
Cardamom and herb-marinated chicken skewers , cilantro salsa
- Yam and Black Bean Tostadas**   **\$24**
Black beans, spiced roast yams, chipotle mayo, avocado, cilantro, crispy corn tortilla
- Miso Mushroom Aracini**  **\$24**
Miso mushroom risotto, sundried tomato aoli
- Chipotle Pulled Pork Sliders** **\$33**
Chipotle-braised pork, marinated onions, avocado, chipotle mayo
- Adobo Chicken Sliders** **\$38**
Beer- and adobo-braised chicken, avocado, jalapeno cilantro slaw, chipotle mayo
- Mac and Cheese Fritter** **\$24**
Smoked cheddar macaroni and cheese, spicy ketchup

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More Food

PIZZA

14" in 8 slices

Price per pizza

GF Option Available

Cheese	\$28
Mozza, Cheddar, Monterey Jack, tomato sauce	
Pepperoni	\$28
Pepperoni, mozzarella, tomato sauce	
Canadian	\$28
Pepperoni, bacon, mushrooms, mozzarella, tomato sauce	
Mediterranean	\$28
Roast red pepper, olives, tomato, spinach, feta, mozzarella, tomato sauce	
Pesto Tomato	\$28
Tomato, artichoke, mozzarella, pesto cream sauce	
Buffalo Chicken	\$28
Shredded chicken  , red onion, blue cheese, mozzarella, Franks Red Hot, cream sauce	
Beyond Calabrese 	\$28
Jalapeno, peppers, onion, Beyond Crumble, Daiya cheese, tomato sauce	
BBQ Jackfruit 	\$28
Jackfruit, onions, jalapeno, cilantro, Daiya cheese, chipotle mayo, BBQ sauce	

BBQ

Price per person

Minimum 20 People

Classic Summer BBQ	\$20
Beef hotdogs and Beyond sausage, hot dog toppings, dill potato salad, coleslaw, watermelon, fresh-baked cookies	
Burger BBQ	\$23
Beef and Beyond burgers, burger toppings, dill potato salad, coleslaw, watermelon, fresh-baked cookies	
Southern BBQ	\$30
Braised brisket, BBQ chicken  , tofu skewer, baked beans, jalapeno cornbread, dill pickle potato salad, coleslaw, watermelon, walnut brownie	

MEALS TO GO


Price per meal





Minimum 5

All meals include cutlery and a napkin

GF options available

Bags will be labelled

Breakfast To Go	\$11
House-baked muffin, butter, whole fruit, juice	
Lunch To Go	\$17
Assorted mix of Cranberry turkey, Roast beef red pepper pesto, and Miso tofu sandwiches  , with whole fruit, potato chips, cookie, water	

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Soft Drinks

CANS & BOTTLES

Price per drink

Coke Products	
355 ml can	\$3
500 ml bottle	\$4
Nestea Zero	
355 ml can	\$3
Karma Can Assorted Flavours	
285 ml can	\$4
Bubly	
473 ml can	\$4
Dasani	
591 ml bottle	\$4
Perrier	
330 ml bottle	\$4
Juice	
assorted flavours	\$4

WATER & JUICE

Served in dispensers

Infused Water	
50 people	\$30
100 people	\$50
Still Water	
10 people	\$5
50 people	\$25
100 people	\$45
Juice Crystals	
10 people	\$18
50 people	\$48
Juice Concentrate	
10 people	\$20
50 people	\$80

COFFEE





Medium Roast Organic Fairtrade Coffee

10 cup	\$27
30 cup	\$70
80 cup	\$174
100 cup	\$218
Per tea bag	\$2.85

TEA

Four O'Clock Tea

Minimum of 5

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Alcoholic Beverages

BEER

Price per drink

Whistler Forager (GF)	355 ml can	\$9
Sleeman's Honey Brown	355 ml can	\$9
OK Springs 1516 Lager	355 ml can	\$9
OK Springs Pale Ale	355 ml can	\$9
OK Springs Terrace Mountain IPA	355 ml can	\$9

CIDER





Price per drink

Okanagan Apple Cider	355 ml can	\$9
Okanagan Harvest Pear Cider	355 ml can	\$9
Okanagan Black Cherry Cider	355 ml can	\$9

WINE

Price per glass

	5 oz glass	750 ml bottle
Red Wine		
Inniskillin Cabernet Sauvignon	\$11	\$50
Blasted Church Hatsfield Fuse		\$58
White Wine		
Inniskillin Pinot Grigio	\$11	\$50
Blasted Church Dam Flood 2021		\$58


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