



THE
CATERING CO.
EST. 2021

CATERING
= MENU =

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TESTIMONIALS



Delicious

MUFFINS
DANISHES
COFFEE



BREAKFAST

CONTINENTAL [MIN. OF 8 GUESTS] **\$10.00**

Breakfast Pastry, Whole Fruit, Individual Yogurt, Venue Fair Trade Coffee or a bottle of juice

ENHANCEMENTS

- | | |
|--|--|
| STRAWBERRY BANANA SMOOTHIES \$2.49 [PER PERSON] | POWERADE - ASSORTED FLAVORS \$2.99 [PER PERSON] |
| GRANOLA BAR \$1.99 [PER PERSON] | MONSTER ENERGY DRINK \$2.99 [PER PERSON] |
| CLIFF BAR \$2.99 [PER PERSON] | |

PREMIUM BREAKFAST BOX [MIN. OF 6 GUESTS] **\$10.00**

Available as Vegetarian

A premium hot breakfast sandwich, a choice of a breakfast taco consisting of scrambled eggs, maple bacon, shredded cheese and crispy Jalapenos or a toasted English Muffin with maple bacon, scrambled eggs and cheddar cheese.

Served with Tater Tots and a piece of whole fruit. Your choice of Venue Fair trade coffee or bottled juice.

ENHANCEMENTS

- | | |
|--|--|
| STRAWBERRY BANANA SMOOTHIES \$2.49 [PER PERSON] | CLIFF BAR \$2.99 [PER PERSON] |
| GLUTEN FREE BREAD OR WRAP \$2.99 [PER PERSON] | POWERADE - ASSORTED FLAVORS \$2.99 [PER PERSON] |
| INDIVIDUAL YOGURT \$1.99 [PER PERSON] | MONSTER ENERGY DRINK \$2.99 [PER PERSON] |
| GRANOLA BAR \$1.99 [PER PERSON] | |

CONDOR CONTINENTAL [MIN. OF 8 GUESTS] **\$12.00**

Assorted Mini Cinnamon Rolls, Butter Croissants, Danishes and Mini Muffins.

Served with Whole Wheat and White Texas Toast, served with a Seasonal Fresh Fruit Platter, Venue Fair Trade Coffee, Tea and chilled pitchers of orange juice.

ENHANCEMENTS

- | | |
|--|--|
| BAGELS AND CREAM CHEESE WITH BUTTER AND PRESERVES \$3.49 [PER PERSON] | ADD SEASONAL FRUIT KABOBS \$3.49 [PER PERSON] |
| STRAWBERRY GRANOLA YOGURT \$2.99 [PER PERSON] | AVOCADO TOAST \$2.99 [PER PERSON] |
| STRAWBERRY BANANA SMOOTHIES \$2.49 [PER PERSON] | GLUTEN FREE BREAD \$2.99 [PER PERSON] |
| | BOTTLED JUICE \$2.49 [PER PERSON] |

RISE AND SHINE [MIN. OF 6 GUESTS] **\$15.00**

Assorted Mini Muffins, Danishes, Buttered Croissants and Mini Cinnamon rolls served with butter and preserves. Seasonal Fresh Fruit Platter, Scrambled Eggs with Scallions, Bacon, Venue Home Fries. Whole Wheat and White Texas Toast Bread.

Served with Venue Fair Trade Coffee and Tea and chilled pitchers of juice.

ENHANCEMENTS

- | | |
|--|--|
| BAGELS AND CREAM CHEESE WITH BUTTER AND PRESERVES \$3.49 [PER PERSON] | SEASONAL FRUIT KABOBS \$3.49 [PER PERSON] |
| STRAWBERRY GRANOLA YOGURT \$2.99 [PER PERSON] | AVOCADO TOAST \$2.99 [PER PERSON] |
| STRAWBERRY BANANA SMOOTHIES \$2.49 [PER PERSON] | GLUTEN FREE BREAD \$2.99 [PER PERSON] |
| | BOTTLED JUICE \$2.49 [PER PERSON] |

PREMIUM BREAKFAST BUFFET [MIN. OF 6 GUESTS] **\$17.00**

Assorted Mini Muffins, Danishes, Buttered Croissants and Mini Cinnamon rolls served with butter and preserves. Seasonal Fresh Fruit Platter, Scrambled Eggs with Scallions, Bacon, Venue Home Fries. Whole Wheat and White Texas Toast Bread.

Served with Venue Fair Trade Coffee and Tea and chilled pitchers of juice.

ENHANCEMENTS

- | | |
|--|--|
| BAGELS AND CREAM CHEESE WITH BUTTER AND PRESERVES \$3.49 [PER PERSON] | SEASONAL FRUIT KABOBS \$3.49 [PER PERSON] |
| STRAWBERRY GRANOLA YOGURT \$2.99 [PER PERSON] | AVOCADO TOAST \$2.99 [PER PERSON] |
| STRAWBERRY BANANA SMOOTHIES \$2.49 [PER PERSON] | GLUTEN FREE BREAD \$2.99 [PER PERSON] |
| | BOTTLED JUICE \$2.49 [PER PERSON] |

LUNCH

THE DELI SHOPPE [MIN. OF 8 GUESTS] \$17.00

A selection of Deli Style Sandwiches and Wraps:

Roast Beef, Cheddar Cheese, Lettuce and tomato with horseradish aioli.

Turkey, Havarti, Lettuce, Tomato and Chipotle Aioli. Deviled Egg Salad with Lettuce and Tomato.

Grilled Vegetable Wraps with Basil Pesto Aioli and baby spinach (ask how to make it Vegan), Southwest Chicken Salad Wraps.

Served with Venue Kettle Chips and an Assorted Pickle Tray. Served with Sugar Dusted Brownies and a Seasonal Fresh Fruit Platter.

ENHANCEMENTS

SOUP FOR | **\$2.49** [PER PERSON]
A Choice of Tomato Basil, Broccoli Cheddar, Butternut Squash or Loaded Potato Soup

CHEESECAKE SQUARES OR FRESHLY BAKED COOKIES | **\$1.49** [PER PERSON]

A PREMIUM SUMMERFRESH SALAD | **\$2.99** [PER PERSON]
Fusilli Bruschetta Pasta Salad, Red Skinned Salad, Pad Thia Salad, Quinoa Greek & Feta Salad or Asian 7 Grain Salad

A GARDEN OR CAESAR SALAD | **\$2.99** [PER PERSON]

THE VENUE TACO BAR BUFFET [MIN. OF 10 GUESTS] \$19.00

Assorted Soft and Hard Shells Tortillas, Cajun Grilled Chicken, Seasoned Taco Beef, Grilled Vegetables, Shredded Lettuce, Diced Tomato, Sour Crème, Pico de Gallo, Hot Sauce and jalapenos.

Served with your choice of Black Bean and Corn Salad or Mexican Style Rice.

Served with A Seasonal Fruit Platter and Assorted Dessert Squares.

ENHANCEMENTS

MEXICAN TORTILLA SOUP OR OTHER ASSORTED SOUPS | **\$2.49** [PER PERSON]

A GARDEN OR CAESAR SALAD | **\$2.49** [PER PERSON]

FRUIT KABOBS | **\$2.49** [PER PERSON]

GUACAMOLE | **\$0.99** [PER PERSON]

A PREMIUM SUMMERFRESH SALAD | **\$2.99** [PER PERSON]
Fusilli Bruschetta Pasta Salad, Red Skinned Salad, Pad Thia Salad, Quinoa Greek & Feta Salad or Asian 7 Grain Salad

CHEESECAKE SQUARES OR FRESHLY BAKED COOKIES | **\$1.49** [PER PERSON]

BACKYARD

BBQ BUFFET [MIN. OF 12 GUESTS]

\$19.00

Caesar or Garden Salad, Venue Kettle Chips, Grilled Canadian all Beef burgers, Kaiser buns, Buttermilk Corn on the Cob, Plant based Vegetable Burgers, a choice of southwest potato salad or traditional coleslaw.

Served with Watermelon and assorted dessert squares and sugar dusted brownies.

ENHANCEMENTS

VENUE MAPLE BBQ PULLED PORK | **\$3.49** [PER PERSON]

MAPLE BBQ CHICKEN BREASTS | **\$3.49** [PER PERSON]

OKTOBERFEST SAUSAGES | **\$2.99** [PER PERSON]

FRUIT KABOBS | **\$2.49** [PER PERSON]

A PREMIUM SUMMERFRESH SALAD | **\$2.99** [PER PERSON]

A Choice of Tomato Basil, Broccoli Cheddar or Butternut Squash

UPGRADE TO STRAWBERRY SHORTCAKE | **\$2.49** [PER PERSON]

ICE CRÈME SANDWICHES | **\$1.99** [PER PERSON]

ITALIAN THEMED BUFFET [MIN. OF 12 GUESTS] \$19.00

Warm Venue Garlic Bread, Traditional Caesar Salad, Basil Pesto Vegetable Primavera Penne, Venue 4 Cheese Tortellini and Handcrafted Chicken Parmesan.

Served with a Seasonal Fruit Platter and assorted dessert squares.

ENHANCEMENTS

SOUP FOR | **\$2.49** [PER PERSON]
A Choice of Italian wedding or other listed soups

A GARDEN SALAD | **2.49** [PER PERSON]

A PREMIUM SUMMERFRESH SALAD | **\$2.99** [PER PERSON]
Fusilli Bruschetta Pasta Salad, Red Skinned Salad, Pad Thia Salad, Quinoa Greek & Feta Salad or Asian 7 Grain Salad

CHEESECAKE SQUARES OR FRESHLY BAKED COOKIES | **\$1.49** [PER PERSON]

TIRAMISU CAKE | **\$2.49** [PER PERSON]

ITALIAN CANNOLI'S | **\$2.99** [PER PERSON]

GREEK THEMED BUFFET [MIN. OF 12 GUESTS] \$19.00

Traditional Greek Salad, Grilled Pita Wedges, Rice Pilaf, Vegetable Kabobs, Tzatziki Sauce, Butter Brushed Chicken Kabobs and Greek Style Potatoes.

Served with a seasonal fruit platter and assorted dessert squares and sugar dusted brownies.

ENHANCEMENTS

SOUP FOR | **\$2.49** [PER PERSON]
A Choice of Tomato Basil, Broccoli Cheddar, Butternut Squash or Loaded Potato Soup

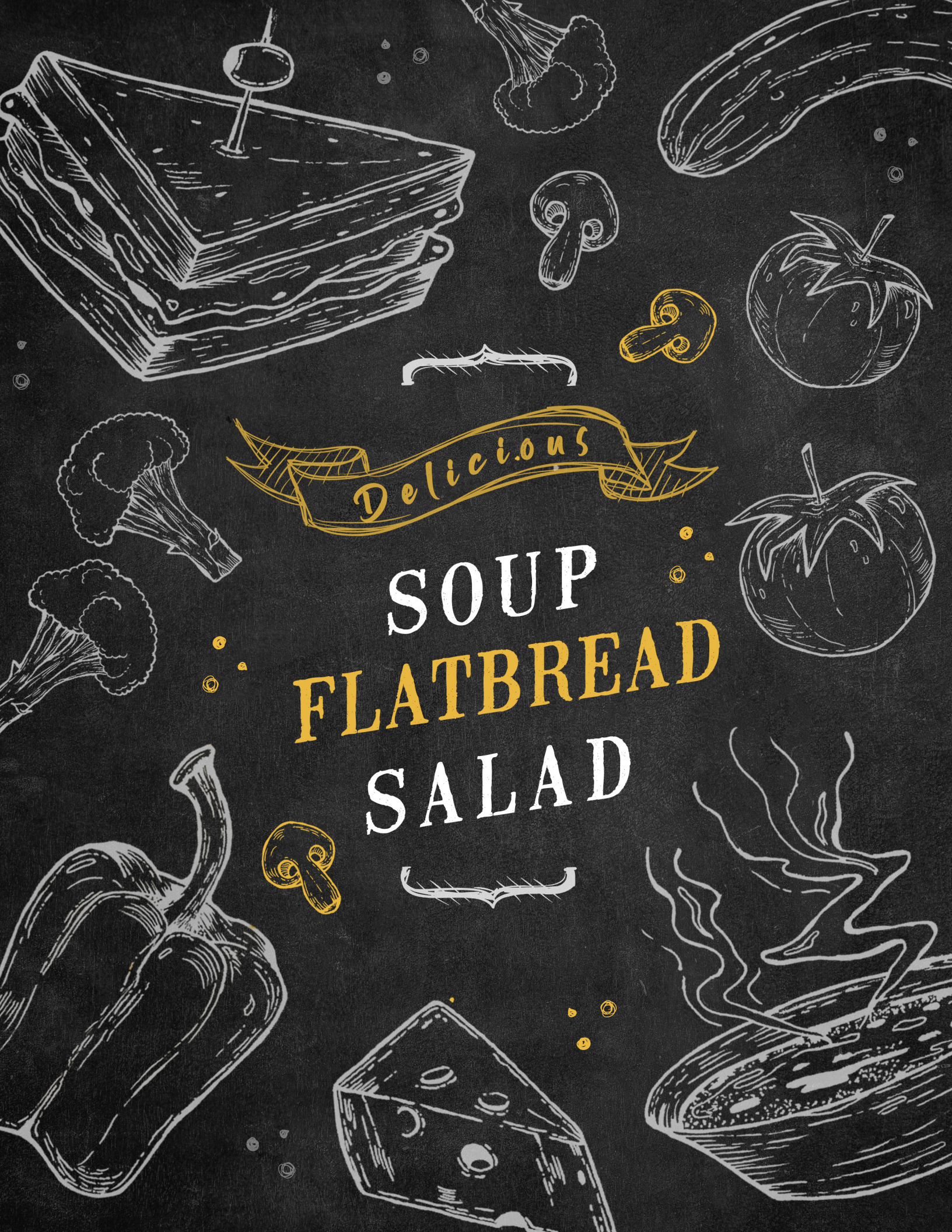
A GARDEN OR CAESAR SALAD | **\$2.99** [PER PERSON]

SUBSTITUTE BEEF FOR CHICKEN | **\$1.99** [PER PERSON]

STEAK KABOBS | **\$3.49** [PER PERSON]

A PREMIUM SUMMERFRESH SALAD | **\$2.99** [PER PERSON]
Fusilli Bruschetta Pasta Salad, Red Skinned Salad, Pad Thia Salad, Quinoa Greek & Feta Salad or Asian 7 Grain Salad

CHEESECAKE SQUARES OR FRESHLY BAKED COOKIES | **\$1.49** [PER PERSON]



Delicious

SOUP
FLATBREAD
SALAD

INDIAN THEMED BUFFET [MIN. OF 10 GUESTS] \$20.00

Grilled Flatbread, Tricolored Chickpea Salad, Roasted Red Pepper Hummus with Crudité, Steamed Jasmine Rice, Tzatziki, Venue Butter Chicken and house made Vegetable Curry.

Served with a seasonal fruit platter and assorted dessert squares and sugar dusted brownies.

ENHANCEMENTS

SOUP FOR | **\$2.49** [PER PERSON]

A GARDEN OR CAESAR SALAD |
\$2.99 [PER PERSON]

A PREMIUM SUMMERFRESH
SALAD | **\$2.99** [PER PERSON]

Fusilli Bruschetta Pasta Salad, Red Skinned Salad, Pad Thia Salad, Quinoa Greek & Feta Salad or Asian 7 Grain Salad

CHEESECAKE SQUARES OR
FRESHLY BAKED COOKIES |
\$1.49 [PER PERSON]

ASIAN THEMED BUFFET [MIN. OF 10 GUESTS] \$20.00

Asian Pad Thai Salad, Vegetable Spring rolls, Steamed White Rice, Asian Style Vegetable Stir-fry tossed in a Pineapple Curry sauce, Asian Chicken Stir-fry tossed in our Venue Stir fry Sauce.

Served with Assorted Dessert squares and sugar dusted brownies and a Seasonal Fruit Platter.

ENHANCEMENTS

SOUP FOR | **\$2.49** [PER PERSON]

A Choice of Tomato Basil, Broccoli Cheddar, Butternut Squash or Loaded Potato Soup

A PREMIUM SUMMERFRESH
SALAD | **\$2.99** [PER PERSON]

Fusilli Bruschetta Pasta Salad, Red Skinned Salad, Pad Thia Salad, Quinoa Greek & Feta Salad or Asian 7 Grain Salad

A GARDEN OR CAESAR SALAD |
\$2.99 [PER PERSON]

SUBSTITUTE BEEF FOR CHICKEN |
\$1.99 [PER PERSON]

CHEESECAKE SQUARES OR
FRESHLY BAKED COOKIES |
\$1.49 [PER PERSON]

GOURMET FLATBREADS, SOUPS & SALAD BUFFET [MIN. OF 10 GUESTS] \$17.00

Garden Salad or Caesar Salad and your choice of soup, Choice 3 of the following Assorted Gourmet Flatbreads - Grilled Vegetable, Butter Chicken, Bruschetta with Basil Pesto, Mexican Style, BBQ Chicken or Spinach and Feta. Served with a seasonal fruit tray and assorted dessert squares.

Served with a seasonal fruit platter and assorted dessert squares and sugar dusted brownies.

ENHANCEMENTS

A PREMIUM SUMMERFRESH
SALAD | **\$2.99** [PER PERSON]

Fusilli Bruschetta Pasta Salad, Red Skinned Salad, Pad Thia Salad, Quinoa Greek & Feta Salad or Asian 7 Grain Salad

SECOND SALAD OR SOUP FOR |
\$2.49 [PER PERSON]

CHEESECAKE SQUARES OR
FRESHLY BAKED COOKIES |
\$1.49 [PER PERSON]

BOXED BISTRO LUNCH \$12.00

All bistro lunches are served with your choice of a brownie or a piece of seasonal fruit. Bottled water is included. Upgrade to a Powerade, Milk or Chocolate Milk for \$1.50. Add halal or grilled chicken for \$1.99.

CHICKEN PRIMAVERA (V): Fusilli pasta, grilled chicken, tossed in a garlic crème sauce with sautéed grilled veggies served with a wedge of garlic bread.

GRILLED VEGETABLE PENNE (V): Assorted grilled vegetables tossed in marinara sauce, served with a wedge of garlic bread.

BUTTER CHICKEN: Tender chunks of grilled chicken, simmered in a rich butter sauce, served on bed of white rice with warm flatbread.

CHEESE TORTELLINI (V): Cheese stuffed tortellini, tossed in a rose sauce (Venue Signature item), served with a wedge of garlic bread. *Make it Vegan! (Minus the bread, can substitute with raw veggies: cherry tomatoes, carrots and cucumber slices.)*

BACON MAC & CHEESE: Macaroni noodles tossed in our creamy cheese sauce with chunks of real bacon, served with a wedge of garlic bread.

PREMIUM BISTRO BOXED LUNCH \$11.00

All deli lunches are served with your choice of Venue kettle chips or nachos with salsa and fresh baked cookie or brownie. Bottled water is included. Upgrade to a Powerade, Milk or Chocolate Milk for \$1.50.

TURKEY & BACON CLUBHOUSE: Sliced turkey and bacon piled high on a sesame seed kaiser, brushed with chipotle mayo. Topped with lettuce and tomato.

HAM & SWISS SANDWICH: Deli style ham piled high on a sesame seed kaiser with swiss cheese, dijon mustard, lettuce and tomato.

ROASTED BEEF & CHEDDAR SANDWICH: Sliced roast beef piled high on a sesame seed kaiser with creamy horseradish mayo, Canadian cheddar cheese, lettuce and tomato.

CHICKEN CAESAR WRAP: A Venue classic! A flour tortilla stuffed with our classic chicken caesar sauce.

GRILLED VEGGIE WRAP (V): A flour tortilla stuffed with grilled veggies, spinach and roasted red pepper hummus. *Vegan!*

VEGAN FALAFEL WRAP (V): A flour tortilla filled with warm falafels, roasted red pepper hummus, spinach and seasoned tomatoes. *Vegan!*

RECEPTION FOOD BARS

VENUE SLIDER BAR [MIN. OF 16 GUESTS] **\$13.00**

A selection of gourmet sliders: Canadian all beef burgers, Venue Pulled Pork, Grilled Cajun Chicken and Black Bean Veggie Burgers. Served with Slider buns, Venue Kettle Chips and Assorted Pickles. Assorted topping consists of lettuce, tomato, red onion, crispy jalapenos, Ranch Dressing, Hot Sauce, Venue Crispy Onions and Chipotle aioli.

— ENHANCEMENTS —

SLICED CANADIAN CHEDDAR \$0.99 [PER PERSON]	SLICED SWISS CHEESE \$0.99 [PER PERSON]
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VENUE MAC & CHEESE BAR [MIN. OF 12 GUESTS] **\$13.00**

Our Venue signature Mac and Cheese served with a selection of gourmet topping, Siracha Ketchup, Japanese Breadcrumbs, Crumbled Bacon, Seasoned Tomatoes, Green Onion, Crispy Jalapenos and of course Our Venue Cheese Blend!

— ENHANCEMENTS —

PULLED PORK \$1.79 [PER PERSON]	BUFFALO CHICKEN \$2.49 [PER PERSON]
CHOPPED BACON STRIPS \$1.79 [PER PERSON]	GRILLED CAJUN CHICKEN \$1.99 [PER PERSON]
PULLED CANADIAN BEEF \$2.99 [PER PERSON]	

MASHED POTATO BAR [MIN. OF 12 GUESTS] **\$13.00**

Piping Hot Red Skin Garlic Mashed Potatoes served with brown Vegetarian gravy, green onion, crumbled bacon, garlic butter, Pico De Gallo, Shredded Cheese and our Hand-Crafted Crispy Onions.

— ENHANCEMENTS —

BUFFALO CHICKEN \$2.49 [PER PERSON]	BUTTER CHICKEN \$2.49 [PER PERSON]
PULLED PORK \$1.79 [PER PERSON]	CANADIAN PULLED BEEF \$2.99 [PER PERSON]
GRILLED CAJUN CHICKEN \$2.49 [PER PERSON]	SWEET POTATO FRIES \$1.99 [PER PERSON]
TACO BEEF \$1.49 [PER PERSON]	

NACHO EXTRAVAGANZA [MIN. OF 10 GUESTS] **\$13.00**

A mountain of warm tri colored nacho chips, topped with our Venue Cheese Blend, Jalapeno Cheese Sauce, shredded lettuce seasoned tomatoes, green onion, diced sweet peppers and jalapenos.

Served with Pico De Gallo and Sour Crème on the side.

— ENHANCEMENTS —

BUFFALO CHICKEN \$2.49 [PER PERSON]	TACO BEEF \$1.49 [PER PERSON]
PULLED PORK \$1.99 [PER PERSON]	DOUBLE CHEESE \$2.49 [PER PERSON]
GRILLED CHICKEN \$2.49 [PER PERSON]	GUACAMOLE \$0.99 [PER PERSON]

VENUE POUTINE BAR [MIN. OF 12 GUESTS] **\$13.00**

Our Venue Fries served hot and crispy, served with Venue Vegetarian Poutine Gravy, Quebec Cheese Curds, Venue Cheese Blend, Handcrafted Crispy Onions, Assorted Hot sauces, Green Onion, Crispy Jalapenos, Crumbled Bacon, Chipotle Aioli, Buttermilk Ranch and Sour Crème.

— ENHANCEMENTS —

BUFFALO CHICKEN \$2.49 [PER PERSON]	BUTTER CHICKEN \$2.49 [PER PERSON]
PULLED PORK \$1.79 [PER PERSON]	CANADIAN PULLED BEEF \$2.99 [PER PERSON]
GRILLED CAJUN CHICKEN \$2.49 [PER PERSON]	SWEET POTATO FRIES \$1.99 [PER PERSON]
TACO BEEF \$1.49 [PER PERSON]	

CHOCOLATE FOUNTAIN

Small Fountain [25 People - 40 People] | **\$75.00**
Large Fountain [Up to 150 people] | **\$195.00**

A fountain of Rich Belgium Milk Chocolate, served with assorted fruit skewers, Brownie Bites, Rice Crispy Squares, Assorted Berries, Pretzel Sticks, Licorice, Angel Food Cake, Marshmallows and Mini Eclairs.

— ENHANCEMENTS —

CHEESECAKE SQUARES \$1.25 [PER PERSON]	CHEESECAKE POPS \$1.49 [PER PERSON]
VANILLA WAFER BARS \$0.99 [PER PERSON]	BROWNIE POPS \$1.49 [PER PERSON]
CINNAMON ROLLS \$0.99 [PER PERSON]	

PLATTERS & SHARAEABLES

CRUDITÉ AND DIP

Regular Platter [Serves 10 to 20 Guests] | **\$35.00**

Large Platter [Serves 20 to 40 Guests] | **\$69.00**

Fresh and Crisp Vegetables served with Buttermilk Ranch Dressing.

SEASONAL FRUIT PLATTER

Regular Platter [Serves 10 to 20 Guests] | **\$40.00**

Large Platter [Serves 20 to 40 Guests] | **\$75.00**

A selection of seasonal fresh fruit hand carved.

DOMESTIC CHEESE AND CRACKER PLATTER

Regular Platter [Serves 10 to 20 Guests] | **\$84.00**

Large Platter [Serves 20 to 40 Guests] | **\$155.00**

An excellent selection of domestic cheese and assorted crackers.

KETTLE CHIPS AND CHIPOTLE AIOLI

Regular Bowl [Serves 10 to 20 Guests] | **\$75.00**

Large Bowl [Serves 20 to 40 Guests] | **\$145.00**

Our Seasoned Venue Kettle Chips served hot and fresh with our signature chipotle aioli.

VENUE CHARCUTERIE BOARD

[Serves 10 to 15 Guests] | **\$77.00**

A selection of local cured meats and craft cheeses. Served along with pickled vegetables, roasted red peppers, assorted mustards, Crusty breads, Crostini's and other assorted gourmet condiments.

WING PLATTER

[Serves 10 to 15 Guests] | **\$80.00**

5lbs of our Signature Wings sauced the way you like them, Mild, Medium, Hot, Honey Garlic, Sweet Thai, Buffalo, Cajun Dry Rub, Maple BBQ and Mango Chipotle Dry Rub.

*Substitute Boneless Wings for additional \$29.00

TRIO OF DIPS

[Serves 10 to 15 Guests] | **\$77.00**

An Assortment of three dips, Our Venue Spinach Dip, Roasted Red Pepper Hummus and our Bruschetta Mixture served with Tri Coloured Tortilla Chips, Grilled Pita Wedges and Fresh crudité.

THE BIG CHEESE PLATTER

Regular Platter [Serves 10 to 20 Guests] | **\$90.00**

Large Platter [Serves 20 to 40 Guests] | **\$174.00**

An Assortment of all things cheese, Our Venue Mac and Cheese Bites, Mozzarella Sticks, Jalapeno Cream Cheese Poppers, Antijitos and Broccoli Cheddar Bites. Served with Marinara Sauce.

INTERNATIONAL PLATTER

Regular Platter [Serves 10 to 20 Guests] | **\$94.00**

Large Platter [Serves 20 to 40 Guests] | **\$174.00**

An assortment of favorites from around the world, mini Vegetable Spring Rolls, Mini Vegetable Samosas, Sweet Thai Popcorn Shrimp and Tandoori Chicken Skewers. Served with Sweet and Sour and Plum Sauce.

VENUE PUB PLATTER

Regular Platter [Serves 10 to 20 Guests] | **\$97.00**

Large Platter [Serves 20 to 40 Guests] | **\$184.00**

An Assortment of Pub Favorites, Venue Mac and Cheese Bites, Buffalo Chicken Quesadillas, Mozzarella Sticks and Garlic Bread with Cheese. Served with Onion Pedals in the Center. Buttermilk Ranch and Marinara for dipping.

PREMIUM PUB PLATTER

Regular Platter [Serves 10 to 20 Guests] | **\$97.00**

Large Platter [Serves 20 to 40 Guests] | **\$184.00**

An assortment of Premium Venue Pub Favorites – Broccoli Cheddar Bites, Bruschetta Flatbread, Mac and Cheese Bites, Roadhouse style wings done the way you like. Served with our Venue Kettle Chips in the Center.

VENUE SIGNATURE PUB PLATTER

Regular Platter [Serves 10 to 20 Guests] | **\$99.99**

Large Platter [Serves 20 to 40 Guests] | **\$194.00**

An assortment of our signature pub fare, Mac and Cheese Bites, BBQ Chicken Flatbread, Blazing Popcorn Shrimp, Garlic Bread with Cheese and our signature buffalo boneless wings sauced the way you like. Served with our Signature Venue Fries in the center.

DESSERT PLATTER

Regular Platter [Serves 10 to 20 Guests] | **\$62.00**

Large Platter [Serves 20 to 40 Guests] | **\$110.00**

An assortment of freshly baked Cookies and Brownies.

CHEESECAKE SQUARES PLATTER

Regular Platter [Serves 10 to 20 Guests] | **\$72.00**

Large Platter [Serves 20 to 40 Guests] | **\$129.00**

An Assortment of Gourmet Cheesecake Squares.

MAPLE BBQ ALL BEEF MEATBALLS | BY THE DOZEN **\$16.00**

SPINACH DIP PIN WHEELS (V) | BY THE DOZEN **\$16.00**

BBQ CHICKEN FLATBREAD | 8 PIECES **\$16.00**

CAPRESE SALAD ON A SKEWER (V) | BY THE DOZEN **\$21.00**

BRUSCHETTA WITH BASIL PESTO FLATBREAD (V) | 8 PIECES **\$16.00**

TANDOORI CHICKEN SKEWERS WITH TZATZIKI | BY THE DOZEN **\$23.00**

SOUTHWEST CHICKEN ROLLS WITH SWEET THAI CHILI SAUCE | BY THE DOZEN **\$19.00**

VEGETABLE SPRING ROLLS WITH PLUM SAUCE (V) | BY THE DOZEN **\$16.00**

MEXICAN NACHO BITE BOWLS (V) | BY THE DOZEN **\$16.00**

MINI CHEESE QUESADILLAS (V) | BY THE DOZEN **\$14.00**

ITALIAN ARANCINI BALLS WITH MARINARA SAUCE (V) | BY THE DOZEN **\$20.00**

BUTTER CHICKEN SPRING ROLLS WITH HERBED YOGURT DRESSING (V) | BY THE DOZEN **\$20.00**

VENUE MAC AND CHEESE BITES WITH MARINARA SAUCE | BY THE DOZEN **\$26.00**

STUFFED LOBSTER CAPS (V) | BY THE DOZEN **\$40.00**

SPANAKOPITA SWIRLS (V) | BY THE DOZEN **\$18.00**

CHICKEN SATAYS WITH SWEET THAI CHILI SAUCE | BY THE DOZEN **\$23.00**

CRISPY CHEESE RAVIOLI WITH MARINARA SAUCE (V) | BY THE DOZEN **\$18.00**

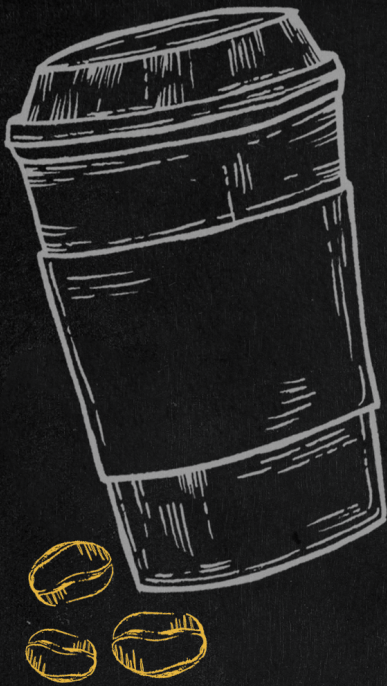
SWEET THAI BITES | BY THE DOZEN **\$23.00**

BROCCOLI CHEDDAR BITES WITH MARINARA SAUCE (V) | BY THE DOZEN **\$22.00**

HANDCRAFTED BACON WRAPPED JALAPENO POPPERS | BY THE DOZEN **\$27.00**

MINI VEGETABLE SAMOSAS WITH MANGO CHUTNEY | BY THE DOZEN **\$18.00**

BUTTERNUT SQUASH, TOMATO BASIL OR BROCCOLI CHEDDAR SOUP SHOTS | BY THE DOZEN **\$32.00**



Cheers!

**SWEET
HOT & COLD
TASTY**



BEVERAGES



**BADEN COFFEE COMPANY
FAIRTRADE COFFEE** [PER GUESTS] **\$3.00**

**ASSORTED HERBAL AND
ORANGE PEKOE TEA** [PER GUESTS] **\$3.00**

BOTTLED JUICE [PER BOTTLE] **\$3.00**

Assorted Bottles of Fruit Juice.

**SPARKLING "PERRIER"
WATER** [PER BOTTLE] **\$4.00**

Assorted Flavors of Bottled Perrier: Original and Peach.

CANNED POP [PER CAN] **\$3.00**

Assorted Coca Cola Products: Coke, Coke Zero, Diet Coke Iced Tea and Ginger Ale.

**BOTTOMLESS FOUNTAIN
POP STATION** [PER GUEST] **\$3.00**

Coke, Coke Zero, Fruitopia, Iced Tea and Ginger Ale.

TROPICAL PUNCH BOWL (NON-ALCOHOLIC)

Serves 30 glasses [Per Bowl] | **\$70.00**

A refreshing blend of fruit juices and diced fruit.

ISLAND STYLE RUM PUNCH **\$100.00**

A medley of assorted fruits flavors, Sweet Orange, Pineapple, vibrant Cranberry and chunks of real fruit and of course White Rum!

DINNER BUFFETS

FAJITA FIESTA [MIN. OF 16 GUESTS] **\$37.00**

Assorted Soft Shells Tortillas, Warm tricolored nacho chips with fresh Pico de Gallo. Cajun Grilled Chicken, Grilled Steak, Grilled Vegetables, Shredded Lettuce, Diced Tomato, Sour Crème, Pico de Gallo, Hot Sauce, Guacamole and jalapenos. Served with two of our handcrafted salads, Black Bean and Corn and our Southwest Salad.

Served with Spanish Style Rice, sautéed onions and sweet peppers. Chefs Choice of Dessert and a Seasonal Fruit Platter. All Dinner Buffets include a Coffee and Tea Station.

— ENHANCEMENTS —

SOUP FOR | **\$2.49** [PER PERSON]

Mexican Tortilla Soup or other assorted Soups

PLATED DESSERTS | **\$1.49** [PER PERSON]

Cheesecake Slices, Peanut Butter Torte (Vegan) or Molten Lava Cake

CHOCOLATE STUFFED CHURROS | **\$3.49** [PER PERSON]

THE BIG GREEK FEAST [MIN. OF 16 GUESTS] **\$37.00**

Traditional Greek Salad, Fresh Quinoa and Feta Salad, Grilled Pita Wedges, Dinner Rolls and Butter, Rice Pilaf, Vegetable Kabobs, Tzatziki Sauce, Roasted Portobello Mushroom Caps, Butter Brushed Chicken Kabobs, Steak Kabobs and Greek Style Potatoes. Chefs Choice of Dessert and a Seasonal Fruit Platter

Chefs Choice of Dessert and Seasonal Fruit Platter. All Dinner Buffets include a Coffee and Tea Station.

— ENHANCEMENTS —

SOUP FOR | **\$2.49** [PER PERSON]

Loaded Potato, Butternut Squash or Broccoli Cheddar

PLATED DESSERTS | **\$1.49** [PER PERSON]

Cheesecake Slices, Peanut Butter Torte (Vegan) or Molten Lava Cake

BACLAVA FOR DESSERT | **\$2.99** [PER PERSON]

ASIAN DINNER BUFFET [MIN. OF 16 GUESTS] **\$37.00**

Asian Pad Thai Salad, Seven Grain Salad, Dinner rolls and butter, Vegetable Spring rolls, Vegetable Egg Roll, Traditional Chicken balls, Steamed White Rice, Asian Style Vegetable Stir-fry tossed in a Pineapple Curry sauce, Asian Chicken Stir-fry tossed in our Venue Stir fry Sauce and Beef and Broccoli Lo Mien tossed in Asian inspired sauce.

Served with Sweet and Sour, Plum and teriyaki sauce. Chefs Choice of Dessert and Seasonal Fruit Platter. All Dinner Buffets include a Coffee and Tea Station.

ITALIAN THEMED BUFFET [MIN. OF 16 GUESTS] **\$40.00**

Warm Venue Garlic Bread and dinner rolls with butter, traditional Caesar Salad, Fusilli Bruschetta Pasta Salad, Basil Pesto Vegetable Primavera Penne, Stuffed Portobello Mushroom Caps, Venue 4 Cheese Tortellini, Roasted Red Skin Potatoes, Lemon Pepper Salmon and Handcrafted Chicken Parmesan.

Served with Tiramisu and a Seasonal Fruit Platter. All Dinner Buffets include a Coffee and Tea Station.

— ENHANCEMENTS —

SOUP FOR | **\$2.49** [PER PERSON]

Italian Wedding or other listed soups

PLATED DESSERTS | **\$1.49** [PER PERSON]

Cheesecake Slices, Peanut Butter Torte (Vegan) or Molten Lava Cake

ITALIAN CANNOLI'S |

\$2.99 [PER PERSON]

TRADITIONAL DINNER BANQUET [MIN. OF 25 GUESTS] **\$40.00**

Caesar Salad, Tuscany Bean Salad, Fresh Cruditè with Buttermilk Dressing, Warm Dinner rolls with butter and Venue Spinach Dip with warm pita wedges. Assorted Steamed Vegetables, Garlic Mashed or Roasted Red Skin Potatoes.

Asian Vegetable Stir fry in a pineapple curry sauce or Basil Pesto Primavera Penne.

Grilled Salmon with Garlic Herb Crème Sauce or Lemon Pepper Salmon with Mango Salsa.

Maple BBQ Chicken Grilled Chicken Breasts. Slow Roasted Canadian Roast Beef in a peppercorn gravy. Served with Creamy Horseradish.

Served with Strawberry Shortcake and a Seasonal Fruit Platter. All Dinner Buffets include a Coffee and Tea Station.

PREMIUM TRADITIONAL DINNER BANQUET [MIN. OF 25 GUESTS] **\$42.00**

Spinach Salad with Strawberries and Poppyseed Dressing, Traditional Caesar Salad, Fresh Wild Rice and Butternut Squash Salad, Assorted Pickled Vegetable Tray. Warm Dinner rolls and butter. Roasted Red Pepper Hummus with Warm Pita Wedges.

Assorted Steamed Vegetables, Roasted Red Skin or Garlic Mashed Potatoes. Roasted Cod Fish with Lemon Herb Butter or Lemon Pepper Salmon with Mango Salsa, Grilled Bacon Wrapped Maple BBQ Chicken Breasts.

Hand Carved Slow Roasted Turkey Breast or Slow Roasted Canadian Beef in a rich peppercorn gravy.

**Served with Cranberry sauce or Creamy Horseradish depending on the menu items selected*

Served with Strawberry Shortcake and a seasonal fruit platter. All Dinner Buffets include a Coffee and Tea Station.

— ENHANCEMENTS —

PLATED DESSERTS – *Strawberry or Blueberry Compote Cheesecake Slices, Peanut Butter Torte (Vegan) or Molten Lava Cake* | **\$3.99** [PER PERSON]

PLATED DINNERS

All plated dinners include freshly baked rolls and butter, One Soup or One Salad and your choice of two entrées to be selected by your guest. Dinner includes one Dessert and Venue fair trade Coffee and Tea service.

CHEFS CHOICE OF SOUP OPTIONS

BUTTERNUT SQUASH

Topped with a dollop of sour crème

CARROT AND GINGER

Topped with fresh parsley

TOMATO AND BASIL BISQUE

With mini grilled cheese croutons

BROCCOLI CHEDDAR SOUP

Garnished with Canadian Cheddar Cheese

ROASTED RED PEPPER BISQUE

Topped with feathered basil

SALAD OPTIONS

ARUGULA SALAD

Baby Arugula, Sundried Cranberries, Cherry Tomatoes and crumbled Feta cheese -Drizzled with a Honey balsamic dressing

FIELD GREENS SALAD

Fresh Greens topped with market vegetables. Drizzled with a Raspberry Vinaigrette

KALE CAESAR

Venue Caesar Dressing, Kale, Herb Croutons and sweet onion

SPINACH SALAD

Baby Spinach, Fresh Strawberries, Sunflower Seeds, Mushrooms, Sweet onion. Drizzled with Poppyseed Dressing

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Herb Croutons, Bacon, Venue Caesar Dressing, Grated Parmesan garnished with fresh lemon wedge

ENTREES

Vegan entrees available upon request

LEMON PEPPER SALMON TOPPED WITH FRESH MANGO SALSA | \$40.00

OVEN ROASTED CHICKEN SUPREME WITH A WHITE WINE GARLIC MUSHROOM CREAM SAUCE | \$41.00

CRAB STUFFED PORTOBELLO MUSHROOM CAP | \$40.00

BACON WRAPPED PORK TENDERLOIN WITH A HONEY PINEAPPLE SAUCE | \$41.00

HERB CRUSTED TOFU STEAK WITH A VEGETARIAN MUSHROOM PEPPERCORN JUS | \$36.00

OVEN ROASTED COD FISH TOPPED WITH LEMON CAPER BUTTER | \$41.00

ALL ENTREES COME WITH A MEDLEY OF VEGETABLES AND YOUR CHOICE OF ONE OF THE FOLLOWING:

- RICE PILAF
- RED SKIN GARLIC MASHED POTATOES
- HERB ROASTED TRI COLORED POTATOES
- BUTTERMILK GARLIC MASHED POTATOES
- STEAMED JASMINE RICE
- MUSHROOM RISOTTO
- HERB AND GARLIC PARISIAN POTATOES

DESSERTS

CLASSIC NEW YORK STYLE CHEESECAKE
Topped with Strawberry Compote or Blueberry Compote.

MOLTEN LAVA CAKE
With a White Chocolate Ganache Center.

RED VELVET CAKE
Smooth Crème Cheese frosting, sandwiched between two layers of red velvet cake.

WARM APPLE STRUDEL
With Fresh Whipped Crème.

TIRAMISU
With Fresh Whipped Crème.

PECAN CHOCOLATE TART
An individual tart shell filled with Belgian chocolate and pecans.

The background is a dark charcoal color with various hand-drawn illustrations in light grey and yellow. On the left, there are large, detailed drawings of a braided pretzel and a round pizza. On the right, there are several nacho chips and a large, braided pretzel. Scattered throughout are smaller yellow icons of a cookie, a bean, and a nut. The main title 'THEMED BREAKS' is centered at the top in a large, white, distressed font, with a decorative flourish above it. Below the title is a horizontal line, followed by the text 'INCLUDES COFFEE & TEA' in a white, handwritten-style font. The menu items are listed in a clean, sans-serif font, with the item name underlined, the price in a bold font, and a description below. Each item is separated by a decorative flourish.

THEMED BREAKS

INCLUDES COFFEE & TEA

MILK AND COOKIES [PER GUESTS] **\$5.00**

Assorted Freshly Baked Cookies and Cold White Milk.

STADIUM STYLE BREAK [PER GUESTS] **\$6.00**

Warm buttered Popcorn, Warm Nacho Chips, Cheese sauce, Salsa, Sour Creme and Warm Pretzels.

CHOCOLATE BLISS [PER GUESTS] **\$6.00**

Brownies, Double Chocolate Cookies and Chocolate milk.

DIP DUO [PER GUESTS] **\$6.00**

Warm Pita Wedges or crudité (Veggies) with Roasted Red Pepper Hummus and Venue Spinach Dip.

SOUTHERN STYLED BREAK [PER GUESTS] **\$6.00**

Louisiana Style Nuts and Warm Cajun Kettle Chips with Chipotle Aioli.

HEALTHY BREAK [PER GUESTS] **\$6.00**

Individual Yogurts, Granola Bars and Assorted Whole Fruit .

TESTIMONIALS

“ We hired CSI’s Venue to cater our all staff holiday meeting. They were very flexible and accommodating with special requests and dietary restrictions. Nicole was professional and prompt to return all communications and requests for further information. Our whole department raved about the high quality of the food and the presentation, everyone loved it! Service during the event was attentive, seamless and contributed to making everything a success. ”

— *Conestoga Library Services*

“ When working with the Venue on catering orders, we have received a great level of service and execution for our requests from start to finish. They are flexible and provide expertise to help finalize your order that suits your target group for your event. We will definitely be using their services in the future. ”

— *Todd Erskine, Recreation Centre*

HOW TO FIND US?



DOON CAMPUS FLOOR PLAN LEVEL 2

- A - WING
 - B - WING
 - C - WING
 - D - WING
 - E - WING
 - F - WING
 - NO ACCESS
 - PERSONAL ACCESS ONLY
- YOU ARE HERE
 - 1234 DOOR NUMBER
 - A ENTRANCE
 - A BARRIER-FREE ENTRANCE
 - A STAIRS
 - A ELEVATOR
 - A WASHROOM
 - A INDIVIDUAL WASHROOM
 - A ACCESSIBLE WASHROOM
 - A CHANGE TABLE
 - A BREASTFEEDING SPACE
 - A ATTENDANT SUPPORTED WASHROOM
 - A AED - AUTOMATED EXTERNAL DEFIBRILLATOR
 - A SPECIAL NEED EMERGENCY EVACUATION ZONE
- A SECURITY & PARKING
 - A PAY PHONE
 - A EMERGENCY PHONE
 - A TELETYPE PHONE
 - A TEST CENTRE
 - A LIBRARY
 - A ONE CARD SHOP
 - A IT SERVICE DESK
 - A CONESTOGA STUDENT INC.
 - A BOOK STORE
 - A PRINT SHOP
 - A FOOD SERVICES
 - A TIM HORTONS
 - A STARBUCKS

Level 1 - Lower Level
 Level 2 - Main Level
 Level 3 - Upper Level



CONTACT US:

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