Great Hall Catering recognizes the importance of entertaining in today's corporate environment. Our creative team of award-winning professionals strives to offer innovative solutions by crafting exclusive events which will positively reflect you and your company or department. Whether you are planning a high-profile boardroom dinner, a company outing, or a staff breakfast in the corporate dining room, we will assist in every facet of planning and flawless execution. We look forward to building a partnership with you and making every event a success.

How to place your order...
- Western staff can order online shop.catering.uwo.ca
- Send an email to great.hall.catering@uwo.ca
- Call 519.661.3048

Information we need...
- Date, time and duration of your event
- Building location and room number of your event
- Menu requirements

Once you have placed your order online or via email, a member of our team will be in touch via email with your contract for your review and approval. You are required to have the building and room accessible 15 minutes prior to the event time on your contract. Please note that tables are to be arranged by the client and can be coordinated through the individuals who booked your event space.

If your event is outside of our regular operating hours, additional labour charges may apply. For assistance at any time planning your event, please call 519-661-3048 or extension 83048.
Menu Guide
Order Online & Save

Book your catering online at https://shop.catering.uwo.ca/

Choose to order for your department and use your Western speed code or shop our retail gift section and use your credit card. Either way, you can shop as a guest or create an account to track your ordering. When you book your departmental catering online 5 days ahead, a 30% discount applies to the delivery fees on your event.

If you are from outside of Western and would like book an event, please email great.hall.catering@uwo.ca or call us at 519.661.3048.

Seasonal Retail Options

Browse our seasonal retail options on the same website at https://shop.catering.uwo.ca/

We offer several seasonal retail options throughout the year. Fresh local, unpasteurized honey right from the Western campus to, heart-shaped valentine cookies, festive holiday treats, Mother’s Day Brunch and energized study boxes ready for gift giving, there is sure to be a gift worth giving all year round.

Allergies and Dietary Restrictions

Great Hall Catering uses Halal chicken throughout our menu. Common dietary restrictions like gluten free, vegetarian and vegan can be accommodated in almost all menus. Our chefs recognize the potential severity of any food allergy. All our employees are trained to respond to inquiries of this nature in a responsible fashion. If you have any questions regarding ingredients used in the preparation of any dish in our menu guide, please relay them to one of the Great Hall Catering managers, who will gladly address your concerns. Specific requests can be accommodated with a minimum of 48 hours advance notice.

Pictured: Study Box & Heart Shaped Cookie
Menu Guide
Packages, Breaks & Hot Breakfast

Morning or Afternoon Packages

AM
Assorted Bakery Basket, Fresh Seasonal Whole Fruit $5.25
Continental
Assorted Bakery Basket, Fresh Sliced Fruit, Individual Yoghurts $10.45
PM
Doughnut Bites, Gourmet Cookie, Miss Vickie’s Kettle Chips, Fresh Sliced Fruit $10

Hot Breakfast Buffet Options

Traditional (Minimum 10)
Fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, butter & jam, scrambled eggs, sharp cheddar, snipped chives, smoked bacon & breakfast sausages, Vegan tofu and vegan scramble available,
herb roasted potatoes, onions & kale, fresh fruit & berry platter, fair trade coffee, decaf & tea $19.50

Extraordinary (Minimum 20)
Fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, butter & jam, seasonal vegetarian frittata or vegetarian omelet, Vegan tofu and vegan scramble available, smoked bacon & breakfast sausages, yogurt parfait bar, house granola, yogurt, fresh berries, buttermilk pancakes, blueberries & lemon syrup, maple syrup, fresh fruit & berry platter, fair trade coffee, decaf & tea $23

Service staff required where necessary, Ask us for details.

A La Carte Options

- Mini Croissant with smoked ham & brie $6
- Hot Bacon/Sausage Breakfast Sandwiches $6
- Vegetarian Frittatas, grape tomato compote $6.50
- Bacon/Sausage Breakfast Burrito $6.50
- Individual Yogurt $2.40
- Yogurt Parfaits $7.40
- Bircher Muesli Bowl, dried fruits, pistachio & strawberry puree $8.60
- Fresh Sliced Fruit $4
- Fresh Whole Fruit $2.5
- Cheese Plate $8.25
- Cheese Packet (Indv.) $2
- Hard Boiled Egg Packet (2) $2.75
- Mini Savoury Danishes $2.50
- Assorted Briod Pastries $2.50
- Fresh Baked Danishes $2.50
- Butter Croissants $2.50
- Muffins $2.50
- Sweet Loaves $2.25
- Gourmet Cookie (Indv.) $1.50
- Assorted Snack Bars (Premium) $3.25
- Great Hall Catering Cookies (Doz.) $15.50
- Assorted Doughnuts $1.75
- Doughnut Bites $0.80
- Assorted Dessert Squares $2.40
- Veggies & Hummus $4.75
- Miss Vickie’s Kettle Chips $2.25
- Pita & Flat Breads with dip $5
- House Mixed Nuts $2.5
Homestyle Sandwiches $8.50

- Roast beef with lettuce, caramelized white onions, old cheddar cheese and balsamic glaze
- Pastrami with lettuce, provolone, dill pickle and sauce (Greek yogurt, mustard, mayonnaise, oregano, olive oil, salt & pepper)
- Smoked turkey with lettuce, tomato and sauce (cream cheese, goat cheese and maple syrup)
- Egg salad, whole eggs chopped, mayonnaise, green onions, hot sauce, salt and pepper, leaf lettuce
- Tuna with lettuce, red cabbage, carrots, Napa cabbage, green onion, sesame Thai dressing and mayonnaise
- Vegetarian marinated buffalo mozzarella with olive oil, fresh lemon juice, basil, oregano, salt and pepper, leaf lettuce, sliced red onion, roasted red peppers, sliced tomatoes, balsamic glaze, mayonnaise

Deluxe Sandwiches $9.95

- Philly Style BBQ Beef, grilled onions & peppers, sliced roast beef, grated sharp cheddar, leaf lettuce and Great Hall Catering Carolina style bbq sauce
- Vegetarian Mediterranean Wrap, roasted red pepper dip, leaf lettuce, shredded carrot, artichoke hearts & feta cheese
- Turkey club with leaf lettuce, tomato, provolone cheese, bacon, turkey, and mayonnaise
- Italian with leaf lettuce, Mortadella, salami, red onions, tomato, provolone cheese, mayonnaise
- Avocado smoked chicken wrap, guacamole, lemon juice, minced garlic, and mayonnaise, leaf lettuce, red onion, tomato

*Gluten free bread, gluten free lettuce wrap and vegan options available*

*All sandwiches platters are assorted; please advise of dietary restriction when ordering*

Pizza
Choice of Domino's or Papa John's
Assorted standard three topping pizza
Gluten Free options available from Domino's
Personal $11 or Large $17

A La Carte Options
(Additional charges apply for Individually packaged items)

- Market Greens with House Dressing or Classic Caesar Salad $5.60
- Veggies & Hummus $4.75
- Miss Vickie’s Kettle Chips $2.25
- Fresh Fruit $4.00
- Fresh Seasonal Whole Fruit $2.50
- Gourmet Cookie (Indv.) $1.50
- Great Hall Catering Cookies (Doz.) $15.50
- Assorted Dessert Squares $2.40
- Assorted Cold Beverages $2.50

Pictured: Single slice of pizza
Menu Guide
Bag Lunches & A La Carte Options

Bag Lunch
Homestyle or Deluxe Sandwich, gourmet cookie, fresh whole fruit, chilled beverage. Includes a handled sturdy bag with napkin, wet nap and any necessary utensils.
Homestyle $16.00  Deluxe $17.25

A La Carte Options (Additional charges apply for Individually packaged items)
☐ Market Greens with House Dressing $5.60
☐ Classic Caesar Salad $5.60
☐ Protein Grain Bowl $18
☐ Protein Salad Bowl $17
☐ Homestyle Sandwich $6.50
☐ Deluxe Sandwich $9.95
☐ Pickles & Olives $2.25
☐ Fresh Sliced Fruit $4.00
☐ Garden Veggie and hummus $4.75
☐ Cheese Plate $8.25
☐ Keto/Paleo Lunch $15 (Includes hardboiled egg, deli meats, cheese, pickles, mustard, nuts and vegetables)

☐ Fresh Whole Fruit $2.50
☐ Pita & Flat Breads with dip $5
☐ Cheese Packet (Indv.) $2
☐ Hard Boiled Egg Packet (2) $2.75
☐ Gourmet Cookie (Indv.) $1.50
☐ Great Hall Catering Cookies (Doz.) $15.50
☐ Assorted Snack Bars (Premium) $3.25
☐ Assorted Cold Beverages $2.50

Great Hall Catering Gifting

Retail Gift Box
Fire Roasted Coffee Bag
Great Hall Catering Honey
Forratt’s Western Chocolate Bar
Candied Pecans
Western Branded Mug
$50

Honey
Fresh, local, unpasteurized honey. Harvested at Great Hall Catering Apiaries. Bulk honey order available with advance notice. Please allow 2-3 weeks.
45 ml jar $4
190 ml jars $9

Pictured: Honey comb and honey bees

Pictured: Charcuterie Box Keto/Paleo
Menu Guide
Cold Lunch & Dinner Bowls

We require a minimum of 10 for any bowl ordered, (with exception, if the group sizes is under 10 total). Slight modifications to the bowl ordered is allowable, to accommodate allergies or dietary restrictions.

Protein Grain Bowl
Mixed grains, assorted vegetables, seeds, choice of grilled protein (chicken, salmon or marinated tofu), ginger and soy dressing
$17.50

Protein Salad Bowl
Mixed greens, assorted vegetables, seeds, choice of grilled protein (chicken, salmon or marinated tofu), ginger and soy dressing *Gluten Free*
$17.50

Burrito Bowl
Spiced black beans & rice, grilled sweet peppers and onions, cotija cheese, cilantro, chipotle & lime dressing
$15 Vegetarian or $17.50 Chicken

Vegan Power Bowl
Sweet potato, spice roasted chick pea & kale, toasted seeds, fermented vegetables, tahini and maple dressing
$17.50

Falafel Bowl (Vegetarian)
Crispy falafel, mixed greens, brown basmati, dried apricot, charred cauliflower, harissa date dressing
$17

Bahn Mi Bowl
Grilled chicken or tofu, sticky rice, pickled vegetables, avocado, chili and ginger dressing, spicy mayo
$17.50

Steak Salad Bowl
Chilled steak salad, arugula, grape tomatoes, tomato vinaigrette
$19

Sesame Noodle Bowl
Sesame noodles, with marinated vegetables, Grilled chicken or salmon, edamame, scallions and sesame ginger dressing
$17.50

Orecchiette Pasta Bowl
Orecchiette and mixed mushroom pasta salad, with chicken, spinach and feta
$16

Pictured: Vegan Power Bowl
Menu Guide

Buffet Lunch

Option One (Minimum 10 Guests)
Surcharge applies to orders less than 10 guests

Choice of one soup or salad:
Soups:
- mulligatawny soup
- corn chowder, thai basil oil, lime & chili
- cream of cauliflower & sharp cheddar
- roasted red pepper and smoked tomato soup, basil oil
- curried coconut butternut squash, fresh yogurt
- forest mushroom soup, parmesan
- puree of leek and potato soup, clipped chives

Salads:
- market greens, seasonal vegetables, house dressing
- arugula and frisse salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette
- baby red skin potato and celery salad, scallions, buttermilk dill dressing

Choice of one entrée:
- seasonal vegetable stir fry - chicken, beef or vegetarian, steamed rice
- mixed bean chili, jalapeno and cheddar cornbread, honey butter
- chicken arrabiata, penne, broccolini rabe, shaved pecorino
- traditional meat lasagna, or vegetarian lasagna
- beef carbonnade, buttered egg noodles
- poached egg shakshuka, with tomato, roasted peppers and feta

Vegetarian Options:
(Available as a separate chaffered option or as a chef plated option for both buffet option 1 or 2)
- roasted vegetable pasta primavera (vegan with cheese on the side)
- sweet potato & corn cakes, red pepper
- herb baked tofu, vegan mushroom and thyme gravy (vegan)
- braised tofu in tomato with chick peas and kale (vegan)
- crispy panko portobello mushroom, rosemary, lemon and chili gremolata. (vegan)
- butternut squash ravioli, brown butter, sage, roasted Brussel sprouts, parmesan (vegetarian)
- vegetarian lasagna

fresh fruit & berry platter
Great Hall Catering cookies
assorted squares
fair trade coffee, decaf & tea

$31 per guest
*Service Staff Required*
Option Two (Minimum 25)  
(Surcharge applies to orders less than 25 guests)

Assorted rolls & butter & assorted pickles & olive platter

Choose three soups or salads:

**Soups:**
- mulligatawny soup
- corn chowder, thai basil oil, lime & chili
- cream of cauliflower & sharp cheddar
- roasted red pepper and smoked tomato soup, basil oil
- curried coconut butternut squash, fresh yogurt
- forest mushroom soup, parmesan
- puree of leek and potato soup, clipped chives

**Salads:**
- market greens, seasonal vegetables, house dressing
- arugula and frisssé salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette
- baby red skin potato and celery salad, scallions, buttermilk dill dressing

Choice of two hot entrees:

- slow roasted salmon, country bacon, resling and dill sauce
- seared whitefish, brown butter, parsley, raisins, capers & toasted almond
- roasted chicken, Great Hall Catering honey & mustard glaze, apples & crispy sage
- braised chicken in spicy tomato sauce with chick peas and kale
- chicken paprikash
- chili & citrus braised boneless short rib, braise reduction, charred corn
- slow roasted pork loin, dijon & Great Hall Catering honey glaze
- carved beef station, assorted garnishes
- braised short rib and tomato ragout, served with fresh pappardelle (no additional starch with this option)
  *See vegetarian options on previous page with option one

All entrées served with seasonal glazed vegetables

**Starch:**
- olive oil & coarse salt roasted new potatoes, fine herbs
- crushed red skins, crème fraiche & chives
- mixed grains, grated carrot, celery
- mashed sweet potatoes, maple butter

**Assorted chef selected desserts:**
- cheese platter, chef selected cheeses, Great Hall Catering honey, fruit, nuts, crisps
- assorted tortes & cheesecakes
- assorted mini seasonal desserts
- fresh fruit & berry platter
- fair trade coffee, decaf & tea

$39 per guest
*Service Staff Required*
Menu Guide

Dinner Buffet

Option One
(Minimum 10 Guests)
Surcharge applies to orders less than 10 guests

Choice of one soup or salad:
Soups:
- mulligatawny soup
- corn chowder, Thai basil oil, lime & chili
- cream of cauliflower & sharp cheddar
- roasted red pepper and smoked tomato soup, basil oil
- curried coconut butternut squash, fresh yogurt
- forest mushroom soup, parmesan
- puree of leek and potato soup, clipped chives

Salads:
- market greens, seasonal vegetables, house dressing
- arugula and frisse salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette
- baby red skin potato and celery salad, scallions, buttermilk dill dressing

Choice of one entrée:
- seasonal vegetable stir fry - chicken, beef or vegetarian, steamed rice
- mixed bean chili, jalapeno and cheddar cornbread, honey butter
- chicken arrabiata, penne, broccoli rabe, shaved pecorino
- traditional meat lasagna, or vegetarian lasagna
- beef carbonnade, buttered egg noodles
- poached egg shakshuka, with tomato, roasted peppers and feta

Vegetarian Options:
(Available as a separate chaffed option or as a chef plated option for both buffet option 1 or 2)
- roasted vegetable pasta primavera (vegan with cheese on the side)
- sweet potato & corn cakes, red pepper
- herb baked tofu, vegan mushroom and thyme gravy (vegan)
- braised tofu in tomato with chick peas and kale (vegan)
- crispy paneo portobello mushroom, rosemary, lemon and chili gremolata (vegan)
- butternut squash ravioli, brown butter, sage, roasted Brussel sprouts, parmesan (vegetarian)
- vegetarian lasagna

fresh fruit & berry platter
Great Hall Catering cookies
assorted squares
fair trade coffee, decaf & tea
$44 per guest
*Service Staff Required*

Pictured: Honey comb and honey bees
Menu Guide

Dinner Buffet

Option Two (Minimum 25)
Surcharge applies to orders less than 25 guests

assorted rolls & butter & assorted pickles & olive platter
Choice of one soup & two or three salads (two plus a soup or three without):

- mulligatawny soup
- corn chowder, thai basil oil, lime & chili
- cream of cauliflower & sharp cheddar
- roasted red pepper and smoked tomato soup, basil oil
- curried coconut butternut squash, fresh yogurt
- forest mushroom soup, parmesan
- puree of leek and potato soup, clipped chives

Salads:
- market greens, seasonal vegetables, house dressing
- arugula and frisse salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette
- baby red skin potato and celery salad, scallions, buttermilk dill dressing

Choice of two hot entrees:
- slow roasted salmon, country bacon, resling and dill sauce
- seared whitefish, brown butter, parsley, raisins, capers & toasted almond
- roasted chicken, Great Hall Catering honey & mustard glaze, apples & crispy sage
- chicken in spicy tomato sauce with chick peas and kale
- chicken paprikash
- chili & citrus braised boneless short rib, braise reduction, charred corn
- slow roasted pork loin, dijon & Great Hall Catering honey glaze
- carved beef station, assorted garnishes
- braised short rib and tomato ragout, served with fresh pappardelle
  (no additional starch with this option)
- *See vegetarian options on previous page with option one

All entrees served with seasonal glazed vegetables
Starch:
- olive oil & coarse salt roasted new potatoes, fine herbs
- crushed red skins, crème fraîche & chives
- mixed grains, grated carrot, celery
- mashed sweet potatoes, maple butter

Assorted chef selected desserts:
cheese platter, chef selected cheeses, Great Hall Catering honey, fruit, nuts, crisps
assorted tortes & cheesecakes
assorted pastries
fresh fruit & berry platter
fair trade coffee, decaf & tea

$59 per guest

*Service Staff Required*

Pictured: Fresh rosemary
Menu Guide

Hors D’Oeuvres

Cold
roasted squash agrodolce, ricotta, arugula, house made crisp
cucumber cup, marinated tuna poke, sesame crisp
fresh cello rolls, sweet chili
shrimp Caesar cocktail, pickled celery
poached shrimp, mango, chili and lime puree
grilled beef tenderloin crostini, horseradish salsa verde, aioli, arugula
mini lobster rolls, apple & celery
devilled eggs, pickle and dill
Korean grilled beef gem lettuce cups, kimchi

Hot
cauliflower soup cups, Handeck gremolata
forest mushroom and truffle arancini, tomato fondue
tempura shrimp, dipping sauce
tempura seasonal vegetables, dipping sauce
forest mushroom and chevre puff tarts, balsamic
crab cakes, remoulade, espelette pepper
GHC style hot fried chicken bites, dill pickle sauce
house smoked salmon croquettes, lemon, crunchy mustard and dill remoulade
lavender & herb crusted lamb chops, charred leek & lemon pesto
herb and parmesan chick pea fries, smoked tomato fondue

$41 per dozen
Menu Guide

Reception Fare

Antipasto platter: marinated seasonal vegetables, olives, artichokes, assorted flatbreads & focaccia
$7.20 per guest

Buttermilk fried chicken bites, herbed ranch or GHC style hot fried chicken bites, dill pickle sauce
$8.50 per guest

Classic cheese platter: chef selected domestic cheeses, Great Hall Catering honey, fruits, crackers
$8.25 per guest

Artisanal cheese platter: local artisan cheeses, fruit, nuts, Great Hall Catering honey preserves, house made crisps, crostini
$9.45 per guest

Charcuterie board: assorted house-made & local charcuterie, mustards & pickles, crisps & breads
$9.45 per guest

Garden vegetable crudités & dip, seasonal vegetables, buttermilk dill dip
$4.75 per guest

Assorted sushi rolls and nigiri
$7.50 per person

Reception Fare with Minimums

Mediterranean platter: harissa hummus, charred eggplant dip, pita crisps, marinated olives
$6 per person (Minimum 20 Guests)

Slider bar: crispy hot chicken, braised beef or crispy buffalo tofu, assorted garnishes
$10 per guest (2 per person) (Minimum 10 Guests)

Baked sauvagine, bosc pear and walnut honey, assorted crisps
$7 (Minimum 10 Guests)

Classic poutine bar: golden potato fries, beef & vegetarian mushroom gravy, local cheese curds, scallions
$8.75 per person (Minimum 10 Guests)

Buffalo cauliflower "chicken wings", dairy free ranch
$5.50 per guest (Minimum 10 Guests)

Catalan flatbread: (select one)
- fresh tomato, buffalo mozzarella, basil (default selection)
- or
caramelized onions, roasted red peppers, manchego or forest mushroom, thyme and garlic, Gunn Hill cheese
$6 per guest (Minimum 10 Guests)
Menu Guide

Reception Menus

Reception One
(Minimum of 20 guests)
hot & cold hors d’oeuvres (4 pieces per person) Stationary
classic cheese platter, Great Hall Catering honey, fruit, nuts, crackers, crostini
garden vegetable crudités & dip platter
catalan flatbread: (select one)
• caramelized onions, roasted red peppers, manchego
• forest mushroom, thyme and garlic, Gunn Hill cheese
• fresh tomato, buffalo mozzarella, basil
assorted pastries
fresh fruit & berry platter
$37 per guest

Reception Two
(Minimum of 20 guests)
hot & cold hors d’oeuvres (4 pieces per person) Stationary
Classic cheese platter, Great Hall Catering honey, fruit, nuts, crackers, crostini
Mediterranean platter: Harissa hummus, charred eggplant dip, pita crisps, marinated olives
garden vegetable crudités & dip platter
charcuterie board, assorted house-made & local charcuterie, mustards & pickles, crisps & breads
Slider bar: crispy hot chicken, braised beef or crispy buffalo tofu, assorted garnishes
assorted pastries
fresh fruit & berry platter
$44 per guest

Reception Three
(Minimum of 50 guests)
hot & cold hors d’oeuvres (3 pieces per person) Passed
classic cheese platter, Great Hall Catering honey, fruit, nuts, crackers, crostini
garden vegetable crudités & dip platter
Mediterranean platter: Harissa hummus, charred eggplant dip, pita crisps, marinated olives
carved beef station, assorted garnishes
classic poutine bar: golden potato fries, beef & vegetarian mushroom gravy, local cheese curds, scallions
baked sauvagine, bosc pear and walnut honey, assorted crisps
antipasto platter, marinated seasonal vegetables, olives, artichokes, assorted flat breads & focaccia
charcuterie board, assorted house-made & local charcuterie, mustards & pickles, crisps & breads
iced shrimp cocktail station, aioli, cocktail sauce
assorted pastries
fresh fruit & berry platter
$52 per guest
*Service Staff Required*
Menu Guide
Plated Lunch Menu

Includes warmed rolls, butter, choice of salad or soup, dessert, fair trade coffee, decaf & tea

Salads
roasted baby beet salad, local mixed mustard greens, fresh chevre, candied almonds, apple and horseradish vinaigrette
Caesar style kale salad, house croutons, sundried tomato or double smoked bacon
markets greens, house vinaigrette

Soups
maple & butternut squash, sage cream
roasted red pepper and smoked tomato soup, basil oil
puree of leek and potato soup, clipped chives, sautéed mushrooms

Entrée Selections
maple glazed light smoked salmon, toasted farrow with spinach and herbs,
dry cider & crunchy mustard dressing
$38
herb stuffed chicken supreme, fennel, new potato and poached apricots,
white wine jus
$37
roasted beef striploin, pont neuf potato, watercress and red onion
salad, green peppercorn jus
$39
herb basted roasted chicken supreme, crisp polenta pave, garlic
sautéed rapini, slow roasted baby tomatoes, roasted tomato jus
$37
herb rubbed grilled white fish, mixed grains with charred scallion aioli
$39

Vegetarian Options
crisp white bean polenta, broccoli rabe, roasted tomato and olive jus
wild rice, quinoa and swiss chard galette with red beans, maitake mushroom, heirloom carrot dressing
forest mushroom risotto, parsley, truffle and enoki mushroom, balsamic
$34

Dessert
Great Hall Catering honey and lemon crème brûlée, tuille, fresh raspberries
warmed maple pudding, wild blueberry, vanilla cream
dark chocolate mocha cake (gluten free)
fresh berries, sabayon
**Plated Dinner Menu**

Includes warmed rolls, butter, choice of salad or soup, dessert, fair trade coffee, decaf & tea

**Salads**
- Caesar style kale salad, house croutons, sundried tomato or double smoked bacon
- seasonal vegetable salad, local greens, ginger & sesame vinaigrette, toasted seeds
- baby kale, toasted almonds, dried cranberries, marinated grains, chevre, homemade Great Hall Catering honey vinaigrette
- roasted baby beets, local mixed mustard greens, fresh chevre, candied almonds, apple & horseradish vinaigrette
- market greens, seasonal vegetables, house vinaigrette

**Soups**
- roasted red pepper and smoked tomato soup, basil oil
- maple & butternut squash, sage cream
- forest mushroom, thyme oil, double smoked bacon
- Great Hall Catering muligatawny
- puree of leek and potato soup, clipped chives, sautéed mushrooms

**Dinner Entrée Selections**
- maple & apple glazed supreme of chicken
- forest mushroom risotto, seasonal vegetables, thyme jus $59
- roasted Ontario lamb loin $62
- braised mixed grains, cranberries & pine nuts, seasonal vegetables, confit garlic, mint & lamb jus $57
- long braised boneless short rib
- smashed red potato & parsnip fondant, seasonal vegetables, caramelized onion jus
- slow roasted & light smoked rib eye
- roasted fingerlings, seasonal vegetables, forest mushroom jus $61
- seared halibut $63
- mixed wild rice, pine nuts & swish chard galette, watercress puree
- maple glazed light smoked salmon $59
- toasted farro, seasonal vegetables, apple & dijon dressing
- spice rubbed pork loin $60
- sweet potato puree, seasonal vegetables, spiced fruit salsa

**Vegetarian Options $56**
- crisp white bean polenta, broccoli rabe, roasted tomato and olive jus
- wild rice, quinoa and swiss chard galette with red beans, maitake mushroom, heirloom carrot dressing
- forest mushroom risotto, parsley, truffle and enoki mushroom, balsamic

**Dessert**
- Great Hall Catering honey and lemon crème brûlée, tuille, fresh raspberries
- warmed maple pudding, wild blueberry, vanilla cream
- dark chocolate mocha cake (gluten free)
- milk chocolate tart, earl grey ice cream
- lemon tart, toasted meringues
- salted caramel cheesecake

*Pictured: Fresh mixed berries*
Non-Alcoholic Beverages

Hot Beverages
- Fair trade, organic coffee (regular & decaffeinated)
- Fair trade, regular & herbal tea
- Hot chocolate
- Hot apple cider

$2.50 each

Cold Beverages
- Juice
- Soft drinks
- Fruit sparkling waters
- Bottled water/Mineral water

$2.50 each

Dispenser presentations (approx. 20 glasses)
- bulk water
- fruit punch
- ice tea
- lemonade
- infused ice water

$30.00 each

Great Hall Catering Mocktail Bars
$5.25 per person
- Blackberry and Sage Spritzer
  - Blackberries, soda water, ice, sage simple syrup, fresh sage and blackberries for garnish
- Watermelon Honey Mojito
  - Watermelon, lime juice, mint leaves, Great Hall Catering honey, ice, lemonade and ginger ale

Service includes: 1 infused self-serve infused water dispenser
*Service Staff Required*

Bar & Alcohol Services

House white or red wine (750 ml) bottle $40/$8 each
Imported white or red wine (750 ml) bottle starting at $50/$10 each
Domestic beer $7 each
Craft/premium beer $8.50 each
Coolers $8
Non-alcoholic (soft drinks, juice, sparkling/flat water) $2.50 each
Cocktails and liquor available upon request starting at $8.50

Important Bar Services Notice
As per the Alcohol & Gaming Commission of Ontario, all events with alcohol, that take place outside of licensed areas on Western campus, requires a minimum of 12 working days’ notice for approval. Complimentary bar services apply based on consumption and with an estimate prior to your event. Labour charges for bartending staff will apply. Minimum two staff members at $25.00 per hour, per staff member, for a minimum of 3 hours. All bar staff are Smart Serve trained & will uphold the AGCO regulations, according to provincial guidelines.
Menu Guide

Service Details

- Great Hall Catering office hours are from 8:30 am – 4:00 pm
- Our direct email is great.hall.catering@uwo.ca or call us (519.661.3048) with any catering requests
- Ordering deadline for next day is noon. All orders received after noon, 12:00 p.m. by phone or email will be confirmed on the next business day in priority of required date of catering and may result in a same day service premium
- Same day service premium will apply to all same day orders, modifications & next day orders, received after 3:00 pm, from Monday – Friday, starting at 10%
- All quotes are held for a minimum of 4 days. If you no longer require your catering, please email to cancel
- Orders should be placed a minimum of 48 business hours prior to your event start time. Any alterations to your event, need to be communicated by email to ensure a proper communication trail, if your event takes place in the next 48 hours, please contact our office directly with your catering requirements at 519-661-3048 and we will do our best to accommodate but cannot guarantee availability of service or product
- Cancellation Policy: All active contracts require a cancellation notice in writing and must be cancelled more than 48 hours prior to your event. Deposits are non-refundable. If you have requested a quote, as a courtesy, please contact us to cancel the quote if you no longer require our services.
- All events are subject to a delivery/labour charge; delivery after 5 pm, weekends, holidays and off campus deliveries are available and the cost will be determined when you book your event.
- Catering table linens and eco-friendly disposable service included
- China & glassware rentals available, starting at $2.00 per guest; Additional table linen service available
- Campus delivery rates apply, starting at $16.00; Off campus delivery available
- Significant or sizable delivery orders may be require additional labour at $25.00 per hour
- Chef or Supervisor service $35.00 per hour
- After hours, weekend and holiday service available, additional staffing rates will apply
- All orders are subject to applicable taxes in accordance with Provincial and Federal guidelines and a 15% Service Charge may apply when service staff is present
- Prices are subject to change without notice
- Great Hall Catering is a division of Hospitality Services at Western University and follows the Western academic calendar

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