

# menu guide



## GREAT HALL CATERING

AT WESTERN

Great Hall Catering recognizes the importance of entertaining. Our creative team of award-winning professionals strives to offer innovative solutions by crafting exclusive events to positively reflect you and your environment. Whether you are planning a high-profile boardroom dinner, a company outing, a staff breakfast, or a family barbeque, we will assist in every aspect 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](http://shop.catering.uwo.ca), call or email
- London & community, email the details of your event and we will connect you with an event specialist

**519-661-3048 | [great.hall.catering@uwo.ca](mailto:great.hall.catering@uwo.ca)**

### Information we require to provide a detailed quote...

- Date, time, and duration of your event
- Building location, room number; outside of Western, location of the event
- Menu requirements
- Number of guests

Once you have contacted us a member of our team will be in touch by email with a contract for your review and approval. If your event is outside of our regular operating hours, additional labour charges will apply. For assistance at any time planning your event, please call 519-661-3048 or extension 83048



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@westernuGHC on Facebook  
@greathallcatering on Instagram



# Western Employees - Order Online & Save

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

Choose to order for your department using 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.

## Allergies & Dietary Restrictions

Great Hall Catering uses Halal chicken throughout our menu; with the exception of deli sandwiches. Common dietary restrictions such as gluten free, vegetarian, and vegan can be accommodated in almost all menus. Our chefs recognize the potential severity of any food allergy. All 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 chefs or managers, who will gladly address your concerns. Specific requests can be accommodated with a minimum of 48 hours advance notice.

## Seasonal and Retail Options

Seasonally, Great Hall Catering offers gift boxes, study boxes, valentines treats, holiday goodies and honey (subject to availability) Check our online shop at [shop.catering.uwo.ca](http://shop.catering.uwo.ca) often for availability.

## Service Details

- Office hours are from 8:30 am – 4:00 pm
- Ordering deadline for next day before noon. All orders received after 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, and next day orders, starting at 10%
- Orders should be placed a minimum of 48 business hours prior to your event start time. Alterations to your event, need to be communicated by email
- 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
- Labour charges start with campus delivery rates at \$16.00, sizable deliveries may require additional labour at \$25.00 per hour
- Chef or Supervisor service \$35.00 per hour; After hours, weekend/holiday service available, additional rates will apply
- All orders are subject to applicable taxes in accordance with Provincial and Federal guidelines
- 15% Service Charge will apply when service staff is present
- Menu availability and pricing is subject to change without notice



# Beverages & Breaks

## Non-Alcoholic Beverages

### Hot Beverages

- Fair trade, organic coffee regular
- Fair trade, organic coffee 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

## Break Packages

### AM

Assorted Bakery Basket, Fresh Seasonal Whole Fruit  
\$5.50

### Continental

Assorted Bakery Basket, Fresh Sliced Fruit, Individual Yogurts  
\$11

### PM

Gourmet Cookies, Pita Chips & Dip, Fresh Sliced Fruit  
\$10.50

## Additional Break Options

(Minimums apply; subject to availability)

- Cold Mini Croissant with smoked ham & brie \$6
- Hot Bacon/Sausage Breakfast Sandwiches \$6
- Hot Bacon/Sausage Breakfast Burrito \$6.50
- Individual Yogurt \$2.50
- Yogurt Parfaits \$7.75
- Fresh Fruit & Berries \$4.25
- Fresh Whole Fruit \$2.50
- Cheese Plate \$8.50
- Cheese Packet (Indv.) \$2
- Hard Boiled Egg Packet (2) \$3
- Mini Savoury Danishes \$2.70
- Fresh Baked Danishes \$2.70
- Butter Croissants \$2.70
- Muffins \$2.70
- Sweet Loaves \$2.40
- Gourmet Cookie (Indv.) \$1.60
- Great Hall Catering Cookies (Doz.) \$16
- Assorted Snack Bars (Premium) \$3.45
- Assorted Doughnuts \$1.85
- Doughnut Bites \$0.85
- Assorted Dessert Squares (2 per) \$2.50

*All buffet catering items are assorted,  
specific requests are subject to  
additional charges.*





# Hot Breakfast

## Traditional Hot Breakfast (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 turmeric scramble available\*

herb roasted potatoes, onions & kale

fresh fruit & berry platter

fair trade coffee, decaf & tea

\$20.50 per guest

## Extraordinary Hot Breakfast (Minimum 20)

fresh bakery basket:

mini fresh baked danishes, butter croissants, muffins, butter & jam

seasonal vegetarian frittata (default)

or

poach egg shakshuka, with tomato roast peppers, feta

\*vegan tofu and turmeric scramble available

smoked bacon & breakfast sausages

yogurt parfait bar, house granola, yogurt, fresh berries

butter milk pancakes, maple syrup

fresh fruit & berry platter

fair trade coffee, decaf & tea

\$24 per guest

*Service staff recommended.  
Ask us for a quote*





# Sandwiches, Pizza, Bag Lunches and more

## Homestyle Sandwich Platter

- 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 mayonnaise, green onions, hot sauce, salt and pepper, leaf lettuce
  - 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
- \$8.50 per guest

## Deluxe Sandwich Platter

- Philly Style BBQ Beef, grilled onions & peppers, sliced roast beef, sharp cheddar, leaf lettuce and GHC 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
- \$9.95 per guest

**Gluten free bread, gluten free lettuce wrap and vegan options available.  
Homestyle and deluxe meats are not Halal.**

**All sandwich platters are assorted; Please advise of dietary restrictions when ordering.**

## Bag Lunches

- Homestyle Sandwich, gourmet cookie, fresh whole fruit, chilled beverage \$16.50
- Deluxe Sandwich, gourmet cookie, fresh whole fruit, chilled beverage \$17.75

Keto/Paleo Lunch (Includes hardboiled egg, deli meats, cheese, pickles, mustard, nuts and vegetables \$15)

## Domino's Pizza

Large 8 slices \$17.50

Assorted standard three (3) topping pizzas

- Pepperoni, Ham, Savoury Italian Sausage
- Pineapple, Ham and extra Cheese
- Pepperoni, Green Pepper, Mushroom
- Pepperoni, Bacon, Mushroom
- Black Olives, Tomato, Feta Cheese
- BBQ Chicken, Green Pepper, Cheddar Cheese
- Green pepper, Onion, Tomato
- Pepperoni
- Cheese

Gluten Free options available in small size 4 slice only

## Additional Lunch Compliments

- Fresh Fruit & Berries \$4.25
- Fresh Whole Fruit \$2.5
- Veggies & Hummus \$5
- Miss Vickie's Kettle Chips \$2.40
- Pita Chips & Dip \$5.25
- Deluxe House Mixed Nuts \$5.50
- Gourmet Cookie (Indv.) \$1.60
- Great Hall Catering Cookies (Doz.) \$16
- Assorted Dessert Squares (2 per) \$2.50
- Assorted Snack Bars (Premium) \$3.45
- Market Greens with House Dressing \$5.90
- Classic Caesar Salad \$5.90
- Pickles & Olives \$2.40



# Buffet Bowl Menu

Catered buffet menu option. Menu includes one choice from protein, base and dressing. Dietary restrictions can be accommodated or additional protein available for \$4 additional per guest. \$20 per guest. Minimum 10 guests.

## Choose your base - 1

- Mixed grains
- Mixed greens
- Orecchiette Pasta
- Sesame vermicelli
- Spiced black beans and rice
- White rice

## Choose your protein - 1

- Grilled Chicken
- Grilled Salmon
- Marinated Tofu
- Falafel

## Choice of Vegetables - 3

- Sweet peppers
- Red onion
- Shredded red cabbage
- Grape tomatoes
- Grated Carrot
- Roasted sweet potato
- Julienne snow peas
- Chick peas
- Diced cucumber
- Sautéed button mushrooms
- broccoli
- Sliced Radish
- Edamame
- Charred cauliflower

## Additional Toppings - 2

- Crumbled feta
- Cojita cheese
- Pepitas
- Sunflower seeds
- Diced green onion
- Olives
- Pita chips
- Shredded coconut
- Nutritional yeast
- Crispy fried onions
- Dried cranberries

## Dressings

- Ginger and soy dressing
- Cilantro-lime dressing
- House Vinaigrette

\*All bowl menu items served cold.

## Prepared Bowl Options

**All bowls are prepared cold & have a minimum of 10 for any selection**

### Protein Grain Bowl (Gluten Free)

Mixed grains, assorted vegetables, seeds, choice of grilled protein (chicken, salmon or tofu), ginger and soy dressings \$17.50

### Protein Salad Bowl (Gluten Free)

Mixed greens, assorted vegetables, choice of grilled protein (chicken, salmon or tofu), ginger and soy dressing \$17.50

### Burrito Bowl

Spiced black beans & rice, grilled sweet peppers and onions, cotija cheese, cilantro, corn, chipotle & lime dressing \$15 Vegetarian/\$17.50 Chicken

### Steak Salad Bowl

Chilled steak salad, arugula, sautéed peppers, onions, croutons, grape tomatoes, tomato vinaigrette \$19

### Sesame Noodle Bowl

Sesame vermicelli, with marinated vegetables, grilled chicken or salmon, edamame, scallions and sweet chili coconut dressing \$17.50

### Falafel Bowl (Vegan/Gluten Free)

Crispy falafel, saffron rice, tabbouleh, hummus, pickled red onion, Persian cucumbers, maple tahini dressing \$17



# Buffet Lunch

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

### Choice of one soup or salad:

#### Soup Choice:

- mulligatawny soup
- roasted red pepper and smoked tomato soup, basil oil
- forest mushroom soup, truffle crème fraiche
- avocado jalapeno gazpacho
- sweet corn soup with Thai basil oil, lime, chili
- curried sweet potato, carrot soup with coconut

#### Salad Choice:

- 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
- roasted baby red skin potato, spring pea, radish salad with lemon dill vinaigrette
- vegan Niçoise with baby potatoes, green beans, radish, tri-colour tomato, olives, white beans & lemon caper vinaigrette

### Choice of one entrée:

- seasonal vegetable stir fry - chicken, beef, or vegetarian, steamed rice
- chicken arrabiata, penne, broccoli rabe, shaved pecorino
- beef carbonnade, buttered egg noodles
- butter chicken, basmati rice, naan
- pappardelle with mushroom ragout (vegan) or short rib ragout
- shawarma chicken breast with saffron rice and charred tomato, harissa, roasted carrot

### Vegetarian & Vegan Options: (Available for all guests for an additional \$4 per guest)

- roasted vegetable pasta primavera (vegan with cheese on the side)
- sweet potato & corn cakes, red pepper coulis
- stuffed portobello cap with spinach, tomato, onion, red pepper, feta & balsamic glaze
- 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)

### Included with your buffet

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

\$32.50 per guest





# Buffet Lunch

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

- Assorted rolls & butter & assorted pickles & olive platter

### Choose three soups or salads:

#### Soup Choice:

- mulligatawny soup
- roasted red pepper and smoked tomato soup, basil oil
- forest mushroom soup, truffle crème fraiche
- avocado jalapeno gazpacho
- sweet corn soup with Thai basil oil, lime, chili
- curried sweet potato, carrot soup with coconut

#### Choice of two hot entrees:

- slow roasted salmon, lemon and dill sauce
- roasted chicken, honey & mustard glaze, apples & crispy sage
- chicken paprikash with butter noodles (no additional starch)
- gochujang crispy chicken with kimchi fried rice (no additional starch)
- chili & citrus braised boneless short rib, braise reduction, charred corn
- grilled striploin with fresh herbs, caramelized onions and Peruvian steak sauce
- \*See vegetarian & vegan options on previous page with buffet option one

All entrées served with seasonal glazed vegetables

#### Salad Choice:

- 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
- roasted baby red skin potato, spring pea, radish salad with lemon dill vinaigrette
- vegan Niçoise with baby potatoes, green beans, radish, tri-colour tomato, olives, white beans & lemon caper vinaigrette

#### Starch:

- olive oil & coarse salt roasted new potatoes, fine herbs
- roasted root vegetables with maple and rosemary
- crushed red skins, crème fraiche & chives
- mixed grains, grated carrot, celery
- saffron rice or basmati rice
- tri-colour quinoa pilaf

#### Assorted chef selected desserts:

chef selected cheeses, honey, dried fruit, nuts, crackers  
assorted mini seasonal desserts  
fresh fruit & berry platter  
fair trade coffee, decaf & tea

\$41 per guest

\*Service Staff Required\*



# Dinner Buffet

## Option One

(Minimum 10 guests) - Surcharge applies to orders less than 10 guests

Assorted rolls & butter

### Choice of one soup or salad:

#### Soup Choice:

- mulligatawny soup
- roasted red pepper and smoked tomato soup, basil oil
- forest mushroom soup, truffle crème fraiche
- avocado jalapeno gazpacho
- sweet corn soup with Thai basil oil, lime, chili
- curried sweet potato, carrot soup with coconut

#### Salad Choice:

- 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
- roasted baby red skin potato, spring pea, radish salad with lemon dill vinaigrette
- vegan Niçoise with baby potatoes, green beans, radish, tri-colour tomato, olives, white beans & lemon caper vinaigrette

### Choice of one entrée:

- seasonal vegetable stir fry - chicken, beef or vegetarian, steamed rice
- chicken arrabiata, penne, broccoli rabe, shaved pecorino
- beef carbonnade, buttered egg noodles
- butter chicken, basmati rice, naan
- pappardelle with mushroom ragout (vegan) or short rib ragout
- shawarma chicken breast with saffron rice and charred tomato, harissa, roasted carrot

### Vegetarian: (Available as a chaffered option or as a chef plated option)

- roasted vegetable pasta primavera (vegan with cheese on the side)
- sweet potato & corn cakes, red pepper
- stuffed portobello cap with spinach, tomato, onion, red pepper, feta & balsamic glaze
- 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, Brussel sprouts, parmesan (vegetarian)

### Included with your buffet

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

\$46 per guest

\*Service Staff Required\*





# Dinner Buffet

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

assorted rolls & butter and assorted pickles & olive platter

**Choice of one soup & two or three salads (two plus a soup or three without):**

## Soup Choice:

- mulligatawny soup
- roasted red pepper and smoked tomato soup, basil oil
- forest mushroom soup, truffle crème fraiche
- avocado jalapeno gazpacho
- sweet corn soup with Thai basil oil, lime, chili
- curried sweet potato, carrot soup with coconut

## Salad Choice:

- 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
- roasted baby red skin potato, spring pea, radish salad with lemon dill vinaigrette
- vegan Niçoise with baby potatoes, green beans, radish, tri-colour tomato, olives, white beans & lemon caper vinaigrette

## Choice of two hot entrees:

- slow roasted salmon, lemon and dill sauce
- roasted chicken, honey & mustard glaze, apples & crispy sage
- chicken paprikash with butter noodles
- gochujang crispy chicken with kimchi fried rice
- grilled striploin with fresh herbs, caramelized onions and Peruvian steak sauce
- carved beef station, assorted garnishes \*
- braised short rib and tomato ragout, served with fresh pappardelle

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
- roasted root vegetables with maple and rosemary
- crushed red skins, crème fraiche & chives
- mixed grains, grated carrot, celery
- saffron rice or basmati rice
- tri-colour quinoa pilaf

## Assorted chef selected desserts:

chef selected cheeses, honey, dried fruit, nuts, crackers  
assorted tortes & cheesecakes  
assorted pastries  
fresh fruit & berry platter  
fair trade coffee, decaf & tea

\$62 per guest

*Service Staff Required \*Additional Chef Labour Applies*





# Hors d'Oeuvres

## Cold

- VG** • Smashed white bean, goat cheese and radish tartines
- VG** • Harissa carrot tarts, whipped feta and honey, Dukkah
- VG** • Belgian endive, citrus supreme, goat cheese, & toasted almond
- VN** • Fresh cello rolls, sweet chili
- GF/DF** • Lobster salad stuffed mini sweet peppers
- GF/DF** • Grilled spicy shrimp and pineapple skewer
- DF** • Spicy shrimp, avocado and arugula crostini
- Grilled beef tenderloin crostini, horseradish cream cheese, arugula & dijon mustard

## Hot

- VN/GF** • Artichoke croquette with spicy red pepper sauce
- VN/GF** • Sweet onion bhaji with mango chutney
- VN** • Vegetable Punjabi samosas, tamarind sauce, cilantro mint chutney
- VG** • Sweet corn & butternut squash arancini, tomato fondue
- VG** • Mini curried brioche grilled cheese with brie & pear chutney
- DF** • Lavender & herb crusted lamb chops, charred leek & lemon pesto
- Smoked salmon cromesquis, basil & crunch mustard aioli
- Chicken taquitos with roasted jalapeno-avocado sauce

\$43 per dozen (Minimum 3 dozen per selection)

**VG** = vegetarian

**VN** =vegan

**GF** =Gluten Free

**DF** =Dairy Free



# Reception Fare

Bread board sliced breads, flat breads, bread sticks and crisps, compound butters  
\$4 per guest

Buttermilk fried chicken bites, herbed ranch or GHC style hot fried chicken bites, dill pickle sauce  
\$6.50 per guest

Classic cheese platter, chef selected domestic cheeses, honey, dried fruits, nuts, crackers  
\$8.25 per guest

Artisanal cheese platter featuring local artisan cheeses, dried fruit, nuts, honey preserves, crisps, crostini  
\$9.50 per guest

Charcuterie board, assorted house-made & local charcuterie, mustards & pickles, crisps & breads  
\$9.50 per guest

Garden vegetable crudité's & dip platter  
\$4.75 per guest



Assorted Sushi platter  
\$8 per guest (Minimum 20)

Mediterranean & Antipasto platter with Harissa hummus, baba ghanoush, marinated olives, seasonal vegetables, artichokes, assorted pita crisps, flat breads & focaccia  
\$8 per guest (Minimum 20 Guests)

Brioche Sliders, choice of: braised beef or crispy hot chicken or crispy buffalo tofu, assorted garnishes  
\$11 per guest (2 per person) (Minimum 20 Guests)

Baked camembert, bosc pear and walnut honey, assorted crisps  
\$8 per guest (Minimum 10 Guests)

Classic poutine bar with golden potato fries, beef & vegetarian mushroom gravy, local cheese curds, scallions  
\$9 per person (Minimum 10 Guests)

Buffalo cauliflower 'wings', dairy free ranch  
\$5.75 per guest (Minimum 10 Guests)

Catalan flatbreads, choose one selection  
fresh tomato, buffalo mozzarella, basil  
or caramelized onions, roasted red peppers, manchego; or forest mushroom, thyme and garlic, Gunn Hill cheese  
\$7 per guest (Minimum 10 Guests)



# Reception Menus

## Reception One

(Minimum of 20 guests)

hot & cold hors d'oeuvres (4 pieces per person) Stationary - 2 choices

cheese platter, 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 mini seasonal desserts

fresh fruit & berry platter

\$37 per guest

## Reception Two

(Minimum of 20 guests)

hot & cold hors d'oeuvres (4 pieces per person) Stationary - 2 choices

Classic cheese platter, honey, fruit, nuts, crackers, crostini

Mediterranean & Antipasto platter with Harissa hummus, baba ghanoush, marinated olives,  
seasonal vegetables, artichokes, assorted pita crisps, flat breads & focaccia

garden vegetable crudités & dip platter

charcuterie board, assorted house-made & local charcuterie, mustards & pickles, crisps & breads

Brioche Slider, crispy hot chicken, braised beef or crispy buffalo tofu, assorted garnishes

assorted mini seasonal desserts

fresh fruit & berry platter

\$44 per guest

## Reception Three

(Minimum of 50 guests)

hot & cold hors d'oeuvres (3 pieces per person) Passed - 4 choices

assorted bread board platter, sliced breads, flat breads, bread sticks, crisps and compound butters

classic cheese platter, honey, fruit, nuts, crackers, crostini

garden vegetable crudités & dip platter

Mediterranean & Antipasto platter with Harissa hummus, baba ghanoush, marinated olives,  
seasonal vegetables, artichokes, assorted pita crisps, flat breads & focaccia

carved beef station, assorted garnishes

classic poutine bar: golden potato fries, beef & vegetarian mushroom gravy, local cheese curds, scallions

baked camembert, bosc pear and walnut honey, assorted crisps

charcuterie board, assorted house-made & local charcuterie, mustards & pickles, crisps & breads

assorted pastries

fresh fruit & berry platter

\$52 per guest

\*Service Staff Required\*





# 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  
grilled gem lettuce, asparagus, soft boil egg, sweet potato crouton, double smoked bacon, handeck, lemon pepper vinaigrette (GF)  
Caesar style kale salad, house croutons, sundried tomato or double smoked bacon  
markets greens, house vinaigrette

## Soups

curried sweet potato soup, spiced cashew nut  
avocado jalapeño gazpacho, tajin crema  
forest mushroom soup, truffle crème fraîche  
roasted red pepper and smoked tomato soup, basil oil  
sweet pea soup with goat cheese flower crostini

## 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  
\$35

## Dessert

honey and lemon crème brûlée, tuille, fresh raspberries  
warmed maple pudding, wild blueberry, vanilla cream  
dark chocolate mocha cake (gluten free)  
vegan rum cake, roasted pineapple, coconut  
fresh berries, sabayon



# Plated Dinner Menu

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

## Salads

- house-cured salmon, cucumber ribbons & fine herbs
- tomato & beet carpaccio, burrata, micro basil, lemon-thyme vinaigrette
- roasted heirloom beets, blueberry, baby mozzarella, micro greens, citrus black pepper vinaigrette
- market greens, seasonal vegetables, house vinaigrette
- grilled gem lettuce salad with asparagus, soft boil egg, sweet potato crouton, double smoked bacon, handeck, lemon pepper vinaigrette (GF)
- Caesar style kale salad, house croutons, sundried tomato or double smoked bacon

## Soups

- roasted red pepper and smoked tomato soup, basil oil
- forest mushroom soup, truffle crème fraiche
- curried sweet potato soup, spiced cashew nut
- avocado jalapeño gazpacho, tajin crema
- sweet corn soup with Thai basil oil, lime, chili
- spring pea soup with whipped goat cheese & truffle oil

## Dinner Entrée Selections

maple & apple glazed supreme of chicken  
forest mushroom risotto, seasonal vegetables, thyme jus  
\$59

roasted Ontario lamb  
braised mixed grains, cranberries & pine nuts, seasonal  
vegetables, confit garlic, mint & lamb jus  
\$63

long braised boneless short rib  
smashed red potato & parsnip fondant,  
seasonal vegetables, caramelized onion jus  
\$62

slow roasted & light smoked beef rib eye roasted  
fingerlings, seasonal vegetables, forest mushroom jus  
\$65

seared Ontario trout  
mushrooms, new potatoes, truffled spring pea sauce  
\$61

maple glazed light smoked salmon  
artichoke, olives, sautéed baby spinach, butter citrus sauce  
\$60

## Vegetarian Options

Vegan stuffed sweet potato, kale, quinoa, cranberry, pine nuts

Vegetarian crisp white bean polenta, broccoli rabe, roasted  
tomato and olive jus

Vegetarian wild rice, quinoa and swiss chard galette with red  
beans, maitake mushroom, heirloom carrot dressing

Vegetarian king oyster mushroom steak, risotto, parsley,  
truffle, balsamic glaze

Vegetarian harissa carrot, fennel, French lentil & tahini cream

\$56

## Dessert

- honey and lemon crème brûlée, tuille, fresh raspberries
- warmed maple pudding, wild blueberry, vanilla cream
- dark chocolate mocha cake (gluten free)
- vegan rum cake, roasted pineapple, coconut
- lemon tart, toasted meringues
- salted caramel cheesecake



# Bar Services

**Mocktail Service \$5.25 per guest**

## **Blackberry & Sage Spritzer**

Blackberries, soda water, ice, sage simple syrup, fresh sage and blackberries for garnish

## **Watermelon Honey Mojito**

Watermelon, lime juice, mint leaves, honey, Ice, lemonade and ginger ale

## **Cranberry Basil Spritzer**

Cranberry Juice and Lime, Basil Simple Syrup, Sparkling Water, Fresh Basil and Cranberries for Garnish

## **Blueberry Lavender Lemonade**

Lemonade, Fresh Blueberries, Lavender Simple Syrup, Fresh Lemon Slices and Lavender Sprigs for Garnish (seasonal)

## **Kiwi & Kombucha Mocktail**

Kiwi, lime, mint, kombucha or sparkling water, honey

\*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.



## GREAT HALL CATERING

AT WESTERN

# menu guide