Menu



Degrees catering@uvic.ca | 250.721.8603 | uvic.ca/food

Please contact us to customize your menu with fully vegetarian or vegan options

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Pick up

Pick up available from The Cove every day from 7:30AM - 7:00PM September to April (end of exams). Please contact us regarding our summer pick up hours.

Fernwood Organic Fair Trade Coffee
Serves 10-12 people | $26.95
Complete boxed coffee setup. Includes cream, sugar, cups and stir sticks.

Creamy Hot Chocolate
Serves 10-12 people | $26.95
Complete boxed hot chocolate setup. Includes extra cream, sugar, cups and stir sticks.

Assorted Teas
Serves 10-12 people | $26.95
Complete boxed tea setup. Includes cream, sugar, cups and stir sticks.

Cold Canned Drinks
8 cans | $23.95
Selection of 8 cans of pop/juice/AHA sparkling water (Coke brand).

Assorted Pastries | $35.95 for 8
Includes muffins & croissants served with butter and jam.

Assorted Cookies | $35.95 per dozen
Freshly baked cookies.

Variety of Sandwiches | $54.95 for 5
Selection of deluxe sandwiches or wraps, each cut in half for 10 portions.

Sliced Fresh Fruit
Serves 6-10 people | $44.95

Fresh Cut Veggies with Ranch Dip
Serves 6-10 people | $44.95

Flatbread + Dip
Serves 6-10 people | $44.95
Served with two dips.

Breakfast

Basic Continental
$19.95 per person | 15 person minimum
Assorted fresh pastries; selection of fruit juices; Fernwood Organic Fair Trade Coffee and assorted teas.

Deluxe Continental
$23.95 per person | 15 person minimum
Assorted fresh pastries; sliced fresh fruit (GF/Vegan); selection of fruit juices; Fernwood Organic Fair Trade Coffee and assorted teas.

Classic Buffet
$30.95 per person | 25 person minimum
Fluffy scrambled eggs (GF); bacon (GF) and sausage; hash browns (GF/Vegan); selection of fruit juices, Fernwood Organic Fair Trade Coffee and assorted teas.

Add pancakes: $3.95 per person

Bagged Lunches

Our bagged lunches are pre-packaged ready for transportation on or off-campus. Unless there are allergy or special dietary requirements, we are unable to accommodate individually named bags. All bagged lunches will be delivered in individual bags with sandwich/salad types labelled on the outside.

Good for You Bagged Lunch
$25.95 per person | 15 person minimum
Includes a deluxe sandwich with a piece of fruit, cookie and individual pop, juice or AHA sparkling flavoured water.

Executive Bagged Lunch
$30.95 per person | 15 person minimum
Includes a deluxe sandwich with a choice of gourmet greens salad or crudité and dip; cookie; piece of fruit; individual pop, water or AHA sparkling flavoured water.

Fresh Salad Bagged Lunch
$26.95 per person | 15 person minimum
Choose from our selection of individual salads: chicken caesar salad, cobb salad or fresh spinach salad. Includes a piece of fruit; cookie; individual pop, water or AHA sparkling flavoured water.

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Breaks

BEVERAGES

Oat Milk available on request

Fernwood Organic Fair Trade Coffee
$3.50 per person | 15 person minimum, ordered in 15 unit increments
Served with sugar, cream and milk.

Decaf Fernwood Organic Fair Trade Coffee
$3.50 per person | 15 person minimum, ordered in 15 unit increments
Served with sugar, cream and milk.

Selection of black and herbal teas
$3.50 per person | 15 person minimum, ordered in 15 unit increments
Served with sugar and milk.

Hot Chocolate
$3.50 per person | ordered in quantities of 15

Ice Water

Half cambro (Serves 45)	$17.00
Full cambro (Serves 90)	$27.00

Juice

Half cambro (Serves 45)	$82.95
Full cambro (Serves 90)	$155.95
Sparkling punch (Serves 40)	$89.95
Assorted canned juice (each)	$3.95
Assorted canned pop (each)	$3.50
AHA canned sparkling water (each)	$3.50
Bottled water 591ml (each)	$3.50

HEALTHY OPTIONS

Whole Fruit (GF) (each) $2.25
Variety of apples, oranges and bananas.

Individual Yogurt (GF) (each) $3.75
Assorted flavours.

Individual Yogurt Parfaits (each) $8.95
Plain yogurt layered with granola and berries.

COOKIES & PASTRIES

Freshly Baked Muffins | $53.95 per dozen
Varieties may include apple cinnamon, lemon poppyseed, morning glory, raspberry swirl, west coast trail mix.

Assorted Breakfast Pastries | $53.95 per dozen
Varieties may include croissants, muffins, danishes.

Assorted Freshly Baked Cookies | $38.95 per dozen
Varieties may include chocolate chip, double chocolate, Smarties or oatmeal raisin.

Assorted Dessert Bars & Squares | $58.95 per dozen
Varieties may include butter tarts, Nanaimo bars, raspberry almond slice, fudge brownies, cranberry oat bar, Belgium brownies, lemon zing bar, blueberry crumble bars and chocolate peanut butter oat bars.

VEGAN & GLUTEN-FRIENDLY

The Works Cookies (Vegan) | $4.95 each
Packed with goodness: raisins, banana, pecans, seeds and cranberries.

Cherry Brownie Bar (Vegan) | $4.95 each
Rich and decadent: dark chocolate with BC sour cherries baked in.

Peanut Butter Crunch Bar (GF/Vegan) | $4.95 each
Chewy, crunchy and decadent.

Cookies (GF) | $4.95 each
Varieties may include chewy chocolate chunk or lemon almond shortbreads (GF).

Dessert Bars (GF/Vegan) | $4.95 each
Varieties may include coconut slice, Nanaimo bars, raspberry almond slice and peanut butter crunch.

Blueberry, Lemon Raspberry Muffins (GF)
$4.95 each

CUPCAKES

Chocolate Cupcakes | $64.95 per dozen
Chocolate buttercream frosting.

Vanilla Cupcakes | $64.95 per dozen
Vanilla buttercream frosting.

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From the Ground Up Vegan Buffets

Breakfast

Morning Dew

$36.95 per person | 25 person minimum

- Seasonal fruit platter (GF)
- Chia–coconut parfait bar with granola and toasted seeds
- Freshly baked seasonal muffin selection of espresso banana chocolate, healthy flax or super fruit
- Crispy herb-salted hashbrowns (GF)
- Red pepper and mushroom tofu scramble (GF)
- Herbed vegan sausage
- Creamy polenta with roasted cherry tomatoes and basil oil (GF)
- Fernwood Organic Fair Trade Coffee and assorted teas

Lunch

Midday Harvest

$41.95 per person | 25 person minimum

- Baby spinach salad with raspberry vinaigrette (GF)
- Grilled asparagus with balsamic glaze (GF)
- Marinated chickpea and herb salad with lemon zest (GF)
- Seasonal crudités with hummus (GF)
- Sweet potato and basil ravioli with sautéed yellow peppers in a marinara sauce
- Grilled vegetable skewers with chimichurri (GF)
- Baked chipotle calzone with smoky tomato dip
- Classic brownies
- Lemon squares
- Seasonal fruit platter (GF)
- Fernwood Organic Fair Trade Coffee and assorted teas
- House-made lemonade

Dinner

Starlit Fields Plant Feast

$83.95 per person | 50 person minimum

- Artisan rolls
- Garden greens with sundried tomato vinaigrette (GF)
- Fusilli pasta salad with roasted vegetables
- Seasonal crudités with creamy dill dip (GF)
- Herb-infused rice pilaf with toasted almonds (GF)
- Steamed vegetable medley with lemon & herbs (GF)
- Red lentil and yam Shepherd's Pie (GF)
- Stuffed red peppers with roasted quinoa and charred corn (GF)
- Mushroom-walnut bourguignon (GF)
- Seasonal fruit platter (GF)
- Classic carrot cake
- Black Forest cake
- Fernwood Organic Fair Trade Coffee and assorted teas
- House-made lemonade

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Lunch

SALADS

Small serves 10-20 | $50.95
Medium serves 20-30 | $71.95
Large serves 30-40 | $96.95

Gourmet Green Salad (GF/Vegan)

Julienne carrots, bell peppers, cucumbers and cherry tomatoes. Served with a variety of dressings.

Classic Greek Salad (GF)

Kalamata olives, cucumbers, bell peppers, red onions, feta cheese, tomatoes, olive oil, oregano, garlic, parsley, lemon juice and zest.

Potato Salad (GF)

Steamed nugget potatoes tossed with celery, carrots, red onion, and pickles in a creamy sour cream mayo.

Asian Noodle Salad

Chow mein noodles, julienne carrots, red onions, bean sprouts, broccoli and cilantro with a teriyaki dressing.

Quinoa Salad (GF/Vegan)

Fresh mint, parsley, lemon, peppers, onions, cucumber, kale and grape tomatoes.

Coleslaw (GF)

Julienne carrots, green onions, green cabbage, vinegar and mayo.

SANDWICH BUFFET LUNCHES

Traditional Lunch Buffet

$26.95 per person | 15 person minimum

Variety of traditional triangle sandwiches. Choice of salad or soup. Dessert squares and cookies; Fernwood Organic Fair Trade Coffee and assorted teas.

Deluxe Lunch Buffet

$28.95 per person | 15 person minimum

Variety of deluxe sandwiches and wraps. Choice of salad or soup. Dessert squares and cookies; Fernwood Organic Fair Trade Coffee and assorted teas.

Premium Lunch Buffet

$31.95 per person | 20 person minimum

Variety of deluxe sandwiches and wraps. Choice of 2 salads or 1 salad and 1 soup. Seasonal fruit platter; dessert squares and cookies; Fernwood Organic Fair Trade Coffee and assorted teas.

HOT LUNCH OPTIONS

Chef's Choice Lunch Buffet

$25.95 per person | 15 person minimum

Chef's daily special hot entrée and sides (available September to April only). Contact Degrees for daily options.

Arbutus Lunch Buffet

$36.95 per person | 25 person minimum

- Choice of 1 salad: gourmet green (GF/Vegan), classic Greek (GF), potato, asian noodle, quinoa (GF/Vegan) and coleslaw (GF)
- Choice of 1 entrée: marinated wild market salmon (GF), dry-spiced chicken breast (GF), slow-roasted pulled pork, butter chicken (GF), beef stir fry (GF), tofu stir fry (GF/Vegan), tofu red Thai curry (GF/Vegan), chicken red Thai curry (GF), puttanesca gnocchi or baked triple cheese tortellini
- Choice of rice, potatoes, or garlic bread
- Chef's choice seasonal vegetables
- Dessert squares and cookies
- Fernwood Organic Fair Trade Coffee and assorted teas

Finnerty Lunch Buffet

$51.95 per person | 25 person minimum

- Choice of 2 salads: gourmet green (GF/Vegan), classic Greek (GF), potato (GF), asian noodle, quinoa (GF/Vegan) and coleslaw (GF)
- Choice of 2 entrées: marinated wild market salmon (GF), dry spiced chicken breast (GF), slow roasted pulled pork, butter chicken (GF), beef stir fry (GF), tofu stir fry (GF/Vegan), tofu red Thai curry (GF/Vegan), chicken red Thai curry (GF), puttanesca gnocchi or baked triple cheese tortellini
- Choice of jasmine rice, roasted potatoes or garlic bread
- Seasonal vegetables
- Dessert squares and cookies
- Fernwood Organic Fair Trade Coffee and assorted teas

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Lunch continued

Mexican Lunch Buffet
$37.95 per person | 25 person minimum

- Soft Shell Flour Tortillas & Corn Tortillas Chips
- Marinated Bean and Jicama Salad
- Select 2: sauteed chicken, rockfish, tofu or beef with sauteed bell peppers and onions, shredded lettuce, diced tomatoes, sour cream, salsa and cheddar cheese
- Mexican Rice & Beans
- Dessert squares and cookies
- Fernwood Organic Fair Trade Coffee and assorted teas

Greek Lunch Buffet
$40.95 per person | 25 person minimum

- Greek salad
- Hummus and tzatziki with pita
- Chicken, beef or vegetable skewers with red onions, tomatoes and shredded lettuce
- Spanakopita
- Greek-style rice
- Dessert squares and cookies
- Fernwood Organic Fair Trade Coffee and assorted teas

Build Your Own Burger Lunch Buffet
$26.95 per person | 25 person minimum

- Potato salad (GF)
- Choice of grilled hamburger (GF) or quinoa burger with brioche buns. Served with leaf lettuce, sliced tomato, cheddar cheese slices, onions, Dijon mustard, relish, ketchup and mayo
- Dessert squares and cookies
- Choice of iced tea or lemonade

The Deconstructed Stir Fry Lunch Buffet
$36.95 per person | 25 person minimum

- Asian noodle salad
- Grilled Shanghai noodles
- Steamed brown rice
- Stir fry vegetables
- Red Thai curry
- Black bean Mongolian sauce
- Sliced chicken breast
- Marinated tofu
- Dessert squares and cookies
- Fernwood Organic Fair Trade Coffee and assorted teas

Flavours of India Lunch Buffet
$40.95 per person | 25 person minimum

- Cucumber raita salad
- Choice of 1 entrée: butter chicken or butter paneer
- Naan bread
- Mixed vegetable masala
- Jasmine rice
- Choice of 1 dessert: rice pudding or dessert squares and cookies
- Fernwood Organic Fair Trade Coffee and assorted teas

The Cheko'nien Lunch Buffet
$54.95 per person | 25 person minimum

- Bannock
- Gourmet green salad with wild blueberry dressing
- Three Sister's salad
- Herb-roasted root vegetables
- Wild pilaf rice
- Bison meatball stew
- Oven roasted wild pacific salmon
- Wild blueberry crumble
- Seasonal fruit platter
- Fernwood Organic Fair Trade Coffee and assorted teas

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Pizza

Available: September to April (end of exams): TUE - SAT, SUN | 11:30AM to 8:00PM

Summer: Please contact us regarding our summer delivery hours.

Minimum order of 4 pizzas. Each pizza has 8 slices.

Mixed Cheese Pizza | $36.95

House pizza sauce, premium mozzarella and cheddar.

Hawaiian Pizza | $36.95

House pizza sauce, ham and pineapple.

Classic Pizza | $36.95

House pizza sauce, pepperoni, mushroom and green pepper.

BBQ Chicken Pizza | $36.95

House BBQ sauce, oven roasted chicken, roasted garlic, mushrooms, caramelized onions, red pepper, pineapple, mixed cheese.

Canadian Pizza | $36.95

House pizza sauce, pepperoni, mushroom, bacon, mixed cheese.

Greek Pizza | $36.95

House garlic butter, lean ground beef, black olives, tomatoes, red onions, mozzarella and feta cheese.

Vegetarian Pizza | $36.95

House pizza sauce, mushrooms, white onions, green peppers, black olives, tomatoes and mozzarella cheese.

Vegetarian Pizza (GF) | $36.95

House pizza sauce, mushrooms, white onions, green peppers, black olives, tomatoes and mozzarella cheese on GF crust.

Mediterranean Pizza | $36.95

House pizza sauce, sundried tomatoes, spinach, artichoke hearts, red onions, black olives, red peppers, mozzarella, cheddar and feta cheeses.

Mediterranean Pizza (GF) | $36.95

House pizza sauce, sundried tomatoes, spinach, artichoke hearts, red onions, black olives, red peppers, mozzarella, cheddar and feta cheeses on GF crust.

Mixed Cheese Pizza (GF) | $36.95

House pizza sauce, premium mozzarella and cheddar on GF crust.

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Platters

Small platter serves 10-15 | Large platter serves 25-30

Seven Layer Dip (GF)
$55.95 | serves 15-20
Refried beans, cheddar cheese, sour cream and guacamole with fresh tomatoes and green onions. Served with tortilla chips, salsa and jalapenos.

Bruschetta (GF/Vegan)
$45.95 | serves 15-20
Fresh tomatoes with garlic and basil served with a sliced baguette.

Trio of House Made Dips (GF)
$55.95 | serves 15-20
Hummus, olive tapenade, spinach and artichoke served with flatbread.

Mediterranean Platter
Small: $96.95 | Large: $178.95
Olive tapenade, hummus, tzatziki, spanakopita, dolmades, feta cheese, roasted garlic and Kalamata olives served with grilled pita bread.

Crudité Platter (GF/Vegan)
Small: $55.95 | Large: $92.95
Fresh sliced vegetables served with blue cheese or ranch dip.

Roasted Vegetable Platter (GF/Vegan)
Small: $55.95 | Large: $97.95
Bell peppers, mushrooms, artichokes, asparagus and zucchini.

Seasonal Fruit Platter (GF/Vegan)
Small: $61.95 | Large: $127.95
Colorful array of local and imported sliced fruit.

Domestic Cheese Platter (GF)
Small: $94.95 | Large: $159.95
Selection of Havarti, cheddar and Monterey Jack.

Local Cheese Platter (GF)
Small: $119.95 | Large: $219.95
A selection of local Little Qualicum cheeses: Mt. Moriarty, Hot Jill, Caraway Jill, Island Brie and Blue Claire. Served with grapes, sliced baguette and crackers.

Meat & Cheese Platter
Small: $119.95 | Large: $219.95
Glenwood Meats: garlic sausage, chorizo, Black Forest ham with cheddar and Monterey Jack.

Sushi platters

Sushi Assorted Maki Roll Platter
40 pieces: $77.95 | 59 pieces: $112.95
Vegetable California roll, California roll, spicy California roll, cucumber roll and avocado roll. Served with pickled ginger, soya and wasabi.

Sushi Assorted Maki Roll & Nigiri Platter
31 pieces: $97.95 | 53 pieces: $142.95
Spicy salmon roll, orange California roll, red California roll, shrimp nigiri, tuna nigiri, salmon nigiri and BBQ salmon nigiri. Served with pickled ginger, soya and wasabi.

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Hors D'oeuvres

COLD VEGETARIAN | Minimum of 3 dozen

Merlot poached pear with whipped scallion chevre in phyllo cup	$45.95 per dozen
Fresh crushed avocado, lime and cilantro stuffed cucumber cups (GF/Vegan)	$45.95 per dozen
Quiche: pesto and Parmesan or scallion and roasted pepper goat cheese	$45.95 per dozen
Mini corn cakes with spicy mango salsa	$45.95 per dozen
Marinated tomato, basil and Bocconcini skewer (GF)	$45.95 per dozen

HOT VEGETARIAN | Minimum of 3 dozen

Mini samosas with mango chutney (Vegan)	$43.95 per dozen
Sweet potato latkes with spicy roasted red pepper dip (GF/Vegan)	$43.95 per dozen
Crisp vegetable spring rolls with plum sauce (Vegan)	$45.95 per dozen
Smoked cheddar-stuffed arancini	$45.95 per dozen
Vegetable gyoza with spicy chili sauce (Vegan)	$45.95 per dozen
Mini Parmesan and basil frittata bites (GF)	$45.95 per dozen

COLD MEATS | Minimum of 3 dozen

Crispy prosciutto cup and whipped goat cheese topped with fig jam (GF)	$43.95 per dozen
Shredded chicken salad with roasted cauliflower and Monterey Jack on a spoon (GF)	$43.95 per dozen
Duck confit on a brioche crostini with red onion jam	$43.95 per dozen
Thai wonton chicken cups	$43.95 per dozen
Mini open-face turkey club canapé	$45.95 per dozen
Beef carpaccio on crostini with arugula pesto	$52.95 per dozen

HOT MEATS | Minimum of 3 dozen

Buffalo chicken wings served with house-made blue cheese dip and celery sticks	$39.95 per dozen
Teriyaki chicken wings served with house-made teriyaki sauce	$39.95 per dozen
Sriracha mango chicken wings served with house-made lime, ginger sour cream sauce	$39.95 per dozen
Teriyaki or BBQ meatballs	$43.95 per dozen
Bacon wrapped stuffed jalapenos (GF)	$45.95 per dozen
Mini smoked bacon and sour cream, double baked potatoes (GF)	$45.95 per dozen
Beef sliders with smoked cheddar	$53.95 per dozen
Pulled beef served with mini Yorkshire cups	$53.95 per dozen

COLD SEAFOOD | Minimum of 3 dozen

Thai shrimp rice rolls with peanut sauce or chili sauce	$42.95 per dozen
Fresh local seafood ceviche (GF)	$48.95 per dozen
Lime and cilantro marinated prawns with fresh pico de gallo (GF/O)	$48.95 per dozen
Smoked salmon rosettes with cream cheese in cucumber cups (GF/O)	$52.95 per dozen
Candied salmon with citrus and micro greens on spoon (GF/O)	$52.95 per dozen
Mini Ahi tuna tacos with avocado puree (O)	$52.95 per dozen
Dungeness crab-stuffed cucumber cups, tobiko and fresh dill (GF/O)	$54.95 per dozen

HOT SEAFOOD | Minimum of 3 dozen

West coast seafood cakes	$45.95 per dozen
Prawn dumplings	$45.95 per dozen
Grilled cajun prawns with cilantro lime sauce (GF/O)	$54.95 per dozen
Scallops wrapped in Canadian double smoked bacon (GF)	$54.95 per dozen
Sambuca prawns (GF/Oceanwise)	$54.95 per dozen

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Dinner

The Cove Dinner Buffet

$38.95 per person | 50 person minimum

- Assorted fresh baked rolls and butter
- Gourmet mixed green salad with a variety of dressings (GF)
- Quinoa salad with fresh mint, parsley, peppers, onions, kale and grape tomatoes (GF)
- Steamed jasmine rice finished with chopped parsley (GF)
- Jardiniere of fresh steamed vegetables tossed in herbs and butter (GF)
- Chicken savoyard roasted breast of chicken with bacon and mushroom in a white wine cream sauce (GF)
- Cookies and dessert squares
- Fernwood Organic Fair Trade Coffee and assorted teas

The Campus Dinner Buffet

$54.95 | 50 person minimum

- Assorted fresh baked rolls and butter
- Gourmet mixed green salad with a variety of dressings (GF)
- Caesar Salad: Crisp Romaine, focaccia croutons, anchovies, fresh Parmesan cheese and Caesar dressing
- Fusilli pasta salad with peppers, sundried tomatoes, asiago cheese in a creamy pesto dressing
- Jardinière of fresh steamed vegetables tossed in herbs and butter (GF)
- Poached wild salmon in a white wine & dill sauce (GF)
- Roast Dijon chicken breast glazed with Dijon honey mayo (GF)
- Variety of desserts
- Seasonal fruit platter (GF)
- Fernwood Organic Fair Trade Coffee and assorted teas

The UVic Dinner Buffet

$66.95 | 50 person minimum

- Assorted fresh baked rolls and butter
- Gourmet mixed green salad with a variety of dressings (GF)
- Tomato, bocconcini salad with a vinaigrette and finished with fresh basil and a balsamic reduction (GF)
- Mushroom and artichoke salad (roasted button mushrooms, marinated artichoke hearts, grape tomatoes, feta cheese with balsamic dressing) (GF)
- Grilled fresh asparagus and red peppers (GF)
- Yukon gold potatoes pavé (GF)
- Smoky Maple Pork Chop (GF/DF)
- Portobello mushroom ravioli with fig and Gorgonzola cream sauce
- Variety of desserts
- Seasonal fruit platter (GF)
- Fernwood Organic Fair Trade Coffee and assorted teas

Bar service

Liquor License Fee | $100.00

A bartender fee of $50 per hour for a minimum of four hours will be charged to all events. All bar staff require one hour setup prior to service and one hour clean up following the event.

We offer domestic beer, imported beer, micro beer, wine by the glass, premium wine by the glass, cider and non-alcoholic beverages.

Bar can be:

Hosted: Client pays for all alcohol

Partially hosted: Client pays for first drink ticket, then cash bar

Cash: All cash bar

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Cakes

Unless specified, cakes come in the following sizes:

8″ Round (8-12 pieces)
$84.95

10″ Round (14-18 pieces)
$99.95

1/2 sheet (40-50 pieces)
$169.95

Full sheet (90-100 pieces)
$324.95

Tiramisu Cake

A complimentary trio of coffee cream, chocolate sponge, and brandy.

Passion Fruit Cake

The exotic taste of passion fruit blended with a smooth, fresh and light cream.

Fruit Melody Cake

Strawberry, mango, blackcurrant, passion fruit and raspberry purees layered with a light cream cheese and whip cream filling between 5 layers of sponge cake.

Sicilian Lemon Torte

Fresh lemon curd folded into a light cream cheese filling layered with a vanilla sponge.

Chocolate Symphony Cake (GF)

Not available in 8″ round

Layers of white and milk chocolate mousse, with hint of Grand Marnier on a base of chocolate cheesecake.

Fruit Symphony Cake (GF)

Not available in 8″ round

Blackcurrant cream cheese base with raspberry and mango mousse layers topped with mango glaze and fresh seasonal fruit.

Barbeque

BBQ Rental Fee (required for all BBQ events and added to all bookings) | $350.00

Includes the BBQ delivery, propane, setup and pickup from any location on campus with a cook onsite for two hours. Please note that your order will have compostable cutlery and paper plates and cups.

The Backyard BBQ

$21.95 per person | 50 person minimum

- Choice of 1: quinoa burger (GF/Vegan) or grilled hamburger (GF). Served with mustard, ketchup, mayo, shredded lettuce, tomatoes and diced onions
- Bag of chips
- Can of pop or juice

The Bavarian BBQ

$22.95 per person | 50 person minimum

- Choice of 1: vegan italian sausage or Bavarian Smokie (both come with a selection of sautéed red peppers, onions and sauerkraut, mustard, ketchup, relish and mayo
- Bag of chips
- Can of pop or juice

The Grill BBQ

$25.95 per person | 50 person minimum

- Choice of one salad: gourmet green (GF/Vegan), classic Greek (GF), potato (GF), asian noodle, quinoa (GF/Vegan) and coleslaw (GF)*
- Choice of 2: grilled hamburger (GF), grilled salmon burger (GF), chicken burger (GF) or quinoa burger (GF/Vegan). Served with Dijon mustard, remoulade aioli, leaf lettuce, tomatoes and diced onions
- Mini cakes and squares or cookies
- Can of pop or juice

see page 6 for detailed salad descriptions.

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