



2025 Holiday Menu



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Breaks

Hot Chocolate - *Pick up only*

\$21.95

Complete Boxed Hot Chocolate setup for 10-12 people
Includes cups & stir sticks

Holiday Baked Goods

\$49.95 per dozen

OPTIONS

Snowmen Cookie Tray

Gingerbread Folk Tray

Mince Tarts

Traditional Shortbread Cookies



Lunch

Festive Sandwich Tray

\$56.95

Tray of 5 Festive Sandwiches, cut in half for 10 portions

Feature Sandwich: Roast Turkey, Freshly Baked Croissant & Cranberry Aioli

Yuletide Buffet Lunch

Minimum 25 people | \$36.95 per person

CHOOSE 1 OF THE FOLLOWING

Glazed Honey Ham **(GF)**

Oven Roasted Turkey & Stuffing with Sage Gravy

Roasted Wild Salmon Crusted with Tarragon Aioli **(GF)**

3 Cheese Baked Penne Pasta with Sundried Tomato Pesto

ADD ON

Herb Roasted Sirloin (market price)

CHOOSE 2 OF THE FOLLOWING

Brown Sugar & Orange Caramelized Carrots **(GF/Vegan)**

Scalloped Potatoes **(GF)**

Brussel Sprouts & Toasted Almonds **(GF/Vegan)**

Classic Mashed Potatoes **(GF)**

INCLUDES

Assorted Holiday Cookies & Tarts

Salt Spring Coffee & Assorted Teas



Dinner

Yuletide Buffet Dinner

Minimum 30 people | \$56.95 per person

CHOOSE 1 OF THE FOLLOWING

Carved Roast Turkey with Fresh Sage Stuffing & Turkey Jus
Carved Baked Ham with Dark Rum Raisin Sauce & Grainy Dijon
Herb Roasted Roast beef **(MR)** Fresh Horseradish

CHOOSE 2 OF THE FOLLOWING

Poached Wild Salmon white Wine Dill Sauce
Roasted Dijon Marinated Chicken Breast
Roast Pork Loin with a Caramelized Apple Sage Sauce
Portabella Mushroom Ravioli, Fig and Blue Cheese Sauce

CHOOSE 2 OF THE FOLLOWING

Roasted Garlic Mashed Potatoes
Wild and Long Grain Rice Pilaf
Roasted Mixed Vegetables with Fresh Herbs
Diced Carrots & Peas Vegetable Veloute

CHOOSE 2 OF THE FOLLOWING

Crudit  Platter with Dips
Winter Green Salad with Choice of Dressing
Rainbow Rotini Salad
Roasted Butternut Squash & Kale Salad

INCLUDES

Assorted Cakes, Assorted Dessert Bars & Squares, Shortbread Cookies
Salt Spring Coffee & Assorted Teas



Dinner continued

The Cove Holiday Buffet

Available for both Lunch and Dinner

\$73.95 per person

Carved Roast Turkey with Fresh Sage Stuffing

Turkey Jus

Carved Baked Ham with a Honey and Brown Sugar Glaze

Grainy Dijon

Fresh Penne with Italian Sausage **(Vegan)**

Roasted Garlic Mashed Potatoes

Wild and Long Grain Rice Pilaf

Roasted Mixed Vegetables with Fresh Herbs

Diced Carrots and Peas Vegetable Velouté

Crudité platter with Dips

Winter Green Salad with a choice of dressing

Rainbow Rotini Salad

Roasted Butternut Squash and Kale salad

Assorted Cakes, Squares and Shortbread Cookies

Coffee and Tea



Hors D'oeuvres

Minimum 3 dozen

HOT HORS D'OEUVRES

Mini Vegan Sausage Roll with Grainy Mustard Sauce (Vegan)	\$39.95 per dozen
Turkey Meatball with Sage Gravy	\$39.95 per dozen
Pulled Bison on Bannock with a Wild Blueberry drizzle (GF)	\$49.95 per dozen
Pulled Beef Served with Mini Yorkshire Cups	\$53.95 per dozen

COLD HORS D'OEUVRES

Merlot Poached Pear with Whipped Scallion Chevre Phyllo Cups	\$45.95 per dozen
Fresh Avocado, Lime & Cilantro Stuffed Cucumber Cups (GF/Vegan)	\$45.95 per dozen
Thai Wonton Turkey Cups	\$43.95 per dozen
Lime & Cilantro Marinated Prawns with Pico de Gallo (GF/Oceanwise)	\$48.95 per dozen
Smoked Salmon Cream Cheese Cucumber Cups (GF/Oceanwise)	\$52.95 per dozen
Candied Salmon, Citrus & Micro Greens on Spoon (GF/Oceanwise)	\$52.95 per dozen