

VCC Catering Menu

at catering@vcc.ca.

All menu items are proudly produced in-house by VCC students in the culinary, baking and pastry arts programs and/or food services sta . Selection may vary depending on curriculum. Prices may vary between campuses.

VCC internal catering will be subject to "Chef Selection" within the menu categories. This is to ensure VCC culinary/baking students are exposed to all items for their course's ideal outcomes. Thank you for your understanding.

LUNCH OR DINNER BUFFET EVENT

OPTION A \$35/PERSON

APPETIZERS

1 soup and 2 salads

MAIN

Choice of 3 mains; up to 1 meat and 1 fish, and/or vegan and pasta options

SIDES

Choice of 2 vegetables and 2 starches

DESSERTS

A selection of pastries and cookies. Gluten-free and vegan options are available.

OPTION B \$40/PERSON

APPETIZERS

4 salads (or soups)

MAIN

Choice of 4 mains; up to 2 meat and 1 fish, and/or vegan and pasta options

SIDES

Choice of 3 vegetables and 3 starches

DESSERTS

An assortment of wonderful little pastries. Gluten-free and vegan options are available.

NOTE: All menu o erings can be tailored specifically to your needs, such as including a meat selection platter or any 26uel (t)5 (T1<u>3</u> 1 Tf0 /rnf0 /3.C (e 72 55.2683 TmE)-655.2c)6.1aPo-F.1 (y 26u)/MCID vrmfual irmfual.1 (uder)2 /rnf0 /3.C (e 72 55.2683 TmE)-655.2c)6.1aPo-F.1 (y 26u)/MCID vrmfual irmfual.1 (uder)2 /rnf0 /3.C (e 72 55.2683 TmE)-655.2c)6.1aPo-F.1 (y 26u)/MCID vrmfual irmfual.1 (uder)2 /rnf0 /3.C (e 72 55.2683 TmE)-655.2c)6.1aPo-F.1 (y 26u)/MCID vrmfual irmfual.1 (uder)2 /rnf0 /3.C (e 72 55.2683 TmE)-655.2c)6.1aPo-F.1 (y 26u)/MCID vrmfual irmfual.1 (uder)2 /rnf0 /3.C (e 72 55.2683 TmE)-655.2c)6.1aPo-F.1 (y 26u)/MCID vrmfual irmfual.1 (uder)2 /rnf0 /3.C (e 72 55.2683 TmE)-655.2c)6.1aPo-F.1 (y 26u)/MCID vrmfual irmfual.1 (uder)2 /rnf0 /

YOUR CHOICES

VEGETABLES

Baked tomato provençale Honey glazed rainbow carrots Broccoli or cauliflower with cheese sauce Sautéed green bean almondine Roasted root vegetables

Our vegan and/or gluten-free options:

Turmeric-spaced roasted cauliflower, herb tahini sauce Garlic glaze bok choy

STARCH

Tuscan pan fried polenta, tomato chutney Scallop potatoes Herb spätzle Roast potatoes

Our vegan and/or gluten-free options:

Bombay basmati rice Zucchini, carrot, and chickpea fritters

HOT BUFFET BREAKFAST Available Monday-Thursday, 8:00-10:30 a.m.

COCKTAIL	RECEPT	ION EVE	ENT - HO	DRS D'O	EUVRE	5

BAKERY

CHOCOLATE OR WHITE BUTTER CREAM CAKE	\$15
CHEESECAKE	\$20
MOUSSE CAKES Dark chocolate, strawberry, mango, raspberry.	\$20
BLACK FOREST CAKE	\$15
Specialty decorating for logos, chocolate roses or marzipan inscriptions a additional charge. Please inquire when placing your order. Other cakes suffood cake may be available depending on student production.	
PASTRIES ASSORTED PASTRIES	
An assortment of house-made pastries available for morning or afternoon. Selections based on the current curriculum	\$3/PERSON
BEVERAGES	
HOT COFFEE AND TEA	\$3/PERSON
Minimum of 10 people. Co ee, regular or deca inated, black, green, and herbal teas.	
CHILLED FRUIT JUICES Choose from orange, apple, tom0.1 (t T/T1 <u>0</u> K om0.1 (t /P Łang (en-US)/M	\$3/BOTTLE ICID 237 BDC fr)15.1 (om

ALCOHOL SERVICE

VCC o	ers two licensed dining areas at our Downtown campus. We can o	er alcohol service in
any roo	om of your choice provided a special event license has been applied	l and approved through