

CATERING MENU





Delivery Hours & Fees

Monday to Friday 7:00am to 5:00pm

Saturday* 8:00am to 4:00pm

Sunday** 8:00am to 4:00pm

*Minimum \$750 food spend per delivery on Saturday

**Minimum \$1000 food spend per delivery on Sunday

Delivery charges - \$35

Weekend delivery - \$120 in addition to regular delivery charges

Before or after hours delivery - \$50 in addition to regular delivery charges

Ordering Timeline

Your Event Planner will require your preliminary order 2 weeks before the event.

Final details are due at 12:00pm on the Tuesday of the week prior to your event.

Allergy & Dietary Requests:

We will do our best to accommodate special dietary restrictions, with applicable additional charges. As our facility is not allergen free, we cannot guarantee or assume any liability for any cross contamination.

MORNING SNACKS

served buffet style

Power Bars vg gf nf	\$5
Loaves of	\$5.5
Petite Muffin of	\$4
Yogurt Parfait (ind. pkg) 📶	\$8.5
Coconut Chia Pudding (ind. pkg) vg gf nf	\$10.5
Petite Vegetable Frittata (2 per)	\$8.5
Fruit Skewer vg gf nf	\$4.5

BEVERAGE SELECTION

49th Parallel Premium Coffee/"T" Service* includes non-dairy oat milk

Small - serves up to 12 cups	\$55
Large - serves up to 25 cups	\$115
Bottle Juices	\$4.5
Canned Pop	\$4.5

*UBC Robson Square recommends 2.5 cups of coffee/ tea per person for services first thing in the morning, and 1.5 cups/person for services later in the day.



START YOUR DAY

served buffet style

Keto Start of

Ham Slices, Hardboiled Egg,
Cheese Selections
49th Parallel Premium Coffee + "T" Service
\$19

Pastry Platter

Selection of Muffins, Scones, Loaves, Fruit Turnovers, Croissants 49th Parallel Premium Coffee + "T" Service \$11 Gluten-Free/Vegan \$12

Light Start vg gf nf

Banana Bread + Energy Bar +
Fresh Fruit Skewer

49th Parallel Premium Coffee + "T" Service
\$19.5

Morning Meeting of

Selection of Muffins, Scones,
Loaves, Fruit Turnovers, Croissants +
Fresh Fruit Salad
49th Parallel Premium Coffee + "T" Service
\$23
Gluten-Free/Vegan \$24.5

Minimum quantity of 10 orders per menu item

The following guide indicates dietary restrictions:

- vg VEGAN
- VEGETARIAN
- nf NUT-FREE
- gf GLUTEN-FREE



BREAK PACKAGES OPTIONS

I'm loaving it!

Loaves

49th Parallel Premium Coffee + "T" Service \$10

Sweet Start of

Blueberry Crumble Dessert Bar 49th Parallel Premium Coffee + "T" Service \$8.5

Bakers' Breakfast of

Large Muffin
49th Parallel Premium Coffee + "T" Service
\$11.5

Pudding a Smile On vg gf m

Coconut Chia Pudding
49th Parallel Premium Coffee + "T" Service
\$15.5

Spice it Up! 9 9 1

roasted edamame + chickpeas
49th Parallel Premium Coffee + "T" Service
\$14



Pick Me Up vg gf nf

Power Bars
49th Parallel Premium Coffee + "T" Service
\$10

Weekday Rush of

Fruit Skewer, Petite Muffin
49th Parallel Premium Coffee + "T" Service
\$11

Healthy Start of

Yogurt Parfait
49th Parallel Premium Coffee + "T" Service
\$14

Small Bite V nf

Petite Vegetable Frittata (2 per)
49th Parallel Premium Coffee + "T" Service
\$13.5

Take a Break of

Cookie

49th Parallel Premium Coffee + "T" Service \$9





LUNCH MEALS

buffet style

Vancouver Lunch Break of



Assorted Sandwich or Wrap + Organic Greens or Daily Soup + Cookie \$29.5

Nanaimo Lunch Break 📶



Assorted Sandwich + Hardbite Chips + Cookie \$24.5

Entreé Salad 📶



Organic Greens \$18 Chicken or Grilled Tofu \$24.5 *Individually packaged*

Victoria Lunch Break



large: \$125

Assorted Sandwich + Dessert Square \$21.5

- *Sandwiches/wraps available individually at \$18.5*
- *Add \$5.5 per person to make gluten-free package*

DESSERTS

served buffet style

Assorted Gourmet Cookies of



\$4

Fudge + Coconut Blondie (Duo) of



\$8

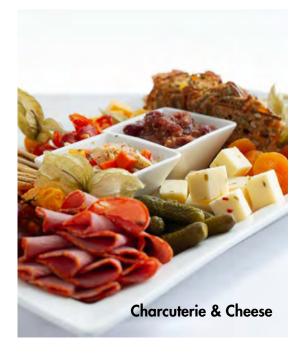
Chocolate Quinoa Cookie vg gf nf





\$6.5

Minimum quantity of 10 orders per menu item *Individual packaging is available for all buffet items at an additional cost of \$3 per person*



PLATTERS

small approx. 10pp || large approx. 20pp

Seasonal Fruit vg gf nf



market fresh cut fruit

small: \$90



red beet hummus dip

small: \$65 large: \$100

Charcuterie & Cheese of



meats & cheeses, olives, crostini, house crisps small: \$160 large: \$265

Cheese Platter of



local + imported cheeses, olives, house crisps large: \$275 small: \$180



POWER BOWLS

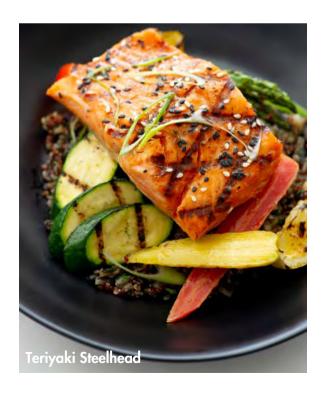
individually packed

Wholesome Grains of assorted vegetables, seeds + berries
Chicken or Grilled Tofu
\$28

Mediterranean Salad Bowl of makings of a classic Greek salad Chicken or Grilled Tofu \$27

Cobb Salad of grilled chicken, kale slaw, avocado, potato, bacon, egg \$26

Minimum 5 per type



HOT ENTRÉES

minimum 8; additional setup fees apply

Chilliwack Chicken of Herb Roasted Potatoes \$24.5

Teriyaki Steelhead of 7 Grain Rice
Grilled Seasonal Vegetables
\$29

Red Curry Beef
Bok Choy
Coconut Rice
\$24

Roasted Vegetables Penne Organic Mixed Greens Salad

*Additional set up fee may occur due to volume of food.

