



# CATERING MENU

in partnership with





## **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	nf	\$5.5
Petite Muffin	nf	\$4
Yogurt Parfait (ind. pkg)	nf	\$8.5
Coconut Chia Pudding (ind. pkg)	vg gf nf	\$10.5
Petite Vegetable Frittata (2 per)	v nf	\$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.



Morning Meeting

## START YOUR DAY

served buffet style

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

**Pastry Platter** nf  
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** nf  
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
- v VEGETARIAN
- nf NUT-FREE
- gf GLUTEN-FREE

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## BREAK PACKAGES OPTIONS

### I'm loaving it! nf

Loaves

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

### Sweet Start nf

Blueberry Crumble Dessert Bar

49th Parallel Premium Coffee + "T" Service  
\$8.5

### Bakers' Breakfast nf

Large Muffin

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

### Pudding a Smile On vg gf nf

Coconut Chia Pudding

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

### Spice it Up! vg gf nf

roasted edamame + chickpeas

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



Energy Bar

### Pick Me Up vg gf nf

Power Bars

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

### Weekday Rush nf

Fruit Skewer, Petite Muffin

49th Parallel Premium Coffee + "T" Service  
\$11

### Healthy Start nf

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 nf

Cookie

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

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# LUNCH MEALS

buffet style

## Vancouver Lunch Break nf

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

## Nanaimo Lunch Break nf

Assorted Sandwich + Hardbite Chips + Cookie  
\$24.5

## Entree Salad nf

Organic Greens  
\$18  
Chicken or Grilled Tofu  
\$24.5

**\*Individually packaged\***

## Victoria Lunch Break nf

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 nf \$4
- Fudge + Coconut Blondie (Duo) nf \$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\***



Charcuterie & Cheese

# PLATTERS

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

## Seasonal Fruit vg gf nf

market fresh cut fruit  
small: \$90 large: \$125

## Local Farm Vegetables vg gf nf

red beet hummus dip  
small: \$65 large: \$100

## Charcuterie & Cheese nf

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

## Cheese Platter nf

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

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## POWER BOWLS

individually packed

### Wholesome Grains vg nf

assorted vegetables, seeds + berries

Chicken or Grilled Tofu

\$28

### Mediterranean Salad Bowl v nf

makings of a classic Greek salad

Chicken or Grilled Tofu

\$27

### Cobb Salad nf

grilled chicken, kale slaw, avocado, potato,

bacon, egg

\$26

**\*Minimum 5 per type\***



Teriyaki Steelhead

## HOT ENTRÉES

minimum 8; additional setup fees apply

### Chiliwack Chicken nf

Herb Roasted Potatoes

\$24.5

### Teriyaki Steelhead nf

7 Grain Rice

Grilled Seasonal Vegetables

\$29

### Red Curry Beef nf

Bok Choy

Coconut Rice

\$24

### Roasted Vegetables Penne vg nf

Organic Mixed Greens Salad

\$24.5

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

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