



THE UNIVERSITY OF BRITISH COLUMBIA
Robson Square



UBC ROBSON SQUARE EVENT AND CONFERENCE PLANNING

2024 CATERING MENU



the lazy Gourmet

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HOW TO ORDER

CATERING ARRANGEMENTS

All catering arrangements are subject to the policies of UBC Robson Square. Please contact your event planner to place your catering order.

604 827 5444 or robson.bookings@ubc.ca

Compostable service items and/or necessary food service equipment are included.
China service is available at an additional charge per service.



ORDER DEADLINES & CATERING GUARANTEES

Our 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.

Don't see something you like? Please contact your event planner, so that we can provide a custom menu.

ALL IN ONE PRICING

All prices listed are inclusive of delivery and service fee.
All pricing applies to weekday catering Monday to Friday.
Weekend service may be available on request.

CANCELLATION POLICY

Decreases in guest count and all other changes are due at 12:00 pm on the Tuesday of the week prior to your event.
100% Cancellation fee will be charged after this time.
All cancellations must be in writing to the attention of UBC Robson Square Events Team

ALLERGY POLICY

The Lazy Gourmet can accommodate special dietary requests pertaining to allergies or cultural restrictions.
Our kitchen is not a "nut-free" or "gluten-free" facility and we cannot guarantee the absence of cross contamination.



BEVERAGES



BEVERAGES

À LA CARTE

Fair Trade Canada Certified Coffee and Tea	\$3.60
<i>Milano coffee and a variety of herbal and regular tea which will include a Fair Trade Certified option, decaf available. milk, cream, sugars and oat milk are included with coffee service. minimum 10 cups.</i>	
Assorted Cold Beverages	\$3.60
<i>assorted soft drinks, Perrier sparkling water, San Pellegrino fruit drinks</i>	
Add Honey to Any Service or Hot Water with Lemon	\$6.00

SPECIALTY BEVERAGES

priced per serving

Hot Chocolate	\$4.00
<i>minimum 10</i>	
Juice	\$6.00
<i>8oz glass. minimum 10 glasses</i>	
Orange or Grapefruit	

BREAKFAST



BREAKFAST

À LA CARTE

priced per item.

Assorted Muffins, Scones and Croissants V	\$4.50
<i>with whipped butter and house-made preserves. minimum 6</i>	
Assorted Bagels NF DF	\$4.50
<i>served with cream cheese. minimum 6</i>	
Assorted Coffee Cake Slices V	\$3.50
<i>Chef's Choice. minimum 6</i>	
Assorted Pastries V	
<i>minimum 6 per type</i>	
Croissants	\$4.50
Pain-Au-Chocolat	\$5.00
Cinnamon Buns	\$4.75
Cinnamon Twists	\$4.50
Fruit Danish	\$5.00
Banana Bread Slice	\$3.50
Stuffed Mini Croissants, Ham & Cheddar or Tomato, Asiago & Pesto	\$4.50
Vegan Bagels, Muffins, Coffee Cake Slices (Chef's Selections, minimum 6) VG DF	\$5.50
Savoury Danishes	\$5.75
<i>minimum 6 per type</i>	
<i>Spinach Tomato Feta, Bacon Onion Provolone, Potato Sausage Boursin</i>	
Granola Bars GF *not Celiac V DF	\$5.00
<i>made with seeds, nuts, oats, and honey. minimum of 6</i>	
Hard Boiled Eggs GF V	\$6.00
<i>whole egg, sliced in half. minimum 6</i>	
Deviled Eggs DF NF GF V	\$43.00
<i>per dozen. minimum 3 dozen</i>	
<i>Truffle or Prosciutto Crisp & Chives</i>	

BREAKFAST



FRUIT & YOGURT

- Fresh Fruit Kebabs GF VG NF DF \$7.75
- Mini Fruit Kebabs GF VG NF DF \$5.25
- Assorted Greek Yogurt GF V NF \$4.75
125ml
- West Coast Parfait V
minimum of 6
layered yogurt, house-made granola and seasonal berry compote
- Mini (3oz) \$5.00
- Regular (6oz) \$9.50
- Vegan Coconut Berry Quinoa Parfait (3oz) \$5.75
minimum of 6 GF *not Celiac VG DF
- Sun-Ripened Fresh Fruit Presentation GF VG NF DF
garnished with seedless grapes and seasonal berries
- Small (serves 10) \$54.00
- Medium (serves 20) \$96.00
- Large (serves 30) \$144.00
- Whole Fruit GF VG NF DF \$3.25
- Fresh Fruit Salad GF VG NF DF \$5.50 per cup
minimum 6
- Overnight Oats \$12.00
mason jars

BREAKFAST PLATTERS

priced per platter

Lazy Gourmet Bakery Platter V

a variety of Muffins, Scones, Pain au Chocolat, Sweet Danish (custard and raspberry), Lemon Loaf Slices

- Small (28 pieces) \$102.00
- Medium (39 pieces) \$144.00
- Large (54 pieces) \$198.00

Lazy Gourmet Savory Platter V

Savoury Danish (Potato, Sausage, Caramelized Onion and Bacon), Spinach and Feta Swirls, Butter Croissants, Cinnamon Sour Cream Coffee Cake Slices, Savoury Scone

- Small (28 pieces) \$102.00
- Medium (39 pieces) \$144.00
- Large (54 pieces) \$198.00

BREAKFAST

HOT À LA CARTE

priced per item

Breakfast Wraps \$13.00

minimum 6 per type

served with salsa

Scrambled eggs, ham, and cheese **NF**

Scrambled eggs, cheese and spinach **V NF**

Breakfast Sandwich \$10.75

minimum 6 per type. served in foil bags

served on English muffin

Egg, Cheddar Cheese and Tomato **V NF**

Egg, Bacon and Cheddar Cheese **NF**

Egg, Crispy Kale, Squash and Parmesan Sauce **V NF**

Egg, Grandfather Ham, Cheddar and Tomato Aioli **NF**

Vegan Breakfast Sandwich **VG NF DF** \$12.00

with beyond meat patty, lettuce, tomato,

Vegan mayo on pretzel bun

minimum 6

Breakfast Bagel \$11.25

minimum 6 per type. served in foil bags

Egg, Cheddar Cheese and Tomato **V NF**

Egg, Bacon and Cheddar Cheese **NF**

Frittata \$11.25

minimum 6 per type

Mediterranean Frittata **GF V NF**

peppers, tomatoes, olives

Sausage Frittata **GF NF**

peppers, tomatoes, olives



BREAKFAST

COLD BREAKFAST BUFFETS

priced per person

The Continental \$16.50

House-Baked Muffins, Scones and Croissants **V**
(1.5 pastries per person)

House-Made Fruit Preserves, Marmalade and Whipped Butter **V**

Fresh Fruit Platter **GF VG NF DF**

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

The Fitness Instructor \$20.00

Granola Bars **GF** *not Celiac **V DF**
(1 piece per person)

Fruit Skewers **GF VG NF DF**

Greek Yogurt **V**

Juice and San Pellegrino

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request



BREAKFAST

HOT BREAKFAST BUFFETS

priced per person

The Jetsetter \$25.00
minimum 10

Belgian Waffles served with Maple Syrup, Berry Compote and Whipped Cream **V**

Choice of Bacon or Sausage (3 pieces) **GF NF DF**

Pitchers of Apple and Orange Juice

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

Downtown \$28.00
minimum 10

Mediterranean Frittata **GF V NF**

Focaccia Points **V NF DF**

Hashbrown Cubes **GF VG NF DF**

Fresh Fruit Platter **GF VG NF DF**

Pitchers of Apple and Orange Juice

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

First Class \$32.00
minimum 10

Scrambled Eggs with Chives **V NF DF**

Bacon **GF NF DF**

Hashbrown Cubes **GF VG NF DF**

Broiled Tomatoes **VG NF DF**

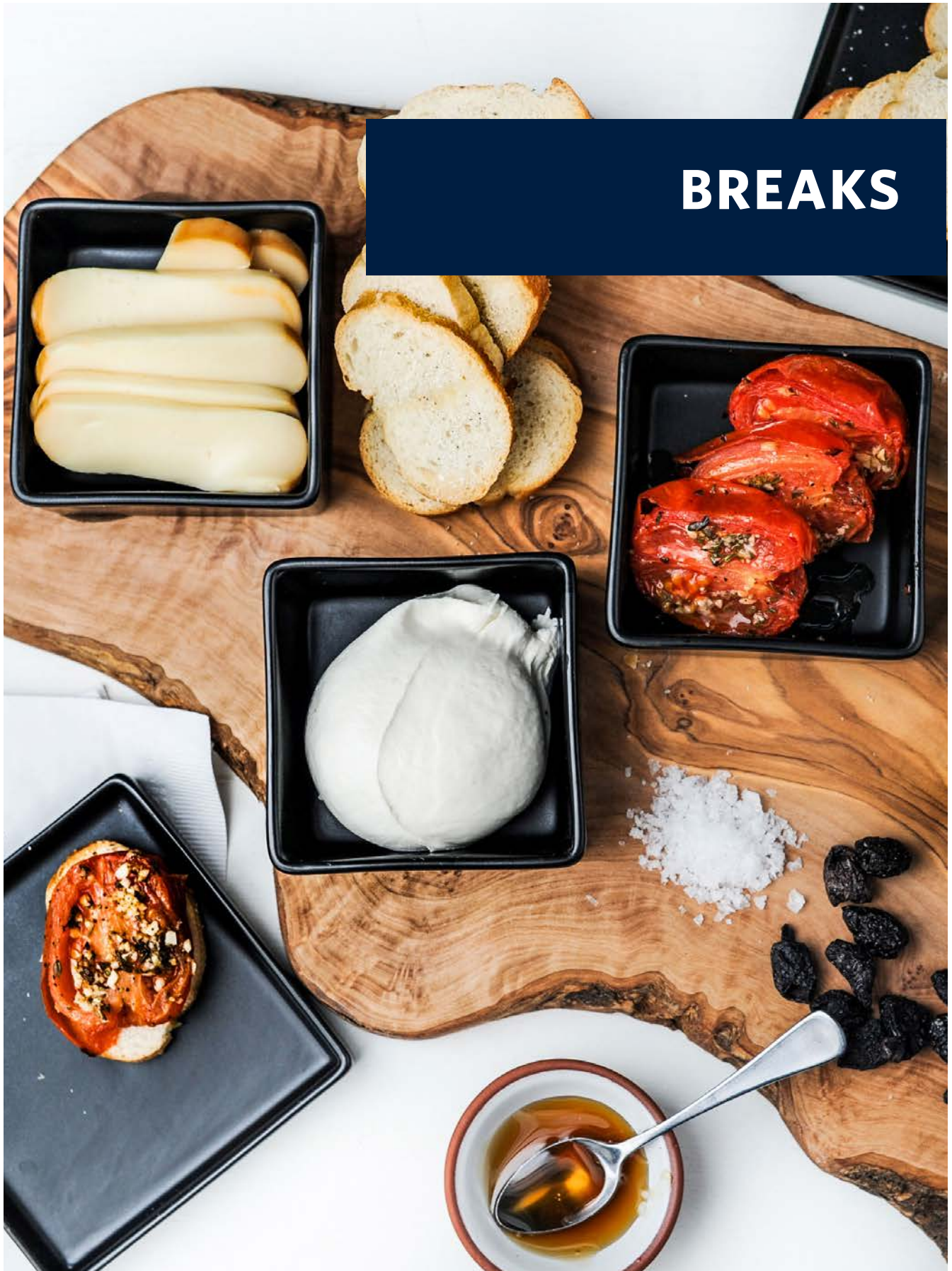
Freshly Baked Muffins, Scones and Croissants **V**

House-Made Fruit Preserves **V**

Pitchers of Apple and Orange Juice

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

BREAKS



BREAKS

DAYTIME BREAKS

priced per person. minimum order of 6.

Cambridge Break **\$7.75**

Gourmet Cookies V

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

Dartmouth Break **\$13.00**

Gourmet Cookies V

Mini Fruit Salad Bites GF VG NF DF

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

Princeton Break **\$13.00**

Assorted Local and Import Cheeses with Fresh Berries, Dried Fruits and Nuts V
served with baguette and crackers

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

Columbia Break **\$12.00**

Individual Crudité and Hummus Cups GF VG NF DF

Root Vegetables Chips and Assorted Dips GF V

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request



BREAKS

BREAKOUT PACKAGES

priced per person. minimum order of 6.

Northwestern Break \$17.00

Assorted Mezze V NF
 marinated olives, dolmades, falafel balls,
 spicy tahini dip, artichoke dip,
 flatbread with oven-dried tomatoes and spinach

Strawberry Basil Lemonade

Fair Trade Organic Coffee and Tea
 milk, cream, sugars and oat milk are included with coffee
 service. decaf coffee available upon request

NYU Break \$18.00

Popcorn Bar GF NF
 truffle and rock salt, classic butter and
 sriracha lemon

Kettle Chips GF V

House-Made Fruit Gelées GF VG NF DF

House-Made Chocolate Almond Bark GF V

Fair Trade Organic Coffee and Tea
 milk, cream, sugars and oat milk are included with coffee
 service. decaf coffee available upon request

Brown Break \$13.00

Edamame with Chili Rock Salt GF VG DF

Coconut Bliss Balls GF VG DF

Fair Trade Organic Coffee and Tea
 milk, cream, sugars and oat milk are included with coffee
 service. decaf coffee available upon request

Vegan Break \$13.50

Vegan Salted Chocolate and Rosemary Cookies GF VG NF DF

Pesto Hummus and Rice Crackers GF VG NF DF

Fair Trade Organic Coffee and Tea
 milk, cream, sugars and oat milk are included with coffee service.
 decaf coffee available upon request

Fair Trade Break \$16.50

this break includes Fair Trade Canada Certified items such as

Banana Bread V

Chocolate Caramel Brownie Bites V

Fair Trade Organic Coffee and Tea
 milk, cream, sugars and oat milk are included with coffee service.
 decaf coffee available upon request

West Coast Break \$16.00

prepared in house by The Lazy Gourmet.
 minimum 20 guests

Smoked Salmon Flatbread with Lemon, Dill
 and Red Onion NF

Cinnamon Sugar Fried Bannock Bread NF

Saskatoonberry Tarts NF

Fair Trade Tea

À LA CARTE

minimum 10 cups per order. 1 cup serves 2 people on average. please contact your event planner for appropriate serving sizes for your group

Popcorn \$6.00 per cup/ \$8.00 per bag (1.5 cups)

Butter V

Sriracha Lemon Popcorn V

Truffle and Rock Salt V

Chips V GF \$5.00 per cup

Pretzels VG DF \$5.00 per cup

Peanut Butter Protein Balls V DF \$3.00 each
 minimum 12

BREAKS

PLATTERS

all platters come in one size and serve up to 30 guests unless otherwise indicated. serving sizes vary based on the full assortment of offerings on your order.

Cheese and Charcuterie

with local and European cheese, local salamis and cured meats, honey, mixed nuts, olives, gherkins, red pepper jelly, house made ciabatta and foccacia

Small (serves 10)	\$174.00
Medium (serves 20)	\$210.00
Large (serves 30)	\$270.00

Cheese Platter V GF NF

European and domestic cheeses

Medium	\$132.00
Large	\$180.00

Platter of Asian V GF NF DF

Marinated BC Albacore Tuna
with Korean chili sauce

\$270.00

Vegetable Platter V GF NF

with dips

Small (serves 10)	\$54.00
Medium (serves 20)	\$96.00
Large (serves 30)	\$162.00

Satay Platter GF NF DF

\$310.00

honey mustard chicken, Korean BBQ beef, herbed lemon prawns and spicy cilantro aioli

Plant Based Asian Vegetable Platter VG DF

\$260.00

Szechwan eggplant, sambal green beans, smashed cucumber, togarashi edamame, sweet soy cauliflower bites, crispy salt & pepper tofu, papadams and sesame cashew dip

Sun-Ripened Fresh Fruit Presentation GF VG NF

garnished with seedless grapes and seasonal berries

Small (serves 10)	\$54.00
Medium (serves 20)	\$96.00
Large (serves 30)	\$144.00

Whipped Honey and Herb Ricotta Dip V NF

\$270.00

with raw and roasted carrots, radishes, grilled asparagus, beets, zucchini and peppers, served with flatbread

LUNCH



LUNCH

SANDWICHES AND WRAPS À LA CARTE

priced per item.

ask your event planner for seasonal selection. 30% Vegetarian will be provided unless otherwise requested
all sandwiches can be made gluten free by using our gluten free buns. all sandwiches can be made dairy free upon request.

Assorted Sandwiches **\$13.00**
minimum 6 per type, unless ordering an assortment

Order an assortment or choose from the selections below:

Grandfather Ham and Swiss **NF**
ham, swiss, lettuce, tomato, grainy dijon aioli

Smoked Turkey **NF DF**
turkey, apricot chutney, lettuce, tomato, caramelized onion aioli

Classic Roast Beef **NF**
roast beef, red onions, jalapeño harvarti, lettuce, tomato, smooth dijon aioli

Mediterranean Chickpea **NF DF VG**
smoke paprika hummus, red peppers, yellow peppers, zucchini, lettuce, tomato, cucumbers, olives

Free Range Egg Salad **NF V**
egg, mayonnaise, green onion, lettuce, cucumbers

Tuna Dill Cucumber Salad **NF DF**
tuna, dill, mayonnaise, lettuce, cucumbers

Canadian Italian **NF**
mortadella, prosciutto, salami, provolone, dijon mustard, sun-dried tomato aioli, lettuce, tomato

Assorted Wraps **\$13.00**
minimum 6 per type, unless ordering an assortment

Order an assortment (minimum 6), or choose from the selections below:

Crispy Chicken Caesar Wrap **NF**
chicken tender, romaine, bacon, caesar dressing, parmesan, wrapped in a tortilla

Chicken Waldorf **DF**
chicken, mayonnaise, apple, walnuts, honey, dijon, romaine

Smoked Eggplant Wrap **NF DF VG**
house made eggplant dip, spinach, chickpeas, red pepper, yellow pepper, zucchini

Spicy Beef with Pineapple Wrap with Grilled Medium Rare AAA Beef **NF**
with fresh pineapple, peppers, lettuce, and spicy chipotle sauce in a flour wrap

ADDITIONAL STAFFING COSTS

Event Lead	\$48.00 per hour*
Server/Bartender	\$40.00 per hour*
Chef	\$45.00 per hour*

*minimum 4 hours. a service charge of 22% applies to service staff

LUNCH

SANDWICH BUFFETS

The UBC Executive Lunch

per person. can be ordered with sandwiches, wraps, or a selection of both

1 sandwich or wrap per person \$22.00

1.5 sandwiches or wraps per person \$28.00

A variety of sandwich or wrap fillings which may include:

Ham and Swiss **NF**

Smoked Turkey **NF DF**

Roast Beef **NF**

Mediterranean Chickpea **NF DF VG**

Free Range Egg Salad **NF V**

Tuna Dill Cucumber Salad **NF DF**

Canadian Italian **NF**

all sandwiches can be made gluten free by using our gluten free bread

all sandwiches can be made dairy free upon request

30% Vegetarian will be provided unless otherwise requested

Includes:

Fresh Fruit Platter **GF VG NF DF**

Selection of Dessert Bars



PACIFIC RIM LUNCH

Individually Packaged \$31.00
per person. minimum 6 per type

Choice of:

1) Chicken Gado Gado

on Indonesian noodles with coconut peanut sauce, green salad, crab salad* and orange slices

2) Maple Glazed Salmon **NF DF**

encrusted with sesame and topped with blackberry port sauce on noodles with green salad, crab salad* and orange slices

3) Tofu Gado Gado **GF VG DF**

on Indonesian noodles with coconut peanut sauce with green salad, spinach gomaе and orange slices

*crab salad includes gluten

ADD A BEVERAGE \$3.25/PERSON

Fair Trade Canada Certified Coffee and Tea

Milano coffee and a variety of herbal and regular tea which will include a Fair Trade Certified option, decaf available. milk, cream, sugars and oat milk are included with coffee service. minimum 10 cups.

Or

Assorted Cold Beverages

assorted soft drinks, Perrier sparkling water, San Pellegrino fruit drinks

LUNCH

ENTRÉE SALADS

priced per person. minimum 6 per type. all entrée salads can be made gluten free or dairy free upon request. each salad is served in a compostable bowl with a recyclable lid

- Mixed Greens Salad with BC Chicken** \$25.00
with lemon herb vinaigrette **GF NF DF**
- Vegetarian Salad** **V** \$23.00
portobello mushrooms, spinach, and Swiss cheese with roasted garlic vinaigrette and focaccia bread
- Chicken Caesar Salad** **NF** \$25.00
caesar salad with house-made croutons with grilled chicken and focaccia bread
- Lemongrass Grilled Chicken Breast Salad** \$25.00
with spicy peanut sauce, on a bed of mixed greens **GF DF**



POWER BOWLS

priced per person. minimum 6 per type. each bowl is served in a compostable bowl with a recyclable lid

- Falafel Bowl** **V NF** \$25.00
falafel with spinach, pickled beets, roasted carrots, house-made lebaneh, couscous and spicy zataar citrus vinaigrette
- Buffalo Cauliflower Bowl** **GF VG NF DF** \$25.00
avocado crema, pickled onions, tomato and cucumber Salsa, Rice, Coleslaw base with Mustard Sauce
- Hawaiian Chicken Bowl** **GF NF** \$25.00
grilled pineapple, sautéed spinach, edamame and onions served over sushi rice with sriracha aioli
- Tuna Poke Bowl** **NF** \$25.00
with tuna, avocado, dried seaweed flakes, crispy wontons, sesame seeds and house poke sauce

SOUP

8oz serving. minimum 6 orders per type

- Tomato Basil** **VG NF DF** \$8.00
with garlic croutons
- Wild Mushroom** **VG NF DF** \$8.00
with herbed croutons
- Butternut Squash** **GF VG NF DF** \$8.00
- Mama's Chicken Vegetable** **GF NF DF** \$8.00
with wild rice
- Carrot Ginger** **GF VG NF DF** \$8.00
- Thai Chicken** **GF NF DF** \$10.00

LUNCH

LUNCH BUFFETS

priced per person. minimum order of 6. please select only **ONE package per event**. If you prefer this boxed, please add \$3.00.

Pad Thai Lunch \$25.00

Mixed Greens GF NF DF
with Asian vegetables, crisp wontons, and cilantro ginger dressing

Tofu VG or Chicken Pad Thai GF NF DF
must choose in advance. minimum of 6 per type *contains eggs

Spring Rolls NF DF

Pasta Lunch \$25.00

Caesar Salad GF NF

Braised Short Rib or Spinach and Ricotta Cannelloni NF

Garlic Bread GF

Shanghai Noodle Box \$25.00

Sweet Soy and Ginger Marinated Flank Steak
with vegetables and Shanghai noodles NF DF

Spring Rolls NF DF

Mixed Greens NF DF
with Asian vegetables, crisp wontons, and cilantro ginger dressing

Peri Peri \$30.00

Rainbow Slaw with Mango, Toasted Coconut Flakes,
Lime Cilantro Vinaigrette

Roasted Peri Peri Chicken Breast

Spicy Roasted Baby Potatoes, Grilled Eggplant, Peppers
& Olives

The Greek \$34.50

choose chicken, beef or falafel. minimum 6 per type

Greek Salad GF NF DF
with feta, tomatoes, olives, cucumber and romaine

Chicken GF NF DF, Beef GF NF DF
or Falafel Skewers GF VG NF DF (3 per person)

Greek Rice GF VG NF DF

Lemon Roasted Potatoes

Pita Bread, Hummus GF VG NF DF
& Tzatziki V GF NF DF

Mexican Vacation \$34.50

Romaine with Chopped Tomatoes and Avocado V NF
served with crispy tortillas with lime dressing

Charred Corn and Bean Salad V GF NF
with creamy chipotle dressing (0.5 cups per person)

Build Your Own Taco Bar

Battered White Fish NF DF

Ancho Pork GF NF DF

Crispy Tofu GF NF DF VG

served with red cabbage, cilantro, sliced jalapeños,
tomatoes, lettuce GF VG NF DF, Queso Fresco V NF,
Pico de Gallo GF VG NF DF, avocado mousse V NF
and chipotle cream V NF

Cinnamon Sugar Churros V NF

LUNCH

HOT LUNCH PACKAGES

priced per person

Option 1

\$28.00/guest

minimum 6

Chicken Cacciatore

with grilled vegetables, served over buttered egg noodles

Arugula And Romaine Salad

grape tomatoes, red onions, cucumbers, focaccia croutons with a basil apple cider vinaigrette

Option 2

\$26.00/guest

minimum 10

Build Your Own Bao

crispy five spice crispy chicken, crispy tofu, cucumbers, green onions and pickled veggies with a variety of sauces

Gyoza

Kale and Broccoli Salad

Option 3

\$26.00/guest

minimum 6

Chicken Shawarma

marinated and grilled shawarma chicken, saffron basmati rice, za'atar spiced roasted cauliflower and eggplant, served with tahini sauce and toum (garlic sauce)

Mixed Greens Salad

tomatoes, onions, banana peppers and a lemon garlic tahini dressing

ABOUT US



About The Lazy Gourmet

Founded by Susan Mendelson in Vancouver in 1979, The Lazy Gourmet has staked its claim as one of the Western Canada's premier catering and event planning companies. In its more than four decades as an leader in the food and beverage industry, The Lazy Gourmet has helped private and corporate clients create memorable experiences via menus that showcase locally sourced ingredients and West Coast flavours served with a signature sense of hospitality by a seasoned family of service professionals. In 2022, The Lazy Gourmet joined the family at Compass Group Canada, the nation's leading food service provider.

Sustainability

Sustainability plays a big role, from reducing waste and carbon footprints, to being part of the Ocean Wise program. As a long-time Vancouver catering company, The Lazy Gourmet is committed to making healthy contributions to the community, including shelters and local food banks.



THE UNIVERSITY OF BRITISH COLUMBIA
Robson Square



the Lazy Gourmet