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**STFX**  
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# Sodexo Catering Services

# Introduction

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Welcome to St. Francis Xavier University. We would like to thank you for the interest that you have shown in our services. Our culinary team has created a variety of healthy and delicious menus to fit a wide range of budgets, tastes and dietary concerns that feature sustainable and local ingredient selections. Our team of catering professionals are specially trained to assist you with planning for your event, focusing on every aspect to ensure quality and consistency! We look forward to serving you!

Please be sure to check out our Terms and Conditions pages at the front of the menu. These few points are important to ensure a successful event.



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## HOW TO CONTACT US

It is never too early to start planning your event even if you are not yet sure of such details as the exact event date, event location and number of guests that will be in attendance. Some catering arrangements through Sodexo can be made by phone or email; other catering arrangements require an in-person or on-line appointment with one of our event planning specialists. It's easy to contact Sodexo about your catering needs. Here are the options:

## VISIT US ON THE WEB

You may contact us about your catering needs through our website at <https://stfxcampusfood.sodexomyway.com/catering>

## GIVE US A CALL

Calling (877) 782-9289 You may speak with an event planning specialist by

## SEND US AN EMAIL

You may email us at [conference@stfx.ca](mailto:conference@stfx.ca)

## EVENT LOCATION RESERVATION

You must make arrangements to secure a location for your event on campus. To reserve a room for an event at STFX University, please contact (877) 782-9289 or e-mail Conference Services at [conference@stfx.ca](mailto:conference@stfx.ca) You can request a proposal online at [www.stfx.ca/conference-events](http://www.stfx.ca/conference-events)

Check us out on Instagram at [Stfxconferences](https://www.instagram.com/Stfxconferences) for more information on what we do!

## CUSTOM MENUS AND SPECIAL DIETS

All menus presented in this document are intended as a starting point for planning your event. Our culinary team is proud to go above and beyond to ensure your menu reflects your unique vision, budget, and guest preferences. We are highly experienced in accommodating a wide range of dietary restrictions, allergies, and special requests. Whether you're looking for plant-based alternatives, gluten-free options, or culturally specific dishes, we're committed to creating delicious, inclusive menus that ensure every guest feels welcomed and well cared for.

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## EVENT CONFIRMATION & GUARANTEES

It is important that you provide us with any and all information regarding your event as far in advance as possible. For large events, in order to ensure your menu choices, we ask that you provide us with your menu selection and an estimated number of guests a minimum of 30 days in advance. To finalize all of the details for your event, no less than 5 business days from the scheduled date, you must sign a Banquet Event Order. This document will outline the terms of your agreement with our Catering Office and include all event details and requirements, including time, date, location, menu selections, number of attendees, professional services required, equipment, and staffing. At this time, you will be asked to provide us with a “final” number of guests that will attend your event. If you do not provide us with a final number before the event, we will use the estimated number for service. You will be billed for either the estimated number or the actual number of attendees- whichever is higher.

## EVENT CHANGES & CANCELLATIONS

No less than 5 business days from the scheduled catered event, please make us aware of any event changes (including increases or decreases in the number of attendees) or if your event needs to be canceled. Please be advised that if we are notified of your changes or cancellation after this deadline, you will be responsible for expenses already incurred up to the total cost of the event

## EVENT LOCATION RESERVATION

You must make arrangements to secure a location for your event on campus. To reserve a room for an event at STFX University, please contact (877) 782-9289 or e-mail Conference Services at [conference@stfx.ca](mailto:conference@stfx.ca).

## EVENT PAYMENT

Payment must be received prior to the execution of your catered event. Accepted forms of payment include Visa, Master Card, American Express, cash, check, purchase order, department accounts and foundation accounts. Prices shown do not include HST. If not paying with an internal account number, taxes will apply.



# Meet the Team

## Taylor Mattie

Catering Manager



Meet Taylor Mattie, a seasoned catering manager with over a decade of experience in the food service industry. For Taylor, food is more than just sustenance – it’s an art form, a way to express creativity and bring people together. Most recently, Taylor worked at the Art Gallery of Alberta, where she refined her ability to craft culinary experiences that complemented the surrounding artwork.

With a rich background in food service across multiple provinces, Taylor has curated memorable events for a diverse range of clients – from intimate gatherings to large-scale affairs – ensuring every detail is executed flawlessly and every guest leaves satisfied. Now, as part of the StFX and Sodexo team, Taylor is excited to be back in her hometown, bringing warm Maritime hospitality to every event. She look forward to collaborating with clients to deliver exceptional experiences that leave a lasting impression.

## Guerin Sykes

Executive Chef

Guerin Sykes, a Nova Scotia native, has dedicated the past twenty-five years to refining his culinary expertise in Ontario. Graduating from Niagara College and completing his apprenticeship at Glen Abbey Golf Course, he earned his Red Seal certification before continuing his studies at Humber College towards Certified Chef de Cuisine accreditation.



Sykes's passion for ownership and culinary excellence led him to executive chef roles, where he thrived in nurturing a love for food and nutrition, particularly at York and McMaster Universities. Sykes was also the National Corporate Chef for Rational Canada, where he collaborated with international chefs, enriching his repertoire with diverse flavors and techniques. His impactful contributions extended to Prince Edward County, where he spearheaded the successful launch of local breweries and wineries as well as overseeing the opening of his own restaurant group where he garnering accolades like the Entrepreneurial Spirit Award from the BIA, and features in notable publications such as the New York Times Travel. Now poised to focus on his roots, Sykes is fully embracing his role as the Executive Chef at St. Francis Xavier University, completing his journey with a blend of experience, expertise, and hometown pride.

# Breakfast

*Includes buffet setup with linens, dishware, and service ware. Each menu comes with Fair Trade Spirit Bear coffee, decaf, assorted teas & juice. For groups under 20, menu items will be reduced while maintaining the same portion size per guest.*

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## **Classic Continental Package - 12.50/guest**

*Seasonal Sliced Fresh Fruit, Muffins, Danish, Croissants*

Served with: Chilled Canned Dole Assorted Juices Fair trade Coffee & Tea

## **Breakfast Buffet Package - 23/guest**

*Seasonal Sliced Fresh Fruit, Muffins, Danishes & Croissants, Cage Free Scrambled Eggs, Home Style Potato, Blueberry Pancakes, Crispy Bacon & Sausages*

Served with: Fair trade Coffee & Tea

## **Simply Parfait Breakfast - 10.50/guest**

*Make your own Parfait! Yogurt, House Made Granola, Seasonal Fresh Fruit, Assortment of Dried Fruit.*

Served with: Chilled Canned Dole Assorted Juices, Fair trade Coffee & Tea

## **Bit of Both Continental - 16/guest**

*Combination of the Classic & Bagel & Lox Continental Offerings*

Served with: Assorted Chilled Dole Juices, Fair Trade Coffee & Tea

## **Bagel & Lox Continental - 17/guest**

*Seasonal Sliced Fruit, Assorted Bagels, Whipped Cream Cheese, Smoked Salmon, Sliced Tomato, Red Onion.*

Served with: Assorted Chilled Dole Juices, Fair trade Coffee & Tea

## **Oatmeal Breakfast Bar - 14.50/guest**

*Warm Slow Simmered Oatmeal with Assorted Toppings. Assorted Sliced Fresh Fruit, Assorted Pastries.*

Served with: Assorted Chilled Dole Juices, Fair trade Coffee & Tea

## **Maritime Buffet Package - 25/guest**

*Seasonal Fresh Fruit, Assorted Muffins & Pastries, Wild Blueberries Pancakes, Pan Fried Potato Pancakes with Chow-Chow, Brown Sugar & Molasses Baked Beans, Crispy Bacon, Smoked Salmon & Spring Onion, Tomato Quiche*

Served with: Assorted Chilled Dole Juices, Fair Trade Coffee & Tea

# Breaks

## **Bakery Break - 7/guest**

*Mini Croissants, Cinnamon Swirl Danish, Fresh Baked Assorted Muffins, Gourmet House Made Cookies*

*Gluten Free Brownies & Muffins Available*

*Served with Preserves & Butter, Fair Trade Coffee & Tea*

## **Popcorn Bar- 5.50/guest**

*Buffet of assorted popcorn flavours*

## **Charcuterie Break - 13.50/guest**

*Assorted Smoked & Cured Meats, Cheeses, Pickled Vegetables, Preserves & Chutneys. Served with Assorted Crackers & Breads*

## **Health Break - 10.50/guest**

*Individual Yogurt, Fresh Fruit Cup & Granola Bar.*

*Served with Bottled Water*

## **Indulge Adventure Box - 10.50/guest**

*Apple Wedges, Green and Red Grapes, Cheddar Cheese Cubes, Banana Bread and Caramel Dipping Sauce*

### **Individual Snacks Sold per guest. Minimum of 5 guests**

Seasonal Cubed Fresh Fruit Tray <b>\$5.50/guest</b>	Domestic Cheeses with Crackers <b>\$5.50/guest</b>	Antipasto Platter with Crackers and Baguette Rounds <b>\$6.50/guest</b>
Fresh Baked Trail Mix Bar <b>\$4.00/guest</b>	Individual Bags of Chips <b>\$2.50/guest</b>	Individual Assorted Yogurts <b>\$3.00/guest</b>
Cheese & Grape Snack <b>\$6.00/guest</b>	House Made Hummus with Pita & Vegetables <b>\$5.00/guest</b>	Assorted Gluten Free Baked Goods <b>\$3.00/guest</b>
Individual Fruit Yogurt Parfaits with Ancient Grain Granola <b>\$5.50/guest</b>	Vegetable Crudité & Dip <b>\$6.00</b>	Assorted Freshly House Baked Muffins <b>\$27.00 per dozen</b>
Assorted Breakfast Breads & Coffee Cakes <b>\$27 per dozen</b>	Assorted Fruit and Nut Danishes <b>\$27 per dozen</b>	Mini Croissants with Butter <b>\$27 per dozen</b>
Assorted Gourmet Cookies <b>\$25 per dozen</b>	Vegan Baked Goods <b>\$3.50 each</b>	Assorted Platter of Sweets <b>\$27 per dozen</b>



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# Beverages

## Hot Beverages

### **Coffee & Tea Service - 3.00/guest**

Coffee Service includes Freshly Brewed Fair Trade Spirit Bear Coffee, Decaffeinated Coffee and Herbal and Non-Herbal Teas to include Decaffeinated Tea with Hot Water

### **Hot Chocolate - 3.00/guest**

*Add Accompaniments for an extra \$1.50 per guest: Candy Canes, Chocolate Shavings, Mini Marshmallows, Whipped Cream Topping*

## Cold Beverages

### **Bottled Water - 3.25 each**

### **Assorted Canned Fruit Juice - 3.50 each**

### **Assorted Canned Soft Drinks, Regular and Diet - 3.50 each**

### **Assorted Flavors Canned Bubly Water - 3.50 each**

### **Juice by the Pitcher - 14.00 / pitcher (serves 8)**

### **Pitchers of Water - 2.50 / pitcher (serves 8)**

Add lemon for additional cost - 1/per person

### **Lemonade - 14.00 / 3.5 pitcher (serves 8)**

### **Flavored Ice Water Station - 25 / cannister (serves 20-25)**

Cucumber, Lemon Ginger, Plain Lemon, Citrus & Herb, Seasonal Berry, Melon & Mint



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# Lunch

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## Light Lunches

### **Poke Bowl - 19/guest**

*Choose of Tuna, Tofu or Chicken. Steamed Sesame Rice, Spiral Vegetable Salad, Shaved Radish, Edamame, Pickled Ginger with Sweet Sesame Ginger Vinaigrette. Assorted Gourmet Cookies.*

*Served with Bottled Water*

### **Mediterranean Chicken or Falafel Harvest Grain Bowl- 15.50/guest**

*Chicken OR Falafel, with Quinoa, Tomatoes, Cucumbers, Cilantro, Citrus Parsley Tahini Dressing. Assorted Gourmet Cookies*

*Served with Bottled Water*

### **Build Your Own Lunch Box - 16.50/guest \*minimum order of 5\***

*Choose one of the following: Rita Wrap, Crispy Chicken, Bacon & Cheese Wrap. Shaved Beef & Cheddar Hoagie Sandwich. Grilled Vegetable, Hummus, Feta Wrap. Turkey & Brie, Bacon Club on Sour Dough. Tuna & Marinated Tomato Focaccia Sandwich. Side Garden Salad, Gourmet Cookies, Whole Fruit.*

*Served with Bottled Water*

## A La Carte / Add On's

### **Pizzas - 26/pizza (8 slices per pizza)**

*Pepperoni, The Works, Cheese, Vegetarian, Gluten Free Crust Available*

### **Salads - 4/person, minimum of 6 guests**

**Caesar Salad** - Romaine Tossed with Caesar Dressing, Shredded Parmesan and Focaccia Croutons

**Greek Salad** - Mixed Greens Tossed with Cucumber, Olives, Onion, Feta and Balsamic Vinaigrette.

**Garden Salad** - Matchstick Carrots, Sliced Cucumber, Croutons, Red Onion, Raisins and Almonds on a Bed of Tossed Greens with a Choice of Dressing

**Pasta Salad** - Tender Fuselli Pasta, Garden Vegetables, Creamy Mayo & Herbed Dressing

**Potato Salad** - Classic Potato Salad with Hard Boiled Egg & Creamy Mayo Dressing

### **Desserts - 4/sweet treat**

*Gourmet Cookie. Brownie. Danish. Gluten Free Muffin. Vegan Brownie*

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*Includes buffet setup with linens, dishware, and service ware. For groups under 20, menu offerings may be reduced while maintaining the same portion size per guest.*

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## **Deli Buffet - 22/guest**

*A Selection of Signature Ingredients and Platters Offered in a Build-Your-Own Style Including, Cold Cuts, Assorted Cheeses, Breads, Rolls and Condiments. Market Salad & Gourmet Cookies.*

### **Protein**

*Black Forest Ham, Smoked Turkey, Roast Beef, Egg Salad, Grilled Vegetable and Tuna*

### **Accompaniments:**

*Lettuce, Sliced Tomato, Cucumber, Cheddar and Swiss Cheese, Condiments*

*Served with Assortment of Cold Soft Drinks and Bottle Water.*

*Gluten free bread available for \$1.00 per sandwich.*

## **Artisanal Sandwich & Wrap Buffet - 25/guest**

*Grilled Vegetable & Hummus Wrap, Turkey Club Wrap, Chicken Caser Wrap, Tuna Salad on Multigrain, Twisted Beef Club, Tuscan Grilled Chicken Sandwich. Seasonal Market Greens, Selection of Pastries, Cookies & Squares.*

*Served with Bottled Water*

## **Soup & Salad Buffet - 23/guest**

*Daily Chefs Choice Soup of the Day, Market Greens Salad, Assorted Buns & Biscuits with Butter. Selection of Cookies, Pastries & Squares.*

*Served with Bottled Water*

## **Classic Sandwich Buffet - 21/guest**

*Assortment of Sandwiches, Roast Beef and Cheddar. Turkey and Sharp Cheddar. Roasted Vegetable and Hummus Wrap. Picnic Grilled Chicken .Seasonal Market Salad, Gourmet Cookie*

*Served with Assortment of Cold Soft Drinks and Bottle Water.*

*Gluten free bread available for \$1.00 per sandwich.*

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## **East Coast Chowder Buffet - 28/guest**

*A Traditional Creamy Seafood Chowder with Sweet & Tender Seafood, Farmstand Mixed Green Salad with Blueberries, Maple Vinaigrette, Buttermilk Biscuits, Blueberry Cake*

*Served with Assorted Soft Drinks & Bottled Water*

## **Old Fashion BBQ - 26/guest**

*Krispy Cole Slaw, Extra Crusty Macaroni and Cheese, Farmhouse Potato Salad with Egg, Buttermilk, Cornbread, Baked Barbecued Chicken, Kansas City Pulled Pork with Buns, Coconut Cream Tarts*

*Served with Assorted Soft Drinks, Regular and Diet.*

*Gluten free bread available for \$1.00 per sandwich.*

## **Backyard BBQ - 22/guest**

*Country Potato Salad, Krispy Cole Slaw, Sun Chips, Grilled Hamburgers, Grilled Hotdogs, Veggie Burgers Lettuce, Sliced Tomato, Onions, Pickles, Mustard, Ketchup, Relish, Chipotle Mayo, Assorted Cookies*

*Served with Assorted Soft Drinks, Regular and Diet. Gluten free bread available for \$1.00 per sandwich.*

## **Mediterranean Buffet - 27/guest**

*Choice of Grilled Pork or Chicken Souvlaki, Rice Pilaf, Roasted Seasonal Vegetables, Whipped Hummus with Warm Pita, Tomato & Cucumber Salad with Market Greens with Roasted Oregano Vinaigrette, Tzatziki Sauce, Lemon Cake*

*Served with Assorted Soft Drinks & Bottled Water.*

## **Pizza Party - 15.50/guest**

*Includes Two Pieces of Pizza and House Made Tossed Salad. Assortment of Fresh Baked Pizza; Pepperoni, Cheese, Vegetarian.*

*Served with Assorted Canned Pepsi Soft Drinks, Regular and Diet.*

*Gluten Free and Vegan Pizzas Available for Additional \$2.50 per person*

# Buffet Dinners

*Includes buffet setup with linens, dishware, and service ware. Buffets will also include Spirit Bear Fair Trade Coffee & Tea as well as Ice Water. For groups under 20 menu offerings may be reduced while maintaining the same portion size per guest. Groups over 25 will include service staff.*

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## **The Nova Scotian \$Market Price**

*Green Salad with a Maple Vinaigrette. Creamy Corn Chowder. Steamed Mussels. Lobster with Drawn Butter (One 1.5 lb. Lobster per person). Blueberry Grunt for dessert.  
Upgrade to Seafood Chowder \$4.00 per person.*

## **Build Your Own Buffet**

**Entrees** - 29/guest - Choose one

### **Poultry**

*Lemon Pepper & Parmesan Chicken  
Sesame & Ginger Glazed Chicken*

### **Beef**

*Herb & Pepper Roast Beef  
Korean Beef Bulgogi*

### **Pork**

*Honey & Rosemary Roasted Pork Loin*

### **Seafood**

*Lemon & Rosemary Salmon Fillet  
Cajun Shrimp & Sausage with Sweet Bell Peppers*

### **Vegetarian**

*Roasted Vegetable Lasagna  
Vegetarian Stuffed Green Pepper  
Marinated Portobello's with Quinoa Pilaf*

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## **Salads - Choose One**

*Market House Salad*

*Greek Pasta Salad*

*Spinach & Kale Salad*

*Potato Salad*

## **Side Starches - Choose One**

*Oven-Roasted Herbed Potatoes*

*Garlic-Mashed New Potatoes*

*Rice Pilaf*

*White Rice*

*Sesame & Ginger Jasmin Rice*

*Roasted Sweet Potato Wedges*

*Herbed Quinoa Pilaf*

## **Side Vegetables - Choose One**

*Lemon Garlic Broccoli.*

*Fresh Roasted Vegetable Medley*

*Dill Buttered Carrots*

## **Desserts - Choose Two**

*Chocolate Layer Cake*

*Apple Crisp*

*Rice Pudding*

*Assorted Sweets Tray*

*Assorted Pies*

*Assorted Cupcakes*

## **Beverages**

*Freshly Brewed Fair Trade Spirit Bear, Decaffeinated Coffee, Herbal with Hot Water. Assorted Canned or Bottled Soft Drinks, Regular and Diet.*

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# Served Lunches & Dinners

*Includes full China and linen service. Service also include Spirit Bear Fair Trade Coffee & Tea as well as Ice Water & Baskets of Fresh Baked Bread & Butter per Table.*

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## For Served Meals, Please Select One From Each of the Following Options

### Choose One Salad:

**Market Salad:** *Mixed Greens, Cucumber, Feta Cheese, Grape Tomatoes, and Balsamic Vinaigrette GF*

**Roasted Summer Squash Salad:** *Roasted Zucchini, Baby Arugula, Greens, Shaved Fennel & Toasted Pumpkin Seeds. Topped with a Tahini & Lemon Vinaigrette GF*

**Caesar Salad:** *Wedge of Romaine with a Ciabatta Crouton, Candied Bacon, Lemon, Parmesan and a Classic Caesar Dressing*

**Tomato Panzella Salad:** *Marinated Vine Tomatoes, Fresh Basil, Cucumber, Toasted Croutons, Crumbled Goat Cheese*

**Greek Salad:** *Crisp Romaine Topped with Feta, Kalamata Olives, Cucumber, Red Onion and Tomato GF*

### Choose One Dessert:

Bavarian Apple Tart

Lemon Meringue Tart

New York Apple Cheesecake

Apple Cranberry Crisp

Belgian Chocolate Torte

Carrot Cake with Cream Cheese Butter Cream Frosting



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## **Chicken / Turkey**

### **Tuscan Chicken - 38/guest**

*Herb Marinated Bacon Wrapped Chicken Supreme, Herb Roasted Potatoes, Roasted Vegetable Provencal. Topped with Confit Tomato Bruschetta*

### **Roast Chicken with Sundried Tomato - 38/guest**

*Seared Supreme of Chicken, Whipped Garlic Herb Potatoes, Seasonal Market Veggies, Sundried Tomato Cream*

### **Roast Turkey Dinner - 40/guest**

*Herb Roast Turkey Served with Apple Cranberry Dressing, Mashed Potatoes and Roasted Root Vegetables.*

### **Duck Confit - 42/guest**

*Sea Salt & Sumac Cured Duck Leg, Brown Butter & Thyme Whipped Potato, Ginger & Maple Carrots, Wild Blueberry & Cabernet Gastrique*

## **Beef**

### **New York Striploin - 48/guest**

*Slow Roasted California Cut New York Striploin. Caramelized Onion Demi, Roasted Maple Carrots, Herbed Asparagus, Whipped Buttermilk Potatoes*

### **Roasted Prime Rib Au Jus - 50/guest**

*Chef-Selected Prime Rib Roasted to Perfection and served with Yorkshire Pudding, Baked potato, Sour Cream and Chives and Fresh Vegetables*



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## Pork

### **Honey Roasted Pork Loin - 40/guest**

*Slow Roasted Honey & Rosemary Rubbed Pork Loin. Honey & Cabernet Demi, Buttermilk Whipped Mashed Potatoes, Maple Roasted Root Vegetables*

## Seafood

### **Roasted Lemon & Thyme Atlantic Salmon - 40/guest**

*Pan Roasted Atlantic Salmon, Roasted Lemon & Herb Gastrique, Whipped Fine Herb Potatoes & Seasonal Market Vegetables. Served with Charred Lemon.*

### **East Coast Seafood Platter - 45/guest**

*Herbed & Garlic Roasted Atlantic Haddock, Sweet Scallops & Jumbo Prawns. Topped with Lobster & Herbed Cream Sauce. Paired with Dill Buttered New Potatoes & Market Green Vegetables.*

## Vegetarian

*All vegetarian meals are to be served with Seasonal Market Vegetables and a Starch.*

### **Spaghetti Cacciatore - 30/guest**

*Pomodoro Tossed Spaghetti Topped with Braised Vegetables, Herb & Black Olive Ragu. Finished with Crumbled Feta*

### **Vegetable Napoleon - 30/guest**

*Stacked Roasted Vegetable & Marinated Portobello Mushroom, Fresh Cheese, Roasted Tomato Coulis*

### **Roasted Cauliflower Steak - 30/guest**

*Montreal Steak Spice Marinated Cauliflower Steak Finished with Caramelized Onion & Roasted Garlic Demi*

### **Children Meals - 15/guest \*must select same entree\***

*Served with First Course of Vegetable Crudite & Dip, Juice to Drink, Brownie in Caramel Sauce for Dessert*

*-Mac and Cheese*

*-Chicken Fingers & Daily Potato*

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# Receptions

*Featuring a selection of light fare and hors d'oeuvres, perfect for mingling and socializing. Stationed menu items include full China and linen services.*

## **Ice Cream Sundae Bar - 7.50/guest**

*Serves up to 45 guests; 20 guest minimum*

**Ice Cream** - Choose One (One / 45 guests)

*Vanilla*

*Add an additional ice cream for - 45/Tub*

**Sauces**

*Chocolate, Strawberry, Butterscotch*

**Toppings**

*Sprinkles, Cookie Crumbs, Maraschino Cherries, Whipped Cream,*

*Add an additional topping for - 1.75 Each*

## **Charcuterie Station - 16/guest**

*Smoked & Spiced Meats. Salted & Cured Meats. Whipped Pate, Terrine & Torchon. Assorted Smoked Fish. Selection of Aged Cheese. Soft Brine Wash Cheese. Selection of Crackers, Croissants, & Crisps. Roasted & Grilled Vegetables. Marinated Olives. Assorted Compotes, Mustard & Preserves*

## **Nova Scotia Donair Bar - 16.50/guest**

*House Made Donair Meat. Sweet Donair Sauce. Diced Tomato & Onion. Half Pita Rounds*

## **Dessert Station - 12.50/guest**

*Based on four pieces a person. Minimum of 20 guests.*

*Assorted Petite Gourmet Desserts*

## **Taco Bar Party - 14/guest**

*Based on two tacos/guest. - Customization available at additional charge.*

*Served on Tostadas with Shredded Cheddar Cheese, Chopped Tomatoes, Shredded Lettuce, Onions, Guacamole, Salsa, Sour Cream, House Fried Tortilla Chips and Salsa.*

**Taco Fillings** - Choose Two

*-Tandoori Spiced Cauliflower Taco, Chickpeas, Coconut Curry Sauce*

*-Tex Mex Spicy Chipotle Beef Taco*

*-Buffalo Chicken*

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## **Carving Stations** -12/guest

*Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with Mini Rolls.*

*Gluten Free Bread Available for Additional \$1.00 per Roll.*

### **Herb Roasted Turkey Breast**

*Cranberry and Orange Compote and Djon Aioli*

### **Roasted Honey Glaze Pork Loin**

*Smoked Chipotle Aioli, Warm Honey Demi*

### **Herb Crusted Roast Beef**

*Whipped Horseradish Cream, Garlic Au Jus*

## **Live Action Stations**

### **Sushi & Maki Roll Station** - 6.50/guest

*A selection of freshly made nigiri, Maki rolls and hand rolls. Served with Pickled Ginger, Wasabi, Sweet Fermented Soy.*

*Minimum order of 50 people*

### **Choose Three:**

*Sesame Tuna & Cucumber*

*Shrimp. Cucumber & Avocado*

*Sweet Egg*

*Cucumber & Avocado*

*Spicy Salmon & Spring Onion*

*Roasted Yam & Avocado. California*

### **Oyster Bar** -3 per oyster \*ordered per 100 pc\*

*Fresh Shucked Oyster Station. Includes Fresh Horseradish and Classic Accoutrements*

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*From platters to passed. Services includes servers to pass and serve items or linen-draped service tables. Minimum of 3 dozen per each item must be ordered per event.*

## Hot Hors D'oeuvres

**Spanakopita** - 21/dozen

**Mediterranean Mezza Cup, Whipped Hummus, Quinoa Tabbouleh Salad Shaved Chicken Shawarma, Garlic Aioli, Pickled Turnup** - 21/dozen

**Mini Vegetable Spring Rolls with Dipping Sauce** - 21/dozen

**Chimichurri Beef Skewer** - 24/dozen

**Mini Cocktail Meatballs** - 24/dozen

**Chipotle Maple Bacon-Wrapped Chicken** - 24/dozen

**Peri Peri Chicken Skewers** - 24/dozen

**Bacon Wrapped Scallops** - 26/dozen

**Crab Cake Fritters, Sweet Maryland Blue Crab Cake** - 26/dozen

**Mac & Cheese Balls with Truffle** - 26/dozen

## Cold Hors D'oeuvres

**Tea Sandwiches** - 20/dozen

*Ham Salad, Chicken Salad, Tuna Salad and Cage-Free Egg Salad on White or Wheat Breads*

**Sugar Beet Cones, Whipped Beet & Sumac Pimento Cheese, maple Roasted Candied Beet, Sweet Sugar Cone** - 20/dozen

**Roasted Seasonal Vegetable Bruschetta, Summer Squash, Charred Onion, Sea Salt Crostini, Balsamic Syrup, Parmesan Cheese** - 20 /dozen

**Cucumber Rounds with Feta and Tomatoes** - 20/dozen

**Caprese Skewer, Pesto Bocconcini, Cherry Tomato, Fresh Basil** - 22/dozen

**Smoked Salmon Canape** - 22/dozen

**Skewered Coconut Breaded Shrimp Skewers** - 22/dozen

**Chicken or Chickpea Coronation Tarts** - 25/dozen

**Tuna Tataki, Seared Yellowfin Tuna, Roasted Pineapple, Jalapeno Slaw, Corn Tostada Crisp** - 25/dozen

**Herb Beef Crostini** - 25/dozen

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## Celebratory Cakes & Cupcakes

*Our custom cakes are the perfect addition to your reception or office party. Whether you are celebrating a special event or wishing a colleague a happy retirement, we have a cake for you! We do ask for orders to be placed with at least 5 business days notice. After that time, we cannot guarantee product. Additional Fees will apply for custom flavours, beyond what is listed below.*

### **Cake Options**

*Half Sheet - 45.00 serves 35-45 guests*

*Full Sheet - 85.00 serves 75-85 guests*

*Cupcakes \$30 per dozen*

### **Flavours:**

*-Vanilla*

*-Chocolate*

*-Marble*

*-Red Velvet*

### **Icing Flavours:**

*-Vanilla*

*-Chocolate*

*-Cream Cheese*

*\*Assorted icing colors available for cakes and cupcakes!\**

