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StFX
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Sodexo Catering Services



Introduction

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

SEND US AN EMAIL

You may email us at 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. You can request a proposal online at 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.

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, cheque, 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.



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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.

Classic Continental Package - 12.50/guest

Seasonal Sliced Fresh Fruit, Muffins, Danishes, and 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, Choice of Blueberry

Pancakes or French Toast, Crispy Bacon & Sausages

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

Simply Parfait Breakfast - 10.50/guest

Make your own Parfait! Yogurt, House Made Granola, Mixed

Berries, 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 Blueberry

Pancakes, Breakfast Potato 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



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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

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 \$5.50/guest	Domestic Cheeses with Crackers \$5.50/guest	Antipasto Platter with Crackers and Baguette Rounds \$6.50/guest
Fresh Baked Trail Mix Bar \$4.00/guest	Individual Bags of Chips \$2.50/guest	Whole Assorted Fruit \$1.50/guest
Cheese & Grape Snack \$6.00/guest	House Made Hummus with Pita & Vegetables \$5.00/guest	Assorted Gluten Free Baked Goods \$3.00/guest
Individual Fruit Yogurt Parfaits with Ancient Grain Granola \$5.50/guest	Vegetable Crudit� & Dip \$6.00	Assorted Freshly House Baked Muffins \$27.00 per dozen
Assorted Breakfast Breads & Coffee Cakes \$27 per dozen	Assorted Fruit and Nut Danishes \$27 per dozen	Mini Croissants with Butter (2 per guest) \$27 per dozen
Assorted Gourmet Cookies \$25 per dozen	Vegan Baked Goods \$3.50 each	Assorted Platter of Sweets \$27 per dozen
Molasses Cake with Molasses & Whipped Butter \$4 per piece	Blueberry Loaf with Whipped Butter \$4 per piece	Assorted Donut & Donut Holes \$30 per dozen

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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

Light Lunches

Poke Bowl - 19/guest

Choice 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. Accompanied by Side Garden Salad, Gourmet Cookies, Whole Fruit.

Served with Bottled Water

A La Carte / Add On's

Pizzas - 26/pizza (8 slices per pizza) *vegan cheese available*

Pepperoni, The Works, Cheese, Vegetarian, Garlic Fingers

Gluten Free Crust Pizza Available 16/pizza (4 slices)

Tea Sandwiches - 4/per person

Assortment of Ham Salad, Chicken Salad, Tuna Salad, and Cage-Free Egg Salad on White or Wheat Breads with Vegetable Crudite Garnish.

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 Fusilli Pasta, Garden Vegetables, Creamy Mayo & Herbed Dressing

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

Desserts - 4/sweet treat

Assorted Desserts Available Upon Request

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Lunch

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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 Caesar Wrap, Tuna Salad on Multigrain, Twisted Beef Club, Tuscan Grilled Chicken Sandwich. Chefs Soup of the Day, Seasonal Market Greens, Selection of Pastries, Cookies & Squares.

Served with Bottled Water

Gluten free bread available for \$1.00 per sandwich.

Classic Sandwich Buffet - 21/guest

Assortment of Sandwiches; Roast Beef and Cheddar, Turkey and Sharp Cheddar, Roasted Vegetable and Hummus Wrap, and 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.

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

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.

Accompanied by Side Garden Salad, Gourmet Cookies, Whole Fruit.

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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

Crispy Cole Slaw, 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 guest.

Backyard BBQ - 22/guest

Grilled Hamburgers, Grilled Hotdogs, Veggie Burgers, Lettuce, Sliced Tomato, Onions, Pickles, Mustard, Ketchup, Relish, and Chipotle Mayo. Served with Country Potato Salad, Crispy Cole Slaw, Assorted Individual Bags of Chips, and Assorted Cookies

Served with Assorted Soft Drinks, Regular and Diet.

Gluten free bread available for \$1.00 per guest.

Mediterranean Buffet - 27/guest

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

Build Your Own Bowl - 24/guest

Assorted Grains, Greens & Proteins. Served with Assorted Toppings & Dressings

Served with

Assorted Breads & Rolls with Whipped Butter

Assorted Platter of Baked Goods, Cheese & Fruit

Soft Drinks & Bottled Water

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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.

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

Herb & Garlic Roasted Chicken Breast

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

Roasted Cauliflower Steaks

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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

Sesame Ginger Green Beans

Fresh Roasted Vegetable Medley

Dill Buttered Carrots

Desserts - Choose Two

Chocolate Layer Cake

Apple Crisp

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.

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 Style Cheesecake

Apple Cranberry Crisp

Belgian Chocolate Torte

Carrot Cake with Cream Cheese Butter Cream Frosting



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Plated dinners with two or more protein choices are subject to an additional \$5 per guest charge, applied to the final guest count to accommodate the added preparation and service required.

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 Vegetables, Sundried Tomato Cream

Roast Turkey Dinner - 40/guest

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

Seared Duck Breast - 42/guest

Citrus Marinated Pan Seared Duck Breast, Whipped New Potato, Honey Roasted Heirloom Carrot & Frenched Green Beans, Finished with an Orange & Ginger 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

Saffron Braised Short Rib - 50/guest

Tomato, Saffron & Red Wine Slow Braised Boneless Short Rib, Whipped Garlic & Herb Potatoes, Honey Glazed Roasted Seasonal Vegetables. Finished with a Caramelized Onion, Tomato & Saffron Demi





Served Lunches & Dinners

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, and Whipped Cream

Add an additional topping for - 1.75 Each

Charcuterie Station - 14/guest

Smoked & Spiced Meats, Salted & Cured Meats. Selection of Aged Cheese and Soft Brine Wash Cheese. Selection of Crackers, Crostini's, & Crisps, Roasted & Grilled Vegetables, and Marinated Olives. Assorted Compotes, Mustard & Preserves

Nova Scotia Donair Bar - 16.50/guest

House Made Donair Meat, Sweet Donair Sauce, Diced Tomato & Onion, and 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 Flour & Corn Tortillas 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, Chickpeas, Coconut Curry Sauce

- Tex-Mex Spicy Chipotle Beef

- 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, and Sweet Fermented Soy.

Minimum order of 50 people

Choose Three:

Sesame Tuna & Cucumber

Shrimp

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

Skewered Coconut Breaded Shrimp Skewers - 22/dozen

Bacon Wrapped Scallops - 26/dozen

Mac & Cheese Balls with Truffle - 26/dozen

Cold Hors D'oeuvres

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

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



Receptions

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!

