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# **Breakfast**

**Continental** (MIN. OF 8 GUESTS) | $**10.00**

Breakfast Pastries, Whole Fruit, Baden Coffee and Chilled Orange Juice.

**Breakfast box** (MIN. OF 6 GUESTS) | $**15.00**

Choice of Breakfast Burrito or Everything Bagel BELT. Served with Home Fries, Whole Fruit, with your choice of Baden Coffee, Tea, or Chilled Orange Juice.

**\*Available as Vegetarian**

**Condor Continental** (MIN. OF 8 GUESTS) | $**12.00**

A selection of Fresh Assorted Muffins, Pastries and Croissants. Served with a Seasonal Fruit Platter, Baden Coffee and chilled orange juice.

**Classic breakfast buffet** (MIN. OF 6 GUESTS) | $**16.00**

Fresh Muffins, Assorted Pastries and Croissants. Served with Mediterranean Scrambled Eggs, Bacon or Beef Sausage, and Home Fries, Baden Coffee, Tea and chilled orange juice.

# **LUNCH**

**The deli shoppe** (MIN. OF 10 GUESTS) | $**20.00**

***A selection of Sandwiches and Wraps:***

Roast Beef Sandwich – Roast Beef, Cheddar Cheese, Lettuce and Tomato with Garlic Aioli.

Turkey and Havarti Sandwich – Turkey, Havarti Cheese, Lettuce, Tomato and Chipotle Aioli.

Deviled Egg Salad Wrap – Deviled Egg Salad, Lettuce and Tomato.

Grilled Vegetable Wrap – Grilled Vegetables, Basil Pesto Aioli and Baby Spinach (Can be made Vegan on request)

Southwest Chicken Salad Wraps – Chicken, Corn, Black Beans, Cheddar Cheese, Salsa, Lettuce and Tomato.

***Served with Kettle Chips, and Assorted Dessert Squares****.*

**The taco bar buffet** (MIN. OF 12 GUESTS) | $**20.00**

Assorted Soft Tortillas, Cajun Grilled Chicken, Seasoned Taco Beef, Grilled Vegetables, Shredded Lettuce, Diced Tomato, Sour Crème, Salsa, and Jalapenos. Served with Mexican Style Rice.

***Served with Assorted Dessert Squares.***

**Backyard bbq buffet** (MIN. OF 12 GUESTS) | $20**.00**

Grilled Canadian Beef Burger, Spicy Black Bean Burger, Kaiser Bun. Served with Caesar Salad and French Fries.

***Served with a Fresh Fruit Platter and Assorted Dessert Squares.***

**Italian Themed Buffet** (MIN. OF 12 GUESTS) | $20**.00**

Warm Garlic Bread, Traditional Caesar Salad, Basil Pesto Vegetable Primavera Penne, Our Signature Four Cheese Tortellini and Handcrafted Chicken Parmesan.

***Served with Assorted Dessert Squares.***

**Greek Themed Buffet** (MIN. OF 12 GUESTS) | $**20.00**

Traditional Greek Salad, Grilled Pita Wedges, Rice Pilaf, Vegetable Kabobs, butter brushed Chicken Kabobs and Tzatziki Sauce.

***Served with Assorted Dessert Squares.***

**INDIAN Themed Buffet** (MIN. OF 12 GUESTS) | $**20.00**

Tricolored Chickpea Salad, Grilled Flatbread, Roasted Red Pepper Hummus with Crudité, Steamed Rice, Bombay Butter Chicken and Chickpea Vegetable Curry.

***Served with Assorted Dessert Squares.***

**Asian Themed Buffet** (MIN. OF 12 GUESTS) | $**20.00**

Asian Pad Thai Salad, Vegetable Spring Rolls, Steamed White Rice, Vegetable Stir-fry tossed in Pineapple Curry sauce and Chicken Stir-fry tossed in our Signature Sauce.

***Served with Assorted Dessert Squares.***

**Gourmet Flatbread Buffet** (MIN. OF 12 GUESTS) | **$20.00**

Assorted Flatbreads (BBQ Chicken, Bruschetta with Basil Pesto, & Bombay Butter Chicken), Roasted Red Pepper and Tomato Gouda Soup served with Caesar Salad.

***Served with Assorted Dessert Squares.***

**Boxed Bistro Lunches**  | **$20.00**

**Chicken Primavera (H):** Penne pasta, grilled chicken, tossed in a sundried crème sauce with sautéed mushroom, spinach and season tomatoes served with a wedge of garlic bread.

**Grilled Vegetable Primavera:** Penne pasta, sautéed mushroom, spinach, and seasoned tomatoes tossed in a sundried tomato crème sauce. Served with a wedge of garlic bread.

**Bombay Butter Chicken (H):** Tender chucks of chicken, simmered in rich butter sauce. Served with white rice and warm flat bread.

**Four Cheese Tortellini:** Cheese stuffed tortellini, tossed in a rosé sauce and fresh spinach. Served with a wedge of garlic bread.

**Bacon Mac & Cheese:** Macaroni noodles tossed in our creamy cheese sauce with chunks of crispy bacon and topped with Italian breadcrumbs. Served with a wedge of garlic bread.

***All bistro lunches are served with a choice of pop or bottled water and your choice of a brownie or a seasonal whole fruit.***

**Deli shoppe boxed Lunch**  | **$20.00**

**Turkey & Havarti Sandwich:** Sliced turkey on a kaiser bun, brushed with chipotle mayo. Topped with Havarti cheese, lettuce and tomato.

**Roasted Beef & Cheddar Sandwich:** Sliced roast beef piled high on a kaiser Bun with creamy garlic mayo, cheddar cheese, lettuce and tomato.

**Ham & Swiss Wrap:** Deli style ham wrapped with Swiss cheese, Dijon mustard, lettuce and tomato.

**Grilled Veggie Wrap:** Grilled vegetables wrapped with basil pesto, baby spinach and crumbled feta. (Can be made v*egan on request)*

**Falafel Wrap:** Warm falafels wrapped with roasted red pepper hummus, spinach and seasoned tomatoes.

***All deli lunches are served with a choice of kettle chips or nachos with salsa and your choice of a brownie or a freshly baked cookie.***

# **RECEPTION FOOD BARS**

**SLIDER BAR** (MIN. OF 20 GUESTS) | $**19.00**

A selection of two gourmet sliders (Canadian all beef burgers, Pulled Pork, Grilled Cajun Chicken and Black Bean Veggie Burgers). Served with Slider buns, Kettle Chips and Assorted topping and dressings.

**MAC & CHEESE BAR** (MIN. OF 20 GUESTS) | $**18.00**

Our signature Mac and Cheese served with a selection of gourmet topping, Siracha Ketchup, Japanese Breadcrumbs, Crumbled Bacon, Seasoned Tomatoes, Green Onion and of course Our Cheese Blend!

**MASHED POTATO BAR** (MIN. OF 20 GUESTS) | $**18.00**

Piping Hot Red Skin Garlic Mashed Potatoes served with brown Vegetarian gravy, green onion, Crumbled Bacon, garlic butter, salsa, Shredded Cheese and our Hand-Crafted Crispy Onions.

**NACHO EXTRAVAGANZA** (MIN. OF 20 GUESTS) | $**18.00**

A mountain of warm tri-colored nacho chips, topped with our Cheese Blend, Jalapeno Cheese Sauce, shredded lettuce, seasoned tomatoes, green onion, diced sweet peppers and jalapenos. Served with Salsa and Sour Crème.

**Poutine bar** (MIN. OF 20 GUESTS) | $**19.00**

Our hot and crispy Fresh cut Fries served with Vegetarian Poutine Gravy, Quebec Cheese Curds, Cheese Blend, Handcrafted Crispy Onions, Green Onion, Crumbled Bacon, Chipotle Aioli, Buttermilk Ranch, Hot sauce and Sour Crème.

**Chocolate Fountain** (MIN. OF 20 GUESTS) | $**14.00**

A fountain of Rich Belgium Milk Chocolate with a selection of four toppings (Assorted fruit skewers, Brownie Bites, Rice Crispy Squares, Assorted Berries, Pretzel Sticks, Licorice, Angel Food Cake and Marshmallows)

# **PLATTERS & SHAREBLES**

**Crudité and dip** (MIN. OF 12 GUESTS) **$7.00 per person**

Fresh and Crisp Vegetables served with Buttermilk Ranch Dressing and Creamy Hummus.

**Seasonal fruit platter** (MIN. OF 12 GUESTS) **$9.00 per person**

A selection of seasonal fresh fruit - hand carved.

**Domestic cheese and cracker platter** (MIN. OF 12 GUESTS) **$10.00 per person**

An excellent selection of domestic cheese and assorted crackers.

**Kettle chips and GARLIC aioli** (MIN. OF 12 GUESTS) **$5.00 per person**

Our Seasoned Kettle Chips served hot and fresh with our signature garlic aioli.

**charcuterie board** (MIN. OF 12 GUESTS) **$12.00 per person**

A selection of local cured meats and craft cheeses. Served along with pickled vegetables, roasted red peppers, assorted mustard, Crusty breads, Crostini ’s and other assorted gourmet condiments.

**Duo of dips** (MIN. OF 12 GUESTS) **$8.00 per person**

An assortment of Two dips (Our Spinach Dip, Roasted Red Pepper Hummus) served with Tri Coloured Tortilla Chips, Grilled Pita Wedges and Fresh crudité.

**The big cheese platter** (Serves 20 to 30 guests) **$194**

An assortment of all things cheese, Our Mac and Cheese Bites, Mozzarella Sticks, Jalapeno Cream Cheese Poppers, and Broccoli Cheddar Bites. Served with Marinara Sauce.

**INTERNATIONAL PLATTER** (Serves 20 to 30 guests) **$194**

An assortment of favorites from around the world, mini–Vegetable Spring Rolls, Mini Vegetable Samosas, Sweet Thai Popcorn Chicken and Tandoori Chicken Skewers. Served with Sweet and Sour and Plum Sauce.

**pub platter** (Serves 20 to 30 guests) **$204**

An Assortment of Pub Favorites, Mac and Cheese Bites, Buffalo Chicken Quesadillas, Mozzarella Sticks and Garlic Bread with Cheese. Served with Onion Petals in the Center, Buttermilk Ranch and Marinara for dipping.

**Premium Vegetarian Platter** (Serves 20 to 30 guests) **$204**

An assortment of Premium Pub Favorites – Broccoli Cheddar Bites, Bruschetta Flatbread and Mac and Cheese Bites. Served with our Kettle Chips in the Center.

**Vegan Pub Platter** (Serves 20 to 30 guests) **$214**

An assortment of our signature pub fare, Crispy Onion Petals, House Made Kettle Chips, and Vegan Bruschetta Flatbread. Served with our Signature Fresh Cut Fries in the center and Vegan Sauce.

# **BEVERAGES**

**Baden Coffee** (per GUESTS) | $**3.00**

Premium roasted Canadian coffee known for its rich aroma and smooth flavor

**Assorted herbal and orange pekoe tea** (per GUESTS) | $**3.00**

A selection of herbal teas and classic Orange Pekoe, served with hot water and condiments

**bottled juice** (per BOTTLE) | $**3.00**

A refreshing selection of assorted bottled juices.

**Sparkling water** (per BOTTLE) | $**4.00**

Refreshing Perrier sparkling water.

**Assorted soft drinks** (per CAN) | $**3.00**

An assortment of Pepsi, Diet Pepsi, Pepsi Zero, Brisk Iced Tea, Dr Pepper, 7 Up, Orange Crush, and Schweppes.

**Bottomless fountain pop station** (per GUEST) | $**2.50**

Unlimited refills of Pepsi, Diet Pepsi, Brisk Iced Tea, Dr Pepper, 7 Up, Orange Crush, and Schweppes.

**Citrus Water Tower** (per Tower) | $**10.00**

A refreshing blend of citrus flavors served in a visually striking tower.

# **TESTIMONIALS**

***Over the past 3 years it has been a pleasure to work with CSSI Catering. This amazing team is quick to respond to requests, flexible with menu items, last minute changes and awesome suggestions when it comes to catering ideas and logistics.***

* *Rosanne Hessian (Chair, School of Interdisciplinary Studies and Director, Jill of All Trades)*

***Working with CSI Catering has been an absolute pleasure! Over the past few years, their team has consistently been professional, responsive, and incredibly accommodating. We use them for both employee and high-scale donor events, and we have never been disappointed. They offer excellent suggestions tailored to our needs and work seamlessly within our budget. Their flexibility with menu options and last-minute changes has made every event a success, and we always feel confident in their ability to deliver exceptional service. We truly appreciate their dedication to excellence and look forward to continuing our partnership!***

* *Kaitlyn Edwards (Senior Employee & Stakeholder Event Specialist)*

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