

CATERING MENU ///



<u>BREAKFAST</u>	<u>2</u>
<u>LUNCH</u>	<u>4</u>
<u>RECEPTION FOOD BARS</u>	<u>8</u>
<u>PLATTERS & SHAREBLES</u>	<u>10</u>
<u>BEVERAGES</u>	<u>13</u>
<u>TESTIMONIALS</u>	<u>14</u>
<u>HOW TO FIND US?</u>	<u>15</u>

BREAKFAST

CONTINENTAL (MIN. OF 8 GUESTS) | \$10.00

Breakfast Pastry, Whole Fruit, Baden Coffee Company or Chilled Orange Juice.

ENHANCEMENTS:

- Strawberry Banana Smoothies | **\$2.49** [PER PERSON]
- Granola Bar | **\$1.99** [PER PERSON]
- Cliff Bar | **\$2.99** [PER PERSON]
- Powerade – Assorted Flavors | **\$2.99** [PER PERSON]
- Monster Energy Drink | **\$2.99** [PER PERSON]

BREAKFAST BOX (MIN. OF 6 GUESTS) | \$15.00

Choice of Breakfast Burrito or Everything Bagel BLT. Served with Home Fries, Whole Fruit, Baden Coffee Company, Tea, and Chilled Orange Juice.

ENHANCEMENTS:

- Gluten Free bread or wrap | **\$2.99** [PER PERSON]
- Individual Yogurt | **\$1.99** [PER PERSON]
- Cliff Bar | **\$2.99** [PER PERSON]
- Powerade – Assorted Flavors | **\$2.99** [PER PERSON]
- Monster Energy Drink | **\$2.99** [PER PERSON]

*Available as Vegetarian

CONDOR CONTINENTAL (MIN. OF 8 GUESTS) | \$12.00

Served with a Seasonal Fruit Platter, Baden Coffee Company, fresh assortment of Muffins, Pastries, and Croissants with Butter and Preserves.

ENHANCEMENTS:

- Strawberry Granola Yogurt | **\$2.99** [PER PERSON]
- Strawberry Banana Smoothies | **\$2.49** [PER PERSON]
- Add Seasonal Fruit Kabobs | **\$3.49** [PER PERSON]
- Avocado Toast | **\$2.99** [PER PERSON]
- Gluten Free Bread | **\$2.99** [PER PERSON]
- Bottled Juice | **\$2.49** [PER PERSON]

CATERING MENU ///



CLASSIC BREAKFAST BUFFET (MIN. OF 6 GUESTS) | \$16.00

Fresh Muffins, Assorted Pastries, Croissants, Mediterranean Scrambled Eggs with Spinach, Bacon, and Home Fries.

Served with Venue Fair Trade Coffee and Tea and chilled pitchers of juice.

LUNCH

THE DELI SHOPPE (MIN. OF 8 GUESTS) | \$19.00

A selection of Artisan Style Sandwiches and Wraps:

Roast Beef, Cheddar Cheese, Lettuce and tomato with horseradish aioli.

Turkey, Havarti, Lettuce, Tomato and Garlic Aioli. Deviled Egg Salad with Lettuce and Tomato.

Grilled Vegetable Wraps with Basil Pesto Aioli and baby spinach (ask how to make it Vegan), Southwest Chicken Salad Wraps.

Served with Garden Salad with a Vinaigrette, Kettle Chips, and Assorted Dessert Squares.

THE VENUE TACO BAR BUFFET (MIN. OF 10 GUESTS) | \$19.00

Assorted Soft Tor tillas, 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.

ENHANCEMENTS:

- Mexican Tortilla Soup or Other Assorted Soups | **\$2.49** [PER PERSON]
- A Garden or Caesar Salad | **\$2.49** [PER PERSON]
- Fruit Kabobs | **\$2.49** [PER PERSON]
- Guacamole | **\$0.99** [PER PERSON]
- Cheesecake Squares or Freshly Bake Cookies | **\$1.49** [PER PERSON]
- A Premium Summer Fresh Salad | **\$2.49** [PER PERSON]
 - *Fusilli Bruschetta Pasta Salad, Red Skinned Salad, Pad Thia Salad, Quinoa Greek & Feta Salad or Asian 7 Grain Salad*

BACKYARD BBQ BUFFET (MIN. OF 12 GUESTS) | \$19.00

Grilled Canadian Beef Burger, Spicy Black Bean Burger, Brioche Bun. with Choice of Caesar or Market Salad, & French Fries.

Served with Watermelon and assorted dessert squares.

ENHANCEMENTS:

- Venue Maple BBQ Pulled Pork | **\$3.49** [PER PERSON]
- Maple BBQ Chicken Breasts | **\$3.49** [PER PERSON]
- Oktoberfest Sausages | **\$2.99** [PER PERSON]

CATERING MENU ///



- Fruit Kabobs | **\$2.49** [PER PERSON]
- A Premium Summer Fresh Salad | **\$2.99** [PER PERSON]
 - A Choice of Tomato Basil, Broccoli Cheddar or Butternut Squash
- Upgrade to Strawberry Shortcake | **\$2.49** [PER PERSON]

ITALIAN THEMED BUFFET (MIN. OF 12 GUESTS) | **\$19.00**

Warm Venue Garlic Bread, Traditional Caesar Salad, Basil Pesto Vegetable Primavera Penne, Venue 4 Cheese Tortellini and Handcrafted Chicken Parmesan.

Served with Assorted Dessert Squares.

ENHANCEMENTS:

- Soup for | **\$2.49** [PER PERSON]
 - A Choice of Italian wedding or other listed soups
- A Premium Summer Fresh Salad | **\$2.99** [PER PERSON]
 - Fusilli Bruschetta Pasta Salad, Red Skinned Potato Salad, Pad Thia Salad, Quinoa Greek & Feta Salad or Asian 7 Grain Salad
- A Garden Salad | **\$2.49** [PER PERSON]
- Cheesecake Squares or Freshly Baked Cookies | **\$1.49** [PER PERSON]

GREEK THEMED BUFFET (MIN. OF 12 GUESTS) | **\$19.00**

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

Served with Assorted Dessert Squares.

INDIAN THEMED BUFFET (MIN. OF 10 GUESTS) | **\$20.00**

Grilled Flatbread, Tricolored Chickpea Salad, Roasted Red Pepper Hummus with Crudit , Steamed Rice, Boondi Raita, Venue Butter Chicken and house made Chickpea Vegetable Curry.

Served with Assorted Dessert Squares.

ENHANCEMENTS:

- Soup for | **\$2.49** [PER PERSON]
- A Premium Summer Fresh Salad | **\$2.99** [PER PERSON]
 - Fusilli Bruschetta Pasta Salad, Red Skinned Potato Salad, Pad Thia Salad, Quinoa Greek & Feta Salad or Asian 7 Grain Salad
- A Garden or Caesar Salad | **\$2.49** [PER PERSON]
- Cheesecake Squares or Freshly Baked Cookies | **\$1.49** [PER PERSON]

CATERING MENU ///



ASIAN THEMED BUFFET (MIN. OF 10 GUESTS) | \$20.00

Asian Pad Thai Salad, Vegetable Spring rolls, Steamed White Rice, Asian Style Vegetable Stir-fry tossed in a Pineapple Curry sauce, Asian Chicken Stir-fry tossed in our Venue Stir fry Sauce.

Served with Assorted Dessert Squares.

ENHANCEMENTS:

- Soup for | **\$2.49** [PER PERSON]
 - A Choice of Tomato Basil, Broccoli Cheddar, Butternut Squash or Loaded Potato Soup
- A Premium Summer Fresh Salad | **\$2.99** [PER PERSON]
 - *Fusilli Bruschetta Pasta Salad, Red Skinned Potato Salad, Pad Thia Salad, Quinoa Greek & Feta Salad or Asian 7 Grain Salad*
- A Garden or Caesar Salad | **\$2.49** [PER PERSON]
- Substitute Beef for Chicken | **\$1.99** [PER PERSON]
- Cheesecake Squares or Freshly Baked Cookies | **\$1.49** [PER PERSON]

GOURMET FLATBREAD, SOUPS & SALAD BUFFET

(MIN. OF 10 GUESTS) | \$19.00

Roasted Red Pepper and Tomato Gouda Soup served with a choice of Market Salad or Caesar Salad. Assorted Flatbreads, BBQ Chicken, Bruschetta with Basil Pesto, & Spinach and Feta.

Served with Assorted Dessert Squares.

ENHANCEMENTS:

- A Premium Summer Fresh Salad | **\$2.99** [PER PERSON]
 - *Fusilli Bruschetta Pasta Salad, Red Skinned Potato Salad, Pad Thia Salad, Quinoa Greek & Feta Salad or Asian 7 Grain Salad*
- Second Salad or Soup for | **\$2.49** [PER PERSON]
- Cheesecake Squares or Freshly Baked Cookies | **\$1.49** [PER PERSON]

BOXED BISTRO LUNCH | \$15.00

All bistro lunches are served with your choice of a brownie or a piece of seasonal fruit. Upgrade to a Powerade, Milk or Chocolate Milk for **\$1.50**. Add halal or grilled chicken for **\$1.99**.

CHICKEN PRIMAVERA (V): Penne pasta, grilled chicken, tossed in a sundried crème sauce with sautéed mushroom, spinach. and season tomatoes served with a wedge of garlic bread.

CATERING MENU ///



GRILLED VEGETABLE PENNE (V): Penne pasta, grilled chicken, tossed in a sundried tomato crème sauce with sautéed mushroom, spinach, and seasoned tomatoes served with a wedge of garlic bread.

BOMBAY BUTTER CHICKEN: Tender chunks of chicken , simmered in rich butter sauce, served with white rice and warm flat bread.

CHEESE TORTELLINI (V): Cheese stuffed tortellini, tossed in a rose sauce and fresh spinach, served with a wedge of garlic bread.

BACON MAC & CHEESE: Macaroni noodles tossed in our creamy cheese sauce with crispy bacon stripes, served with a wedge of garlic bread.

DELI SHOPPE BOXED LUNCH | \$15.00

All deli lunches are served with your choice of Venue kettle chips or nachos with salsa and fresh baked cookies or brownie. Upgrade to a Powerade, Milk or Chocolate Milk for **\$1.50**. Assorted soft drinks or bottled water for **\$2.50**.

TURKEY & BACON CLUBHOUSE: Sliced turkey and bacon piled high on a Artisan Bun, brushed with chipotle mayo. Topped with Havarti, lettuce and tomato.

HAM & SWISS SANDWICH: Deli style ham piled high on a Artisan Bun with Swiss cheese, dijon mustard, lettuce and tomato.

ROASTED BEEF & CHEDDAR SANDWICH: Sliced roast beef piled high on a sesame seed kaiser with creamy Garlic mayo, Canadian cheddar cheese, lettuce and tomato.

GRILLED VEGGIE WRAP (V): A flour tortilla stuffed with grilled Vegetable Wraps with Basil Pesto Aioli and baby spinach Shredded Cheese. *Vegan!*

VEGAN FALAFEL WRAP (V): A flour tortilla filled with warm falafels, roasted red pepper hummus, spinach and seasoned tomatoes. *Vegan!*

RECEPTION FOOD BARS

VENUE SLIDER BAR (MIN. OF 16 GUESTS) | \$15.00

A select ion of gourmet sliders: Canadian all beef burgers, Venue Pulled Pork, Grilled Cajun Chicken and Black Bean Veggie Burgers. Served with Slider buns, Venue Kettle Chips and Assorted Pickles. Assorted topping consists of lettuce, tomato, red onion, pickled jalapenos, Ranch Dressing, Hot Sauce, Venue Crispy Onions and Chipotle aioli.

VENUE MAC & CHEESE BAR (MIN. OF 12 GUESTS) | \$15.00

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

MASHED POTATO BAR (MIN. OF 12 GUESTS) | \$15.00

Piping Hot Red Skin Garlic Mashed Potatoes served with brown Vegetarian gravy, green onion, crumbled bacon, garlic butter, Pico De Gallo, Shredded Cheese and our Hand-Crafted Crispy Onions.

ENHANCEMENTS:

- Buffalo Chicken | **\$2.49** [PER PERSON]
- Pulled Pork | **\$1.79** [PER PERSON]
- Grilled Cajun Chicken | **\$2.49** [PER PERSON]
- Taco Beef | **\$1.49** [PER PERSON]
- Butter Chicken | **\$2.49** [PER PERSON]
- Canadian Pulled Beef | **\$2.99** [PER PERSON]
- Sweet Potato Fries | **\$1.99** [PER PERSON]

NACHO EXTRAVAGANZA (MIN. OF 10 GUESTS) | \$13.00

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

Served with Pico De Gal lo and Sour Crème on the side.

CATERING MENU ///



VENUE POUTINE BAR (MIN. OF 12 GUESTS) | \$15.00

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

CHOCOLATE FOUNTAIN

Small Fountain [25 People - 40 People] | \$75.00

Large Fountain [Up to 150 people] | \$195.00

A fountain of Rich Belgium Milk Chocolate, served with assorted fruit skewers, Brownie Bites, Rice Crispy Squares, Assorted Berries, Pretzel Sticks, Licorice, Angel Food Cake, Marshmallows and Mini Eclairs.

ENHANCEMENTS:

- Cheesecake Squares | **\$1.25** [PER PERSON]
- Vanilla Wafer Bars | **\$0.99** [PER PERSON]
- Cinnamon Rolls | **\$0.99** [PER PERSON]
- Cheesecake Pops | **\$1.49** [PER PERSON]
- Brownie Pops | **\$1.49** [PER PERSON]

PLATTERS & SHAREBLES

CRUDITÉ AND DIP

Regular Platter [Serves 10 to 20 Guests] | \$40.00

Large Platter [Serves 20 to 40 Guests] | \$80.00

Fresh and Crisp Vegetables served with Buttermilk Ranch Dressing.

SEASONAL FRUIT PLATTER

Regular Platter [Serves 10 to 20 Guests] | \$40.00

Large Platter [Serves 20 to 40 Guests] | \$80.00

A selection of seasonal fresh fruit hand carved.

DOMESTIC CHEESE AND CRACKER PLATTER

Regular Platter [Serves 10 to 20 Guests] | \$84.00

Large Platter [Serves 20 to 40 Guests] | \$155.00

An excellent selection of domestic cheese and assorted crackers.

KETTLE CHIPS AND CHIPOTLE AIOLI

Regular Platter [Serves 10 to 20 Guests] | \$75.00

Large Platter [Serves 20 to 40 Guests] | \$145.00

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

VENUE CHARCUTERIE BOARD

[Serves 10 to 15 Guests] | \$85.00

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

WING PLATTER

[Serves 10 to 15 Guests] | \$95.00

5lbs of our Signature Wings sauced the way you like them, Mild, Medium, Hot, Honey Garlic, Sweet Thai, Buffalo, Cajun Dry Rub, Maple BBQ and Mango Chipotle Dry Rub.

***Substitute Boneless Wings for additional \$29.00**

CATERING MENU ///



DUO OF DIPS

[Serves 10 to 15 Guests] | \$77.00

An Assortment of three dips, Our Venue Spinach Dip, Roasted Red Pepper Hummus served with Tri Coloured Tortilla Chips, Grilled Pita Wedges and Fresh crudité.

THE BIG CHEESE PLATTER

Regular Platter [Serves 10 to 20 Guests] | \$94.00

Large Platter [Serves 20 to 30 Guests]] | \$174.00

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

INTERNATIONAL PLATTER

Regular Platter [Serves 10 to 20 Guests] | \$94.00

Large Platter [Serves 40 to 30 Guests]] | \$174.00

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.

VENUE PUB PLATTER

Regular Platter [Serves 10 to 20 Guests] | \$97.00

Large Platter [Serves 20 to 40 Guests]] | \$184.00

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

PREMIUM PUB PLATTER

Regular Platter [Serves 10 to 20 Guests] | \$97.00

Large Platter [Serves 20 to 40 Guests]] | \$184.00

An assortment of Premium Venue Pub Favorites – Broccoli Cheddar Bites, Bruschetta Flatbread, Mac and Cheese Bites, Roadhouse style wings done the way you like. Served with our Venue Kettle Chips in the Center.

VENUE SIGNATURE PUB PLATTER

Regular Platter [Serves 10 to 20 Guests] | \$99.99

CATERING MENU ///



Large Platter [Serves 20 to 40 Guests]] | \$194.00

An assortment of our signature pub fare, Mac and Cheese Bites, BBQ Chicken Flatbread, Blazing Popcorn Chicken, Garlic Bread with Cheese and our signature buffalo boneless wings sauced the way you like. Served with our Signature Venue Fries in the center.

CATERING MENU ///



BEVERAGES

BADEN COFFEE COMPANY FAIRTRADE COFFEE

(PER GUESTS) | **\$2.25**

ASSORTED HERBAL AND ORANGE PEKOE TEA

(PER GUESTS) | **\$2.25**

BOTTLED JUICE (PER BOTTLE) | \$2.25

Assorted Bottles of Fruit Juice.

SPARKLING WATER (PER BOTTLE) | \$4.00

As sorted Flavors of Bottled Sparkling Water: Original and Peach.

CANNED POP (PER CAN) | \$2.25

Assorted Pepsi, Diet Pepsi, Brisk Ice Tea, Brisk Lemonade, Dr Pepper, 7 Up, Orange Crush, Schwepps.

BOTTOMLESS FOUNTAIN POP STATION (PER GUEST) | \$2.25

Coke, Coke Zero, Fruitopia, Iced Tea and Ginger Ale.

TROPICAL PUNCH BOWL (NON-ALCOHOLIC)

Serves 30 glasses [Per Bowl] | **\$70.00**

A refreshing blend of fruit juices and diced fruit.

TESTIMONIALS

“ We hired CSI’s Venue to cater our all staff holiday meeting. They were very flexible and accommodating with special requests and dietary restrictions. Nicole was professional and prompt to return all communications and requests for further information. Our whole department raved about the high quality of the food and the presentation, everyone loved it! Service during the event was attentive, seamless and contributed to making everything a success. ”

— *Conestoga Library Services*

“ When working with the Venue on catering orders, we have received a great level of service and execution for our requests from start to finish. They are flexible and provide expertise to help finalize your order that suits your target group for your event. We will definitely be using their services in the future. ”

— *Todd Erskine, Recreation Centre*

CATERING MENU ///

HOW TO FIND US?



DOON CAMPUS FLOOR PLAN LEVEL 2

- A - WING
- B - WING
- C - WING
- D - WING
- E - WING
- F - WING
- NO ACCESS
- PERSONAL ACCESS ONLY

Level 1 - Lower Level
Level 2 - Main Level
Level 3 - Upper Level



- YOU ARE HERE
- DOOR NUMBER
- ENTRANCE
- BARRIER-FREE ENTRANCE
- STAIRS
- ELEVATOR
- WASHROOM
- INDIVIDUAL WASHROOM
- ACCESSIBLE WASHROOM
- CHANGE TABLE
- BREASTFEEDING SPACE
- ATTENDANT SUPPORTED WASHROOM
- AED - AUTOMATED EXTERNAL DEFIBRILLATOR
- SPECIAL NEED EMERGENCY EVACUATION ZONE

- SECURITY & PARKING
- PAY PHONE
- EMERGENCY PHONE
- TELETYPE PHONE
- TEST CENTRE
- LIBRARY
- ONE CARD SHOP
- IT SERVICE DESK
- CONESTOGA STUDENT INC.
- BOOK STORE
- PRINT SHOP
- FOOD SERVICES
- TIM HORTONS
- STARBUCKS



CONTACT US:

Krisma Paguio
Food Services Supervisor, The Venue, Front-of-House
Kpaguio2@conestogac.on.ca

Tiffani Alderton
Hospitality Manager
talderton@conestogac.on.ca