



BU CATERING

Chef's Buffet Table

Traditional Beef Lasagna or Vegetarian Lasagna

House-made lasagna served with a fresh Caesar salad and garlic knots

\$ 23.00 / Person

Chicken Souvlaki

Chicken marinated in lemon juice, olive oil, and Greek herbs, skewered and grilled. Served with warm pita bread, grilled vegetables, herbed rice pilaf, and tzatziki sauce

\$ 22.00 / Person

Brown Sugar and Maple Baked Salmon Fillet

6oz Atlantic salmon fillet glazed with brown sugar, maple syrup and fresh cracked pepper, served with confit mini potatoes, garlic French green beans and fresh rolls

\$ 27.00 / Person

BBQ Pulled Pork

Braised pork shoulder shredded and smothered with maple whiskey BBQ sauce and served with a side of coleslaw and battered potato wedges

\$ 20.50 / Person

AAA Canadian Roast Beef

Dijon herb-crusted roast beef, roasted fingerling potatoes and red wine demi-glaze, served with seasonal vegetables and fresh baked demi baguettes

\$ 27.40 / Person

Chalet Style Quarter Roasted Chicken

Quarter chicken roasted with lemon, thyme, and garlic. Served with potato wedges, seasonal greens, and fresh rolls

\$ 23.00 / Person



BU CATERING

Tandoori Chicken

Chicken marinated in a yogurt and tandoori blend, baked and topped with spiced tomatoes, coconut, and cilantro. Served with cinnamon orange ginger biryani rice, mango chutney and grilled naan bread

\$ 23.00 / Person

Taco Salad Bar

Fajita chicken, taco beef, crisp romaine lettuce, salsa, sour cream, shredded cheese, Pico de Gallo, chives, black olives, hot peppers, chipotle ranch dressing and crispy corn tortilla strips.

\$ 20.50 / Person

Baba's Kitchen

Pan-fried perogies, sour cream, grilled garlic sausage, cabbage rolls, a mixed greens salad and fresh rolls

\$ 27.00 / Person

Taco Buffet

Fajita chicken, taco beef, salsa, sour cream, Pico de Gallo, shredded cheese, queso, chives, shredded lettuce, black olives, hot peppers, corn and flour tortillas, tortilla chips and a mixed greens salad.

\$ 21.50 / Person

Beef Stew and Bannock

Hearty beef stew with fresh Bannock and a mixed greens salad. Served with butter and assorted jams.

\$ 20.00 / Person

Add your choice of dessert for only \$6.50

Chocolate Tiger Cake

Strawberry Shortcake

Vegan Carrot Cake with Caramel Coconut Sauce

Red Velvet Cake

Cheesecake topped with Berry Coulis

Dainty Tray

Rice Pudding