



BU CATERING

Chef's Lunch Buffet

Traditional Beef Lasagna

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

\$ 18.75 / per person

Chicken Parmigiana

Panko breaded chicken lightly fried and topped with tomato sauce, mozzarella and parmesan cheese. Served with fettuccine alfredo, fresh vegetable medley and fresh baked focaccia with basil butter

\$ 20.75 / per person

Chicken or Pork Souvlaki

Pork or 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.

\$ 19.75 / per person

Arugula and Mustard Crusted Baked Salmon Fillet

6oz Atlantic salmon fillet crusted with arugula herb pesto and mustard panko topping served with confit mini potato's, garlic French green beans, white wine citrus cream and fresh rolls

\$ 23.75 / per 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

\$ 17.50 / per 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.

\$ 22.75 / per person



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Chalet Style Quarter Roasted Chicken

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

\$ 18.50 / per person

Tandoori Chicken

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

\$18.75 / per person

Pork Schnitzel

Breaded and fried pork schnitzel served with warm pretzel, red cabbage, spaetzle, garlic herb cream and fried apples and onions

\$19.25 / per person

Roasted Butternut Squash and Ricotta Cannelloni

Garlic and herb roasted butternut squash rolled in thin pasta sheets with ricotta cheese, fresh herbs and baked in a white wine cream topped with gruyere cheese and served with grilled garlic focaccia and garden greens tossed in honey balsamic dressing

\$17.25 / per person

Add your choice of dessert for only \$4.95

Chocolate tiger cake

Strawberry shortcake

Vegan carrot cake with caramel coconut sauce

Red velvet cake

Cheesecake topped with berry coulis

Peanut butter chocolate mousse