St. John’s College Dining Society

MENU

Offering a world of international cuisine...

St. John’s College Dining Society, UBC
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F. 604.822.8885
E. sjc.chef@ubc.ca

Menu and menu prices are subject to change without notice.
# Menu

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COFFEE AND TEA SERVICE

BEVERAGES

- Freshly Brewed Regular or Decaffeinated Coffee  
  10 cup Pot $20.00
- Selection of Regular & Herbal Teas  
  10 cup Pot $20.00
- Hot Chocolate  
  10 cup Pot $20.00
- Orange, Apple, Grapefruit, Cranberry Juice  
  300ml Serving $2.50
- Whole or Skim Milk  
  300ml Serving $2.50
- Soft Drinks  
  350ml Serving $2.00
- Mineral Water  
  300ml Serving $2.50

PASTRIES

- Butter Croissants
- Cinnamon & Raisin Rolls
- Chocolate Danish
- Banana Triangles
- Freshly Baked Cookies
- Assorted Donuts
- Assorted Muffins
- Lemon Poppy Seed Loaf
- Butter Tarts
- Swiss Rolls
- Bagels & Cream Cheese
- Banana Bread
- Fruit Tarts
- Butter & Raisin Scones
- Lemon Tarts
- French Pastries
- Double Fudge Brownies
- Date Squares
- Chocolate Coated Biscotti

Sold by the dozen @ $24.00 per dozen

CAKES & PIES

- Chocolate Orange Cake
- Tiramisu Cake
- Bailey’s Mozart Cake
- Chocolate Decadence
- Carrot Cake
- New York Cheesecake
- Passion Fruit Mirrors
- Apple Pie
- Tropical Fruit Cake
- Banana Rum Cake
- Pecan Pie
- Strawberry Shortcake

Sold as whole cakes/pies @ $30.00 per cake/pie

FRUIT TRAYS

- Small (25 people) $75.00
- Medium (50 people) $125.00
- Large (75 people) $175.00

Minimum of 20 people for Coffee and Tea Service  
Monday to Friday.

Minimum of 30 people for Coffee and Tea Service on  
Saturday and Sunday.
BREAKFAST

CONTINENTAL BREAKFAST BUFFET

Fruit Salad
Chocolate Danish
Freshly Baked Croissants
White & Whole Wheat Toast
Regular Coffee & Decaffeinated Coffee, Selection of Teas
Fruit Preserves, Marmalades, Butter, Margarine & Cream Cheese
Chilled Orange Juice, Grapefruit Juice & Fresh Milk
Cinnamon & Raisin Rolls
Natural & Fruit Yogurt
Assorted Muffins
Bagels

$9.00 per person

FULL CANADIAN BREAKFAST BUFFET

Fruit Salad
Plain & Fruit Yogurt
Cinnamon & Raisin Rolls
Freshly Baked Croissants, Bagels
Assorted Muffins, Chocolate Danish
Corn Flakes, Special 'K', All Bran & Rice Crispies
Chilled Orange Juice, Grapefruit Juice & Fresh Milk
Fruit Preserves, Marmalade, Butter, Margarine & Cream Cheese
Regular Coffee & Decaffeinated Coffee, Selection of Teas
Pancakes with Maple Flavored Syrup
Scrambled Eggs, Home Fries
White & Whole Wheat Toast
Crisp Bacon & Sausages
Poached Eggs Benedict
Cottage Cheese

$14.00 per person
LUNCH

LIGHT LUNCH

Four Bean Salad
Mixed Garden Lettuces with Two Dressings,
Selection of Sandwiches
(Ham, Turkey, Tuna, Egg, and Cheese)

$12.00 per person

SOUP CROCK & SANDWICH BAR

Build Your Own Sandwiches:
Fillings: Sliced Black Forest Ham, Sliced Turkey Roll, Roast Beef, Egg Salad, Tuna Salad Sliced Cheese, Sliced Tomato, Sliced Onions, Pickles & Olives
Bread: White & Whole Wheat Bread, Italian Rustic Bread, Rye Bread, Pita Pocket
Condiments: Mayonnaise, Dijon Mustard, Butter, Margarine, Horseradish
Mixed Garden Lettuces with Two Dressings
Potato Salad with Grainy Mustard
Chef’s Soup Creation
Chocolate Decadence and Assorted Fruit Platter
Coffee & Tea

$17.00 per person

ITALIAN BUFFET

Vegetable Ratatouille
Baked Lasagne Al Forno
Caesar Salad with Garlic Dressing
Tomato & Bocconcini Caprese
Garlic Foccacia Toast
Chicken Cacciatore
Assorted Fruit Platter and Tiramisu Cake
Coffee & Tea

$18.00 per person

Minimum of 20 for catering Monday to Friday.
Minimum of 30 people for catering on Saturday and Sunday.
LUNCH

GREEK BUFFET

- Medley of Vegetable
- Garlic Couscous with Herbs
- Hummus & Tzatsiki with Grilled Pita
- Greek Salad with Feta Cheese & Kalamata Olives
- Grilled Chicken Souvlaki
- Assorted Fruit Platter and Baklava

Coffee & Tea

$18.00 per person

Minimum of 20 for catering Monday to Friday.
Minimum of 30 people for catering on Saturday and Sunday.

MEXICAN BUFFET

- Nopal Cactus Salad
- Black Bean and Tomato Salad with Lime Dressing
- Pollo En Pipian Verde (Chicken in Pumpkin Seed Sauce)
- Beef Enchiladas
- Frijoles Refritos (Refried Beans)
- Arroz Mexican (Rice with Tomatoes, Onion and Garlic)

Assorted Fruit Platter and Vanilla Flan

Coffee & Tea

$18.00 per person

ORIENTAL BUFFET No.1

- Crispy Vegetable Spring Rolls
- Nasi Goreng (Indonesian Fried Rice)
- Chicken Tandoori with Minted Yogurt
- Vegetable Stir Fry with Ginger Sesame Sauce
- Crisp Tofu & Bean Sprout Salad with Peanut Sauce
- Thai Style Glass Noodles & Shrimp Salad

Assorted Fruit Platter & Mango Pudding

Coffee & Tea

$18.00 per person
LUNCH

ORIENTAL BUFFET No.2

Vegetable Chow Mien
Spicy Baby Shrimp & Fruit Salad
Stir Fried Beef with Ginger & Green Onions
Red Snapper Curry with Japanese Eggplant
Napa Cabbage & Shredded Chicken Marinated in Sour Plum Dressing
Steamed Broccoli with Braised Chinese Mushrooms
Almond Pudding with Li-Chee Nuts and Assorted Fruit Platter
Coffee & Tea

$20.00 per person

VEGETARIAN BUFFET

Spinach & Ricotta Lasagna
Mixed Garden Lettuces with Two Dressings
Grilled Vegetable & Portobello with Tomato Basil Sauce
Three Color Rotini with Sun Dried Tomato & Black Olive Pesto
Spicy Wedge Potatoes Tossed in Parmesan Cheese
Baked Vegetable Loaf with Herb Gravy
Chocolate Cheesecake and Assorted Fruit Platter
Coffee & Tea

$18.00 per person

SET LUNCH No.1

Caesar Salad Topped with Baby Shrimps
Breaded Chicken Breast Stuffed with Broccoli & Melted Cheddar
Sautéed Vegetables & Tomato Rice
Chocolate Brownie with Vanilla Ice Cream
Coffee & Tea

Minimum of 20 for catering Monday to Friday.
Minimum of 30 people for catering on Saturday and Sunday.

Set Lunches starting at $22.00. Please check with Chef Tay for pricing and if you like to work with Chef to create your own menu option.

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LUNCH

SET LUNCH No. 2

Okanagan Mixed Lettuces with Raspberry Vinaigrette &
Shredded Smoked Chicken
Pan Fried B.C. Salmon with Chive Cream & Red Wine Reduction
New Potatoes & Sautéed Vegetables
Rainbow Sherbet with Peaches
Coffee & Tea

SET LUNCH No. 3 - ORIENTAL

Sweet Corn & Egg Drop Soup
Sweet & Sour Pork
Braised Chinese Mushrooms with Tofu Stir-fried Rice
Almond Pudding with Li-Chee Nuts
Coffee & Chinese Tea

SET LUNCH No. 4 - VEGETARIAN

Endive & Fennel Salad with Pine Nuts & Dried Figs
Baked Filo Brick Filled with Spinach, Mushrooms & Gorgonzola
Grilled Vegetables & Roasted Nugget Potatoes
Citron Tart with Cinnamon Whipped Cream
Coffee & Tea

SET LUNCH No. 5 – HEART SMART

Grapefruit & Avocado Cocktail Marinated in Cilantro & Orange Flower Water
Poached Cod Fish on a Bed of Leeks & Fennel cooked in Pernod
Steamed Baby Vegetables
Fruit Salad
Coffee & Tea

Set Lunches starting at $22.00. Please check with Chef Tay for pricing and if you like to work with Chef to create your own menu option.
DINNER

CANADIAN BUFFET

Assorted Cold Cuts
Medley of Seasonal Vegetables
Selection of Freshly Baked Rolls
Potato Salad with Grainy Mustard
Baby Shrimp Dressed in Cognac Mayonnaise
Mixed Garden Lettuces with Two Dressings & Relishes
Pan Fried Breast of Chicken with Forestiere Mushrooms & Herbs
Poached B.C. Salmon with Sauteed Leeks & White Wine Sauce
Rotini Pasta with Sun Dried Tomato & Basil
Roasted Red Nugget Potatoes
Caramel Custard with Fruit, Chocolate Walnut Cake, Fruit Platter & Apple Pie
Coffee & Tea

$30.00 per person

INTERNATIONAL BUFFET

Rice Pilau
Pineapple Coleslaw
Eggplant Moussaka
Madras Lamb Curry
Shrimp & Mango Cocktail
Tomato & Bocconcini Caprese
Vegetable Crudite with Roquefort Dip
Smoked Fish Platter with Dill Sour Cream
Stir Fry Vegetable with Ginger & Sesame Sauce
Thai Beef Salad Marinated in Coriander & Lime Dressing
Mixed Garden Lettuces with Two Dressings & Relishes
Selections of Freshly Baked Rolls
Pan Fried Cod Fish with Almonds
New York Cheese Cake, Fruit Platter, Chocolate Decadence, and Mango Pudding
Coffee & Tea

$34.00 per person

Minimum of 30 people for the International Buffet.

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DINNER

**SET DINNER No. 1**

- Baby Shrimp & Diced Mango Dressed in Ginger Cognac Mayonnaise
- Roasted Chicken Breast Crusted in Almonds & Rosemary
- Sauteed Sugar Peas & Chateau Potatoes
- Amaretto Cheesecake with Passion Fruit Coulis
- Coffee & Tea

$30.00 per person

**SET DINNER No. 2**

- Smoked Salmon with Horseradish Cream, Capers & Buttered Pumpernickel
- Roasted Rack of Lamb with Black Olive & Thyme Sauce
- Couscous & Grilled Eggplant and Zucchini
- Bailey’s Mozart Chocolate Mousse Cake
- Coffee & Tea

$36.00 per person

**SET DINNER No. 3**

- Seared Scallops Crusted in Szechuan Peppercorn on Minted Shredded Cucumber & Green Apples
- Mushroom Broth with Basil & Golden Mushrooms
- Grilled Tenderloin of Beef with Burgundy Wine Sauce
- Dauphinoise Potato & Asparagus
- Baked Apple Galette with Maple Ice Cream
- Coffee & Tea

$44.00 per person

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Set Lunches starting at $30.00. Please check with Chef Tay for pricing and if you like to work with Chef to create your own menu option.

Minimum of 20 for catering Monday to Friday.

Minimum of 30 people for catering on Saturday and Sunday.
RECEPTION SELECTIONS & BUFFET ADDITIONS

COLD CANAPES

Salami Coronet
Smoked Salmon Dominoes
Camembert Cheese & Caraway Seeds
Green Mussels with Spicy Mango Salsa
Smoked Chicken Mousse in Cucumber Crown
Shrimp & Cream Cheese Mousse in Cherry Tomato
Mushroom Caps Filled with Parmesan Mousse
Poached Quail Eggs on Mini Ratatouille
Grapes & Gorgonzola in Almond Crust
Tuna Stuffed Artichoke Cups
Roast Beef with Cornichon
Prosciutto & Melon Wrap

Orders of less than 5 dozen - choice of three. Orders of more than 5 dozen - choice of five. $22.00 per dozen

HOT SAVORIES

Baked Sausage Rolls
Mini Vegetarian Pizzas
Steamed Shrimp Dumplings
Spinach & Feta Spanakopita
Crispy Vegetarian Spring Rolls
Potatoes & Vegetable Curry Samosas
Breaded Fantail Prawns with Cocktail Sauce
Chicken Satay with Spicy Peanut Gravy
Mexican Meatballs 'Abondigas'
Crabmeat & Brie in Filo Pockets
Baked Mushroom Filled Puffs
Deep Fried Pork Wontons

Orders of less than 5 dozen - choice of three. Orders of more than 5 dozen - choice of five. $24.00 per dozen
# Reception Selections & Buffet Additions

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<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Cheese Platter with Grapes,</strong></td>
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<tr>
<td><strong>Vegetable Sticks &amp; Crackers</strong></td>
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<td>(Brie, Marbled Cheddar, Swiss, Emmenthal, Goat Goat Cheese, Gorgonzola)</td>
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<td><strong>European Cold Meat Platter</strong></td>
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<td>with Condiments &amp; Bread Rolls</td>
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<td>(Black Forest Ham, Smoked Beef, Turkey Roll, Hungarian Salami, Mortadella Sausage)</td>
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<td><strong>Vegetable Tray w/ Roquefort Dip</strong></td>
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<td><strong>Assorted Finger Sandwiches:</strong></td>
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<td>(Ham, Roast Beef, Turkey, Egg Salad, Tuna Salad, Two Cheese)</td>
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<td>Minimum of two dozen.</td>
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<td><strong>Whole Baron of Beef with Condiments &amp; Bread Rolls</strong></td>
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<td>(Carved by Chef)</td>
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<td><strong>Whole Side of Smoked Salmon with Condiments</strong></td>
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<td><strong>Whole Decorated B.C. Salmon with Condiments</strong></td>
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<td><strong>Tiger Prawn Pyramid with Condiments (120 pieces)</strong></td>
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RECEPTION SELECTIONS & BUFFET ADDITIONS

FRESHLY SHUCKED B.C. OYSTERS WITH CONDIMENTS  $ 24.00 per dozen

BAKED BRIE CHEESE WHEEL CRUSTED WITH ALMONDS  $125.00 per wheel

ASSORTMENT OF NIGIRI & MAKI SUSHI WITH CONDIMENTS  $ 24.00 per dozen

NACHO CHIPS WITH GAUCAMOLE  $ 15.00 per basket

POTATO CHIPS  $ 10.00 per basket

DELUXE MIXED NUTS  $ 10.00 per basket

RELISH TRAYS  $ 25.00 per tray
WINE LIST

WHITE

Mission Hill Chardonnay VQA 2009

Painted Turtle Sauvignon Blanc

Cedar Creek Pinot Blanc

White Bear Pinot Blanc 07/08

RED

Gray Monk Pinot Noir VQA 06/07

Jackson Triggs Cabernet Sauvignon

Peller Estates Cabernet Merlot VQA 07/08

BEER LIST

Domestic Beers

Okanagan Spring Extra Special Pale Ale

Molson Canadian

Labatt Blue

Granville Island Lager

Granville Island Pale Ale
POLICIES AND PROCEDURES

Advance Notice
In order to properly plan and coordinate a catered function, we require a signed Catering Quote sheet a minimum of seven working days prior to your function date. All food and beverage inquiries should be discussed with our Executive Chef at 604-822-5857.

We will be happy to discuss any special needs and, if necessary, tailor a menu to accommodate all of your requirements.

Guaranteed Numbers
A guaranteed number of guests is required three working days prior to your function date, after which, your numbers may only increase. You will be billed on your final guaranteed number or actual number of attendees, whichever is greater.

Gratuities
There is a 15% gratuity on food and beverage.

Labour
Labour costs for service staff are extra for catered events that require food and beverages. We suggest that one server for every 25 guests are on duty to ensure that high quality service is given.
* Bartenders $19.00 per hour (minimum 4 hours)
* Servers $19.00 per hour (minimum 4 hours per server)
* Weekend surcharges may apply

Taxes
Food 12% HST
Flowers 12% HST
Labour 12% HST
Miscellaneous 12% HST
Beer / Wine 12% HST

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POLICIES AND PROCEDURES

Minimum Catering
The minimum number of guests for catering Monday to Friday is 20 (unless otherwise noted), and the minimum number of guests for Saturdays and Sundays is 30. The minimum charge for food will be $200 for any catered function with the exception of coffee service. The minimum for coffee service is 20 people.

Cancellation Policy
If an event is cancelled in three (3) weeks or more prior to the event, there is no charge for the cancellation. If an event is cancelled twenty-one (21) to eight (8) days prior to the event date, you will be charged 10% of the quoted cost. If you cancel an event within seven (7) days of your function date, you will be billed 50% of the quoted cost.

Alcohol
The College holds a Class B Dining Lounge liquor license covering the van der Linden Dining Hall, Fairmont Social lounge, Seminar room and Lecture Hall. This allows the Dining Society to serve alcohol at events, provided food is also served. Under the terms of the liquor license, the Dining Society must be solely responsible for any liquor purchased, consumed, and sold in these areas. Therefore, the following regulations must be observed:

- All liquor served or consumed in a licensed area must be purchased and sold by the Dining Society. Liquor purchased from the Dining Society may not be removed from the licensed area (e.g. cannot be taken outdoors or other areas).
- Liquor purchased elsewhere cannot be brought into the licensed area.
- Liquor may only be served as part of a meal.

These regulations are established by the Province of British Columbia and violation of these regulations is not allowed.

Hosted Bar
The host pays for all bar beverages consumed during the event as well as *bartender labour charges, if applicable. Prices are subject to applicable taxes. *No bartender labour charge incurred if bar revenue exceeds $500.

Cash Bar
Guests purchase their beverages at the event. The host pays for bartender labour charges only. Beverage prices include applicable taxes.
POLICIES & PROCEDURES

Ice Sculpture
A variety of ice carvings are available to add style and ambience to your event – $200 per sculpture

Special Needs
We are capable of accommodating any special needs or menu requirements for guests with food allergies and intolerance’s. Please contact the executive chef.

Decorations
Room decorations may be done (nothing may be taped or glued to wall, contact the Event Coordinator for further clarification: sjc.events@ubc.ca. Removal of decorations is your responsibility. Any decorations left after the event will be disposed of.

Event Food
All food consumed at events catered by St. John’s College will be prepared by St. John’s College Dining Society, unless prior authorization has been obtained from the Executive Chef.

Leftover Food
Food remaining after catered buffet is the property of St. John’s College.