



St. John's College UBC  
聖 約 翰 學 院



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# St. John's College Dining Society MENU

*Offering a world of international cuisine...*



St. John's College Dining Society, UBC  
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# Menu

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## COFFEE AND TEA SERVICE

*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.*

### 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



## BREAKFAST

*Minimum of 20 for  
catering Monday  
to Friday.*

*Minimum of 30  
people for catering  
on Saturday and  
Sunday.*

### **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

Minimum of 20 for  
catering Monday  
to Friday.

Minimum of 30  
people for catering  
on Saturday and  
Sunday.

### **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 Focaccia Toast*

*Chicken Cacciatore*

*Assorted Fruit Platter and Tiramisu Cake*

*Coffee & Tea*

*\$18.00 per person*



## LUNCH

### GREEK BUFFET

*Minimum of 20 for  
catering Monday  
to Friday.*

*Minimum of 30  
people for catering  
on Saturday and  
Sunday.*

*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*

### 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**

*Minimum of 20 for  
catering Monday  
to Friday.*

*Minimum of 30  
people for catering  
on Saturday and  
Sunday.*

*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 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.*

### **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*



## LUNCH

*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.*

### **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*





## 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*

*Minimum of 30  
people for the  
International  
Buffet.*

### 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*



## DINNER

### **SET DINNER No.1**

*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.*

*Baby Shrimp & Diced Mango Dressed in Ginger Cognac Mayonnaise  
Roasted Chicken Breast Crusted in Almonds & Rosemary  
Sautéed 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*



## 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

<b>CHEESE PLATTER WITH GRAPES,</b>	Small (serves 15)	\$ 75.00
<b>VEGETABLE STICKS &amp; CRACKERS</b>	Medium (serves 25)	\$125.00
(Brie, Marbled Cheddar, Swiss , Emmenthal, Goat Goat Cheese, Gorgonzola)	Large (serves 50)	\$250.00

<b>EUROPEAN COLD MEAT PLATTER</b>	Small (serves 25)	\$100.00
with Condiments & Bread Rolls	Large (serves 50)	\$200.00
(Black Forest Ham, Smoked Beef, Turkey Roll, Hungarian Salami, Mortadella Sausage)		

<b>VEGETABLE TRAY w/ Roquefort Dip</b>	Small (serves 25)	\$ 75.00
	Medium (serves 50)	\$125.00
	Large (serves 75)	\$175.00

<b>ASSORTED FINGER SANDWICHES:</b>	Per Dozen	\$12.00
(Ham, Roast Beef, Turkey, Egg Salad, Tuna Salad, Two Cheese)		
Minimum of two dozen.		

<b>WHOLE BARON OF BEEF WITH</b>	(serves 100)	\$300.00
<b>CONDIMENTS &amp; BREAD ROLLS</b>	(serves 150)	\$450.00
(Carved by Chef)		

<b>WHOLE SIDE OF SMOKED SALMON WITH CONDIMENTS</b>	\$120.00 per side
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<b>WHOLE DECORATED B.C. SALMON WITH CONDIMENTS</b>	\$175.00 each
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<b>TIGER PRAWN PYRAMID WITH CONDIMENTS (120 pieces)</b>	\$175.00 each
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## RECEPTION SELECTIONS & BUFFET ADDITIONS

<b>FRESHLY SHUCKED B.C. OYSTERS WITH CONDIMENTS</b>	\$ 24.00 per dozen
<b>BAKED BRIE CHEESE WHEEL CRUSTED WITH ALMONDS</b>	\$125.00 per wheel
<b>ASSORTMENT OF NIGIRI &amp; MAKI SUSHI WITH CONDIMENTS</b>	\$ 24.00 per dozen
<b>NACHO CHIPS WITH GAUCAMOLE</b>	\$ 15.00 per basket
<b>POTATO CHIPS</b>	\$ 10.00 per basket
<b>DELUXE MIXED NUTS</b>	\$ 10.00 per basket
<b>RELISH TRAYS</b>	\$ 25.00 per tray



## WINE LIST

### WHITE

Enquire about  
pricing.

*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



## **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](mailto: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.*