SJC Culinary Services

MENU

Offering a world of international cuisine...

St. John’s College Dining Society, UBC
2111 Lower Mall, Vancouver, B.C. V6T 1Z4
P. 604.822.5857
F.604.822.8885
E. sjc.chef@ubc.ca
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  per can  $ 2.00
Mineral Water  per bottle  $ 2.50

PASTRIES

Butter Croissants  Cinnamon Raisin Rolls  Danishes
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
CONTINENTAL BREAKFAST BUFFET

Fruit Salad
Pastries & Baked Goods: assorted muffins, bagels, danishes, cinnamon buns, freshly baked croissants, white and whole wheat toast *GF bread upon request
Condiments: Fruit Preserves, Marmalades, Butter, Margarine & Cream Cheese
Natural & Fruit Yogurt
Chilled Orange, Apple & Grapefruit Juice & Fresh Milk
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$9.00 per person

FULL CANADIAN BREAKFAST BUFFET

Cold
Assorted Cereal
Cottage Cheese
Fruit Salad
Plain & Fruit Yogurt
Chilled Orange Juice, Grapefruit Juice & Fresh Milk
Condiments: Fruit Preserves, Marmalades, Butter, Margarine & Cream Cheese

Hot
Crisp Bacon & Sausages
Eggs Benedict
Home Fries
Pancakes
Scrambled Eggs
Chilled Orange, Apple and Grapefruit Juice & Fresh Milk
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$14.00 per person
LUNCH

LIGHT LUNCH

Four-Bean Salad
Mixed Lettuce Garden Salad
Selection of Plated Sandwiches: ham, turkey, tuna, egg, cheese, veggie

$12.00 per person

SOUP CROCK & SANDWICH BAR

Build Your Own Sandwiches:
Fillings: Black Forest Ham, Turkey, Roast Beef, Egg Salad, Tuna Salad, Cheese, Tomato, Onions, Pickles & Olives, Lettuce
Bread: White & Whole Wheat Bread, Italian Rustic Bread, Rye Bread, Pita Pocket
Condiments: Mayonnaise, Dijon Mustard, Butter, Margarine, Horseradish
Mixed Greens
Potato Salad w/Grainy Mustard
Chef’s Soup Creation
Assorted Fruit Platter
Chocolate Decadence Cake
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$17.00 per person

ITALIAN BUFFET

Baked Lasagne Al Forno
Caesar Salad with Garlic Dressing
Chicken Cacciatore
Garlic Focaccia Toast
Tomato & Bocconcini Caprese Salad
Vegetable Ratatouille
Assorted Fruit Platter
Tiramisu Cake
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$18.00 per person

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LUNCH

GREEK BUFFET
Medley of Vegetables
Couscous
Grilled Pita Bread w/Hummus & Tzatsiki
Greek Salad
Grilled Chicken Souvlaki
Assorted Fruit Platter
Baklava
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$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
Vanilla Flan
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$18.00 per person

PAN ASIAN 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 Cheesecake
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$18.00 per person
LUNCH

PAN ASIAN 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
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$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
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$18.00 per person

WEST COAST SET LUNCH No.1

Caesar Salad w/ Baby Shrimps
Breaded Chicken Breast Stuffed with Broccoli & Melted Cheddar
Sautéed Vegetables & Tomato Rice
Chocolate Brownie with Vanilla Ice Cream
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$22.00 per person
LUNCH

WEST COAST SET LUNCH No. 2
Okanagan Mixed Lettuces with Raspberry Vinaigrette &
Shredded Smoked Chicken
Pan Fried B.C. Salmon w/Chive Cream & Red Wine Reduction
New Potatoes & Sautéed Vegetables
Rainbow Sherbet w/Peaches
Coffee & Tea

$22 per person

CHINESE SET LUNCH
Sweet Corn & Egg Drop Soup
Sweet & Sour Pork
Braised Chinese Mushrooms with Tofu Stir-fried Rice
Almond Pudding with Li-Chee Nuts
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$22 per person

VEGETARIAN SET LUNCH
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
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$22 per person

HEART SMART SET LUNCH
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
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$22 per person
DINNER

CANADIAN BUFFET
Assorted Cold Cuts
Medley of Seasonal Vegetables
Selection of Freshly Baked Rolls
Potato Salad w/Grainy Mustard
Baby Shrimp Dressed in Cognac Mayonnaise
Mixed Garden Lettuces
Pan Fried Breast of Chicken w/Forestiere Mushrooms & Herbs
Poached B.C. Salmon w/Sautéed 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
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$30.00 per person

INTERNATIONAL BUFFET
Rice Pilau
Pineapple Coleslaw
Eggplant Moussaka
Madras Lamb Curry
Shrimp & Mango Cocktail
Tomato & Bocconcini Caprese
Vegetable Crudité w/Roquefort Dip
Smoked Fish Platter with Dill Sour Cream
Stir Fry Vegetables w/ Ginger & Sesame Sauce
Thai Beef Salad Marinated in Coriander & Lime Dressing
Mixed Garden Lettuces
Selection of Freshly Baked Rolls
Pan Fried Cod Fish w/Almonds
New York Cheese Cake
Fruit Platter
Chocolate Decadence Cake & Mango Cheesecake
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$34.00 per person
DINNER

WEST COAST SET DINNER No. 1
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
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$30.00 per person

WEST COAST 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
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$36.00 per person

CHEF’S SPECIAL SET DINNER
Seared Scallops Crusted in Szechuan Peppercorn on Minted Shredded Cucumber & Green Apples
Mushroom Broth with Basil & Golden Mushrooms
Grilled Tenderloin of Beef W/Burgundy Wine Sauce
Dauphinoise Potato & Asparagus
Baked Apple Galette with Maple Ice Cream
Regular Coffee & Decaffeinated Coffee, Selection of Teas

$44.00 per person

Menu and menu prices are subject to change without notice.
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

<table>
<thead>
<tr>
<th>Description</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cheese Platter with Grapes</strong></td>
<td>Small (serves 15)</td>
<td>$75.00</td>
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<tr>
<td>VEGETABLE STICKS &amp; CRACKERS</td>
<td>Medium (serves 25)</td>
<td>$125.00</td>
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<tr>
<td><em>(Brie, Marbled Cheddar, Swiss, Emmenthal, Goat Cheese, Gorgonzola)</em></td>
<td>Large (serves 50)</td>
<td>$250.00</td>
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<tr>
<td><strong>European Cold Meat Platter</strong></td>
<td>Small (serves 25)</td>
<td>$100.00</td>
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<tr>
<td><em>with Condiments &amp; Bread Rolls</em></td>
<td>Large (serves 50)</td>
<td>$200.00</td>
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<tr>
<td><em>(Black Forest Ham, Smoked Beef, Turkey Roll, Hungarian Salami, Mortadella Sausage)</em></td>
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<tr>
<td><strong>Vegetable Tray w/ Roquefort Dip</strong></td>
<td>Small (serves 25)</td>
<td>$75.00</td>
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<tr>
<td></td>
<td>Medium (serves 50)</td>
<td>$125.00</td>
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<td></td>
<td>Large (serves 75)</td>
<td>$175.00</td>
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<tr>
<td><strong>Assorted Finger Sandwiches:</strong></td>
<td>Per Dozen</td>
<td>$12.00</td>
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<td><em>(Ham, Roast Beef, Turkey, Egg Salad, Tuna Salad, Two Cheese)</em></td>
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<tr>
<td><strong>Whole Baron of Beef with Condiments &amp; Bread Rolls</strong></td>
<td>(serves 100)</td>
<td>$300.00</td>
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<tr>
<td><em>(Carved by Chef)</em></td>
<td>(serves 150)</td>
<td>$450.00</td>
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<tr>
<td><strong>Whole Side of Smoked Salmon with Condiments</strong></td>
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<td>$120.00</td>
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<tr>
<td>per side</td>
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<tr>
<td><strong>Whole Decorated B.C. Salmon with Condiments</strong></td>
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<td>$175.00</td>
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<tr>
<td><strong>Tiger Prawn Pyramid with Condiments (120 pieces)</strong></td>
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<td>$175.00</td>
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</table>

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## RECEPTION SELECTIONS & BUFFET ADDITIONS

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

Catering Exclusivity
All food consumed at event held in St. John’s College must be catered and prepared by SJC Culinary Service. No external food or beverages of any type can be brought on site; additionally no other catering providers can be used without approval from SJC Culinary Services.

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 Chef Clarence Tay, SJC Culinary Service.

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.

Labour
Labour costs for service staff may apply depending on the requirements of the event.
Bartenders $19.00 per hour (minimum 4 hours)
Servers $19.00 per hour (minimum 4 hours)
*weekend surcharges may apply

Taxes
Food 5% GST
Flowers 5% GST
Miscellaneous 12% GST+PST
Beer /Wine 15% GST+PST
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 Saturday and Sunday are 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
SJC Culinary Services 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 us to serve alcohol at events, provided food is also served. Under the terms of the liquor license, SJC Culinary Service 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 SJC Culinary Service. Liquor purchased from SJC Culinary Service 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

Special Needs
We are capable of accommodating any special needs or menu requirements for guests with food allergies and intolerance’s. Please contact Chef Clarence Tay for further information.

Decorations
Room decorations may be done (nothing may be taped or glued to wall. Removal of decorations is your responsibility. Any decorations left after the event will be disposed of.

Leftover Food
Food remaining after catered buffet is the property of SJC Culinary Service.