SJC Culinary Service

MENU

Offering a world of international cuisine...

St. John’s College, UBC
2111 Lower Mall, Vancouver, B.C. V6T 1Z4
P. 604.822.5857
F. 604.822.8885
www.stjohns.ubc.ca

E. sjc.chef@ubc.ca

Menu and menu prices are subject to change without notice.
# COFFEE AND TEA SERVICE

## BEVERAGES

- Freshly Brewed Ethical Bean Regular or Decaffeinated Coffee 10 cup Pot $25.00
- Selection of Regular & Herbal Teas 10 cup Pot $20.00
- Hot Chocolate 10 cup Pot $25.00
- Cold Non Dairy Beverages (Soy, Almond, Rice) Per Pitcher $15.00
- Fruit Juices (Orange, Passion Guava, Cranberry) Per Pitcher $15.00
- Orange, Apple, Grapefruit, Cranberry Juice 300ml Serving $2.50
- Whole or Skim Milk 300ml Serving $2.50
- Soft Drinks per can $2.50
- Mineral Water (Sparkling and Still) per bottle $2.50

## PASTRIES

- Butter Croissants
- Cinnamon Raisin Rolls
- Danishes
- Banana Triangle
- 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 @ $25.00 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 @ $36.00 per cake/pie*

## FRUIT TRAYS

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

---

Menu and menu prices are subject to change without notice.
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, Two Types Cold Cereals, Fruit Salad
Chilled Orange, Passion Guava, Grapefruit Juice & Fresh Milk
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$14.00 per person

FULL CANADIAN BREAKFAST BUFFET

Cold
Two Types Cold Cereal
Cottage Cheese
Fruit Salad
Natural & Fruit Yogurt
Pastries & Baked Goods: assorted muffins, bagels, danishes, cinnamon buns, freshly baked croissants, white and whole wheat toast *GF bread upon request
Chilled Orange Juice, Passion Guava, Grapefruit Juice & Fresh Milk
Condiments: Fruit Preserves, Marmalades, Butter, Margarine & Cream Cheese

Hot
Crisp Bacon & Sausages
Eggs Benedict
Home Fries
Pancakes with Syrup
Scrambled Eggs

Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$20.00 per person
LUNCH

INDIAN BUFFET
Tomato and Onion Salad
Cucumber and Yogurt Salad
Indian Butter Chicken
Cauliflower, Chick Pea and Paneer Curry
Dahl Curry
Basmati Rice
Assorted Fruit Platter
Selection of Indian Sweets
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$28 per person

ITALIAN BUFFET
Tomato & Bocconcini Caprese
Caesar Salad with Garlic Dressing
Baked Ricotta Tortellini with Bolognese Sauce
Chicken Parmigiana
Garlic Focaccia Toast
Roasted Mixed Vegetable
Assorted Fruit Platter
Tiramisu Cake
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$25.00 per person

LIGHT LUNCH
Four-Bean Salad
Mixed Greens with Dressings
Selection of Sandwiches: ham, turkey, tuna, egg, cheese, veggie
Assorted Fruit Platter
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$17.00 per person
**MIDDLE EASTERN BUFFET**
Persian Roasted Vegetables  
Saffron Basmati Rice  
Pita Bread w/Hummus  
Fatouch Salad  
Grilled Moroccan Chicken  
Assorted Fruit Platter  
Walnut Baklava  
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$25.00 per person

**PAN ASIAN BUFFET No.1**
Corn and Egg Drop Soup  
Vegetarian Fried Rice  
Grilled Chicken with Teriyaki Glaze  
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  
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$25 per person

**PAN ASIAN BUFFET No.2**
Stir-fried Vegetable Udon Noodles  
Tangy 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  
Vegetable Stir Fry with Cashews  
Coconut Tapioca Pudding and Assorted Fruit Platter  
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$28 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 with Dressings
Potato Salad w/Grainy Mustard
Chef’s Soup Creation
Assorted Fruit Platter
Chocolate Decadence Cake
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$22.00 per person

TEX MEX BURRITO- TACO BAR
Build your own Burrito/ Taco:
Corn and Avocado Salad
Mixed Greens with Dressings

Fillings: Shredded Beef, Shredded Chicken, Shredded Cheese, Refried Beans, Tomato, Onions, Black Beans, Tomato Rice, Shredded Lettuce, Jalapeno Peppers
Corn Tacos, Soft Flour Tortillas, Whole Wheat Tortillas

Condiments: Salsa, Sour Cream, Guacamole

Assorted Fruit Platter, Vanilla Flan

Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$25.00 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 Lemon Pepper and Parmesan Cheese*
*Grilled Soy Patties with Herb Gravy*
*Chocolate Cheesecake and Assorted Fruit Platter*
*Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas*

$28 per person

**PLATED LUNCH**

**WEST COAST SET LUNCH No.1**

*Caesar Salad w/ Baby Shrimps*
*Grilled Chicken Breast marinated with Fresh Rosemary and Lemon*
*Sautéed Vegetables & Tomato Rice*
*Chocolate Brownie with Vanilla Ice Cream*
*Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas*

$30.00 per person

**WEST COAST SET LUNCH No. 2**

*Okanagan Mixed Lettuces with Raspberry Vinaigrette & Shredded Smoked Chicken*
*Pan Fried B.C. Salmon Glazed with Maple Syrup- Lemon Grass Reduction*
*Roasted New Potatoes & Sautéed Vegetables*
*Pasion Fruit Mousse Cake*
*Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas*

$36 per person
CHINESE SET LUNCH
Sweet Corn & Egg Drop Soup
Sweet & Sour Pork Riblets
Braised Chinese Mushrooms with Tofu and Stir-fried Rice
Coconut Tapioca Pudding
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$30 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 Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$32 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 Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$32 per person
DINNER

CANADIAN BUFFET
Assorted Cold Cuts
Medley of Seasonal Vegetables
Potato Salad w/Grainy Mustard
Baby Shrimp Dressed in Cognac Mustard Dressing
Mixed Garden Lettuces
Pan Fried Breast of Chicken w/Forestiere Mushrooms & Herbs
Grilled B.C. Salmon with Maple Syrup Butter Glaze
Rotini Pasta with Olives, Sun Dried Tomato & Basil Pesto
Roasted Red Nugget Potatoes
Deep Dish Apple Pie, Chocolate Decadence Cake, Fruit Platter
Selections of Freshly Baked Bread Rolls
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$36.00 per person

INTERNATIONAL BUFFET
Persian Saffron Rice
Grilled Lemon Grass Chicken
Madras Lamb Curry
Seafood Ceviche
Tomato & Bocconcini Caprese
Smoked Salmon 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 Sole w/Almonds
Coconut Tapioca Pudding
Fruit Platter
Chocolate Decadence Cake & Mango Cheesecake
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$48.00 per person
PLATED DINNER

WEST COAST SET DINNER No. 1
Shrimp and Mango Cocktail
Roasted Chicken Breast Crusted in Almonds & Rosemary
Sautéed Sugar Peas
Roasted Fingerling Potatoes
Amaretto Cheesecake with Passion Fruit Coulis
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$38.00 per person

WEST COAST SET DINNER No. 2
Smoked Salmon with Lemon Grass Grainy Mustard Dressing
Roasted Rack of Lamb with Black Olive & Thyme Sauce
Couscous & Grilled Eggplant and Zucchini
Chocolate Mousse Cake
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$48.00 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/ Coffee Espresso Glaze
Gratinée Potato & Grilled Asparagus
Baked Apple Galette with Maple Ice Cream
Regular Ethical Bean Coffee & Decaffeinated Coffee, Selection of Teas

$60.00 per person
BBQ
Minimum 80 people. Available from May 1st to September 30th only. Held in the St. John’s College Courtyard (Weather Permitting). Additional charges will apply if tents are required

Classic Johannean BBQ
- Mardi Gras Potato Salad
- Mixed Salad with Dressings
- Organic Beef Patties, Turkey Cranberry, Chicken Patties, Veggie Patties,
- Honey Lager Pork Sausage, All Beef Hot Dogs, Tofu Dogs
- Condiments: Buns, Cheddar Cheese, Onions, Tomato, Shredded Lettuce, Pickles,
- Mustard, Ketchup, Mayonnaise
- Corn Chips with Salsa and Sour Cream
- Ice Lemon Tea, Lemonade,

$25.00 per person

SJC Cosmopolitan BBQ
- Pineapple Coleslaw
- Quinoa and Mango Salad
- Mixed Salad with Dressings
- Carolina Orange Tangy Pork Ribs
- Korean Beef Shortribs
- Moroccan Style Chicken
- West Coast Salmon Wrapped in Banana Leaves
- Peaches & Cream Corn on the Cob, BBQ Plantain
- Grilled Summer Vegetables
- Selection of Cheesecakes
- Ice Cream Bar with Sugar Cones
- Ice Lemon Tea, Lemonade,
  (Vegetarian Options are Available)

$55 per person
RECEPTION SELECTIONS & BUFFET ADDITIONS

COLD CANAPES

Salami Coronet with Sweet Dill Pickles
Smoked Salmon Cream Cheese Crepe Rolls
Camembert Cheese & Caraway Seeds
Green Mussels with Spicy Mango Salsa
Smoked Chicken Mousse in Cucumber Crown
Mushroom Caps Filled with Parmesan Mousse
Poached Quail Eggs on Mini Ratatouille
Grapes & Gorgonzola in Almond Crust
Tuna Stuffed Artichoke Cups
Prosciutto & Melon Wrap

$28.00 per dozen

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

HOT SAVOURIES

Mini Vegetarian Pizzas
Steamed Shrimp Dumplings
Spinach & Feta Spanakopita
Crispy Vegetarian Spring Rolls
Potatoes & Vegetable Curry Samosas
Breaded Fantail Prawns with Cocktail Sauce
Baked Mini Sausage Rolls
Jalapeno and Cheddar Cheese Poppers
Mexican Meatballs 'Abondigas'
Crabmeat & Brie in Filo Pockets

$30.00 per dozen

Orders of less than 5 dozen - choice of three. Orders of more than 5 dozen - choice of five.
Deluxe Savories
Selection of Mini Sliders (Beef, Turkey, Chicken)
Grilled Chicken Satay with Orange Peanut Sauce
Grilled Shrimp Yakitori
Selection of Steamed Dim Sum
West Coast Oyster Bake: with Blue Cheese and Vodka, with Spinach and Hollandaise, with Bacon and Herb Crumbs
Danish Style Open Faced Sandwiches

$48.00 per dozen

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

RECEPTION SELECTIONS & BUFFET ADDITIONS

Cheese Platter with Grapes,
Small (serves 15) $75.00

Vegetable Sticks & Crackers
Medium (serves 25) $125.00
(Brie, Marbled Cheddar, Swiss, Emmenthal, Goat Cheese, Gorgonzola)

Large (serves 50) $250.00

Italian Anti-Pasti Platter
Small (serves 25) $175.00
with Condiments & Bread
Large (serves 50) $350.00
(Prosciutto, Spicy Calabrese, Genoa Salami, Mortadella Sausage, Bocconcini, Gorgonzola)

Carved Whole Prosciutto Station with Chef
With bread, melon & cheese (serves 50) $350.00

Raclette Cheese Station with Chef (serves 50) $350.00
with sliced baguette, pickled onions, pickles, boiled mini potatoes

Chocolate Fountain Station (serves 50) $350.00
Dipping Fruits- Strawberries, Pineapples, Apples, Honeydew, Cantaloupe, Bananas, Grapes,
Other Dipping Treats, Marshmallows, Cookies, Biscotti, Squares

Whole Baron of Beef Station with Chef (serves 100) $450.00
Condiments & Bread Rolls (serves 150) $600.00

Menu and menu prices are subject to change without notice.
WHOLE SIDE OF SMOKED SALMON WITH CONDIMENTS $150.00 per side

TIGER PRAWN PYRAMID WITH CONDIMENTS (120 pieces) $250.00 each

MIDDLE EASTERN MEZE PLATTER Small (serves 25) $125.00
With Olives and Pita Bread Large (serves 50) $250.00
(Classic Hummus, Roasted Red Pepper,
Roasted Eggplant Dip)

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

ASSORTED FINGER SANDWICHES: per Dozen $24.00
(Ham, Roast Beef, Turkey,
Egg Salad, Tuna Salad,
Cheese- 2 kinds)
Minimum of two dozen.

FRESHLY SHUCKED B.C. OYSTERS WITH CONDIMENTS $36.00 per dozen

ASSORTMENT OF NIGIRI & MAKI SUSHI WITH CONDIMENTS $30.00 per dozen

NACHO CHIPS WITH GAUCAMOLE $25.00 per basket

POTATO CHIPS $15.00 per basket

DELUXE MIXED NUTS $15.00 per basket

RELISH TRAYS $25.00 per tray
WINE LIST

(Home pouring wines- $5.00 per glass)

WHITE

Jackson Triggs Riesling Gewurztraminer- $24 per bottle
Proprietors Select- SKU 517169

Copper Moon Chardonnay- $24 per bottle
SKU 244087

Screw It ! The White- $24 per bottle
SKU 561357

RED

Bodacious Cabernet Sauvignon- $24 per bottle
SKU 430959

Naked Grape Cabernet Sauvignon- $24 per bottle
SKU 5411250

Wine O’ Clock Shiraz - $24 per bottle
SKU 585521

Invisibull Malbec- $24 per bottle
SKU 582247

JACKSON TRIGGS PROPRIETORS MERLOT- $24.00
SKU 563148
BEER LIST

(All $5.00 per bottle)

Okanagan Spring Extra Special Pale Ale

Molson Canadian

Labatt Blue

Granville Island Lager

Granville Island Pale Ale

COCKTAILS, MIXERS and HIGH BALLS

(All $6.00 per glass)

Various Drinks

All alcoholic drinks are subject to GST/ PST and GRATUITIES
POLICIES AND PROCEDURES

Catering Exclusivity
All food consumed at events 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 dietary needs and, if necessary, tailor a menu to accommodate all of your requirements and budget.

Guaranteed Numbers
A guaranteed number of guests is required three working days prior to your event 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
Additional labour costs for service staff may apply depending on the requirements of the event.
Bartenders $20.00 per hour (minimum 4 hours)
Servers $19.00 per hour (minimum 4 hours)
Chef’s Station $25.00 per hour (minimum 4 hours)
*weekend surcharges may apply

Taxes
Food 5% GST Plus 15% Gratuity
Beer /Wine 15% GST+PST Plus 15% Gratuity
Flowers 5% GST
Miscellaneous 12% GST+PST
POLICIES AND PROCEDURES

Minimum Catering
The minimum number of guests for catering Monday to Friday is 25 (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 (Additional labour charges will apply for events requiring just coffee service).

Taxes/ Gratuities
All food and beverages catered will be subjected to all applicable taxes and 15% gratuities

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.*

**Payment**

*A final invoice will be prepared and mailed or emailed to you after your event. Payment can be made by cheque payable to SJC Culinary Service; alternatively you can also pay by credit card or cash. Unfortunately, catering invoices cannot be paid by UBC Journal Voucher. A deposit may be required for catering hosted by external groups.*

**Booking**

*Please note that all room bookings and catering needs to made through the St. Johns College website at [http://stjohns.ubc.ca](http://stjohns.ubc.ca)*

*Our van der Linden Dining Hall is used for resident meals during dinner hours Sunday to Thursday. Priority for room bookings will be given to UBC Faculties or events associated with the University*

**Special Needs**

*We are capable of accommodating any special needs or menu requirements for guests with food allergies and intolerance’s. However please note that the food preparation areas in our production kitchen are not allergen free and cross contamination may occur. Please contact Chef Clarence Tay for further information.*

**Decorations**

*Room decorations may be done (nothing may be taped or glued to wall. Putting up and removal of decorations is your responsibility. Any decorations left after the event will be disposed of.*

**Leftover Food**

*Food remaining after catered events is the property of SJC Culinary Service. Due to strict health regulations and guidelines, leftover food cannot be removed for consumption away from our facility.*