

SJC Culinary Service

MENU

Offering a world of international cuisine...

St. John's College, UBC
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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

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 & Basilic 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

Gratinee 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 Savouries

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, Large (serves 50) \$250.00

Swiss, Emmenthal, Goat

Cheese, Gorgonzola)

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

WHOLE SIDE OF SMOKED SALMON WITH CONDIMENTS		\$150.00 <i>per side</i>
TIGER PRAWN PYRAMID WITH CONDIMENTS (120 pieces)		\$250.00 <i>each</i>
MIDDLE EASTERN MEZE PLATTER	<i>Small (serves 25)</i>	\$125.00
<i>With Olives and Pita Bread</i>	<i>Large (serves 50)</i>	\$250.00
<i>(Classic Hummus, Roasted Red Pepper, Roasted Eggplant Dip)</i>		
VEGETABLE TRAY w/ Roquefort Dip	<i>Small (serves 25)</i>	\$ 75.00
	<i>Medium (serves 50)</i>	\$125.00
	<i>Large (serves 75)</i>	\$175.00
ASSORTED FINGER SANDWICHES:	<i>per Dozen</i>	\$24.00
<i>(Ham, Roast Beef, Turkey, Egg Salad, Tuna Salad, Cheese- 2 kinds)</i>		
<i>Minimum of two dozen.</i>		
FRESHLY SHUCKED B.C. OYSTERS WITH CONDIMENTS		\$ 36.00 <i>per dozen</i>
ASSORTMENT OF NIGIRI & MAKI SUSHI WITH CONDIMENTS		\$ 30.00 <i>per dozen</i>
NACHO CHIPS WITH GAUCAMOLE		\$ 25.00 <i>per basket</i>
POTATO CHIPS		\$ 15.00 <i>per basket</i>
DELUXE MIXED NUTS		\$ 15.00 <i>per basket</i>
RELISH TRAYS		\$ 25.00 <i>per tray</i>

WINE LIST

(House pouring wines- \$5.00 per glass)

WHITE

*Jackson Triggs Riesling Gewurztramin- \$24 per bottle
Proprietors Select- SKU 517169*

*Copper Moon Chardonnay- \$24 per bottle
SKU244087*

*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

<i>Food</i>	<i>5%</i>	<i>GST Plus 15% Gratuity</i>
<i>Beer /Wine</i>	<i>15%</i>	<i>GST+PST Plus 15% Gratuity</i>
<i>Flowers</i>	<i>5%</i>	<i>GST</i>
<i>Miscellaneous</i>	<i>12%</i>	<i>GST+PST</i>

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 caterings needs to made through the St. Johns College website at <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.