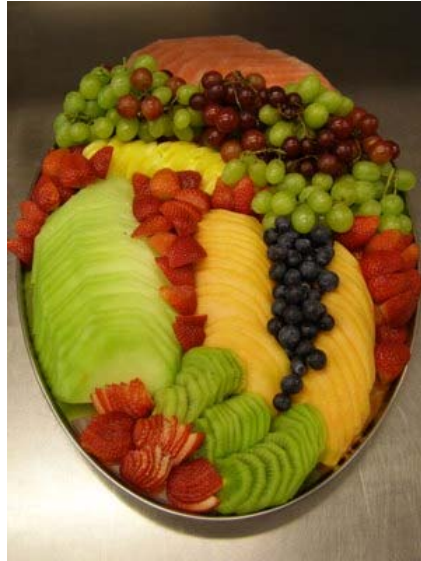


Vancouver Community College

Catering Menu



VCC Food Services
250 West Pender Street
Vancouver, BC V6E 1S9

604-443-8634



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Going the Extra Mile Beyond the Smile

CATERING FOR YOU! ...

Our Goal is to provide quality service and exceptional cuisine to your guests.

Our Menus include our most popular items. For a customized menu, our catering coordinator will be happy to work with you.

Our Experienced Staff will offer suggestions and recommendations that suit every event and every budget.

The Vancouver Community College Food Services Department provides all catering. Some items maybe provided by the Culinary Arts Department, Baking and Pastry Arts, or Asian Culinary Arts and their students if curriculum permits. Students from the programs are hired by food services to enhance their learning experiences.



***VCC is committed to the environment!
Our Biodegradable plates and containers
are an earth friendly alternative. But no
extra cost to you!***

Breakfast

Continental

Fresh house baked; muffins, scones, Danish & assorted pastries, selection of preserves & butter

Fresh fruit salad & yogurt

Chilled orange & apple juice

Regular & decaffeinated coffee

Selection of fine tea's & herbal infusions

\$8.75 per person

European Continental

A selection of deli meats & fine cheeses

Hard boiled eggs

Artisan breads & butter

Fresh fruit salad

Regular & decaffeinated coffee

Selection of fine tea's & herbal infusions

\$11.15 per person

Bagel Delight

Assorted bagels

Flavoured and plain cream cheese

Preserves & butter

Chilled orange & apple juice

Regular & decaffeinated coffee

Selection of fine tea's & herbal infusions

\$5.85 per person

Breakfast Continued

Cereal Bar

*Granola, Muesli, Rice Krispies,
Raisin Bran, Froot Loops & Vector cereals
Served with a selections of topping such as
Raisins, dried; apricots and cranberries, sliced almonds,
sunflower seeds, mini marshmallow, chocolate chips, fresh
fruit, yogurt*

Milk

Regular & decaffeinated coffee

Selection of fine tea's & herbal infusions

\$11.00 per person

Basic

Scrambled eggs w/ home fries

Bacon, sausages & ham

Warmed croissants

Selection of preserves & butter

Chilled orange & apple juice

Regular & decaffeinated coffee

Selection of fine tea's & herbal infusions

\$13.75 per person

Eye Opener Buffet

Scrambled eggs, Canadian back bacon, sausage & bacon

Home fries

Toasted baguette

Muesli & milk

Assorted pastries & fresh fruit

Regular & decaffeinated coffee

Selection of fine tea's & herbal infusions

\$17.25 per person

Morning Treats

Muffins

*Selection of in house baked fresh daily
Selection may include; carrot, raisin bran, zucchini,
banana, blueberry, cornmeal & chocolate. \$1.85 ea*

Cinnamon buns

*Selection of in house baked fresh daily
Choose from iced or plain \$2.05 ea*

Croissant

*Choose from
Plain, chocolate, cheese \$2.05 ea
Or ham & cheese \$3.25 ea*

Danishes

*Selection of in house baked fresh daily
Selection may include; apple, blueberry, cranberry, cherry,
lime & custard. \$2.05 ea*

Loaf Slices

*Selection may include; poppy seed lemon, apple spice,
blueberry & cranberry \$1.85 ea*

Scones

*Selection may include; blueberry, cheese, orange berry,
raisin & whole wheat raspberry \$2.05 ea*

Anytime Delights & Breaks

Cookies

A variety of homemade cookies with different flavours & textures that may include shortbread, fruit & nut, oatmeal, peanut butter, & sugar cookies – based on current student production

\$5.75 per dozen

Pastries

French Pastries

\$16.00 per dozen

Puff Pastries

\$ 12.00 per dozen

Squares & Bars (just a sample of the possibilities)

Date squares, Nanaimo Bars, Rice Krispie Treats, Chocolate Brownies, Cranberry Apricot Squares, and Apple Squares

\$10.00 per Dozen

Snack pack

Assortment of Chips, Nuts, Chocolate Bars

Juices and Soft Drinks

\$ 5.25 per person

Baked Good Feature

Assortment of Muffins, Danishes, or Squares

Coffee or tea

\$ 4.25 per person

Traditional Fare

Cheese and Crackers with a fresh fruit tray

Coffee of Tea

\$9.00 per person

Breaks Continued

Desserts

Squares, cakes, & cookies

Fresh Fruit Cups

Choice of Coffee/ tea or Juice *\$ 6.65 per person*

Frozen Delight Cart

Fruit Bars, Ice Cream Treats, Sugar Free Selections

Coffee, Tea or Bottled Water *\$ 6.25 per person*

Mexican Fiesta

Hot, Rich, Creamy Salsa and Cheese Dip

Taco Chips

Lemonade or Ice tea *\$ 6.65 per person*

Nibblers

Spinach Dip with Artisan Breads, served in a Sour Dough Bowl

Fresh Vegetable Platter

Choice of Coffee/ tea or Juices *\$8.30 per person*

Candy Buffet

Grab a bag & help yourself

Bites sized Chocolate Bars, Hard Candies, Jellies &

Gummies

Sugar Free Selections

Coffee, Tea or Bottled Water *\$ 6.25 per person*

Lunches

Brown Bag Lunches

All lunches are packed in 100% recycled kraft bags w/
Tetra pack juice boxes in an effort to reduce waste

The Basic

Sandwich made on your choice of bread; white, whole wheat, dark or marble rye bread
Juice box, Fresh fruit, and Fresh baked cookie \$3.40 per person

The Hero

Sandwich made on your choice of; white or whole wheat mini baguette.
Bottle of juice, Fresh fruit, Fresh Baked Brownie \$5.20 per person

Sandwiches

Smoked Turkey

Smoked turkey, cranberry mayo & lettuce \$ 5.75 per person

Roast Beef

Shaved roast beef, aged cheddar cheese, Dijon mustard, tomato & leaf lettuce
\$ 5.75 per person

Ham and Swiss

Black Forrest ham, Swiss cheese, Tomatoes & leaf lettuce \$ 5.75 per person

Vegetarian

Red and yellow peppers, cucumber, tomatoes, Alfalfa sprouts and cream cheese
\$ 5.75 per person

Tuna Salad

Tuna salad with diced celery, lettuce & mayo \$ 5.75 per person

Salmon

Salmon salad with diced pickles, lettuce & mayo \$ 6.50 per person

Shrimp Sandwich

Jumbo shrimp in a piquant dressing with cream cheese and alfalfa sprouts
\$ 6.50 per person

Low-carb alternative

Smoked turkey, Roast beef, aged cheddar cheese & Swiss cheese, served with on
a tossed green salad. \$ 6.5 per person

Lunch that works

Specialty sandwich lunch

Specialty sandwich platter with your choice of either soup or salad, fresh fruit & cookies, coffee and tea

\$ 15.40 per person

Deluxe sandwich lunch

Deluxe sandwich platter with your choice of either soup or salad, fresh fruit & cookies, coffee and tea.

\$ 16.20 per person

All wrapped up

Deluxe sandwich wraps with your choice of either soup or salad, Fruit salad and cookies, coffee and tea

\$ 18.00 per person

Work in progress

Make it yourself with a selection of:

Sliced meats and cheeses, garden fresh veggies, assorted breads and condiments. Your choice of soup or fresh veggies and dip, Nanaimo bars and decadent chocolate brownies, coffee and tea

\$ 15.40 per person

Add a Side Salad to Any Lunch!

\$ 4.50 per person

Side salad selections include:

<i>Greek</i>	<i>Potato</i>	<i>Grilled Vegetable</i>
<i>Tossed Green</i>	<i>Coleslaw</i>	<i>Thai Noodle</i>
<i>Spinach</i>	<i>Caesar</i>	<i>Marinated Carrot</i>
<i>Organic Mescaline Greens</i>		
<i>Eggplant & Oven Roasted Tomatoes</i>		

Add a Soup to Any Lunch!

\$ 4.50 per person

Soup Selections include:

<i>Minestrone</i>	<i>Broccoli & Cheese</i>	<i>Tomato Tortellini</i>
<i>Clam Chowder</i>	<i>Chicken Noodle</i>	<i>Hearty Beef Veg.</i>
<i>Cream of Spinach</i>		<i>Split Pea & Ham</i>

Daily Feature

Vegan and Gluten Free Selections Available

Platters

Mix and match to create a unique dining experience.

Deluxe sandwich platter

Vegetarian, shrimp salad, roast beef & age cheddar, smoked turkey & cranberry mayo, ham & Swiss and salmon salad sandwiches served on; foccacia, mini baguettes, bagels & croissants

\$ 9.00 per person

Specialty sandwich platter

Vegetarian, fish, ham, roast beef and turkey sandwiches served on white, whole wheat, rye and marble rye breads.

\$ 7.70 per person

Meat and cheese combo

A selections of cured meats and domestic and international cheeses accompanied by artisan breads.

\$ 9.50 per person

Cheese and cracker tray

A selection of domestic and international cheese, served with specialty crackers

\$ 5.55 per person

Fruit and cheese platter

A seasonal selection of fresh fruit, domestic and international cheeses, served with specialty crackers.

\$ 6.30 per person

Pickle and olive tray

Sweet and savory pickles, assorted olives, pickled beans, Pearl onions and veggies.

\$ 3.50 per person

Fresh market Vegetables

A colourful array of crisp crudités, Served with a creamy ranch dip.

\$ 4.00 per person

Fresh fruit platter

A selection of seasonal fresh fruit

\$ 5.55 per person

Meals & Deals

Quiche

Spinach and feta or Quiche Lorraine, served with a tossed green salad, fresh fruit kebabs and cookies. Coffee & Tea (Minimum order 10) \$ 13.00 per person

Lasagna

Traditional, chicken or vegetarian Lasagna, served with Caesar salad, Garlic toast and fudge brownies for Dessert. (Minimum order 20) \$ 15.85 per person

Salad Bar

Build your own salads starting with a fresh green tossed salad, and Organic Mescaline Greens, then start adding from the following selections; Sliced peppers, tomatoes, cucumbers, celery & carrot sticks Top with deviled egg, shrimp, diced chicken, grated cheese, croutons, and sunflower seeds. Dressing with include a ranch style and a vinaigrette – perfect for that fussy crowd! (Minimum order 20) \$ 16.20 per person

Soup & Salad

Your choice of two soups and three salads (see list on page 10). Fresh baked rolls with butter, dessert squares, coffee & tea (Minimum 15 people) \$ 13.75 per person

Entrée Salads

All Salads are served with warm rolls and butter

<i>Grilled Chicken Caesar</i>	<i>\$ 11.50 per person</i>
<i>Caesar with Jumbo Shrimp</i>	<i>\$ 13.20 per person</i>
<i>Chef Salad</i>	<i>\$ 12.50 per person</i>
<i>Starburst Tuna</i>	<i>\$10.55 per person</i>
<i>Shrimp & Spinach Salad</i>	<i>\$ 13.20 per person</i>
<i>Cobb Salad</i>	<i>\$ 12.50 per person</i>

To Finish the Meal!

Whole fruit basket Depending on availability baskets May include; apples, oranges, bananas, plums, pears and peaches. \$ 1.80 per person

Assorted sweets A selection of; cookies, squares and pastries, prepared daily by our baking and pastry arts department. \$2.05 per person

Receptions

Treat them right

A selection of fine local and international cheeses

Hot spinach dip, Sausage rolls

Market fresh vegetable platter, Pickle and olive tray

Artisan breads with assorted cheeses

Fresh baked cookies

(Minimum 25 people)

\$ 19.65 per person

A great big party

Phyllo bites stuffed with savory chicken or seafood

Chicken wings with your choice of sauce

Local and international cheeses served with fresh fruit

Hot spinach dip, Pickle and olive tray

Selection of artisan breads

Assorted Squares

(Minimum 25 people)

\$24.10 per person

A fabulous affair

A variety of mini quiche

Hot cheese and salsa dip, Cold Spinach Dip with Taco Chips

Asian and Thai appetizers

Chicken satay w/peanut sauce

Market fresh vegetable platter, Pickle and olive tray

Jumbo prawns' w/cocktail sauce

Local and international cheeses served with fresh fruit

Prosciutto wrapped around asparagus sticks

French & Puff Pastries

(Minimum 50 people)

\$ 31.25 per person

A la Carte hors d'oeuvres

Hot hors d'oeuvres (Minimum 3 dozen per order)

<i>Sweet scallops wrapped in bacon</i>	<i>\$ 22.00 per dozen</i>
<i>Baked seafood cakes</i>	<i>\$ 25.00 per dozen</i>
<i>Hot or teriyaki chicken wing</i>	<i>\$ 16.00 per dozen</i>
<i>Phyllo pastry w/chicken</i>	<i>\$ 22.00 per dozen</i>
<i>Phyllo pastry w/seafood</i>	<i>\$ 22.00 per dozen</i>
<i>Phyllo pastry w/spinach and feta</i>	<i>\$ 22.00 per dozen</i>
<i>Dry garlic spare ribs</i>	<i>\$ 18.00 per dozen</i>
<i>Stuffed mushroom caps</i>	<i>\$ 25.00 per dozen</i>
<i>Sausage rolls</i>	<i>\$ 16.00 per dozen</i>
<i>Mini quiche/vegetarian/seafood</i>	<i>\$ 16.00 per dozen</i>
<i>Chicken satay w/peanut sauce</i>	<i>\$ 18.00 per dozen</i>
<i>Spring rolls</i>	<i>\$ 16.00 per dozen</i>
<i>Dim sum platter</i>	<i>\$ 22.00 per dozen</i>
<i>Coconut prawns</i>	<i>\$ 25.00 per dozen</i>
<i>Samosa</i>	<i>\$ 18.00 per dozen</i>
<i>Beef tenderloin bruschetta</i>	<i>\$ 22.00 per dozen</i>

Cold hors d'oeuvres (Minimum 3 dozen per order)

<i>Jumbo prawns w/ cocktail sauce</i>	<i>\$ 25.00 per dozen</i>
<i>Smoked salmon on artisan bread</i>	<i>\$ 25.00 per dozen</i>
<i>Stuffed tomatoes</i>	<i>\$ 18.00 per dozen</i>
<i>Spinach dip</i>	<i>\$ 5.00 per person</i>
<i>Prosciutto and asparagus</i>	<i>\$ 18.00 per dozen</i>
<i>Roasted pepper & olive stuffed bocconcini</i>	<i>\$ 18.00 per dozen</i>
<i>Cucumber cups w/chicken salad</i>	<i>\$ 22.00 per dozen</i>
<i>Fresh fruit kebabs</i>	<i>\$ 23.00 per dozen</i>

Buffet Meals

Minimum of 50 people

Italian Buffet

Caesar salad

Grilled vegetable platter, Antipasto platter

Cheese cannelloni in a creamy tomato sauce

Traditional meat lasagna

Herbed foccacia

Fresh fruit platter, Tiramisu

Coffee, tea and herbal infusions

\$ 31.00 per person

Traditional Buffet

Mescaline greens, Jumbo prawns' w/cocktail sauce

Cured meats, mixed seasonal vegetable

Sweet & sour chicken, carved baron of beef

Vegetarian lasagna

Flat breads w/herb butter

Fresh fruit platter, Assorted house baked pastries

Coffee, tea and herbal infusions

\$ 38.00 per person

West coast buffet

Tossed green salad

Market fresh vegetable platter w/creamy dip

Carved grade a roast beef, Cedar plank salmon

Rice pilaf, Balsamic glazed seasonal vegetable

Steamed clams and mussels

Chicken in spinach lasagna w/béchamel sauce

Assortment of fine local and international cheeses

Artisan breads w/herb butter

Fresh Fruit platter, Mousse cake

Coffee, tea and herbal infusions

\$ 52.00 per person

Buffet Meals Continued

Asian Buffets – includes Green Tea

(Minimum of 15 people) Provided by the students when Asian Culinary is open. Items vary by teaching schedule.

Deluxe Asian –

A variety of sumptuous dishes \$ 20.15 per person

Gourmet Asian Buffet –

Includes wonderful seafood items \$ 26.00 per person

Both menus include jasmine tea and fortune cookies

Pizza Buffet

Ham and Pineapple; Traditional Pepperoni

Supreme – Loaded with Pepperoni, beef, mushrooms, onions, black olives, and green peppers

Zesty Vegetarian – Mushrooms, onions, olives, green peppers, tomatoes and feta cheese

Served with Caesar Salad and fresh fruit kebobs

(Minimum 25 people) \$22.25 per person

Dessert Buffet

Chocolate Fountain with Seasonal Fresh Fruit

Assorted Cookies & Squares

French or Puff Pastries

Chocolate Truffles

Selection of three cakes – chocolate or white, carrot cake, black forest cake, or mousse cake.

Individual pudding

Coffee & tea

(Minimum 15 people) \$ 21.00 per person

Barbeques

Let's have some fun! (Minimum 25 people)

*Smokie's with grilled onions or vegetarian hot dogs,
Chips and dip, watermelon sides and lemonade*

\$10.95 per person

Basic BBQ (minimum 25 people)

*Hamburgers or vegetarian burgers,
Coleslaw and potato salad, chips and dip
Fresh baked cookies, iced tea or lemonade,
Condiments include; cheddar & Swiss cheese,
Ketchup, mustard, relish, grilled onions, mayo,
Lettuce, tomato and pickles*

\$16.95 per person

Picnic Style BBQ (minimum 50 people)

*Tossed green salad, Greek salad, bean salad
Coleslaw, corn on the cob, vegetable kebabs,
Baked rolls, melon slices and assorted cakes.*

Choose from any on the following entrees;

8 oz Sirloin Steak \$45.50 per person

Teriyaki chicken breast \$29.50 per person

Cedar plank salmon \$39.00 per person

Vegetarian options available

Beverages

Coffee & Tea or Decaffeinated \$1.75 per person
Includes herbal and green teas

Chilled Fruit Juices

Fruit juices include your choice of Orange, Apple, Tomato, Grapefruit, or Cranberry

*Jugs \$7.00 ea By the Bottle \$2.75 ea
Tetra Packs \$1.00 ea*

Milk

Your choice of 2% (250 ml), skim or Chocolate \$1.95 ea

Soft drinks

Soft drinks include both Pepsi and Coke products

Diet brands are available – check for current selections

By the Can \$1.35 ea By the Bottle \$2.25 ea

Water

Ice water jugs with Lemon Slices are provided upon request

Dasani Water by the Bottle Small \$ 2.25 ea; Large \$3.00 ea

Sparkling Water San Pellegrino by the Bottle \$4.00 ea

Punches

A variety of Fruit Punches are available including

Orange and Cranberry – perfect for the Holiday Season

Pineapple and Mint – refreshing year round

Fruit mixtures – a taste sensation

\$52.00 per bowl (serves about 40 people per bowl)

Baking

The Baking and Pastry Arts Department bake a variety of customized cakes for every occasion.

Cakes are available in 3 sizes

Full Slab feeds 100

Half Slab feeds 50

Quarter Slab feeds 25

Chocolate or White Cake

\$60.95; \$29.15; \$14.50

Carrot Cake or Black Forest Cake

\$ 65.00; \$ 31.80; \$16.00

Mousse Cakes

\$80.00; \$ 34.50; \$ 20.00

Specialty orders for decorating such as logos, chocolate roses, or marzipan inscriptions are an additional charge. Please check when placing your order. Other cakes may be available depending on the student production. The other cakes may include cheesecakes or angel food cakes.

Facilities

Vancouver Community College Food Services and Catering Department welcomes the opportunity to serve you either at the downtown campus location or a location of your own choosing. All areas within the college maybe licensed although a service charge may apply.

Frequently Used Areas

ASSEMBLY HALL – suitable for large breakfast, lunch or dinner meetings. This area may be set up for meetings in one half of the room and the other for meals.

FOUR CORNERS RESTAURANT – This restaurant is ideal for small banquets, buffets, or dinner functions. Use is restricted to time when Hospitality Management or Aboriginal Culinary Arts are not in session.

MAIN FOYER – Perfect for large groups and is available when the college is not in operation. Multiple levels may be used and themed for your special event. Additional costs would include security and insurance. The space is large enough for up to 700 people – we can even provide a dance floor.

HOSPITALITY CENTRE – This area is on the 4th floor and includes a foyer perfect for welcoming your guests as well as a large room with a fantastic view of the North Shore mountains. These rooms may all be used for break out sessions, and can seat up to 300 for a meeting or a stand up reception.

Service charges for janitorial, room rentals, and security may apply, please check with our catering coordinator at the time of booking and those prices will be supplied, depending on requirements and the current curriculum.

ALL FUNCTIONS ARE SUBJECT TO A 15% SERVICE CHARGE AND GST WHERE APPLICABLE WHEN HELD INTERNALLY

Delivery charges for off campus functions are \$ 40.00 per hour with a four-hour minimum & a 17 % service charge

Additional Services

Beverage Services

Vancouver Community College has two dining areas that are licensed for alcohol service. Other areas may be licensed with special occasion permits. All Catered events with alcohol both on and off the campus will require the permit. VCC will hold the permit and be responsible for sales. The cost of the permit will be charged back to the customer.

Specialized staff members are required for all events with alcohol and the staff will be charge at \$28.00 per hour; Four hour minimum that will include one hour for set up and one hour for clean up.

A variety of beverage options are available from Mocktails, Super Cocktails, High Balls, Beer, and Wine or Champagne depending on your event and budget. Our Catering Coordinator will be happy to work through the details with you.

Laundry Services

The laundry department at Vancouver Community College works closely with Catering Services to make sure that the details are looked after from the formal black skirting to the more fun checkers and colours to match your taste and budget.

Special Extras

Floral arrangements and decorations add that special touch. Let us know your preferences and any preferred themes and we will work with you to achieve the mood you are looking for.

Make sure to keep us informed of those special events happening in your guests lives – what fun it is to surprise someone with a cake!

Prices will be quoted at the time of booking.

Terms and Conditions

Vancouver Community College Food Service and Catering Department welcomes the opportunity to serve you. We are here to provide high quality catering to the VCC Community and the public. We strive to showcase our student's creations when possible during the education process. To be successful in responding your needs, we ask that you follow the procedures as outlined.

Advanced notice

Please place your orders as early as possible, but the following minimums will apply.

- ✿ *Hot & Cold Beverage Service with Baked Goods*
 - *48 hours –*
 - *Guaranteed number will be charged*
- ✿ *Breakfasts, Lunches, breaks and meetings*
 - *3 working days*
 - *15 people*
 - *Guaranteed number required at booking*
- ✿ *Hot and Cold Buffets, receptions, BBQ's*
 - *3 weeks*
 - *15 people*
 - *Guaranteed number required 5 working days in advance*
- ✿ *Large Events involving 50 or more people or requiring alcohol service*
 - *30 days*
 - *Guaranteed number required 5 working days in advance*

Orders may be placed by phone or email.

604-443-8634; 604-443-8709; 604-443-8324

Or catering@vcc.ca