



CATERING MENU 2025

ALGONQUIN
COLLEGE

Food & Conference
Services



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OVERVIEW

Whether you are planning a conference, a banquet, a special event or something truly unique, you will find it at Algonquin College's Food and Conference Services.

They provide professional catering services that encompass a wide range of selections to suit everyone's vision and budget.

If you are unable to find what you want on our menu, our Executive Chef is happy to tailor a menu to match your food service needs and budget.

Contact us at conferences@algonquincollege.com.

Please note that menu prices are per person unless otherwise indicated and do not include 13% HST and service fees.

DIETARY LABELS

VG VEGETARIAN | **V VEGAN** | **GA GLUTEN AWARE** | **DF DAIRY FREE** | **H HALAL**

Please note we can substitute gluten free, vegetarian, and vegan options to accommodate dietary restrictions. For items not specifically identified on the menu, or if you would like to request a substitution, please request dietary needs when placing your order.

Please note we are not a nut-free or gluten-free facility but can provide pre-packaged items that are certified nut-free or gluten free upon request.



Breakfast

VG | V | GA | DF | H

Selections can be customized to accommodate dietary concerns such as no gluten and no dairy options. Ask for details.

The menu items below are served with chilled juices, freshly brewed regular coffee and tea. Decaf coffee available on request.

THE WARM WAKE UP \$18.25

Pastry basket with freshly baked Danishes and butter croissants

Seasonal hand cut fruit

Fluffy scrambled eggs with garden chives

Farmer's sausage links and hickory smoked bacon

Lightly spiced breakfast potatoes

Upgrade your eggs to vegetarian Frittatas \$1.50

THE MEDITERRANEAN BREAKFAST \$22.00

Sourdough bread with fresh tomato and olive oil compote

Spanish Frittata with sun-dried tomatoes, potatoes, mushrooms, caramelized onions

Provolone cheese sauce

Lightly spiced breakfast potatoes

Sliced Chorizo sausage

BRIGHT EYES CONTINENTAL \$13.50

Pastry basket with muffins, sliced sweet breads, freshly baked Danishes, croissants, and seasonal hand-cut fruit. Comes with butter and preserves.

Add individual yogurts (100g each) \$1.85

BAKERY BASKET \$10.50

Chef selection of freshly baked mini pastries, including cinnamon rolls, assorted Danishes, and sliced sweet breads. Served with butter and assorted jams.



Breakfast continued...

VG | V | GA | DF | H

BUILD-YOUR-OWN PARFAIT BOWL \$13.50 **VG**

Build your own breakfast bowl with house blended crunchy granola, creamy fruit yogurt, seasonal berries, and a selection of dried fruit.

GRAB & GO BREAKFAST \$10.00

Per person: One hot breakfast sandwich, piece of whole fruit (apple/orange), one juice and coffee. This option does not include tea.

BREAKFAST CHARCUTERIE PLATTER \$15.50

A beautiful assortment of Brie, Swiss, Cheddar, Calabrese salami, smoked honey ham, Genoa salami, apricots, raisins, and fresh rosemary.

Enhance your breakfast

BUTTERMILK PANCAKES \$3.00 per serving

served with table syrup and butter (2 per serving)

FRENCH TOAST \$3.00 per serving

served with table syrup and butter (2 per serving)

BREAKFAST SANDWICH \$5.50 per sandwich

On an English muffin with egg, cheese, and choice of ham or bacon

**Halal option available - Smoked Halal Turkey*



Refreshments & Snacks

VG | V | GA | DF | H

REFRESHMENTS

- Canned Soft Drinks \$2.00
- Coffee/Decaffeinated Coffee \$2.50
- Tea: regular & herbal \$2.50
- Indigenous Spirit Bear Coffee \$3.00
- Indigenous Steeped Labrador Tea \$3.00
- Cold Steeped Iced Tea (Unsweetened) \$2.25
- Hot Chocolate \$2.75
- Apple Cider (Hot or Cold) \$2.50
- Juices (Oasis) 300ml \$2.05
- Juices (Minute Maid) 355ml \$3.25
Cran-Apple Raspberry, Apple, Orange, Lemonade & 5 Alive
- Bottled Water 500ml \$1.95
- Water Dispenser \$0.50 per cup
- Water Dispenser Infused \$0.75 per cup
(such as lime, lemon, and cucumber)
- Water Pitcher with ice (60oz) \$4.00
- Cranberry Twilight Punch \$3.50
A sweet & spicy blend of punch made from cranberries, oranges, limes, ginger ale, fresh ginger, cinnamon, juniper berries, & cloves.
- Sweet Indulgence Punch \$3.50
A delicious combination of pineapple, cranberry, and lemonade mixed with ginger-ale and garnished with a hint of fresh mint, lemon or lime and fresh seasonal berries.

SNACKS

- Croissants \$3.25
- Danish \$3.95
- Cinnamon Roll \$3.50
- Cookies \$2.00
- Muffins \$2.85
- Squares \$4.50
- Sweet Loaves \$2.50
- Tarts \$3.50
(Butter, Pecan, Apple, Assorted Fruit)
- Mini Tarts (by the dozen) \$11.95
- Sprucewood Shortbread Cookies (4 p.p.) \$3.50
- Individual Yogurts (100g) \$1.85
- Assorted Fruit Smoothies (7oz) \$3.50
- Whole Fruit \$1.50
- Chips (60-70g) \$2.20
- KIND Bars \$2.65
- CLIF Bars \$2.65
- BUILDERS Protein Bars \$3.65

GLUTEN FREE +\$2.00

Most baked goods and cookies may be substituted with Gluten Free options



Lunch

VG | V | GA | DF | H

Selections can be customized to accommodate dietary concerns such as no gluten, no dairy, or halal options. Ask for details.

ASSORTED ARTISAN SANDWICH PLATTER \$11.50 pp

A hearty composition of sandwiches on select breads, rolls, and buns including your choice of:

- Lightly curried chicken salad;
- Albacore tuna salad with cilantro and celery;
- Egg salad;
- Slow-roasted sirloin of beef;
- Sliced black forest ham;
- House roasted turkey breast;
- Assorted grilled vegetables with hummus and arugula & vegan cheese.

Sandwiches are garnished with assorted pickles, olives, and crudité.

IT'S A WRAP PLATTER \$11.50 pp

All of your favorite fillings wrapped in soft tortillas.

Choice of:

- Black Forest Ham and Swiss Cheese
- Turkey Breast
- Slow Roasted Sirloin of Beef
- South Western veggie with Hummus

All sandwiches are garnished with assorted pickles, olives, and crudité.

TRADITIONAL COCKTAIL SANDWICHES \$6.50 pp

Selection of triangle sandwiches with a variety of fillings consisting of egg salad, chicken salad, tuna salad, sliced ham, turkey. Served on 100% whole wheat & white bread. (3 triangles per person)

ENHANCE YOUR SANDWICH EXPERIENCE

Add a seasonally mixed garden salad or soup of the day \$3.75 pp

Add Caesar or Greek salad \$4.75 pp

Add dessert squares \$4.50 pp

Add cookies \$2.00 pp

Add canned pop \$2.00 pp



Lunch *continued...*

Selections can be customized to accommodate dietary concerns such as no gluten and no dairy options. Ask for details.

THE DELI COUNTER \$16.00 pp

A Build-Your-Own custom sandwich experience. This menu selection comes with a full spread of sliced cheeses, lettuce, tomatoes, onions as well as a selection of breads, rolls, buns with butter, and assorted condiments. Create your own lunchtime masterpiece!

Guests can choose from a variety of deli meats and sandwich fillings.

Choose up to 4 fillings.

- Chicken Salad
- Tuna Salad
- Egg Salad
- Black Forest Ham
- Slow Roasted Sirloin of Beef
- Turkey breast
- Corned Beef
- Grilled Veggies & Vegan Cheeses

Quantities based on one sandwich per person.

Hot Sandwiches

\$13.00 per sandwich (minimum 10 of each)

PHILLY CHEESE STEAK

With peppers and onions on a Vienna roll.

REUBEN WRAP

Montreal smoked meat, sauerkraut and Swiss cheese.

CHICKEN PARMESAN

On a sesame bun.

SPICY BLACK BEAN BURGER **V**

On vegan bun with onions and tomato.



GLUTEN FREE & HALAL

Our bread can be substituted with gluten free breads for an additional \$2.00 per person.
A selection of sandwiches can be made Halal on request.

Build your own Backyard BBQ

Includes buns along with lettuce, onions, tomatoes, pickles, ketchup & mustard.

THE BASICS \$17.95

SELECT 1 PER PERSON

Hamburger
Jumbo All Beef Hot Dog (Halal)
Italian Sausage
Spicy Black Bean Burger
VG | V | DF

SELECT 2 OPTIONS FOR GROUP

Potato Salad VG | GA
Coleslaw VG | GA
Mixed Garden Salad VG | V | GA
Charred Corn and Mixed Bean VG | V | GA
Bag of potato Chips VG | V

SELECT 1 OPTION FOR GROUP

Assorted Mini Tarts VG
Fresh Seasonal hand-cut fruit
VG | V | GA | DF

ENHANCE YOUR BBQ

Add a hamburger, hot dog, sausage or black bean burger per person \$5.00 pp

Add dessert squares or brownies \$4.50 pp

Add bags of chips \$2.20 pp

Add cans of pop \$2.00 pp



Pizza

18" Round Pizza (8 slices) \$26.00 per pizza

Pan Pizza (24 slices) \$55.00 per pizza

48 hours' notice required for Pan Pizza orders

PLEASE CHOOSE FROM THE FOLLOWING VARIETIES

If you would like a pizza combination other than what is listed, please call us.

COMBINATION - Mushrooms, green peppers, red peppers, pepperoni, and cheese

VEGETARIAN - Onions, green peppers, red peppers, mushrooms, olives, tomatoes, and cheese **VG**

MEAT LOVERS - Pepperoni, bacon, pizza sauce, and cheese

HAWAIIAN - Pineapple, ham, and cheese

PEPPERONI - Pepperoni and cheese

CHEESE - Sauce and cheese only **VG**



Individual Pizza (Gluten Aware or Vegan)

\$11.00 per pizza

VG | V | GA | DF

ENHANCE YOUR LUNCH

Add a seasonally mixed garden salad
or soup of the day \$3.75

Add Caesar or Greek salad \$4.75

Add dessert squares \$4.50

Add cookies \$2.00

Add canned pop \$2.00

Selections can be customized to accommodate dietary concerns such as no gluten and no dairy options. Ask for details.



Lunch Buffets

(Minimum 10 people)

Please note that beverages are NOT included with our Lunch Buffets.

Selections can be customized to accommodate dietary concerns such as no gluten and no dairy options. Ask for details.

MEXICAN BUFFET \$26.00

Freshly tossed taco style salad with house vinaigrette
Choose 1 protein: chicken and vegetable fajitas OR beef & bean burritos
Mexican rice
Sautéed peppers and onions
Toppings: Shredded lettuce, diced tomatoes, shredded cheese, guacamole, salsa, & sour cream
Soft tortillas
Dessert of the day

GREEK BUFFET \$26.00

Traditional Greek salad with feta cheese and bell peppers
Grilled chicken souvlaki (1 per person)
Rice pilaf, lemon roasted potatoes and tzatziki sauce
Fresh pita bread
Baklava
Add a skewer per person \$6.00

CHEF'S CREATION BUFFET \$26.00

Seasonal mixed garden salad with house vinaigrette
Chef's choice of daily hot entrée with fresh potatoes and vegetables
Fresh rolls with butter
Dessert of the day



Buffet's continued...

VG | V | GA | DF | H

(Minimum 10 people unless otherwise identified)

Please note that beverages are NOT included with our Lunch Buffets.

*Selections can be customized
to accommodate dietary
concerns such as
no gluten and no dairy options.
Ask for details.*

BOMBAY BUFFET \$26.00

Mixed greens salad with lemon dill vinaigrette
Vegetable samosa with chutney
Warm Naan bread & basmati rice
Chickpea curry
Butter chicken
Fresh tropical fruit platter

MIDDLE EASTERN BOWL BUFFET \$26.00

Warm pita bread
Fattoush salad
Arabic Style Rice Pilaf
Choose 1 protein: Sliced Beef & Lamb Donair (OR)
Sliced Shawarma Chicken (OR) Fried Falafel
Olive oil roasted cauliflower with Tahini
Selection of olives, pickles, and eggplant
Shish taouk sauce
Baklava

PLANT BASED BUFFET \$25.00

Assorted vegan bread with margarine
Roasted beet salad with quinoa and baby arugula
Curried cauliflower salad
Seven-grain rice blend with roasted sweet potatoes & chipotle scented black beans
Grilled marinated tofu
Vegan dessert and fresh cut fruit

VEGAN POWER BUFFET \$25.00

Assorted vegetable Maki Rolls with wasabi, soya, and pickled ginger
Crunchy kale slaw with raisins, bell peppers, and red onion
Coconut curry tofu
Citrus scented quinoa pilaf
Vegan dessert of the day



(Customizable) Lunch Buffets

VG | V | GA | DF | H

(Minimum 10 people unless otherwise identified)

Please note that beverages are NOT included with our Lunch Buffets.

*Selections can be customized
to accommodate dietary
concerns such as
no gluten and no dairy options.
Ask for details.*

EUROPEAN LUNCHEON BUFFET

\$28.00

Choose one starter:

Julienne Salad (mixed greens with strips of European deli meat and cheese)
Puree of Bean soup with Caraway

Choose one Main Course:

- Braised Chicken Paprikash
- Beef and Rice Cabbage Rolls in tomato sauce
- Traditional Beef Goulash
- Potato and cheese perogies with sour cream and fried onion
- Chicken Coq Au vin

Appropriately chosen Accompaniments

Included:

Fresh cut veggies and dip
Assorted Pickles and preserves
Assorted tarts, Biscotti and Cannoli's



COUNTRY HARVEST BUFFET

\$28.00

Choose one starter:

Seasonally mixed Market greens with Mrs. McGarrigle's Maple Balsamic Dressing
Three Sisters Soup (Squash, Beans, Corn)

Included:

Fresh cut veggies and dip
Assorted Pickles and preserves

Choose one Main Course:

- Shepherd's Pie with gravy and tomato chutney
- Traditional Beef Lasagna
- Hearty Beef and vegetable Stew
- Turkey a la King with mushrooms and peppers
- Roast Loin of Pork with Rosemary
- Roasted Spaghetti Squash with charred tomato, fresh herbs and fried tofu
- Grilled vegetable Lasagna

Appropriately chosen Accompaniments

Choose one Dessert:

Pecan Pie with fresh whipped cream
Lemon Meringue Pie
Warm Ginger Cake with Maple Glaze
Apple Crumble with whipped cream



Break Time

VG | V | GA | DF | H

Served with freshly brewed regular coffee and a selection of teas.
Decaffeinated coffee available on request.

YOGURT BAR \$9.50

Plain and fruit yogurt, freshly cut seasonal fruit, loose granola topping and trail mix.

MOULIN ROUGE \$12.50

Chocolate dipped strawberries, basket of whole fresh fruit, and mini French pastries.

PLOUGHMAN'S POWER PACK \$11.95

Selected sliced cheese, crudité, grapes, hummus and pita chips.

THE CRAVING \$6.00 VG | MAY CONTAIN NUTS

An assortment of oven baked oatmeal raisin, double chunky chocolate, peanut butter, and white chocolate macadamia cookies. Two cookies per person.

MUFFIN MADNESS \$6.00

Chef selection of muffins including chocolate chunk, apple oat, carrot, banana, raspberry yogurt, blueberry served with butter, margarine and preserves.

SPRUCEWOOD HANDMADE COOKIE CO. SHORTBREAD BAR \$6.00

Local, small batch shortbreads made from scratch with all-natural flavors. Taste a variety of these fresh, flaky shortbreads in Chocolate Mint, Fresh Raspberry, Lemon Zest, Maple, Chocolate Chip, Key Lime and Classic. Four cookies per person.

BANNOCK, COFFEE AND TEA \$5.75

Freshly baked Bannock with butter and preserves. Indigenous Spirit Bear Coffee and steeped Labrador tea replaces your regular coffee and tea.

Other snacking ideas

Tarts (Butter, Pecan, Apple, Assorted Fruit) \$3.50 pp

Mini Tarts (by the dozen) \$11.95

Assorted Fruit Smoothies (7oz) \$3.50

Whole Fruit \$1.50

Chips (60-70g) \$2.20

KIND Bars \$2.65

Brownies \$4.50

Gluten Free Brownie \$5.00

Gluten Free/Vegan Cookies \$3.75

Nut Free Cookie \$3.75



Buffet Dinner

VG | V | GA | DF | H

THE BUFFET TABLE

\$50.00

Served with fresh artisan rolls and butter, herb roasted potatoes and fresh seasonal vegetables. The buffet also includes our Elaborate Cold Table selections and our Dessert Table with freshly brewed coffee and steeped tea.

ELABORATE COLD TABLE

Antipasto tray including assortment of olives, pickles, and marinated vegetables

Fresh cut crudité's with dip

Seasonal garden salad served with two dressings

Classic potato salad

Greek salad

Citrus quinoa and mixed grain salad with dill

HOT ENTRÉES

CHOOSE 2 OF THE FOLLOWING

Chef-carved roast sirloin of beef au jus

Baked three cheese tortellini rosé **VG**

Grilled vegetable lasagna **VG**

Meat Lasagna

Coconut Curry Tofu **VG | V**

Asian style stir fried vegetables with tofu **VG | V**

Chef-carved country style baked ham with raisins and pear

Medallions of chicken coq au vin

Curried chickpeas and potatoes **VG | V**

Chicken cacciatore

DESSERT TABLE

Fresh cut seasonal fruits

Assorted cheeses

Variety of cream puffs, cakes, and tarts

ENHANCE YOUR EXPERIENCE

Consider adding a third entrée to your menu or replacing a standard entrée.*

first price below denotes additional charge to add entree as a third entree on the buffet and second price denotes additional charge to swap out a standard entree for a below selection

Chef-carved slow roasted prime rib **+\$12.00/+\$6.00**

Oven roasted filet of Atlantic salmon with dill **+\$8.00/+\$5.00**

Stuffed breast of chicken a la forestiere **+\$5.00/+\$3.00**

Roast turkey with stuffing and gravy **+\$7.00/\$4.00**

Grilled vegetable lasagna **+\$5.00**

Coconut Curry Tofu **+\$5.00**



Plated^{Dinner}

VG | V | GA | DF | H

Selections can be customized to accommodate dietary concerns such as no gluten and no dairy options. Ask for details.

Please note the price listed is per person.

Served with fresh baked rolls, seasonal vegetables, and your choice of appropriately selected potatoes or rice.

Enhance your experience: Add freshly brewed coffee and steeped tea with your meal
\$2.50 per person

PLEASE CHOOSE A MINIMUM OF THREE COURSES

(Your selection will determine the total price per person)

SALADS

Seasonally mixed greens salad with house vinaigrette \$6.00

Freshly tossed Caesar salad \$7.00

Baby wedge salad, green apple, sharp aged cheddar, crisped bacon with Buttermilk ranch dressing \$8.00

Roma tomato and Bocconcini salad with baby greens with balsamic vinaigrette \$8.50

SOUPS

Soup of the day \$6.00

Roasted butternut squash with ginger \$6.00

Classic leek and potato \$6.00

Creamy asparagus and mushroom bisque \$7.00



ENTREES

continued...

Please note the price listed is per person.

Pan seared supreme of free run Ontario chicken **\$32.00**

With fresh local rosemary jus

Coconut curry tofu **\$28.00**

Marinated in a green curry broth with ginger, chile, kaffir lime leaf and lemongrass

Slow roasted AAA prime rib of Alberta beef au jus (minimum 20 guests) **\$50.00**

Three lentil and mushroom ragout in phyllo cup **\$27.00**

With quinoa pilaf and butternut squash coulis

Curried vegetable strudel **\$28.00**

With charred tomato compote and parmesan crisps

8oz grilled center cut filet mignon with horseradish **\$60.00**

Mousseline crust and blue cheese crumble

Seared Ontario trout fillet **\$40.00**

With roasted grape tomatoes and Kalamata olives

Mushroom asparagus and Boursin cheese stuffed chicken breast **\$34.00**

With Chardonnay crème

DESSERTS **\$13.00 per person. Choose one.**

Classic Red Velvet Cake with crème anglaise

Crème Caramel with fresh berries

French vanilla cheesecake with fresh berry compote

Fresh strawberry shortcake with whipped Chantilly crème and fresh mint

Triple chocolate mousse cake with raspberry coulis



Reception

VG | V | GA | DF | H

PLATTERS

DELUXE LOCAL ARTISAN CHEESE BOARD \$12.00 per person **VG**

A cheese tray elegantly presented with craft made local cheeses, beautifully garnished with fresh cut fruit flanked with crackers, water biscuits and baguettes.

CANADIAN CHEESE PLATTER \$10.00 per person **VG**

A cheese tray tastefully decorated with Swiss, Cheddar and Monterey Jack cheeses served with assorted crackers and water biscuits.

SEASONAL FRUIT PLATTER \$8.00 per person **VG | V | GA**

An array of hand cut seasonal fruit including berries, melon, grapes and citrus fruits.

MARKET VEGETABLE PLATTER \$6.00 per person

Market fresh raw vegetables including cauliflower, broccoli, cucumber, radish, bell peppers, carrot and celery sticks served with our house made dip.

ARTISANAL CHARCUTERIE PLATTER \$17.00 per person

Chef selected sausages, Pates or terrines including a variety of fresh baked crostini, water biscuits and sliced baguettes. Accompanied by house chutneys and locally made mustards.

BITE-SIZED SWEET SELECTION \$7.00 per person **VG**

A variety, including mini cookies, pastries, small cakes and tarts. Three pieces per person.

SIGNATURE PETITE FOURS \$10.00 per person **VG**

A variety of elegant mini-French pastries, mini macarons, strawberries & mini fruit tarts. Three pieces per person.

DIPS

MEXICAN DIP & TORTILLA CHIPS \$89.00 per bowl

A decadent dip made of cream cheese, guacamole, Picante sauce, spicy salsa, tomato, green onion, Monterey Jack cheese, shredded lettuce and tortilla chips.
(serves 20-25 people)

HUMMUS AND PITA CHIPS \$95.00 per bowl **VG | V**

(serves 20-25 people)

WHITE BEAN, BLUEBERRY & ROSEMARY DIP WITH FRY BREAD CHIPS \$99.00 per bowl

(serves 20-25 people)

THE PEI POUTINE BAR \$13.50

White and sweet potato fries with your choice of garnishing: vegetarian gravy, scallions, cheese curds, diced tomatoes, hot peppers.

NACHO BAR \$12.50 VG

Corn tortilla chips, warm jalapeno cheddar sauce, scallions, hot peppers, diced tomatoes, olives, sour cream, salsa.

CHEF-LED ACTION STATIONS

Menu prices listed below are per person based on one and a half hour service. A \$100.00 Chef Attendant fee will be applied per hour should service exceed 1.5 hours. (Minimum 50 guests)

JUMBO SHRIMP FLAMBÉ \$20.00

Black tiger shrimp, flambéed with pernod, garlic, diced tomato, and butter. (Price based on four pieces per person)

MUSHROOM SAUTÉ \$13.00 VG

Our chefs will prepare a variety of offerings using select local mushrooms, garlic, fresh herbs, assorted crostini and artisan breads. The perfect plant-based treat.

THE CARVERY

Please choose one of the following:

Chef carved roast prime rib of beef **\$20.00**

Roast loin of fresh Ontario pork with rosemary & roasted garlic crust **\$13.00**

Breast of local turkey breast with house made cranberry compote **\$15.00**

Chef carved roast striploin of beef **\$19.00**

Smoked beef brisket **\$14.00**

All of the above roasts are freshly carved, served reception style and accompanied by appropriately chosen garnishes.



Reception continued...

VG | V | GA | DF | H

CANAPÉS \$31.00 per dozen

(Minimum 4 dozen)

HOT

SPANAKOPITA VG

Spinach and feta baked between layers of crispy phyllo

VEGETARIAN SPRING ROLLS VG | V

Julienned vegetables in a golden wrapper; served with sweet Thai dip

CRAB CAKES

Crab and seafood, seasoned and pan fried; served with chipotle aioli

BEEF SATAY GA | DF

Marinated sirloin steak served on a skewer

CHICKEN SATAY GA | DF

Marinated breast of chicken served on a skewer

MINI BROCCOLI & MUSHROOM QUICHE

BACON WRAPPED SCALLOPS GA | DF

Wrapped in double smoked bacon; served with piquant sauce

COCONUT BREADED SHRIMP

Served with cucumber aioli

BUTTER POACHED SHRIMP GA

Served with roasted garlic dip

MINI GRILLED CHEESE VG

Brie and apple sandwiches

MINI VEGETABLE SAMOSA VG | V

Served with apple chutney

MINI BEEF SLIDERS

Served with ketchup and a pickle slice

COLD

SUSHI GA

Assorted fish and vegetarian Maki, Nigeri and California rolls with wasabi, pickled ginger and soya sauce

HAM & CREAM CHEESE SPIRALS

House smoked ham rolled & presented on a crisp crostini

SMOKED SALMON WITH CREAM CHEESE

Served in phyllo cup; garnished with capers and red onion

GRILLED VEGETABLE RATATOUILLE VG

Served in phyllo cups

CALABRESE SKEWERS VG | GA

Cherry tomato, bocconcini, cheese marinated in pesto



TERMS AND CONDITIONS

BAR SERVICE

1. Food & Conference Services (FCS) is the permanent Liquor License holder on campus and maintains and upholds a strict house policy. Please ask to see our guidelines regarding alcohol service on campus.
2. We can accommodate both host bar and cash bar requests. We can also accommodate drink ticket requests. Host bar totals will be identified on the client's final invoice. All bar prices include applicable taxes.
3. Bartender fees may apply to your event based on the location, number of attendees, hours of service, etc.
4. All alcoholic beverages will be served under the conditions set forth by the Province of Ontario's Alcohol and Gaming Commission (AGCO).
5. Liquor Service must be completed by 12:00a.m. Last call will be at 11:50p.m.
6. Customized bar menu and pairings are available upon request.

CATERING

1. Food & Conference Services is the exclusive food service provider for Catering Services on the Algonquin College campus. An exception to this applies to space(s) belonging to the Algonquin College Students Association (SA).
2. Due to food safety requirements, no food or beverage may be removed from the service location by any party other than Food Services.
3. Confirmation of final numbers must be finalized 7 business days prior to the day of the event. Please note Saturday and Sunday are not considered business days. After 7 days, the client will be billed for the number of agreed upon guests that had been communicated prior.
4. Special requests for vegetarian, vegan, gluten free, nut free, halal, lactose free or other dietary requirements must be received no later than seven (7) days prior to the event.
5. In the event of a cancellation, the Client must remunerate Food Services in full for incurred expenses of any kind in order to satisfy the goods or service requirements for that event. Mandatory fees apply if an event is canceled less than 15 days prior to the event date.
6. All food items are subject to an 18% service charge.
7. All menu prices are subject to change and are subject to applicable taxes.



Contact Us:



algonquincollege.com/foodservices



613.727.4723 x 7481

ALGONQUIN
COLLEGE

Food & Conference
Services



INDIGENOUS INSPIRED CATERING MENU 2025

ALGONQUIN
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Lunch

VG | V | GA | D

FRY BREAD TACO BAR \$15.50

Seasoned ground beef, lettuce, tomatoes, onions, charred corn, white beans, Canadian Cheddar, and sour cream toppings served with traditional Fry Bread.

POW WOW BOWLS

Fried Chicken Caesar Bowl \$15.50

Mix and match your own lunch bowl. Fixings include corn battered chicken, crisp romaine, lemon garlic dressing, bacon bits and Bannock croutons. Also comes with fried Bannock on the side.

Bison Burger Bowl \$18.50

Mix and match your own lunch bowl. Fixings include Char-grilled bison burger crumble, with lettuce, tomatoes, red onions, pickles, burger sauce, and fried Bannock.

Manitoba Wild Rice Power Bowl \$13.00 VG | V

Mix and match your own lunch bowl. Fixings include wild rice pilaf, with kernel corn, Zucchini, cranberry, roasted tomato salsa, mixed beans and fried Bannock.

REFRESHMENTS & SNACKS

SPIRIT BEAR MEDIUM ROAST COFFEE \$3.00

Available in medium roast. Minimum order of 10 cups.



LABRADOR STEEPED TEA \$3.00

Slightly fruity, "forest like", slightly spicy. Minimum order of 10 cups.

BLUEBERRY CRUMBLE SQUARES \$4.00 VG | V

BANNOCK & PRESERVES \$3.50

Add Three Sisters Soup
\$3.75
Add individual tarts
\$4.00
Add cans of pop
\$2.00



Lunch *continued...*

INDIGENOUS INSPIRED MENU

VG | V | GA | D



LUNCHEON BUFFET 1 \$25.00 **VG**

INCLUDED

Fresh Baked Bannock bread with infused Sunflower seed oil

Seven grain and wild rice pilaf

AC Feast Salad

Mixed organic greens with dried cranberries, toasted sunflower seeds and blueberry vinaigrette

MAIN ENTREE

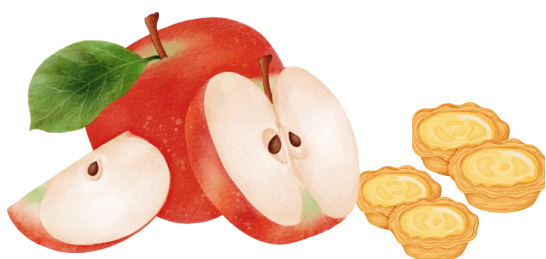
Hearty Autumn Harvest Stew

Blend of roasted squash, and root vegetables, including fennel, turnip, beet, carrot, and leeks in a flavorful broth.



DESSERT

Selection of sweets including mini tarts and warm apple crumble.



Lunch *continued...*

INDIGENOUS INSPIRED MENU

VG | V | GA | D

LUNCHEON BUFFET 2 \$27.00

INCLUDED

Baked Bannock with butter, apple and peach chutney

AC Feast Salad

Mixed organic greens with dried cranberries, toasted sunflower seeds and blueberry vinaigrette

Green Bean wild ginger and charred tomato salad



MAIN ENTREE

Seared Chicken Thigh with wild mushrooms and sage

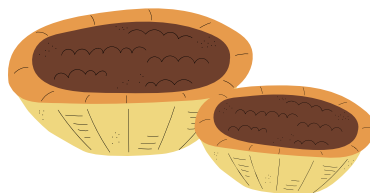
Three Sisters Succotash (Beans, corn, squash)

Seven grain and wild rice pilaf



DESSERT

Freshly baked Butter Tarts



Lunch continued...

INDIGENOUS INSPIRED MENU

VG | V | GA | D

LUNCHEON BUFFET 3 \$38.00

CHOICE OF 1

Fresh Baked Bannock

Cornbread with butter and margarine

INCLUDED

AC Feast Salad

Mixed organic greens with dried cranberries, toasted sunflower seeds and blueberry vinaigrette

Arugula Salad

Roasted beets, fresh berries, heirloom tomatoes and root vegetables in maple vinaigrette, served on baby Arugula



CHOICE OF 2

Slow Roasted Ontario Turkey

Wild rice and roasted corn stuffing, pan gravy and fresh cranberry chutney

Ragout of Northern Bison

Slow braised with pearl onions, rosemary, thyme and juniper berries

Three Sisters Succotash

Locally sourced squash, corn and beans sauteed with onion, sage, and charred tomato

Autumn Harvest Stew

Variety of locally sourced root vegetables and potatoes stewed with corn legumes and fresh herbs and topped with butternut squash mash

Entrees accompanied by seasonally selected vegetables, potatoes or rice.

CHOICE OF 1

Warm Blueberry Crumble with whipped cream

Warm Gingerbread Cake with caramel sauce

Assorted mini tarts

Fresh baked Pumpkin Flan



INDIGENOUS INSPIRED MENU

Reception

Please note for some options on our Indigenous Inspired Menu, 10 days notice is required.

STATIONARY BITES

Makes a great snack for cocktail receptions, small gatherings, or to enhance your main meal.

CHARCUTIERE BOARD \$19.00

Bison Pate, Wild Boar Terrine, Venison Sausage, Dried Fruit, Crostini, Apple Chutney, Mrs. McGarrigle's Mustards.

SMOKED FISH BOARD \$19.00

Salmon, trout & mackerel, red onion, fresh dill and corn relish, roasted beet root & blueberry mash, cedar infused white bean spread and corn bread.



CHEF LED ACTION STATIONS

VEGETARIAN STATION \$13.00 VG | V

Baby mushrooms, shallots, black garlic, tomatoes, whipped new potato and vegetable demi-glaze.

CARVED TURKEY STATION \$15.00

Maple balsamic glazed organic turkey breast, wild rice, fresh sage and roasted corn dressing with cranberry chutney.

CARVED RAINBOW TROUT ROULADE \$23.00

Ontario rainbow trout fillet with spinach mousseline, corn, bell pepper and green bean succotash.

Plated Dinner

Please note for some options on our Indigenous Inspired Menu, 10 days notice is required.

SOUP

THREE SISTERS SOUP \$6.00 VG | V

The Three Sisters Soup recipe is a traditional indigenous recipe. The term “Three Sisters” refers to the three main crops: maize (corn), squash, and beans. The three plants were planted close together and like close sisters, aided one another in their respective growing processes.

WILD RICE, MUSHROOM AND LENTIL SOUP \$6.00 VG

Wild Rice or Manomin is a traditional food harvested in the fall. The rice must be cooked slowly for a lengthy period of time to produce a soft nutty flavor.

SALAD

AC FEAST SALAD \$6.00 VG | V | GA

Mixed organic greens with dried cranberries, toasted sunflower seeds and blueberry vinaigrette.

ARUGULA SALAD \$8.00 VG | V

Roasted beets, fresh berries, heirloom tomatoes and root vegetables in maple vinaigrette.

APPETIZER

HOT SMOKED RAINBOW TROUT \$14.00

With sage infused bannock, red onion marmalade, and marinated caper berries.

WILD MUSHROOM MEDLEY \$8.00 VG

Sautéed vegetable demi glace served on fresh fry bread.



Plated Dinner continued..

VG | V | GA | D



MAIN COURSE

SLOW ROASTED ONTARIO TURKEY GALANTINE \$30.00

(minimum 25)

Wild rice and roasted corn stuffing, pan gravy and fresh cranberry chutney.

PAN FRIED PICKEREL FILLETS WITH THREE SISTERS SUCCOTASH \$38.00

Maple balsamic drizzle.

DUCK TWO WAYS \$42.00

Seared breast with blueberry glaze and confit leg flavored with tarragon.

RAGOUT OF BISON WITH FRESH HERBS AND BERRIES \$38.00

(minimum 25)

Slow braised with pearl onions, rosemary, thyme and juniper berries.

HEARTY AUTUMN HARVEST STEW \$25.00

Baked in an acorn squash.

DESSERT \$13.00 per person | Choose one

FRESH BAKED PUMPKIN FLAN

WARM BAKED BLUEBERRY CRUMBLE

WARM MAPLE CRANBERRY CAKE

FRESH BERRY FLAN (SEASONAL)