



GREAT HALL CATERING

AT WESTERN



Hospitality Services, Western University, Somerville House, Room 3335D
London, ON CANADA N6A 3K7
519.661.3048
Great.Hall.Catering@uwo.ca www.GreatHallCatering.ca

Kristian Crossen
Executive Chef/F&B Manager
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Catering Manager
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BREAKFAST BUFFETS

CONTINENTAL

fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, sweet loaves, butter & jam
individual yogurt
sliced fruit & berry platter
\$9

CONTINENTAL +

fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, sweet loaves, butter & jam
fresh bagels, cream cheese
yogurt parfaits with house granola & fresh berries
sliced fruit & berry platter
\$12

CONTINENTAL ENERGY

bircher muesli, dried fruits, pistachio, fresh berries
hard cooked hen eggs
Great Hall Catering gluten free power bar trio
sliced fruit & berry platter
\$13

MORNING & AFTERNOON BREAKS

AM

mini fresh baked danishes, butter croissants, sweet loaves
seasonal whole fruit
\$4.75

AM+

mini fresh baked danishes, butter croissants, sweet loaves
fresh bagels, cream cheese
individual yogurt
fresh fruit & berry platter
\$8

PM

Great Hall Catering cookies
seasonal whole fruit
assorted savoury danishes
\$9.50

PM+

dessert squares
cheese platter
fresh fruit & berry platter
\$14.50

A-LA-CARTE BREAKFAST & SWEET OPTIONS

fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, sweet loaves, butter & jam
\$4 per guest

doughnut bites
\$3.75 per dozen

Great Hall Catering cookies
\$13 per dozen

assorted Kelvin's Fritters
(minimum 1 dozen; 24 hour weekday notice required; earliest delivery 10 am)
\$33 per dozen

yogurt parfait, vanilla yogurt, fresh berries, granola
\$6.75 per guest

fresh house-made mini doughnuts, cinnamon sugar
\$1.50 per guest

muffins
\$2.25 per guest

mini fresh baked danishes
\$1.90 per guest

mini butter croissant
\$1.90 per guest

individual yogurts
\$2.40 per guest

assorted doughnuts
\$1.60 per guest

sweet loaves
\$2 per guest

fresh whole fruit
\$1.90 per guest

fresh fruit & berry platter
\$2.90 per guest

assorted dessert squares
\$2.10 per guest

fruit & chocolate pot
\$5 per guest

chocolate fondue: Dipping chocolate with mini biscotti, marshmallows, pound cake, pretzels & fruit
\$8 per guest

Great Hall Catering honey (minimum 2-week notice required)
45 ml \$4.00 each – 250 ml \$10.00 each

A-LA-CARTE SAVOURY BREAK OPTIONS

cheese platter, chef selected cheeses, Great Hall Catering honey, dried fruit, nuts, crisps
\$7.25 per guest

bagels, cream cheese
\$3.50 per guest

pita & flat breads, hummus, tzatziki & roasted red pepper
\$4.50 per guest

house mixed nuts
\$4.25 per guest

nacho chips & salsa
\$4.25 per guest

assorted savoury danishes
\$4.75 per guest

House-made Great Hall Catering gluten free power bars
\$5 per guest

kettle chips
\$1.90 per guest

HOT BREAKFAST BUFFETS (Minimum 20 Guests)

TRADITIONAL

fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, sweet loaves, butter & jam
scrambled eggs, sharp cheddar, snipped chives
smoked bacon & breakfast sausages
herb roasted potatoes, onions & kale
fresh fruit & berry platter
fair trade coffee, decaf & tea
\$18

THE EXTRAODINARY

fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, sweet loaves, butter & jam
seasonal vegetarian frittata or vegetarian omelet
smoked bacon & breakfast sausages
yogurt parfait bar, house granola, full fat yogurt, fresh berries
buttermilk pancakes, blueberries & lemon syrup, maple syrup
fresh fruit & berry platter
fair trade coffee, decaf & tea
\$21

TRADITIONAL LUNCHES & WORKING LUNCHES

TRADITIONAL

assorted homestyle sandwiches or assorted deluxe sandwiches
fresh whole fruit
dessert squares
Homestyle \$11.50 – Deluxe \$12.50

WORKING LUNCH

hot grilled chicken breast or hot grilled salmon
market greens
dessert squares or fresh whole fruit
\$17

CHEF'S LUNCH

chef's selected soup or salad
garden vegetable crudité's & dip platter
assorted homestyle sandwiches or assorted deluxe sandwiches
Great Hall Catering cookies
squares
fresh fruit & berry platter
Homestyle \$18.90 – Deluxe \$20

BAGGED LUNCH

homestyle sandwich or deluxe sandwich
Great Hall Catering cookies
fresh whole fruit
chilled beverage
Homestyle \$14.75 – Deluxe \$15.75

BOXED 'BENTO' LUNCH

marinated grilled chicken breast
marinated vegetables & soba noodle salad
fresh whole fruit
snack bar
chilled beverage
\$17

BUDDHA BOWL

mixed grains, assorted vegetables, seeds
choice of grilled protein (chicken, salmon or marinated tofu)
ginger and soy dressing
\$17

A-LA-CARTE LUNCH OPTIONS

garden vegetable crudité's & dip \$4 per guest
chef's selected soup or salad \$6.25 per guest
assorted 3 topping pizzas (8 slices) \$17 each

BUFFET LUNCHES

BUFFET LUNCH OPTION ONE

Choice of 1 soup or salad (see below for full list of soup and salad choices):

Choice of 1 entrée:

stir fry - chicken, beef or vegetarian, with basmati rice
chicken adobo, steamed rice
chicken in spicy tomato sauce with chick peas and kale
Moroccan chicken, lemon & olives, saffron rice
vegetarian or meat lasagna
slow cooked chorizo, roasted red pepper, potato stew, smoked paprika & olive oil
sliced fresh fruit & berry platter
Great Hall Catering cookies
squares
\$24

BUFFET LUNCH OPTION TWO

**Choice of 1 soup & 2 or 3 salads (2 plus a soup or 3 without):
(see below for full list of soup and salad choices):**

Choice of 2 hot entrees:

grilled salmon, maple glaze
seared trout, brown butter, raisins, capers & toasted almond
roasted chicken breast, forest mushroom ragout
roasted chicken, Great Hall Catering honey, mustard glaze, apples & crispy sage
chicken in spicy tomato sauce with chick peas and kale
chicken paprikash
roasted chicken breast, creamed corn, chili & lime
braised boneless beef short rib, braise reduction
smoked beef striploin, chimi churri
slow roasted pork loin, dijon & Great Hall Catering honey glaze
all entrées served with seasonal glazed vegetables

Starch:

lyonnaise potatoes
herb roasted new potatoes
crushed red skins, sour cream & chives
mixed grains, scallions & fine herbs
Israeli couscous

Assorted chef selected desserts:

fresh sliced fruit & berry platter
French pastries
assorted mini mousse
\$31.50

BUFFET LUNCHES

SOUPS:

Great Hall Catering mulligatawny
creamed parsnip & bosc pear
roasted cauliflower and sharp cheddar, chives
roasted red pepper and smoked tomato soup, basil oil
maple & butternut squash, sage cream
forest mushroom, snipped chives
puree of leek and potato soup, clipped chives cream of cauliflower & sharp cheddar

SALADS:

Asian noodle salad
Caesar salad (bacon optional)
market greens, seasonal vegetables
chopped kale, julienned vegetables, roasted sweet potato, cranberries, walnuts & apple vinaigrette
farrow, chick pea, & red onion salad with parsley, mint & lemon dressing
zucchini, snap pea and carrot salad with ginger & miso dressing, black sesame
broccoli and cauliflower salad, sultanas, sunflower seeds, green onions, smoked bacon dressing

VEGETARIAN ENTRÉE OPTIONS:

pasta primavera
spicy tofu cakes with lemongrass sauce
sweet potato corn cakes with homemade red pepper aioli
stuffed portobello with zucchini & mushroom
herb baked tofu
chef selected seasonal vegetables

*vegetarian entrée as a separate chaffered item \$4 per guest, additional
or
pre-determined individually plated option included in menu price*

A-LA-CARTE PRE-DINNER RECEPTION FARE

antipasto platter

marinated seasonal vegetables, olives, artichokes, assorted flatbreads & focaccia
\$6.25 per guest

cheese platter

chef selected cheeses, Great Hall Catering honey, dried fruit, nuts, crisps
\$7.25 per guest

artisanal cheese platter

selection of artisanal cheeses, Great Hall Catering honey, dried fruits, nuts & assorted crisps
\$8.50 per guest

charcuterie board

assorted house-made & local charcuterie, mustards & pickles, crisps & breads
\$8.50 per guest

garden vegetable crudité's & dip platter

selection of seasonal vegetables with a house-made creamy dip
\$4 per guest

smoked fish platter

trio of smoked fish, salmon, trout & mackerel, capers, lemon, crème fraiche, red onion & bagel crisps
\$7.25 per guest

iced shrimp platter

marie-rose sauce, cocktail sauce & tarragon aioli
\$6.75 per guest

sharp cheddar & ale fondue

warmed soft pretzels, baby sour pickles, German sausages, assorted breads, cauliflower & broccoli
\$9.50 per guest

Korean pulled pork bao buns, kimchi & sauces

\$9.50 per guest

baked brie in puff pastry, apricot preserves, assorted crisps

\$5.25 (minimum order 30 guests)

pita & flat breads, hummus, tzatziki & roasted red pepper

\$4.50 per guest

catalan flatbread, caramelized onions, roasted red peppers, manchego

\$4.25 per guest (minimum 5 guests)

assorted French pastries

\$3.75 per guest

COCKTAIL RECEPTIONS

RECEPTION ONE

hot & cold hors d'oeuvres (4 pieces per person)
cheese platter, chef selected cheeses, Great Hall Catering honey, dried fruit, nuts, crisps
garden fresh crudités
catalan flatbread, caramelized onions, roasted red peppers, manchego
assorted French pastries
fresh sliced fruit & berry platter
\$34.50 per guest

RECEPTION TWO

(Minimum of 20 guests)
hot & cold hors d'oeuvres (4 pieces per person)
cheese platter, chef selected cheeses, Great Hall Catering honey, dried fruit, nuts, crisps
pita & flat breads, hummus, tzatziki & roasted red pepper
garden fresh crudités
selection of deluxe sandwiches
sharp cheddar & ale fondue, soft pretzels, pickles, sausages, cauliflower, broccoli & breads
local charcuterie platter, mustards & pickles
assorted French pastries
fresh sliced fruit & berry platter
\$41 per guest

RECEPTION THREE

(Minimum of 50 guests)
hot & cold hors d'oeuvres (3 pieces per person)
cheese platter, chef selected cheeses, Great Hall Catering honey, dried fruit, nuts, crisps
garden fresh crudities
pita & flat breads, hummus, tzatziki & roasted red pepper
carved beef station, assorted garnishes
mashed potato bar, assorted condiments
antipasto platter, marinated seasonal vegetables, olives, artichokes, assorted flatbreads & focaccia
baked brie in pastry, preserves
local charcuterie platter, mustards & pickles
iced shrimp cocktail & mussel station, aioli
sharp cheddar & ale fondue, soft pretzels, pickles, sausages, cauliflower, broccoli & breads
assorted French pastries
assorted Italian pastries
fresh sliced fruit & berry platter
\$45 per guest

COMPLETE BBQ MENU OPTIONS

includes infused water station

Salads

market greens, trio of dressings
charred corn & sweet onion salad, chili & lime
creamy coleslaw with daikon radish & apple

Choice of entrée:

grilled & smoked striploin, vine tomatoes, chimi churri sauce
lunch \$33 - \$41 dinner

slow grilled lemon & pepper chicken, parmesan & parsley
lunch \$27 - \$35 dinner

bbq'd salmon, bois burden
lunch \$31 - \$39 dinner

slow cooked pulled pork, house-made bbq sauce, pretzel buns
lunch \$25 - \$33 dinner

whole roasted peameal bacon, apple & maple jam
lunch \$22 - \$31 dinner

hamburgers, veggie burgers, assorted garnishes
lunch \$24 - \$32 dinner

foot long all beef hot dogs, assorted garnishes
lunch \$27 - \$32 dinner

tofu & vegetable kabobs
lunch \$23 - \$31 dinner

Starch:

grilled seasonal vegetables, pickled parsley, olive oil & lemon
roasted potatoes, rosemary & coarse salt

Dessert:

seasonal fruit cobbler, vanilla cream or local fresh fruit pies
fresh sliced fruit & berry platter

ALSO AVAILABLE ON REQUEST

buttered mushrooms \$2

grilled sweet corn, chili & lime butter \$2

sautéed onions & peppers \$2





HORS D'OEUVRES

COLD

compressed watermelon, feta, balsamic
forest mushroom marmalade & parmesan cream crostini, chives
prosciutto wrapped grilled asparagus
seared sesame-crusting tuna, pickled cucumber, yuzu
fresh cello rolls, sweet chili
shrimp cocktail
tamarind shrimp, mango & pineapple
assorted sushi
grilled beef tenderloin crostini, horseradish & pommery mustard
chevre stuffed piquillo peppers
potato, forest mushroom pave, gunn hill cheese
green and red gazpacho, yogurt, olive oil and almond
butternut and maple squash tarts, spiced pepitas

HOT

aloo pies
cauliflower & sharp cheddar tarts
crispy vegetarian spring rolls, chili sauce
vegetarian pot stickers, ginger, sesame & scallion broth
tempura shrimp
Buttermilk pancakes, maple lacquered bacon, fresh blueberry
seared tofu cakes
assorted seasonal quiche
beef tourtière and pomme puree tarts
smoked bacon wrapped scallops
sweet potato & sweet corn cakes, chili aioli
smoked salmon croquettes, lemon, crunchy mustard aioli
lavender & herb crusted lamb chops
herb and parmesan polenta fries, smoked tomato marmalade

\$38 per dozen

DINNER BUFFETS

DINNER OPTION ONE

Choice of salad

Choice of entrée:

stir fry - chicken, beef or vegetarian, with basmati rice

Moroccan chicken, lemon & olives, saffron rice

chicken Adobo, steamed rice

chicken in spicy tomato sauce with chick peas and kale

vegetarian or meat lasagna

slow cooked chorizo & potato stew, smoked paprika & olive oil

sliced fresh fruit & berry platter, Great Hall Catering cookies & squares

fair trade coffee, decaf & tea

\$36.75

DINNER OPTION TWO

assorted rolls & butter

assorted pickles & olive platter

Soup (optional): Choice of 2 or 3 salads (2 plus a soup or 3 without):

Choice of hot entrees (select 2):

grilled salmon, maple glaze

seared trout, brown butter, raisins, capers & toasted almond

roasted chicken breast, forest mushroom ragout

roasted chicken breast, creamed corn, chili & lime

roasted chicken, Great Hall Catering honey, mustard glaze, apples & crispy sage

chicken in spicy tomato sauce with chick peas and kale

chicken paprikash

braised boneless short rib, braise reduction

carved beef station, assorted garnishes

slow roasted pork loin, dijon & Great Hall Catering honey glaze

Starch & chef selected seasonal glazed vegetables:

lyonnaise potatoes
herb roasted new potatoes
crushed red skins, sour cream & chives
mixed grains, scallions & fine herbs
Israeli couscous

Assorted chef selected desserts:

cheese platter, chef selected cheeses, Great Hall Catering honey, dried fruit, nuts, crisps
assorted tortes & cheesecakes
French pastries
fresh sliced fruit & berry platter
fair trade coffee, decaf & tea
\$48

SOUP AND SALAD CHOICES

SOUPS:

Great Hall Catering mulligatawny
creamed parsnip & bosc pear
roasted cauliflower and sharp cheddar, chives
roasted red pepper and smoked tomato soup, basil oil
maple & butternut squash, sage cream
forest mushroom, snipped chives
puree of leek and potato soup, clipped chives cream of cauliflower & sharp cheddar

SALADS:

Asian noodle salad
Caesar salad (bacon optional)
market greens, seasonal vegetables
chopped kale, julienned vegetables, roasted sweet potato, cranberries, walnuts & apple vinaigrette
farrow, chick pea, & red onion salad with parsley, mint & lemon dressing
zucchini, snap pea and carrot salad with ginger & miso dressing, black sesame
broccoli and cauliflower salad, sultanas, sunflower seeds, green onions, smoked bacon dressing

VEGETARIAN ENTRÉE OPTIONS:

(available as a separate chaffered option or as a plated option by the chefs)

pasta primavera
spicy tofu cakes with lemongrass sauce
sweet potato corn cakes with red pepper aioli, stuffed portobello with zucchini & mushroom

PLATED LUNCH MENUS

*includes warmed rolls, butter, choice of salad or soup, dessert,
fair trade coffee, decaf & tea*

SALADS

roasted baby beet salad, local mixed mustard greens, fresh chevre, candied almonds, apple and horseradish vinaigrette
baby arugula salad, strawberries, fresh chevre, smoked almonds, mixed peppercorn & balsamic vinaigrette
market greens, seasonal vegetables, house vinaigrette

SOUPS

maple & butternut squash, sage cream
roasted red pepper and smoked tomato soup, basil oil
puree of leek and potato soup, clipped chives, sautéed mushrooms

ENTREES

maple glazed light smoked salmon, toasted farrow with spinach and herbs, maple poached baby turnip, dry cider & crunchy mustard dressing
\$34

herb stuffed chicken supreme, fennel, new potato and stone fruit salad, white wine jus
\$33

roasted beef striploin, pont neuf potato, watercress and red onion salad, green peppercorn jus
\$35

herb basted roasted chicken supreme, crisp polenta pave, garlic sautéed rapini, slow roasted baby tomatoes, roasted tomato jus
\$33

herb rubbed grilled white fish, mixed grains with charred scallion aioli
\$35

VEGETARIAN

Available on request

DESSERT

Great Hall Catering honey and lemon crème brulee, tuille, fresh raspberries
fresh fruit flan, vanilla cream
warmed maple pudding, wild blueberry, vanilla cream
fresh berries, sabayon

PLATED DINNER MENUS

*includes warmed rolls, butter, choice of salad or soup, dessert,
fair trade coffee, decaf & tea*

SALADS

Somerville salad, with cucumber, frisee, local lettuces, baby tomatoes, herbs & shoots

baby arugula salad, marinated watermelon, feta cheese, tomato vinaigrette

seasonal vegetable salad, local greens, ginger & sesame vinaigrette, toasted seeds

baby kale salad, toasted almonds, dried cranberries, marinated grains, fresh chevre, homemade
Great Hall Catering honey vinaigrette

roasted beet salad, local greens, candied walnuts, fresh chevre, apple & horseradish dressing

mixed mustard greens, fresh figs, buffalo mozzarella, balsamic vinaigrette (seasonal)

roasted baby beet salad, local mixed mustard greens, fresh chevre, candied almonds, apple and
horseradish vinaigrette

baby arugula salad, strawberries, fresh chevre, smoked almonds, mixed peppercorn & balsamic
vinaigrette

market greens, seasonal vegetables, house vinaigrette

SOUPS

roasted red pepper and smoked tomato soup, basil oil

maple & butternut squash, sage cream

forest mushroom, thyme oil, double smoked bacon

Great Hall Catering mulligatawny

puree of leek and potato soup, clipped chives, sautéed mushrooms

PLATED DINNER MENUS

DINNER ENTRÉE

maple & apple glazed supreme of chicken
forest mushroom risotto, seasonal vegetables, thyme jus
\$52

herb stuffed chicken supreme
corn puree, baby summer squash, smoked paprika jus
\$52

roasted Ontario lamb loin
braised mixed grains, cranberries & pine nuts, seasonal vegetables, confit garlic, mint & lamb jus
\$56

long braised boneless short rib
red potato & parsnip, seasonal vegetables, caramelized onion jus
\$54

slow roasted & light smoked rib eye
roasted fingerlings, seasonal vegetables, forest mushroom jus
\$54

seared halibut
mixed wild rice, seasonal vegetables, watercress puree
\$55

maple glazed light smoked salmon
toasted farrow, seasonal vegetables, apple & dijon dressing
\$53

spice rubbed pork loin
sweet potato puree, seasonal vegetables, spiced fruit salsa
\$52

(vegetarian options upon request)
\$50

DESSERT

Great Hall Catering honey and lemon crème brulee, tuille, fresh raspberries

apple tarte tatin, maple and walnut crumble, vanilla cream

fresh fruit flan, vanilla cream

caramelized lemon tart, blueberry, lavender cream

warmed maple pudding, vanilla cream

raspberry chocolate pave, crème fraiche Ice cream, salted caramel

NON-ALCOHOLIC BEVERAGES

HOT BEVERAGES

fair trade, organic coffee (regular & decaffeinated)
fair trade, regular & herbal tea
hot chocolate
hot apple cider
\$2.40 each

COLD BEVERAGES

juice
soft drinks
white or chocolate milk
bottled water
mineral water
\$2.40 each

dispenser presentations - bulk water, fruit punch, ice tea, lemonade, or infused ice water
\$30.00 each (approx. 20 glasses)

BAR & ALCOHOL SERVICES

house white or red wine (750 ml) bottle
\$35.00/\$7.25 each

imported white or red wine (750 ml) bottle
\$37.50/\$8.00 each

domestic beer
\$7.00 each

craft/premium beer
\$8.25 each

liquor
\$7.50 each

mixed cocktails
\$8 each

non-alcoholic (soft drinks, mineral water, juice, water)
\$2.50 each

For alternative selections, speak to a Great Hall Catering service coordinator; additional charges may apply. Complimentary bar services will be charged based on consumption & estimated prior to your event. Labour charges for bartending staff will apply. Minimum two staff members at \$22.00 per hour, per staff member, for a minimum of 3 hours. All bar staff are Smart Serve trained & will uphold the AGCO regulations, according to provincial guidelines.



SERVICE DETAILS

eco-friendly disposable service included free with each order

china & glassware rentals available, starting at \$2.00 per guest

table linen service & chair covers available

campus delivery rates apply, \$14 for 50 guests or less, \$20 for 51 guests or more

place your order 5 business days prior to your event using our online catering order system and save 30% on your deliver fee <http://www.greathallcatering.ca/order.cfm>

substantial delivery orders may be applicable to hourly service staff labour rates of \$22.00 per hour

chef or supervisor service is available at \$35.00 per hour

same day service premium will apply to all same day orders, modifications & next day orders, received after 3:00 pm, from Monday – Friday, starting at 10%

weekend and holiday service available, additional labour rates will apply



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Please see website for complete listing of venues, terms & conditions, directions and more.