Menu Guide
 Packages, Breaks & Hot Breakfast

Hot Breakfasts Buffet Options

TRADITIONAL (Minimum 10)
- fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, butter & jam
- scrambled eggs, sharp cheddar, snipped chives
- smoked bacon & breakfast sausages

Vegan tofu and turmeric scramble available

- herb roasted potatoes, onions & kale
- fresh fruit & berry platter
- fair trade coffee, decaf & tea

$18

THE EXTRAORDINARY (Minimum 20)
- fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, butter & jam
- seasonal vegetarian frittata or vegetarian omelet

Vegan tofu and turmeric scramble available

- 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

Service staff required where necessary - Ask us for details

Morning & Afternoon Options

AM
- Assorted Bakery Basket, Fresh Seasonal Whole Fruit
  $4.75

- Continental
  Assorted Bakery Basket, Fresh Fruit, Individual Yogurts
  $9.50

PM
- Fresh Housemade Cinnamon Sugar Mini Doughnuts, Gourmet Cookie, Miss Vickie’s Kettle Chips, Fresh Fruit
  $9.50

- Bircher Muesli Bowl, dried fruits, pistachio & strawberry puree (contains dairy)
  $6

- Hot Bacon/Sausage Breakfast Sandwiches
  $5.00

- Vegetarian Frittatas with grape tomato compote
  $5.75

- Bacon/Sausage Breakfast Burrito’s with peppers, onions, and aged cheddar cheese, wrapped in a fresh tortilla
  $5.75

- Mini Croissant Sandwich with smoked ham and brie
  $5.25

A La-Carte Options

☐ Assorted Bridor Pastries $2
☐ Fresh Baked Danishes $2.25
☐ Butter Croissants $2.25
☐ Muffins $2.25
☐ Sweet Loaves $2.25
☐ Gourmet Cookie $1.25
☐ Assorted Doughnuts $1.60
☐ Doughnut Bites $0.70
☐ Individual Yogurt $2.40
☐ Yogurt Parfaits $6.75
☐ Fresh Fruit $3
☐ Fresh Seasonal Whole Fruit $1.90
☐ Cheese Plate $7.50
☐ Veggies & Hummus $4
☐ Miss Vickie’s Kettle Chips $2
☐ Pita & Flat Breads with dip $4.50
☐ House Mixed Nuts $4.25
☐ Savoury Danish Bites $2
☐ Assorted Dessert Squares $2.10
Menu Guide

Gourmet Sandwiches

Homestyle Sandwiches
- Roast beef with lettuce, caramelized white onions, old cheddar cheese and balsamic glaze
- Pastrami with lettuce, provolone, dill pickle and sauce (Greek yogurt, mustard, mayonnaise, oregano, olive oil, salt & pepper)
- Smoked turkey with lettuce, tomato and sauce (cream cheese, goat cheese and maple syrup)
- Egg salad, whole eggs chopped, mayonnaise, green onions, hot sauce, salt and pepper, leaf lettuce
- Tuna with lettuce, red cabbage, carrots, Napa cabbage, green onion, sesame Thai dressing and mayonnaise
- Vegetarian marinated buffalo mozzarella with olive oil, fresh lemon juice, basil, oregano, salt and pepper, leaf lettuce, sliced red onion, roasted red peppers, sliced tomatoes, balsamic glaze, mayonnaise

$7.75

Deluxe Sandwiches
- Philly Style BBQ Beef; grilled onions & peppers, sliced roast beef, grated sharp cheddar, leaf lettuce and Great Hall Catering Carolina style bbq sauce
- Vegetarian Mediterranean Wrap, roasted red pepper dip, leaf lettuce, shredded carrot, artichoke hearts & feta cheese
- Turkey club with leaf lettuce, tomato, provolone cheese, bacon, turkey, and mayonnaise
- Italian with leaf lettuce, Mortadella, salami, red onions, tomato, provolone cheese, mayonnaise
- Avocado smoked chicken wrap, guacamole, lemon juice, minced garlic, and mayonnaise, leaf lettuce, red onion, tomato

$9

*gluten free bread, gluten free lettuce wrap and vegan options available*

Pizza Lunch

Personal Individual Pizza - Choice of Domino’s or Papa John’s
Assorted standard three topping pizza (8 slices).
Gluten Free & Dairy Free options available
$11 each

☐ Market Greens with House Dressing or Classic Caesar Salad $5.25
☐ Veggies & Hummus $4
☐ Miss Vickie’s Kettle Chips $2
☐ Fresh Fruit $3
☐ Fresh Seasonal Whole Fruit $1.90
☐ Gourmet Cookie $1.25
☐ House Mixed Nuts $4.25
☐ Savoury Danish Bites $2
☐ Assorted Dessert Squares $2.10
☐ Assorted Cold Beverages $2.50
Menu Guide

Lunches & Honey

Bag Lunch
Homestyle or Deluxe Sandwich, gourmet cookie, fresh whole fruit, chilled beverage
Includes a handled sturdy bag with napkin, wet nap and any necessary utensils.
Homestyle $14.75 – Deluxe $15.75

Customized Bag Lunch Options - Create your Own

- [ ] Protein Grain Bowl $17
- [ ] Protein Greens Bowls $17
- [ ] Homestyle Sandwich $7.75
- [ ] Deluxe Sandwich $9
- [ ] Pickles & Olives $2.25
- [ ] Fresh Fruit $3
- [ ] Garden Veggie and hummus $4
- [ ] Market Greens with House Dressing $5.25
- [ ] Classic Caesar Salad $5.25
- [ ] Fresh Whole Fruit $1.9
- [ ] Pita & Flat Breads with dip $4.50
- [ ] Great Hall Catering Cookies (Indv.) $1.25
- [ ] Assorted Snack Bars (Premium) $3
- [ ] Assorted Cold Beverages $2.50

Cheese Plate
$7.50

Charcuterie Box
Assorted house-made & local charcuterie, mustard & pickles, crisps & breads
$9.50 per guest

Customized charcuterie boxes available, please ask us for details.

Charcuterie Box - Keto or Paleo Option
Assorted house-made & local charcuterie, sour pickles, olives, and cheese
$9.50 per guest

Great Hall Catering Honey

45 ml jar $4
190 ml jars $9
348 ml jar $12

Bulk orders available for gift giving. Ask for details.
We require a minimum of 10 for any bowl ordered, (with exception, if the group sizes is under 10 total). Slight modifications to the bowl ordered is allowable to accommodate allergies or dietary restrictions.

Protein Grain Bowl
Mixed grains, assorted vegetables, seeds, choice of grilled protein (chicken, salmon or marinated tofu), ginger and soy dressing
$17

Protein Greens Bowl
Mixed greens, assorted vegetables, seeds, choice of grilled protein (chicken, salmon or marinated tofu), ginger and soy dressing *Gluten Free*
$17

Burrito Bowl
Spiced black beans & rice, grilled sweet peppers and onions, cotija cheese, cilantro, chipotle & lime dressing
$14 Vegetarian
$17 Chicken

Tuna or Salmon Poke Bowl
Sushi rice, fresh tuna, avocado, tomato & spring onion, lime, sesame and chili dressing, togarashi mayo
$19

Korean Bibimbap Bowl
Marinated beef with sticky rice, vegetables, shiitake mushrooms, fried egg & bibimbap sauce
$19

Vegan Power Bowl
Sweet potato, spice roasted chick pea & kale, toasted seeds, fermented vegetables, tahini and maple dressing
$17

Falafel Bowl (Vegetarian)
Crispy falafel, mixed greens, brown basmati, dried apricot, charred cauliflower, harissa date dressing
$16

Bahn Mi Bowl
Grilled chicken or tofu, sticky rice, pickled vegetables, avocado, chili and ginger dressing, spicy mayo
$17

Steak Salad Bowl
Chilled steak salad, arugula, mixed greens, seasonal vegetables, chick peas, tomato vinaigrette
$19

Sesame Noodle Bowl
Sesame noodles, with marinated vegetables, Grilled chicken or salmon, edamame, scallions and sesame ginger dressing
$17

Orecchiette Pasta Bowl
Orecchiette and mixed mushroom pasta salad, with chicken, spinach and feta
$15

*Hot menus may require service staff. Ask us for details.*
SOUPS:
- mulligatawny soup
- corn chowder, thai basil oil, lime & chili
- cream of cauliflower & sharp cheddar
- roasted red pepper and smoked tomato soup, basil oil
- curried coconut butternut squash, fresh yogurt
- forest mushroom soup, parmesan
- puree of leek and potato soup, clipped chives

SALADS:
- market greens, seasonal vegetables, house dressing
- arugula and frisse salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette
- baby red skin potato and celery salad, scallions, buttermilk dill dressing

Choice of one entrée:
- seasonal vegetable stir fry - chicken, beef or vegetarian, steamed rice
- Moroccan chicken, roasted peppers, preserved lemon & olives, saffron rice
- chicken arabiata, soft polenta, broccoli rabe, pecorino
- braised chicken in spicy tomato sauce with chick peas and kale
- classic beef and root vegetable stew

Vegetarian Options: (Available as a separate chaffered option or as a chef plated option for both buffet option 1 or 2)
- carrot and shitake mushroom osso buco, creamy polenta (Vegan)
- braised tofu in tomato with chick peas and kale (Vegan)
- butternut squash ravioli, brown butter, sage, roasted Brussel sprouts, parmesan (vegetarian)
- vegetarian lasagna

fresh fruit & berry platter
Great Hall Catering cookies
Squares
fair trade coffee, decaf & tea

$24 per guest

*Service Staff May Be Required*
Menu Guide
Buffet Lunch

OPTION TWO (Minimum 25)
assorted rolls & butter & assorted pickles & olive platter
Choice of one soup & two or three salads (two plus a soup or three without):

SOUPS:
- mulligatawny soup
- corn chowder, thai basil oil, lime & chili
- cream of cauliflower & sharp cheddar
- roasted red pepper and smoked tomato soup, basil oil
- curried coconut butternut squash, fresh yogurt
- forest mushroom soup, parmesan
- puree of leek and potato soup, clipped chives

SALADS:
- market greens, seasonal vegetables, house dressing
- arugula and frisse salad, bosc pear, pomegranate, blue cheese, hazelnuts, house vinaigrette
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- baby kale, roasted beets, mac apple, chavre, pumpkin seeds, cider vinaigrette
- baby red skin potato and celery salad, scallions, buttermilk dill dressing

Choice of two hot entrees:
- slow roasted salmon, country bacon, relish and dill sauce
- seared whitefish, brown butter, parsley, raisins, capers & toasted almond
- roasted chicken, Great Hall Catering honey & mustard glaze, apples & crispy sage
- braised chicken in spicy tomato sauce with chick peas and kale
- chicken paprikash
- chili & citrus braised boneless short rib, braise reduction, charred corn
- slow roasted pork loin, dijon & Great Hall Catering honey glaze
- carved beef station, assorted garnishes
- braised short rib and tomato ragout, served with fresh pappardelle (no additional starch with this option)

All entrees served with seasonal glazed vegetables
Starch:
- olive oil & coarse salt roasted new potatoes, fine herbs
- crushed red skins, crème fraiche & chives
- mixed grains, grated carrot, celery
- mashed sweet potatoes, maple butter

Assorted chef selected desserts:
- cheese platter, chef selected cheeses, Great Hall Catering honey, fruit, nuts, crisps
- assorted tortes & cheesecakes
- French pastries
- fresh fruit & berry platter
- fair trade coffee, decaf & tea

$31.50 per guest

*Service Staff May Be Required*
Menu Guide

Beverages & Bar Services

Non-Alcoholic Beverages

<table>
<thead>
<tr>
<th>Hot Beverages</th>
<th>Cold Beverages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fair trade, organic coffee (regular &amp; decaffeinated)</td>
<td>Juice</td>
</tr>
<tr>
<td>Fair trade, regular &amp; herbal tea</td>
<td>Soft drinks</td>
</tr>
<tr>
<td>Hot chocolate</td>
<td>Fruit sparkling waters</td>
</tr>
<tr>
<td>Hot apple cider</td>
<td>Bottled water/Mineral water</td>
</tr>
</tbody>
</table>

$2.50 each

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

Great Hall Catering Mocktail Bars

Unlimited Mocktails per guest maximum 1 hour and a half service time. $5.25 per person.
Plus 3 hours service labour. Package to include: two (2) types of Mocktail's

- Blackberry and Sage Spritzer
  - Blackberries, soda water, ice, sage simple syrup, fresh sage and blackberries for garnish
- Watermelon Honey Mojito
  - Watermelon, lime juice, mint leaves, Great Hall Catering honey, Ice, lemonade and ginger ale

Service includes:
- 1 infused self-serve infused water dispenser
- Sparkling water
- All fresh ingredients, made to order
- Selections based on seasonal availability

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
Non-alcoholic (soft drinks, juice, sparkling/flat water) $2.50 each

Specialty Cocktails available upon request

Important Bar Services Notice

As per the Alcohol & Gaming Commission of Ontario, all events with alcohol, that take place outside of licensed areas on Western campus, requires a minimum of 12 working days' notice for approval. Complimentary bar services apply based on consumption and with an estimate prior to your event. Labour charges for bartending staff will apply. Minimum two staff members at $25.00 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.