CATERING MENU

Dalhousie Student Union
Winter 2019
OVERVIEW

Thank you for choosing The Fresh Fork Catering by Chartwells for the Dalhousie Student Union. Ordering from your student union catering service supports student-run activities on-campus at Dalhousie University.

Our catering team are the culinary experts on campus. If you’re looking for a customized catering experience, please contact us. Our catering manager and chef will work with your budget and unique needs to create an event to remember.

MENU ICONS

Our menu contains several icons to help you choose menu items that suit your catering needs.

- Made Without Gluten
- Vegetarian
- Vegan
- Halal

WE Eat Well, Do Good

Every time you order a WE entrée, you give nutritious food to a child to help them stay healthy and strong. You can help us reach our goal of providing these children with one million meals.

Look for the WE logo next to entrées throughout the menu. Every time you order one of these menu items we donate $0.25 to the WE organization.

Enter 709911 at TYI.org to see how your meal makes a real difference!

CONTACT

Paulina Patterson
Catering Manager, The Fresh Fork
Dalhousie Student Union
6136 University Avenue, Halifax, Nova Scotia B3H 4R2
Paulina.Patterson@Compass-Canada.com
(902) 494-2126
Seasonal Tastes
WINTER 2019

Cheese Sampler
- Regular $45.49
- Large $63.49
Pepperoni, Cheddar and Marble severed with Honey Mustard

Party Deli Platter
- Regular $35.69
- Large $45.69
Roast Beef, Turkey, Ham, Salami with Olives and Pickles

Shrimp Platter
- Regular $49.99
- Large $89.99
Cooked Shrimp served Cold with Cocktail Sauce
Regular: 50 shrimp
Large: 100 shrimp

Cheese Ball
- Regular $29.69
- Large $39.69
House-made Cheese Ball enrobed with Dried Cranberries

Platter Sizes
- Regular: 10 – 15 guests
- Large: 15 – 20 guests

Deluxe Open-faced Sandwiches
Served on Oven Baked Baguettes
- Grilled Chicken Breast with Pesto, Cherry Tomatoes
- Shaved Roasted Beef, Smoked Cheddar, Maple Onion
- Marmalade & Horseradish Aioli
- Roast Pork Loin with Cranberry Apple Compote
- Vine-ripe Tomato, Bocconcini & Basil Pesto
- Smoked Salmon Tartar with Herbed Cream Cheese & Capers
- Roasted Vegetable Medley with Hummus

Priced at three per guest

Seasonal Sweets
- Ginger Cookies $9.99
- Shortbread Cookies $9.99
- Mini Cranberry Muffins (2 per guest) $13.99
- Frosted Brownie $12.99
- Mini Cinnamon Buns $12.99
Choose to order per dozen or half dozen
REFRESHMENTS

Infused Water Station $1.79/guest
Choose from:
• Cucumber, Lime & Mint
• Citrus Mix
• Very Berry

Fair Trade Coffee $1.79
Fair Trade Decaf Coffee $1.79
Fair Trade Black Tea $1.79
Fair Trade Herbal Tea $1.79
Hot Chocolate $1.79
Canned Soft Drinks $1.79
Assorted Bottled Juices $1.79
Bottled Water $1.89
Montellier Sparkling Water $1.99
Sparkling Flavoured Water $1.99
V8 Vegetable Juice $2.29

priced per guest

A LA CARTE

Whole Fruit $1.79
Chef MaryEllen’s Homemade Breakfast Cookie $1.59
Cinnamon Rolls $1.79
Granola Bars $1.79
Cookies $1.79
Assorted Squares $2.29
Assorted Pastries $1.79
Assorted Muffins $1.79
Assorted Mini Muffins (2 per guest) $1.59
Kettle Chips $1.49
Individual Yogurts $1.79
## TIGER BREAK BUNDLES

<table>
<thead>
<tr>
<th>Sweet Tooth Break</th>
<th>Tiger Athletic Break</th>
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<tbody>
<tr>
<td>Caramel Coffee Cake</td>
<td>Whole Fruit Basket</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>Granola Bars &amp; Breakfast Bars</td>
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<tr>
<td>Assorted Squares</td>
<td>Non-Fat Yogurts</td>
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<tr>
<td>Hot Chocolate</td>
<td>Assorted Sparkling Water</td>
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<tr>
<td>Tea, Coffee &amp; Water</td>
<td>Tea, Coffee &amp; Water</td>
</tr>
<tr>
<td>$6.59/guest</td>
<td>$8.79/guest</td>
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<table>
<thead>
<tr>
<th>Break #1</th>
<th>Break #4</th>
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<tbody>
<tr>
<td>Assorted Cookies</td>
<td>Sliced Fruit Platter</td>
</tr>
<tr>
<td>Tea, Coffee &amp; Water</td>
<td>Tea, Coffee &amp; Water</td>
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<tr>
<td>$2.59/guest</td>
<td>$3.99/guest</td>
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<table>
<thead>
<tr>
<th>Break #2</th>
<th>Break #5</th>
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<tbody>
<tr>
<td>Assorted Muffins</td>
<td>Assorted Mini Muffins (2 per guest)</td>
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<tr>
<td>Tea, Coffee &amp; Water</td>
<td>Sliced Fruit Platter</td>
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<tr>
<td>$2.99/guest</td>
<td>Tea, Coffee &amp; Water</td>
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<tr>
<td>$6.69/guest</td>
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<table>
<thead>
<tr>
<th>Break #3</th>
<th>Break #6</th>
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<tbody>
<tr>
<td>Assorted Mini Muffins (2 per guest)</td>
<td>Assorted Muffins</td>
</tr>
<tr>
<td>Tea, Coffee &amp; Water</td>
<td>Whole Fruit Basket</td>
</tr>
<tr>
<td>$2.69/guest</td>
<td>Tea, Coffee &amp; Water</td>
</tr>
<tr>
<td>$6.99/guest</td>
<td>$6.99/guest</td>
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Upgrade your break with a Booster Juice smoothie bar! Ask our catering manager for details and pricing.
SNACK PLATTERS

- **Fruit Platter**
  - Fresh Fruit
  - Served with Yogurt Dip +$0.25/guest
  - Available as a Vegan-Friendly platter, please contact Catering Manager
  - $3.49/guest

- **Vegetable Platter**
  - Fresh Vegetables
  - Served with choice of Ranch, Curry or Hummus
  - $2.99/guest

- **Cheese & Cracker Platter**
  - Selection of Cheddar, Swiss & Marble Cheese
  - Served with Assorted Crackers
  - Available as a Gluten-Friendly platter, please contact Catering Manager
  - $3.99/guest

- **Seasonal Fruit & Cheese Platter**
  - Selection of Canadian & International Cheeses
  - Served with Assorted Crackers & Fresh Fruit
  - Available as a Gluten-Friendly platter, please contact Catering Manager
  - $5.99/guest

- **Hummus & Pita Platter**
  - Creamy Garlic Hummus
  - Served with Soft and Baked Pita Chips
  - $4.99/guest

- **Kettle Chips & Dip**
  - Homemade Kettle Chips
  - Served with House-made French Onion Dip
  - $4.99/guest

- **Chips & Salsa**
  - Tortilla Chips
  - Served with Salsa
  - $4.59/guest
## CAKES & PIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>Cheesecakes</strong></td>
<td>$40.99</td>
<td>Butter Pecan, Chocolate Swirl, Double Chocolate or Classic Cheesecake</td>
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<tr>
<td></td>
<td></td>
<td>Choice of top toppings: Chocolate, Caramel, Blueberry or Strawberry</td>
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<tr>
<td></td>
<td></td>
<td>16 slices</td>
</tr>
<tr>
<td><strong>Celebration Cake</strong></td>
<td>$29.99</td>
<td>Single-layer Cake with Butter Cream</td>
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<td></td>
<td></td>
<td>Customize with a Personal Message</td>
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<tr>
<td></td>
<td></td>
<td>10 – 15 pieces</td>
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<tr>
<td><strong>Pies</strong></td>
<td>$14.99</td>
<td>Apple, Pumpkin, Pecan or Lemon Meringue</td>
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<tr>
<td></td>
<td></td>
<td>8 slices</td>
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**BREAKFAST**

**Executive Continental** $8.99/guest
Muffin, Pastry & Croissant Platter served with Fresh Fruit
Assorted Yogurt
Tea, Coffee & Juice

**Tiger Breakfast** $11.99/guest
Scrambled Eggs
Crispy Bacon
Smoky Sausage
Vegetable Baked Beans
Hashbrowns
Mini Muffins & Pastry Platter serviced with Fresh Fruit
Substitute for Turkey Bacon for $1.00/guest

**Breakfast Wrap** $4.89/guest
Tortillas filled with Scrambled Eggs, Fried Potatoes & Cheddar Cheese

**Boxed Breakfast** $5.59/guest
Whole Fruit
Yogurt
Muffin
Chilled Juice

**Add-ons**
Sautéed Peppers, Onions & Mushrooms $0.89
Bacon, Ham or Sausage $1.99
Vegetable Baked Beans $1.09
FEATURED LUNCHES

Bring your favourite DSU brands to your catering! We are pleased to offer these featured menu options. Please contact us if you require a customized menu from Mezza Lebanese Kitchen, Passage to India or Bento Sushi.

Mezza Lebanese Kitchen
Shawarma Wrap $7.69
Spit Roasted Halal Chicken, Marinated in Mezza's Family Recipe, served in a Pita with Lettuce, Tomato, Pickles, Pickled Turnip and Mezza's famous Garlic Sauce

Falafel Wrap $6.69
100% Vegan! Fava Beans and Chickpeas with Mezza's Secret Spice Recipe

Donair Wrap $7.69
Spit Roasted Halal Beef Thinly sliced on a Pita with Tomatoes, Onion and Donair Sauce

Passage to India
Butter Chicken Plate $9.99
Butter Chicken with Chickpeas Served on Basmati Rice with Naan Bread

Vegetarian Plate $8.99
Dal (Split Pulses) and Chickpeas served on Basmati Rice with Naan Bread

Bento Sushi
Bento Box $10.99
Grilled Chicken Teriyaki on Steamed Rice, Mixed salad, Gyoza Pork Dumpling and four Pieces of California Roll
WORKING LUNCHES

**Chicken Pot Pie**
Roast Chicken and Vegetables in a Creamy Gravy with a Flakey Crust
Garden Salad, Dinner Rolls & Butter
Cookies or Squares
Tea, Coffee & Water

$13.99/guest

**Stir-Fry**
Chicken, Beef or Tofu with Sauteed seasonal Vegetables
Choice of sauces: Teriyaki, Honey Garlic or Thai Chili (GF)
Garden Salad
Fortune Cookie or Cookies
Tea, Coffee & Water

$14.59/guest

**Lasagna**
Choice of Lasagna Al Forno or Roasted Vegetable Lasagna
Caesar Salad & Garlic Bread
Mini Cupcakes
Tea, Coffee & Water

$15.99/guest

**Fajita Bar**
Chicken, Beef or Tofu served on a Flour Tortilla with
Cumin Roasted Corn, Salsa, Sour Cream & Guacamole
and Sautéed Seasonal Vegetables
Mexican Rice & Garden Salad
Chocolate Brownies
Tea, Coffee & Water

$14.99/guest

**Pasta Italia**
Creamy Mushroom Alfredo Penne or Roasted Vegetable Pesto Primavera
Caesar Salad & Garlic Bread
Mini Cupcakes
Tea, Coffee & Water

$14.99/guest

**Chicken Cacciatore**
Boneless Chicken Thighs with Tomato Vegetable Ragu on Egg Noodles
Garden Salad & Focaccia Bread
Nanaimo Bars
Tea, Coffee & Water

$14.99/guest
EXECUTIVE COLD LUNCHES

**Herbed Chicken Salad**  $14.99/guest
Herbed Grill Chicken, Hard-boiled Eggs, Roasted Garlic Cherry Tomatoes, Crumbled Goat cheese on a bed of Mixed Greens topped with House-made Honey Citrus Vinaigrette
Artisan Rolls with Flavored Butter
Mini Muffins & Pastries
Tea, Coffee & Water

**Nova Scotia Apple Brined Chicken**  $13.99/guest
Apple Brined Seared Chicken topped with Apple Cranberry Compote served with Balsamic Grilled Vegetables
Chive Potato Salad
Artisan Rolls with Flavored Butter
Mini Muffins & Pastries
Tea, Coffee & Water

**Sweet Chili Tofu**  $12.99/guest
Grilled Sweet Chili Tofu on Ginger Noodles with Roasted Radishes Vegetable Slaw
Artisan Rolls with Flavoured Butter
Tea, Coffee & Water

Available as a Vegetarian-Friendly and Vegan-Friendly dish, please contact Catering Manager
LIGHT LUNCHES

**Sandwich Platter**  $9.99/guest
Turkey, Ham, Roast Beef, Tuna, Egg Salad
Roasted Vegetables with Hummus
White & Whole Wheat Breads
Mixed Green Salad
Cookies

**Gourmet Sandwich Platter**  $13.59/guest
Southwest Chicken Club Wrap
Roast Beef, Smoked Cheddar with Horseradish Aioli on a Rosemary Focaccia
Turkey Apple Cranberry Compote, Honey Ranch Mayo on a Demi Roll
Deviled Egg Salad Wrap
Roasted Vegetable with Hummus & Spinach Wrap
Mixed Green Salad
Cookies

**Wrap Platter**  $11.49/guest
Turkey and Swiss, Mixed Greens, Tomato & Honey Mayo
Roast Beef and Smoked Cheddar, Mixed Greens, Tomato & Grainy Mustard
Ham and Cheddar, Mixed Greens, Tomato & Honey Mustard
Roasted Vegetable Medley, Spinach & Hummus
Mixed Green Salad
Cookies

Need a gluten-friendly option? We can provide sandwiches made without gluten, please contact our catering manager.
SANDWICH PLATTERS

Gourmet Sandwich & Wrap Platter  $7.99/guest
Southwest Chicken Club with Bacon on a Wrap
Roast Beef, Smoked Cheddar Cheese, Mixed Greens, with Horseradish Aioli on a Rosemary Focaccia
Turkey, Apple Cranberry Compote, Mixed Greens, Honey Ranch Mayo on a Demi Baguette
Deviled Egg Salad and Chives on a Wrap
Roasted Vegetable Medley with Spinach & Hummus

Wrap Platter  $5.49/guest
Turkey and Swiss, Mixed Greens, Tomato & Honey Mayonnaise
Roast Beef, Cheddar, Mixed Greens, Tomato & Grainy Mustard
Ham and Cheddar, Mixed Greens, Tomato & Honey Mustard
Roasted Vegetable Medley with Spinach & Hummus

Classic Sandwiches  $4.99/guest
Roast Beef, Ham, Turkey, Tuna, Egg Salad
Served on White and Whole Wheat Bread

Make it a Meal!
Minimum order of 10, priced per guest
Soup of the Day  $3.49
Pasta Salad  $1.79
Garden Salad  $3.59
Caser Salad  $3.79
Cheese & Crackers  $1.29
Potato Chips  $1.49
Dinner Roll with Butter  $1.29

Individual Boxes  $7.99/guest
Classic Lunch: Sandwich, Whole Fruit, Cookie & Soft Drink
SALADS

Spinach Salad $5.79/guest
Spinach with Red Onion, Strawberries & Goat Cheese topped with a Balsamic Vinaigrette

Mediterranean Salad $4.99/guest
Crisp Romaine, Red Onion, Tomatoes, Cucumbers, Olives & Feta Cheese topped with an Herbed Dressing

Black Bean & Chickpea Salad $3.79/guest
Black Beans, Chickpeas, Red Onions, Red Peppers & Sweet Corn topped with Cilantro and Tossed in a Southwest Ranch Dressing
For Gluten-Friendly salad dressing contact Catering Manager

Mandarin Couscous Salad $4.49/guest
Couscous, Mandarin Orange, Dried Cranberries & Green Onion tossed with a Mandarin Sesame Vinaigrette

Chef Benson’s Pasta Salad $4.99/guest
Pasta with Peppers, Broccoli, Red Onions & Corn tossed with a Creamy Sauce; the sauce is Chef Benson’s secret ingredient!

Mini Red Potato Salad $3.29/guest
Baby Red Potatoes with Hardboiled Egg and Green Onion tossed in a Creamy Aioli Dressing

Garden Salad $3.49/guest
Crisp Lettuce topped with Cucumber, Tomatoes & Shredded Carrot and served with two Dressings

Classic Caesar Salad $4.49/guest
Crisp Romaine tossed with Bacon Bits, Crunchy Croutons, Parmesan Cheese and a Creamy Caesar Dressing

Kale & Quinoa Salad $3.69/guest
Kale, Carrot, Dried Cranberries, Pumpkin Seeds and Diced Pears served with an Apple Vinaigrette
PIZZA BUNDLES

Add a bundle to your pizza and turn your lunch into a pizza party!

**Tiger Pizza Party**  
$8.79/guest  
plus pizza

- Caesar Salad
- Chicken Wings with Honey Garlic, Hot Sauce or Barbeque Sauce
- Cookies
- Soda, Bottled Water & Juice

**The Union Pizza Party**  
$3.49/guest  
plus pizza

- Cookies
- Soda, Bottled Water & Juice

**Hail Caesar**  
$5.49/guest  
plus pizza

- Caesar Salad
- Cookies
- Soda, Bottled Water & Juice
PIZZA

Priced per pizza; 16" pie, 8 slices

- **Pepperoni**
  - Loaded with Pepperoni & Cheese $17.99

- **Vegetarian**
  - Topped with an Assortment of Vegetables & Cheese $17.99

- **Three Cheese**
  - Loaded with Mozzarella, Parmesan & Cheddar $17.99

- **Hawaiian**
  - Ham, Pineapple, Green Peppers & Cheese $17.99

- **Deluxe**
  - Pepperoni, Peppers, Onions, Mushrooms & Cheese $17.99

- **Meat Lovers**
  - Pepperoni, Ham, Ground Beef, Sausage & Cheese $17.99

- **BBQ Chicken**
  - BBQ Sauce, Chicken, Red Peppers, Red Onion & Cheese $17.99

- **Donair**
  - Donair Meat, Onion, Tomato & Donair Sauce $17.99

- **Mediterranean**
  - Chicken, Red Onion, Peppers, Spinach & Feta Cheese $17.99

- **Tuscan**
  - Tomato Sauce, Basil & Fresh Mozzarella $17.99

- **Garlic Fingers**
  - Served with Donair Sauce $17.99

Ask us about keto-friendly and gluten-friendly pizza options (additional pricing may apply).
RECEPTION
COLD HORS D’OEUVRES

**Beer Battered Jerk Shrimp**  $22.99/dozen
Jerk Marinated Tiger Shrimp with a Mango Shooter

**Thai Spring Rolls**  $18.99/dozen
Fresh Thai-style Spring Rolls with Peppers, Cabbage and Onion
Wrapped in Rice Paper
Served with Thai Basil Dip

**Shrimp Cocktail**  $21.99/dozen
Traditional Shrimp Cocktail Served with Cocktail Sauce
and Lemon

**Smoked Salmon Pinwheels**  $19.99/dozen
Smoked Salmon, Cucumber and Cream Cheese
Wrapped in Spinach Tortillas

**Caprese**  $19.99/dozen
Mini Skewers of Cherry Tomato and Bocconcini Cheese
Drizzled with Pesto Olive Oil

**Greek Salad Skewers**  $19.99/dozen
Mini Skewers with Cucumbers, Tomatoes, Feta Cheese and Olives
topped with Greek Dressing

**Bruschetta Platter**  $14.49/dozen
Classic Tomato Bruschetta served with Toasted Baguette Rounds

**Sushi**  $99.99/75 pieces
Bento Sushi Platter with Maki Rolls, California Rolls, Sushi Rolls
served with Pickled Ginger, Wasabi & Soya
Vegetarian-friendly Sushi available, please contact Catering Manager
# RECEPTION
## HOT HORS D’OEUVRES

<table>
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<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Crab Cakes</td>
<td>$24.99/dozen</td>
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<tr>
<td>Fried Crab Cakes with a hint of Dijon</td>
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<tr>
<td>Bacon Wrapped Scallops</td>
<td>$24.99/dozen</td>
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<tr>
<td>Roasted Scallops wrapped in Bacon</td>
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<tr>
<td>Pulled Pork Wontons</td>
<td>$19.99/dozen</td>
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<tr>
<td>Sweet &amp; Spicy Pulled pork on a Fried Tortilla</td>
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<tr>
<td>Potato &amp; Vegetable Samosas</td>
<td>$19.99/dozen</td>
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<tr>
<td>Cumin Spiced Vegetables and Potato in a Crisp Pastry</td>
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</tr>
<tr>
<td>Chicken Satays</td>
<td>$19.99/dozen</td>
</tr>
<tr>
<td>Classic Indonesia Chicken Dish in a Bite-sized hors d’oeuvres</td>
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<tr>
<td>Butter Chicken Tarts</td>
<td>$19.99/dozen</td>
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<tr>
<td>Flaky Tart Dough filled with Spicy Butter Chicken Sauce</td>
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<tr>
<td>Chicken Wings</td>
<td>$18.99/dozen</td>
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<tr>
<td>Fried Chicken Wings with Hot, Honey Garlic or BBQ Sauce</td>
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<tr>
<td>Mini California Spring Rolls</td>
<td>$16.99/dozen</td>
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<tr>
<td>Fried Vegetable Spring Rolls served with Plum Sauce</td>
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<tr>
<td>Mozzarella Sticks</td>
<td>$16.99/dozen</td>
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<tr>
<td>Oven-baked Mozzarella Sticks served with Marinara Sauce</td>
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<tr>
<td>Swedish Meatballs</td>
<td>$16.99/dozen</td>
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<td>Braised Meatballs in a Tangy Sauce</td>
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<td>Spanakopita</td>
<td>$16.99/dozen</td>
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<tr>
<td>Greek Feta and Spinach wrapped in Flaky Pastry</td>
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<tr>
<td>Mini Beef Wellington</td>
<td>$19.99/dozen</td>
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<tr>
<td>Puff Pastry filled with Sautéed Mushrooms, Maple Onion Relish and Beef Tenderloin with Horseradish Aioli</td>
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<tr>
<td>Herbed Mushroom Risotto Balls</td>
<td>$16.99/dozen</td>
</tr>
<tr>
<td>Creamy Risotto with Wild Mushrooms and Herbs, Panko Crusted and served with Marinara Sauce</td>
<td></td>
</tr>
<tr>
<td>Honey Jalapeno Cornbread Bites</td>
<td>$14.99/dozen</td>
</tr>
<tr>
<td>Fresh Baked Mini Cornbread with Jalapeno Peppers, brushed with Honey</td>
<td></td>
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<tr>
<td>Asian Pot Stickers</td>
<td>$14.99/dozen</td>
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<tr>
<td>Classic Pot Stickers served with a Honey Soya Sauce</td>
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<tr>
<td>Bam Bam Shrimp</td>
<td>$18.99/dozen</td>
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<tr>
<td>Lightly coated Shrimp served with Chipotle Aioli</td>
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BANQUET
PLATED DINNERS

Seasonal Vegetables, Fresh Rolls with Flavoured Butters and Tea and Coffee Service included. Choose a minimum of three courses.

Starters
Priced per guest, choose one
Pan Seared Scallop with Creamy Pesto Sauce $9.49
Grilled Jumbo Shrimp Skewer with Garlic Served with a Mango Cilantro Salsa $9.49
Trio of Stuffed Mushrooms Greek, French, and Italian $8.49

Soup and chowder
Priced per guest, choose one
Roasted Butternut Squash $4.99
New England Style Clam Chowder $6.99
Tomato Consommé $5.99

Salad
Per guest $3.99, choose one
Market Greens Salad with Toasted Almond Slivers, Dried Cranberries and Cherry Tomatoes
Classic Caesar Salad with Crisp Romaine, Garlic Croutons, Crispy Bacon Bits and Shaved Parmesan Cheese
Roasted Pear and Crispy Prosciutto on Baby Greens with Cherry Tomato and Goat Cheese +$1.00
BANQUET
PLATED DINNERS
continued...

Sides
Per guest $2.99, choose one
Classic Whipped Potato
Roasted Potatoes
Rice Pilaf
Baby Red Potato

Main Entrees
Priced per guest
Rosemary Mustard Glazed Pork Loin $13.99
Chicken Supreme with Creamy Wild Mushroom Sauce $15.99
Triple-A Beef Striploin with Chimichurri Sauce $18.99
Traditional Roast Turkey with Stuffing, Cranberry & Gravy $14.99
Maple Glazed Salmon $15.99
Stuffed Chicken Breast $14.99
Caramelized Onion & Swiss Cheese Stuffed Chicken Supreme $16.99
Vegetable Wellington with Vegan au Jus $14.99

Desserts
Per guest $4.99, choose one
Apple Blossom with Chantilly Cream and Rum Raisin Sauce
Caramel Swirl Cheesecake with Caramel Espresso Sauce
Chocolate Mousse Gateau with a Tropical Fruit Relish and Whipped Cream
BANQUET
BUFFET DINNERS

Seasonal Vegetables, Fresh Rolls with Butter and Tea and Coffee Service included

Appetizers
Choose two
Garden Green Salad with Dressings
Greek Pasta Salad
Red Potato Salad
Chef’s Pasta Salad
Creamy Coleslaw
Caesar Salad with Garlic Croutons, Bacon and Parmesan

Accompaniment
Choose one
Roasted Sweet Potato
Roasted Potato
Whipped Potato
Rice Pilaf

Main Entrees
Priced per guest
Chef Carved Roast Beef au Jus $26.99
Roast Pork Loin Stuffed with Apples and Goat Cheese $24.99
Slow Roasted Pork Loin with Rosemary Mustard Glaze $24.99
Maple Glazed Salmon $27.99
Grilled Chicken Breast with Red Pepper Cream Sauce $25.99
Chicken Supreme with White Wine Cream Sauce $26.99
Cider Brined Roast Turkey with Stuffing, Cranberry and Gravy $26.99
Vegetable Wellington with Vegan au Jus $14.99

Desserts
An assortment of Cakes and Pies
Tea and Coffee

Our culinary and catering experts are pleased to design a menu to accommodate your needs. Please contact us for a planning meeting.
POLICIES

We consider it an honour and privilege to serve both you and your guests. We take pride in making your event a complete success!

Ordering Lead Time
Please place your order at least three working days prior to your event which is less than 25 people, 5 working days for groups of 25-75 and 10 working days for groups of 75 or larger. We will make every effort to accommodate last minute requests (charges may apply), but this lead-time is necessary to ensure fresh ingredients and adequate staff are available. Orders must be confirmed the day before the scheduled event, and pre ordered events will take priority.

Menu Selection
Our team is prepared to assist you with all of your event needs. Should you require a custom menu, please contact us to discuss details. Please allow three weeks’ notice to properly make this happen for you. Custom menus will be priced accordingly depending on product availability and labour demands. We will also assist you with all of the various dietary needs of today such as, gluten friendly dishes, vegetarian meals, lactose intolerant and all other allergy and dietary concerns. Specialty menus which include halal meals require special attention and advance notice (our three week policy).

The Fresh Fork (Chartwells, Compass Group Canada)
Quality Assurance Policy
Safety is our first concern. Our company policy is to ensure safe food handling at all events. Therefore, food remaining after your event cannot be packaged or boxed for carry over or take home purposes. Please contact us for further details.

Catering Hours
Catering is available 7:00am to 10:00pm weekdays and upon request on the weekend. Please contact us to inquire about catering services outside of these times.

Pricing
We require a $50 minimum order to provide catering services or a delivery fee of $15.00 plus tax will be added. All catering orders include necessary dishes, cutlery, glassware and buffet utensils. Buffet table linens are also provided at no cost. Any extra items over and above what we deem necessary will be charged to the event and discussed in advance. This will include extra linens and table skirting and extra staffing.
POLICIES

Billing
All catering orders will be billed and require payment within 10 days, a 50% deposit is required at time of booking for external (non Dalhousie groups). A 15% service charge will be added to buffets and dinners over 75 guests.

Cancellations
In the case of inclement weather causing school closures, we will not charge for cancelled events. With this in mind, we hope that your event will be rescheduled. Cancellations due to other factors within the control of the event organizer will be subject to a full or partial cancellation charge. This will be determined by factors such as amount of notice, food items ordered and/or prepared and re-utilization of the food products.

CaterTrax Ordering System
All clients are asked to access the CaterTrax system to place their orders directly. The system is user friendly and has benefits to you such as keeping accurate records of your orders.

The ordering system can be found at the following link: https://dalhousie-cgc.catertrax.com/index.asp

There are comment sections to leave special requests and instructions. Confirmations will be sent after the order has been placed. Forget something? The system allows you to view your order and request changes.

CONTACT

Paulina Patterson
Catering Manager, The Fresh Fork
Dalhousie Student Union
6136 University Avenue, Halifax, Nova Scotia B3H 4R2
Paulina.Patterson@Compass-Canada.com
(902) 494-2126