



SJJC

CATERING MENU

APPETIZERS

\$18 PER DOZEN



COLD APPETIZERS

- Bruschetta Toasts
- Beef Crostini
- Smoked Salmon Mousse
- Dip Trio with Assorted Bread and Crackers
- Pesto Devilled Eggs



HOT APPETIZERS

- Mini Quiche
- Caramelized Onion Tartlets
- Mini Mushroom Wellingtons
- Spinach Dip with Bread
- Pretzel Bites with Beer Cheese
- Chicken Wings Tossed in Assorted Sauces with Ranch and Crudité*
- Perogies



PLATTERS

CHARCUTERIE (\$18 PER PERSON)

CRUDITÉ* (\$8 PER PERSON)

FRUIT TRAY (\$8 PER PERSON)



COOKIES (\$2 PER PERSON)

PASTRIES (\$4 PER PERSON)

SQUARES (\$3 PER PERSON)

*(VEGGIE TRAY)

BUFFETS



For each buffet please select 2 options for mains (or add more mains for an additional cost).
Each buffet option comes with a selection of sides and salads.

*All buffets come with tea and coffee service, dessert and a fruit tray.

Pasta Buffet (\$20 per Person)

Choice of **two** of the following:

Beef Lasagna

Vegetarian Lasagna

Baked Penne

Chicken Alfredo

Broccoli Pesto Fusilli

Served with roasted broccoli, garden salad, caesar salad and garlic toast.

(additional mains for \$6 per person)



Ukrainian Buffet (\$22 per person)

Potato and Cheddar Perogies

Cabbage Rolls

Garlic Green Beans

Garlic Sausage

Served with cucumber dill and garden salad.



Roast Dinner (\$25 per person)

Choice of **two** of the following:

Roasted Chicken

Shaved Roast Beef

Roasted Pork Loin

Served with garlic mashed potatoes, honey charred carrots, gravy, and Yorkshire pudding.

Comes with broccoli and field salad.

(additional mains for \$8 per person)



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Greek Buffet (\$25 per person)

Choice of **two** of the following:

Greek Chicken

Pork or Beef Souvlaki

Spanakopita

Served with lemon potatoes, Greek rice, oregano roasted peppers and zucchini.

Comes with Greek salad, warm pita and tzatziki.

(additional mains for \$6 per person)



Chili Bar (\$20 per person)

Choose **two** of the following:

White Chicken Chili

Mushroom and Black Bean Chili

Beef and Tomato Chili

Chili Bar come with assorted toppings such as: corn, cheese, sour cream, lime wedges, cilantro, pickled red onions, sliced radishes, crumbled feta, queso, tortilla chips, pico and corn bread.

(additional mains for \$5 per person)

Soup & Sandwiches (\$19 per person)

Sandwiches:

Egg salad

Chicken salad

Vegetarian

Ham

Beef

Turkey

Choose **two** soups:

Chicken Noodle

Beef Noodle

Tomato Vegetable

Cream of Mushroom

Creamy Loaded Baked Potato.

Served with crackers and spinach salad.



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Dessert

Select one or more of:

Oatmeal Cookies

Chocolate Chip Cookies

Coconut Macaroons (GF)

Lemon Bars

Brownies

Coconut Cake

Chocolate Cake

Spice Cake



BEVERAGES

Coffee and Tea (serves 20 - \$30)

Juices, Bottled Water and Pop (\$2 per person)

SJC Catering services is dedicated to making your event special. Please do not hesitate to contact us to discuss any customizations, requests and dietary restrictions to our menu. At the moment we are able to cater events hosted at SJC or build your order for pick up. Accommodations can be made on a case-by-case basis.

Contact us

Chef Stacy Partridge

sjcdine@ualberta.ca

780-492-8939

to book one of our event spaces:

sjcadmin@ualberta.ca

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