



VCC Catering Menu

at catering@vcc.ca.

All menu items are proudly produced in-house by VCC students in the culinary, baking and pastry arts programs and/or food services sta . Selection may vary depending on curriculum. Prices may vary between campuses.

VCC internal catering will be subject to "Chef Selection" within the menu categories. This is to ensure VCC culinary/baking students are exposed to all items for their course's ideal outcomes. Thank you for your understanding.

LUNCH OR DINNER BUFFET EVENT

OPTION A

\$35/PERSON

APPETIZERS

1 soup and 2 salads

MAIN

Choice of 3 mains; up to 1 meat and 1 fish, and/or vegan and pasta options

SIDES

Choice of 2 vegetables and 2 starches

DESSERTS

A selection of pastries and cookies. Gluten-free and vegan options are available.

OPTION B

\$40/PERSON

APPETIZERS

4 salads (or soups)

MAIN

Choice of 4 mains; up to 2 meat and 1 fish, and/or vegan and pasta options

SIDES

Choice of 3 vegetables and 3 starches

DESSERTS

An assortment of wonderful little pastries. Gluten-free and vegan options are available.

NOTE: All menu o erings can be tailored specifically to your needs, such as including a meat selection platter or any 26uel (t)5 (T13_1 Tf0 /rnf0 /-1.C (e 72 55.2683 TmE)-655.2c)6.1aPo-F.1 (y 26u)/MCID vrmfual irmfual.1 (uder)2 /

YOUR CHOICES

VEGETABLES

Baked tomato provençale
Honey glazed rainbow carrots
Broccoli or cauliflower with cheese sauce
Sautéed green bean almondine
Roasted root vegetables

Our vegan and/or gluten-free options:

Turmeric-spiced roasted cauliflower, herb tahini sauce
Garlic glaze bok choy

STARCH

Tuscan pan fried polenta, tomato chutney
Scallop potatoes
Herb spätzle
Roast potatoes

Our vegan and/or gluten-free options:

Bombay basmati rice
Zucchini, carrot, and chickpea fritters

HOT BUFFET BREAKFAST

Available Monday - Thursday, 8:00 - 10:30 a.m.

COCKTAIL RECEPTION EVENT - HORS D'OEUVRES

BAKERY

CAKES FOR ANY OCCASION

Available 8". Availability of cakes is dependent on curriculum.

CHOCOLATE OR WHITE BUTTER CREAM CAKE \$15

CHEESECAKE \$20

MOUSSE CAKES \$20

Dark chocolate, strawberry, mango, raspberry.

BLACK FOREST CAKE \$15

Specialty decorating for logos, chocolate roses or marzipan inscriptions are available at an additional charge. Please inquire when placing your order. Other cakes such as tiramisu or angel food cake may be available depending on student production.

PASTRIES

ASSORTED PASTRIES

An assortment of house-made pastries available for morning or afternoon.

\$3/PERSON

Selections based on the current curriculum

BEVERAGES

HOT COFFEE AND TEA

\$3/PERSON

Minimum of 10 people.

Coffee, regular or decaffeinated, black, green, and herbal teas.

CHILLED FRUIT JUICES

\$3/BOTTLE

Choose from orange, apple, tomato. 1 (t T/T10) Kom0.1 (t /P A Lang (en-US)/MCID 237 BDC fr)15.1 (om41 (f 10 people)

ALCOHOL SERVICE

VCC offers two licensed dining areas at our Downtown campus. We can offer alcohol service in any room of your choice provided a special event license has been applied and approved through
