

# RECEPTIONS

## THE PLATTERS

**Small: Serves 10-15 Large: Serves 25-30**

|  |                          |
|--|--------------------------|
| <b>Seven Layer Dip GF</b><br>The classic served with tortilla chips  | <b>\$30Small</b>         |
| <b>Bruschetta GF Option</b><br>Traditionally prepared with sliced baguette   | <b>\$30Small</b>         |
| <b>Trio of House Made Dips GF Option</b><br>Hummus, olive tapenade, spinach & artichoke served with flatbread  | <b>\$45Large</b>         |
| <b>Pickle Platter GF V</b><br>Kalamata olives, gherkins, dills & onions  | <b>\$25Large</b>         |
| <b>Italian Antipasto Platter</b><br>A selection of grilled marinated vegetables, prosciutto, Genoa salami, wedges of Moonstruck Beddis Blue & pearl bocconcini accompanied by sliced baguette  | <b>\$70Sml \$150Lrg</b>  |
| <b>Asparagus Platter GF</b><br>Grilled asparagus with, Kalamata olives, fresh garlic & crumbled feta   | <b>\$40Sml \$85Lrg</b>   |
| <b>Mediterranean Platter</b><br>Olive tapenade, hummus, tzatziki, spanakopita, dolmades, feta cheese, roasted garlic & Kalamata olives with grilled pita bread                                 | <b>\$45Sml \$90Lrg</b>   |
| <b>Roasted Vegetable Platter GF V</b><br>Bell peppers, mushrooms, artichokes, asparagus & zucchini   | <b>\$40Sml \$85Lrg</b>   |
| <b>Vegetable Chips GF V</b><br>Variety of fried vegetables served with roasted garlic dip  | <b>\$50Sml \$100Lrg</b>  |
| <b>Smoked Salmon Trio Platter GF Option</b><br>Wild Pacific cold smoked steelhead, candied sockeye & peppered chum with capers, red onion & dill cream cheese accompanied with sliced baguette | <b>\$75Sml \$155Lrg</b>  |
| <b>Sushi Assorted Maki Roll Platter</b><br>Served with pickled ginger, soya sauce & wasabi   | <b>40pc\$55 59pc\$80</b> |



|   |                             |
|---|-----------------------------|
| <b>Sushi Assorted Nigiri &amp; Maki Roll Platter</b><br>Served with pickled ginger, soya sauce & wasabi   | <b>30pc\$75 53pc\$100</b>   |
| <b>Domestic Cheese Platter GF Option</b><br>Havarti, cheddar & Swiss served with crackers   | <b>\$55Sml \$105Lrg</b>     |
| <b>Local Cheese Platter GF Option</b><br>A selection of local Saltspring Island cheese; brie, smoked cheddar, goat cheese, Jalapeno Havarti & blue with candied pecans, cashews, grapes, sliced baguette & crackers | <b>\$65Sml \$165Lrg</b>     |
| <b>Baked Brie in Puff Pastry</b><br>Served with roasted garlic & parmesan dip & sliced toasted baguette   | <b>\$75Large</b>            |
| <b>Meat &amp; Cheese Platter</b><br>Glenwood Meats Garlic sausage, Chorizo, chicken & peppered ham with cheddar & Swiss   | <b>\$85Sml \$165Lrg</b>     |
| <b>Crudités Platter GF V</b><br>Fresh sliced vegetables served with blue cheese or ranch dip  | <b>\$35Sml \$75Lrg</b>      |
| <b>Fresh Seasonal Fruit Platter GF V</b><br>Colourful array of local & imported sliced fruits   | <b>\$40Sml \$90Lrg</b>      |
| <b>Lettuce Wrap Platter GF V</b><br>Choose garlic chili prawns, cumin chicken, marinated tofu or soya chicken with julienne carrots, celery, cilantro, rice noodles & lettuce for wrapping                          | <b>\$50Sml \$110Lrg</b>     |
| <b>Tea Sandwich Platter <i>minimum 3 dozen</i></b><br>Mini egg salad croissants, pesto marinated tomato & arugula mini cheese scones, dill cream cheese & cucumber mini sandwiches & smoked salmon mouse pinwheels  | <b>\$17Dozen</b>            |
| <b>Chicken Wings <i>minimum 3 dozen</i></b><br>Choose teriyaki, buffalo or honey garlic sauce   | <b>\$18Dozen</b>            |
| <b>Prawn Platter GF</b><br>Served with house made horseradish smoked tomato chutney   | <b>60pc\$120 100pc\$190</b> |
| <b>Chilled Seafood Platter GF</b><br>Wild BC salmon, smoked albacore tuna, shrimp, market clams & mussels   | <b>\$275Large</b>           |
| <b>Steamed Mussels GF</b><br>Thai curried coconut broth   | <b>\$150Large</b>           |
| <b>Fried Calamari</b><br>Tartar sauce   | <b>\$165Large</b>           |



## THE COLD HORS D'OEUVRES

*Minimum 3 dozen per selection*

### THE MEATS

|   |      |
|---|------|
| Crispy Prosciutto Cup & Whipped Goat Cheese topped with Fig Jam <b>GF</b> | \$24 |
| Duck Confit on a Brioche Crostini with Red Onion Jam                      | \$24 |
| Thai Wonton Chicken Cups  | \$24 |
| Beef Carpaccio on Crostini with Arugula Pesto                             | \$30 |
| Sliced Duck with Melon Relish <b>GF</b>                                   | \$26 |

### THE VEGETARIAN

|  |      |
|--|------|
| Roasted Vegetable Caponata with crumbled feta <b>GF</b>                            | \$22 |
| Quiche: Sundried Tomato, Pesto & Parmesan or Scallion & Roasted Pepper Goat Cheese | \$22 |
| Mini Corn Cakes with Spicy Mango Salsa   | \$22 |
| Parmesan & Black Olive Shortbread with Goat's Cheese & Parsley Pesto               | \$22 |
| Marinated Tomato, Basil & Bocconcini Skewer  | \$22 |
| Green Goddess with Daikon, Carrot & Pepper Baton Shooters <b>GF V</b>              | \$22 |
| House Made Red Pepper Hummus on a Herbed Crostini                                  | \$22 |

### THE SEAFOOD

|   |      |
|---|------|
| Smoked Salmon Rosettes with Cream Cheese in Cucumber Cups <b>GF</b>                       | \$32 |
| Candied Salmon with Citrus & Micro Greens on Spoons <b>GF</b>                             | \$30 |
| Smoked Sablefish, Savoy Cabbage & Apple Slaw on Spoons <b>GF</b>                          | \$34 |
| Seared Tuna with Lemon Aioli & Micro Greens on Dill Crostini                              | \$30 |
| Fresh Local Seafood Ceviche <b>GF</b>   | \$28 |
| Fresh Shucked Oysters on Half Shell with Oriental Mignonette & Jalapeno Tabasco <b>GF</b> | \$32 |
| Lime & Cilantro Marinated Prawns with Fresh Pico de Gallo <b>GF</b>                       | \$26 |
| Thai Shrimp Rice Rolls with Peanut Sauce or Pepper Chili Sauce                            | \$26 |



## THE HOT HORS D'OEUVRES

*Minimum 3 dozen per selection*

### THE MEATS

|   |      |
|---|------|
| Mini Samosas: Chicken or Beef                                   | \$22 |
| Teriyaki or BBQ Meatballs                                       | \$22 |
| Beef Sliders with Smoked Cheddar                                | \$36 |
| Pulled Beef served in Mini Yorkshire Cups                       | \$32 |
| Satay: Beef or Chicken with Lime Peanut Sauce <b>GF</b>         | \$32 |
| Capicola, Eggplant & Gruyere Croquettes                         | \$30 |
| Mini Smoked Bacon & Sour Cream, Double Baked Potatoes <b>GF</b> | \$30 |

### THE VEGETARIAN

|   |      |
|---|------|
| Fresh House Made Corn Fritters with Spicy Cajun Sauce             | \$26 |
| Mini Samosas with Mango Chutney                                   | \$22 |
| Crisp Vegetable Spring Rolls with Plum Sauce                      | \$28 |
| Smoked Cheddar Stuffed Arancini                                   | \$32 |
| Vegetable Gyoza with Spicy Chili Sauce                            | \$26 |
| Tofu Skins with Grilled Shitake Mushroom & Vegetables <b>GF V</b> | \$24 |

### THE SEAFOOD

|  |      |
|--|------|
| Grilled Cajun Prawns with Chipotle Sauce <b>GF</b>               | \$32 |
| Digby Scallops Wrapped in Canadian Double Smoked Bacon <b>GF</b> | \$36 |
| Sambuca Prawns <b>GF</b>   | \$34 |
| West Coast Seafood Cakes   | \$32 |
| Prawn Dumplings  | \$32 |



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## THE CAKES

8" Round 8-12pcs **\$45.95** | 10" Round 14-18pcs **\$65.95**  
 12" Round 25-30pcs **\$79.95** | Half Sheet 40-50pcs **\$95.95** | Full Sheet 90-100pcs **\$165.95**

### White Chocolate Raspberry

White chocolate mousse & raspberries layered with vanilla sponge cake

### Cappuccino

Layers of vanilla cake infused with a coffee and brandy cream cheese filling

### Tiramisu

A complimentary trio of coffee cream, chocolate sponge, and brandy

### Passion Fruit

The exotic taste of passion fruit blended with a smooth, fresh and light cream

### Fruit Melody

Strawberry, mango, blackcurrant, passion fruit & raspberry purees layered with a light cream cheese & whip cream filling between 5 layers of sponge cake

### Sicilian Lemon Torte

Fresh lemon curd folded into a light cream cheese filling layered with a vanilla sponge

### Turtle Cheesecake Wheat Free

Roasted pecan, caramel and chocolate swirled into a rich baked cheesecake  
 10" Round **\$59.95**

### Chocolate Symphony GF Option

Layers of white & milk chocolate mousse, with hint of Grand Marnier on a base of chocolate cheesecake

10" Round **\$65.95** | 12" **\$79.95** | Half Sheet **\$95.95** | Full Sheet **\$165.95**

### Fruit Symphony GF Option

Blackcurrant cream cheese base with raspberry and mango mousse layers topped with mango glaze and fresh seasonal fruit

10" Round **\$65.95** | 12" **\$79.95** | Half Sheet **\$95.95** | Full Sheet **\$165.95**

### Chocolate Fountain serves 20-30 ppl

Choose white, milk or dark Bernard Callebaut chocolate

Dipping platter includes pineapple, oranges, melon, kiwi & strawberries

Choose 2: small biscotti, marshmallows, mini cookies or pretzels

**\$250 as an upgrade only to dessert selection on any buffet**

*While we strive to ensure our GF foods are safe for your consumption,  
 we cannot safeguard against possible cross contamination.*



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