

# RECEPTIONS

## THE PLATTERS

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

<b>Seven Layer Dip GF</b> The classic served with tortilla chips	<b>\$30Small</b>
<b>Bruschetta GF Option</b> Traditionally prepared with sliced baguette	<b>\$30Small</b>
<b>Trio of House Made Dips GF Option</b> Hummus, olive tapenade, spinach & artichoke served with flatbread	<b>\$45Large</b>
<b>Pickle Platter GF V</b> Kalamata olives, gherkins, dills & onions	<b>\$25Large</b>
<b>Italian Antipasto Platter</b> 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> Grilled asparagus with, Kalamata olives, fresh garlic & crumbled feta	<b>\$40Sml \$85Lrg</b>
<b>Mediterranean Platter</b> 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> Bell peppers, mushrooms, artichokes, asparagus & zucchini	<b>\$40Sml \$85Lrg</b>
<b>Vegetable Chips GF V</b> Variety of fried vegetables served with roasted garlic dip	<b>\$50Sml \$100Lrg</b>
<b>Smoked Salmon Trio Platter GF Option</b> 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 GF Option</b> Served with pickled ginger, soya sauce & wasabi	<b>40pc\$55 59pc\$80</b>



<b>Sushi Assorted Nigiri &amp; Maki Roll Platter GF Option</b> Served with pickled ginger, soya sauce & wasabi	<b>30pc\$75 53pc\$100</b>
<b>Domestic Cheese Platter GF Option</b> Havarti, cheddar & Swiss served with crackers	<b>\$55Sml \$105Lrg</b>
<b>Local Cheese Platter GF Option</b> 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> Served with roasted garlic & parmesan dip & sliced toasted baguette	<b>\$75Large</b>
<b>Meat &amp; Cheese Platter</b> Glenwood Meats Garlic sausage, Chorizo, chicken & peppered ham with cheddar & Swiss	<b>\$85Sml \$165Lrg</b>
<b>Crudités Platter GF V</b> Fresh sliced vegetables served with ranch dip	<b>\$35Sml \$75Lrg</b>
<b>Fresh Seasonal Fruit Platter GF V</b> Colourful array of local & imported sliced fruits	<b>\$40Sml \$90Lrg</b>
<b>Lettuce Wrap Platter GF V</b> 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> Mini egg salad croissants, pesto marinated tomato & arugula mini cheese scones, dill cream cheese & cucumber mini sandwiches & smoked salmon mouse pinwheels	<b>\$18Dozen</b>
<b>Chicken Wings <i>minimum 3 dozen</i></b> Choose teriyaki, buffalo or honey garlic sauce	<b>\$18Dozen</b>
<b>Prawn Platter GF</b> Served with house made horseradish smoked tomato chutney	<b>60pc\$120 100pc\$190</b>
<b>Chilled Seafood Platter GF</b> Wild BC salmon, smoked albacore tuna, shrimp, market clams & mussels	<b>\$275Large</b>
<b>Steamed Mussels GF</b> Thai curried coconut broth	<b>\$150Large</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: 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 <b>GF</b>	\$22
House Made Red Pepper Hummus on a Herbed Crostini <b>V</b>	\$22
Chilled Kale Gazpacho Shooter <b>GF V</b>	\$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
Mini Ahi Tuna Tacos with Avocado Puree	\$32
Fresh Local Seafood Ceviche <b>GF</b>	\$28
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
Chicken Lollipop with Buffalo & Blue Cheese Sauce	\$30

### THE VEGETARIAN

Fresh House Made Corn Fritters with Spicy Cajun Sauce	\$26
Mini Samosas with Mango Chutney <b>V</b>	\$24
Crisp Vegetable Spring Rolls with Plum Sauce <b>V</b>	\$28
Smoked Cheddar Stuffed Arancini	\$32
Vegetable Gyoza with Spicy Chili Sauce <b>V</b>	\$26
Sweet Potato Latkes with Spicy Roasted Red Pepper Dip <b>GF V</b>	\$22

### 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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