

RECEPTIONS

THE PLATTERS

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

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



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



THE COLD HORS D'OEUVRES

Minimum 3 dozen per selection

THE MEATS

Crispy Prosciutto Cup & Whipped Goat Cheese topped with Fig Jam GF	\$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 GF	\$26

THE VEGETARIAN

Roasted Vegetable Caponata with crumbled feta GF	\$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 GF	\$22
House Made Red Pepper Hummus on a Herbed Crostini V	\$22
Chilled Kale Gazpacho Shooter GF V	\$22

THE SEAFOOD

Smoked Salmon Rosettes with Cream Cheese in Cucumber Cups GF	\$32
Candied Salmon with Citrus & Micro Greens on Spoons GF	\$30
Smoked Sablefish, Savoy Cabbage & Apple Slaw on Spoons GF	\$34
Seared Tuna with Lemon Aioli & Micro Greens on Dill Crostini	\$30
Mini Ahi Tuna Tacos with Avocado Puree	\$32
Fresh Local Seafood Ceviche GF	\$28
Lime & Cilantro Marinated Prawns with Fresh Pico de Gallo GF	\$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 GF	\$32
Capicola, Eggplant & Gruyere Croquettes	\$30
Mini Smoked Bacon & Sour Cream, Double Baked Potatoes GF	\$30

THE VEGETARIAN

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

THE SEAFOOD

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

THE CAKES



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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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