

VCC.CA/CATERING

VCC GATHERING

VANCOUVER
COMMUNITY
COLLEGE

MENU

VCC Catering Menu

Vancouver Community College Food Services welcomes the opportunity to serve you at either our Downtown or Broadway campus. For more information please contact our catering manager by email at catering@vcc.ca or by phone at **604.871.7000, ext. 8324**.

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

BREAKFAST CHOICES

Continental Breakfast

Fresh, house-baked morning pastries, preserves and butter, fresh fruit salad and yogurt, chilled orange and apple juice, regular and decaffeinated coffee, selection of fine teas and herbal infusions.

\$9 per person (internal) | **\$11** per person (external)

European Breakfast

(15 – 30 people)

A selection of cured meats and fine cheeses, hard boiled eggs, artisan breads and butter, fresh fruit salad, regular and decaffeinated coffee, selection of fine teas and herbal infusions.

\$12 per person (internal) | **\$14** per person (external)

The Basic Breakfast

(minimum of 20 people)

Scrambled eggs with home fries, bacon, sausages and ham, croissants, selection of preserves and butter, chilled orange and apple juice, regular and decaffeinated coffee.

\$13 per person (internal) | **\$15** per person (external)

Eye Opener Buffet

(minimum of 30 people)

Scrambled eggs, sausage and bacon, home fries, selection of preserves and butter, chilled orange and apple juice, muesli with yogurt, assorted pastries, fresh fruit, regular and decaffeinated coffee, selection of fine teas and herbal infusions.

\$17 per person (internal) | **\$19** per person (external)

LUNCH CHOICES

Gluten-free bread available upon request for **\$1** per order.

Vegan or vegetarian available upon request.

Substitute wraps for **\$.25** per person.

Substitute Soup for the veggies & dip or salad option for **\$1** per person.

Specialty Sandwich Luncheon

A variety of sandwiches — vegetarian, tuna, ham, roast beef, egg salad, and turkey — served on marble rye and multigrain bread.

Comes with your choice of either veggies and dip or tossed green salad, served with fresh fruit, cookies, coffee and tea.

\$15 per person (internal) | **\$17** per person (external)

Deluxe Sandwich Luncheon

(minimum of 20 people)

A variety of sandwiches — vegetarian, shrimp salad, roast beef and cheddar, smoked turkey with cranberry mayonnaise, egg salad, chicken salad, ham and Swiss — served on assorted breads and buns.

Platter comes with your choice of both veggies and dip or tossed salad, served with fresh fruit, cookies, coffee and tea.

\$17 per person (internal) | **\$19** per person (external)

Work In Progress

(10 - 20 people)

Make your own sandwiches with a selection of sliced meats and cheeses, garden fresh veggies, assorted breads and condiments. Your choice of fresh veggies and dip or tossed salad, served with fresh fruit, cookies, coffee and tea.

\$17 per person (internal) | **\$19** per person (external)

The Classic

Sandwiches made on multi-grain and whole wheat bread, fresh fruit basket, juice and in-house baked cookies.

\$10 per person (internal) | **\$11** per person (external)

Package this menu to go in a 100% recycled craft bag **\$1** per person

PLATTERS AND SIDES

Small 10 – 15 people | Medium: 20 – 40 people | Large: 40 – 60 people

Deluxe Sandwich Platter

A variety of sandwiches — vegetarian, shrimp salad, roast beef and cheddar, smoked turkey with cranberry mayonnaise, egg salad, chicken salad, ham and Swiss — served on assorted breads and buns.

\$10 per person (internal) | **\$11** per person (external)

Specialty Sandwich Platter

Vegetarian, tuna, ham, roast beef, egg salad and turkey sandwiches served on white, whole wheat, rye and marble rye breads.

\$8 per person (internal) | **\$9** per person (external)

Meat and Cheese Platter

A selection of cured meats and domestic and international cheeses accompanied by artisan breads and crackers.

size	internal	external
Small	\$90	\$100
Medium	\$170	\$190
Large	\$320	\$350

Cheese and Cracker Tray

A selection of domestic and international cheeses, served with crackers.

size	internal	external
Small	\$60	\$70
Medium	\$110	\$130
Large	\$200	\$230

Fruit and Cheese Platter

A seasonal selection of fresh fruit, domestic and international cheeses, served with crackers.

size	internal	external
Small	\$60	\$70
Medium	\$110	\$130
Large	\$200	\$230

PLATTERS AND SIDES (continued)

❧ Pickle and Olive Tray ❧

Marinated artichoke hearts, spicy pickled asparagus and beans, assorted pickles and olives, pearl onions and veggies.

size	internal	external
Small	\$40	\$50
Medium	\$60	\$80
Large	\$90	\$120

❧ Fresh Market Vegetables ❧

A colourful array of crisp crudités, served with dip.

size	internal	external
Small	\$40	\$50
Medium	\$70	\$90
Large	\$120	\$150

❧ Fresh Fruit Platter ❧

A selection of seasonal fresh fruit.

size	internal	external
Small	\$55	\$65
Medium	\$100	\$120
Large	\$180	\$210

❧ Fresh Fruit Basket ❧

Selection depends on availability.
May include apples, oranges, bananas, plums, pears and peaches.

\$2 per person

BAKED GOODS

Prices are subject to change and may vary depending on availability.

❧ Morning Glory ❧

Assortment of breakfast baked goods.

\$3 per person (**internal**) | **\$4** per person (**external**)

❧ Afternoon Delight ❧

Assorted cookies, squares and pastries.

\$3 per person (**internal**) | **\$4** per person (**external**)

❧ Fresh Cookies ❧

\$8 per dozen (**internal**) | **\$9** per dozen (**external**)

❧ French Pastries ❧

\$18 per dozen (**internal**) | **\$20** per dozen (**external**)

❧ Puff Pastries ❧

\$13 per dozen (**internal**) | **\$15** per dozen (**external**)

❧ Squares and Bars ❧

\$13 per dozen (**internal**) | **\$15** per dozen (**external**)

CAKES FOR ANY OCCASION

Available in three sizes: 8", ¼ slab feeds 25, ½ slabs feeds 50, full slab feeds 100.

(Availability of cakes is dependent on curriculum)

❧ Chocolate or White Butter Cream Cake ❧

8" **\$15**, ¼ Slab **\$20**, ½ Slab **\$35**, Full Slab **\$70**

❧ Carrot Cake or Black Forest Cake ❧

8" available for Black Forest Only **\$16**, ¼ Slab **\$25**, ½ Slab **\$40**, Full Slab **\$75**

❧ Mousse Cakes ❧

Dark Chocolate Mousse, Strawberry Mousse, Mango Mousse, Raspberry Mousse Fresh Fruit Cake*

8" **\$18**, ¼ Slab **\$30**, ½ Slab **\$45**, Full Slab **\$80**

**Fresh fruit cakes are subject to seasonal availability, and cost may vary.*

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 cheesecake or angel food cake may be available depending on student production.

ASIAN BUFFETS

(Minimum of 20 people, offered at our downtown campus only when curriculum is in session)

Deluxe Asian Buffet

A variety of traditional Asian dishes.

\$22 per person (internal) | **\$24** per person (external)

Gourmet Asian Buffet

Includes various seafood items.

\$26 per person (internal) | **\$30** per person (external)

CULINARY MENU

(minimum of 20 people)

Lunch or Dinner Buffet

A customizable daily menu produced by VCC culinary arts and international students.

Choose from any two of the featured entrée items, vegetarian feature, poultry, fish and seafood accompanied by a selection of two starches and vegetable sides, cookies, coffee and tea.

\$20 per person (internal) | **\$22** per person (external)

Hot and Cold Canapés

Assorted hot and cold canapés.

\$2 per piece (internal) | **\$3** per piece (external)

BEVERAGES

Hot Coffee and Tea

(minimum of 10 people)

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

\$2 per person

Pot Coffee

Single pot of coffee and hot water with tea bags, cream and sugar.

\$20

Chilled Fruit Juices

Choose from orange, apple, tomato, grapefruit or cranberry.

\$8 per jug | **\$3** per bottle

Milk

Your choice of 2% (250 ml), skim or chocolate.

\$2 per bottle

Soft Drinks

\$2 per can | **\$3** per bottle

Punch

\$55 per bowl (serves roughly 40)

Sparkling Fruit Juice

All-natural, sparkling Italian fruit juices.

\$2 per person

Water

We proudly serve Vancouver's finest tap water. Free with all orders over **\$15**.

***\$5** staffing and glassware fee charged on orders under **\$15**.



ALCOHOL SERVICE

Vancouver Community College has two licensed dining areas at our Downtown campus and one at our Broadway campus, however we can offer alcohol service in any room of your choice. Bartending staff is provided at **\$25** per hour for a four hour minimum.



SERVICE STAFF

We are pleased to offer tray service for your event. Service staff is available at **\$25** per hour for a four hour minimum.

ORDERING INFO

Terms and Conditions

Vancouver Community College Food Services welcomes the opportunity to serve you. Our mission is to provide high quality catering to the VCC community and guests holding events at VCC by showcasing student creations whenever possible. To be successful in responding to your needs, we ask that you follow the procedures as outlined.

Order Times

Please place your orders as early as possible, but the following minimums will apply:

- Hot and cold beverage service with baked goods – 48 hours
- Cold platters – 72 hours
- Buffets – 2 weeks
- Events of 50 or more people – 2 weeks

Our catering department requires an estimated guest count at least ten days prior to the event. It is the sole responsibility of the client to advise the catering supervisor of the final guest count three full business days prior to the function. Adjustments or accommodations can not be guaranteed when providing less than three business days notice.

Allergies

We will make every effort to accommodate allergies and dietary restrictions to the best of our ability, however, as we are a training facility we cannot guarantee that any of our products have not come into contact with a potential allergen. Please discuss any concerns you may have with the catering coordinator.

Cancellations

Our catering department requires a minimum of three full business days cancellation notice. All cancellations are subject to the 15% service charge.

Payment

Payment must be made in advance of the function unless credit has been granted by VCC Food Services. The balance is due and payable within thirty days of the event. Advance payment may be made by cheque, cash or credit card. Unless billing privileges have been established, a 20 percent deposit is required to confirm the service on a definite basis. The balance of the estimated charges is due 10 days prior to the event. Payment on the day of the event may be made by certified bank draft, cash or credit card.

Orders may be placed by email at catering@vcc.ca or by phoning **604.871.7000, ext. 8324**.