



*On
Campus
Catering
Menu*



PASTRIES

- Cookie
- Cinnamon Bun
- Danish
- Muffin
- Rice Crispy Square

BREAKFAST PLATTERS

5% discount applies when breakfast platters are picked up vs. delivered.

- Assorted Pastries
- Seasonal Fruit

FRUIT, CHEESE, DELI & VEGGIE TRAYS

- Cheese Tray
- Deli Tray
- Dessert Tray (assorted squares and cookies)
- Pickle Tray (variety)
- Sandwich Tray (pricing based on 1.5 per person)
- Seasonal Fresh Fruit Tray
- Vegetable Tray (with Ranch Dressing)

APPETIZERS

Cold Appetizers

- Bruschetta (garlic and tomatoes service on toasts)
- Cheese Stuffed Mushrooms
- Deviled Eggs
- Ham and Asparagus Rolls
- Prawn Cocktail with Cocktail Sauce
- Smoked Salmon with Cream Cheese on Rye Toasts

Hot Appetizers

- Beef Satays
- Chicken Wings
- Vegetable Samosas
- Vegetable Spring Rolls



LUNCH

BBQ Pulled Pork

Pork is shredded with BBQ sauce. Includes tossed salad (your choice of dressing) and rolls.

Chili Con Carne

Spicy beef with beans, grated cheese and sour cream. Includes tossed salad (your choice of dressing) and rolls.

Lasagna

Beef, chicken or vegetable. Includes Caesar salad and rolls.

Shaved Roast Beef

Sliced with pan gravy. Includes Caesar salad and rolls.

BEVERAGES

- Coffee
- Tea
- Water (591 ml)
- Juice (Dole: apple, orange, ruby red grapefruit, pineapple)
- Fruit Punch (8 fl. oz)
- Soft Drinks (Pepsi, Diet Pepsi, 7 Up, Mug Rootbeer, Orange Crush)

ABOUT US

From special events and private functions to the day-to-day management of food services at institutions, Ovation Catering & Banquets (Ovation) is a full-service catering company that provides “a taste of something better” in northern Alberta, Canada. Whatever your occasion, we’ll rise to your occasion. For more information on Ovation, visit www.ovationcatering.ca.

EVENT CONSULTING SERVICES

Ovation will provide extensive, ongoing consulting services for your function to ensure a perfectly coordinated event. Advice on any subject is available at any time during regular office hours (Monday–Friday 8:30 am–4:30 pm excluding statutory holidays). A logistics and/or staff travel charge will apply. If you require consultation outside of our regular office hours, an extra fee may apply. Please contact us at 1.800.314.2695 between 8:30 am–4:30 pm Monday to Friday (excluding statutory holidays) to set up an appointment.

MENUS

According to Alberta Health Services, all food served must be prepared in a commercial kitchen and no outside food may be brought onto the premises except for specialty cakes (wedding, etc). No food prepared by Ovation may be taken with you and/or your guests upon your departure.

Our menus are available to view at www.ovationcatering.ca. There is no pricing on our website menus as they are build-your-own; so please feel free to make any additions and/or substitutions. Please contact us for a quotation. Please ensure to advise us of any dietary concerns. Once we receive your menu selections and you have completed our quote request form, we can provide you with a quote within three (3) business days. Please note that 5% GST and a 15% gratuity charge are applied to all food and beverage pricing.

ADDITIONAL SERVICES

To enhance your special function, we have a variety of additional services available for you to choose from. We take the stress out of your event by offering you a single point of access to everything you need to host a successful function. Such items include, but are not limited to, tables, chairs, centerpieces and more. Pricing is tailored based on the needs of your event. Set up, take down, delivery and pick up charges will apply.

