

SSU Catering Services

APPS (priced per dozen. Minimum of 2 dozen required)

Spinellos \$9

Mini flour tortilla wraps with signature fillings (hummus & vegetables, smoked beef & blue cheese, ham with brie & pineapple, pulled pork & aged cheddar).

Meatballs \$11

Classic marinara, sweet chili or teriyaki.

Spring Rolls & Samosas \$10

Baked vegetarian favourites served with sweet chili dipping sauce.

Sliders \$15

Mini versions of diner favourites; beef burger, pulled pork, roasted chicken, grilled vegetables, hotdogs or BLT. Quiche – in mini phyllo pastry, filled spanakopita, *Lorraine, roasted mushroom or Denver style.* \$16

Open-Faced Mini Grilled Cheese \$15

Open faced or classic with choice of fillings; roasted pear and brie, Roma tomato and cheddar or pulled pork and Swiss.

Kabobs \$21

Beef or chicken with vegetables, spiced and accompanied appropriately.

PLATTERS

(priced per person. Minimum of 8 people required)

Crudite \$42 / \$60

Raw seasonal vegetables with peppercorn ranch.

Fruit \$45 / \$65

Seasonal selections of melon, berries, citrus and tropical.

Cheese Board \$60 / \$95

Artisan cheeses with seasonal fruit garnish and assorted crackers.

Sandwiches & Wraps \$48 / \$80

Deli and diner favourites as well as gourmet selections on artisan buns, breads and wraps.

Salads \$42 / \$60

Choose from Caesar, Garden, Greek or select from our creative seasonal choices with homemade vinaigrettes.

Salads \$4

Choose from bacon Caesar, garden, or Greek, as well as creative seasonal choices with homemade vinaigrettes.

PUB FAVOURITES

Pizza

16" pizzas with classic toppings of your choice or let our chefs customize a mouth watering selection.

Cheese or Pepperoni: \$25

with additional toppings: \$29

Pierogies \$10/lb

Mini perogies with bacon and caramelized onion, topped with green onion and served with sour cream.

Chicken wings \$11/lb

plump & juicy and served with an array of sauces, tossed or on the side.

DIPS

(priced per person. Minimum 8 people required)

served with grilled naan, crostini or tortilla chips

Hummus \$3

Roasted pepper, chickpeas, sesame, olive oil, lemon and roasted garlic.

Tzatziki \$3

Greek yoghurt with cucumber, dill, lemon, cracked pepper and garlic.

Bruschetta \$3

Roma tomato, basil, Bermuda onion, garlic and olive oil.

BUILD YOUR OWN BUFFET

(priced per person. Minimum 8 people required)

Poutine: \$12

Fresh Yukon and sweet potato fries, assorted vegetable toppings, cheeses and endless condiments
add pulled pork, chicken or bacon for \$3

Mashed Potato \$12

Classic butter and cream, herb and garlic or sweet potato with vegetarian mushroom and brown gravies, cheeses and vegetable toppings.
add pulled pork, chicken or bacon for \$3

Sandwich \$13

Sliced deli meats and cheeses, condiments, fresh veggies and artisan buns for endless combinations.

Souvlaki \$14

A Mediterranean feast; Chicken, vegetable and beef skewers with Tzatziki, hummus, mixed vegetables, feta, rice, potatoes and grilled pita.

Taco \$12

Ground beef & roasted chicken with TexMex cheese, salsa, sauces and vegetables; served with taco shells and soft tortillas.

Pasta \$14

Homemade sauces, pastas, meats and veggies served with garlic bread.

BREAKFAST

(priced per person. Minimum 8 people required)

Continental \$6

Assorted baking with yoghurt, berries, granola and whole fruit.

The Usual \$10

Scrambled eggs, bacon, sausage, homefries, sliced breads and fruit salad. ;
add cinnamon maple French toast or pancakes. \$3

Contact

Dan Casey

caseydan@sheridancollege.ca

905.845.9430 x2050

thessu.ca/unionsquare

Dinner \$18

(priced per person. Minimum of 8 people required); served with choice of starch, salad and veggies

Parmesan – Chicken or eggplant breaded in panko crumbs and ground parmesan cheese, lightly fried and served with marinara and mozzarella.

Salmon \$18

Oven roasted filets with lemon dill marinade.

Roast Beef \$18

AAA outside round, cooked to perfect medium rare, served au jus.

Grilled Chicken Breast \$18 roasted mushroom and herbed wine sauce.

SWEETS (priced per dozen)

Cookies, muffins, danishes. \$14

Assorted squares (lemon, brownies, etc.) \$15

BEVERAGES (priced per person – minimum 8 people)

Non-alcohol beverage service (coffee, tea, assorted fruit juice, assorted pop, bottled water).
\$2.70 per person

Coffee & Tea only.
\$2.20 per person

Pop, bottled water, & Juice only.
\$2.20 per person

HST Extra

*Gratuity of 18% will be charged
where applicable*