The Grad Club

519-661-2111 x86386

gradclub@uwo.ca

Appetizers

Hot Hors D'Oeuvres
A Variety of spanakopita, mini quiche, baked brie crustini, and roasted tomato crustini **17.95 per dozen**

Chicken Satays
Served with Oriental sauce **24.95**

Mini Somosas
Mini vegetarian samosas served with coriander chutney **15.95 per dozen**

Shrimp Platter
Chilled & breaded shrimp served with cocktail sauce **14.95 per dozen**

Teriyaki Glazed Meatballs
Served hot in a teriyaki sauce **10.75**

Mini Spring Rolls
Vegetarian spring rolls served with plum sauce **7.65**

Cold Hors D'Oeuvres
Crudité and Dip
Broccoli, cauliflower florets, carrots, peppers and other vegetables with two dips **2.25 per person** (10 person minimum)

Cheese & Crackers
A variety of cheddars, marble and Swiss accompanied with grapes and assorted crackers **4.75 per person** (10 person minimum)

Deluxe Cheese & Crackers
Cheddar, blue, marble, edam, Swiss, brie with fruit and assorted crackers **5.50 per person** (10 person minimum)

Assorted Sandwich Platter
Assorted meat and vegetarian sandwiches served on a platter **5.75 per person** (10 people minimum)

Fruit Tray
Selection of seasonal fresh fruits **2.25 per person** (10 people minimum)
Party Platters

Grad Club Nacho Chips
Homemade nacho chips, served with salsa, sour cream and guacamole **2.75 per person**

Chicken Wings
One pound chicken wings (approximately 10 in a pound). Your choice of sauce 3rd degree, 2nd degree, mild Honey Garlic, Asian **9.90**

Nachos
Extra large platter with nacho chips, jack, cheddar cheeses, onions, red & green Peppers. Served with salsa and sour cream **16.75 each**
Add grilled chicken or spicy ground beef **3.20**

Tex Mex Fries
Extra large platter with criss cross fries, jack, cheddar cheeses, onions, red & green peppers. Served with salsa and sour cream **23.80**
Add grilled chicken or spicy ground beef **3.20**

Party Platter
Potato munchers, mozzarella sticks, breaded mushrooms, potato skins, breaded pickle spears **3.95 per person**

Bruschetta
Made fresh in house served with garlic toast **2.75 per person**

Roasted Pitas and 3 dips
Served with a three cheese spinach dip, hummus and the house creamy garlic dip **2.50 per person**

Gourmet Pizza
17” round pizzas topped with your choice of four gourmet toppings **15.95**

Squares and Pastries
Nanaimo bars, butter tart squares, brownies, carrot cake, mini coffee cake **2.00 per person**

Coffee Breaks

Freshly Brewed Coffee
Freshly brewed coffee, decaffeinated coffee
Freshly brewed assorted herbal teas, English Breakfast tea, Earl Grey tea **1.50 per person**
Individual cartons of milk **1.65**
Regular and diet soft drinks **1.25**
Bottled water **2.00**
Assorted individual juices **1.50**

Morning Coffee Break
A variety of large assorted pastries, fruit Danish, fresh butter croissants, assorted scones, muffins and coffee cakes
Freshly brewed coffee **4.95 per person**
Afternoon Break
Assorted cookies, fruit platter
Freshly brewed coffee or soft drinks 4.95 per person

Individual items
Assorted homemade cookies 0.80
Assorted pastries 2.50
Deep fudge brownies 2.00
Assorted country squares 2.00
Ice cream bars (each) 3.75
Candy bars (each) 1.50
Individual bag chip 1.50

Breakfast buffet

Traditional Continental
6.95 per person
(Minimum 10 people)
Assorted Juices
Freshly baked Danish pastries, butter croissants
Assorted muffins, and coffee cakes
Fruit salad
Butter, margarine and sweet preserves
Freshly brewed coffee, decaf and tea

The Healthy Choice
6.95 per person
(Minimum 10 people)
Assorted Juices
Assorted cold cereals with skim milk
Fresh fruit platter with tropical fruit and cottage cheese
Individual low fat fruit yogurts

Add fifty cents per person for take out orders

Lunch Buffet

Pizza Buffet
8.80 per person
A variety of four topping pizzas
(gluten free available)
Served with vegetables & dip
Soft Drinks

Granola bars
Assorted bagels with cream cheese
Coffee cake
Butter, margarine and sweet preserves
Freshly brewed coffee, decaf and tea

The Country Style
8.75 per person
(Minimum 10 people)
Assorted juices
Scrambled eggs, strip bacon, farmers sausage
Country style home fries
A variety of large freshly baked pastries
Danish, butter croissants, assorted muffins
Assorted coffee cakes
Butter and sweet preserves
Freshly brewed coffee, decaf and tea
(Add 5.00 per person for an omelette station with your own personal chef)
BBQ
9.55 per person
Choice of:
Burgers, hot dogs, vegetarian burger
Served with French fries and salad
Soft drinks

Deluxe BBQ
10.25 per person
Choice of:
Grilled chicken breast, sausage,
Burgers, hot dogs, vegetarian burger
Served with French fries and salad
Soft drinks

Picnic Basket Buffet
10.25 per person
Variety of sandwiches
Served with market salad and pasta salad
Soft drinks

Chicken & Pasta Buffet
11.25 per person
Chicken parmesan and roasted vegetarian pasta
Served with garlic bread, market salad and Caesar salad
Soft drink.

Add 0.75 per person to the above buffets to include dessert
International Buffet

All of our buffets are served with market salad, Caesar salad, pasta salad, herb potatoes, a medley of market vegetables, assorted rolls and butter. Select one of the following vegetarian options (vegetarian lasagna, stir fry or vegetable strudel). Assorted cakes, coffee, decaf and choice of herbal teas (Minimum 10 people)

Lunch 13.25 per person
Dinner 16.75 per person
(Minimum 10 people)

East Indian Buffet
Choice of One meat option (Lamb & spinach, butter chicken or beef vindaloo)
Plus two vegetable options (channa, rajmah, aloo gobi, aloo matar or mixed vegetable curry) served with samosas, naan bread, basmati rice, and an assortment of chutneys.
Selection of dessert squares
Coffee and tea
(East Indian buffet requires two weeks notice)

Asian Buffet
Marinated teriyaki chicken, vegetarian stir fry, spring rolls and fried rice. Includes rolls and butter, market salad and Asian noodle salad. Selection of dessert squares
Coffee and tea

Italian Buffet
Marinated chicken in a tomato basil sauce, pesto pasta and Served with garlic bread, market salad and Caesar salad. Selection of
dessert squares
Coffee and tea

BBQ Chicken Buffet
BBQ chicken, baked potatoes with all the fixing and fire roasted vegetables. Served with market salad, pasta salad and rolls
Selection of dessert squares
Coffee and tea

Executive Buffet

Marinated Grilled Chicken Breast
19.95 per person
Marinated grilled chicken breast accompanied with our Chef’s famous sauce

Marinated Chicken & Choice of Roasted Striploin or Braised Pork loin
27.95 per person
Accompanied with a rosemary infused wine reduction and a roasted red pepper and tomato coulis scented with tarragon

Roast Prime Rib of Beef
30.95 per person
Served with a natural herb

Chef Mark Brigham will try and accommodate any request for your special occasion. For plated service add 2.00 per entrée
Add 2.50 per person for linen service.