



The Grad Club

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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

Crudit  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**

Off campus catering available

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

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)

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

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 mattar 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.