

SELKIRK COLLEGE

Campus Catering Menu



Hungry?

From the morning meeting to the elaborate evening meal or the snacks in between, we got you covered.



ALLERGIES

We will make every effort to accommodate allergies and dietary restrictions, however, we cannot guarantee that any of our products have not come into contact with potential allergens. Please discuss any concerns you may have with our Events Coordinator or the Chef.

Below are some icons to help you throughout the menu.



Contains Wheat



Contains Nuts



Contains Dairy



Contains Fish



Contains Peanuts



Vegan



Vegetarian



Contains Eggs

Coffee Breaks

MEETING TRAYS*

* Priced per person.

SELKIRK FRESH START

\$8.50

Fresh Croissants, Danish, Muffins & Pastries 🌿🥚

Pure Fruit Juice

Coffee & Gourmet Teas

Preserves & Butter

Fresh Sliced Seasonal Fruit - \$2 per 🌿🍷

HEALTHY START

\$14.50

Assorted Individual Yogurts 🍷🌿

Fresh Sliced Seasonal Fruit 🌿🍷

House-made Granola Bars 🌿🌿

Bagels & Muffins with Preserves & Butter 🌿🥚

Pure Fruit Juice

Coffee & Gourmet Teas

PM MEETING TRAY

\$8.00

Cookies 🌿🥚

Brownies 🌿🌿🥚

Fresh Sliced Seasonal Fruit 🌿🍷

Mini Samosas or Mini Sausage Rolls

Coffee & Gourmet Teas

Lemon Water

HEALTHY REFRESHER

\$10.00

Build Your Own Trail Mix 🌿🌿

Fresh Vegetables & Dip 🌿🌿

Hummus Deviled Eggs 🌿🌿🥚

Green Tea Iced Tea




Lemon Water

- \$200 minimum order for COFFEE BREAKS.
- Free service at the Cafeteria or Staff Lounge. \$50 delivery fee elsewhere.
- Smaller orders may be arranged for pick up from the cafeteria.
- It is the responsibility of the group to return non-disposable items to the cafeteria.

Breakfast Buffets




BREAKFAST CROISSANT: BUILD-YOUR-OWN

\$15.50

A Flaky Multigrain Croissant with Scrambled Eggs & Cheddar,
Bacon, Sausage, Ham, Spinach, Lettuce, Tomato, Red Onion, Sweet Pepper
Fresh Sliced Seasonal Fruit  **V**
Country Potatoes  
Orange, Apple and Cranberry Juices
Coffee & Gourmet Teas




BONNINGTON FRENCH TOAST

\$17.00

Cinnamon French Toast with Warm Berry Compote  
Crisp Bacon or Maple Sausage
Fresh Sliced Seasonal Fruit  **V**
Orange, Apple and Cranberry Juices
Coffee & Gourmet Teas







VEGETARIAN FRITTATA

\$16.00

Spinach, Sweet Peppers, Mushrooms, Scallions, & Feta  
Plain Yogurt with Granola & Fruit Coulis
Fresh Sliced Seasonal Fruit  **V**
Orange, Apple and Cranberry Juices
Coffee & Gourmet Teas

SUNRISE SCRAMBLE

\$17.50

Scrambled Eggs with Chives and Aged Cheddar  
Crisp Bacon or Maple Sausage
Country Potatoes  
Danish Pastries, Muffins, Croissants & Breakfast Breads  
Fruit Preserves & Butter
Coffee & Gourmet Teas

- 300 minimum order for BREAKFAST BUFFETS.
- Free service at the Cafeteria/Staff Lounge. \$50 delivery fee elsewhere.
- Smaller orders may be arranged for pick up from the cafeteria.
- It is the responsibility of the group to return non-disposable items to the cafeteria

Continental Breakfast Buffet á la carte

You select – We assemble

BEVERAGES

Brewed Coffee - Small Carafe	\$16.00 10 cup
Brewed Coffee - Medium Carafe	\$38.00 24 cup
Brewed Coffee - Large Carafe	\$75.00 48 cup
Gourmet Tea Selection	\$17.00 10 cup
Gourmet Hot Chocolate	\$20.00 10 cup
Fresh Orange, Apple and Cranberry Juices - Pitcher	\$14.00 8 glasses
Iced Tea - Pitcher	\$14.00 8 glasses
Assorted Bottled Soft Drinks	\$3.00 Each
Non-Alcoholic Fruit Punch	\$17.00 Pitcher

EYE OPENERS – LIGHT BREAKFAST

Cherry Yogurt Danish 🍓🍞	\$36.00 Dozen
Assorted Muffins (full size) 🍞	\$26.00 Dozen
Sweet or Savory Scones with Jam & Butter 🍞🍓	\$24.00 Dozen
Cinnamon Rolls 🍞	\$36.00 Dozen
Bagels with Cream Cheese 🍞🍓	\$35.00 Dozen
Assorted Granola & Cereal Bars	\$20.00 Dozen
Yogurt - Individual Assorted	\$2.70 Each
Fresh Sliced Seasonal Fruit 🍌🍌🍌 V	\$6.00 Each
Fresh Fruit Salad 🍌🍌 V	\$6.00 Each
Individual Fruit Kebabs 🍌🍌 V	\$38.00 Dozen
Whole Fruit Assortment 🍌🍌 V	\$18.00 Dozen

STIMULUS - SNACKS

Fresh Baked Jumbo Cookies 🍪	\$26.00 Dozen
Chewy Fudge Brownies 🍪🍌	\$26.00 Dozen
Coconut, Cranberry Granola Bars 🍌🍌	\$30.00 Dozen
Homestyle Banana Bread 🍪	\$36.00 Dozen
Quartered Sandwiches Assorted 🍪	\$18.00 Dozen
Fresh Popcorn	\$14.00 Basket
Trail Mix	\$14.00 Basket
Chips and Ranch Dip 🍞🍌	\$14.00 Basket
Tortilla Chips and Salsa	\$19.00 Basket
Chocolate Dipped Strawberries	\$28.00 Dozen
Mini Samosa with Mango Chutney	\$20.00 Dozen
Mini Sausage Rolls	\$19.00 Dozen

• \$300 minimum order for BREAKFAST BUFFETS. May be combined with 'PLATTERS' menu items. Free service at the Cafeteria/Staff Lounge. \$50 delivery fee elsewhere. Smaller orders may be arranged for pick up from the cafeteria. It is the responsibility of the group to return non-disposable items to the cafeteria

Luncheon

THE DELI BAR - SANDWICH & SALAD TRAY*

\$17.00

SANDWICHES, *Choose 4 of the following*

TURKEY CAESAR

Roast Turkey Breast, Maple-Pepper Bacon, Parmesan, Romaine & Tomato on a Kaiser with Caesar Spread

GREAT PLAINS SPECIAL

Roast Beef, Horseradish Mayo, Cheddar Cheese, Lettuce, Tomato, Red Onion on Ciabatta

STUFFED CROISSANT

Curried Chicken Salad Stuffed in a Flaky Croissant garnished with Alfalfa Sprouts

THE AVERY

'Jerk' Pork, Ham, Swiss, Pickle, Caramelized Red Onion, Lettuce, Tomato, Dijon Sauce on Baguette

GRILLED CHICKEN

Herbed Chicken, Provolone, Baby Greens, Red Onion, Tomato, Roast Garlic Mayo on Ciabatta

OPEN FACED TUNA

Tuna Salad, Arugula, Roma Tomato on Grilled Garlic Bread, Drizzled with Sweet Pickle Mayo

VEGETARIAN WRAP

Artichokes, Green Olives, Cucumber, Red Peppers, Tomato, Red Onion, Alfalfa Sprouts and Romaine, Sun-Dried Tomato Tortilla with Hummus

SALADS, *Select 2*

Italian Pasta Salad  

Yukon Gold Potato Salad   

Field Greens Salad with Assorted Dressing  

INCLUDES















Assorted Gourmet Squares, Tarts & Cakes 

Coffee, Herbal Teas, Iced Tea & Lemonade

- *Gluten free options available for a small charge. \$300 minimum order for DELI BAR. May be combined with 'PLATTERS' items. Free service at the Cafeteria/Staff Lounge. \$50 delivery fee elsewhere. Smaller orders may be arranged for pick up from the cafeteria. It is the responsibility of the group to return non-disposable items to the cafeteria.*

Luncheon

THE TUREEN - STEAMING GOODNESS & FRESH BAKES BREAD 25 Servings

Greek Lentil  	\$75.00
Thai Vegetable  	\$75.00
Corn Chowder  	\$75.00
Chicken Noodle	\$75.00
Beef & Wild Rice 	\$75.00
Silky Vodka & Tomato  	\$75.00
Vegetable Mulligatawny  	\$75.00
Savoyarde with Potato, Leek & Celery  	\$75.00
Sesame Chicken Broth with Asian Greens & Rice Noodle 	\$75.00

CHILI CON CARNE \$125.00

Seasoned Beef, Kidney Beans, Onions, Peppers, Diced Tomatoes and Spices.
Served with Shredded Cheddar and Sour Cream

CHILI CON VERDURAS \$115.00

Black & Kidney Beans, Corn, Carrots, Onions, Peppers, Diced Tomatoes and Spices.
Served with Shredded Cheddar and Sour Cream

BC BEEF STEW \$120.00

Seasoned and Seared BC Beef with Potatoes, Carrots, Corn, Onion, and Peas
in a Full-flavored Brown Sauce

- *The TUREEN is available for free pick-up from the cafeteria. \$50 for delivery.*
- *It is the responsibility of the group to return non-disposable items to the cafeteria.*

Buffets

COMPLETE BUFFETS

\$18.00 PER PERSON

THE COLUMBIA SANDWICH BAR

Fresh Baked Deli Breads 🌿🥚

Sliced Roast Beef, Pastrami, Cajun Roasted Turkey, Old Fashioned Ham 🌿

Assorted Sliced Cheeses, Lettuce, Sliced Tomatoes, Red Onion 🌿🌿

Egg Salad & Tuna Salad 🌿🐟

Assorted Mustards & Deli Spreads 🌿🌿

Italian Marinated Vegetable Salad 🌿🌿

Spinach, Strawberry, & Quinoa Salad with a Fig Balsamic Vinaigrette 🌿🌿

Squares, Cookies & Brownies 🥚

Coffee, Gourmet Teas & Iced Tea

THAT'S A WRAP

Selection of Prepared Tortilla Wraps

Roasted Vegetables & Hummus

Maple Ham, & Swiss

Beef & Cheddar

Curried Chicken Salad

Roast Turkey

Mixed Field Green Salad with Assorted Dressings 🌿🌿

Broccoli & Cheddar Salad 🌿🌿

Squares, Cookies & Brownies 🌿🥚

Coffee, Gourmet Teas & Iced Tea

THE MEDITERRANEAN

Lasagna Bolognaise

Vegetable Lasagna 🌿

Classic Caesar Salad 🌿🥚

Tabbouleh Salad - Finely Diced Vegetables, Bulger & Olive-Lime Vinaigrette 🌿

Mediterranean Pasta Salad with Roasted Red Pepper Dressing 🌿

Squares, Cookies & Brownies 🌿🥚

Coffee, Gourmet Teas & Iced Tea

THE FAR EAST

Mandarin Chicken 🌿

Vegetable Stir Fry 🌿🌿

Thai Noodle Salad 🌿🌿

Asian Cabbage Slaw with Ginger-Sesame Dressing 🌿🌿

Basmati or Brown Rice 🌿🌿

Squares, Cookies & Brownies 🌿🥚

Coffee, Gourmet Teas & Iced Tea

• \$300 minimum order for BUFFET. May be combined with 'PLATTERS' menu items. Free service at the Cafeteria/Staff Lounge. \$50 delivery fee elsewhere. Smaller orders may be arranged for pick up from the cafeteria. It is the responsibility of the group to return non-disposable items to the cafeteria.

Buffet à la carte

Build your own buffet for 20 or more. **\$22 per person, \$20 without soup**

SOUPS, Please choose 1 of the following - additional choices \$2.00/pp



Greek Lentil

Thai Vegetable

Chicken Noodle


Beef & Wild Rice 

Vegetable Mulligatawny 

Savoyarde: Potato, Leek & Celery  

Sesame Chicken Broth with Asian Greens

SALADS, Please choose 2 of the following - additional choices \$3.00/pp

Greek Salad  

Classic Caesar Salad  

Cucumber & Dill Salad  

Mixed Field Greens with Assorted Dressings  

Asian Slaw with a Spicy Ginger-Orange Dressing 

Spinach, Strawberry, & Quinoa Salad with a Fig & Balsamic Vinaigrette  

Tabbouleh Salad- Finely Diced Vegetables, Bulger & Olive-Lime Vinaigrette  

ENTREES, Please choose 1 of the following - additional choices \$5.00/pp

Schezwan Beef & Broccoli

Grilled Salmon with Green Grape Salsa  

Chicken, Thai Red Curry Sauce & Bamboo 

Sliced Roast Canadian Beef with Rosemary Jus 


Alberta Sirloin Beef Tips with Mushrooms, Sherry & Garlic 

Onion Crusted Pork Tenderloin with a Fig & Apricot Compote 


Pesto Chicken Provolone with an Artichoke & Spinach Ragout



Grilled Chicken with Cherry Tomato, Pearl Onions, Maple Bacon & Mushrooms



VEGETARIAN ENTREES, Please choose 1 of the following - additional choices \$5.00/pp

Sicilian Vegetarian Lasagna 

Schezwan Vegetable Stir Fry  

Butternut Squash Ravioli with Sautéed Spinach, Artichoke, Shallot, & Pine Nuts 

Leek & Tomato Stuffed Portabella Mushrooms with a Roasted Red Pepper Coulis  

Verdura Cacciatore-Wine, Capers & Herb infused Zucchini, Carrot, Peppers, Onions, Mushrooms, & Tomato  

Served with seasonal vegetables @ your choice of:

Egg Noodles • Basmati or Brown Rice • Roast Potatoes

DESSERTS, Included

Brownies, Squares, and an Assortment of Cakes  

Sliced Seasonal Fruit Plate • Coffee & Tea

• \$300 minimum order for BUILD YOUR OWN BUFFET. Free service at the Cafeteria/Staff Lounge. \$50 delivery fee elsewhere. Smaller orders may be arranged for pick up from the cafeteria. It is the responsibility of the group to return non-disposable items to the cafeteria.

Platters

Hors D'oeuvre Trays*

COLD SELECTIONS

\$22.00

Spicy Shrimp Crostini

Petit Greek Salad Kebobs  

Classic Tomato & Scallion Bruschetta 

Petit Bacon & Dill Clafoutis (Crust-less Quiche)

Seasonal Fresh Fruit Kabobs with Honey Yogurt Sauce  

Balsamic Marinated Strawberries, Goat's Cheese on a Crostini 

Roasted Potato Slices, Spanish Olive and Cream Cheese Canapés  

DELUXE COLD SELECTIONS

\$25.00

Assorted Sushi Rolls, fully cooked  

Grilled Hoisin Chicken in Phyllo Cups

Smoked Salmon Rosettes with Capers and Onions

Spinach, Roasted Red Pepper & Feta Purses 


Green Tea Poached Shrimp with Asian Peanut Dipping Sauce 

Beef Crostini with Boursin Cheese & a Red Onion Orange Marmalade

HOT SELECTIONS

\$24.00

Thai Style Pork Loin Skewer

Roasted Vegetable Quesadilla 

Thai Green Curry Chicken Pot Pie

Chorizo Sausage Stuffed Mushrooms

Fried Artichoke Hearts with Lemon Aioli 

Chicken Satay with a Warm Peanut Sauce

Vegetarian Spring Rolls, Spicy Red Pepper Sauce 

Mediterranean Spiced Meatballs with Balsamic Plum Sauce

DELUXE HOT SELECTIONS

\$28.00

Korean Style BBQ Beef Short Ribs

Petite Lobster & Asparagus Quiches

Petite Crab & Haddock Cakes with a Chipotle Aioli

Cajun Turkey Cakes, Black Bean-Corn Salsa & a Cilantro Aioli

Grilled Tandoori Shrimp, Basil Shrimp & Caribbean Spiced Shrimp 

















Angus Beef Sliders, Horseradish Mayonnaise, Arugula & Caramelized Shallots

* Priced by the dozen - minimum order: 2 dozen per item.

• \$200 minimum order for HORS D'OEUVRE'S. Free service at the Cafeteria and Staff Lounge. \$50 delivery fee elsewhere. Smaller orders may be arranged for pick up from the cafeteria. It is the responsibility of the group to return non-disposable items to the cafeteria.

Party Platters

*Nibblers for Minglers**

FRUIT PLATTER  V	\$75.00
Fresh and Seasonal Fruits, Hand Sliced	
CANADIAN CHEESE TRAY   	\$79.00
Nuts, Grapes, Dried Fruit, Crackers, Baguette & Flat Bread	
INTERNATIONAL CHEESE TRAY  	\$95.00
Grapes, Strawberries, Dried Fruit, Crackers, Baguette & Flatbread	
TAPENADE PLATTER 	\$65.00
Hummus, Olive Spread, Avocado Jalapeño Dip with Rice Crackers, Rye Points & Flatbread	
CRUDITÉS  	\$60.00
Garden Fresh Vegetables, with Garlic & Herb, Sundried Tomato, Blue Cheese or Low-Fat dressing	
SEAFOOD PLATTER  	\$125.00
Smoked Salmon, Poached Tiger Prawns, Maple Bacon Wrapped Scallop, Creole Calamari, array of Dips	
ANTIPASTO PLATTER 	\$70.00
A Selection of Marinated Artichokes, Assorted Olives, Pepperoncini, Dried Aged Meats, & Sausages	
DELI PLATTER	\$90.00
Roast Beef, Cajun Turkey, Genoa Salami, Prosciutto, assorted Breads & Pickled Vegetables	
ASIAN PLATTER	\$99.00
Tempura Shrimp, Vegetable Samosa, Spring Rolls, Thai Green Curry Chicken Pot Pies	
SALSA PLATTER  	\$70.00
Assorted Tortilla Chips, Guacamole, Tomato Salsa & Salsa Verde	
SWEET TREAT PLATTER  	\$75.00
Gluten-Free Brownies, Flourless Almond Cookies, Chocolate Covered Cream Puffs, Euro-Style Cake Bites	

** 20 portions per platter. 200 minimum order for PARTY PLATTERS. Free service at the Cafeteria and Staff Lounge. \$50 delivery fee elsewhere. Smaller orders may be arranged for pick up from the cafeteria. It is the responsibility of the group to return non-disposable items to the cafeteria*

Barbeque

*Grill to Plate**

GRILLED NO FRILLS BBQ BEEF OR VEGETARIAN BURGER **\$10.00**

On a Sesame Bun with Lettuce, Tomato & Pickles

French Fries

Iced Tea, Lemonade, Lemon Water

GRILLED BAVARIAN SMOKIE **\$11.00**

6oz Sausage on a Rustic Hoagie with Lettuce, Tomato, Onion & Pickles

French Fries

Cookies & Squares

Iced Tea, Lemonade, Lemon Water

DELUXE BBQ BEEF OR VEGETARIAN BURGER **\$13.00**

With Cheese \$14

On a Brioche Bun with Lettuce, Tomato, Onion & Pickles

Ripple Chips, Veggies & Dip

Cookies & Squares

Iced Tea, Lemonade, Lemon Water

DELUXE BBQ PORTABELLA BURGER **\$13.00**

On a Brioche Bun with Lettuce, Tomato, Onion & Pickles

Ripple Chips, Veggies & Dip

Cookies & Squares

Iced Tea, Lemonade, Lemon Water

GREEK SOUVLAKI **\$16.00**

Olive Oil-Garlic-Herb Marinated Chicken or Beef Skewer

Lettuce, Tomato, Peppers, Tzatziki, Garlic, Cucumber, Dill

Greek Salad with Feta, Tomato, Cucumber, Kalamata Olives & Lemon Herb

Cookies & Squares

Iced Tea, Lemonade, Lemon Water

BABY BACK RIBS **\$20.00**

Smokey BBQ Pork Ribs with Brown Sugar & Molasses Baked Beans,

Roasted Potato Wedges, Grilled Peppers & Focaccia

Coleslaw, Caesar Salad,

Cookies & Squares

Iced Tea, Lemonade, Lemon Water

** For 30 or more - priced per person. \$300 minimum order for on-site BARBEQUE service at or near the Cafeteria and Staff Lounge. \$50 delivery fee elsewhere.*



INFORMATION & EVENT GUIDELINES

Selkirk Campus Catering can assist you in hosting a memorable experience. Beautiful natural settings, fresh creative menus, elegant presentations, attention to detail are all hallmarks of Selkirk Campus Catering.

Call 250 365 1267 to schedule a consultation.

ORDERING

To arrange your event, please fill in a Conference/Event Inquiry (<https://forms.selkirk.ca/view.php?id=%2079>) or contact Monique Lalonde at 250-352-6601 or mlalonde@selkirk.ca. She will guide you through the ordering process.

ORDERING DEADLINES

Beverage / light breakfast / coffee break orders – 5 full business days' notice required.

Buffet lunches / Buffet dinners / plated dinners / full catered parties – 10 full business days' notice required. Number of guests must be confirmed 5 days in advance of your function. Clients will be charged for the confirmed number or the actual number of guests, whichever is greater.

PRICING AND PAYMENT

Our catering menu items are designed and priced for the minimum number of guests stated. Extra charges will apply if the number of people in your group is less than the minimum.

A valid account code is required for all catering orders. Please ensure you have the correct 14 digit code on hand when ordering. Hint: It usually ends in '8026'.

Catered events outside the immediate cafeteria/ staff lounge area will be delivered with disposable ware. Additional labour charges of \$1.50 per guest may be added for china and glassware.

Linens are available. Cleaning charge; \$5 per tablecloth, \$1 per napkin.

Extraordinary costs such as set-up, custodial, maintenance and IT will be charged to the event.

External groups require a valid credit card number for booking and payment. Service & bar staff are available for \$30 per hour, 4 hour minimum. 15% gratuity will be added.

LIQUOR SERVICE

Selkirk College has two licensed dining areas; the cafeteria & staff lounge at the Castlegar Campus, and Mary Hall at the Tenth Street Campus in Nelson. Please specify Beer & Wine service or Full Bar service (beer, wine, liquor).

CANCELLATIONS

Our kitchens ask for a minimum 3 full business days cancellation notice. Short notice cancellations may incur charges to cover labour, as well as specially ordered and prepared foods that cannot be utilized.

OTHER CATERERS

Your event may be given permission to use another licenced caterer if Selkirk College is unable to provide the services requested. Permission must be in writing from the Events Services office. All equipment and food must be supplied by the caterer and removed immediately after the event.

FOOD SAFE

Selkirk College Food Services comply with provincially mandated "Food Safe" practices.

Only food and beverages provided by Selkirk College Food Services may be consumed on our premises.

No food or beverages may be removed from the event location by any party other than Selkirk College Food Service employees - No food will be packaged for take-home from any event.

Food Services staff reserve the right to discard all perishable food items after 2 hours.

ALLERGIES

We make every effort to accommodate allergies and dietary restrictions, however, we cannot guarantee that our products have not come into contact with potential allergens. Please discuss your concerns with our Chef.

SOMETHING ELSE IN MIND?

Sit Down Dinners - Champagne Receptions - Boxed Lunches - Small Groups? Give us a call. Tell us what you're thinking. Let's see what we can do. Obvious limitations apply but, let's talk!