



Classic
Catering
at Selkirk College 

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Ordering Information

We are pleased to offer the following services and menu selections for you and your guests' pleasure. To enable us to provide the best possible service, please follow these simple steps:

Call Classic Catering to arrange your special event requirements and provide the following information:

- Date of event.*
- Delivery times for all required services.*
- Number of guests to attend.*
- Menu selections and refreshment requirements.*
- The name of person who will authorise the expense.*
- Internal: Department and account numbers to which this event is to be charged.*
- External: Who will pay for the event and how will this be handled.*

Any changes to your special events require advanced notice:

- 24 hours for coffee service and baked goods.*
- 72 hours for lunch or dinner arrangements.*
- Bartender is also available at extra charge.*

Please inform us of any special dietary needs (i.e., dairy/wheat allergy, etc.)

Cost Information

The enclosed menus are subject to the availability of appropriate ingredients and are suggestions only. Selkirk Classic Catering can fully tailor meals to your satisfaction and alter prices accordingly. Special arrangements provided with additional charges are:

Specifications

- *Table linen, napkins, and skirting*
- *Bar service*
- *Audio/Visual support*
- *Staging*

All food and beverage items prepared by Selkirk Classic Catering and not consumed remain the property of Selkirk Classic Catering with the exception of hors d'oeuvres or canapés ordered by the dozen or tray (i.e. midnight snack).

Liquor Policy

- *There is a weekend clean-up custodial charge of \$125.00.*

Alcoholic Beverage Services

In a licensed premises, the sale and consumption of alcoholic beverages are governed by the Liquor Act of each province. Selkirk Classic Catering can assist you with all beverage requirements for your event. There are numerous options for bar service. For more information please contact us. Please note that:

- *No external beverages of any kind will be allowed.*
- *We maintain the right to withhold service to any guests who may appear intoxicated or are not of legal age for alcoholic beverage consumption.*
- *There will be a charge for a bartender of \$20.00 per hour (minimum of four hours) if alcoholic beverage sales are under \$300.00 net, per bar.*

WINE LIST

White Wine

<i>Yellowtail Chardonnay (o) Aust</i>	<i>\$19.09</i>
<i>Peller Estates Heritage Pinot Gris (1) BC VQA</i>	<i>\$17.35</i>
<i>Hardy Stamp Series Reisingtraminer (1) Aust</i>	<i>\$15.61</i>
<i>Sonora Ranch Pinot Grigio (oo) BC</i>	<i>\$17.35</i>

Red Wine

<i>Yellowtail Shiraz (o) Aust</i>	<i>\$19.09</i>
<i>Drostdy Hof Merlot (1) South Africa</i>	<i>\$19.09</i>
<i>Cono Sur Cabernet Sauvignon (o) Aust</i>	<i>\$15.61</i>
<i>Barefoot Cellars California (oo)</i>	<i>\$17.35</i>
<i>Sonora Ranch Merlot (oo) BC</i>	<i>\$17.35</i>

*All bottles of wine are 750ml in size. Prices are subject to applicable taxes.
Prices can change on reservations made more than four months in advance.*

LIQUOR LIST

Cash Bar

<i>Premium Brand (1 oz)</i>	<i>\$4.57</i>
<i>Beer - Domestic</i>	<i>\$3.91</i>
<i>Imported House Red & White Wine 6 oz</i>	<i>\$4.57</i>
<i>Liqueurs (1 oz)</i>	<i>\$4.57</i>
<i>Cognac & Grand Marnier (1 oz)</i>	<i>\$4.57</i>
<i>Juice</i>	<i>\$1.90</i>
<i>Soft Drinks</i>	<i>\$1.67</i>

The above prices do not include applicable taxes.

GENERAL INFORMATION

This brochure includes suggestions for food services Selkirk Classic Catering can provide; however this package is only a guideline. Selkirk Classic Catering will be pleased to assist you with any special requirements.

Booking the Function

Mark Enns, our Executive Chef, will be pleased to discuss your catering requirements when you book your function with us.

Special Function Agreement Form

We will prepare a written estimate of the cost of the function on a best effort basis. For groups of 100 or more a \$500 Deposit is required. It is non-refundable if the function is cancelled with less than 72 hours notice. This form is a binding contract between the caterer and the person who is in charge of the event.

Guarantee

The guaranteed number in attendance will stand, unless Selkirk Classic Catering is notified of any changes 72 hours in advance of the function. This is the minimum number of guests you will be billed for. If there are more than this number, we will do our best to accommodate them; however, we will not be responsible for service to more than 10% of the guaranteed number. If your numbers are greater than the guaranteed number, you will be charged based on the actual number of guests.

Other Information

Selkirk Classic Catering endeavours to supply equipment normally necessary for serving a function. From time to time client requests may require rental items or special service.

These items will be identified and charges will be added to the bill.

NUTRITION BREAK (for 10 or more people)

Beverages

<i>Regular and Decaffeinated Coffee Pot (approximately 40 cups)</i>	<i>\$57.20</i>
<i>Herbal & Regular Tea (pot)</i>	<i>\$8.38</i>
<i>Milk</i>	<i>\$1.05</i>
<i>Bottled Fruit Juice</i>	<i>\$2.09</i>
<i>Pitcher of Juice</i>	<i>\$5.18</i>
<i>Bottled Soft Drinks</i>	<i>\$1.84</i>
<i>Bottled Water</i>	<i>\$1.57</i>
<i>Juice Boxes</i>	<i>\$0.99</i>

Pastry and Treats

<i>Muffins</i>	<i>\$1.34</i>
<i>Scones</i>	<i>\$1.34</i>
<i>Cookies</i>	<i>\$1.34</i>
<i>Fresh Whole Fruit</i>	<i>\$0.67</i>
<i>Yoghurt (125 g)</i>	<i>\$1.21</i>
<i>Coffee/Tea/Baking</i>	<i>\$3.57</i>

Prices do not include applicable taxes

Breakfasts

Sunrise Buffet

(min. 10 people)

An Array of Freshly Baked Muffins, Croissants & Scones, Preserves and Butter, Assorted Cereals, Assorted Yogurt and Fruit Salad. Coffee, Tea, Milk and Chilled Fruit Juices.

\$7.95

Kokanee Buffet

(min. 10 people)

Seasonal Fresh Fruit Cocktail. Choice of either Fluffy Buttermilk Pancakes or Golden French Toast. Bacon, Sausages and Home Fried Potatoes. Coffee, Tea, Milk and Chilled Fruit Juices.

\$10.95

Kootenay Buffet

(min. 10 people)

Scrambled Eggs, Bacon, Sausages, Toast, Preserves and Butter, Home Fried Potatoes, Coffee, Tea, Milk and Chilled Fruit Juices

\$12.95

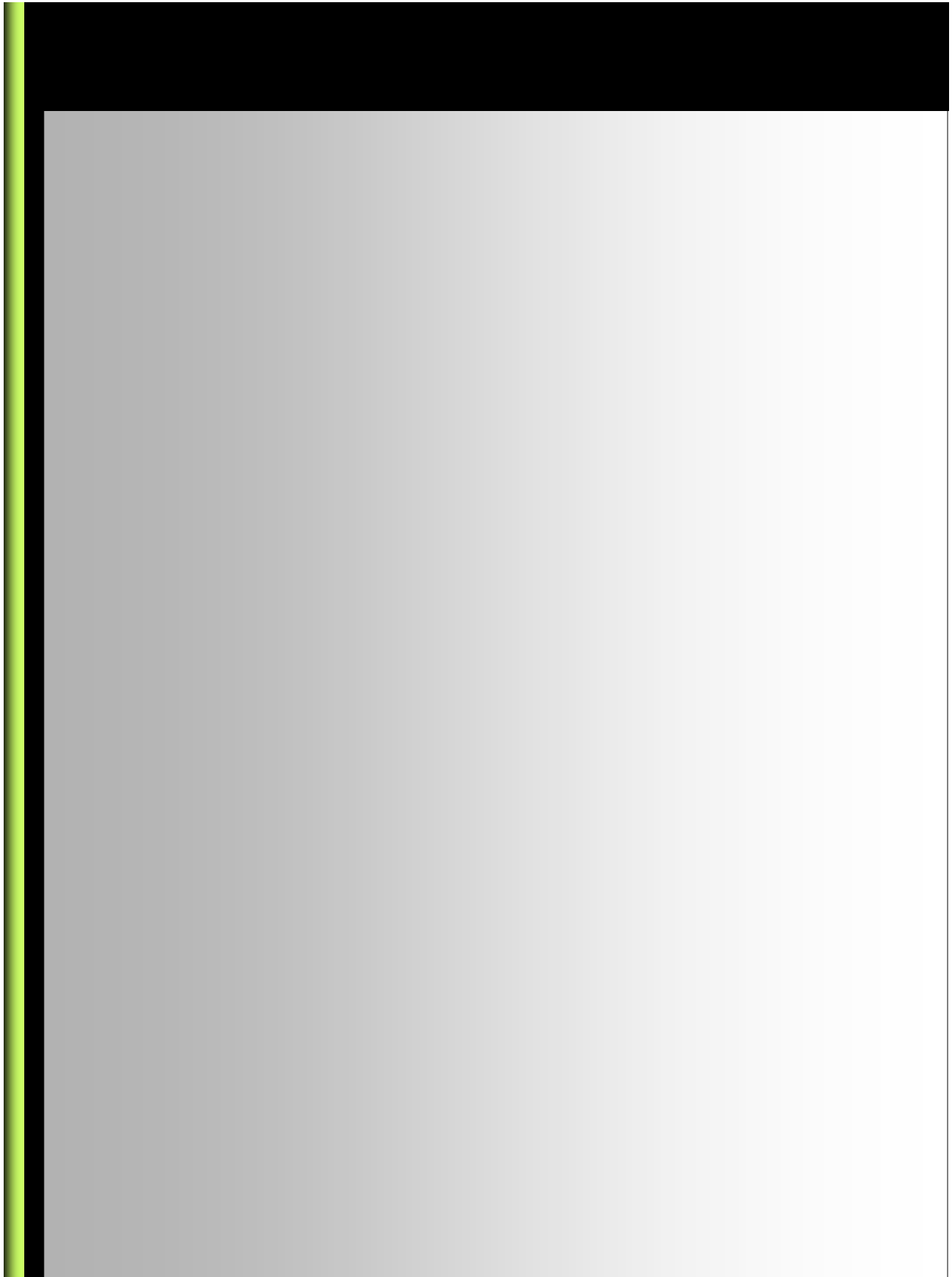
Bonnington Buffet

(min. 20 people)

Seasonal Fresh Fruit Cocktail and Assorted Yogurts. Scrambled Eggs, Choice of two Proteins: Bacon, Ham, or Sausage, and Fluffy Buttermilk Pancakes. An array of Fresh Baked Muffins, Scones and Croissants, Toast, Preserves and Butter, Coffee, Tea, Milk and Chilled Fruit Juices.

\$15.95

Above Prices do not include applicable taxes



Above Pricing does not include applicable taxes

LUNCH
(for 10 or more people)

Pizza

Assorted Pizza (2 slices per person)

Salad

Dessert

Coffee, Tea and Ice Water

\$9.95 per person

Sandwiches

Home-made Daily Soup or Salad

Assorted Meat and Vegetarian Sandwiches

Dessert

Coffee, Tea and Ice Water

\$8.95 per person

Quiche

Tossed Garden Greens

Quiche with Broccoli & Cheese

Dessert

Coffee, Tea and Ice Water

\$12.95 per person

Build Your Own Kaiser

Kaiser

Assorted Meats & Cheese

Condiments

Assorted Sandwich Vegetables

Assorted Pickles

Vegetable Tray

Dessert

Coffee, Tea and Ice Water

\$13.95 per person

Above Pricing does not include applicable taxes

PLATED LUNCH

Stir Fry

(10 or More)

*Asian Vegetable Medley
Chow Mein Noodles
Rolls and Butter
Add Chicken, Beef, or Prawns (\$2.95)
Coffee, Tea and Ice Water*

\$12.95 per person

Pasta

(10 or more)

*Chef's Choice Pasta
Choice of one of the following sauces:
Alfredo, Carbonara or Tuscan
Garlic Bread
Coffee, Tea and Ice Water*

\$12.95 per person

Grilled Salmon

(10 or more)

*Caesar Salad
Grilled Salmon Fillet with Herb Butter Medallion
Seasonal Vegetables
Herbed Rice
Breads & Butter
Coffee, Tea and Ice Water*

\$18.95 per person

Add Chef's choice Dessert to any meal for \$2.95/per person

Above Priced do not include applicable taxes

PLATED DINNER
(20 or more people)

Chicken Marsala

Caesar Salad
Chicken in a Mushroom Marsala Sauce
Herbed Long Grain Rice
Seasonal Vegetables
Coffee, Tea and Ice Water **\$19.95 per person**

New York Steak

Marinated Vegetable Salad
6oz NY Grilled to Perfection with Jack Daniels Peppercorn Sauce
Herb Roasted Potatoes
Seasonal Vegetables
Coffee, Tea and Ice Water **\$23.95 per person**

Stuffed Chicken

Minestrone Soup
Tossed Deluxe Garden Greens
Breast of Chicken Stuffed with Cranberry, Apple, & Brie
Seasonal Vegetables
Mini Yukon Gold Potatoes
Coffee, Tea and Ice Water **\$24.95 per person**

Pork Tenderloin

Tomato, Vegetable & Tortellini Soup
Triple Berry Spinach Salad with Tarragon Vinaigrette
Medallions of Pork Tenderloin in a Dijon Marsala Sauce
Roasted Vegetables
Baked Rice Pilaf
Coffee, Tea and Ice Water **\$27.95 per Person**

All Meals above include: Bread & Butter and Chef's Choice Dessert

Above Prices do not include applicable taxes

BUFFET DINNER *(20 or more people)*

Roast Beef

*Caesar Salad
Roast Beef
Yorkshire Pudding
Seasonal Vegetables
Mashed Potatoes and Gravy
Coffee Station and Ice Water*

\$24.95 per person

Moussaka

*Greek Salad
Beef and Vegetarian Moussaka
Pita and Hummus
Herbed Rice
Seasonal Vegetables
Coffee Station and Ice Water*

\$23.95 per person

Chicken Marsala

*Tossed Salad
Tomato and Cucumber Vinaigrette
Chicken with Mushroom Marsala Cream Sauce
Seasonal Vegetables
Rice Pilaf
Coffee Station and Ice Water*

\$25.95 per person

*All Meals above include: Bread & Butter and Chef's Choice Dessert
Note: Vegetarian Options are available upon request.*

Above Prices do not include applicable taxes

BUFFET ADDITIONS

Hot Buffet Additions

<i>Seafood Newburg</i>	<i>\$5.25 per person</i>
<i>Beef Stroganoff</i>	<i>\$4.25 per person</i>
<i>Roast Turkey & Trimmings</i>	<i>\$4.50 per person</i>
<i>Chicken/Beef Souvlaki</i>	<i>\$4.50 per person</i>
<i>BBQ Breast Chicken</i>	<i>\$4.50 per person</i>

COLD ADDITIONS

<i>Salads</i>	<i>\$2.50 per person</i>
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Above Prices do not include applicable taxes

PLATTERS FOR CONFERENCES/GATHERINGS

Wings

A platter of five dozen tender chicken drumettes to enjoy tossed in your choice of :

*Honey Mustard
BBQ
Diablo
Oriental Sauce*

Serves approximately 20 people)

\$58.00

A Tray to Relish

The Traditional Antipasto Favourites;

*Salami
Stuffed Olives
Jumbo Ripe Olives
Marinated Mushrooms
Artichoke Hearts
Gherkin Pickles
Cherry Tomatoes
Cheese
Hot Pickled Peppers*

(Serves approximately 20 people)

\$49.00

Above Prices do not include applicable taxes

PLATTERS FOR CONFERENCES/GATHERINGS

Cheese Tray

Assortment of artisan cheeses, Smoked Cheddar Cheese, Medium Cheddar Cheese, Swiss Cheese and Crackers.

(Serves approximately 10 people)

\$49.00

Vegetable Tray

A Crisp, Colourful Array of Dip-friendly Veggies such as: Cauliflower, Grape Tomatoes, Carrots, Celery, Cucumber, and Broccoli with a Tasty Dip.

(Serves approximately 20 people)

\$39.00

The Fruit Stand

Nature's Sweetest Treats in a Seasonal Assortment of: Watermelon, Cantaloupe, Honeydew Melon, Pineapple, Oranges and Red Grapes.

(Serves approximately 20 people)

\$49.00

Above Prices do not include applicable taxes

APPETIZERS/SNACKS FOR RECEPTIONS

Hors D'oeuvres

*Mini Quiches
Cocktail Meat Balls
Jalapeno Poppers
Assorted Crustinis
Devilled Eggs
Samossas
House-Made Ripple Mountain Potato Chips*

\$11.95 per dozen

De luxé Hors D'œuvres

*Souvlaki
Assorted Phyllo Pastries
Bread Bowls with Dips:
 *Spinach
 Garlic
 Southwestern
 Bean Dip*
Deluxe Cold Canapés
Deluxe Seafood Canapés
Jumbo Shrimp with House-Made Cocktail Sauce
House-Made Tortilla chips & Salsa
Sushi*

*\$15.95 per dozen
(Minimum of four dozen)*

Above Prices do not include applicable taxes

SUMMER BARBECUES *(For 20 or more people)*

WESTERN BBQ

*Hamburgers & Hot Dogs with all the Condiments
Potato Salad
Coleslaw
Slices of Watermelon*

\$11.95 per person

Eastern BBQ

*Chicken or Beef & Vegetable Kebabs Marinated & Grilled to
Perfection
Tossed Seasonal Greens
Pasta & Ham Salad
Sliced Tomato & Cucumber in Vinaigrette
Carrot & Raisin Salad
Slices of Honeydew, Cantaloupe & Watermelon*

\$15.95 per person

Southern BBQ

*Chicken & Ribs with BBQ Sauce
Rice Pilaf
Tossed Seasonal Greens
Sliced Tomato & Cucumber in Vinaigrette
Fresh Fruit Salad
Garlic Bread*

\$25.95 per person

Northern BBQ

*6oz. New York Strip or 8oz Sirloin Steak
Caesar Salad
Sliced Tomato & Cucumber in Vinaigrette
Marinated Mushrooms & Green Peppers
Garlic Bread
An Array of Sliced Cold Melons*

\$24.95 per person

Above Prices do not include applicable taxes



*Thank you for allowing us to provide the catering expertise
and service that a group such as you deserves.*

*Please contact us with your requests at:
direct 250-365-1311, cell 250-304-9049
Fax 250-365-1348
e-mail: catering@selkirk.ca*

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