



# CATERING MENU





Thank you for partnering with the Student Centre Food and Beverage Operations for your event. Our department is made up of The First Class Café (TFC), The Last Class Restaurant & Pub (TLC) and Brew Crew Promotions.

We are a proud Georgian College Students' Association (GCSA) facility, which means we are owned and operated by the students of Georgian. Our catering department is made up of a team of students who work on campus while pursuing their academic goals. Your partnership allows our team to gain valuable work experience and support themselves financially while working towards completing their post-secondary education.

We pride ourselves in creating a quality food and beverage experience, led by top-of-the-class customer service in an effort to exceed your expectations. We value your business and appreciate your support to over 175 students working within our operations.

Please contact our Catering Coordinator, Suzanne Sprenger, or our General Manager, Mick Kingston, if you have questions about our menu or require any assistance. Our menu is just a starting point; our team is here to support you throughout the planning and execution of your event, so please do not hesitate to reach out to us.

We look forward to serving you.

***Sincerely,***

**Mick Kingston**

**Suzanne Sprenger**



# TABLE OF CONTENTS

- 1 BEVERAGES
- 2 CAFÉ CREATIONS
- 3 BREAKFAST
- 6 LUNCH
- 10 SOUPS & SALADS
- 11 DINNER
- 13 HORS D'OEUVRES
- 16 SWEETS
- 17 VENUE CAPACITY/ CONTACT US



# BEVERAGES

## **REGULAR OR DECAFFEINATED COFFEE**

(minimum of 8 cups)  
\$1.55 /cup

## **REGULAR OR DECAFFEINATED RAINFOREST ALLIANCE FAIR TRADE COFFEE**

(minimum of 8 cups)  
\$1.75 /cup

## **ORANGE PEKOE TEA**

(minimum of 8 cups)  
\$1.55 /cup

## **HERBAL TEA**

Chai, Chamomile, Earl Grey, English  
Breakfast, Green, Lemon, Peppermint  
(minimum of 8 cups)  
\$1.65 /cup

## **LOOSE LEAF TEA**

African Nectar, Ginger Twist, Vanilla  
Bean  
(minimum of 8 cups)  
\$1.95 /cup

## **HOT CHOCOLATE**

(minimum of 8 cups)  
\$1.55 /cup

## **PITCHER OF POP**

Coke, Cream Soda, Diet Coke, Ginger  
Ale, Root Beer, Sprite  
\$8.99 /pitcher (10 x 6oz glasses)

## **PITCHER OF JUICE**

Cranberry, Iced Tea, Orange  
\$9.49 /pitcher (10 x 6oz glasses)

## **PITCHER OF PUNCH**

\$9.49 /pitcher (10 x 6oz glasses)

## **PITCHER OF ICE WATER**

\$2.99 /pitcher (10 x 6oz glasses)

## **MOCKTAIL**

Orange Peach, Raspberry Pineapple,  
Strawberry Lemonade  
\$2.99 /each (10oz)

## **SMOOTHIE**

Berry Blast, Peach Mango, Strawberry  
Banana  
\$3.79 /each (8oz)  
\$5.99 /each (16oz)

## **WHITE OR CHOCOLATE MILK**

\$2.79 /each (473mL)

## **CANNED JUICE**

\$1.69 /each

## **CANNED POP**

\$1.69 /each

## **BOTTLED WATER**

\$1.69 /each (355mL)  
\$2.29 /each (591mL)

## **BOTTLED SPARKLING WATER**

\$2.99 /each (591mL)

## **FRUIT-INFUSED WATER**

60oz pitcher (serves 10 people) |  
\$5.79 /each  
240oz pitcher (serves 40 people) |  
\$19.99 /each



# CAFÉ CREATIONS

*Please inform us of any allergies or dietary restrictions prior to your event so that we can best serve you.*

## FRESHLY BAKED COOKIES

White Chocolate Macadamia Nut, Chocolate Chunk, Double Chocolate Chunk, Oatmeal Raisin, Rainbow Chip

1 oz \$0.69 /each      \$7.99 /dozen  
2 oz \$1.15 /each      \$13.49 /dozen

## DANISHES

Apple, Raspberry, Maple, Cinnamon  
\$1.25 /each      \$14.29 /dozen

## SEASONAL WHOLE FRUIT

Apples, Oranges, Bananas  
\$1.09 /each      \$12.99 /dozen

## MUFFINS

Banana, Blueberry, Caramel Swirl, Carrot, Fruit Bran, Lemon Cranberry

Mini \$0.55 /each      \$6.49 /dozen  
Reg. \$1.99 /each      \$20.99 /dozen with butter

## TRADITIONAL DESSERT SQUARES

Brownie, Butter Tart, Carrot Cake, Nanaimo  
\$1.49 /each      \$16.49 /dozen

## COFFEE HOUSE SWEETS

Assorted dozen: Salted Caramel & Pretzel Brownie, Vegan Wild Blueberry Crumble, Traditional Italian Tiramisu  
\$29.99 /dozen

## FRESH SEASONAL FRUIT PLATTER

\$3.79 /each (serves 1 person)  
\$39.99 /platter (serves 12-15 people)

## YOGURT & FRUIT PARFAITS

\$4.49 /each (10oz)

## INDIVIDUAL YOGURTS

Blueberry, Peach, Raspberry, Vanilla  
\$1.29 /each      \$14.99 /dozen

## MINI BUTTER CROISSANTS

\$0.99 /each      \$10.99 /dozen

## GRANOLA & SNACK BARS

Nature Valley, Honey & Oat, Rice Krispy Snacks  
\$1.29 /each      \$14.99 /dozen

## INDIVIDUAL CEREAL BOWLS

Corn Pops, Frosted Flakes, Fruit Loops, Rice Krispies, Special K  
\$3.99 /each

## INDIVIDUAL OATMEAL

Maple & Brown Sugar, Apple Cinnamon  
\$3.99 /each

*\*Add fresh berries for an additional cost*

## SWEET BREAKFAST BREADS

Lemon Poppy Seed, and Raspberry Yogurt. Served with whipped butter, minimum of 8 people  
\$13.99 (serves 8 people)





# BREAKFAST

## **CONTINENTAL BREAKFAST**

Butter Croissants, Assorted Mini Muffins, Danishes, Fresh Seasonal Fruit, Coffee, Tea, and Juice  
\$8.99 /per person

## **HEALTHY BREAKFAST**

Fresh Seasonal Fruit, Yogurt, Assorted Oatmeal, Coffee, Tea, and Juice  
\$9.99 /per person

## **BAGEL BREAKFAST SANDWICH**

Cheese Bagel, Fried Egg, Bacon, Tomato, Cheddar Cheese, Mayonnaise  
\$5.29 /each



## **PANCAKE BREAKFAST**

Pancakes, Chef's Choice of Bacon or Breakfast Sausage, Fresh Seasonal Fruit, Coffee, Tea, and Juice  
\$10.99 /per person

\*Add Blueberries or Chocolate Chips \$0.69

## **FRENCH TOAST BREAKFAST**

French Toast, Chef's Choice of Bacon or Breakfast Sausage, Fresh Seasonal Fruit, Coffee, Tea, and Juice  
\$11.49 /per person

## **TLC BREAKFAST**

Scrambled Eggs, Chef's choice of Bacon or Breakfast Sausage, Home Fries, Mini Croissants, Fresh Seasonal Fruit, Coffee, Tea, and Juice  
\$12.99 /per person

## **ULTIMATE BREAKFAST**

Scrambled Eggs, Bacon, Sausage, Home Fries, Pancakes, French Toast, Fresh Seasonal Fruit, Coffee, Tea, and Juice  
\$14.99 /per person

## **RED PEPPER, SPINACH, & FETA QUICHE**

Quiche, Chef's choice of Bacon or Sausage, served with Potato Home Fries, Fresh Seasonal Fruit, Coffee, Tea, and Juice  
\$14.49 /per person

*Please note: All breakfast selections are served buffet-style, unless otherwise arranged.*

*Please inform us of any allergies or dietary restrictions prior to your event so that we can best serve you.*









# LUNCH

**All Lunch selections are served with Freshly Baked Cookies or Dessert Squares, and Assorted Cold Beverages.**

*Please see the Beverage section for additional options.*

*Substitutions can be made at an additional cost.*

*Add soup (8oz) to any lunch for \$3.49.*

*Please note: All lunch selections are served buffet-style, unless otherwise arranged.*

*Please inform us of any allergies or dietary restrictions prior to your event so that we can best serve you.*

## **TLC DELI LUNCH**

Roast Beef, Black Forest Ham, Smoked Turkey Breast, Egg Salad, Tuna Salad, and Falafel. Built on Brioche, Multigrain, and Ciabatta Breads, Spinach & Whole Wheat Tortillas. Garnished with Lettuce, Tomato, and Cheese. Served with Garden Salad.

\$13.99 /per person

\*Gluten-free bread available for \$0.79

## **BISTRO WRAPS & SALADS**

Assorted Grilled Chicken Bruschetta, Grilled Chicken Caesar, and Turkey Bacon Club Wraps. Served with Garden Salad.

\$14.49 /per person

## **BRIOCHE SANDWICHES**

**Grilled Chicken:** Swiss Cheese, Lettuce, Tomato, Basil Mayo, on Brioche Bun.

**Roasted Portobellos:** Red Peppers, Swiss Cheese, Lettuce, Tomato, Hummus, on Brioche Bun.

Served with Garden Salad.

\$14.99 /per person

\*Gluten-free bread available for \$0.79

## **VEGGIE "MEDI" WRAPS**

Crispy Chickpea Falafels, Lettuce, Tomato, Cucumbers, Red Onion, Black Olives, Feta Cheese, Tzatziki Sauce, on Spinach Wraps.

Served with Garden Salad.

\$12.99 /per person

\*Add Grilled Chicken \$4.29

## **TERIYAKI-GLAZED STIR FRY**

Teriyaki Grilled Chicken or Hoisin BBQ Beef, Pan-Flashed Stir Fried Vegetables, Steamed Rice, Sesame Seeds, and Scallions.

\$15.49 /per person

\*Add Garden Salad \$3.49

## **TRADITIONAL LASAGNA**

Meat or Garden Vegetable Lasagna.

Served with Garlic Bread and Caesar Salad

\$14.99 /per person

(minimum of 8 people)

## **FAJITAS**

Chili-Spiked Chicken or Beef, Sautéed Peppers & Onions, Lettuce, Cheese, Sour Cream, Salsa. Served with Fajita Rice, Flour Tortillas, and Hot Sauce.

\$16.99 /per person

\*Add Garden Salad \$3.49

\*Add Tortilla Chips & Guacamole \$2.79

## **SOUVLAKI**

Marinated Chicken or Pork Souvlaki, Tzatziki Sauce, Steamed Rice, Grilled Flatbread.

Served with Greek Salad.

\$16.99 /per person

## **GRILLED CHICKEN, PENNE PRIMAVERA & SALAD**

Grilled Chicken Breast, Penne Pasta, Tomato Primavera Sauce.

Served with Caesar or Garden Salad.

\$15.49 /per person

## **HOME-MADE MAC & CHEESE**

Double Elbow Noodles, Three Cheese Sauce, and Fresh Herbs.

Served with Caesar Salad.

\$14.29 /per person

*continued on next page*





# LUNCH

## CAULIFLOWER CURRY

Sautéed Cauliflower, Chickpeas, Onions, Steamed Basmati Rice, and Aromatic Butter Curry Sauce. Served with Grilled Naan Bread.

\$14.49 /per person

## GRILLED BBQ CHICKEN BREAST

Grilled & Sauced Chicken Breast, Garlic Mashed Potatoes, BBQ Gravy, Honey Glazed Carrots. Served with Garden Salad.

\$16.49 /per person (4oz)      \$18.49 /per person (6oz)

## TLC TACOS

Chili Spiked Ground Beef, Grated Cheese, Shredded Lettuce, Green Onions, Sour Cream, and Salsa. Served with Flour Tortillas, Fajita Rice, and Hot Sauce.

(minimum 8 people)

\$13.99 /per person

\*Add Tortilla Chips & Guacamole \$2.79 /per person

\*Substitute Chili Spiked Vegan "Beyond Ground Beef" \$1.99 /per person

## BUILD YOUR OWN TLC SALAD BAR

Romaine and Baby Lettuces, Grilled Chicken Breast, Falafels, Chick Peas, Carrots, Cucumbers, Red Onion, Grape Tomatoes, Bell Peppers, Olives, Dried Cranberries, Sunflower Seeds, Garlic Croutons, Feta Cheese, and Cheddar Cheese.

Served with Balsamic and Ranch Dressing.

(minimum 8 people, maximum 40 people)

\$17.99 /per person

## SOUP, SALAD & ARTISAN SLIDER TRIO

Turkey Bacon Club with Basil Mayo, Roast Beef and Swiss with Horsey Mayo, Mediterranean Tuna Flatbread, Roasted Pepper, and Falafel with Hummus. Served with Home-made Chef Inspired Soup of the Day and Garden Salad.

\$17.99 /per person

## BREADED CHICKEN STRIPS

Side of French Fries or Garden Salad. Served with Plum Sauce, Freshly-Baked Cookies, and Assorted Beverages.

\$14.99 /per person

## ALL BEEF HOT DOG

Served with Traditional Condiments, Freshly-Baked Cookies, and Assorted Beverages.

\$5.99 /per person

## SMOKED DEBRAZINI SAUSAGE

Served with Traditional Condiments, Freshly-Baked Cookies, and Assorted Beverages.

\$8.49 /per person

\*Add Garden Salad \$3.49 /per person

## 6oz CHEESEBURGER

Served with Traditional Condiments, Freshly-Baked Cookies, and Assorted Beverages.

\$11.49 /per person

\*Add Garden Salad \$3.49 /per person

## 4oz GEORGIAN GRIZZLY BURGER

Served with Traditional Condiments.

\$6.29 /each

\*Add Cheddar Cheese \$0.99 /each

\*Add Cookie \$1.15 /each

\*Add Pop \$1.59 /each

\*Substitute "4oz Beyond Beef Patty" \$1.99 /each

## DELUXE BBQ LUNCH

6oz Cheeseburger or 6oz Grilled Chicken Breast, on Kaiser Bun. Served with Traditional Condiments, Garden Salad, Freshly-Baked Cookies, and Assorted Beverages.

\$15.99 /per person

## PIZZA

16" Pizza (serves 5-6 people)

Deluxe, Hawaiian, or Pepperoni

\$18.99

Vegetarian, or Three-Cheese

\$16.99

\*Add Garden Salad \$3.49

\*12" gluten-free cauliflower crust (serves 2-3 people) available add \$2.49

\*Pizzas do not include beverage or dessert

---

## ADD-ONS

Grilled Tofu (4oz) | \$3.99 /each

Beyond Meat Patty (4oz) | \$4.49 /each

Falafels (4pcs) | \$1.99 /each



# BOXED LUNCH

**t1c**  
thelastclass

### **BOXED DELI SANDWICH/WRAP LUNCH**

Ham, Turkey, Beef, Egg, Tuna, or Falafel, on a Whole Wheat Wrap or Kaiser Bun. Served with an Apple, Carrots & Celery Sticks, Freshly-Baked Cookie, and Pop, Juice or Bottled Water.

\$13.99 /per person

\*Gluten-free bread available for \$0.79

### **BOXED BISTRO GRILLED CHICKEN OR VEGGIE "MEDI" WRAP**

Grilled Chicken, Swiss Cheese, Lettuce, Tomato, Basil Mayo in a Spinach Wrap or; Chick Pea Falafels, Feta Cheese, Lettuce, Tomato, Cucumber, Red Onion, Olives, Tzatziki Sauce in a Spinach Wrap. Served with an Apple, Carrots & Celery Sticks, Hummus, Freshly-Baked Cookie, and Pop, Juice or Bottled Water.

\$14.99 /per person

---

### **ADD-ONS**

<i>Chips</i>	\$1.29
<i>Whole Fruit</i>	\$1.09
<i>Snack Bar</i>	\$1.29
<i>Yogurt</i>	\$1.29
<i>Garden Salad</i>	\$3.49
<i>Pasta Salad</i>	\$3.99
<i>Quinoa Salad</i>	\$3.99
<i>Couscous Salad</i>	\$3.99





# SOUP & SALAD

Soup is served by the bowl \$5.99 (8oz)

Add soup to any lunch or dinner option for \$3.49

Salads are priced per person when added to a meal

Add Bread Rolls & Butter \$9.99 per dozen or \$0.89 each

BEEF BARLEY  
CHICKEN & RICE  
COUNTRY VEGETABLE  
CLASSIC CHICKEN NOODLE  
COCONUT CURRY & BASIL  
CREAM OF BROCCOLI  
ROASTED BUTTERNUT SQUASH  
ROASTED RED PEPPER  
TOMATO BISQUE  
VEGETABLE MINISTRONE  
CHEF'S SOUP OF THE DAY

## **GARDEN SALAD**

Spring Lettuce, Cherry Tomatoes, Cucumber, Carrot, and Red Onion. Served with your choice of dressing: Raspberry, Ranch, Italian, Greek or Balsamic.  
\$3.49 /per person

## **CAESAR SALAD**

Romaine Lettuce, Bacon Bits, Parmesan, Garlic Croutons, and Caesar Dressing.  
\$3.99 /per person

## **LOADED POTATO SALAD**

Red Skin Potato, Cheddar, Red Onions, Scallions, Smoked Bacon, and Creamy Dill Dressing.  
\$3.99 /per person

## **CURRIED COUSCOUS SALAD**

Couscous, Grape Tomatoes, Cucumber, Red Onion, Celery, Coriander, and Curry Dressing.  
\$3.99 /per person

## **MEDITERRANEAN PASTA SALAD**

Penne, Feta Cheese, Bell Peppers, Red Onion, Olives, Cherry Tomatoes, and Oregano Vinaigrette.  
\$3.99 /per person

## **CAJUN BROCCOLI & CHEDDAR SALAD**

Broccoli Florets, Red Onion, Cheddar Cheese, Fresh Herbs, and Cajun Spiked Ranch Dressing.  
\$4.49 /per person

## **QUINOA SALAD**

Steamed Quinoa Grains, Chickpeas, Cucumber, Tomato, Parsley, and Sweet Balsamic Dressing.  
\$3.99 /per person

## **VILLAGE GREEK SALAD**

Heritage Lettuce, Red Pepper, Tomato, Cucumber, Red Onion, Black Olives, Feta Cheese, and Greek Oregano Dressing.  
\$3.99 /per person





# DINNER

*All Dinner selections are served with Chef's Choice of Salad, Freshly Baked Cookies or Dessert Squares, Assorted Cold Beverages, Coffee, and Tea.*

*Please see the beverage section for additional options.  
Substitutions can be made for an additional cost.*

## MEDITERRANEAN STUFFED CHICKEN BREAST

Spinach & Feta Stuffing, Garlic-Mashed Potatoes, Seasonal Vegetables, Roasted Tomato, and Red Pepper Sauce.  
\$23.99 /per person

## GOAT CHEESE STUFFED CHICKEN SUPREME

Charred Red Pepper & Goat Cheese Stuffing, Garlic Mashed Potatoes, Seasonal Vegetables, Basil, and Balsamic Reduction.  
\$24.99 /per person

## SLOW-ROASTED TURKEY DINNER

Traditional Bread Stuffing, Mashed Potatoes, Seasonal Vegetables, Gravy, and Cranberry Sauce.  
(minimum of 12 people)  
\$26.99 /per person

## OVEN ROASTED PRIME RIB

8oz Prime Rib, Garlic-Mashed Potatoes, Seasonal Vegetables, Red Wine Au Jus, and Horseradish.  
(minimum of 15 people)  
\$36.99 /per person  
\*Beef cooked to medium.

## NY STRIPLOIN STEAK (8oz)

Red Skin Mashed Potatoes, Seasonal Vegetables, and Steak Sauce.  
\$31.99 /per person  
\*Beef cooked to medium.

## GRILLED BEEF TENDERLOIN STEAK (7oz)

Garlic Mashed Potatoes, Seasonal Vegetables, and Peppercorn Sauce.  
\$36.99 /per person  
\*Beef cooked to medium.

## STUFFED BELL PEPPERS

Grilled Vegetable, Chick Pea & Quinoa Stuffing, Red Pepper & Tomato Coulis, Crumbled Goat Cheese, Balsamic Reduction, and Fresh Herbs.  
\$18.99 /per person

## MAPLE & TERIYAKI SEARED SALMON

Roasted Tomato Basmati Rice, Seasonal Vegetables, and Maple Chipotle Glaze.  
\$25.99 /per person

## HAND-BREADED CHICKEN PARMESAN

Double Elbow Noodles, Olive Oil, Tomato Basil Sauce, Parmesan, Mozzarella, and Fresh Herbs.  
\$19.99 /per person

## FRESHLY-BAKED DINNER ROLLS & WHIPPED BUTTER

\$9.99 /dozen      \$0.89 /each

---

## ADD-ONS

Grilled Tofu (4oz) | \$3.99 /each  
Beyond Meat Patty (4oz) | \$4.49 /each  
Falafels (4pcs) | \$1.99 /each







# HORS D'OEUVRES



## **PIEROGIES**

Potato & Cheese Pierogies, Red Onion, Bacon, Scallions, Cheddar, Mozzarella, and Sour Cream.  
\$10.99 /dozen

## **BAKED GARLIC BREAD WITH CHEESE**

Garlic-Brushed Baguette, Cheddar, Mozzarella, and Fresh Herbs.  
\$14.99 /dozen  
\*Add Bacon \$2.99

## **FETA BRUSCHETTA**

Garlic-Brushed Baguette, Diced Tomato, Sweet Onions, Fresh Basil, Feta Cheese, and Aged Balsamic.  
\$15.99 /dozen

## **THAI CHICKEN BALLS**

Battered Chicken Pieces, Sweet Chili Sauce, and Sesame Seeds.  
\$16.99 /dozen

## **VEGETABLE SAMOSAS**

Curry-Spiced Potato & Pea Filling, and Cumin Raita Sauce.  
\$13.99 /dozen

## **POACHED TIGER SHRIMP**

Traditional Cocktail Sauce.  
\$19.99 /dozen

## **SPRING ROLLS**

Asian Vegetable Filling, and Sweet Chili Sauce.  
\$13.99 /dozen

## **TOMATO & BOCCONCINI SKEWERS**

Bocconcini Cheese, Cherry Tomatoes, Red Onion, Basil Mayo, and Balsamic.  
\$21.99 /dozen

## **SATAYS**

**BBQ Braised Beef**  
\$23.99 /dozen  
**Sundried Tomato Chicken**  
\$21.99 /dozen

## **CROSTINIS**

**Roasted Red Pepper, and Goat Cheese:**  
\$18.99 /dozen  
**Mushroom Bruschetta:**  
\$18.99 /dozen

## **FRIED RISOTTO ARANCINI**

Spinach & Parmesan Filling, Tomato Basil Sauce, and Aged Balsamic.  
\$19.99 /dozen

## **ROASTED TOMATO & FETA TARTS**

Grape Tomatoes, Caramelized Onion, Feta Cheese, Fresh Herbs, and Heavy Cream.  
\$15.99 /dozen

## **SPANAKOPITAS**

Spinach and Feta Stuffed Phyllo Pastry. Served with Greek Tzatziki.  
\$15.99 /dozen





## \*BY THE DOZEN

### **BROCCOLI & CHEDDAR POTATO POPPERS**

Cheddar, Sour Cream, and Scallions.  
\$15.99 /dozen

### **BBQ PULLED BEEF POTATO SKINS**

Cheddar, Scallions, and BBQ Sauce.  
\$18.99 /dozen

### **BREADED CHICKEN TENDERS**

Served with Plum Sauce.  
\$19.99 /dozen

### **MEATBALLS**

Tomato Marinara, Swedish, or Sweet & Spicy.  
\$13.99 /dozen

### **ARTISAN CHEESE & CRACKERS**

Chef's Gourmet Cheese Selection, Grapes, Pecans, and Assorted Crackers.  
\$7.99 /person  
(minimum 25 people)





# HORS D'OEUVRES \*BY THE PLATTER

## ARTISAN DELI SLIDERS

**Deli Smoked Turkey & Basil Mayo:** Heritage Lettuce, Tomato, Cheddar Cheese, Bacon, Basil Mayo, Brioche Slider Bun  
\$4.79 /each

**Horseradish Spiked Roast Beef & Swiss:** Heritage Lettuce, Tomato, Dill Pickle, Swiss Cheese, Horseradish Mayo, Brioche Slider Bun  
\$4.79 / each

**Mediterranean Vegetable Tuna:** Heritage Lettuce, Tomato, Red & Green Peppers, Onion, Olives, Greek Dressing, Grilled Naan Flatbread  
\$3.99 /each

**Roasted Red Pepper & Falafel:** Heritage Lettuce, Tomato, Charred Pepper & Onion, Hummus, Grilled Naan Flatbread  
\$3.79 /each

## PUB STYLE SLIDERS

**Bacon Cheeseburger;** Bacon, Cheddar Cheese, Crispy Onions, and Garlic Mayo.  
\$3.79 /each

**BBQ Braised Beef;** Crispy Onions, and Chipotle Mayo.  
\$3.79 /each

## DELI SANDWICHES & WRAPS

Roast Beef, Black Forest Ham, Smoked Turkey Breast, Egg Salad, Tuna Salad, and Falafel. Built on Brioche, Multigrain, and Ciabatta Breads, Spinach & Whole Wheat Tortillas. Garnished with Lettuce, Tomato, and Cheese. Served with Garden Salad.

\$7.29 /per person

\*Gluten-free bread available for \$0.79

## GARDEN VEGETABLE CRUDITÉ PLATTER

Seasonal Vegetables, Creamy Ranch Dip

\$3.99 /per person

\$39.99 /platter (serves 12-15 people)

## NACHOS & SALSA

\$1.99 /per person

## TORTILLAS & GUACAMOLE

\$2.79 /per person

## HOMEMADE CHIPS & DIP

Onion Chip Dip

\$2.79 /per person

## FLATBREADS & DIPS

Naan Bread, Crostinis, Tri-Coloured Tortilla Chips, Hummus, Tzatziki & Roasted Red Pepper Dip

\$5.99 /per person

## FRESH SEASONAL FRUIT PLATTER

\$3.59 /per person

\$39.99 /platter (serves 12-15 people)

## DOMESTIC CHEESE & CRACKER PLATTER

\$4.99 /per person

\$59.99 /platter (serves 12-15 people)

## HAND DUSTED CHICKEN WINGS

Choice of: Mild, Medium, Hot, Buffalo, Sweet Chili, Honey Garlic, or Cajun

2lbs (16 pieces)

\$22.99

5lbs (40 pieces)

\$52.99

10lbs (80 pieces)

\$99.99

# SWEETS



## FRESHLY BAKED COOKIES

White Chocolate Macadamia Nut, Chocolate Chunk, Double Chocolate Chunk, Chocolate Pecan, Oatmeal Raisin, Rainbow Chip

1 oz \$0.69 /each      \$7.99 /dozen  
2 oz \$1.15 /each      \$13.49 /dozen

## TRADITIONAL DESSERT SQUARES

Brownie, Butter Tart, Carrot Cake, Nanaimo  
\$1.49 /each      \$16.49 /dozen

## COFFEE HOUSE SWEETS

Assorted: Salted Caramel & Pretzel Brownie, Vegan Wild Blueberry Crumble, and Traditional Italian Tiramisu  
\$29.99 /dozen

## CHOCOLATE-COVERED STRAWBERRIES

\$24.49 /dozen

## DEEP DISH APPLE PIE

Dusted Sugar, Whipped Cream, Seasonal Berries  
\$4.99 /slice  
(minimum 8 people)

## FESTIVE PUMPKIN PIE

Cinnamon Sugar, Whipped Cream, Seasonal Berries  
\$4.99 /slice  
(minimum 8 people)

## NEW YORK CHEESECAKE

Dusted Sugar, Whipped Cream, Seasonal Berries  
\$5.99 /slice  
(minimum 8 people)

## VANILLA ICE CREAM

\$1.99 /scoop

## BUTTER TARTS

\$2.29 /each

## GLUTEN FREE FUDGE BROWNIES

\$3.49 /each

## GLUTEN FREE CHOCOLATE CHIP COOKIES

\$1.79 /each

## ICE CREAM SANDWICH

\$1.99 /each

# VENUE

Seating for up to 200 people on main floor

Seating for 275 over two floors

Up to 650 people cocktail reception-style

60 person licensed roof-top patio

14 person private boardroom

Multi-media available in all venue spaces

We have many other venues at the campus where we can cater from 5 to 1500 guests

# CONTACT US

(705) 728-1968 ext.5275

[catering@georgiancollege.ca](mailto:catering@georgiancollege.ca)

[TheLastClass.ca](http://TheLastClass.ca)

The Last Class is dedicated to providing the most enjoyable experience possible for all your catering needs.

From our licensed bar and dining room to our friendly and professional staff, we pride ourselves in delivering quality food & service.

We look forward to meeting with you to discuss how we can help you create a memorable event.





