



CATERING MENU

SERVING YOU, OUR COMMUNITY



Thank you very much for partnering with the Student Centre Food and Beverage Operations for your event. Our department is made up of The First Class Café, The Last Class Restaurant and BrewCrew Promotions. We are a proud Georgian College Student Association 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 support allows our team to gain valuable work experience and be supported financially while working towards completing their Post-Secondary Education.

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

All money raised in our operations goes back to the students of Georgian College through the Georgian College Students Association allowing us to host events, provide activities, support our student clubs and fund bursaries while our students are on their academic journeys.

Feel free to contact our Catering Coordinator, Suzanne Sinclair or our General Manager, Mick Kingston if you have any questions about our menu or require assistance in your planning. Our menu is just a starting point, our team is here to support you throughout the planning and execution of your event so please don't hesitate to reach out.

We look forward to serving you.

Sincerely



Mick Kingston



Suzanne Sinclair

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Please inform us of any dietary restrictions prior to your function

FRESHLY BAKED COOKIES

White Chocolate Macadamia Nut, Chocolate Chunk, Double Chocolate Chunk, Chocolate Pecan, Oatmeal Raisin or Monster

1 oz \$0.65 each \$7.49 per dozen
2 oz \$1.09 each \$12.99 per dozen

THREE-BITE PASTRIES

Apple, Raspberry, Maple or Cinnamon
\$1.19 each \$13.49 per dozen

SEASONAL WHOLE FRUIT

Apples, Oranges & Bananas
\$1.09 each \$12.99 per dozen

MUFFINS

Carrot, Raisin Bran, Chocolate Chip, Blueberry, Fruit Bran, Banana & Lemon Cranberry
Mini \$0.55 each \$6.29 per dozen
Regular \$1.79 each \$18.99 w/ butter per dozen

TRADITIONAL DESSERT SQUARES

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

FRESH SEASONAL FRUIT PLATTER

\$3.59 per person

YOGURT & FRUIT PARFAITS

\$4.49 each

INDIVIDUAL YOGURT

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

SMOOTHIES (8OZ)

Strawberry/Banana, Berry Blast or Tropical Treat
\$3.79

MINI BUTTER CROISSANTS

\$0.99 each \$10.99 per dozen

GRANOLA & SNACK BARS

Special K, Honey & Nut, Rice Krispies, Nature Valley
\$1.29 each \$14.99 per dozen

INDIVIDUAL CEREAL BOWLS

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

INDIVIDUAL OATMEAL

Maple & Brown Sugar or Apple Cinnamon \$3.99
Add Fresh Berries - for an additional cost

BEVERAGES

REGULAR OR DECAFFEINATED COFFEE | \$1.40 per cup

(minimum of 8 cups)

ORANGE PEKOE TEA | \$1.40 per cup

(minimum of 8 cups)

ASSORTED HERBAL & SPECIALTY TEA | \$1.59 per cup

Chai, Chamomile, Earl Grey, English Breakfast,
Green, Lemon or Peppermint

HOT CHOCOLATE | \$1.40 per cup

(minimum of 8 cups)

PITCHER OF POP | \$8.49

(10 x 6oz glasses)

Coke, Diet Coke, Sprite, Ginger Ale, Fanta Orange
or Barq's Root Beer

PITCHER OF JUICE | \$8.99

(10 x 6oz glasses)

Orange, Cranberry or Ice Tea

PITCHER OF PUNCH | \$9.49

(10 x 6oz glasses)

PITCHER OF ICE WATER | \$2.99

(10 x 6oz glasses)

CANNED JUICE | \$1.59

CANNED POP | \$1.59

BOTTLED WATER (355ML) | \$1.59

BOTTLED WATER (591ML) | \$2.25

FRUIT-INFUSED WATER

60oz Pitcher (serves 10 ppl) | \$5.49

240oz Pitcher (serves 40 ppl) | \$18.99

*Other varieties of beverage available
on request include; Bottled Pop & Juice,
Milk, Chocolate Milk, Monster & Vitamin
Water, Sparkling Water*

BREAKFAST

CONTINENTAL BREAKFAST | \$8.49

Assorted Mini Muffins, Butter Croissants & Mini Pastries, Fresh Seasonal Fruit, Coffee, Tea & Juice (3 pastries per person)

HEALTHY BREAKFAST | \$9.40

Fresh Seasonal Fruit, Yogurt, Assorted Oatmeal, Coffee, Tea & Juice

BAGEL BREAKFAST

SANDWICH | \$4.99

Cheese Bagel, Fried Egg, Bacon, Tomato, Cheddar Cheese, Mayonnaise

PANCAKE BREAKFAST | \$10.99

Pancakes, Chef's choice of Peameal, Bacon or Breakfast Sausage, Fresh Seasonal Fruit
Coffee, Tea & Juice

Add Blueberries or Chocolate Chips \$0.69

FRENCH TOAST BREAKFAST | \$11.49

French Toast, Chef's choice of Peameal, Bacon or Breakfast Sausage, Fresh Seasonal Fruit, Coffee, Tea & Juice

TLC BREAKFAST | \$11.99

Scrambled Eggs, Chef's choice of Peameal, Bacon or Breakfast Sausage, Home Fries, Mini Croissants, Fresh Seasonal Fruit, Coffee, Tea & Juice

ULTIMATE BREAKFAST | \$13.99

Scrambled Eggs, Bacon, Sausage, Home Fries, Pancakes, French Toast, Fresh Seasonal Fruit, Coffee, Tea & Juice

FRITTATA | \$12.99

Ham, Onions, Peppers, Cheddar, Home Fries & Fresh Seasonal Fruit, Coffee, Tea & Juice

Also available Vegetarian

Please note: All breakfast selections are served buffet style unless otherwise arranged

Please inform us of any dietary restrictions prior to your function

Egg whites available upon request

All lunch selections include one soft drink or bottle of water per person

Please see the beverage section for additional options

All lunch selections are served with assorted squares or freshly baked cookies

Substitutions can be made at an additional cost

Add soup to any lunch for \$3.49

Please note: All lunch selections are served buffet style unless otherwise arranged

Please inform us of any dietary restrictions prior to your function

DELI SANDWICHES, WRAPS & SALAD | \$12.99

Turkey, Ham, Roast Beef, Egg Salad, Tuna Salad, Freshly Baked Kaisers & Wraps, Cheddar & Swiss Cheese, Lettuce, Tomato, Mustard, Mayonnaise & Garden Salad

Gluten free bread available for an additional cost

BISTRO WRAPS & SALADS | \$13.99

Grilled Chicken & Bruschetta, Chicken Caesar & Turkey Club & Garden Salad

GRILLED CHICKEN & PORTOBELLO SANDWICHES | \$14.99

Grilled Chicken on a Brioche Bun, Swiss Cheese, Lettuce, Tomato & Pesto Mayo

Grilled Portobello Mushroom on a Brioche Bun, Swiss Cheese, Lettuce, Tomato, Roasted Red Pepper Hummus & Garden Salad

Gluten free bread available for an additional cost

VEGGIE "MEDI" WRAPS | \$11.99

Crispy Chickpea Falafels, Lettuce, Tomato, Cucumbers, Red Onion, Black Olives, Feta Cheese, Mediterranean Tzatziki Sauce in Spinach Wraps & Garden Salad

Add Grilled Chicken \$3.99

TERIYAKI GLAZED STIR FRY | \$13.99

Teriyaki Grilled Chicken or Beef, Pan Flashed Asian Vegetables, Steamed Rice, Sesame Seeds & Scallions. Add Garden Salad \$3.49

OVEN BAKED QUICHE FLORENTINE | \$10.79

Baby Spinach & Cheddar Cheese Quiche & Garden Salad

TRADITIONAL LASAGNA | \$13.99

(minimum of 8 people)

Meat or Garden Vegetable Lasagna, Garlic Bread & Caesar Salad

MEXICAN FAJITAS | \$15.99

Chili Spiked Chicken or Beef, Sautéed Bell Peppers & Onions, Lettuce, Cheese, Sour Cream, Salsa, Mexican Rice & Flour Tortillas

Add Garden Salad \$3.49

GREEK SOUVLAKI | \$16.29

Marinated Chicken or Pork Souvlaki, Garlic Tzatziki Sauce, Steamed Rice, Grilled Flatbread & Greek Salad

GRILLED CHICKEN, PENNE PRIMAVERA & SALAD | \$13.99

Grilled Chicken Breast, Penne Pasta, Tomato Primavera Sauce, Caesar or Garden Salad

THREE CHEESE CAPPELLETTI | \$14.49

Cheese Filled Pasta, Tomato Cream Sauce, Baked with Parmesan, Cheddar & Mozzarella & served with Garlic Bread

Add Garden Salad \$3.49

PASTA DUO | \$15.99

Penne Pasta, Roasted Tomato Basil Sauce & Sautéed Primavera Vegetables and;

Fusilli Pasta with White Wine Cream Sauce, Baby Spinach, Roasted Chicken & Cherry Tomatoes Served with Caesar Salad & Garlic Bread

THAI VEGETABLE RED CURRY | \$14.29

Pan Flashed Vegetables, Steamed Rice, Aromatic Thai Red Curry Sauce, Crushed Peanuts, Fresh Lime & Garden Salad

OVEN ROASTED 1/4 CHICKEN | \$15.99

Slow Roasted Chicken, BBQ Gravy, Garlic Mashed Potatoes, Garden Salad & Coleslaw

BUILD YOUR OWN

PULLED PORK SANDWICH | \$13.99

Slow Roasted Pulled Pork, Smokey BBQ Sauce, Crispy Onions, Soft Brioche Buns, Creamy Coleslaw & Garden Salad

Gluten free bread available for an additional cost

CHICKEN STRIPS | \$13.99

Seasoned Breaded Chicken, French Fries or Garden Salad & Plum Sauce

ALL BEEF HOT DOG | \$5.99

Served with Traditional Condiments, Freshly Baked Cookie & Beverage

SMOKED DEBRAZINI SAUSAGE | \$8.49

Served with Traditional Condiments, Freshly Baked Cookie & Beverage

6OZ CHEESEBURGER | \$9.99

Served with Traditional Condiments, Freshly Baked Cookie & Beverage

BBQ LUNCH | \$13.99

6oz Cheeseburger or Smoked Debrazini Sausage, Traditional Condiments, Garden Salad, Freshly Baked Cookie & Beverage

DELUXE BBQ LUNCH | \$14.99

6oz Cheeseburger or 6oz Grilled Chicken Breast on Kaiser Buns, Traditional Condiments, Garden Salad, Freshly Baked Cookie & Beverage

PIZZA

Deluxe, Hawaiian, Pepperoni* | **\$18.99**

Vegetarian, Three Cheese* | **\$16.99**

Add Garden Salad \$3.49

* Pizza's do not include beverage or dessert

BOXED LUNCH

BOXED DELI SANDWICH

LUNCH | \$12.49

Ham, Turkey, Roast Beef, Egg Salad or Veggie served on a Kaiser Bun with an Apple, Carrots & Celery Sticks, Freshly Baked Cookie & Pop, Juice or Bottled Water

Gluten free bread available for an additional cost

BOXED DELI WRAP LUNCH | \$12.49

Ham, Turkey, Roast Beef, Egg Salad or Veggie served on a White or Whole Wheat Tortilla with an Apple, Carrots & Celery Sticks, Freshly Baked Cookie & Pop, Juice or Bottled Water

Gluten free bread available for an additional cost

BOXED BISTRO GRILLED CHICKEN

OR VEGGIE "MEDI" WRAP | \$13.99

Grilled Chicken, Swiss Cheese, Lettuce, Tomato & Pesto Mayo in a Spinach Wrap or; Crispy Falafels, Feta Cheese, Lettuce, Tomato, Cucumber, Red Onion, Olives & Tzatziki in a Spinach Wrap each served with Carrots & Celery Sticks, Hummus, Cookie, Whole Fruit & Pop, Juice or Bottled Water

ADD-ON OPTIONS FOR BOXED

LUNCHES

Chips | **\$1.29**

Whole Fruit | **\$1.09**

Snack Bar | **\$1.29**

Yogurt | **\$1.29**

Hummus & Crackers | **\$3.79**

Garden Salad | **\$3.49**

Pasta Salad | **\$3.99**

Quinoa Salad | **\$3.99**

Couscous Salad | **\$3.99**

SALADS

Prices based on salads being added to meals

GARDEN SALAD | \$3.49

Spring Lettuce, Cherry Tomatoes, Cucumber, Carrot & Red Onion, with your choice of dressing; Raspberry, Ranch, Italian, Greek or Balsamic

CAESAR SALAD | \$3.99

Romaine Lettuce, Caesar Dressing, Bacon Bits, Parmesan & Garlic Croutons

LOADED POTATO SALAD | \$3.99

Red Skin Potato, Cheddar, Red Onions, Scallions, Smoked Bacon, Creamy Dill Dressing

CURRIED PASTA SALAD | \$3.99

Penne Pasta, Grape Tomatoes, Cucumber, Red Onion, Celery, Coriander & Curry Dressing

MEDITERRANEAN PASTA SALAD | \$3.99

Penne, Feta Cheese, Bell Peppers, Red Onion, Olives, Cherry Tomatoes, Oregano Vinaigrette

STEAMED COUSCOUS SALAD | \$3.99

Fresh Tomatoes, Celery, Red Onion, Basil & Parsley, Spicy Sriracha & Lemon Vinaigrette

CAJUN BROCCOLI & CHEDDAR SALAD | \$4.49

Broccoli Florets, Red Onion, Cheddar Cheese, Fresh Herbs & Cajun Spiked Ranch Dressing

QUINOA SALAD | \$3.99

Steamed Quinoa Grains, Chickpeas, Cucumber, Tomato, Parsley, Sweet Balsamic Dressing

INDIVIDUAL SIZED SALADS

COBB SALAD | \$12.99

Romaine Lettuce, Grilled Chicken, Bacon, Cherry Tomatoes, Avocado, Hard Boiled Egg, Sweet Italian & Herb Dressing

CRISPY BUFFALO CHICKEN SALAD | \$12.29

Romaine Lettuce, Crispy Chicken Strips, Cherry Tomatoes, Roasted Pecans, Bacon, Mozzarella & Cheddar Cheese, Buffalo Sauce & Ranch Dressing

POWER SALAD | \$9.49

Baby Spinach, Kale, Brussel Sprouts, Cucumber, Green Onions, Sunflower Seeds, Sun Dried Cranberries, Goat Cheese, Honey & Poppy Seed Dressing
Add Grilled Chicken \$3.99

VILLAGE GREEK SALAD | \$8.99

Romaine & Heritage Lettuce, Cucumber, Tomato, Red Onion, Bell Pepper, Feta Cheese, Olives, Greek Oregano Vinaigrette
Add Grilled Chicken \$3.99

TLC SALAD | \$12.99

Romaine & Heritage Lettuce, Grilled Chicken, Cherry Tomatoes, Cucumber, Almonds, Sun Dried Cranberries, Red Onion, Goat Cheese, Sundried Tomato Dressing

Soup served by the 8oz bowl \$5.99

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

Add Bread Rolls & Butter \$8.00 dozen / \$0.69 each

VEGETABLE MINISTRONE**CREAM OF LEEK & POTATO****CHICKEN & WILD RICE****BEEF BARLEY****COUNTRY VEGETABLE****TOMATO BISQUE****CLASSIC CHICKEN NOODLE****ROASTED BUTTERNUT SQUASH****CREAM OF ASPARAGUS****CREAM OF BROCCOLI****CREAM OF MUSHROOM****ROASTED RED PEPPER**

Other soups available upon request

All dinner selections include one soft drink or bottle of water per person, coffee & tea

Please see the beverage section for additional options

All dinner selections include chef's choice of salad & dessert

Substitutions can be made for an additional cost

MEXICAN FAJITAS | \$18.99

Chili Spiked Chicken or Beef, Sautéed Peppers & Onions, Lettuce, Cheese, Sour Cream, Salsa, Mexican Rice & Flour Tortillas

THAI RED CURRY CHICKEN | \$19.49

Thai Spiced Red Curry Chicken, Pan Flashed Asian Vegetables, Steamed Rice, Crushed Peanuts, Fresh Lime

MEDITERRANEAN STUFFED CHICKEN BREAST | \$22.99

Spinach & Feta Stuffing, Garlic Mashed Potatoes, Seasonal Vegetables, Roasted Tomato & Red Pepper Sauce

GOAT CHEESE STUFFED CHICKEN SUPREME | \$22.99

Charred Red Pepper & Goat Cheese Stuffing, Garlic Mashed Potatoes, Seasonal Vegetables, Basil Pesto & Aged Balsamic

OVEN ROASTED 1/2 CHICKEN | \$20.99

Herb Roasted Chicken, BBQ Gravy, Garlic Mashed Potatoes & Coleslaw
Add seasonal vegetables \$2.99

SLOW ROASTED TURKEY DINNER | \$25.99

(minimum of 12 people)
Traditional Bread Stuffing, Mashed Potatoes, Seasonal Vegetables, Gravy & Cranberry Sauce

CIDER GLAZED PORK TENDERLOIN MEDALLIONS | \$19.99

Curried Basmati Rice, Seasonal Vegetables, Cranberry Apple Chutney

GREEK SOUVLAKI | \$20.49

Marinated Chicken or Pork Souvlaki, Steamed Rice, Greek Salad, Flatbread & Tzatziki

OVEN ROASTED PRIME RIB | \$29.99

(minimum of 15 people)
8oz Prime Rib, Garlic Mashed Potatoes, Seasonal Vegetables, Red Wine Au Jus, Horseradish

NY STRIPLOIN STEAK

\$26.99 | \$29.99

Red Skin Mashed Potatoes, Seasonal Vegetables, Steak Sauce 8oz \$26.99 10oz \$29.99

GRILLED 7OZ BEEF TENDERLOIN STEAK | \$32.99

Garlic Whipped Potatoes, Seasonal Vegetables, Green Peppercorn Sauce

GRILLED ZUCCHINI "CANNELLONI" | \$18.99

Roasted Vegetable & Chickpea Stuffing, Charred Red Pepper Coulis, Crumbled Goat Cheese, Aged Balsamic & Olive Oil

BLACKENED MAPLE GLAZED SALMON | \$22.99

Roasted Tomato Basmati Rice, Seasonal Vegetables, Maple Chipotle Butter Sauce

Optional starch listing far right

STARCH LISTING

DINNER PASTA

Some pasta dishes available with gluten free pasta for an additional cost

TRADITIONAL LASAGNA | \$15.99

(minimum of 8 people)

Meat or Garden Vegetable Lasagna, Garlic Bread, Caesar Salad

HAND BREADED CHICKEN PARMESAN | \$19.49

Fettuccini Noodles, Olive Oil, Tomato Basil Sauce, Parmesan, Mozzarella, Fresh Herbs, Caesar Salad

GRILLED CHICKEN & THREE CHEESE CAPPELLETTI | \$22.99

Cheese Filled Pasta, Grilled Chicken Breast, Tomato Cream Sauce, Parmesan, Mozzarella & Cheddar Cheese & Garlic Bread

TLC PASTA DUO | \$18.99

Fusilli, Grilled Chicken, Spinach & Grape Tomatoes, Parmesan Cream Sauce and;
Penne, Roasted Mushrooms, Red Onions & Bell Peppers, Tomato Basil Sauce & Garlic Baguette

FRESHLY BAKED DINNER ROLLS & WHIPPED BUTTER | \$8.00 dozen

Please note: All dinner selections are served buffet style unless otherwise arranged

Please inform us of any dietary restrictions prior to your function

HOME COOKED KETTLE CHIPS

FRENCH FRIES

QUINOA

WARM MIDDLE EASTERN COUSCOUS

RED SKIN GARLIC MASHED POTATOES

SEA SALT BAKED POTATO, BUTTER, SOUR CREAM & SCALLIONS

CURRIED BASMATI RICE

HERB ROASTED NEW POTATOES

STEAMED BASMATI RICE

7 GRAIN RICE PILAF

CAJUN ROASTED SWEET POTATOES

PENNE OR FETTUCINE WITH TOMATO BASIL SAUCE

HORS D'OEUVRES

BY THE DOZEN

PIEROGIES | \$9.99

Potato & Cheese Pierogies, Red Onion, Bacon, Scallion, Cheddar, Mozzarella & Sour Cream

HAND CRAFTED SLIDERS

(minimum of 12 people)

Slow Cooked Pulled Pork, Crispy Onions, BBQ Sauce | **\$3.29 each**

Crispy Falafel, Tomato, Lettuce, Tzatziki Sauce | **\$3.09 each**

Grilled Beef Burgers, Cheddar Cheese, Bacon, Garlic Mayo | **\$3.79**

BAKED GARLIC BREAD WITH CHEESE | \$14.99

Garlic Brushed Baguette, Cheddar, Mozzarella & Fresh Herbs | Add Bacon \$2.99

FETA BRUSCHETTA | \$15.99

Garlic Brushed Baguette, Diced Tomato, Sweet Onions, Fresh Basil, Feta Cheese, Aged Balsamic

THAI CHICKEN BALLS | \$15.99

Battered Chicken Pieces, Sweet Chili Sauce, Sesame Seeds

VEGETABLE SAMOSAS | \$12.99

Curry Spiced Potato & Peas, Cumin Raita Sauce

POACHED TIGER SHRIMP | \$18.99

Traditional Cocktail Sauce

SPRING ROLLS | \$12.99

Asian Vegetable Filling, Sweet Chili Sauce

TOMATO & BOCCONCINI SKEWER | \$19.99

Bocconcini Cheese, Cherry Tomatoes, Red Onion, Basil Pesto, Balsamic

SATAYS

Teriyaki Beef | **\$22.99**

Sundried Tomato Chicken | **\$21.49**

Jerk Chicken | **\$21.49**

Teriyaki Chicken | **\$21.49**

CROSTINI'S

Roasted Red Pepper & Goat Cheese | **\$18.99**

Mushroom Bruschetta | **\$15.99**

COCONUT SHRIMP | \$18.99

Coconut Breaded Shrimp, Sweet & Spicy Dip

ROASTED TOMATO & FETA TARTS | \$14.99

Grape Tomatoes, Caramelized Onion, Feta Cheese, Fresh Herbs & Heavy Cream

SPANAKOPITAS | \$14.99

Phyllo Pastry, Spinach & Feta Served with Greek Tzatziki

BROCCOLI CHEDDAR POTATO POPPERS | \$14.99

Cheddar, Sour Cream, Scallions

BBQ PULLED PORK POTATO SKINS | \$16.99

Cheddar, Scallions, BBQ Sauce

SUMMER ROLLS

BBQ Chicken & Mango Finger Sandwiches | **\$14.99**

Falafel & Tzatziki Finger Sandwiches | **\$10.99**

BREADED CHICKEN TENDERS | \$19.99

Plum Sauce

MEATBALLS | \$13.99

Tomato Marinara, Swedish or Sweet & Spicy

CHOCOLATE COVERED STRAWBERRIES | \$22.99

HORS D'OEUVRES

BY THE PLATTER

DELI SANDWICHES &

WRAPS | \$6.79 each

Roast Beef, Ham, Turkey, Egg Salad or Veggie, Lettuce, Tomato, Cheese, Assorted Kaiser Buns or Flour Tortilla Wraps

VEGETABLE CRUDITÉ

PLATTER | \$3.79 per person

Seasonal Vegetables, Creamy Ranch Dip

THREE-BITE SANDWICH | \$3.79 each

Roast Beef, Ham, Turkey, Egg Salad or Veggie with Lettuce, Tomato, Cheese on Freshly Baked Buns

NACHOS & SALSA | \$1.99 per person

HOMEMADE CHIPS

& DIP | \$4.29 per person

Onion Chip Dip

FLATBREADS & DIPS | \$5.99 per person

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

FRESH SEASONAL

FRUIT PLATTER | \$3.59 per person

DOMESTIC CHEESE

& CRACKERS | \$3.99 per person

Swiss, Cheddar & Marble, Assorted Crackers

ARTISAN CHEESE

& CRACKERS | \$7.49 per person

Chef's Gourmet Cheese Selection, Grapes, Pecans, Assorted Crackers (minimum 25ppl)

PIZZA

18" (12 Slice) Pizza

Deluxe, Hawaiian, Pepperoni | \$18.99

Vegetarian, Three Cheese | \$16.99

2 LB CHICKEN WINGS | \$21.99

Hand Dusted & Seasoned

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

FRESHLY BAKED COOKIES

White Chocolate Macadamia Nut, Chocolate Chunk,
Double Chocolate Chunk, Chocolate Pecan, Oatmeal
Raisin or Monster Cookie Dough

1oz \$0.65 each \$7.49 per dozen

2oz \$1.09 each \$12.99 per dozen

TRADITIONAL DESSERT SQUARES

Brownie, Butter Tart, Carrot Cake, Nanaimo

\$1.49 each \$16.49 per dozen

CHOCOLATE COVERED STRAWBERRIES

\$22.99 per dozen

OTHER AVAILABLE SERVICES

LINENS

All buffet tables will be covered with white linens at no charge.

Additional linens are available upon request, in advance, for an additional cost

Table Cloths | **\$6.00**

Skirting | **\$10.00**

Linen Napkins | **\$0.79**

Linen Overlays | **\$5.00**

CASH BARS

\$40.00 per hour service charge for all cash bar setups on campus, under our catering endorsement

EQUIPMENT RENTAL

Popcorn Machine Rental

Water Dispenser

18.9 L Water Jug

Table Number Stands

Easels

Punch Fountain

Cruiser Tables with Pin Tuck Linens

Pipe & Drape

Coat Racks & Hangers

Stage Rental & Set Up

AUDIO VISUAL

Cordless Microphone

Sound System

Digital DJ

Podium

Projector & Screen

DJ Services

VENUE CAPACITY

Seating for up to 200 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

Phone Number: (705) 728-1968 ext 5275

E-mail: catering@georgiancollege.ca

Website: TheLastClass.ca

The Last Class is dedicated to providing the most enjoyable experience possible for all your catering needs. From our licensed bar & dining room to our friendly & 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.