



Louis' Catering Menu

Subject to all applicable taxes and 18% gratuity.

All catering orders require a minimum of seven business days advance notice.





Beverages & Extras

Price per person

Road Coffee \$3.5

Tea Service \$3.5

Canned Pop \$3

Southern Sweet Tea \$3

Fruit Punch \$3

Baking

Price per item. One dozen minimum

Cookies \$2

Assorted cookies

Muffins \$3.75

Blueberry
Caramel Coffee Cake
Carrot

Sweet Pastries \$4.25

Assorted sweet pastries

Breakfast

Price per person. Minimum 20 people

Continental Breakfast \$16 

Assorted muffins and pastries with butter. Seasonal fruit tray.
Individual yogurt cups. Coffee and tea.

Classic Breakfast Buffet \$20 

Scrambled eggs with cheddar and green onion. Crispy bacon. Breakfast sausages.
Homestyle hash browns. Seasonal fruit tray. Toast with assorted jams and spreads.
Coffee and tea.

Louis' Breakfast Buffet \$25 

Blueberry buttermilk pancakes with maple syrup and butter. Vegetarian frittata
with roasted mushroom, caramelized onion, and red bell pepper. Crispy bacon.
Grilled farmer sausage with homestyle mustard. Homestyle hash browns.
Assorted pastries. Seasonal fruit tray. Individual yogurt cups. Coffee and Tea.

 **Vegan options available**

 **Vegetarian options available**

 **Gluten friendly options available**

 **Halal options available**





Lunch

Price per person. Minimum 20 people

Deluxe Sandwich Buffet \$24

Mixed greens and seasonal vegetables served with a blueberry balsamic vinaigrette. Green goddess egg salad sandwiches. Curry chickpea wraps. Ham and swiss sandwiches with mustard aioli. Cranberry chicken salad. sandwiches. Fresh baked cookies.

BYO Burger Bar \$22

Mixed greens and seasonal vegetables served with a blueberry balsamic vinaigrette. Crinkle cut fries. Beef patties served with a brioche bun, cheese slices, lettuce, tomato, raw onion, ketchup, mustard. Fresh baked cookies.

BYO Taco Bar \$22

Mixed greens and seasonal vegetables served with a blueberry balsamic vinaigrette. Seasoned tater tots. Ground beef or shredded chicken served with flour tortillas, lettuce, tomato, pickled jalapeños, avocado lime dressing, and pico de gallo. Fresh baked cookies.

Perogies and Sausage Lunch Buffet \$25

Mixed greens and seasonal vegetables served with a blueberry balsamic vinaigrette. Rice stuffed cabbage rolls baked in a rich tomato sauce. Cheddar and potato perogies tossed in butter and fried onions. Grilled farmer sausage, served with sour cream, green onions, and homestyle mustard. Fresh baked cookies.

BBQ Chicken Lunch Buffet \$25

Fresh baked rolls and butter. Tangy apple lime slaw. Buttered corn. Roasted lemon dill potatoes. Grilled chicken breasts and thighs brushed with house-made espresso BBQ sauce. Fresh baked cookies.

Pizza \$30 per pizza

Pepperoni and Sausage

Pepperoni, farmer sausage, classic pizza sauce, mozzarella, house-made crust.

BBQ Chicken

Pulled BBQ chicken, house-made espresso BBQ sauce, pickled jalapeños, red onion, mozzarella, house-made crust.

Spinach & Tomato

Spinach, tomato, classic pizza sauce, feta cheese, house-made crust.

Standard Cheese

Mozzarella, cheddar, classic pizza sauce, house-made crust.

Add a mixed greens and seasonal vegetables salad with blueberry balsamic vinaigrette to your pizzas for \$8 per person.



Vegan options available



Vegetarian options available



Gluten friendly options available



Halal options available





Dinner

Price per person. Minimum 20 people

BYO Burger Buffet \$32

Mixed greens salad with roasted beets, roasted sweet potatoes, green apple, goat cheese, spice roasted chickpeas, maple dijon vinaigrette. Dill pickle pasta salad. Crinkle cut fries. Beef patties served with a brioche bun, cheese slices, lettuce, tomato, raw onion, ketchup, mustard. Mixed berry crumble with whipped cream.

Coconut Curry Buffet \$32

Mixed greens salad with mandarin oranges, cucumber, fried rice noodles, sesame orange dressing, pickled carrots, charred purple cabbage, and black sesame seeds. Miso mushroom and rice noodle salad. Garlic almond green beans. Steamed Rice. Thai-style coconut curry tofu and mixed vegetables. Chef's selection of dainties and squares.

Perogies and Sausage Buffet \$34

Mixed greens salad with roasted beets, roasted sweet potatoes, green apple, goat cheese, spice roasted chickpeas, maple dijon vinaigrette. Creamy cucumber salad with dill and red onion. Rice stuffed cabbage rolls baked in a rich tomato sauce. Cheddar and potato perogies tossed in butter and fried onions. Grilled farmer sausage, served with sour cream, green onions, and homestyle mustard. Mixed berry crumble with whipped cream.

BBQ Chicken Buffet \$35

Fresh baked dinner rolls with butter. Tangy apple lime slaw. Dill pickle pasta salad. Buttered corn. Lemon herb roasted potatoes. Grilled chicken thighs and breasts brushed with house-made espresso BBQ sauce. Salted caramel apple crisp served with whipped cream.

Pasta Dinner Buffet \$35

Garlic toast. Mixed greens and seasonal vegetables with blueberry balsamic vinaigrette. Tomato, cucumber, and bocconcini salad with pesto. Antipasti platter with marinated vegetables, olives, and pickles. Baked penne alfredo or Cheese tortellini in a roasted red pepper and goat cheese sauce. Rosemary roasted chicken. Chef's selection of dainties and squares.

 **Vegan options available**

 **Vegetarian options available**

 **Gluten friendly options available**

 **Halal options available**





Reception

Hor D'oeuvres

**Price per dozen. Minimum 3 dozen of each selection
Recommended order 3 - 4 individual pieces per guest**

Char Siu Pork Slider \$36

Cantonese-style BBQ pork slider, garnished with green onion and sesame seeds.

Tomato Cucumber Bites \$28

Cucumber stuffed with an oven roasted tomato and roasted garlic aioli.

Mini Quiche \$32

Egg, roasted mushrooms, goat cheese, and pickled red onion cooked in a mini pastry cup.

Bacon Wrapped Dates \$28

Medjool dates wrapped in bacon.

Goat Cheese Bruschetta Baguette \$34

Sliced fresh baguette with goat cheese spread, topped with tomato, garlic, basil, and olive oil.

Samosas \$34

Vegetarian samosa with house-made mango chutney.

Lil Mac Slider \$36

Ground beef sliders, topped with shredded lettuce, cheese, and house-made mac sauce. A mini take on a classic.

Spring Rolls \$28

Vegetable spring rolls with sweet chili dipping sauce.

Turkey Sage Meatballs \$34

Ground turkey mixed with sage, served with a spiced cranberry sauce.

Spanakopita \$32

Puff pastry filled with spinach and feta, and served with tzatziki.

Miso Mushroom Wonton \$34

Miso marinated mushrooms wrapped in a crispy wonton chip, garnished with black sesame seeds and green onion.

Deep Fried Perogies \$28

Fried potato cheddar perogies, served with a caramelized onion and cream cheese dip.

Dill Deviled Eggs \$30

Dill pickled eggs filled with creamy dilled yolk, garnished with dill pickle and fresh dill.

Goat Cheese Crostini \$28

Whipped goat cheese spread on a crostini, topped with honey, dried apricot, spiced walnuts and black pepper.

Chocolate Truffles \$32

Coconut and dark chocolate truffles, coated in toasted coconut and cocoa.

Butter Tarts \$28

Sugar and butter syrup filled pastries.



Vegan options available



Vegetarian options available



Gluten friendly options available



Halal options available





Reception

Trays & Platters

Price per person

Kettle Chips and Dip \$6

Deep fried kettle chips served with creamy dill dip.

Vegetables and Dip \$6

Sliced seasonal vegetables served with avocado ranch dip.

Fruit Tray \$5

Seasonal fresh fruit.

Cheese Tray \$10

A selection of domestic cheese served with crackers.

Charcuterie board \$18

Chef's selection of locally sourced cured meats, international cheese, spreads, pickles, served with a fresh sliced baguette.



Vegan options available



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Gluten friendly options available



Halal options available

For more information on our rental spaces and offerings, please visit our website ussu.ca/louis or email us at events@ussu.ca

