LOUIS'

est. 1981

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

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 & pastries with butter. Seasonal fruit tray.
Individual yogurt cups. Coffee & tea.

Classic Breakfast Buffet $20

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

Louis' Breakfast Buffet $25

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

Vegan options available

Vegetarian options available

Gluten friendly options available

Halal options available

Lunch

Price per person. Minimum 20 people.

Deluxe Sandwich Buffet $26

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

Burger Bar $24

Mixed greens & 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.

Taco Bar $24

Mixed greens & 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, & pico de gallo. 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 & 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.

Coconut Curry Buffet $38

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

Perogies and Sausage Buffet $38

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

BBQ Chicken Buffet $38

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

Pasta Dinner Buffet $42

Garlic toast. Mixed greens & seasonal vegetables with blueberry balsamic vinaigrette. Tomato, cucumber, & bocconcini salad with pesto. Antipasti platter with marinated vegetables, olives, & pickles. Baked penne alfredo or cheese tortellini in a roasted red pepper & goat cheese sauce. Rosemary roasted chicken. Chef's selection of dainties & 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 $42
Cantonese-style BBQ pork slider, garnished with green onion & sesame seeds.

Tomato Cucumber Bites $30
Cucumber stuffed with an oven roasted tomato & roasted garlic aioli.

Mini Quiche $34
Egg, roasted mushrooms, goat cheese, & pickled red onion cooked in a mini pastry cup.

Bacon Wrapped Dates $30
Medjool dates wrapped in bacon.

Goat Cheese Bruschetta Baguette $36
Sliced fresh baguette with goat cheese spread, topped with tomato, garlic, basil, & olive oil.

Samosas $36
Vegetarian samosa with house-made mango chutney.

Lil Mac Slider $42
Ground beef sliders, topped with shredded lettuce, cheese, & house-made mac sauce. A mini take on a classic.

Spring Rolls $30
Vegetable spring rolls with sweet chili dipping sauce.

Turkey Sage Meatballs $36
Ground turkey mixed with sage, served with a spiced cranberry sauce.

Spanakopita $34
Puff pastry filled with spinach and feta, & served with tzatziki.

Miso Mushroom Wonton $36
Miso marinated mushrooms wrapped in a crispy wonton chip, garnished with black sesame seeds & green onion.

Deep Fried Perogies $30
Fried potato cheddar perogies, served with a caramelized onion & cream cheese dip.

Dill Deviled Eggs $32
Dill pickled eggs filled with creamy dilled yolk, garnished with dill pickle & fresh dill.

Goat Cheese Crostini $30
Whipped goat cheese spread on a crostini, topped with honey, dried apricot, spiced walnuts & black pepper.

Chocolate Truffles $34
Coconut & dark chocolate truffles, coated in toasted coconut & cocoa.

Butter Tarts $30
Sugar & butter syrup filled pastries.

Vegan options available | *Vegetarian options available* | *Gluten friendly options available* | *Halal options available*

Reception

Trays & Platters

Price per tray for 25 people

Kettle Chips and Dip $100

Deep fried kettle chips served with creamy dill dip.

Vegetables and Dip $100

Sliced seasonal vegetables served with avocado ranch dip.

Fruit Tray $100

Seasonal fresh fruit.

Cheese Tray $150

A selection of domestic cheese served with crackers.

Charcuterie Board $200

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

Vegan options available ***Vegetarian options available*** ***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***

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