

# SASKATCHEWAN POLYTECHNIC CATERING

## FOOD SERVICES

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We offer a wide range of catering services using top quality food and beverages. Everything from light snacks and coffee to full service banquets. Working together we can customize our services to fit your needs.

## ORDERING

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To place your order please contact the Food Services Supervisor at the campus the catering is for. A minimum of 5 business days pre-order is required. If you do not receive confirmation of your order, it is your responsibility to ensure it was received by Food Services.

### MOOSE JAW CAMPUS

Jennifer Charters— [Moosejaw.catering@saskpolytech.ca](mailto:Moosejaw.catering@saskpolytech.ca)

### SASKATOON CAMPUS

Nick Caton — [Saskatoon.catering@saskpolytech.ca](mailto:Saskatoon.catering@saskpolytech.ca)

### PRINCE ALBERT CAMPUS

Dale Schwehr— [Princealbert.catering@saskpolytech.ca](mailto:Princealbert.catering@saskpolytech.ca)

## BILLING

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Prices and availability of menu items are subject to change.

Internal clients are GST exempt and payment will be processed after the event via cost center transfer.

External clients are subject to applicable taxes. An invoice will be issued after the function. Payment can be made by cash, credit card, or cheque at the Saskatchewan Polytechnic Accounting office at each location.

## FIRST RIGHT OF REFUSAL

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Saskatchewan Polytechnic Food Services has the first right of refusal for all internal and external catering requests.

## FOOD SERVICES POLICIES

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All products remaining after your event remain the property of Saskatchewan Polytechnic Food Services.

Confirmed number of guests must be guaranteed 2 business days in advance.

Cancellation made within 2 business days are subject to full billing.

Special dietary requests are to be requested at the initial time of ordering.

Additional Fees are applicable for set ups and delivery outside the campus.

All catering is provided on a per person basis at the event. Saskatchewan Polytechnic reserves the right to ensure there is adequate food and beverage being offered . All items ordered must be ample to supply the number of guests in attendance of the food and beverage service.

### ~ BEVERAGES ~

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<b>COFFEE, TEA AND ICE WATER STATION</b>	<b>2.00 PER PERSON</b>
Regular Coffee, Decaf Coffee, Assorted Teas and Ice Water <i>Replenished every 2 hours for \$1.00 per person</i>	
<b>WATER STATION</b> — Ice water jugs with cups	<b>.50 PER PERSON</b>
<b>MILK</b> - 473ml—2% OR Chocolate Milk	<b>2.38 EACH</b>
<b>BOTTLED WATER</b> — <b>DASANI</b>	<b>2.00 EACH</b>
<b>BOTTLED COCA COLA POP 500ML</b>	<b>2.38 EACH</b>
Coke, Diet Coke, Coke Zero, Root Beer, Ginger Ale and Sprite	
<b>BOTTLED MINUTE MAID JUICE 355ML</b>	<b>2.80 EACH</b>
Orange, Apple, Cranberry and Grapefruit	
<b>CANNED COCA COLA POP 355ML</b>	<b>1.00 EACH</b>
Coke, Diet Coke, Coke Zero, Root Beer, Ginger Ale and Sprite	
<b>CANNED MINUTE MAID JUICE 341ML</b>	<b>1.85 EACH</b>
Orange, Apple, Cranberry and Grapefruit	
<b>PUNCH</b>	<b>1.50 PER PESON</b>
Fruity Punch Made in House	

## ~ BREAKFAST ~

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**CONTINENTAL BREAKFAST** **8.50 PER PERSON**

Coffee, Tea, Ice Water Station, Fresh Baked Assorted Pastries

**FRESH PASTRIES** **2.50 EACH**

Fresh Baked Muffins, Croissants, Biscuits & Bagels  
*Includes Butter & Jam*

**INDIVIDUAL FRUIT & YOGURT PARFAIT** **3.50 EACH**

Vanilla Yogurt topped with Mixed Berries & Granola

**YOGURT BAR** **4.00 PER PERSON**

Build your own parfait bar. Vanilla Yogurt, Mixed Berries & Granola

**INDIVIDUAL FRUIT SALAD** **4.50 EACH**

5oz Portion of Fresh Seasonal Fruit Salad  
*Add 2oz of Vanilla Yogurt \$1.00 each*

**GROUP FRUIT SALAD** **4.00 PER PERSON**

Fresh Seasonal Fruit Salad  
*Add 2 oz. of Vanilla Yogurt \$2.00 per person*

## ~ LUNCH ~

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**ASSORTED SANDWICHES** **5.25 PER PERSON**

Variety includes—Ham, Turkey, Roast Beef, Egg Salad,  
Tuna Salad and Vegetarian  
*Add Broth Soup \$2.50 Per Person Add Cream Soup \$3.00 Per person*

**ASSORTED WRAPS** **6.25 PER PERSON**

Variety includes—Ham, Turkey, Roast Beef, Buffalo Chicken,  
Chicken Caesar and Vegetarian  
*Add Broth Soup \$2.50 Per Person Add Cream Soup \$3.00 Per person*

## ~ HOT LUNCH COMBO ~

**PIZZA COMBO** **10.00 PER PERSON**

Assorted Pizzas, Fresh Baked Cookies and Canned Pop  
*We provide enough for each person to have 3 pieces of Pizza, 1 Cookie and 1 Can of Pop*

## ~ HOT LUNCHES ~

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**PIZZA** **25.00 EACH**  
3 Cheese, Pepperoni, Salami & Bacon, Ham & Pineapple  
All Dressed, All Meat, Chicken Bacon Ranch or Vegetarian,  
*Recommended Servings 3-4 People per Pizza*

**GRILLED CHICKEN WITH STARCH AND VEGETABLES** **15.00 PER PERSON**  
Multiple combinations available—Please contact us for selections  
*One Chicken Breast per person*

~ A MINIMUM OF 15 PEOPLE IS REQUIRED WHEN ORDERING THE TRADITIONAL DINNERS ~

**TRADITIONAL ROAST BEEF DINNER** **18.00 PER PERSON**  
Roast Beef with Pan Gravy, Mashed Potatoes, Steamed Vegetables,  
Dinner Rolls and Horse Radish  
*Add Apple Crisp with Whipped Cream for \$2.50 per person*

**TRADITIONAL ROAST TURKEY DINNER** **19.00 PER PERSON**  
Roast Turkey with Dressing & Pan Gravy, Mashed Potatoes, Steamed  
Vegetables, Dinner Rolls and Cranberry Sauce  
*Add Pumpkin Pie with Whipped Cream for \$2.50 per person*

## ~ PASTAS ~

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*Add 1oz Bacon \$1.50 per person ~ Add 2oz Julienned Chicken \$2.50 per person ~ Add 1.5oz  
Shrimp \$3.50 per person*

**BAKED PENNE WITH TOMATO SAUCE** **7.00 PER PERSON**  
Served with Garlic Toast

**FUSILLI WITH ALFREDO SAUCE** **8.50 PER PERSON**  
Served with Garlic Toast

**MAC & CHEESE** **8.50 PER PERSON**  
Served with Garlic Toast

## ~ SALADS ~

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**MIXED GREENS WITH DRESSING OR CAESAR SALAD** **4.00 PER PERSON**

**PREMIUM SALAD** **6.00 PER PERSON**  
Choice of Greek Salad or Spinach Salad

## ~ PLATTERS ~

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<b>SEASONAL VEGGIE &amp; DIP</b>	<b>4.50 PER PERSON</b>
<b>SEASONAL FRESH FRUIT</b>	<b>6.00 PER PERSON</b>
<b>WHOLE FRESH FRUIT</b> Selection Varies	<b>.75 PER PIECE</b>
<b>PICKLE TRAY</b> Selection Varies	<b>1.50 PER PERSON</b>

## ~ DESSERTS ~

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<b>ASSORTED FRESH BAKED COOKIES</b>	<b>1.50 EACH</b>
<b>DAINTIES</b> Rice Crispy Treats, Puffed Wheat Cake or Mini Cupcakes	<b>2.50 EACH</b>
<b>CUPCAKES</b> Chocolate or Vanilla	<b>3.50 EACH</b>

## ~ SPECIALTY CAKES ~

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<b>SLAB CAKES</b>	<b>30.00-55.00</b>
Half Slab ~ 5-30 servings Full Slab ~ 50-60 servings <i>Please contact us direct to order cakes with writing ~ Available icing colors vary per Campus</i>	

## ~ SNACKS ~

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<b>SWEET SNACKS</b> Rice Crispy Treats, Puffed Wheat Cake or Mini Cupcakes	<b>2.00 EACH</b>
<b>TRAIL MIX ~ HALF CUP SERVING</b>	<b>2.00 EACH</b>
<b>GRANOLA BARS</b> Made with Nutritious Ingredients ~ Coconut oil, Hemp Seeds, Chia Seeds, Puffed Quinoa, Rolled Oats and more.	<b>2.00 EACH</b>
<b>CHOCOLATE BARS</b> Selection Varies	<b>2.00 EACH</b>

## ~ SET UP & DELIVERY FEES ~

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APPLICABLE SET UP & DELIVERY FEES VARY PER CAMPUS—PLEASE CONTACT US DIRECT

<b>TABLE SET UP AND TEAR DOWN</b> FOR EVERY 20 PEOPLE	<b>20.00</b>
<b>LINEN SET UP</b> FOR EVERY 25 PEOPLE	<b>10.00</b>
<b>BUFFET SET UP AND TEAR DOWN</b> FOR EVERY 25 PEOPLE	<b>10.00</b>
<b>DELIVERY OF ORDERS UNDER \$25.00</b>	<b>5.00</b>
<b>DELIVERY TO OTHER CAMPUS LOCATIONS IN THE SAME CITY</b>	<b>5.00</b>
<b>OFFSITE DELIVERY</b>	<b>STARTING AT 25.00</b>

## ~ SERVICES ~

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<b>ROOM RENTAL</b>	<i>RENTAL CHARGES MAY APPLY</i>
<b>BAR SERVICES</b>	<i>CONTACT US FOR DETAILS</i>
<b>FOOD VOUCHERS</b>	<i>AVAILABLE FOR ALL FOOD SERVICE LOCATIONS</i>
<b>ROOM ATTENDANT</b>	<b>\$25.00 AN HOUR</b>
<b>BARTENDER</b>	<b>\$25.00 AN HOUR MINIMUM 4 HOURS</b>
<b>PLATE SERVICE</b>	<b>\$2.00 PER PERSON</b>

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*WE ARE MORE THAN HAPPY TO WORK WITH  
YOU TO PREPARE A MENU THAT FITS YOUR  
EVENT TYPE, BUDGET AND DIETARY NEEDS*

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