

# Sheridan

Conference  
Centre

## CATERING MENU 2026

CARVED + CRAFTED  
*catering*

# SHERIDAN CONFERENCE SERVICES

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## ONSITE CATERING

At Sheridan Conference Services, we recognize that each event is unique, whether a casual coffee meeting or a formal sit-down dinner. We have worked with our internal caterer, Chartwells, to present exciting and classic favourites as our 2026/2027 menu offerings. The menu reflects Chartwells' culinary philosophy—featuring authentic recipes made with the freshest, seasonal ingredients. All items can be tailored to your specific needs and preferences.

Their sustainability strategy is defined by three key priorities:

- Health and well-being – Better nutrition choices, mental health, total well-being
- Environmental game changers – Food waste, reducing single-use plastics, plant-forward meals
- Better for the world – Sourcing responsibly, enriching local communities, sustainable partnerships for big change

Our dedicated team is committed to providing an unforgettable experience for you and your guests with exceptional service, and we welcome any specific requests.

**\*\*CURRENT OFFERINGS AND PRICING VALID  
FROM MAY 2026 - MARCH 2027\*\***

# SHERIDAN

## CONFERENCE SERVICES

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# DIETARY INFO

## ALLERGIES

*Please let us know if you have any allergy concerns for your function.*

## FOOD RESTRICTIONS

DIETARY RESTRICTIONS	
Use when deciding on food choices	
<b>F+</b>	Identifies the most nutritious food choices on our menus
<b>PF</b>	Emphasizes plant-based foods but is not limited to them. Recipes contain no more than 2oz of animal based ingredients and must contain at least 50% fruit, vegetables or grains by weight
<b>VE</b>	Does not contain any ingredients that come from animals
<b>V</b>	Does not contain meat, poultry or fish but may, or may not, contain dairy, eggs and/or honey
<b>WG</b>	Made with or contains whole unprocessed grains

## BREAKFAST PACKAGES

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# BREAKFAST PACKAGES

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**MINIMUM 12 GUESTS, PRICED PER PERSON**  
*All menus to include coffee, tea and water*

**AVOCADO TOAST BAR - \$22.80**

*Avocado, pickled red onions, plain bagels, feta, sliced tomatoes, radish, and capers.* (VE)

Add Smoked Salmon \$4.56

**BIG BREAKFAST BUFFET- \$26.22**

*Scrambled eggs, bacon, pork breakfast sausage, breakfast potatoes, buttermilk pancakes, minted fruit salad.*

**HEALTHY START - \$25.08**

*Minted fruit salad, multigrain butter croissant, and mixed berry chia pudding with toasted coconut.*

**BREAKFAST BURRITO PLATTER - \$17.10**

- Eggs, cheese, pepper, onions, hashbrowns
- Bacon, eggs, cheese, peppers, onions, hashbrowns
- Tofu, Eggs, Cheese, Peppers, Onions, Hashbrowns (V)

**WHOLESOME ENERGY CONTINENTAL - \$30.78**

*Deluxe sliced fruit platter, mango and coconut yogurt parfait with granola, and an assorted croissant platter.* (V) (F+)



# BREAKFAST

**MINIMUM 12 GUESTS, PRICED PER PERSON**  
*All platters to include butter & preserves*

## BAKERY

### MINI DANISHES - \$5.70

*Assortment of mini danishes and pastries.* (v)

### MUFFINS - \$4.56

*Assortment of muffins* (v)

### CROISSANTS - \$6.84

*Assortment of freshly baked croissants* (v)

### BAKER'S MINIS - \$14.82

*Assortment of mini baked goods. Served with fresh whole fruit, coffee, tea, and juice.* (v)



# BREAKFAST

MINIMUM 6 GUESTS FOR PICKUP, 12 GUESTS DELIVERY.  
PRICED PER PERSON

## A LA CARTE

**CRANBERRY CHIA PUDDING - \$11.40**

*Chia Seeds, cranberries, oat milk, pumpkin seed.* (VE)

**BREAKFAST YOGURT PARFAIT - \$12.54**

*Vanilla yogurt, berries or fresh fruit, granola.* (V)

**GREEK YOGURT - \$5.70**

*Assortment of yogurts.* (V)

**MANGO COCONUT CHIA PUDDING - \$11.40**

*Coconut milk, mango, chia seeds, and maple syrup.* (VE)

**MANGO YOGURT PARFAIT - \$12.54**

*Peach yogurt, mango, granola.* (V)

**CHOCOLATE CHIA PARFAIT - \$11.40**

*Chocolate, almond milk, maple syrup, chia seed.* (VE)

# BREAKFAST

# BREAKFAST

MINIMUM 6 GUESTS FOR PICKUP, 12 GUESTS DELIVERY. PRICED PER PERSON

## A LA CARTE

**BACON & EGG SUNRISE - \$6.84**

*Egg, cheese, bacon, English muffin.*

**SAUSAGE & EGG SUNRISE - \$6.84**

*Egg, cheese, sausage, English muffin.*

**HAM & EGG SUNRISE - \$6.84**

*Eggs, cheese, smoked ham, English muffin.*

**CHEESE & EGG SUNRISE - \$5.70**

*Egg, cheese, English muffin.*

**EGG & BACON BAGEL SUNRISE - \$7.98**

*Egg, cheese, bacon, bagel.*

**EGG & SAUSAGE BAGEL SUNRISE - \$7.98**

*Egg, cheese, sausage, bagel.*

**EGG & CHEESE BAGEL SUNRISE - \$6.84**

*Egg, cheese, bagel.*

**HASHBROWN - \$2.84**

*Potato patties. (v)*



# BREAKFAST

MINIMUM 6 GUESTS FOR PICKUP, 12 GUESTS DELIVERY. PRICED PER PERSON

## A LA CARTE

**WHITE CHOCOLATE MACADAMIA NUT GOURMET COOKIES - \$2.57**

*Gourmet cookie with white chocolate, macadamia nuts.* (V)

**CHOCOLATE CHUNK GOURMET COOKIES - \$2.57**

*Gourmet cookies filled with chocolate chunks.* (V)

**OATMEAL RAISIN COOKIES - \$2.57**

*Gourmet cookie with oatmeal, raisins.* (V)

**DOUBLE CHOCOLATE CHIP GOURMET COOKIES - \$2.57**

*Gourmet cookie with double the chocolate.* (V)

**MINI BLUEBERRY SCONES - \$4.56**

*Served with butter & preserves.* (V)

**WOW BUTTER & COCO ENERGY BITES - \$5.70**

*Soybutter, chocolate chip, coconut, oats, chia seed, maple syrup.*

(VE)

# APPS & SNACKS

MINIMUM ORDER OF ONE DOZEN EACH, PRICED PER PERSON

## PLATTERS

### CUMIN SPICED HUMMUS - \$5.70

Served with crispy baked pita chips. (VE)

### CHICKEN WINGS - \$13.68

Buffalo chicken wings, celery sticks, ranch dressing.

### NACHO CHIPS AND DIP - \$9.12

Served with salsa, sour cream, and guacamole. (V)

### VEGETABLE SAMOSAS - \$3.42

Vegetable samosa served with plum sauce. (VE)

### VEGETABLE SPRING ROLLS - \$3.42

Vegetable spring rolls, served with plum sauce. (V)

### POPCORN CHICKEN - \$6.84

Baked popcorn chicken, Gochujang sauce, teriyaki sauce, grape tomatoes.

### CRISPY CAULIFLOWER BITES - \$3.42

Battered cauliflower, honey thyme dressing, Frank's Buffalo sauce. (V)



# APPS & SNACKS

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MINIMUM 6 GUESTS FOR PICKUP, 12 GUESTS DELIVERY. PRICED PER PERSON

## INDIVIDUAL SNACKS

CHOCOLATE BARS (45-52G) - \$3.42

CHIPS (40G) - \$3.42

KETTLE CHIPS - \$3.42

GRANOLA BARS - \$4.56

CANDY - \$4.56



## SOUPS & SALADS

### HEALTHY CHOICES

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MINIMUM 6 GUESTS FOR PICKUP, 12 GUESTS DELIVERY. PRICED PER PERSON

#### SOUPS

**DAILY SOUP - \$6.84**

*Freshly made daily soups. Served in large bowls.*

#### SALADS

**BLACKENED CHICKEN CAESAR SALAD - \$25.08**

*Cajun blackened chicken breast, bacon, Parmesan, croutons, Romaine lettuce, Caesar dressing.*

**HEALTHY COBB SALAD - \$26.22**

*Lemon turmeric Quinoa, chickpeas, edamame, hard boiled egg, Feta cheese, Romaine lettuce, carrots, tomatoes, cucumbers, ranch dressing. (v)*

**GREEK SALAD WITH GRILLED CHICKEN - \$25.08**

*Grilled chicken breast, Romaine lettuce, bell peppers, Feta cheese, tomatoes, red onions, cucumbers, kalamata olives, Greek dressing.*

**ADD DAILY SOUP - \$6.84**



# SALADS

## HEALTHY CHOICES

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MINIMUM 6 GUESTS FOR PICKUP, 12 GUESTS DELIVERY. PRICED PER PERSON

### SALADS

#### CAESAR SALAD - \$5.70

*Romaine lettuce with Caesar dressing, croutons, and Parmesean cheese (no bacon).* (V)

#### MARKET GREENS SALAD - \$5.70

*Romaine lettuce, Iceberg lettuce, cucumbers, celery, carrots, radishes, tomatoes, italian dressing.* (VE)

#### PASTA SALAD - \$5.70

*Basil pesto, tri-colour fusilli, broccoli, roasted red pepper, Parmesean cheese, olive oil.* (V)

#### SIX GRAIN SALAD - \$6.84

*Six grain blend, cherry tomatoes, bell peppers, red onions, arugula, pumpkin seeds, radishes, honey mustard tangy dressing.* (VE)

#### CLASSIC GREEK - \$5.70

*Romaine lettuce, tomatoes, cucumbers, red onions, Feta cheese, celery, black olives, Greek dressing.* (V)

#### RED POTATO SALAD WITH HOUSE MADE DIJON VINAIGRETTE - \$5.70

*Red potatoes, Dijon mustard, red onions, bell peppers, cucumbers, grape tomatoes, green onions, red wine vinegar.* (VE)

#### ADD DAILY SOUP - \$6.84

# SANDWICH PLATTERS

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MINIMUM 12 GUESTS. PRICED PER PERSON

## SANDWICHES

### **PINWHEEL PLATTER - \$3.99**

*An assortment of tuna wrap, chicken salad wrap, cucumber Feta hummus wrap, egg salad wrap.*

### **TEA SANDWICH PLATTER - \$5.70**

*A selection of classic tea sandwiches including egg salad, tuna salad, chicken salad, ham, cheese, on assorted breads.*



# SANDWICH PLATTERS

INCLUDES PICKLE SPEARS, CAESAR OR HOUSE SALAD, AND A COOKIE PLATTER. MINIMUM 12 GUESTS. PRICED PER PERSON.

## SANDWICHES

### CLASSIC SANDWICH PLATTER - \$23.94

Each platter includes a house salad, pickles, a cookie platter and a can of pop from our assortment (1.5 sandwiches per person).

- TUNA SALAD WRAP
- HAM & SWISS ON RYE
- EGG SALAD SANDWICH (V)
- MEDITERRANEAN SNACK WRAP - *Iceberg lettuce, peppers, cucumbers, olives, tomatoes, feta, Italian dressing* (V)

### GOURMET SANDWICH PLATTER - \$28.50

*Each platter includes a house salad or Caesar salad, pickles, a deluxe dessert platter, and a can of pop from our assortment (1.5 sandwiches per person)*

- CHICKEN CAESAR WRAP - *Grilled chicken breast, Parmesan cheese, Romaine lettuce, flour tortilla.*
- TURKEY CIABATTA - *Smoked Turkey, cranberry sauce, provolone cheese, leaf lettuce, mayonnaise on a ciabatta bread*
- HARVEST VEGETABLE WRAP - *Roasted root vegetables, beets, arugula and hummus.* (V)
- GRILLED CHICKEN ON FOCACCIA - *Grilled chicken, pesto, sautéed mushrooms, and onions on rosemary focaccia.*

# BOXED LUNCHES

**MINIMUM 6 GUESTS FOR PICKUP, 12 GUESTS DELIVERY.  
PRICED PER PERSON.**

*Each Sandwich Box includes: Bottled water, fresh apple, chocolate chunk cookie.*

## SANDWICH BOX

### **GRILLED CHICKEN CAESAR SANDWICH - \$22.80**

*Grilled chicken breast, Parmesan, panini bread, Romaine lettuce, Caesar dressing.*

### **PASTRAMI SANDWICH - \$22.80**

*Shaved pastrami, yellow mustard, sourdough bread.*

### **SOUTHWEST TURKEY - \$22.80**

*Smoked Turkey, Swiss cheese, sauteed peppers and onions, chipotle mayonnaise, honey Dijon dressing, ciabatta bun.*

### **GRILLED VEGETABLE - \$20.52**

*Grilled zucchini, eggplant, bell pepper, hummus, multigrain bread. (VE)*



## BOXED WRAPS

MINIMUM 6 GUESTS FOR PICKUP, 12 GUESTS DELIVERY.  
PRICED PER PERSON.

*Each Wrap Box includes: Bottled water, Fresh Apple, Assorted chips*

### WRAP BOX

#### **JERK-STYLE CHICKEN - \$22.80**

*Caribbean spiced chicken, shredded carrots, red cabbage, lime yogurt sauce, flour tortilla.*

#### **TANDOORI CHICKEN - \$22.80**

*Tandoori marinated chicken, cucumbers, Romaine lettuce, Raita, flour tortilla.*

#### **SWEET & SPICY THAI CHICKEN - \$22.80**

*Thai spiced chicken, shredded carrots, Romaine lettuce, flour tortilla.*

#### **HUMMUS & VEGGIE - \$22.80**

*Hummus, roasted bell pepper, zucchini, onion, arugula, flour tortilla.* (VE)



## BOWLS

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**MINIMUM 6 GUESTS FOR PICKUP, 12 GUESTS DELIVERY.  
PRICED PER PERSON.**

*All Roots & Seeds Power Grain bowls are served in individual bowls with a bottle of water and assorted KIND nuts and seeds granola bars.*

### **'REBEL' WITH FALAFEL - \$26.22**

*Falafel, kale, quinoa, red peppers, tomato, black beans, corn, hemp seeds, with chipotle citrus ranch dressing. (V)*

### **'NINJA' WITH LEMON ROASTED CHICKEN - \$26.22**

*Lemon roasted chicken, brown rice, cabbage, spinach, carrots, cucumber, edamame, Mandarin oranges, crispy wontons, sesame seeds, sesame dressing.*

### **'EDEN' WITH CHILI LIME TOFU - \$26.22**

*Chili lime tofu, quinoa, cabbage, arugula, broccoli, chickpeas, carrot, cucumber, green onion, sunflower seeds, with balsamic dressing. (VE)*



# HOT BUFFET

MINIMUM 10 GUESTS, PRICED PER PERSON

**FLAVOURS OF INDIA - \$28.50**

## **BUTTER CHICKEN**

*Chicken thighs, Makhani sauce, ginger.*

## **BASMATI RICE**

*Fragrant basmati rice.*

## **NAAN BREAD**

*Soft and fluffy naan bread.*

## **RAITA SAUCE**

*Yogurt-based raita sauce.*



# HOT BUFFET

MINIMUM 12 GUESTS, PRICED PER PERSON

## ROAST CHICKEN SOUVLAKI - \$28.50

### CHICKEN SKEWERS

*Marinated in a blend of spices.*

### GREEK QUINOA SALAD

*Quinoa, parsley, mint, tomatoes, and lemon dressing.*

### LEMON OREGANO POTATOES

*Roasted with lemon and oregano.*

### PITA & TZATZIKI

*Soft pita bread served with tzatziki sauce.*

## CHANA MASALA - \$23.94



### CHANA MASALA

*Chickpeas, tomato onion masala, seasonings.*

### BASMATI RICE & NAAN BREAD

### RAITA SAUCE

*Yogurt, cucumbers, red onions, cilantro, lime juice.*

# HOT BUFFET

MINIMUM 10 GUESTS, PRICED PER PERSON.

## SLOW BRAISED BEEF BRISKET - \$30.78

### SLOW BRAISED BEEF BRISKET

*Dry-rubbed beef brisket.*

### JAZZED UP BAKED BEANS

*Baked beans, molasse, onions, mustard, spices.*

### JALAPENO CORNBREAD

*Cornmeal, jalapeno peppers, maple syrup.*

### MACARONI & CHEESE

*Monterey jack and mozzarella cheese sauce, macaroni pasta.*

## NONNA'S BEEF & RICOTTA LASAGNA - \$28.50

### NONNA'S BEEF & RICOTTA LASAGNA

*Beef, ricotta cheese, Parmesan cheese, bell peppers, celery, tomato sauce, mozzarella cheese.*

### MINI GARLIC BREADSTICKS

### CAESAR SALAD

*Romaine lettuce, croutons, Parmesan cheese, Caesar dressing.*



# HOT BUFFET

MINIMUM 10 GUESTS, PRICED PER PERSON

## ROASTED VEGETABLE LASAGNA - \$28.50

### ROASTED VEGETABLE LASAGNA

*Alfredo sauce, carrots, celery, onions, mushrooms, cottage cheese, Parmesan cheese, mozzarella cheese, spinach.*

### MINI GARLIC BREADSTICKS

### CAESAR SALAD

*Romaine lettuce, croutons, Parmesan cheese, Caesar dressing.*

## MOROCCAN STUFFED PORTOBELLO - \$25.80

### MOROCCAN STUFFED PORTOBELLO MUSHROOM

*Quinoa, portobello mushrooms, tomatoes, zucchinis, basil, cilantro, garlic, seasoning.*

### CITRUS SCENTED COUSCOUS

*Oranges, lemons, couscous.*

### ROASTED GREEN ZUCCHINI

*Olive oil, zucchinis.*

### CUMIN CARROTS

*Carrots, cumin, caraway seed, cilantro.*

# HOT BUFFET

**MINIMUM 10 GUESTS, PRICED PER PERSON**

*Check out our salads and beverage offerings to upgrade your experience. Prices starting at 3.*

## **LEMON & HERB ROTISSERIE - \$28.50**

### **LEMON & HERB ROTISSERIE CHICKEN**

*Marinated chicken, cut in quarters.*

### **NAAN BREAD**

### **ROASTED ZA'ATAR POTATOES**

*Potatoes, Za'atar spice blend, kalamata olives.*

### **CABBAGE SLAW**

*Green cabbage, carrots, red cabbage, celery, onions, traditional dressing.*

# PLATTERS

**MINIMUM ORDER OF ONE DOZEN, PRICED PER PERSON**

*Entree Platters - Drop-off service. Cutlery included.*

## PLATTERS

**KOREAN FRIED CHICKEN & SRIRACHA FRIED RICE - \$13.68**

*Spicy Korean fried chicken served with sriracha fried rice.*

**SWEET CHILI KARAAGE CHICKEN - \$10.26**

*Breaded karaage chicken, Thai sweet chili sauce.*

**CLASSIC MAC & CHEESE WITH HOUSE MADE BECHAMEL - \$6.84**

*Elbow pasta, bechamel sauce, cheddar, toasted bread crumbs. (V)*

**NACHO BAR - PULLED PORK - \$18.24**

*Corn tortilla, nacho cheese sauce, pulled pork, bell peppers, red onions, tomatoes, olives, sour cream, salsa.*

**NACHO BAR - PULLED JACKFRUIT - \$17.10**

*Corn tortilla, nacho cheese sauce, pulled BBQ jackfruit, bell peppers, red onions, tomatoes, olives, sour cream, salsa. (V)*

**CHICKEN STRIPS PLATTER - \$15.96**

*Breaded chicken breast strips, grape tomatoes, plum sauce.*



# PLATTERS

MINIMUM ORDER OF ONE DOZEN, PRICED PER PERSON

## PLATTERS

### **CRUDITÉS - \$7.98**

*Assorted seasonal vegetables served with creamy ranch dressing.* (V)

### **CHEESE & FRUIT PLATTER - \$17.10**

*Cheddar, Swiss, goat cheese, feta, brie, served with mixed fruits, nuts, fig jam, baguette and crisp crackers.*

### **SEASONAL SLICED FRUIT- \$9.12**

*Assorted sliced fruits.* (VE)

### **DELUXE SLICED FRUIT- \$11.40**

*Assorted sliced fruits, berries, served with yogurt dip.* (VE)

### **PREMIUM MEDITERRANEAN ANTIPASTO - \$14.82**

*Marinated olives, artichokes, roasted red peppers, feta, provolone, and cured meats served with grilled flatbreads.*

### **CHARCUTERIE (small, medium, large) - \$14.82**

*Prosciutto, capicola, and salami, baguette, whole almonds, fresh berries, compote, kalamata olives, and artichokes.*

### **'AT THE MOVIES' (small, medium, large) - \$9.12**

*Three assorted kinds of chips, classic potato chips, and Skor chocolate bars (45-52g).* (V)

### **STANDARD CHEESE & CRACKERS - \$11.40**

*Swiss cheese, cheddar cheese, mozzarella cheese, crackers.* (V)

# PIZZA

**SERVES UP TO 12 GUESTS**

*All pizzas are 16" and cut into 12 pieces.*

## STANDARD PIZZA

### **PEPPERONI PIZZA - \$30.78**

*Classic pepperoni with mozzarella cheese on a traditional pizza crust.*

### **VEGETARIAN PIZZA - \$30.78**

*Assorted roasted vegetables and mozzarella cheese on a traditional pizza crust. (v)*

### **CHEESE PIZZA- \$30.78**

*Mozzarella and tomato sauce on a traditional pizza crust. (v)*



# PIZZA

**SERVES UP TO 12 GUESTS**

*All pizzas are 16" and cut into 12 pieces.*

## GOURMET PIZZA

### **HAWAIIAN PIZZA - \$33.06**

*Pineapple, ham, and mozzarella cheese on a traditional pizza crust.*

### **BBQ CHICKEN - \$33.06**

*Grilled chicken with BBQ sauce, red onions, and mozzarella cheese on a traditional pizza crust.*

### **MEAT LOVERS PIZZA- \$33.06**

*Pepperoni, sausage, bacon, and mozzarella cheese on a traditional pizza crust.*

## FLATBREADS

*Two 12 inch bread cut into 6 pieces*

### **BRUSCHETTA & PARMESAN - \$18.24**

*Bruschetta, Parmesan cheese, roasted garlic, grape tomatoes. (v)*

### **BBQ CHICKEN - \$18.24**

*Chicken breast, BBQ sauce, spinach, roasted garlic, Parmesan cheese, grape tomatoes.*

### **ARTICHOKE GOAT CHEESE - \$18.24**

*Artichoke hearts, goat cheese, spinach, mozzarella cheese. (v)*

# CANAPÉS

MINIMUM ORDER OF ONE DOZEN  
PRICED PER PERSON

## COLD

### BRUSCHETTA CROSTINI - \$3.42

*Crispy crostini topped with Asiago cheese and olive tapenade.* (v)

### CAPRESE SKEWER - \$3.42

*Skewers of fresh mozzarella, cherry tomatoes, and basil drizzled with balsamic glaze.*

### GOLDEN FALAFEL - \$3.42

*Golden-brown falafel served with lemon aioli and cilantro.* (v)

### WHIPPED HERBED RICOTTA - \$5.70

*Ricotta cheese, basil, parsley, baked pita chips.* (v)

### WHIPPED FETA DIP - \$6.84

*Feta cheese, blistered grape tomatoes, yogurt, lemon juice, herbs, whole wheat pita chips.* (v)

### SHRIMP SALAD ROLL - \$5.70

*Shrimp, green goddess dressing, rice vermicelli, cucumbers, carrots, bell peppers, rice paper, mint, cilantro.*

### SHRIMP & SALMON PINWHEELS - \$5.70

*Smoked salmon and shrimp with cream cheese, fresh dill in a flour tortilla.*

### EDAMAME HUMMUS - \$6.84

*Edamame hummus, carrot sticks, celery sticks, sliced cucumbers, grape tomatoes, naan bread.* (v)

# CANAPÉS

**MINIMUM ORDER OF TWO DOZEN  
PRICED PER DOZEN**

**HOT**

**FRIED CAULIFLOWER (PER DOZEN) - \$41.04**

*Crispy cauliflower florets, roasted red peppers, mojo pcon sauce, seasonings. (VE)*

**THAI BEEF SATAY (PER DOZEN) - \$41.04**

*Grilled beef marinated in Thai spices, served with a Wowbutter™ dipping sauce.*

**LEMONGRASS CHICKEN SATAY (PER DOZEN) - \$41.04**

*Tender chicken infused with lemongrass flavour, served with a sweet chili dipping sauce.*

**SOUTHERN BBQ SLIDER (PER DOZEN) - \$41.04**

*Mini beef & cheese sliders served with BBQ sauce and coleslaw.*

**BBQ JACKFRUIT SLIDERS (PER DOZEN) - \$41.04**

*Tender jackfruit cooked in BBQ sauce, served with rainbow coleslaw, onions on a brioche bun. (V)*

**PERSIAN KEBAB KOOBIDEH (PER DOZEN) - \$41.04**

*Beef, onions, mint, spices, yogurt, garlic, lemon juice.*

**TERIYAKI YAKITORI SKEWERS (PER DOZEN) - \$41.04**

*Chicken thighs, sesame oil, teriyaki glaze.*

**JALAPENO POPPERS & DIP (PER DOZEN) - \$41.04**

*Jalapeno peppers, cream cheese, ranch dressing. (V)*

# DESSERTS

MINIMUM SERVES 12 GUESTS, PRICED PER PERSON

## SWEETS & TREATS PLATTERS

### DECADENT CUPCAKE - \$5.70

*Black forest cupcake, oreo cookie cupcake and others.* (V)

### CLASSIC DESSERTS - \$7.98

*Assortment of all time favourites.* (V)

### DECADENT DESSERTS - \$10.26

*Assorted premium desserts.* (V)

### ASSORTED DONUTS - \$3.42

*An assortment of donuts.* (V)

### GOURMET COOKIES - \$3.42

*Assorted freshly baked gourmet cookies.* (V)



# BEVERAGES

# BEVERAGES

A SIX SERVING MINIMUM ORDER IS REQUIRED  
PRICED PER PERSON

## BEVERAGES

### COFFEE AND TEA SERVICE (PER CARAFE) - \$3.76

*Regular and Decaf coffee (upon request) with sugar, sweeteners, milk, cream and dairy-free alternatives. Tea service includes a variety of black and herbal teas with honey and lemon wedges*

### FULL DAY COFFEE/TEA (10 CUPS/CARAFE)- \$9.00

*Seasonally and artfully prepared. Service for 30.*

### WATER TOWER (INFUSED) - \$2.28

*Seasonally and artfully prepared. Service for 12.*

### PLAIN WATER TOWER - \$23.95

*Service for 30.*

### BOTTLED WATER - \$2.51

*591ml.*

### SPARKLING FLAVOURED WATER - \$2.39

### POP - \$2.51

*Variety of carbonated soft drinks, 355ml.*

### ICED TEA - \$3.53

*Assorted bottled varieties. 355ml.*

### JUICE - \$3.53

*Assorted flavours. 355ml.*

### PREMIUM JUICES - \$5.70

*Assorted flavours. 340ml-355ml.*



# SERVICES

## EQUIPMENT RENTALS

**LINEN - PER TABLE.....\$12.00**

### CHINA

- **SERVICE COFFEE/TEA.....\$2.27**
- **SERVICE - PER MEAL.....\$4.55**
- **SERVICE - ALL DAY.....\$7.97**

**DÉCOR - UPON REQUEST - PRICING VARIES**

## CATERING STAFF

*Catering staff labour charges apply to all client rentals that require foodservice outside of regular business hours (Monday-Friday, 9:00 a.m.- 5:00 p.m.). Catering staff will be charged on an hourly rate.*

**WEEKDAY STAFF (PER HOUR).....\$35.00**

**WEEKEND STAFF (PER HOUR).....\$40.00**

## ALCOHOL

As per Liquor Control Board of Ontario regulations, no outside food or non-alcoholic beverages of any kind are permitted to be brought into, served, or consumed at an event on our campuses.

Sheridan Conference Centre is licensed to serve alcohol and offers bar services on-site for external clients.

Connect with a Conference Coordinator to inquire about bar service offerings and pricing.



# POLICIES

Sheridan College Conference Services foodservice policies are designed to support a positive food service experience for your group on campus. Our catering team prides itself on the health and safety of our guests. Please review the following to gain a better understanding of policies that guide our work.

## ORDERING

Orders must be booked and confirmed 5 business days in advance of your event to ensure requested products and staff are available.

For large special events, we require confirmation 10 business days in advance. If catering is requested with less than the aforementioned notice, availability will be on a case-by-case basis. Minor order changes can be accommodated 72 hours in advance. Orders placed after these guidelines may be subject to late booking fees.

Cancellations made within 48 hours will be charged a fee of 50-100% of the cost of the original order placed. Cancellations made on the day of the event will be charged in full.

Email orders to [conferences@sheridancollege.ca](mailto:conferences@sheridancollege.ca)

## MINIMUM ORDER

Please note that there is a minimum order requirement of \$250 (before taxes). Any orders below the minimum will be subject to a fee of \$45.



# **POLICIES**

## **CATERING**

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### **TIMING**

Set up for each catering order will start as early as 30 minutes prior to the order time. Our conference team will work with catering to have the set up completed prior to the order time or client-requested time.

### **SERVICE STAFF**

if a client requests service staff for events, or for break out/coffee services, one will be provided at an additional charge of \$35/hour per server for a minimum of four hours on weekdays, and \$40/hour per server for a minimum of four hours on weekends. An additional charge for staff will apply for passed hors d'oeuvres and bar service at \$40/hour for a minimum of four hours.

Catering labour outside of regular working hours (Monday to Friday, 7am - 6pm) is charged at \$35 per hour per staff for a minimum of 4 hours on weekdays and \$40 per hour per staff on weekends. Labour needs are determined by catering manager. Statutory holiday orders with staff will be charged per hour at time and a half.

### **TABLEWARE**

Catering is served with paperware, cutlery, and disposable napkins. China is available upon request at the following rates:

Full China - \$4.55 per guest (per meal)

Coffee break service - \$2.27 per guest (per break)



# POLICIES

## CATERING

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### FOOD SAFETY

For food safety reasons, any food that is not consumed during the event may not be removed by the client at the end of the event, no exceptions.

### B12GIVE PROGRAM

The Sheridan College Conference Centre is pleased to support the B12Give program as part of taking meaningful action supporting our corporate responsibility to our community. B12Give aims to close the gap between surplus food and food insecurity across Canada. They redistribute food waste by partnering with local charities to provide surplus from various organizations. The Sheridan Conference Centre, as part of our corporate social responsibility initiative, is happy to be part of this program.

Our team will arrange for leftover food from your Conference Centre event to be packaged and donated through the B12Give program at no additional charge to you.

If you do not wish to participate in the program, you can opt out by letting our team know.

<https://www.b12give.ca/>



# ORDERING TIPS

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## HOW MUCH TO ORDER

There is more to a catered menu than simply choosing the right entrees and desserts. You also have to decide how much food you will need for your guests, while keeping the budget and food waste under control.

### OUR CONFERENCE TEAM CAN HELP YOU!

We've prepared a simple cheat sheet with expert catering tips to help you.

#### FIRST THINGS FIRST

Ask yourself a few basic questions:

- What type of event are you planning?
- How many guests will be attending?
- How long will the event last?

The answers to these questions will help you estimate the amount of food and beverages you will need throughout the event.

Once you have fully defined your event, you can begin to work with our Conference team to figure out quantities, pricing, and menu design.



# ORDERING TIPS

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## HELPFUL HINTS

BREAKFAST	
Use when planning for a breakfast event	
<b>BEVERAGES</b>	Average two beverages (coffee, tea, fruit juice, etc.) per person
<b>MAIN ENTREES</b>	A single 5 oz. serving per person
<b>SIDES</b>	Allow for the choice of two sides per person.
<b>PASTRIES</b>	If you are serving pastries as an alternative to a full breakfast, allow for a minimum of two pastries per person.



# ORDERING TIPS

## HELPFUL HINTS

HORS D'OEUVRES	
<b>COCKTAIL PARTIES</b>	<p>For a simple meet and greet with no dinner: Plan 10 - 15 appetizers per person.</p> <p>If service will be buffet style, increase the numbers as people tend to eat more when serving themselves.</p>
<b>MID-DAY EVENTS</b>	<p>For midday events with light lunch to follow: Plan one-three appetizers per person.</p>
<b>EVENING EVENTS</b>	<p>For events with a sit-down dinner after: Plan three to five appetizers per person followed by the dinner.</p>



# ORDERING TIPS

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## HELPFUL HINTS

LUNCH	
Use when planning a business lunch	
<b>APPETIZERS</b>	Average two to four per person.
<b>MAIN ENTREES</b>	A single 5 oz. serving per person.
<b>SIDES</b>	Two to three sides per person, including at least one starch and one vegetable.
<b>BEVERAGES</b>	One to two beverages (coffee, soft drinks, water, etc.) per person.



# ORDERING TIPS

## HELPFUL HINTS

DINNERS	
Use when planning a dinner	
<b>APPETIZERS</b>	Average three to five per person.
<b>SOUP/SALAD</b>	One per person.
<b>MAIN ENTREES</b>	A single 7 oz. serving per person.
<b>SIDES</b>	Two to three sides per person, including at least one starch and one vegetable.
<b>BEVERAGES</b>	Two to three beverages (beer, wine, soft drinks, etc.) per person.
<b>DESSERT</b>	One to two per person.

TIPS

# Sheridan | Conference Centre

[CONFERENCES@SHERIDANCOLLEGE.CA](mailto:CONFERENCES@SHERIDANCOLLEGE.CA)

A long buffet table is set up in a bright, modern conference room. The table is covered with a black cloth and holds a variety of food items. In the foreground, there are several trays of pastries, including chocolate brownies and small square cakes with yellow frosting and chocolate chips. Next to them are large bowls of fresh green and fruit salads, and a stack of white plates. Further down the table, there are trays of sandwiches, a fruit basket with bananas, apples, and oranges, and several bottles of dressing. The room has large windows on the right side, providing a view of the outdoors. In the background, a woman is standing near a podium with a sign that says "Noble".

**JOIN US TODAY!**