

**Underground**

CAMPUS CATERING



**FESTIVE**

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**CATERING**

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**EVENT**

**RECEPTION**

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**HOLIDAY**

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**CELEBRATION**

**MEAL**



# FESTIVE MENU

Celebrate this holiday season with the Underground and our specially customized menus and service to take the stress out of planning your celebration:

## **FESTIVE DISPLAY STATIONS**

Add any of our displays to your event for a minimal cost per person. They are perfect for pre-dinner reception or just as an eye catching display during your meal.

## **BUFFETS**

Our buffet menus can be chef attended with a carving station for your turkey at an additional cost of 75.00

## **PLATED MEALS**

We offer fully customizable plated meal options for your holiday event, pricing is based on the nature of the event as well as menu selection. A sample menu is provided.



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GENERAL MANAGER

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# FESTIVE DISPLAY STATIONS



## WINTER SOUP STATION

3.29 PER PERSON


A dedicated soup station for your guests to enjoy as an appetizer/first course or with their buffet meal. We offer a wide variety of soups, please inquire when organizing your event



## ROAST BEEF CARVING STATION

11.99 PER PERSON


Add an additional protein choice for your guests with this eye-catching display of slow roasted AAA Angus beef. Served with au jus and accompaniments. Minimum 50 person order



## ANTIPASTO STATION


7.99 PER PERSON

Great for a reception before your sit down meal, our antipasto spread is a perfect opportunity for your guests to mingle whilst enjoying freshly prepared, italian inspired salads and appetizers. Includes fixings such as grilled & marinated vegetables, assortment of olives, cheese, Italian cured meats, sliced bread & crostini, poached shrimp & seafood salad



## FESTIVE SWEET TABLE

All festive buffets include a festive dessert display at no additional cost. This consists of a yule log cake, candy canes, fruit cake, cookies, dessert, squares, brownies, and a warm dessert option





# HOLIDAY HORS D'OEUVRES



21.99 PER PERSON

**ADD A PERSONAL TOUCH WITH OUR D'OEUVRES  
AND OUR FRIENDLY STAFF WHO ARE HAPPY TO  
SERVE ALL OF YOUR GUESTS**

## **MUSHROOM & CARAMELIZED ONION TARTLET**

with herbed goat cheese

~

## **MAPLE GLAZED**

bacon wrapped dates

~

## **MINI TURKEY**

sliders with cranberry compote &  
roasted sweet potato

~

## **SPINACH & FETA STUFFED FILO PARCELS**

Mini grilled cheese with red onion jam  
and smoked ketchup

~

## **BELGIAN ENDIVE CUPS WITH BACON**

blue cheese & roasted chestnut

~

## **SWEET CORN RISOTTO BALLS STUFFED**

with smoked provolone cheese

~

## **MINI APPLE PIE**

with pecan crumble

# HOME FOR THE HOLIDAYS BUFFET

25.99 PER PERSON



## OUR TRADITIONAL OFFERING WITH ALL THE FIXINGS

Whole wheat, multigrain and classic dinner rolls



Honey whipped brown butter



Winter mixed green salad with dried cranberries,  
toasted pecans, pickled red onions,  
cherry tomato and choice of  
apple cider or balsamic vinaigrette



Signature herb roasted turkey, dark & white meat with  
homemade turkey gravy



Maple glazed butternut & acorn squash



Choice of roasted garlic mashed Yukon gold potatoes

**OR**

Roasted rosemary potatoes



Turkey stuffing with sage, rosemary & apple



Creamy filo pie with assorted winter vegetables,  
potatoes, apple balsamic reduction



Country cranberry compote



Chef's selection of festive sweet table to  
include a yule log cake, candy canes,  
fruit cake and warm dessert



Fair Trade organic coffee  
Premium flavoured tea selection

**Add sparkling holiday fruit punch for 2.50 a person**



# HOLIDAY DELIGHT BUFFET

28.99 PER PERSON

## A SOUTHERN INSPIRED HOLIDAY FEAST

Whole wheat, multigrain and classic dinner rolls



Honey whipped brown butter



Winter mixed green salad with dried cranberries, toasted pecans, picked red onions, cherry tomato and choice of apple cider or balsamic vinaigrette



Roasted root vegetable salad tossed with basil and balsamic maple dressing, signature herb roasted turkey, dark & white basil and balsamic pale dressing



Signature herb roasted turkey, dark & white meat with our homemade turkey gravy or honey glazed ham

**OR**

Corn bread stuffing with dried cranberries, roasted corn & andouille sausage



Choice of roasted garlic mashed Yukon gold potatoes

**OR**

Roasted rosemary potatoes



Brussel sprouts, double smoked bacon and chestnut hash



Oven baked sweet potato crisp, pecan crumble  
Squash ravioli with toasted hazelnuts, sage, roasted squash & brown butter



Country cranberry compote,  
chef's selection of festive sweet table to include a yule log cake, candy canes, fruit cake and a warm dessert



Fair Trade organic voffee  
Premium flavoured tea selection

**Add sparkling holiday fruit punch for 2.50 a person**



# FESTIVE FEAST BUFFET



33.99 PER PERSON

**OUR PREMIUM FULL SPEED BUFFET IS SURE TO  
HAVE SOMETHING FOR EVERYONE**

Whole wheat, multigrain and classic dinner spring rolls



Honey whipped brown butter



Winter mixed green salad with dried cranberries,  
toasted pecans, pickled red onions, cherry tomato and  
choice of apple cider or balsamic vinaigrette



Roasted butternut squash & pumpkin soup station,  
Signature herb roasted turkey, dark & white meat with  
our homemade turkey gravy



Choice of roasted garlic mashed Yukon gold  
potatoes & roasted rosemary potatoes

**OR**

Potato, celery root & sweet potato gratin



Green & yellow bean casserole



Brussel sprouts, double smoked bacon  
and chestnut hash



Maple glazed roasted carrots & parsnips  
turkey stuffing with sage, rosemary,  
apple & dried cranberries



Baked east coast fish pie, salmon, shrimp, clams, salt  
cod with mashed potato topping



Creamed leek & sweet potato lasagna  
with aged asiago cheese



Country cranberry compote



Chef's selection of festive sweet table to include a yule  
log cake, candy canes, fruit cake and warm dessert



Fair Trade organic coffee  
Premium flavoured tea selection

**Add sparkling holiday fruit punch for 2.50 a person**





# FESTIVE PLATED MENU SAMPLE

28.99 PER PERSON

**PLATE CAN BE CUSTOMIZED WITH ANY ITEMS  
FROM OUR BUFFET MENUS**

**WE OFFER 3 TO 5 COURSE MEALS DEPENDENT  
ON YOUR PREFERENCE & PRICING**

Four course plated menu



Roasted butternut squash & pumpkin soup with toasted pumpkin seeds and birch syrup drizzle



Mixed green salad with thyme roasted red and golden beets, carrot ribbons, candied pecans, goat cheese, balsamic vinaigrette



Oven roasted turkey roulade with a wild mushroom and sage stuffing, roasted garlic mashed potato, winter root vegetables, green beans and our signature pan gravy



Warm mincemeat pie with vanilla custard & whipped cream



Fair Trade organic coffee  
Premium flavoured Tea selection



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