Catering MENU

For large
and small occasions,

café caus

The ideal partner for your event !

UNIVERSITÉ BISHOP'S UNIVERSITY

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→ **DON'T FORGET TO CHECK FOR SEASONAL SPECIALS ON OUR WEBSITE!**

DID YOU KNOW...

Our black platters (for buffets) **are reusable and recyclable.**

Our individual lunch boxes are completely compostable.

Planning an event?

Café Caus is here for you,
to make it a success!

Our executive chef, Carolyn McKinnell, and her crew
are inspired by the latest trends
and can adapt their menus to suit your needs.

We carefully select our suppliers
in order to offer our customers only the best.

We look forward to serving you!

Please let us know if one of your guests has allergies or food intolerances.
Customized meals will be prepared.

Please note: lunch boxes #13 and #14 are **ALLERGEN-FREE**.

Food preferences, intolerances or allergies?

Our symbols will help you make the right choice!

ORDERING *& Delivery*

DEADLINES

	TO ORDER	TO MODIFY OR CANCEL *
Breakfast & Coffee breaks Lunch boxes Platters Cold buffets	**100 guests or less** 2 business days	2 business days prior to delivery.
	101 guests and more 5 business days	4 business days prior to delivery.
Hot buffets À la carte meals Canapés	**100 guests or less** 5 business days	4 business days prior to delivery.
	101 guests and more 10 business days	5 business days prior to delivery.

** Outside of these deadlines, you may be fully charged if food preparation has begun or if you have ordered a custom menu.*

- Prices are subject to current taxes (GST-QST).
- Prices and menus may change without notice.

DELIVERY

REGULAR HOURS: **Monday to friday | 7:00 AM to 5:30 PM**

FREE OF CHARGE	WITH DELIVERY FEE
In Sherbrooke Orders of $75 or more (before taxes) Within regular hours	**In Sherbrooke** Orders of $75 or less (before taxes) Cost of delivery: $15 **After 5:30 PM and on weekends** Minimum order: $250 (before taxes) Cost of delivery: $60

BREAKFAST & *Coffee breaks*

Served on platters
Price per person | minimum 6 guests per choice

GOOD TO KNOW

Included | **Compostable** small plates, cutlery and napkins

For any modifications | + 1.50 per person

1
- Fresh fruit salad
- Freshly baked cookie
- Mini muffin

3.75

2
- Mini muffin
- Mini breakfast pastry
- Mini apple turnover

4.25

3
- Fresh fruit skewer
- Chocolate and hazelnut filled doughnut
- Mini cheese straw

5.50

4
- Mini ham and cheese croissant
- Fresh fruit salad
- Mini muffin

5.50

5
- Cheddar cheese with grapes
- Assortment of ham, chicken and egg sandwiches
- Spinach and feta pastry

5.95

À LA CARTE

Served on platters
Price per unit | minimum 6 units per choice

Cookies (assorted)	1.10
Mini banana and chocolate bread	1.25
Mini muffin	1.25
Mini maple donut	1.25
Mini breakfast pastry	1.75
Muffin	2.00
Breakfast pastry	2.50
Mini ham and cheese croissant	3.25
Yogurt with granola	2.50
Fresh cut fruit	2.50
Fruit skewer	1.50
Fruit and cheddar cheese skewer	2.75
Cheddar cheese, grapes and crackers	2.50
Mild cheese trio with grapes	2.75

LUNCH BOXES *Sandwiches*

Price per person | minimum 6 guests (lunch box section)

SERVED WITH | Salad of the day
| Crudités and dip
| Dessert of the day

GOOD TO KNOW

Included | **Compostable** cutlery and napkins

For any modifications | + 1^{50} per person

OUR RECOMMENDATION

In order to serve you better, we ask that you limit the number of varieties of lunch boxes in your order.

We suggest a minimum of 5 units per choice of lunch box.

1 Sliced egg wrap with crisp vegetables, pesto sauce — 11^{75} Vegetarian

2 Moroccan quinoa wrap with eggplant, apricots, walnuts and orange dressing — 11^{95} Vegetarian

3 Thin-crust pizza with grilled portobellos, roasted red peppers and balsamic glaze — 14^{15} Vegetarian

4 Shaved turkey on ancient grains bread with tomatoes and spinach — 12^{75}

5 Tarragon chicken salad wrap with aged cheddar and walnuts — 12^{95}

6 Honey baked ham on a ciabatta bun with applewood smoked cheddar — 14^{25}

7 Curry chicken salad on a tumeric roll with mango chutney — 14^{50}

8 Ham and swiss cheese croissant — 14^{50}

9 Roast beef on flatbread with roasted tomatoes, provolone cheese and arugula — 15^{00}

10 Genoa salami on focaccia with tomatoes and herb cream cheese — 13^{75}

11 Blackened haddock wrap with avocado aioli — 14^{75}

12 Vegan sandwich with grilled vegetables, arugula and balsamic glaze — 13^{40} Vegan

SERVED WITH | Vegan salad of the day
| Crudités and vegan dip
| Vegan dessert of the day

✓ Allergen-free

Gluten, peanuts, nuts, eggs, dairy products, soya, fish and seafood

13 and 14

SERVED WITH

- Crudités and vegan dip
- Quinoa, chickpea and mint salad
- Fresh cut fruit

13 Smoked turkey sandwich with dairy-free cheese, spinach, sundried tomato sauce — 16.50

14 Grilled eggplant sandwich with dairy-free cheese, spinach, sundried tomato sauce — 14.65 Vegan

OUR RECOMMENDATION

In order to serve you better, we ask that you limit the number of varieties of lunch boxes in your order.

We suggest a minimum of 5 units per choice of lunch box.

LUNCH BOXES *Entrée salads*

Price per person | minimum 6 guests (lunch box section)

SERVED WITH | Puff pastry cheese straws
| Vinaigrette
| Dessert of the day

GOOD TO KNOW

Included | **Compostable** cutlery and napkins

For any modifications | + 1.50 per person

OUR RECOMMENDATION

In order to serve you better, we ask that you limit the number of varieties of lunch boxes in your order.

We suggest a minimum of 5 units per choice of lunch box.

15 Salad d'amour | Rice, tofu, cashews and spinach served with cheddar cheese and grapes — Vegetarian — 12.00

16 Green salad with roasted chicken breast, cashews and citrus — 15.50

17 Green salad with shaved ham, swiss cheese, tomatoes and hard-boiled egg — 14.25

18 Greek salad | Cherry tomatoes,cucumber, feta cheese, olives, onion, red pepper and romaine lettuce — Vegetarian — 14.25

19 Caesar salad with roasted chicken breast, bacon, shaved parmesan and croutons — 15.75

20 Niçoise salad | Flaked tuna, green beans, egg, olives, cherry tomatoes and radish — 15.95

21 Green salad with poached salmon, capers, red onions and lemon — 16.75

22 Green salad with grilled vegetables, tomatoes, baby corn and house-made tempeh bacon — Vegan — 14.40

SERVED WITH | Vegan goat cheese with crackers
| Vegan cookie

LUNCH BOXES *Cold meals*

Price per person | minimum 6 guests (lunch box section)

SERVED WITH
- Grain salad of the day
- Vegetable salad of the day
- Grapes and cheese
- Dessert of the day

GOOD TO KNOW

Included | **Compostable** cutlery and napkins

For any modifications | + 1^{50} per person

23 Fillet of pork with coconut and lime rub coriander mayonnaise — 16^{95}

24 Grilled chicken breast with shawarma* spices, tahini and lemon dip — 16^{75}

25 Jamaican jerk shrimp, mango salsa — 16^{00}

26 Fillet of salmon with autumn spices, maple and bourbon dip — 16^{30}

27 Eggplant stuffed with moroccan style lentils — 14^{95} Vegan

SERVED WITH
- Vegan grain salad of the day
- Vegan vegetable salad of the day
- Dried apricots
- Vegan dessert of the day

OUR RECOMMENDATION

In order to serve you better, we ask that you limit the number of varieties of lunch boxes in your order.

We suggest a minimum of 5 units per choice of lunch box.

* [shawarma] Blend of spices used in Middle Eastern recipes (cumin, paprika, cardamom...)

PLATTERS & Snacks

Chips (4-6 people)	7.50
Marinated olives (8 people)	8.25
Sandwich buns (egg, ham, chicken) (12 pcs)	22.50
Sliced wrap sandwichs (24 pcs)	31.50
Sliced baguette sandwiches (24 pcs)	32.00

GOOD TO KNOW

Included | **Compostable** small plates, cutlery and napkins

For any modifications | + 1.50 per person

SAVOURY Price per person | minimum 12 guests per choice

Grain or pasta salad of the day	Starting at 1.50
Vegetable salad of the day	Starting at 2.15
Crudités and dip	2.75
Pâté, pickled vegetables and sliced baguette	2.25
Veggie pâté (BioBon) and sliced baguette	2.75
Variety of cold cuts	2.50
Italian platter (tomatoes, bocconcini, roasted peppers and olives)	2.75
Cheddar cheese, grapes and crackers	2.50
Cheese trio and grapes	2.75
Specialty fine cheeses and sliced baguette	5.95

SWEET Price per person | minimum 12 guests per choice

Fresh baked cookies	1.10
Mini maple donut	1.25
Vegan cookies	1.50
Brownie (gluten-free and lactose-free)	2.50
Fresh cut Fruit	2.50

EVENT

Planning an event ?

MEETING – COCKTAIL – SEMINAR – CONFERENCE – LAUNCH
GALA – BANQUET – BRUNCH – ECO-FRIENDLY EVENT
GATHERING – BIRTHDAY – HAPPY HOUR – CHRISTMAS PARTY

Any occasion is good to order our catering service!

WE WILL BE HAPPY MAKE SUGGESTIONS FROM OUR MENU*, ACCORDING TO YOUR NEEDS, TASTE AND BUDGET!

* Customized menus are available upon request.

BUFFETS *Cold*

Price per person | minimum 8 guests

GOOD TO KNOW

Included | **Compostable** plates, cutlery and napkins

Serving utensils and tablecloths are supplied for the buffets.
We pick these up after the event.

For any modifications | + 1[50] per person

1

Vegetable salad of the day
Mezze platter (spreads, pita, crudités)
Grilled vegetable sandwich with humus and arugula
Mini roasted pepper and asparagus quiche
Fresh baked cookie
Fruit salad

13[25] Vegetarian

2

Crudités and dip
Vegetable salad of the day
Thin-crust pizza with grilled portobellos, roasted red peppers and balsamic glaze
Moroccan quinoa wrap with eggplant, apricots, walnuts and orange dressing
Cheese and vegetable skewer
Mini cupcakes

14[25] Vegetarian

3

Crudités and hummus
Quinoa salad with sweet potatoes and kale
Cauliflower tabbouleh salad
Thin-crust vegetable pizza
Crispy tempeh sandwich with arugula and aioli
Vegan cookie
Fresh fruit salad

14[25] Vegan

4

Vegetable salad of the day
Grain or pasta salad of the day
Honey baked ham on a ciabatta bun with applewood smoked cheddar
Shaved turkey on ancient grains bread with tomatoes and spinach
Fresh baked cookies

11[95]

5

Vegetable salad of the day
Grain or pasta salad of the day
Tarragon chicken salad wrap with aged cheddar and walnuts
Genoa salami on focaccia with tomatoes and herb cream cheese
Roast beef on flatbread with roasted tomatoes, provolone cheese and arugula
Homemade cream fudge
Fresh cut fruit

13.95

6

Vegetable salad of the day
Grain or pasta salad of the day
Creamy shrimp dip served with crudités, crackers and naan bread
Thin-crust herb pizza
Ham and cheese croissant
Duo of mini donuts (maple syrup and chocolate hazelnut)

14.50

7

Vegetable salad of the day
Grain or pasta salad of the day
Pastrami sandwich skewer with swiss cheese, pickles and mustard
Curry chicken salad on a tumeric roll with mango chutney
Blackened haddock wrap with avocado aioli
Salted caramel and almond cookie
Fresh cut fruit

14.75

8

Roasted pepper deviled eggs
Vegetable salad of the day
Grain or pasta salad of the day
Grilled chicken with shawarma* spices, tahini and lemon dip
Thin-crust pizza with parmesan and thinly sliced veal
Cheddar cheese and grapes
Mini maple donuts

14.75

9

Crudités and dip
Salad of the day
Mild cheese trio
Eggplant stuffed with moroccan style lentils
Fillet of pork with coconut and lime rub, coriander mayonnaise
Reinvented BLT sandwich (tomatoes, homemade pulled bacon, beer caramelized onions and spinach)
Dark chocolate and orange tarts

15.95

* [shawarma] Bleed of spices used in middle eastern recipes (cumin, paprika, cardamom...)

BUFFETS *Hot*

Price per person | minimum 12 guests

GOOD TO KNOW

Included | **Compostable** plates, cutlery and napkins

Serving utensils and tablecloths are supplied for the buffets.
We pick these up after the event.

For any modifications | + 1.50 per person

HOT BUFFET Served with vegetables and chef's of choice starch, green salad, ciabatta rolls and mini pastries

COLD AND HOT BUFFET Served with soup, crudités and dip, vegetable salad, grain or pasta salad, caprese platter, vegetables and chef's of choice starch, ciabatta rolls and mini pastries

	HOT BUFFET	COLD AND HOT BUFFET
Vegetarian moussaka Vegetarian	12.95	29.45
Layered grilled vegetables with goat cheese Vegetarian	18.50	35.00
Sliced chicken breast with fine herb sauce	14.50	31.00
Garlic flower marinated chicken breast with sundried tomato pesto sauce	15.75	32.25
Fillet of roasted pork, cuban Mojo* sauce	15.75	32.25
Red wine beef stew	16.50	33.00
Fillet of salmon with honey mustard sauce	17.25	33.75
Seafood gratin	18.75	35.25
White veal stew with onions and mushrooms	20.00	36.50

To customize your menu:

Feel free to add any item à la carte. For example: a soup, a cheese platter, etc. (extra charge)

LOCAL Menu *available*

OUR CHEF WILL BE HAPPY

to concoct a menu featuring local and *seasonal products!*

* [Mojo] Zesty topping made with garlic, chilis, citrus and olive oil

À LA CARTE *Meals*

Banquet style with table service for groups of 50 guests and over.

OUR CHEF WILL SUGGEST A CUSTOMIZED MENU BASED TO YOUR TASTE, NEEDS AND SEASONAL AVAILABILITY.

Appetizer
Main course
Dessert

Starting at 31^{00}

Appetizer
Soup
Main course
Dessert

Starting at 34^{00}

Appetizer
Soup
Main course
Cheese
Dessert

Starting at 39^{00}

Coffee, bread and butter included
See page 18 for service and rental fees

CANAPÉS *Hors-d'oeuvres, happy hour and reception*

Price by the dozen
Minimum 3 dozen per choice

ADVICES

HORS-D'OEUVRES 3-4 savoury + 1 sweet canapé per person
HAPPY HOUR FORMULA 6-8 savoury + 1 sweet canapé per person
RECEPTION FORMULA 10-12 savoury + 2 sweet canapés per person

VEGETARIAN

COLD

Vegetarian flatbread pizza	13
Hummus, roasted pepper and olive verrine	13
Tomato, bocconcini and basil skewers	13
Blinis with goat cheese and beets	14
Black truffle Sachetti* with olive tapenade and tomato confit	18

HOT

Mini grilled cheese with Oka, apple and honey	17
Arancini of mozzarella di Buffala with tomato and basil sauce	20

VEGAN

COLD

Veggie pâté mousse and corn relish on a soft bun	16
Mini falafel sandwich with avocado cream	17

MEATS AND POULTRY

COLD

Turkey mousse with sweet and salty bacon on mini toast	13
Beef tartare on beet and coriander cracker	19
Asparagus verrine with pesto, hazelnut and crispy pancetta	19
Creamy ricotta with prosciutto and honey	21

HOT

Butter chicken tart, cardamom yogurt	15
BBQ pulled pork, old cheddar and red onion tart	17
Garlic butter snails with spinach in gorgonzola cream sauce	18
Duck Spiedini** with sundried tomato pesto	19
Flank steak with mushrooms and onions, red wine reduction	25

* [Sachetti] Small stuffed pasta ** [Spiedini] Thin slices of meat on a skewer, either grilled or broiled

FISH AND SEAFOOD

COLD

Ahi tuna and wasabi butter, on a mini poppy seed bagel	15
Avocado mousse with jamaican jerk shrimp	19

HOT

Salmon lollipop, sweet chili and lime sauce	16

SWEET

Chocolate strawberry shooter *	13	
Black Forest tart	15	Vegan
Mini Paris Brest pastry	18	
Vegan chocolate mousse cup	19	Vegan
Selection of macarons (dark chocolate and salted caramel)	20	

HOT CANAPÉS AND CHOCOLATE STRAWBERRY SHOOTERS REQUIRE STAFF ON SITE

BEVERAGES

Sparkling water 355 ml | Natural - lemon - lime	2^{00}
Soft drink 355 ml	2^{00}
Fruit juice 300 ml | Assorted flavours	2^{00}
Vegetable juice 340 ml	2^{00}
Bottled water 591 ml	2^{00}
Bottled water 1 liter	3^{00}
Sparkling water 1 liter	3^{00}
Fruit juice 1,89 liter | Orange - apple	9^{75}
Coffee 12 cup thermos	21^{00}
Coffee 50 cup thermos	87^{50}
Tea/Herbal tea 12 cup thermos of hot water | Assortment	21^{00}

SERVICE & Equipment [for your cocktails]

SERVICE

Waiter (minimum 3 h/waiter)*	$20	hour
Cook (minimum 3 h/cook)*	$30	hour
Service and administration fees of 15% will be added to the invoice (food and beverage) when service is requested.	+ 15 %	on the invoice

Equipment rental is available only with a food or beverage order.

LOCATION

Wine glass	$0.55	unit
Water and beer glass	$0.55	unit
Coffee cup	$0.55	unit
Tableware	$0.55	unit
Cutlery	$0.40	unit
White tablecloth 54 X 54 | 81 X 81 | 54 X 120 inches	$8.00	each

LOSS OR DAMAGE

Wine glass | Glass | Coffee cup | Tableware	$9.75	unit
Tablecloth	$30.00	each

* Terms apply.

OUR COMMITMENTS

BECAUSE EVERY ACT COUNTS!

OUR ECO-FRIENDLY ACTIONS

- **Discontinuing the sale of bottled water** (individual size)
- **Using compostable dishware for:**

  Our TAKE AWAY FOOD | Our CATERING SERVICE | Our COFFEE

- **Using fair trade and local products:**

  ALL OF OUR COFFEE IS FROM FAIR TRADE!
  We also offer fair trade tea and chocolate.
  We buy our local products from many small producers in the area.

DID YOU KNOW...

Since 2011, we have helped keep 40,000 plastic bottles, yearly out of our landfills.

Thanks to our offer of fair trade products, we received the designation « CAMPUS ÉQUITABLE » at the Université de Sherbrooke.

OUR PARTNERSHIPS

« La tasse » is available to reduce the use of single use cups.

To encourage our customers to use reusable cups, we offer a discount on coffee when they use « La tasse » or any other reusable cup.

In September, Café Caus takes part in a province-wide local food challenge.

Our Executive Chef takes pride in making meals with local products.

Café CAUS is THE ONLY catering service in the area to be recommended as « Restaurants complices » by the distinctive mark « Créateurs de saveurs Cantons-de-l'Est ».

Since 2016, Café Caus has partnered with La Grande Table to help carry out its mission.

We annually collaborate with UdeS to campaign for the United Way.

OUR CERTIFICATION

Level 2

OUR LATEST HONOURS

Retail trade

A menu that will meet
all of your expectations !

Service traiteur
café caus