



café caüs

Your partner for every event!

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OUR ICONS WILL HELP YOU MAKE THE RIGHT CHOICES !



Meat-free
No seafood



Meat-free
With seafood



Meat-free
No seafood
Egg-free
Dairy-free



Allergen free
Fish or seafood, dairy products, soy,
gluten, peanuts, nuts, eggs.



Gluten free



Dairy product free

FOOD PREFERENCES, INTOLERANCES OR ALLERGIES ?

Let us know if one of your guests has allergies or food intolerances.

All allergens are found in our main kitchen.

We therefore cannot guarantee that foods to which a person is allergic have not been in contact with their meal (even for allergen-free dishes).

Rest assured that our staff works vigilantly and pays particular attention to allergies.



COMPOST AND RECYCLE !

RECYCLABLE



COMPOSTABLE



ORDERING & Delivery



traiteur@usherbrooke.coop



www.cafecaus.ca



819 821-3599 | poste 65167

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 day	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 applicable taxes (GST-QST).
- Composition and prices may change without notice.
- A deposit may be required upon acceptance of the offer.
- The order is payable before delivery by credit card.

Exceptions apply for regular customers.

DELIVERY

REGULAR HOURS : **Monday to friday | 7:00 AM to 6:00 PM**

FREE OF CHARGE	WITH DELIVERY FEE	
In Sherbrooke Orders of \$150 or more (before taxes) Within regular hours monday to friday 7:00 AM to 6:00 PM	After 6:00 PM and on weekends Minimum order: \$500 (before taxes) Cost of delivery: \$75	
	Lunch boxes Coffee break Canapés	\$ 25
	Cold buffet (Set-up)	\$ 35
	Hot buffet (Set-up and break-down)	\$ 50

PLATTERS & Snacks

SERVED ON PLATTERS

À LA CARTE |



Price per unit | Minimum 12 units per item

SWEET

Cookie (mixed variety) or vegan cookie	170
Mini muffin (Gluten free)	185
Mini almond biscotti (3)	195
Mini maple syrup donut	200
Mini hazelnut-chocolate donut	200
Mini chocolate éclair	205
Mini breakfast pastry	245
Chocolate and almond cannoli	315
Fruit and granola parfait	325
Mini croissants (2) and jam	335
Muffin (Gluten free)	395
Breakfast pastry	395
Vegan brownie	450

Fresh cut fruit	285
Fruit skewer	325

SAVOURY

Spinach & feta pastry	265
Veggies and dip (vegan option available)	375
Cheddar cheese, grapes et crackers	395
Trio of cheeses and grapes	395
Veggie pâté, pickles and baguette	425
Fine cheeses, onion confit, and crispbread	700

PLATTERS

Price per platter | For 12 guests

Pretzel bites (Honey mustard sauce, 4 per person)	27 ⁰⁰
Artichoke and spinach dip (Mini naan breads, 5 per person)	42 ⁰⁰
Charcuterie and marinade (Capicollo, turkey, salami)	57 ⁰⁰
Three-color corn chips and dip (salsa, sour cream, guacamole)	66 ⁰⁰
Smoked salmon (lemon, capers, olive oil, baguette croutons)	90 ⁰⁰

SANDWICHES

Vegetarian tortilla bites (24 pcs)	45 ⁰⁰
<ul style="list-style-type: none"> Santa Fe : tofu, cheddar cheese, red bell pepper, black beans, lettuce, chipotle mayo Sliced eggs : cucumber, sun-dried tomatoes, lettuce, pesto mayo 	
Meat tortilla bites (24 pcs)	48 ⁰⁰
<ul style="list-style-type: none"> Turkey : mozzarella, spinach, roasted pepper mayo Ham : Swiss cheese, lettuce, old-fashioned Dijon mayo 	
Croissant bites with ham and Swiss cheese (24 pcs)	57 ⁰⁰
<ul style="list-style-type: none"> Smoked ham, Swiss cheese, lettuce, old-fashioned mustard mayo 	

GOOD TO know

Included | Compostable utensils, plates and napkins

For any change | + 1⁵⁰ per person.



COFFEE BREAK *breakfast*

SERVED ON PLATTERS



Price per person | minimum 8 guests per choice

1

Cookie
Mini maple donut
Fresh cut fruit

6⁴⁵

3

Fruit and granola parfait
Spinach & feta lattice pastry
Fruit skewer

9⁰⁰

2

Mini muffin
Mini pastry
Fresh cut fruit

7⁰⁰

4

Mini croissants and jam
Cheddar cheese and grapes
Fresh cut fruit

10⁰⁰

GOOD TO *know*

Included | Compostable utensils,
plates and napkins

For any change | + 1⁵⁰ per person.



LUNCH BOXES

Sandwiches

PRICE PER PERSON

| 1 - 10 |

SERVED WITH | Vegetable salad of the day | Veggies and dip | Dessert of the moment | Maple candy

1

Butter chicken sandwich on naan bread, celery, red onion, lettuce, and cilantro 17⁵⁰

6

Pretzel bread with roast beef, sharp cheddar, Dijon mustard with horseradish and crispy onions 19⁷⁵

2

Smoked tofu pizza on flatbread, black garlic olive oil, mozzarella, sun-dried tomatoes, green onion and sesame seeds 18⁰⁰



7

Antipasto sandwich on rosemary focaccia bread, salami, capicollo, mozzarella cheese, marinated eggplant and roasted peppers 20⁵⁰

3

Croissant with smoked ham, Swiss cheese, lettuce, mayonnaise and old-fashioned mustard 18⁷⁵

8

Bánh mi sandwich with shrimp, pickled vegetables and Japanese vinaigrette 21²⁵



4

Wrap with Ham, Brie cheese, Dijon mustard, red bell pepper and spinach 18⁷⁵

9

Parisian baguette with country pâté, brie cheese, pickles and red onions 21⁷⁵

5

Turkey sandwich on red pepper bread, pesto mayonnaise, mozzarella and spinach 19⁵⁰

10

Bagel with smoked salmon, cream cheese, red onions, capers, and lemon 23⁵⁰



| 11 & 12 | VEGAN

SERVED WITH | Vegan vegetable salad | Veggies and vegan dip | Vegan cookie | Maple candy

11

Veggie pâté sandwich on beetroot bread, root vegetables, spinach and fried onion sauce 20⁷⁵



12

Bánh mi sandwich with crispy tofu, pickled vegetables and Japanese vinaigrette 21²⁵



OUR RECOMMENDATION In order to serve you better, we invite you to limit the number of varieties of lunch boxes in your order. **We suggest a minimum of 5 identical lunch boxes.**



LUNCH BOXES

Allergen free



Fish or seafood, dairy products, soy,
gluten, peanuts, nuts, eggs.

PRICE PER PERSON

| 13 & 14 |

SERVED WITH | Rice and quinoa salad with curry and cranberries | Veggies and vegan dip | Allergen-free dessert

13

Pizza on cauliflower crust,
vegan mozzarella, arugula,
cherry tomatoes, red onions
and balsamic reduction

VEGAN

23⁷⁵

14

Smoked turkey sandwich,
roasted peppers, guacamole
and spinach

25⁰⁰

| 15 | VEGAN

SERVED WITH | Rice and quinoa salad with curry and cranberries | Cut fruit | Allergen-free dessert

15

Falafel salad,
romaine lettuce, red onions, red peppers, lemon
and white balsamic vinaigrette

VEGAN

18⁷⁵

*On request, allergen-free lunch boxes will be identified with the name of the person.



LUNCH BOXES

Economic

NEW

PRICE PER PERSON

| 16 & 17 |

SERVED WITH | Pasta or grain salad of the day | Veggies and dip | Chocolate chip cookies

16

Tortilla with tofu,
hummus, julienned carrots,
beets and red cabbage

VEGE
TARIAN

15⁵⁰

17

Tortilla with ham, cheese,
herb mayonnaise, lettuce,
bell pepper and red cabbage

15⁵⁰

OUR RECOMMENDATION In order to serve you better, we invite you to limit the number of varieties of lunch boxes in your order. **We suggest a minimum of 5 identical lunch boxes.**

LUNCH BOXES

Salads

PRICE PER PERSON

| 18 - 21 |

SERVED WITH | Pasta or grain salad of the day | Dessert of the moment | Maple candy

18

Greek salad, spinach, chickpeas, crumbled feta cheese, tomato, cucumber, red onion, Kalamata olives, croutons and Greek dressing 18²⁵



20

Caesar salad with grilled chicken, romaine lettuce, bacon, Parmesan cheese, croutons, lemon and Caesar dressing 19⁷⁵

19

Tex-Mex chicken tostada salad, romaine lettuce, corn tortilla, carrots, bell peppers, corn, shredded cheese and lemon chipotle mayonnaise 19²⁵

21

Shrimp salad, romaine lettuce, mango, sunflower seeds, bell pepper, tomato, carrot, edamame, fried noodles and Japanese dressing 21⁷⁵



| 22 & 23 | VEGAN

SERVED WITH | Vegan pasta or grain salad | Vegan cookie | Maple candy

22

Asian-style cabbage salad, nappa cabbage, crispy tofu, rice vermicelli, carrots, edamame, beets, bell peppers, cilantro, lime and spicy Japanese dressing 18⁰⁰



23

Asian salad with tofu dumplings, spinach, carrots, rice, cashews, mushrooms and hoisin-sesame dressing 22⁷⁵



For an allergen-free salad, see #15 on the previous page.

OUR RECOMMENDATION In order to serve you better, we invite you to limit the number of varieties of lunch boxes in your order. **We suggest a minimum of 5 identical lunch boxes.**

GOOD TO know

Compostable utensils, napkins, and recyclable lunch boxes are included.

For any change + 1⁵⁰ par pers.



LUNCH BOXES

Cold meals

PRICE PER PERSON

| 24 - 26 |

SERVED WITH | Two potato and parsnip salad |
Salad of the day | Dessert of the moment | Maple candy

| 27 | **VÉGÉTA LIEN**

SERVED WITH | Two potato and parsnip salad |
Vegan vegetable salad | Vegan cookie | Maple candy

24

Marinated pork tenderloin,
walnuts, maple sauce
and mustard

22⁰⁰

26

Fillet of salmon with sesame
seeds and Asian sauce



23⁰⁰

25

**Greek-style marinated
chicken breast,** tzatziki sauce
and lemon

23⁰⁰

27

Tofu and chayote dumplings,
turmeric mayonnaise
and herbs



22⁵⁰



POKE BOWLS

Cold meals

PRICE PER PERSON

28



Crispy tofu, rice and
quinoa, spinach, carrot,
beetroot, edamame,
red onion, hoisin and
sesame dressing

15⁷⁵

29

Teriyaki chicken, rice and
quinoa, carrots, pineapple, red
pepper, cucumber, cashews,
lime, fried noodles,
Japanese dressing

16⁵⁰

30



Curried shrimp, rice and
quinoa, spinach, carrot, red
pepper, cucumber, coconut,
fried noodles and
orange vinaigrette

16⁷⁵

OUR RECOMMENDATION In order to serve you better, we invite you to limit the number of varieties of lunch boxes in your order. **We suggest a minimum of 5 identical lunch boxes.**



BEVERAGES

100 %
EASTERN
TOWNSHIPS

Apple juice, *Verger Le Gros Pierre* 235 ml2²⁵
Iced teas and herbal blends, *Mystea* 355 ml | Assorted flavors... 5⁰⁰

AHA sparkling water 355 ml 2²⁵
Orange and grapefruit - Blueberry and pomegranate - Lime and watermelon
Perrier sparkling water 355ml | Plain 2²⁵
Soft drinks 355 ml 2²⁵
Coke - Diet Coke - Sprite - Iced tea
Fruit juice 300 ml | Assorted varieties..... 2²⁵
Vegetable juice 300 ml | V8..... 2²⁵
Bottled water 591 ml 2²⁵
Bottled water 1 litre 3⁷⁵

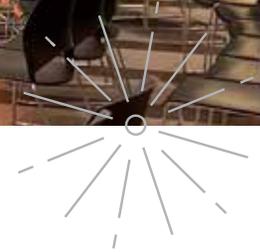
Perrier sparkling water 1 litre | Plain 3⁷⁵
Fruit juice 1,89 litre | Orange - Apple..... 11⁵⁰
Moût de pomme 750 ml 14²⁵
Coffee thermos 12 cups* 27⁰⁰
Coffee thermos 50 cups* 112⁵⁰
Tea and herbal teas with 12 cup thermos of hot water
| Assorted varieties 27⁰⁰

***IMPORTANT |**
If you order coffee only (without food) it will be served
in a cardboard container (additional charge of \$9 per container).



EVENTS

Need a venue?



3 SPACES AVAILABLE at the Multifunctional Pavilion of the Main Campus (with liquor license)
2 spaces for 80 people | 1 space for 350 people (cafeteria)
These rooms can be transformed according to your ideas and needs !



Beer and wines according to your tastes !
We will order your wine at the SAQ and your
beer at the UdeS **Siboire** brewery school.

CUSTOMIZED MENUS
ARE AVAILABLE UPON REQUEST!
AND ACCORDING TO YOUR BUDGET!

BUFFETS

Cold

PRICE PER PERSON

Minimum of 8 people per buffet | Maximum of 2 choices per order

1

Cheddar cheese and grapes

Vegetable salad of the day

Pasta or grain salad of the day

Butter chicken naan sandwich

(celery, red onion, lettuce, cilantro)

Pretzel bread with roast beef

(sharp cheddar, horseradish Dijon mayonnaise, crispy onion)

Mini maple syrup donut

Cookie

22⁰⁰

4

Veggies and dip

Vegetable salad of the day

Pasta or grain salad of the day

Parisian baguette with country pâté

(brie, pickles, and red onion)

Antipasto sandwich on rosemary

focaccia bread (salami, capicollo, mozzarella cheese, marinated eggplant, roasted bell pepper)

Mini chocolate éclair

Mini chocolate-hazelnut donut

22⁰⁰

2

Veggies and dip



Vegetable salad of the day

Pasta or grain salad of the day

Beetroot bread with veggie pâté

(root vegetables, spinach, and fried onion sauce)

Cauliflower crust pizza

(vegan mozzarella, arugula, cherry tomatoes, red onion, and balsamic reduction)

Platter of fresh cut fruit

Vegan brownie

22⁰⁰

5

Veggies and dip

Vegetable salad of the day

Pasta or grain salad of the day

Smoked tofu pizza on flatbread

(black garlic olive oil, mozzarella, sun-dried tomatoes, green onion, sesame seeds)

Ham roll-up (brie cheese, Dijon mustard, red pepper, and spinach)

Mini maple syrup donut

Cookie

22⁰⁰

3

Cheddar cheese and grapes



Vegetable salad of the day

Pasta or grain salad of the day

Smoked tofu pizza on flatbread

(black garlic olive oil, mozzarella, sun-dried tomatoes, green onions, sesame seeds)

Crispy tofu bánh mi sandwich

(marinated vegetables and Japanese vinaigrette)

Platter of fresh cut fruit

Cookie

22⁰⁰

GOOD TO know

Compostable utensils, plates, and napkins are included.

Serving utensils and tablecloths are provided. We will collect them after the event.

For any changes, there is a charge of \$1⁵⁰ per person.

BUFFETS

Hot

PRICE PER PERSON

SERVED WITH | Two salads of the chef's choice | Vegetables of the day | Pasta or grain of the day (except tortellini) | Roll with butter | Mini pastries | Soup **(+\$3.50/person)**

Minimum 12 people per buffet | Maximum of 3 choices per order

 Bruschetta tortellini with creamy green pesto sauce	24 ⁰⁰
 Sweet potato parmentier with plant-based protein and lentils  	24 ⁰⁰
 Upside-down polenta with walnuts and pesto	24 ⁰⁰
Chicken blanquette with tarragon and white wine sauce	26 ⁰⁰
Chicken curry with coconut milk	26 ⁰⁰
 Tandoori tofu and pakora , mango and curry salsa	26 ⁰⁰
 Salmon steak with white wine and spinach sauce	26 ⁰⁰
Pork osso buco with gremolata	26 ⁰⁰
Pork medallions with port wine and mushroom sauce	26 ⁰⁰
Seafood vol-au-vent (shrimp, scallops, pollock, cod)	26 ⁰⁰
Braised veal with apple cider cream sauce.....	26 ⁰⁰
Duck leg confit with blackberry and rosemary demi-glace sauce	28 ⁰⁰

To customize your menu, add an item to the menu (see p.5)

GOOD TO *know*

Compostable utensils, plates, and napkins are included.

Serving utensils and tablecloths are provided. We will collect them after the event.

For any changes, there is a charge of \$1⁵⁰ per person.

CANAPÉS

Hors-d'oeuvre

HAPPY HOUR AND RECEPTION

PRICE PER DOZEN

SUGGESTIONS

HORS-D'OEUVRE 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

Minimum of 3 dozen per variety

VEGETARIAN

COLD

Cream cheese roll with garlic mushrooms, spinach, and red peppers	22 ⁰⁰
Cherry tomato and bocconcini skewer with balsamic coulis 	24 ⁰⁰
Mini pizza on naan bread with pesto, olives, and goat cheese	26 ⁰⁰

HOT

Brie and cranberry cheese bundle	24 ⁰⁰
Arancini with mushrooms, Parmesan cheese, and pesto mayonnaise	28 ⁰⁰
Fried mushroom and herb Boursin cheese on a crispy spoon	28 ⁰⁰

VEGAN

COLD

Falafel on cucumber, diced tomato, creamy oregano and lemon sauce  	24 ⁰⁰
Black garlic bruschetta on olive crouton with vegan cheese	26 ⁰⁰
Fried tofu and chayote dumpling, orange and ginger sauce	26 ⁰⁰
Vegetable maki  	30 ⁰⁰

HOT

Pan-fried mushroom dumplings with truffle oil sauce	26 ⁰⁰
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FISH AND SEAFOOD

COLD

Shrimp tempura, pineapple cocktail sauce	28 ⁰⁰
Salmon tartare, quinoa, and green apple on a crispy spoon	32 ⁰⁰

HOT

Glazed smoked salmon, maple sauce on mini rye bread 30 ⁰⁰	
Lobster tart with rouille sauce	34 ⁰⁰

CANAPÉS

Hors-d'oeuvre

HAPPY HOUR AND RECEPTION

PRICE PER DOZEN

Minimum of 3 dozen per variety

MEAT AND POULTRY

COLD

Liver paté mousse with cranberries and port wine on a flower-shaped base	30 ⁰⁰
Smoked duck breast, honey, and herb cheese on spinach tortilla chip	32 ⁰⁰
Duck rillettes, apricot and fried onion	34 ⁰⁰
Classic beef tartare on a crispy spoon	34 ⁰⁰

HOT

Mini BBQ pulled pork and cheddar cheese burger	28 ⁰⁰
Chicken satay with coconut milk and curry sauce	30 ⁰⁰

SWEET

Caramel mousse tart with praline chips	26 ⁰⁰
Cinnamon sugar churros with chocolate dip	28 ⁰⁰
Assorted macarons	30 ⁰⁰
Tiramisu verrine	32 ⁰⁰

GOOD TO *know*

HOT CANAPES | require on-site staff for assembly
(with fees p.17)



Banquets

3 courses – Soup or starter | main course | dessert

4 courses – Soup or starter | main course | cheese | dessert

Table service for groups of 50 guests or more.

SOUP | 1 choice

- Potato soup   
- Cream of turnip and maple soup 
- Cream of sweet pea and mint 
- Old-fashioned vegetable soup   
- Cream of chicken soup
- Cream of corn, bacon, and cayenne pepper soup
- Cream of carrot, honey, and ginger soup 

STARTER | 1 choice

- Mushrooms on toast 
- Traditional gazpacho with arugula salad   
- Warm goat cheese salad
- Prosciutto and melon  
- Antipasto platter

MAIN COURSE | 1 choice + vegetarian option if needed

(All dishes are served with a selection of vegetables.)

- Tandoori tofu**, coconut curry sauce, basmati rice 
- Salmon steak with sesame seeds**, soy honey, rice, and ginger quinoa 
- Vegan shepherd's pie**, sweet potato purée   
- Confit duck leg** with port and blackberry sauce, Dauphinoise potatoes
- Italian-style cod fillet**, bruschetta and balsamic reduction, Dauphinoise potatoes
- Chicken breast** with grand veneur sauce, Dauphinoise potatoes
- Pork osso buco** with gremolata, polenta
- Braised veal** with beer mustard cream sauce, parsley egg noodles
- Braised beef cheek** with Madeira sauce, mashed potatoes

Market price

DESSERT | 1 choice

- Chocolate tart 
- Country apple tart
- Chocolate fondant
- Assorted petits fours
- Salted caramel cheesecake

CHEESE | selection of three cheeses, bread, grapes

Coffee | Tea | Herbal tea

+ 9,99 \$/pers.

+ 2,25 \$/pers.

SERVICE & Equipment

FOR YOUR COCKTAILS

SERVICE	Waiter (minimum de 3 h/waiter)* _____	\$ 28 hour
	Cook (minimum de 3 h/cook)* _____	\$ 35 hour
	Service and administration fees of 15 % will be added to the invoice (food and beverage) when service is requested.	+ 15 % of the sub-total

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

RENTAL (+ taxes)	Wine glass _____	\$ 0,60 unit
	Water or beer glass _____	\$ 0,60 unit
	Coffee cup _____	\$ 0,60 unit
	Tableware _____	\$ 0,60 unit
	Cutlery _____	\$ 0,40 unit
	Black tablecloth _____ 54 X 54 81 X 81 54 X 120 inches	\$ 9,50 each

LOSS OR DAMAGE

Wine glass Glass Coffee cup Tableware _____	\$ 9,75 l'unité
Black tablecloth _____	\$ 30,00 chacune

* Terms apply.

The number of servers required will be determined by the catering service team depending on the number of people and the service method chosen.



OUR COMMITMENTS

« WE ARE CONVINCED THAT EVERY LITTLE GESTURE COUNTS ! »

OUR ECO-FRIENDLY ACTION

- **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



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



Centraide

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



We are registered among the businesses using the Too Good To Go app. It is a social impact company whose mission is to inspire and encourage everyone to fight food waste.



Every week, we donate our food surpluses to the student body

OUR CERTIFICATION



Level 2

OUR DISTINCTION

Retail trade, 2018





Service traiteur
café caüs



Catering MENU



Service traiteur café caüs

traiteur@usherbrooke.coop
819 821-3599

Valérie Balance | poste 65167
Banquet and catering manager

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