



Catering MENU

For large
and small occasions,

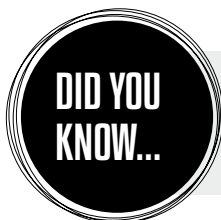
café caus

The ideal partner for your event !



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Our platters are reusable and recyclable.
(for buffets)

Please make it

**COMPOST
OR RECYCLE !**

Lunch box

Cutlery
(including packaging)

Napkins

Cups
(7 on. and coffee)

Plates
(6 and 9 inches)

Service traiteur
café caus

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.

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



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 days	4 jours ouvrables précédant la livraison.
	101 guests and more 10 business days	5 jours ouvrables précédant la livraison.

* 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 5:30 PM**

FREE OF CHARGE	WITH DELIVERY FREE
In Sherbrooke <ul style="list-style-type: none"> Orders of \$75 or more (before taxes) Within regular hours Campus principal UdeS <ul style="list-style-type: none"> If the order is less than \$75, the customer will exceptionally have to pick up his order, on very busy days. 	In Sherbrooke <ul style="list-style-type: none"> Orders of \$75 or less (before taxes) Cost of delivery: \$15 Outside Sherbrooke (North Hatley, Sainte-Catherine-de-Hatley, Stoke, Waterville) <ul style="list-style-type: none"> Minimum order: \$200 (before taxes) Delivery charge : \$30 After 5:30 PM and on weekends <ul style="list-style-type: none"> Minimum order: \$250 (before taxes) Cost of delivery: \$60

BREAKFAST & Coffee breaks

Served on platters

Price per person | minimum 6 guests per choice

1 Fruit salad
Mini muffin
Cookie 4⁷⁵

2 Mini muffin
Mini pastry
Mini vegetable pastry 5⁷⁵

3 Fruit platter
Mini ham and spinach quiche
Mini maple donut 6⁰⁰

4 Fruit salad
Mini ham and cheese croissant
Mini muffin 7²⁵

5 Cheddar cheese
Assorted bites | Tortilla sandwiches
Spinach and feta puff pastry 8⁵⁰

GODD TO KNOW

Included | **Recyclable** utensils

| **Compostable** napkins

For any changes | + 1⁵⁰ per person.

A LA CARTE

Served on platters

Price per unit | minimum 12 units per choice

Cookie (various flavors) 1⁴⁰

Mini muffin (gluten free 2⁰⁰) 1⁵⁰

Vegan cookie 1⁶⁵

Mini maple syrup donut 1⁶⁵

Mini chocolate-hazelnut donut 1⁶⁵

Mini banana and chocolate bread 1⁷⁵

Mini quiche with ham and spinach 1⁷⁵

Fruit skewer 2¹⁵

Mini pastry 2²⁵

Mini vegetable pastry 2⁶⁵

Fresh cut fruit 2⁷⁵

Muffin (gluten free 4⁰⁰) 3²⁵

Pastry 3⁵⁵

Cheddar cheese, grapes and crackers 3⁶⁵

Trio of cheeses and grapes 3⁶⁵

Vegan brownie (gluten and lactose free) 4⁵⁰



LUNCH BOXES *Sandwichs*

Price per person


1 to 10


SERVED WITH | Vegetable salad of the day
| Red and green grapes
| Dessert of the day

1 Roasted pepper ciabatta with **Ham**,
Havarti cheese, leaf lettuce
and smoked Dijon aioli 16⁵⁰

2 Naan bread with **butter chicken**,
celery, red onions, leaf lettuce
and fresh cilantro 16⁵⁰

3 Whole-tortilla with lemon cumin **grilled chicken**
Provolone cheese, red peppers, leaf lettuce,
basil and sun-dried tomato mayonnaise 16⁵⁰

4 Ancient grain bread with **Bio-Bon veggie pâté**,
Swiss cheese, arugula, shredded red cabbage,
cranberry and sunflower mayonnaise 16⁷⁵ 

5 Flat bread pizza with **grilled eggplant**,
mozzarella, spinach,
basil and balsamic vinaigrette 16⁷⁵ 

6 Croissant with **ham**, Swiss cheese,
leaf lettuce and whole-grain mustard 17⁵⁰

7 Smoked french bread with **turkey**,
mozzarella, arugula, mayonnaise
and homemade pepper jelly 17⁷⁵

GODD TO KNOW

Included | **Recyclable** utensils
| **Compostable** napkins

For any changes | + 1⁵⁰ per person.

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.


8 « **Korean** » **roast beef** sandwich
on kaiser bun, with red peppers,
grated carrots, red onions, leaf lettuce
and gochujang* mayonnaise 18⁵⁰


9 **Tuscan** sandwich on herb bread,
with pepperoni, porchetta, Genoa salami,
mozzarella, basil pesto and olive oil 18⁵⁰

10 Green onion bun with fillet of **salmon**,
mesclun, shredded red cabbage
and caper, dill and basil mayonnaise 18⁷⁵

11 et 12

SERVED WITH | Vegan vegetable salad
| Red and green grapes
| Vegan cookie

11 Green onion bun with **JUST Egg patty**,
vegan cheese, arugula and
vegan mayonnaise 17⁵⁰ 

12 All dressed ciabatta bread with
crispy tandoori tofu, tomatoes, dill pickles,
leaf lettuce and vegan mayonnaise 18⁷⁵ 

*Gochujang Sauce | Used in Korean recipes it has a sweet and spicy umami flavor




* Upon request, allergen-free lunch boxes will be personally identified.

13 and 14

SERVED WITH | Veggies and vegan dip
| Quinoa, chickpea and mint salad
| Fresh cut fruit

13 Baked2go hamburger bun with **smoked turkey**,
vegan Italian cheese, spinach,
Mama Yo sun-dried tomato mayonnaise 19⁹⁵

14 Baked2go hamburger bun with **grilled eggplant**,
vegan Italian cheese, spinach,
Mama Yo sun-dried tomato mayonnaise 19⁹⁵ 



BEVERAGES

Sparkling water 355 ml Plain - lemon - lime	2 ²⁵
Soft drinks 355 ml Coke - Diet Coke - Sprite	2 ²⁵
Fruit juice 300 ml Assorted flavors	2 ²⁵
Vegetable juice 340 ml	2 ²⁵
Bottled water 591 ml	2 ²⁵
Bottled water 1 litre	3 ⁷⁵
Sparkling water 1 litre	3 ⁷⁵
Fruit juice 1,89 litre Orange - apple	11 ⁵⁰
Moût de pomme	14 ²⁵
Coffee 12 cup thermos*	27 ⁰⁰
Coffee 50 cup thermos*	112 ⁵⁰
Tea and herbal teas with 12 cup thermos of hot water	27 ⁰⁰

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



LUNCH BOXES

Entrée salads

Price per person

15 to 20

SERVED WITH | Mini vegetable pastry
| Grapes and cheddar cheese
| Dessert of the day

GODD TO KNOW

Included | **Recyclable** utensils
| **Compostable** napkins

For any changes | + 1⁵⁰ per person.

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.

15 | **Salade d'amour** | Tofu, cashews, rice, spinach, dried cranberries, bean sprouts, red peppers, mushrooms, olive oil and soy sauce

16⁰⁰ 

16 | **Greek salad** | romaine lettuce, feta cheese, cherry tomatoes, cucumbers, red peppers, red onions, Kalamata olives and Greek vinaigrette

16⁷⁵ 

17 | **Old Bay shrimp salad** | Greens, cucumbers, cherry tomatoes, radishes, lemon wedge and ranch dressing

18⁵⁰

18 | **Caesar salad** with grilled chicken strips, romaine lettuce, bacon, parmesan, croutons, lemon and Caesar dressing

19⁷⁵

19 | **Grilled chicken salad**, greens, cucumbers, cherry tomatoes, red onions, dried cranberries, sunflower seeds and Dijon maple vinaigrette

19⁷⁵

20 | **Niçoise salad** | Greens, tuna, green beans, boiled eggs, Kalamata olives, cherry tomatoes, radish and white balsamic vinaigrette

19⁷⁵

21 et 22

SERVED WITH | Carr's crackers
| Grapes and vegan cheese
| Vegan cookie

21 | **Falafel salad**, greens, cucumbers, cherry tomatoes, red onions and homemade tahini vinaigrette

15⁷⁵

22 | **Crispy tofu salad**, romaine lettuce, cucumbers, cherry tomatoes, red onions, red peppers, black beans and sun-dried tomato vinaigrette

18⁷⁵



LUNCH BOXES

Cold meals

Price per personne

23 to 26

SERVED WITH | Roasted potatoes and vegetables
| Canapé of the day
| Vegetable salad of the day
| Gouda cheese
| Dessert of the day

23 | **Chimichurri Pork tenderloin**
served with whole-grain mustard dip 21⁵⁰

24 | **Butterfly shrimp** skewer served
with cilantro and lime dip 22⁵⁰

25 | **Honey chicken breast** and Aleppo pepper
served with roasted pepper dip 22⁵⁰

26 | **Salmon fillet** seasoned with basil
and tarragon served with sun-dried
tomato pesto dip 22⁵⁰

27

SERVED WITH | Roasted potatoes and vegetables
| Vegetable salad of the day
| Mini ciabatta bread
| Vegan cookie

27 | **Legume and potato cakes**
served with tomato and sumac dip 22⁵⁰



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

Included | **Recyclable** utensils
| **Compostable** napkins

For any changes | + 1⁵⁰ per person.



PLATTERS & Snacks

Price per platter

Sliced tortilla wraps (24 pcs) Turkey Ham	42 ⁷⁵
Sliced baguette sandwiches (24 pcs) Capicollo Rosted beef Turkey	45 ⁰⁰

SAVOURY Price per person | minimum 12 people per choice

Mini ham or spinach quiche	1 ⁷⁵
Mini vegetable pastry	2 ⁶⁵
Veggies and dip	3 ⁵⁵
Cold meats Capicollo Genoa Salami Turkey Olives	3 ⁶⁵
Bio-Bon veggie-pâté and baguette	3 ⁷⁵
Cheddar cheese, grapes and crackers	3 ⁶⁵
Trio of cheeses and grapes Cheddar Suisse Curd	3 ⁶⁵
Fine local cheeses and baguette bread Onion confit Cashews Walnuts Grapes	7 ⁸⁵

GODD TO KNOW

Included | **Recyclable** utensils
| **Compostable** napkins

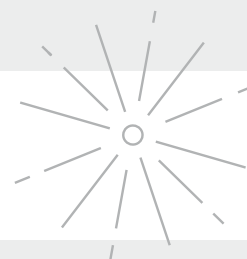
For any changes | + 1⁵⁰ per person.

SWEET Price per person | minimum 12 people per choice

Cookie (various flavors)	1 ⁴⁰
Mini muffin (gluten free 2 ⁰⁰)	1 ⁵⁰
Vegan cookie	1 ⁶⁵
Mini maple syrup donut	1 ⁶⁵
Mini hazelnut-chocolate donut	1 ⁶⁵
Mini banana and chocolate bread	1 ⁷⁵
Mini pastry	2 ²⁵
Muffin (gluten free 4 ⁰⁰)	3 ²⁵
Pastry	3 ⁵⁵
Vegan brownie (Gluten and lactose free)	4 ⁵⁰
Fruit skewer Cantaloupe Honeydew Melon Pineapple Watermelon Grapes Orange	2 ¹⁵
Fresh cut fruit Cantaloupe Honeydew Melon Pineapple Watermelon Grapes	2 ⁷⁵



EVENT



Planning an event?

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

Any occasion is a good one to call us !

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

* Customized menus are available upon request.

3 rooms available at the Multifunctional Pavilion of the Main Campus **(with liquor license)**

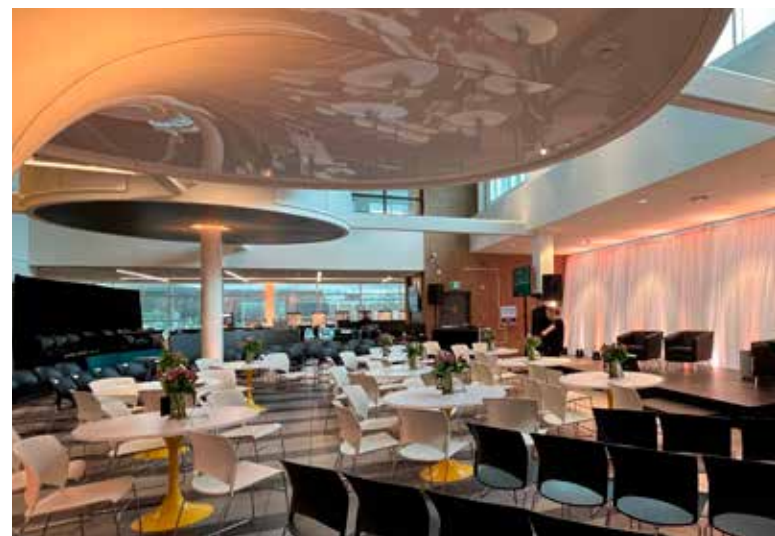
- | 2 rooms with 80 person capacity
- | 1 room with 350 person capacity (cafeteria)

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 **Brewery 11 Contés** (Cookshire-Eaton)



BUFFETS *Cold*

Price per person | minimum 8 guests

- 1 Veggies and dip
Grapes and cheddar cheese
Vegetable salad of the day
Pasta or grain salad of the day
Green onion bun with fillet of salmon
(mesclun, shredded red cabbage and mayonnaise with capers, dill and basil)
Naan bread with butter chicken
(celery, red onion, leaf lettuce and fresh cilantro)
Brown sugar fudge
Brownie bites

19⁰⁰

GODD TO KNOW

Included | **Recyclable** utensils

| **Compostable** napkins

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

For any changes | + 1⁵⁰ per person.

- 2 Veggies and dip
Vegetable salad of the day
Flat bread pizza with grilled eggplant
(mozzarella, spinach, basil and balsamic vinaigrette)
Ancient grain bread with Bio-Bon veggie-pâté
(Swiss cheese, arugula, shredded red cabbage and cranberry sunflower mayonnaise)
Mini vegetable pastry
Fruit salad
Mini hazelnut-chocolate donut

19²⁵



- 3 Vegetable salad of the day
Pasta or grain salad of the day
"Korean" roast beef on a kaiser bun
(red peppers, grated carrots, red onions, leaf lettuce and Gochujang mayonnaise*)
Smoked french bread with turkey
(mozzarella, arugula, mayonnaise and homemade pepper jelly)
Croissant with ham
(Swiss cheese, leaf lettuce and old-fashioned mustard mayonnaise)
Cheesecake truffle
Salted caramel cookie

19⁵⁰



- 4** Veggies and vegan dip
Vegan vegetable salad
Ancient grains bread with Bio-Bon veggie-pâté
(arugula, shredded red cabbage and vegan cranberry and sunflower mayonnaise)
Ciabatta bread with crispy Tandoori tofu
(tomatoes, dill pickles, lettuce and vegan mayonnaise)
Green onion bread with JUST Egg patty
(Vegan cheese, arugula and vegan mayonnaise)
Fresh fruit salad
Vegan cookie

19⁷⁵ 

- 5** Roasted pepper deviled eggs
Vegetable salad of the day
Fried tofu and chayote dumpling*, tomato and sumac sauce
Legume and potato cake, tomato and sumac sauce
Bio-Bon veggie-pâté with baguette and olives
Trail mix cookie

20⁵⁰ 

- 6** Vegetable salad of the day
Mini ham and spinach quiche
Roasted pepper ciabatta with ham
(Havarti cheese, lettuce and smoked Dijon aioli)
Honey and Aleppo pepper chicken breast, grilled pepper mayonnaise
Flat bread pizza with grilled eggplant
(mozzarella, spinach, dried basil and balsamic vinaigrette)
Sliced fruit
Mini maple syrup donut

20⁷⁵

7 *For all tastes!*

- Vegan vegetable salad
Vegan pasta or grain salad
Whole-tortilla with lemon cumin grilled chicken
(Provolone cheese, red peppers, lettuce, basil and sun-dried tomato mayonnaise)
All dressed ciabatta bread with crispy tandoori tofu
(tomatoes, dill pickles, lettuce and vegan mayonnaise)
Trio of cheeses and grapes
(Cheddar, Suisse, cheese curds)
Fried tofu and chayote dumpling*, tomato and sumac sauce
Assorted vegan and non-vegan cookies

20⁷⁵

*[Gochujang Sauce] | Used in Korean recipes with sweet and spicy umami flavor

*[Chayote] | Vegetable that is eaten raw, in salads, or cooked. Similar in taste to a cucumber and slightly sweet honeydew melon

BUFFETS *Hot*

Price per person | minimum 12 guests



GOOD TO KNOW

Included | **Recyclable** utensils
| **Compostable** napkins

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

Any changes | + 1⁵⁰ per person.

SERVED WITH | Vegetables of the day
| Starch of the day
| Greenery of the moment
| Ciabatta bun
| Mini pastries
| Soup (+ 3²⁵ / pers.)

Fettuccine with creamy pesto sauce and grilled vegetables		18 ⁰⁰
Pork tenderloin with mango and tomato chutney		19 ⁰⁰
Sliced chicken with chimichurri sauce*		21 ²⁵
Legume and potato cakes, homemade tomato sauce		21 ⁵⁰
Salmon fillet, miso and maple sauce		22 ⁰⁰
Butterfly prawn skewers with garlic scapes		22 ⁵⁰

To personalize your menu, add an item from page 10.



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	3 services

Appetizer	
Soup	
Main course	
Dessert	4 services

Appetizer	
Soup	
Main course	
Cheese	
Dessert	5 services



CONTACT US

Our chef will be happy to create a menu for you where local and seasonal products will shine!

CANAPÉS

Hors-d'oeuvres, happy hour and reception

Price by the dozen

Minimum 3 dozen per choice

VEGETARIAN

TIPS

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

COLD

Marinated peppadew pepper stuffed with grilled zucchini and bocconcini	16 ⁵⁰
Mini gnocchi skewer with pesto, parmesan and cherry tomatoes	16 ⁷⁵
Pizza with Brie and mozzarella cheeses, cranberry onion confit, arugula and walnuts	16 ⁷⁵

HOT

Vegetable samosa*, mango, coriander and mint sauce	19 ⁷⁵
Leek and Brie cheese tartlet	23 ⁵⁰
Buffalo hummus sticks, dill pickle ranch sauce	22 ⁷⁵
Mac'n cheese bites with truffle oil	23 ⁵⁰
Arancini* stuffed with mozzarella di Bufala, tomato basil pesto sauce	24 ²⁵

VEGAN

COLD

Fried tofu and chayote dumpling*, orange and ginger sauce	20 ⁰⁰
Maki with garden vegetables	23 ⁷⁵

FISH AND SEAFOOD

COLD

Blini topped with dill pickle hummus, sardines and quail egg	19 ⁵⁰
Semi-smoked salmon rilette on brioche bread crouton	20 ⁷⁵
Mini Old Bay shrimp salad sandwich	22 ⁷⁵
Mussels on the half-shell with saffron aioli, asparagus and cherry tomatoes	20 ⁷⁵

HOT

Cod cakes, piri-iri sauce	21 ²⁵
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GOOD TO KNOW

HOT CANAPES | require on-site personnel for assembly (fees apply see p.18)

MEAT AND POULTRY

COLD

Chicken satay with coconut and cilantro	20 ⁷⁵
Ricotta cups with prosciutto and drizzle of honey	22 ⁵⁰
Beef cheek with horseradish cream and Vermouth onions on toasted baguette	24 ⁷⁵
White bean purée cups with duck bacon and chocolate onion confit	26 ⁷⁵

HOT

Thai chicken meatballs, garnished with crispy rice vermicelli, cilantro and fresh basil	18 ⁷⁵
Mini Philly cheese steak with onions and sautéed mushrooms	19 ⁵⁰
Chicken quesadillas, marinara saucev	21 ⁰⁰
Mini pulled-duck shepherd's pie	25 ⁰⁰

SWEET

Cheesecake truffles	19 ⁵⁰
Chocolate and hazelnut churros	20 ⁷⁵
Assorted macaroons	23 ⁵⁰
Mini Paris-Brest	23 ⁷⁵

* (Arancini) | Originally from Sicily, rice dumpling, stuffed, breaded and fried.

* (Chayote) | Vegetable that is eaten raw, in salads, or cooked. Similar in taste to a cucumber and slightly sweet honeydew melon.

* (Samossa) | Originally from India, small triangular pastry stuffed with vegetables.



SERVICE & Equipment [for your cocktails]

SERVICE	Waiter (minimum 3 h/waiter)* _____	\$25 hour
	Cook (minimum 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 % on the invoice

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

RENTAL	Wine glass _____	\$0.55 unit
	Water or 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

" WE ARE CONVINCED THAT EVERY LITTLE GESTURE 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



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



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



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



Centraide

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



Every week, we donate our food surpluses at the Main Campus and the Health Campus.

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 ».

OUR CERTIFICATION



Niveau 2

OUR DISTINCTION

Retail trade, 2018



*A menu to match
your events !*

Service traiteur
café cəus

traiteur@usherbrooke.coop
819 821-3599

Valérie Balance | poste 65167
Banquet and catering manager

2500, boul. de l'Université, B5-014 | Sherbrooke (Québec) J1K 2R1

