



Catering  
MENU

For large  
and small occasions,

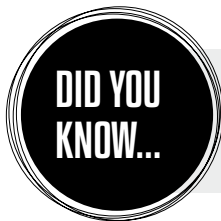
**café caus**

*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 oz. and coffee)

 Plates  
(6 and 9 inches)

 *think green*  
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 *
<ul style="list-style-type: none"> <li>  Breakfast &amp; Coffee breaks</li> <li>  Lunch boxes</li> </ul>	<p><b>100 guests or less</b> 2 business days</p>	2 business days prior to delivery.
<ul style="list-style-type: none"> <li>  Platters</li> <li>  Cold buffets</li> </ul>	<p><b>101 guests and more</b> 5 business days</p>	4 business days prior to delivery.
<ul style="list-style-type: none"> <li>  Hot buffets</li> <li>  À la carte meals</li> </ul>	<p><b>100 guests or less</b> 5 business days</p>	4 jours ouvrables précédant la livraison.
<ul style="list-style-type: none"> <li>  Canapés</li> </ul>	<p><b>101 guests and more</b> 10 business days</p>	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
<p><b>In Sherbrooke</b></p> <ul style="list-style-type: none"> <li>  Orders of \$150 or more (before taxes)</li> <li>  Within regular hours</li> </ul> <p><b>Campus principal UdeS</b></p> <ul style="list-style-type: none"> <li>  If the order is less than \$75, the customer will <b>exceptionally</b> have to pick up his order, <b>on very busy days.</b></li> </ul>	<p><b>In Sherbrooke</b></p> <ul style="list-style-type: none"> <li>  Orders of \$150 or less (before taxes)</li> <li>  Cost of delivery: \$15</li> </ul> <p><b>Outside Sherbrooke</b> (North Hatley, Sainte-Catherine-de-Hatley, Stoke, Waterville)</p> <ul style="list-style-type: none"> <li>  Minimum order: \$200 (before taxes)</li> <li>  Delivery charge : \$30</li> </ul> <p><b>After 5:30 PM and on weekends</b></p> <ul style="list-style-type: none"> <li>  Minimum order: \$350 (before taxes)</li> <li>  Cost of delivery: \$75</li> </ul>

# BREAKFAST & Coffee breaks

Served on platters

Price per person | minimum 6 guests per choice

**1** Fruit salad  
Mini muffin  
Cookie 4<sup>75</sup>

**2** Mini muffin  
Mini pastry  
Mini vegetable pastry 5<sup>75</sup>

**3** Fruit platter  
Mini ham and spinach quiche  
Mini maple donut 6<sup>00</sup>

**4** Fruit salad  
Mini ham and cheese croissant  
Mini muffin 7<sup>25</sup>

**5** Cheddar cheese  
Assorted bites | Tortilla sandwiches  
Spinach and feta puff pastry 8<sup>50</sup>

## GODD TO KNOW

Included | **Recyclable** utensils

| **Compostable** napkins

For any changes | + 1<sup>50</sup> per person.

## A LA CARTE

Served on platters

Price per unit | minimum 12 units per choice

Cookie (various flavors) 1<sup>40</sup>

Mini muffin (gluten free 2<sup>00</sup>) 1<sup>50</sup>

Vegan cookie 1<sup>65</sup>

Mini maple syrup donut 1<sup>65</sup>

Mini chocolate-hazelnut donut 1<sup>65</sup>

Mini banana and chocolate bread 1<sup>75</sup>

Mini quiche with ham and spinach 1<sup>75</sup>

Fruit skewer 2<sup>15</sup>

Mini pastry 2<sup>25</sup>

Mini vegetable pastry 2<sup>65</sup>

Fresh cut fruit 2<sup>75</sup>

Muffin (gluten free 4<sup>00</sup>) 3<sup>25</sup>

Pastry 3<sup>55</sup>

Cheddar cheese, grapes and crackers 3<sup>65</sup>

Trio of cheeses and grapes 3<sup>65</sup>

Vegan brownie (gluten and lactose free) 4<sup>50</sup>



# 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 16<sup>50</sup>

**2** Naan bread with **butter chicken**, celery, red onions, leaf lettuce and fresh cilantro 16<sup>50</sup>

**3** Whole-tortilla with lemon cumin **grilled chicken**, Provolone cheese, red peppers, leaf lettuce, basil and sun-dried tomato mayonnaise 16<sup>50</sup>

**4** Ancient grain bread with **Bio-Bon veggie pâté**, Swiss cheese, arugula, shredded red cabbage, cranberry and sunflower mayonnaise 16<sup>75</sup> 

**5** Flat bread pizza with **grilled eggplant**, mozzarella, spinach, basil and balsamic vinaigrette 16<sup>75</sup> 

**6** Croissant with **ham**, Swiss cheese, leaf lettuce and whole-grain mustard 17<sup>50</sup>

**7** Smoked french bread with **turkey**, mozzarella, arugula, mayonnaise and homemade pepper jelly 17<sup>75</sup>

## GODD TO KNOW

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

For any changes | + 1<sup>50</sup> 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 18<sup>50</sup>


**9** **Tuscan** sandwich on herb bread, with pepperoni, porchetta, Genoa salami, mozzarella, basil pesto and olive oil 18<sup>50</sup>

**10** Green onion bun with fillet of **salmon**, mesclun, shredded red cabbage and caper, dill and basil mayonnaise 18<sup>75</sup>

## 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  17<sup>50</sup>

**12** All dressed ciabatta bread with **crispy tandoori tofu**, tomatoes, dill pickles, leaf lettuce and vegan mayonnaise  18<sup>75</sup>




\* 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 19<sup>95</sup>

**14** Baked2go hamburger bun with **grilled eggplant**,  
vegan Italian cheese, spinach,  
Mama Yo sun-dried tomato mayonnaise 19<sup>95</sup> 



## BEVERAGES

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



**\*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 | + 1<sup>50</sup> 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

16<sup>00</sup> 

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

16<sup>75</sup> 

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

18<sup>50</sup>

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

19<sup>75</sup>

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

19<sup>75</sup>

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

19<sup>75</sup>

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

15<sup>75</sup>



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

18<sup>75</sup>





# 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 21<sup>50</sup>

**24** **Butterfly shrimp** skewer served  
with cilantro and lime dip 22<sup>50</sup>

**25** **Honey chicken breast** and Aleppo pepper  
served with roasted pepper dip 22<sup>50</sup>

**26** **Salmon fillet** seasoned with basil  
and tarragon served with sun-dried  
tomato pesto dip 22<sup>50</sup>

## 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 22<sup>50</sup>



## 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 | + 1<sup>50</sup> per person.



# PLATTERS & Snacks

Price per platter

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

## SAVOURY

Price per person | minimum 12 people per choice

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

## GODD TO KNOW

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

For any changes | + 1<sup>50</sup> per person.

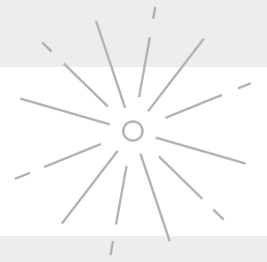
## SWEET

Price per person | minimum 12 people per choice

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



# 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)**

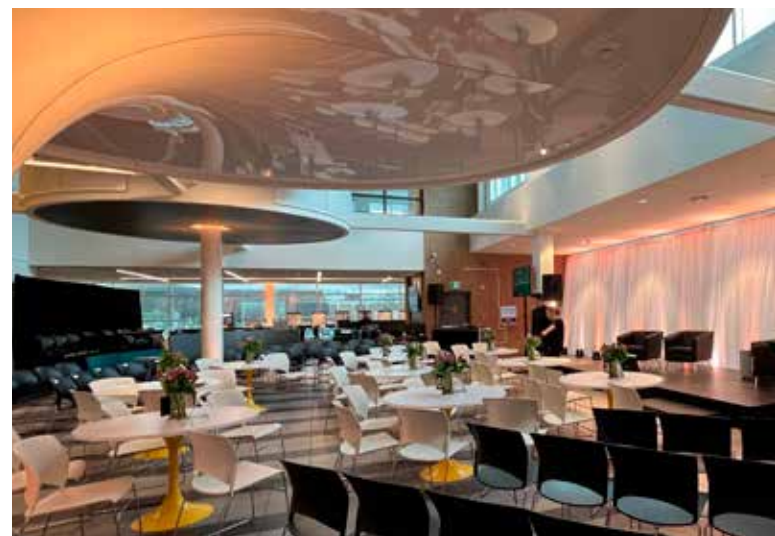
- | 2 rooms with 80 person capacity
- | 1 room with 350 person capacity (cafeteria)

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

19<sup>00</sup>

## GODD TO KNOW

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

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

For any changes | + 1<sup>50</sup> 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

19<sup>25</sup>



- 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

19<sup>50</sup>



- 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

19<sup>75</sup> 

- 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

20<sup>50</sup> 

- 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

20<sup>75</sup>

## **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

20<sup>75</sup>

\*[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 | + 1<sup>50</sup> per person.

**SERVED WITH** | Vegetables of the day  
| Starch of the day  
| Greenery of the moment  
| Ciabatta bun  
| Mini pastries  
| Soup (+ 3<sup>25</sup> / pers.)

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

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



14

\* [Chimichurri] Mixture of parsley, coriander, garlic and chilli

# 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

Mini gnocchi skewer with pesto, parmesan and cherry tomatoes	16 <sup>75</sup>
Pizza with Brie and mozzarella cheeses, cranberry onion confit, arugula and walnuts	16 <sup>75</sup>
Phyllo pastry with goat cheese with fig jam and cashew	18 <sup>75</sup>
Tartlet with roasted tomatoes, spinach and feta cheese	20 <sup>75</sup>

#### HOT

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

## VEGAN

#### COLD

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

## FISH AND SEAFOOD

#### COLD

Blini topped with dill pickle hummus, sardines and quail egg	19 <sup>50</sup>
Semi-smoked salmon rilette on brioche bread crouton	20 <sup>75</sup>
Mini Old Bay shrimp salad sandwich	22 <sup>75</sup>

#### HOT

Cod cakes, piri-piri sauce	21 <sup>25</sup>
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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 <sup>75</sup>
Ricotta cups with prosciutto and drizzle of honey	22 <sup>50</sup>
Beef cheek with horseradish cream and Vermouth onions on toasted baguette	24 <sup>75</sup>
White bean purée cups with duck bacon and chocolate onion confit	26 <sup>75</sup>

### HOT

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

## SWEET

OREO Mini Donut Bites	18 <sup>00</sup>
Cheesecake truffles	19 <sup>50</sup>
Chocolate and hazelnut churros	20 <sup>50</sup>
Assorted macarons	23 <sup>50</sup>
Mini Paris-Brest	23 <sup>75</sup>

\* (Acras) | Small fried cod fritter.

\* (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 (+ taxes)	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	\$9.50   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.



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.



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 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.



libre-service

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

## OUR CERTIFICATION



Niveau 2

## OUR DISTINCTION

Retail trade, 2018



*A menu to match  
your events !*

*Service traiteur*  
café cəus

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