




Catering MENU



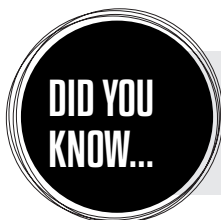
For large
and small occasions,

café caus

The ideal partner for your event !

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Our platters are reusable and recyclable.
(For buffet and canapé services)

COMPOST !

Lunch boxes

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 team is inspired by current trends
and adapts to your needs to create menus.

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

We look forward to serving you!

Food preferences, intolerances or allergies ?

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

Please note: lunch boxes #11 à #14 are **ALLERGEN FREE**.

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.

Our icons will help you make the right choices !



Allergen free



Gluten free



Dairy product free

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: \$400 (before taxes) Cost of delivery: \$75	
	Lunch boxes Coffee break Canapés	\$ 25
	Cold buffet (Set-up)	\$ 35
	Hot buffet (Set-up and break-down)	\$ 70

BREAKFAST & Coffee break

Served on platters

Price per person | minimum 8 guests per choice

1 Fresh cut fruit
Mini muffin
Small cookie 5²⁵

2 Mini muffin
Mini breakfast pastry
Mini savory puff pastry 6²⁵

3 Fresh cut fruit
Mini ham and spinach quiche
Mini maple donut 6⁵⁰

4 Fresh cut fruit
Ham and cheese croissant platter
Mini muffin 7⁵⁰

GOOD TO KNOW

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

For any changes | + 1⁵⁰ per person

À LA CARTE

Served on platters

Price per unit | minimum 12 units per choice

Cookie (various flavors) or vegan cookie  1⁶⁵

Mini muffin (gluten free 2⁰⁰ ) 1⁶⁵

Mini maple syrup donut 1⁹⁵

Mini chocolat-hazelnut donut 1⁹⁵

Mini banana and chocolate bread 1⁹⁵

Mini ham and spinach quiche 2⁰⁰

Mini breakfast pastry 2³⁵

Small cinnamon bun 2⁵⁰

Mini savory puff pastry 2⁷⁵

Fresh cut fruit 2⁷⁵

Fruit skewer 2⁹⁵


Muffin (gluten free 4²⁵ ) 3⁵⁰


Breakfast pastry 3⁶⁵

Cheddar cheese, grapes and crackers 3⁷⁵

Trio of cheese and grapes 3⁷⁵

Madeleine cookie  4⁰⁰

Vegan date square   4⁰⁰

Vegan brownie   4⁵⁰



LUNCH BOXES *Sandwichs*


Price per person


1-10

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

1 Sandwich on naan bread with butter chicken, celery, red onion, lettuce, cilantro 17⁰⁰

2 Chicken salad tortillas, (celeri, red onion, walnuts cheddar cheese), romaine lettuce, maple and Dijon mayonnaise 17⁰⁰

3 Pizza on pita bread, black garlic olive oil, **smoked tofu**, mozzarella, sun-dried tomato, green onion, sesame seeds 17⁷⁵ 

4 Sandwich on ancient grain bread, **Bio-Bon végé-pâté**, Swiss cheese, arugula, chopped red cabbage, cranberry and sunflower mayonnaise 17⁷⁵ 

5 **Smoked ham** on pretzel bread, dill pickles, sauerkraut, lettuce, honey-mustard and dill mayonnaise 18²⁵

6 Croissant with **smoked ham**, Swiss cheese, lettuce, whole grain mustard mayonnaise 18⁵⁰

7 Smoked ciabatta with **turkey**, mozzarella, arugula, mayonnaise and homemade pepper jelly 19²⁵

GOOD TO KNOW

Included | **Compostable** utensils, plates et snapkins
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 , red peppers, grated carrots, lettuce, gochujang* mayonnaise 19²⁵

9 Brioche bread with seasoned salmon fillet, mixed greens, tomato, tartar sauce with Old Bay spices 19⁷⁵

10

SERVIES AVEC | Vegan vegetable salad
| Vegetable crudité and dip vegan
| Vegan cookie
| Maple candy

10


Ciabatta with **tandoori tofu**, tomato, lettuce, vegan lemon caper mayonnaise 19⁵⁰ 

LUNCH BOXES *Allergen free*



11 et 12

SERVED WITH | Vegetable crudité and vegan dip
| Curried rice and quinoa salad with cranberries
| Mini cupcake

11 Pizza (cauliflower crust) with **vegetables** (mushroom, pepper, tomato and onion),
vegan mozzarella cheese  **22⁷⁵**


12 Allergen-free bun, **smoked turkey**,
tomato, spinach, spicy mayonnaise **24⁷⁵**

NEW !

Salads

13 et 14

SERVED WITH | Fresh cut fruit
| Mini cupcake

13 **Falafels** salad with rice and quinoa
romaine lettuce, red onion,
red pepper, curry vinaigrette  **18²⁵**

14 **Smoked turkey** salad with rice and quinoa,
romaine lettuce, red onion,
red pepper, curry vinaigrette **20⁰⁰**

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

BEVERAGES

NEW

100 % EASTERN TOWNSHIPS

Apple juice, Verger Le Gros Pierre 235 ml | **2²⁵**

Iced teas and herbal blends, Mystea 355 ml | Assorted flavors **5⁰⁰**

Sparkling water 355 ml Plain - Lemon - Lime - Grapefruit	2²⁵
Soft drinks 355 ml Coca Cola products	2²⁵
Fruit juice 300 ml Assorted flavors	2²⁵
Vegetable juice 300 ml V8	2²⁵
Bottled water 591 ml	2²⁵
Bottled water 1 litre	3⁷⁵
Sparkling water 1 litre Plain	3⁷⁵
Fruit juice 1,89 litre Orange -Apple	11⁵⁰
Moût de pomme 750 ml	14²⁵
Coffee 12 cup thermos*	27⁰⁰
Coffee 50 cup thermos*	112⁵⁰
Tea and herbal teas with 12 cup thermos of hot water	27⁰⁰

***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 à 20

SERVED WITH | Ciabatta roll and butter
| Grapes and cheddar cheese
| Dessert of the day
| Maple candy

15 **Greek salad** | Romaine lettuce, feta cheese, cherry tomato, cucumber, red peppers, red onion, Kalamata olive, Greek vinaigrette



17²⁵

16 **Salade d'amour** | Tofu, cashews, rice, spinach, dried cranberries, Nappa cabbage, red peppers, mushrooms, olive oil, soy sauce



17⁵⁰

17 **Watermelon and chickpea salad** | Romaine lettuce, cucumber, feta cheese, red onion, ranch vinaigrette



17⁵⁰

18 **Southwest grilled chicken salad** | Romaine lettuce, arugula, cucumber, cherry tomato, red onion, corn, black bean, maple Dijon vinaigrette

19⁷⁵

19 **Grilled chicken Caesar salad** | Romaine lettuce, bacon, parmesan, crouton, lemon, Caesar vinaigrette

19⁷⁵

GOOD TO KNOW

Included | **Compostable** ustensils, plates et 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.

20 **Smoked salmon salad** | Mesclun, spinach, red onion, cucumber, cherry tomato, caper, vinaigrette with white-balsamic and basil vinaigrette

20⁰⁰

21 et 22

SERVED WITH | Ciabatta roll and margarine
| Grapes and vegan curd cheese
| Vegan cookie
| Maple candy

21 **Papaya pakoras* salad** | Mesclun, spinach, cucumber, cherry tomato, red onion, homemade tahini vinaigrette



19⁷⁵

22 **Crispy tofu salad** | Romaine lettuce, cucumber, cherry tomato, red onion, red pepper, black bean, sun-dried tomato vinaigrette



20⁰⁰

*(Pakoras) | Small Indian donuts



LUNCH BOXES *Cold meals*

Price per person

23 à 25

SERVED WITH | Potato and roasted vegetable salad
| Vegetable salad of the day
| Mini savoury puff-pastry
| Dessert of the day
| Maple candy

GOOD TO KNOW

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

For any change | + 1⁵⁰ per person.


NEW !

Doke bowls

23 | **Jerk* pork tenderloin** served with a cilantro and lime sauce 21⁷⁵

24 | Honey and Aleppo pepper **chicken breast** served with roasted red pepper mayonnaise 22⁷⁵

25 | Citrus and herb **cod fillet** served with dill, caper and basil mayonnaise 22⁷⁵


27 | **Sesame and soy marinated tempeh** | Rice and quinoa, spinach, grated carrot, edamame, julienned beetroot, wakame seaweed salad, sunflower and sesame seeds, hoisin sesame vinaigrette  15⁵⁰

28 | **Shrimp** | Rice and quinoa, spinach, edamame, grated carrot, tangerine, cucumber, lime, Japanese vinaigrette 15⁷⁵

29 | **Shawarma style chicken** | Rice and quinoa, spinach, red onion, cucumber, cherry tomato, Kalamata olive, feta cheese, Za'Atar lemon vinaigrette 15⁷⁵

26

SERVED WITH | Potato and roasted vegetable salad
| Vegetable salad of the day
| Ciabatta roll and margarine
| Vegan cookie
| Maple candy

26 | **Tofu and chayote dumplings** served with tomato, pepper and sumac sauce  22²⁵

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.



*[Jerk] | Jamaican inspired marinade

PLATTERS & Snacks

Price per platter

Vegetarian tortilla wrap platter (24 pcs)



40⁰⁰

- **Santa Fe** : tofu, cheddar, red onion, black bean, lettuce, Chipotle mayo
- **Sliced eggs** : cucumber, sun-dried tomato, lettuce, pesto mayo

Tortilla wrap platter (24 pcs)

45⁷⁵

- **Turkey** : mozzarella, spinach, roasted pepper mayo
- **Ham** : Swiss cheese, lettuce, old-fashioned Dijon mayo

Ham and swiss cheese croissant platter (20 pcs)

49⁰⁰

- Smoked ham, Swiss cheese, lettuce, old-fashioned mayo

SAVOURY

Price per person | minimum 12 people per choice

Mini ham and spinach quiche

2⁰⁰

Mini savoury puff pastry

2⁷⁵

Veggies and dip

3⁶⁵

Cheddar cheese, grapes et crackers

3⁷⁵

Trio of cheese and grapes

3⁷⁵

Cheddar | Swiss | Curd

Bio-Bon veggie-pâté and baguette



4⁰⁰

GOOD TO KNOW

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

For any change | + 1⁵⁰ per person.

SWEET

Price per person | minimum 12 people per choice

Cookie (various flavors) or vegan cookie



1⁶⁵

Mini muffin (gluten free 2⁰⁰ )

1⁶⁵

Mini maple syrup donut

1⁹⁵

Mini hazelnut-chocolate donut

1⁹⁵

Mini banana and chocolate bread

1⁹⁵

Mini breakfast pastry

2³⁵

Small cinnamon bun

2⁵⁰

Muffin (gluten free 4²⁵ )

3⁵⁰

Breakfast pastry

3⁶⁵

Madeleine cookie



4⁰⁰

Vegan date square



4⁰⁰

Vegan brownie



4⁵⁰

Fresh fruit cut

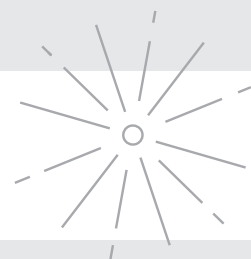
2⁷⁵

Fruit skewer

2⁹⁵



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

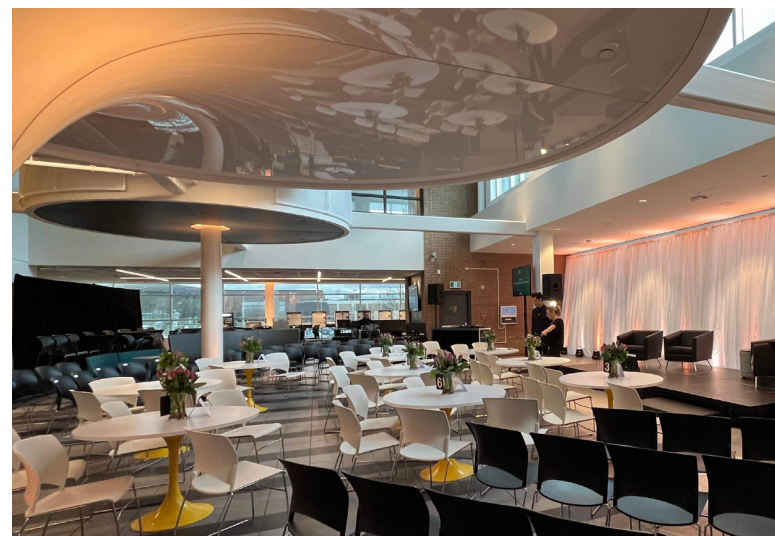
- | 2 spaces 80 people
- | 1 space for 350 people (cafeteria)

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 **Brewery 11 Comtés** (Cookshire-Eaton) and the UdeS **Siboire brewery school**.



BUFFETS *Cold*

Price per person | minimum 8 guests

GOOD TO KNOW

Included | UCompostable utensils, plates and napkins

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

For any change | + 1⁵⁰ per person.

- 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 and fresh cilantro)
Pretzel bread with smoked ham
(dill pickle, sauerkraut, lettuce and dill honey mustard mayonnaise)
Portuguese tartlet
Brownie bite

21⁵⁰

- 2 Veggies and dip
Pasta or grain salad of the day
Ciabatta with tandoori tofu
(tomato, lettuce et vegan lemon and caper mayonnaise)
Pizza on pita with smoked tofu, black garlic and sesame oil
(mozzarella, sun-dried tomato and green onion)
Sandwich on ancient grain bread with *Bio-Bon* veggie pâté
(Swiss cheese, arugula, sliced red cabbage and cranberry sunflower mayonnaise)
Fresh cut fruit platter
Mini hazelnut-chocolat donut



21⁵⁰

- 3 Vegetable salad of the day
Pasta or grain salad of the day
Korean roast beef kaiser
(red pepper, grated carrot, red onion, lettuce and Gochujang* mayonnaise)
Chicken salad tortillas
(celery, red onion, walnuts, cheddar cheese, lettuce, maple and Dijon mayonnaise)
Croissant with smoked ham and Swiss cheese
(lettuce and old-fashioned mustard mayonnaise)
Cookie
Cheesecake truffle

21⁵⁰

- 4** Veggies and vegan dip
Vegan vegetable salad
Pasta or grain salad of the day
Ciabatta with tandoori tofu
(tomato, lettuce et vegan lemon and caper mayonnaise)
Platter of *Bio-Bon* veggie pâté served with baguette
(dill pickle, hot banana pepper and Kalamata olive)
Fresh cut fruit platter
Vegan cookie



21⁵⁰

- 5** Vegetable salad of the day
Mini ham and spinach quiches platter
Trio of cheese and grapes
(cheddar, Swiss, curd)
Ciabatta with turkey breast and homemade pepper jelly
(arugula, mozzarella, mayonnaise)
Salmon fillet brioche bread sandwich with *Old Bay* spice tartar sauce
(mesclun, tomato)
Fresh cut fruit platter
Mini maple syrup donut

22⁰⁰



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

BUFFETS *Hot*

Price per person | minimum 12 guests

GOOD TO KNOW

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

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

For any change | + 1⁵⁰ per person.

SERVED WITH

- | Vegetables of the day
- | Starch of the day
- | Green salad
- | Ciabatta roll with butter
- | Mini pastries
- | Soup (+ 3²⁵/person.)

Mediterranean cheese tortellini



20⁰⁰

Pork tenderloin with maple and haskap berry sauce

22⁵⁰

Fish stew (silver hake fillet) in a creamy vegetable sauce

24⁰⁰

Red wine braised beef and vegetables

24⁰⁰

Sliced chicken in a creamy mushroom sauce

24⁰⁰

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

Banquets

3 services – Soup ou starter | main course | dessert

4 services – Soup ou starter | main course | cheese | dessert

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

Soup | 1 choice

Cream of tomato and chipotle peppers
Cream of roasted red pepper
Cream of potato and leek
Old fashioned corn chowder
Carrot soup with maple syrup

Starter | 1 choice

As a replacement soup

Addition of a starter*

Spinach and feta puff pastry , tzatzíki sauce, tabbouleh salad	+ \$ 2,50	+ \$ 5,00
Bocconcini marinated with basil , tomatoes, arugula, balsamic coulis	+ \$ 3,25	+ \$ 5,25
Beetroot and goat cheese cake , chive crema, greens	+ \$ 3,75	+ \$ 5,75

*Including soup

Main course | 1 choice + vegetarian option if needed

(All our dishes are served with market vegetables)



Local tofu marinated with Piri Piri spice, coconut rice, corn ribs
Chicken leg confit with duck fat, roasted garlic and thyme sauce, potato and emmental gratin
Chicken breast marinated with Caribbean spices, coriander rice and black beans
Pork osso buco braised in red wine and tomatoes, citrus gremolata, parmesan cheese risotto
Slowly cooked beef cheek, red wine and tarragon sauce, smoked mashed potatoes
Mahi-Mahi fillet with Asian flavors, orange and star anise butter, rice pilaf

Market price

Dessert | 1 choice

Ricotta and pear torte, hazelnut biscuit with delicate ricotta mousse and pieces of poached pears
Passion fruit and mango cake, soft almond biscuit, light mousse and melted fruit confit
Country apple pie, apples and raisins with vanilla custard, topped with brown sugar and coconut streusel
Flourless chocolate torte, decadent and rich cake, finished with dark chocolate frosting

Cheese | selection of three cheese, bread, grapes

+ \$ 9,99/person

Coffee | Tea | Herbal tea

+ \$ 2,25/person

Prices are subject to change.
Taxes and service extra.

CONTACT-US

819 821-3599 | poste 65167
traiteur@usherbrooke.coop

CANAPÉS

Hors-d'oeuvre, happy hour and reception

Price by the dozen |
Minimum de 3 dozen per choice

VEGETARIAN 


TIPS

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.

COLD

Mini skewer of tomato, bocconcini and spinach, drizzled with balsamic coulis		22 ⁰⁰
Pizza with tomatoes and roasted peppers, mozzarella, goat cheese, capers and arugula		22 ⁰⁰
Phyllo dough topped with goat cheese, fig spread, cashew nuts, arugula		28 ⁰⁰
Shortbread tartlet with country mushroom fricassee, creamy white wine and <i>Boursin</i> sauce		30 ⁰⁰




HOT

Arancini* with tomatoes, parmesan and cheddar	28 ⁰⁰
Spanakopita with spinach and feta cheese	30 ⁰⁰
Mini veggie burger, coriander and classic burger sauce	32 ⁰⁰

VEGAN



COLD

Falafel on sliced cucumber, garnished with tomatoes and vegan chimichurri mayonnaise	 	22 ⁰⁰
Roasted red pepper hummus canapé with arugula and roasted chickpeas		24 ⁰⁰
Fried tofu and chayote* dumpling, spiced orange and ginger sauce (offered hot on request)		26 ⁰⁰
Vegetable and spinach maki		28 ⁰⁰

HOT

Mini vegan pogo, mustard sauce (baked)	32 ⁰⁰
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FISH AND SEAFOOD

COLD

Semi-smoked salmon rillettes on brioche bread crouton	26 ⁰⁰
Blinis with smoked salmon, crème fraîche and wakame seaweed salad	26 ⁰⁰

HOT

Asian-style shrimp wonton bundle (baked)	28 ⁰⁰
Shrimp fritter, <i>Old Bay</i> spice tartar sauce (baked)	30 ⁰⁰

GOOD TO KNOW

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

MEAT AND POULTRY

COLD

Rolled omelette with spicy capicollo, vegan mozzarella cheese and sun dried tomato	22 ⁰⁰
Cranberry and wild game terrine, port wine onion confit, Dijon mustard, served on a homemade crouton	24 ⁰⁰
Roasted red pepper chicken mousse served on homemade smoked bread crouton	24 ⁰⁰
Beef tartare, capers, parmesan, arugula, served on homemade crouton and garnished with crispy onions	30 ⁰⁰
Shredded duck breast confit, smoked bacon jam, served on a homemade crouton	32 ⁰⁰

HOT

Mini BBQ pulled pork and aged cheddar tarts	28 ⁰⁰
Mini smoked pork sandwich, dill pickle, cheese and artisanal beer mustard	28 ⁰⁰
<i>Chicken and waffles*</i> maple and sriracha sauce	30 ⁰⁰

SWEET

Cinnamon-sugar churros, cream fudge sauce	26 ⁰⁰
Assorted macarons	28 ⁰⁰
Chocolate cake pops	30 ⁰⁰
Mini fruit cheesecakes (varied flavors)	30 ⁰⁰
Sortbread tartlet with dark chocolate and cayenne pepper	32 ⁰⁰

* (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.

* (Chicken and waffles) | Chicken and waffles is a dish from Pennsylvania Dutch cuisine.



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.



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*.



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

OUR CERTIFICATION



Level 2

OUR DISTINCTION

Retail trade, 2018



*A menu to match
your events !*

Service traiteur
café cəus

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Valérie Balance | poste 65167
Banquet and catering manager

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