

UNDERGROUND *catering*
—  —

CATERING MENU



THE UNDERGROUND HAS
EVERYTHING YOU NEED TO
MAKE YOUR EVENT A
MEMORABLE EXPERIENCE



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Of Mention: Disposable fees may apply | Linen charges may apply | Chicken & Beef is Halal
| Minimum order coffee pastries 10 ppl | Spacing restrictions may apply

Welcome

Our staff and management team take great pride in being able to provide our clients with excellent service and support throughout the catering process - from first contact to detailed planning to the final presentation.

We have facilities for any size group - from 10 to 800 people. Flair and innovation are blended with efficient organization for all events including formal dinners and dances, training seminars, presentations, meetings, retirement parties, concerts, or any other event you are planning.

The Underground will also cater to any other location on campus. For quality and service, The Underground is simply the best value available.

We look forward to serving you and your catering needs.

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www.myunderground.ca

BREAKFAST & BREAKS

Per Person Pricing

- Assorted muffins (1 per person) \$1.50
- Mini Danishes (2 per) \$2.25
- Mini Croissants (2 per) \$2.25
- Mini Cinnamon buns (2 per) \$2.25
- Mini bagels, cream cheese, preserves \$2.25
- Fruit yogurts (1 per) \$1.50
- Whole fruit \$1.25
- Blueberry Scones(1 per) \$1.50
- Sliced fruit \$3.25
- Sliced fruit loaves \$2.25
- Cookies (2 per) \$1.25
- Assorted tarts (2 per) \$1.75
- Assorted fruit skewers (2 per) \$1.75

MORNING & AFTERNOON COFFEE BREAK BUNDLES - PER PERSON

PASTRIES

- Assorted mini breakfast pastries including danishes, croissants, cinnamon swirls & muffins \$2.50

BREAK TIME

- Fresh baked cookies, brownies and whole fruit \$4.50

RISE & SHINE

- Mini bagels and cream cheese, croissants, assorted danishes and whole fruit \$5.50

MORNING GLORY

- English muffins or mini bagels, chocolate croissants, assorted danishes, cinnamon rolls and sliced fruit \$7.50



BREAKFASTS BUFFETS - COLD

BASIC CONTINENTAL

Mini bagels and muffins
Cream cheese, butter, jam, peanut butter
\$3.50

THE CONTINENTAL

Flaky croissants, danish pastries and muffins
Montréal style mini bagels and cream cheese,
Creamery butter and preserves
Individual fruit yogurts
\$6.00

Add sliced fruit platter \$2.00 per person
Coffee and tea station \$1.50 per person

DELUXE CONTINENTAL

Freshly baked scones, classic and chocolate
croissants and fruit breads
Montréal style mini bagels and cream cheese,
Creamery butter and preserves
Individual fruit yogurts
Fruit salad & granola
\$8.25

Add sliced fruit platter \$2.00 per person
Coffee and tea station \$1.50 per person

BREAKFASTS BUFFETS - HOT

FARM FRESH

Scrambled eggs
Smoked bacon and breakfast sausage
Potato and onion hash
Whole wheat and white toast
Preserves and butter
\$6.50

SWEET & SAVOURY

Buttermilk pancakes
French toast
Syrup and butter
Pea meal bacon
Hash browns
\$7.50

PROVENCAL

Baked vegetable and goat cheese quiche
Choice of smoked salmon or bacon and
caramelized onion quiche
Mixed greens with honey lemon vinaigrette
Multigrain bread toast, butter, preserves
\$9.50

ALL INCLUSIVE

Flaky croissants, danish pastries and muffins
Vegetable frittata
Home fries with bell peppers and onion
Pancakes, french toast and syrup
Smoked bacon and breakfast sausages
Individual fruit yogurts
Fruit salad & granola
\$12.00

Add sliced fruit platter to all buffets for an additional \$2.00
per person

BEVERAGES

Coffee and tea station for \$1.50 per person
Bottles juices - assorted flavours \$1.75
Bottled water \$2.00
Perrier \$2.75
Juice pitchers \$6.00



RECEPTION & EVENTS

HORS D'OEUVRE / PLATTERED OR PASSED

COLD

Vietnamese fresh rolls on rice crackers with hoi sin peanut dipping sauce

Fig and sesame crostini with goat cheese and green apple

Bruschetta with feta and balsamic glaze

Mini pita with red pepper hummus, cucumber and alfalfa

Cherry tomato and bocconcini skewers with basil and balsamic reduction

Pumpnickel crostini with walnut, grape and blue cheese cream

\$21 per dozen

Spicy beef on cornmeal cake, garlic mayo

Smoked salmon tartar on pumpnickel crostini with dill crème fraiche

Poached shrimp skewer with mango cocktail sauce

Toasted na'an rounds with butter chicken salad and mint raita

Smoked salmon rosettes with dill crème fraiche, fried caper on herb crostini

\$24 per dozen



HOT

Vegetarian spring rolls with spicy plum sauce

Mini vegetable samosas with yogurt raita

Mini grilled cheese with red onion jam and smoked ketchup

Fried sweet corn risotto balls stuffed with provolone cheese

Tofu and eggplant satays with sweet chilli dipping sauce

Tomato beckoning fritters

Mini falafel pitas with lettuce, tomato and tahini sauce

\$22 per dozen

Maryland style crab cakes with smoked paprika aioli

Curried chicken satays with Thai peanut dipping sauce

Spanakopita triangles

Mini hamburger with caramelized onions and Swiss cheese

Jerk shrimp satays with mango sauce

Mushroom and caramelized onion tartlets with herbed goat cheese

\$25 per dozen



PLATTERS

Numbers are approximate

VEGETABLES & DIP

Fresh garden vegetable crudités with
Roasted red pepper hummus

\$35.00 small 15-25 ppl

\$55.00 medium 30-40 ppl

\$75.00 large 50-75 ppl

\$100.00 party 80-100 ppl

FRUIT

Selection of seasonal sliced fruit

\$50.00 small - 25ppl

\$75.00 medium - 40ppl

\$100.00 large - 50ppl

CHEESE

Variety of domestic soft & hard cheeses
Crackers and fresh breads

\$80.00 - 25-30ppl

\$150.00 - 40-50ppl

EXECUTIVE CHEESE

Imported & fine Canadian cheeses
Freshly roasted nuts, dried fruit, assorted compotes,
Crackers, baguette, foccacia

\$175.00 40-50ppl

SHRIMP COCKTAIL

Poached black tiger shrimp with cocktail sauce

\$75.00 small 25-30 ppl

\$190.00 medium 35-45 ppl

\$260.00 large 50-75 ppl

DELI

Shaved assorted deli meats with white & whole wheat rolls

\$65.00 small 25-30ppl

\$80.00 medium 30-40ppl

\$115.00 large 40-50ppl

Mustards, relishes & pickles tray

\$15.00



ANTIPASTO

Grilled marinated vegetables, assorted
Italian cured meats, marinated olives

Foccacia and ciabatta

\$75.00 small 25-30ppl

\$95.00 medium 30-40ppl

\$115.00 large 40-50ppl

VEGETARIAN ANTIPASTO

Grilled marinated vegetables, marinated assorted olives,
assorted vegetarian salads

Foccacia and ciabatta

\$65.00 small 25-30ppl

\$85.00 medium 30-40ppl

\$95.00 Large 40-50ppl

BREADS & SPREADS

Hummus, roasted red pepper, spinach & artichoke,
baba ghanoush,

Breads, crackers and flat bread

\$50.00 small 50ppl

\$65.00 medium 65ppl

\$85.00 large 85ppl

SPRING ROLLS

Vegetarian spring rolls with sweet chilli dipping sauce

\$75.00 small 35-40ppl

\$125 medium 50-65ppl

\$200.00 large 70-90ppl

TEA & PINWHEEL SANDWICHES CHOICE OF 3

Tuna salad on whole wheat bread

Egg salad on soft white bread

English cucumber and smooth cream cheese fingers

Cranberry compote and goat cheese pinwheels

Green apple and cheddar cheese with pecan spread on multigrain bread

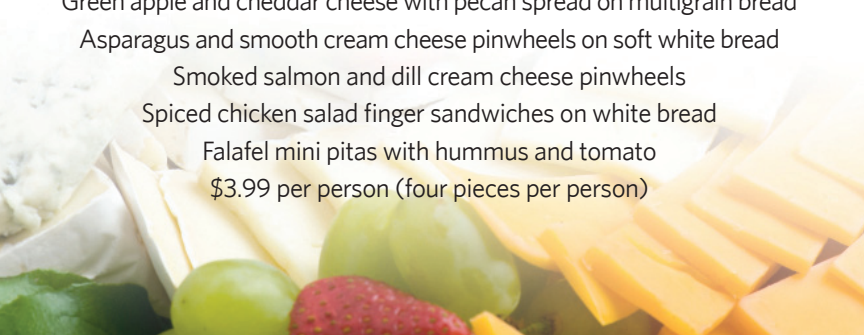
Asparagus and smooth cream cheese pinwheels on soft white bread

Smoked salmon and dill cream cheese pinwheels

Spiced chicken salad finger sandwiches on white bread

Falafel mini pitas with hummus and tomato

\$3.99 per person (four pieces per person)



TWO BITE SANDWICHES, PITA AND WRAPS

Ham, tuna & veggie wraps
Tuna, egg & salmon salad triangle sandwiches
Ham, turkey & roast beef triangle sandwiches
Falafel & hummus pita
\$4.99 per person (three pieces per person)

DESSERT PLATTERS

COOKIES

*Freshly baked assortment of chocolate chip, oatmeal raisin,
double chocolate & white chocolate macadamia nut
\$1.50 per person (2 cookies per)*

SQUARES AND BARS

Assorted mini nanaimo bars, brownies,
butter tarts & carrot cake
\$2.00 per person (2 pieces per)

BROWNIES

Assorted mini brownies
\$2.00 per person (2 pieces per)

CHEESE CAKES

New York style with chocolate, caramel or strawberry sauces
\$5.00 per person (1 piece per)

TARTS

Assorted two bite butter, lemon and raspberry tarts
\$2.00 per person (2 pieces per)

*For additional custom dessert options please
refer to our additional services section*



LUNCH SANDWICHES & BAGGED LUNCHES

UG SANDWICH & WRAP PLATTERS

Your choice of sandwiches and/or wraps on white or whole wheat

All sandwiches include lettuce and tomato

Roast beef with horseradish mayonnaise

Smoked turkey breast with provolone

Black forest ham with dijon mustard

Chicken salad

Tuna salad

Egg salad

VEGETARIAN OPTIONS

Grilled vegetable with hummus & alfalfa

California wrap - avocado, lettuce, tomato, cucumber, pesto mayo

Caprese wrap - tomato, bocconcini, fresh basil, grilled eggplant and basil tortilla

\$7.00

GOURMET SANDWICH & WRAP PLATTERS

Gourmet sandwiches served on artisan breads and/or white and whole wheat tortillas

Smoked salmon & lemon - dill cream cheese with sliced red onion

Grilled chicken breast panini with provolone & chipotle mayo

Corned beef on rye bread, with pommery mustard, swiss cheese & pickle

Black forest ham with swiss cheese, lettuce & tomato, mustard

Nicoise salad sandwich with tuna, sliced egg, mixed greens and olives

BBQ chicken salad with pecans, apple and baby spinach

Cuban panini with virginia ham, citrus roasted pork, roasted garlic aioli & pickle

VEGETARIAN OPTIONS

Grilled vegetables & portobello mushroom panini with hummus and alfalfa sprouts

Falafel wrap with tomato, pickles, tahini sauce, hummus and lettuce

\$9.00

BAGGED LUNCHES

SANDWICH/WRAP LUNCH

*Each bagged lunch includes a canned soda pop or juice,
a nut-free granola bar and 1 piece of fruit*

Roast beef with horseradish mayonnaise
Smoked turkey breast
Black forest ham with dijon mustard
Chicken salad
Tuna salad
Egg salad

VEGETARIAN OPTIONS

Grilled vegetable with hummus
California wrap - avocado, lettuce, tomato and cucumber & pesto mayo
Caprese wrap - tomato, bocconcini, grilled eggplant & fresh basil
Substitute pop, juice for water \$1.00
\$11.50

PIZZA

16" pizzas

CLASSICS

Margarita - mozzarella cheese with basil, tomato
Traditional - pepperoni & mozzarella cheese
Vegetarian - green pepper, mushroom, red onion, sundried tomato
3 Cheese - mozzarella, cheddar, parmesan
Hawaiian - pineapple, ham, bacon, mozzarella
\$17.00 - 10 slices each

PREMIUM

Greek - feta cheese, red onion, black olives, tomato, oregano
Carnivore - pepperoni, bacon, sausage, ground beef
Vegetarian - grilled eggplant, grilled zucchini, sundried tomato pesto,
balsamic glaze, goat cheese
Italian chicken - grilled chicken breast, pesto cream sauce,
zucchini, mozzarella, caramelized onion
BBQ chicken - roasted chipotle chicken, BBQ sauce, pecans,
goat cheese, BBQ ranch drizzle
Steak House - grilled steak, potato, caramelized onion, mushrooms
Satay - peanut curry sauce, marinated chicken, green onion,
cilantro, siracha drizzle
\$22.00 - 10 slices each

ALL SEASONS BBQ MENU

Prices are per person

10 person minimum

Self serve buffet or Chef attended live grill available for an additional \$75 with orders greater than 25 people

BACKYARD BASICS

Beef hamburgers, hot dogs, veggie burgers
Condiments - ketchup, mustard, relish, lettuce, tomato,
red onion, pickles
\$7.00

THE UNDERGROUND

Beef hamburgers, hot dogs, veggie burgers, turkey burgers
Condiments - ketchup, mustard, relish
Mixed green salad with honey lemon vinaigrette
Choose additional salad from list below
Sliced watermelon
\$14.00

COOK OUT

Hamburger, hot dogs, veggie burger, turkey burger
Corn on the cob, baked potatoes
Buns, tomatoes, onions, pickles, cheese & condiments
Mixed green salad with honey lemon dressing
Choose additional salad from list below
\$17.00

MEDITERRANEAN BBQ

Assorted grilled kebobs, chicken, beef, shrimp, tofu
Grilled assorted vegetables with balsamic glaze
Grilled pita bread
Baked potatoes with butter
Greek pasta salad
Condiments: lettuce, tzatziki sauce, tomato, red onion
Choose additional salad from list below
Whole fruit
\$20.00

SALAD SELECTION

Traditional Greek pasta salad, olives, onions, feta, lettuce
Red potato, grainy mustard, scallion & peppers
Thai noodle salad with mango and spicy sesame dressing
Shredded creamy coleslaw with carrot & cabbage
Traditional Caesar salad, croutons, parmesan & romaine lettuce
Quinoa & couscous salad with tahini lemon dressing & dried cranberries
Grilled vegetables & tofu salad with balsamic dressing

CARVING STATIONS

Our signature food stations provide a self serve buffet or attended by a chef at an additional cost of \$75.00

GREEK LEG OF LAMB

Traditional roasted Greek style

Tzatziki sauce

Pita bread

Condiments

\$12.00 per person

Minimum order of 25 people

BRITISH ROAST

Herb roasted strip loin

Served with caramelized onions, creamed horseradish

Pommery mustard and peppercorn sauce

Miniature rye, kaiser and sour dough rolls

Market price

(6 ounces per person based on minimum 50 guests)

MONTREAL ROAST

Montreal steak spiced hip of beef

Served with caramelized onions, grilled mushrooms, horseradish

Dijon mustard, natural pan jus & fresh mini kaiser rolls

\$500.00 minimum - market price

(6 ounces per person based on minimum 100 guests)

AMERICAN SOUTHERN BBQ

BBQ baby back ribs

Slow roasted beef brisket

Ancho chilli and cheddar corn bread

Corn on the cob

Market price

(6 ounces per person based on minimum 100 guests)



ADDITIONAL SERVICES

SUNDAE BAR

Assorted ice creams
Whipped cream, caramel, chocolate and fruit sauces
with a variety of toppings
(Individually priced according to number of people)

CHOCOLATE FOUNTAIN DISPLAY

\$350.00 rental fee - includes chocolate, setup/break down
& 3 hr rental (Subject to change based on guest count)
Strawberries, grapes, cookies, melon, marshmallows
\$6.00

Pineapple, banana, kiwi, strawberries, lady fingers,
biscotti, marshmallows
\$9.00

SHEET CAKE

For special occasions and celebratory groups
Inscription provided at no extra cost
Order required three days prior to event
Size and price dependant on number of guests
Starting at \$35
Assorted flavours of cake & frostings available

GOURMET PASTRIES & PETIT FOURS

Selection of artisan mini pastries and desserts
Order required three days prior to event
(Individually priced according to selection)



BUFFETS

COLD

BUFFET 1

Assorted cold sandwiches & wraps
Mixed green salad, honey lemon vinaigrette
Choice of additional salad from list below
Cookies & squares
\$15.00

BUFFET 2

Herb roasted chicken breast platter
Grilled salmon platter
Mixed green salad, honey lemon vinaigrette
Choice of additional salad from list below
Cookies & squares
\$17.00

HOT

BUFFET 1

Eggplant parmesan lasagne
Beef ragu & three cheese lasagne
Mixed green salad with honey lemon vinaigrette
Choice of additional salad from list below
Dinner rolls and butter
Cookies & squares
\$16.00

BUFFET 2

Stewed chicken curry
Chickpea & spinach curry
Cumin roasted cauliflower
Steamed basmati rice
Mixed green salad with honey lemon vinaigrette
Choice of additional salad from list below
Grilled na'an bread
Mango apple crisp
\$18.00



BUFFET 3

Chicken or beef with Asian vegetables stir fry
Tofu with Asian vegetable stir fry
Steamed white rice with soy sauce
Mixed green salad with honey lemon vinaigrette
Choice of additional salad from list below
Rolls & butter
Cookies & squares
\$18.00

BUFFET 4

Chicken, beef, tofu or vegetable souvlaki
Rice pilaf
Tzatziki sauce, white onions, diced tomatoes
Grilled pita bread
Mixed green salad with honey lemon vinaigrette
Choice of additional salad from list below
Cakes & squares
\$18.00

BUFFET 5

Oven roasted honey garlic chicken
Steamed basmati rice
Honey garlic tofu and braised eggplant
Mixed green salad with honey lemon vinaigrette
Choice of additional salad from list below
Rolls & butter
Cookies & squares
\$19.00

BUFFET 6

Portuguese roasted piri-iri chicken
Tomato saffron rice pilaf
Braised Parisienne potatoes
Phyllo vegetable pie
Sautéed collard greens
Mixed green salad with honey lemon vinaigrette
Choice of additional salad from list below
Rolls & butter
Squares and tarts
\$20.00



BUFFET 7

Roasted salmon fillets with lemon glaze
Oven roasted fingerling potatoes
Sautéed yellow & green zucchini with olive oil & fresh herbs
Butternut squash risotto with sweet peas and mushrooms
Mixed green salad with honey lemon vinaigrette
Choice of additional salad from list below
Rolls & butter
Tarts & squares
\$24.00

BUFFET 8

Sundried tomato & goat cheese stuffed chicken supreme
Pesto tossed linguine
Baked polenta with mixed mushroom ragu
Sautéed garlic rapini
Mixed green salad with honey lemon vinaigrette
Choice of additional salad from list below
Rolls & butter
Tarts & squares
\$24.00

SALAD SELECTION

Traditional Greek pasta salad, olives, onions, feta, lettuce
Red potato, grainy mustard, scallion & peppers
Thai noodle salad with mango and spicy sesame dressing
Shredded creamy coleslaw with carrot & cabbage
Traditional caesar salad, croutons, parmesan & romaine lettuce
Quinoa & mixed grain salad with dried cranberries & tahini dressing
Grilled vegetables & tofu salad with balsamic dressing

PLATED MENUS

All plated menus include: Choice of dessert, Vegetarian option, dinner rolls and butter

MENU 1

Zucchini & roasted fennel soup, cucumber & mint crème fraiche

or

Seasonal mixed green salad with tomato vinaigrette,
pickled red onion, green beans, leek tempura, goat cheese

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Grilled Beef striploin
Warm mushrooms and arugula
Hand cut frites
Green peppercorn jus

or

Herb roasted chicken supreme with a pommery mustard
and organic honey crust

or

Pan seared rainbow trout with lemon maple glaze
Carrot & sweet potato puree
Roast potato
Haricots verts

-

Choice of dessert
\$28.50

Coffee and tea add \$1.50

MENU 2

Smoked tomato soup with parmesan crisp and charred grape tomato

or

Caesar salad with herbed croutons, shaved parmesan and bacon

-

Herb roasted beef tenderloin or Chicken supreme
Yukon gold potato & celery root mash
Grilled scallion & asparagus
Caramelized onion pancetta glaze

or

Grilled salmon fillet, red pepper beurre-blanc
Red & yellow beets
Sautéed rapini
Leek tempura

-

Choice of dessert
\$32.00

Coffee and tea add \$1.50

MENU 3

Canelinni bean minestrone with pesto and herbed crostini

or

Red and yellow tomato salad with bocconcini cheese, grilled eggplant, basil and honey balsamic vinegar and arugula

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Grilled bone-in Veal chop or Roasted chicken supreme
Sweet pea & carrot risotto
Citrus & herb gremolata

or

Pan seared salmon fillet
Roast eggplant
Sweet & sour ratatouille
Creamy polenta
Fried capers

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Choice of dessert
\$30.50

Coffee and tea add \$1.50

PLATED MENUS - VEGETARIAN OPTIONS

Roasted vegetable and Portobello mushroom phyllo parcel with goat cheese with smoked tomato sauce and fried capers

Chard corn polenta with mushroom and white bean ragu and roasted cherry tomato

Red Thai coconut tofu and vegetable curry with lemon grass scented jasmine rice

Spinch & ricotta ravioli with baby spinach, roasted garlic and diced tomato

PLATED MENUS - DESSERT OPTIONS

Tiramisu with espresso mascarpone & raspberries

Sticky Toffee Pudding

Strawberry rhubarb crumble with vanilla ice cream

New York cheesecake with blueberry and apple compote, sunflower sesame seed brittle

Flourless chocolate torte with spiced chocolate ganache, drunken cherries and whipped cream

Sorbets with seasonal fruit and pirouline cookie

Seasonal fruit plate

BEVERAGES

FRESHLY BREWED COFFEE & TEA

\$1.50 (minimum order of 10 ppl)

HOT CHOCOLATE

\$2.50

BOTTLED JUICES - ASSORTED FLAVOURS

\$1.75

CANNED POP

\$1.50

BOTTLED WATER

\$2.00

PERRIER

\$2.75

SODA POP PITCHERS

\$5.00

JUICE PITCHERS

\$6.00

SPARKLING PUNCH

\$2.50

STANDARD HOST & CASH BAR

BAR RAIL \$6.00

HOUSE WINES \$6.50

DOMESTIC BEER \$5.50

IMPORTED BEER \$6.50

POP \$1.50

JUICE \$1.75

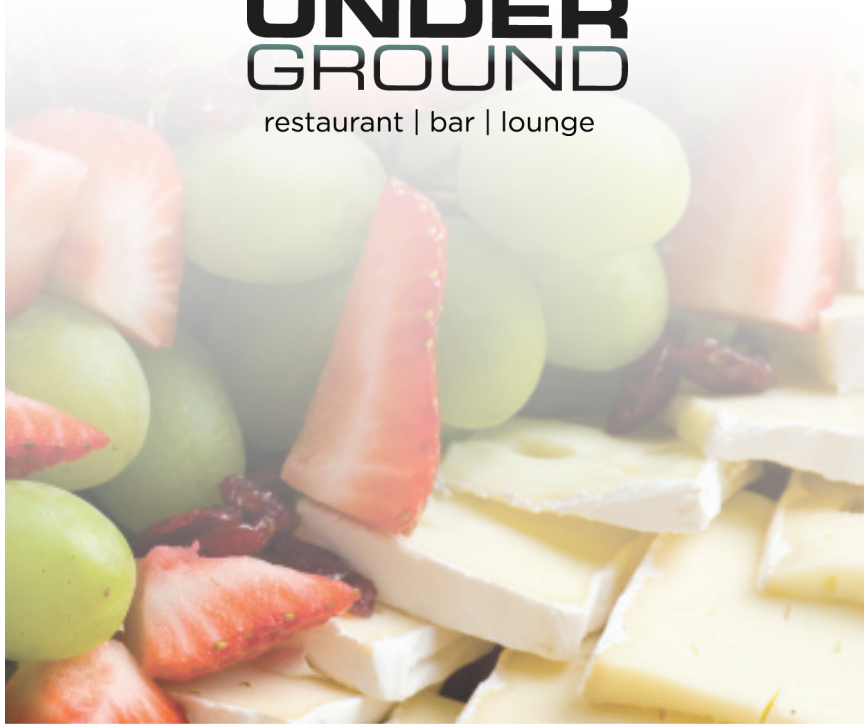
BOTTLED WATER \$2.00

*Staff fees and minimum sales will apply -
will be determined based on individual events.*



UNDER GROUND

restaurant | bar | lounge



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