

Catering by TMU Eats

TMU Eats is committed to using local, seasonal, and sustainably-produced foods in our menu wherever possible.



Table of Contents

Ordering Guidelines	3
TMU Urban Farm	4
Breakfast	6
Casual Breakfast	7
Hot Breakfast	7
Breakfast Sandwiches	8
À la Carte Breakfast Items	9
Lunch	10
Soups	11
Salads	11
Sandwiches/Wraps	12
Open Face Sandwich Tray	14
Build Your Own	17
Hot Dishes	18
Entrées	19
Vegetarian	20
Reception Fare	21
Platters and Boards	22
Break Packages	22
Reception Packages	23
Canapés	24
Sweet Treats	26
Beverages	29
Seasonal Menus	31
Contact Us	34

Ordering Guidelines

Delivery Fee

A delivery fee is applied to single orders of less than \$50.

Rentals and China

All rentals and china are available upon request at an additional charge:

Linens, Long - per piece: \$8

Linens, Round - per piece: \$8

China Service, Buffet - per person: \$6

China Service, Beverages - per person: \$3.50

China Service, Bar glasses - per person: \$4

China Service, Sit down - per person: \$16.50

Complimentary Disposables

Single-use, biodegradable disposable tableware; plates, cups, cutlery, is complimentary with your order.

Staffing Charges

Additional fees apply for event staff.

Cancellation Policy

Orders cancelled less than two business days in advance will be charged the full estimated food and beverage costs.

Allergies and Dietary Restrictions

We are happy to accommodate special dietary needs and allergens. However, we are not an “allergen free” facility and while all cross-contamination guidelines are followed, we cannot guarantee 100% that there has been zero contact with allergens throughout the supply chain.

Throughout the menu you will notice the following acronyms to denote these diets:

v – vegetarian

vg – vegan

mwg – made without gluten

h – halal



TMU Urban Farm

Producing food that is spray-free, non-GMO and ecologically-grown.



TMU Urban Farm

The Urban Farm operates two rooftop farms on campus to produce and distribute food, facilitate research and engage the community through ecological rooftop farming and food justice initiatives. The Urban Farm strives to support the health and well-being of the community and surrounding ecosystem by using practices that are ecologically, socially and financially just. This includes growing foods, medicines and plants that are culturally significant to many communities by applying diverse knowledge, foodways and growing techniques.

Interested in learning more about where the Urban Farm operates on campus? Visit the Urban Farm website to learn about our two rooftop locations!



Breakfast



Casual Breakfast

Each selection includes juice, water, coffee, and tea.
Priced per person – minimum 5 people

Light

- Yogurt, seasonal berries, granola (v)
- Whole fruit

\$7.50 / person | 560-640 Cals

Continental

- Assortment of fresh pastries and muffins (v)
- Jam and butter
- Individual yogurts (v)
- Sliced fruit platter (vg, mwg)

\$9 / person | 580-670 Cals

Executive

- Bagels with assorted cream cheese and spreads (v)
- Assorted sweet loaves (v)
- Yogurt, seasonal fruit/berries, granola (v)

\$12 / person | 1180 Cals

Hot Breakfast

Each selection includes juice, water, coffee, and tea.
Priced per person – minimum 10 people

Scrambled Eggs (v)

Includes:

- Choice of bacon or breakfast sausage
- Breakfast potatoes (v, mwg)
- Multigrain bread (v)

\$14 / person | 620-810 Cals

Mini Frittata Brunch Bar (v)

Includes:

- 2 Mini vegetable frittata (v)
- Assorted sweet loaves (v)
- Sliced fruit platter (vg, mwg)

\$15 / person | 730-840 Cals



Buttermilk Pancakes (v)

Includes:

- 2 pieces buttermilk pancakes
- Seasonal berries
- Maple syrup, butter, whipped cream (v)
- Choice of bacon or breakfast sausage

\$15.25 / person | 710-850 Cals

Baked Omelet (v)

Baked omelet of mixed vegetables and cheese (v)

Includes:

- Breakfast potatoes (v, mwg)
- Green salad with balsamic vinaigrette (vg, mwg)

\$16 / person | 750 Cals

Breakfast Sandwiches

Choose (1) meat option and (1) vegetarian option of the following sandwiches:

- Egg, cheese, and tomato on English muffin (v)
- Egg, bacon, and cheese on English muffin
- Breakfast burrito with vegetables (v)
- Farmer's breakfast wrap with egg, sausage, cheese, hash brown and chipotle
- Tofu, tomato, pesto spread, and avocado wrap (vg)

Includes:

- Breakfast potatoes (v, mwg)

\$15 / person | 650-1110 Cals



À la Carte Breakfast Items

Freshly Baked in-house Muffins (v)

\$2.25 / person | 180 Cals

Assorted Buttered Danish and Croissants (v)

\$2.50 / person | 150 Cals

Bagels with Cream Cheese and Assorted Spreads (v)

\$3.25 / person | 190-430 Cals

Mini Powdered Sugar Donuts (v)

\$9.75 / dozen | 210 Cals

Assorted Sweet Loaves with Butter (v)

\$2.75 / slice | 430 Cals (8 slice minimum)

Individually Packaged Yogurts (mwg)

\$2.25 / person | 90-120 Cals

Sliced Fruit Platter (vg, mwg)

\$4.50 / person | 100 Cals

Whole Fruit (vg, mwg)

\$1.50 / person | 50-100 Cals

KIND Bar: Dried Fruit and Nut Granola (v)

\$3 / person | 200 Cals

Granola Bar (v)

\$2 / person | 200 Cals



Lunch



Soups

Our gourmet soup du jour is made with fresh seasonal ingredients, served with dinner rolls.

Items priced per 375 mL serving - minimum 10 people

Regular

\$7.50 / Person | 70-370 Cals

Vegan (vg)

\$5.75 / Person | 70-370 Cals

Vegetarian (v)

\$6.50 / Person | 70-370 Cals

Salads

Enjoy one of our 6oz salads made with fresh ingredients like hand picked lettuces from our urban rooftop garden, when in season.

Priced per person - minimum 5 people

Traditional Caesar (mwig)

Romaine, bacon, croutons, parmesan

\$6.50 / person | 350 Cals

Greek Village (v, mwig)

Grape tomatoes, kalamata olives, cucumber, bell peppers, feta, oregano, lemon wedge, and Greek vinaigrette

\$7.50 / person | 400 Cals

Tossed Garden (vg, mwig)

Baby greens, grape tomatoes, sliced cucumber, shredded carrots, balsamic vinaigrette

\$7 / person | 190 Cals

Russian Potato (v, mwig)

Potatoes, egg, dill, green onions, peas, carrots, mayonnaise, and parsley garnish.

\$5.25 / person | 210 Cals

Fattoush (v)

Romaine lettuce, cucumber, cherry tomatoes, red onions, red radishes, seasoned fried pita bread, zesty mint dressing.

\$7.50 / person | 110 Cals



Pasta & Quinoa Salad (vg)

Pasta, quinoa, bell peppers, olives, green onions, parsley, mint, sundried tomato pesto dressing
\$6.25 / person | 250 Cals

Coleslaw (v, mwg)

Shredded coleslaw mix, green onions, carrots, coleslaw dressing, and cilantro
\$4.75 / person | 150 Cals

Add Protein

Add one of our delicious grilled proteins to your salad.
Priced per person - minimum 5 people

Sliced chicken breast (h, mwg)

\$8.25 / person | 160 Cals

Grilled salmon (h, mwg)

\$11.75 / person | 300 Cals

Marinated tofu (vg, mwg)

\$6.75 / person | 280 Cals

Dinner rolls (v)

\$1.25 / person | 310 Cals

Sandwiches/Wraps

Made in-house with artisan breads garnished with olives, tomatoes, and gherkin pickles. Gluten free bread is available upon request. All sandwiches may be substituted for choice of whole wheat or white wraps.
Priced per person - minimum 10 people

Pick any 5 sandwiches below

Roasted Vegetables (vg)

Roasted vegetables, cucumber, tomato, artichoke, leaf lettuce, and hummus
\$8.75 / person | 330 Cals

Vegetable Wrap (vg)

Roasted mushrooms, red onions, zucchini, red peppers, lettuce, and cheese in a whole wheat tortilla wrap
\$9.25 / person | 260 Cals





Egg Salad (v)

Egg salad, scallions, diced celery, leaf lettuce, and mayonnaise

\$7.50 / person | 360 Cals

Banh Mi (v)

Lemongrass tofu, pickled carrots, avocado, cilantro, and ginger aioli

\$9.25 / person | 590 Cals

Southwest Chicken (h)

Chicken breast in Tex-mex spice, guacamole, lettuce, and salsa

\$10.75 / person | 360 Cals

Chicken Salad Wrap (h)

Chicken salad, lemon, dill, red onions, leaf lettuce, and mayonnaise

\$9.75 / person | 440 Cals

Tuna Salad (h)

Tuna salad, scallions, diced celery, minced gherkins, and mayonnaise

\$8.25 / person | 370 Cals

Roast Beef and Cheddar

Roast beef, cheddar, arugula, tomato, Dijon, and mustard

\$10.75 / Person | 490 Cals

Smoked Turkey

Turkey, tomato, pickles, leaf lettuce, and basil mayo

\$10.75 / Person | 680 Cals

Ham and Aged Cheddar

Ham, arugula, cheddar, grainy mustard, and honey butter

\$10.75 / Person | 570 Cals

Italian Cured Meats

Prosciutto, smoked ham, genoa, parmesan, arugula, roasted red pepper, and basil mayonnaise

\$10.75 / Person | 760 Cals

Open Face Sandwich Tray

Made in-house, our appealing and palate pleasing open-faced sandwiches consists of 30 baguette ovals with six assorted toppings.

- Smoked salmon, cream cheese, shaved red onions, gherkins, and fresh dill (*h*)
- Roasted chicken, baby arugula, chives, and chipotle mayonnaise (*h*)
- Tuna salad, scallions, celery, minced gherkins, mayonnaise, and dried dill (*h*)
- Roasted vegetables, cucumber, tomatoes, artichoke, leaf lettuce, and hummus (*vg*)
- Prosciutto, arugula, Grana Padano cheese, and butter
- Roast beef, brie, arugula, and spicy Dijon mustard

Each tray serves 10 people.

\$100 / tray | 100-280 Cals per slice

Finger Sandwiches

Assortment of tea sandwiches and pinwheels made in-house with six chef's choice assorted toppings.

- Ham, brie, and apple
- Pesto chicken with grape tomatoes (*h*)
- Egg salad, scallions, celery, minced gherkins, mayonnaise, and dried dill (*v*)
- California with avocado, tomatoes, sprouts, salt and pepper (*vg*)
- Salmon, cucumber and cream cheese with dill (*h*)
- Mozzarella, tomato and basil (*v*)

\$48 / per dozen | 100-280 Cals per slice

Minimum of 3 dozen.

Bowls

Priced per person - minimum 10 people per type of bowl

Pick any 3*

Ninja Tofu Bowl

Chili lime tofu, herbed brown rice, spinach, red cabbage, and edamame.

\$14.50 / Person | 680 Cals

Rebel Bowl

Lemon roasted chicken, quinoa, kale, and chipotle.

\$15.50 / person | 640 Cals

Chicken Asparagus Salad Bowl

Grilled chicken, asparagus salad, market greens, goat cheese, berries, sunflower seeds and tarragon vinaigrette.
\$17.25 / person | 630 Cals

Asian Noodle Bowl

Pan seared salmon, vermicelli noodles, cucumber, cilantro, roasted red peppers and sesame Thai dressing.
\$18 / person | 600 Cals

Santa-Fe Steak Bowl

Grilled steak, chopped romaine, red onions, black bean, corn, roasted red pepper and buttermilk ranch dressing.
\$21.75 / person | 620 Cals

Packages

Lunch Package

The “one stop shop” lunch package.
\$18.75 / person | 360-950 Cals - minimum 10 people

Choose from the above selection of assorted sandwiches (one sandwich per person).

Choice of salad:

- Traditional Caesar
- Greek Village
- Tossed Garden

In addition, you will receive:

- Assorted cookies (chocolate chip, oatmeal raisin)
- Coffee, tea, water, and pop

Sandwich and Soup Combo

The “one stop shop” lunch package.
\$19.25 / person | 360-950 Cals - minimum 10 people
Choose from the above selection of assorted sandwiches (one sandwich per person).

In addition, you will receive:

- Chef’s choice of soup (vegan/vegetarian or meat options available)
- Assorted cookies (chocolate chip, oatmeal raisin)
- Coffee, tea, water and pop



Boxed Lunch

\$15.25 / person | 360-950 Cals - minimum 10 people

Choose from the above selection of assorted sandwiches (one sandwich per person).

- Choice of cookie or bag of chips
- Apple
- Pop/Juice

Salad Bar

\$20.25 / person | 330-740 Cals - minimum 10 people

Choice of 2 Salads:

- Arugula & Quinoa Salad
- Caesar Salad
- Garden Salad
- 3 Bean Salad
- Pasta Salad

In addition, you will receive:

- Sliced chicken breast platter (*h, mwg*)
- Plant-based protein platter (*vg*)
- Assorted cookies (*v*) (chocolate chip, oatmeal raisin)
- Coffee, tea, water, and pop

Pizza Combo

\$12.50 / person | 360-950 Cals - minimum 4 people

Includes:

- XL pizza cut into 8 slices
- Bags of chips
- Assorted cans of pop

Pizza choices:

- Pepperoni
- Cheese
- Deluxe Vegetable
- Canadian
- Hawaiian



Build Your Own

Fajita/Nacho Bar

\$24 / person | 150-400 Cals - minimum 10 people

Choice of:

- Ground Beef
- Chicken Chunks
- Plant-Based Protein

Choice of:

- Corn Nacho Chips
- Tortilla Wheat Wraps

In addition, you will receive:

- Bean & Corn Salad
- Rice
- Lettuce, Tomatoes, Salsa, Sour Cream, Shredded Cheese
- Assorted cookies (chocolate chip, oatmeal raisin)
- Coffee, tea, water, and pop

Stir Fry

\$26.50 / person | 280-400 Cals - minimum 10 people

Choice of:

- Korean BBQ Beef Strips
- Teriyaki chicken (*h*)

In addition, you will receive:

- Chow Mein noodles (*v*)
- Mixed stir fry vegetables (*vg, mwg*)
- Sesame seeds
- Assorted cookies (*v*) (chocolate chip, oatmeal raisin)
- Coffee, tea, water, and pop



Hot Dishes



Entrées

Includes assorted dessert squares, coffee, tea, and water.

Priced per person - minimum 10 people

Ontario Beef Tenderloin (*mwg*)

Herb roasted with garlic mashed potatoes, vegetable medley, and demi-glace.

\$39.25 / person | 710 Cals

Ontario Chicken (*h, mwg*)

Roasted chicken breast, vegetable medley, pommes dauphinoise, and chicken jus.

\$28.25 / person | 850 Cals

Moroccan Chicken (*h, mwg*)

Moroccan spiced, bone-in chicken, served with scallion and sultana raisin couscous, vegetable medley, and cucumber raita.

\$25.50 / person | 1620 Cals

Canadian Salmon (*mwg*)

Herb crusted salmon with grain mustard & maple glaze and served with rice pilaf, and vegetable medley.

\$29.75 / person | 710 Cals

Crispy Battered Fried Fish

Battered fried fish of the day, lemon wedge, tartar sauce, crispy oven baked spiced potato chips, coleslaw salad.

\$24.25 / person | 1050 Cals

Beef Lasagna

(orders in multiples of eight only)

Beef lasagna, garlic bread and side Caesar salad.

\$18.50 / person | 530 Cals

Spaghetti and Meatballs

Spaghetti, beef meatballs, garlic bread and side caesar salad.

\$24.75 / person | 520 Cals

Butter Chicken

Butter chicken, rice pilaf, vegetable medley, and naan.

\$24.25 / person | 700 Cals

Chicken Parmesan

Chicken parmesan, pasta with aioli, and vegetable medley.

\$26.25 / person | 620 Cals

Vegetarian

Includes assorted dessert squares, coffee, and tea.
Priced per person - minimum 10 people

Vegetable Lasagna (v)

(orders in multiples of eight only)

Vegetable lasagna, garlic bread and side Caesar salad.
\$17.25 / person | 570 Cals

Aged Cheddar Mac and Cheese (v)

Made in house, Parmesan-herb crusted and served with
carrot and celery sticks.
\$14.50 / person | 600 Cals

Chana Masala (vg, mwg)

Chickpea curry, steamed rice, cucumber raita, caramelized
onions, Indian spices, and naan.
\$13.50 / person | 630 Cals

Butternut Squash Ravioli (v)

Goat cheese, arugula, and brown butter.
\$16 / person | 445 Cals

Sweet n' Sour Stir Fried Tofu (vg, mwg)

Steamed rice, stir fry mixed vegetables, and ginger sauce.
\$14.25 / Person | 700 Cals

Stuffed Seasonal Vegetable (vg, mwg)

Stuffed with lentils and vegetables with basil tomato sauce.
\$16.25 / Person | 455 Cals

Spaghetti and Plant-Based Meatballs (v)

Spaghetti, plant-based meatballs, tomato sauce, garlic
bread, and side caesar salad.
\$23.75 / person | 500 Cals



Reception Fare



Platters and Boards

Small – serves 5 to 10 people

Medium – serves 15 to 20 people

Large – serves 25 to 30 people

Sliced Fruit (*vg, mwg*)

An assortment of sliced fruits with grapes and seasonal berries.

\$30 / small | \$75 / medium | \$125 / large | 100 Cals

Crudit  and Dip (*vg, mwg*)

Carrots, celery, broccoli, cauliflower, cucumber sticks, roasted garlic parmesan dip and hummus.

\$28 / small | \$65 / medium | \$105 / large | 55 Cals

Cheese Board (*v*)

Canadian and international cheeses, crackers, olives, dried fruit, and grapes.

\$75 / small | \$180 / medium | \$280 / large | 410 Cals

Charcuterie Board

Cured meats, gherkins, olive tapenade, grainy mustard served with crackers and artisan bread.

\$75 / small | \$180 / medium | \$280 / large | 310 Cals

Tortilla Chips and Dips (*v, mwg*)

Corn tortilla chips, salsa, sour cream, guacamole.

\$35 / small | \$85 / medium | \$135 / large | 315 Cals

Mediterranean Dips (*v*)

Baba Ghanoush, hummus, tzatziki, garnished with fresh parsley, smoked paprika and drizzled with olive oil. Served with pita bread.

\$45 / small | \$105 / medium | \$165 / large | 335 Cals

Atlantic Smoked Salmon

Cucumber, sliced red onion, gherkins, fresh dill, baby arugula, cream cheese, lemon wedge served with artisan bread.

\$105 / small | \$250 / medium | \$400 / large | 310 Cals

Break Packages

Coffee & Treats Break (*v*)

Coffee, tea, juice and pop, coffee cake slices, and sliced fruit platter.

\$11.50 / person | 90-770 Cals

Priced per person - minimum 10 people

Afternoon Break (v)

Coffee, tea, juice and pop, assorted sweets tray, whole fruit, vegetable platter and dips.

\$12 / person | 90-480 Cals

Priced per person - minimum 10 people

Platter Package (v)

Coffee, tea, juice and pop, cheese and charcuterie board, crudité platter, and Mediterranean dips platter.

\$15 / person | 90-880 Cals

Priced per person - minimum 10 people

Reception Packages

Boards, Boards, Boards

Choice of 3:

- Cheese and charcuterie board
- Sliced fruit platter
- Mediterranean dips platter
- Crudité platter
- Tortilla chips and dips platter

\$18.50 / Person | 55 - 410 Cals

Priced per person - minimum 10 people

Apps Smorgasbord

Includes:

- Vegetable spring rolls
- Southern fried chicken skewers
- Beef sliders
- Spanakopita
- Thai mango rolls
- Assorted sushi

\$575 / small package | serves 55 people
(3 dozen each type | 4 pieces per person)

\$960 / medium package | serves 90 people
(5 dozen each type | 4 pieces per person)

\$1800 / large package | serves 180 people
(10 dozen each type | 4 pieces per person)



Canapés

Priced per person - minimum 3 dozen per order

Cold

Thai Mango Rice Paper Roll (*vg, mwg*)

Rice noodles mango, bell pepper, basil, mint, and sweet chili dip

\$36 / dozen | 45 Cals

Tomato Bocconcini Skewer (*v, mwg*)

Basil pesto

\$48 / dozen | 60 Cals

Chipotle Chicken Taco Cup

\$36 / dozen | 90 Cals

Assorted Sushi (*mwg*)

Ginger, soy sauce, and wasabi

\$36 / dozen | 45 Cals

California Rolls – Vegetarian Sushi (*v, mwg*)

Ginger, soy sauce, and wasabi

\$36 / dozen | 45 Cals

Shrimp Salad on Cucumber

\$36 / dozen | 50 Cals

Goat Cheese and Fig Truffle in Tulip (*v*)

\$36 / dozen | 60 Cals

Mini Pita Tabbouleh (*v*)

\$36 / dozen | 70 Cals



Hot

Spanakopita (v)

Sundried tomato pesto dip

\$30 / dozen | 40 Cals

Vegetable Spring Roll (vg)

Plum sauce

\$33 / dozen | 25 Cals

Southern Fried Chicken Skewers

Buttermilk dip

\$36 / dozen | 90 Cals

Hawaiian Shrimp

\$36 / dozen | 35 Cals

Chicken or Beef Satay (mvg)

Sweet chili sauce

\$36 / dozen | 70 Cals

Beef Sliders

BBQ onions and cheddar

\$36 / dozen | 250 Cals

Portobello Sliders (v)

Chipotle mayo and arugula

\$36 / dozen | 140 Cals

Mini Mushroom Quiche (v)

\$36 / dozen | 95 Cals

Chicken Firecracker

\$36 / dozen | 45 Cals

Lentil and Corn Croquette (vg)

\$33 / dozen | 35 Cals

Panko Crusted Fish Cake

\$38 / dozen | 50 Cals

Mushroom Mozzarella Arancini (v)

\$36 / dozen | 55 Cals



Sweet Treats



Our mouth-watering desserts offer varying sweetness and selection. Priced per person - minimum 5 people

Cookies

Assortment of chocolate chip and oatmeal raisin

Vegan and gluten free options available

\$2 / person | 310 Cals

Squares

Assortment of brownie, red velvet, carrot cake, strawberry swirl cheesecake, and marble cheesecake.

Vegan and gluten free options available

\$2.25 / person | 240 Cals

2.5" Cupcake

Assortment of chocolate, vanilla, strawberry, and lemon.

\$2.50 / person | 310 Cals

2.5" Gluten Free Cupcake

Assortment of chocolate and vanilla.

\$3 / person | 200 Cals

2.5" Plant-Based Vegan Cupcake

Assortment of chocolate and vanilla.

\$3 / person | 460 Cals

French Macarons

Assortment of vanilla, chocolate, coffee, strawberry, and pistachio.

\$2 / person | 60 Cals

Petit Fours

Assortment of Dufflet's mini dessert cakes.

\$2.50 / person | 145 Cals



Cakes

Personalization available upon request, five business days lead-time required.

Choice of:

- Carrot
- Chocolate Mousse
- Lemon Vanilla
- Red Velvet
- Strawberry Shortcake
- Vanilla Custard

Half Slab Cake (serves 40 to 50)

\$200 / cake | 320 Cals

Full Slab Cake (serves 80 to 100)

\$300 / cake | 320 Cals



Beverages



Welcome guests with a selection of beverages set up buffet style.

Coffee and Tea Service

\$3.25 / person | 90-140 Cals

Coffee Service

\$2.50 / person | 90-140 Cals

Tea Service

\$2 / person | 90-120 Cals

Hot Chocolate

\$2 / person | 120 Cals

Canned Juice

\$2 / person | 160 Cals

Canned Pop

\$2 / person | 145 Cals

Flow Boxed Water

\$3 / person | 0 Cals

Pitcher of Water (serves 6-8)

Complimentary with order | 0 Cals

Bar Services

Bartender fees apply per hour for minimum four hours including set up and clean up times.

Red or White Wine

\$30 / bottle, 750 mL | \$6.50 / 6 oz glass | 135-200 Cals

Beer, 355mL can

\$6.50 / beer | 135-200 Cals

Juice or Pop, 355 mL can

\$2 / can | 145 Cals

Flow Boxed Water, 500mL

\$3 / Person | 0 Cals



Seasonal Menus

Whatever the reason or season, we're here to celebrate with you. Prices do not include service staff.



Spring and Summer: Outdoor BBQ*

Take advantage of the season by hosting an outdoor event.

BBQ Mains

- Beef burger (halal available upon request)
- Veggie burger (vegan available upon request)
- All beef hot dog

Garnishes

- Diced onions, pickles, tomatoes, banana peppers, and lettuce
- Ketchup, mustard, relish, mayonnaise

BBQ Includes:

- Potato salad (*v, mwg*)
- Garden salad (*vg, mwg*)
- Assorted squares and cookies (*v*)
- Whole fruit (*vg, mwg*)
- Assortment of pop and juice

\$17.50 / person | 975 Cals - minimum 25 people

*Additional fees apply for BBQ and staffing.

Spring and Summer: Gourmet BBQ*

Take advantage of the season by hosting an outdoor event.

BBQ Mains

- Beef burger (halal available upon request)
- Veggie burger (vegan available upon request)
- Grilled marinated chicken breast (*h*)

Garnishes

- Diced onions, pickles, tomatoes, banana peppers, and lettuce
- Ketchup, mustard, relish, mayonnaise

BBQ Includes:

- Grilled chicken drumsticks (*h, mwg*)
- Caesar salad
- Corn on the cob (*vg, mwg*)
- Assorted squares and cookies (*v*)
- Assortment of pop and juice

\$25.25 / person | 975 Cals - minimum 25 people

*Additional fees apply for BBQ and staffing.

Fall and Winter: Holiday Feast (option 1)*

Brrr! It's cold outside! Stay warm with our comforting buffet style feast.

- Chef's winter salad
- Roast turkey with gravy (*mwg*)
- Baked salmon with lemon capers and roasted peppers (*mwg*)
- Roasted squash and vegetable casserole (*vg, mwg*)
- Pommes dauphinoise (*v, mwg*)
- Seasonal stuffing (*v*)
- Roasted vegetables (*vg, mwg*)
- Assorted holiday sweets and petit fours (*v*)
- Coffee, tea, juice, pop, and water

\$44 / person | 1770 Cals - minimum 25 people

*Additional fees apply for staffing.

Fall and Winter: Holiday Feast (option 2)*

Brrr! It's cold outside! Stay warm with our comforting buffet style feast.

- Chef's winter salad
- Medium heat smoked ham with navel orange gravy (*mwg*)
- Lemon garlic baked tilapia with tomato jam (*mwg*)
- Herb roasted mini potatoes (*vg, mwg*)
- Maple roasted root vegetables (*vg, mwg*)
- Assorted holiday sweets and petit fours (*v*)
- Coffee, tea, juice, pop, and water

\$45 / person | 2025 Cals - minimum 25 people

*Additional fees apply for staffing.

Fall and Winter: Holiday Feast (option 3)*

Brrr! It's cold outside! Stay warm with our comforting buffet style feast.

- Chef's winter salad
- Caesar salad
- Slow roasted Canadian prime rib with pan gravy (live carving station)
- Dill baked salmon with citrus butter sauce (*mwg*)
- Yorkshire pudding (*v*)
- Baked potato and spinach (*v, mwg*)
- Maple roasted root vegetables (*vg, mwg*)
- Assorted holiday sweets and petit fours (*v*)
- Coffee, tea, juice, pop, and water

\$52 / person | 2260 Cals - minimum 25 people

*Additional fees apply for staffing.

Contact Us

TMU Catering has provided unprecedented quality food and service for Toronto Metropolitan University, (formerly Ryerson University) and surrounding area since 1964. Our team of dedicated professionals will work with you to design and deliver a satisfying food service experience for your meetings and special events. We provide a variety of menu options and can arrange for service staff, bartenders and rentals to meet your catering needs. Connect with us today to transform your culinary vision into a delicious reality!

Toronto Metropolitan University's Campus at 350 Victoria Street

General Inquiries

Email: rucatering@ryerson.ca

Phone: 416-979-5000, ext. 557881 or 556956

Mattamy Athletic Centre at 50 Carlton Street

MAC Inquiries

Email: maccatering@ryerson.ca

Phone: 416-979-5000, ext. 553052

