

# CLASSIC FARE

TASTE | QUALITY | SERVICE

## UNIVERSITY OF ALBERTA CATERING CATALOGUE

2026 EDITION

### CATERING THAT DELIVERS EXCELLENCE

EMAIL: [INFO@CLASSICFARECATERING.CA](mailto:INFO@CLASSICFARECATERING.CA)  
WEBSITE: [CLASSICFARECATERING.CA](http://CLASSICFARECATERING.CA)

CATERING OFFICE LOCATION:  
LISTER CENTRE, 87 AVE & 116 ST.  
EDMONTON, AB  
T6G 2H6

HOURS OF OPERATION:  
MONDAY - FRIDAY: 8:30 AM - 4:30 PM

NEED ANY ASSISTANCE?  
780 492-4411

# DIETARY PREFERENCES

## AT A GLANCE

KNOW WHAT'S IN EVERY BITE.

We understand that everyone has unique dietary needs, which is why we've clearly labeled our menu with the five most common dietary indicators to help you make informed choices for yourself and your guests. If you have specific requirements outside of these categories, please speak with a member of our team – we're happy to work with you to find a personalized solution.



Our vegan menu icon identifies foods that are made with plant-based ingredients only. Vegan diets exclude eggs, milk and dairy products, honey, and other animal-derived ingredients. Vegan items are plant-forward and do not contain dairy by nature, so will only carry the vegan icon.



Our vegetarian menu icon identifies foods that fit a lacto-ovo vegetarian diet. Lacto-ovo vegetarian diets exclude meat, fish, and poultry but include eggs, honey, milk, and dairy products.



Our no dairy menu icon identifies items made without milk ingredients to assist those avoiding dairy in their diet. \*Due to the nature of our kitchen, we cannot guarantee that cross-contamination with milk allergens won't occur.



Our no gluten menu icon identifies items made without gluten ingredients to assist those avoiding gluten in their diet. \*Due to the nature of our kitchen, we cannot guarantee that cross-contamination with wheat allergens or other gluten sources won't occur.



Our Halal menu icon identifies items that contain Halal-permitted food and exclude all Haram ingredients. Halal is an Arabic word that means "permissible." In terms of food, it refers to what is permissible according to Islamic law. Foods that are not permitted are called Haram.

# INDIGENOUS INSPIRED MENUS

ROOTED IN TRADITION,  
CRAFTED FOR TODAY

*Traditions*

Indigenous Storytelling through Food

## INDIGENOUS INSPIRED CATERING MENU

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# INDIGENOUS-INSPIRED

PRICED PER PERSON. MINIMUM ORDER OF 10.

## Wild Rice & Berry Salad

\$5.00

Wild rice tossed with baby greens, roasted sunflower seeds, dried cranberries, Saskatoon berries and maple-balsamic dressing.

## Fire-Roasted Corn Salad

\$6.00

Sweet corn, cherry tomato, bell pepper and fresh herbs in citrus vinaigrette.

## Three-Sisters Salad

\$6.00

Corn, beans and squash soup with Indigenous flavours.



# SALADS & SOUPS



## Roasted Butternut & Sage Soup

\$6.00

Creamy roasted butternut squash with sage and a drizzle of maple cream.

## Bison & Root Vegetable Soup

\$7.00

Slow-simmered bison, carrots, parsnips and barley in a savoury broth — hearty and traditional.



## SANDWICHES

PRICED PER PERSON. MINIMUM ORDER OF 10.

### **Braised Bison with Blueberry Aioli**

**\$19.00**

House-braised bison | blueberry aioli | arugula

### **Grilled Squash & Goat Cheese**

**\$13.00**

Maple grilled butternut squash | arugula | topped with goat cheese | dressed with balsamic glaze

*Bagged lunches are available upon request:  
(Additional charges apply)*

#### **Comes with**

- Three Sisters Salad
- White Cheddar Popcorn
- AHA Water
- Nanaimo Bar

## ONE-POT MEAL

PRICED PER PERSON. MINIMUM ORDER OF 10.

### **Bison & Root Vegetable Stew**

**\$22.00**

Slow-cooked bison stew with baked bannock.

### **Turkey, Blueberry & Dumpling Stew with Bannock**

**\$20.00**

Slow-cooked turkey, a blend of vegetables, flour and blueberry dumplings.

## MAIN COURSE

PRICED PER PERSON. MINIMUM ORDER OF 10.

### Braised Bison

\$28.00

Tender bison braised in wild berry reduction, served with juniper jus.

### Maple-Cedar Plank Salmon

\$25.00

Sockeye salmon roasted on cedar plank with maple glaze and wild herbs.

### Stuffed Roasted Squash

\$20.00

Roasted acorn squash filled with quinoa, mushrooms and cranberries, finished with maple glaze.

## SIDES

### Roasted Root Vegetables

\$5.00

Turnip, carrot and beet blend roasted with sage and sea salt.

### Bannock with Butter

\$4.00

Classic Indigenous bread served with butter.

### Wild Rice Pilaf

\$5.00

Wild and brown rice blend with leeks, cranberries and toasted pumpkin seeds.

## DESSERTS

### Maple & Saskatoon Berry Bread Pudding

\$5.00

Warm bread pudding infused with maple and topped with Saskatoon berry compote.

### Saskatoon Berry Crumble

\$4.00

Sweet and tart Saskatoon berries topped with a spiced oat crumble, served warm with whipped maple cream.



## CATERING POLICIES

To ensure a seamless experience, we kindly ask all clients to review our catering policies prior to booking. These guidelines outline important details such as order minimums, lead times, cancellations and service standards. Our goal is to deliver exceptional service with clarity and consistency every step of the way.

## CONTACT US

PHONE: 780 492-4411  
EMAIL: [INFO@CLASSICFARECATERING.CA](mailto:INFO@CLASSICFARECATERING.CA)  
WEBSITE: [HTTPS://UALBERTA.CATERTRAX.COM/](https://ualberta.catertrax.com/)

CATERING OFFICE LOCATION:  
2-044 LISTER CENTRE 87 AVE & 116 ST.  
EDMONTON, AB T6G 2H6

HOURS OF OPERATION:  
MONDAY - FRIDAY: 8:00 AM - 5:00 PM

# CATERING POLICIES



## CONFIRMATION OF ORDERS

All event orders must be signed by our clients before an event takes place.

## ON-SITE CONTACT:

To guarantee complete event success an on-site contact with signing authority is required. Please ensure that the on-site contact is aware of all information regarding the function and the agreements that have been settled upon. Any changes to food or beverage during the event must be approved by the on-site contact and signed for.

## GUARANTEED NUMBERS

Classic Fare Catering purchases required food & beverage items, schedules the required staff, & performs administrative tasks based on our client's anticipated number of guests. To protect us from irrecoverable losses, it is required that the client confirms the event 5 business days prior to the event, & their updates & guaranteed number of attendees 5 business days prior to the event. If the event has less attendees than the guarantee, the guarantee will be charged. Conversely, should the number of attendees during the event be more than this guarantee, the additional meals will be posted to your account upon discussion with the on-site contact. We understand that there can be last minute changes, in these situations please do not hesitate to contact us & we will do our best to accommodate it.



## STANDARD CATERING OFFICE HOURS

Mon	X:XX - X:XX
Tues	X:XX - X:XX
Wed	X:XX - X:XX
Thurs	X:XX - X:XX
Friday	X:XX - X:XX
Sat & Sun	X:XX - X:XX
Holidays	*Changes may apply

# CATERING POLICIES

## MINIMUMS

Each delivery order must reach a minimum of \$100.00 total before tax, to avoid a \$30.00 delivery fee. Alternatively, clients may pick up their order from [INSERT YOUR ACCOUNT PICK-UP LOCATION HERE]. Pick-up orders are exempt from admin fees and service charges.

## SERVICE & ADMIN FEES

Serviced food and beverage orders will be subject to a 15% service charge (broken up into “admin fee” and “service fee”) as well as an applicable sales tax of 5%. Delivery/drop-off orders will be subject to a 10% service fee (broken up into “admin fee” and “service fee”) as well as applicable sales tax of 5%. Our service and admin fees are designed to make sure we provide the best service for your event.

## LABOUR & CHINA SERVICE

Staffing is required for all events served on Chinaware. A minimum of 3 hours is charged for each attendant at \$30.00 per hour. The amount of labor required will be assessed by the Catering Manager. As a standard, all delivery and drop-off events are on compostable ware. If your event requires food to be passed or if it's a serviced event, a supplementary labor fee of \$30.00 per hour for a minimum of 3 hours will be charged, per attendant. The amount of labor required for passed services will be assessed by the Catering Manager. Labor for events starting after 10:00 p.m. and before 6:30 a.m., and events during statutory holidays, will be charged \$40.00 per hour, for a minimum of 3 hours.

## TABLECLOTHS

All tables for plated meal serviced functions are dressed in standard house linen (white or black) and napkins (white or black, with red accents). Additional linens for cocktail tables and receptions may be subject to additional charges. As we move toward a more sustainable future, we are always looking for ways to lessen our impact on the environment. To help us achieve this goal, we are no longer providing complimentary linen with drop off deliveries or buffets to cut down on the amount of laundering we do. If you require linen with your drop off delivery order, a fee of \$5.00 per linen will be charged to your order.



## CLIENT FEEDBACK

After the event you have 2 business days to validate any issues or concerns regarding your event.

