

CLASSIC FARE

TASTE | QUALITY | SERVICE

UNIVERSITY OF ALBERTA CATERING CATALOGUE

2026 EDITION



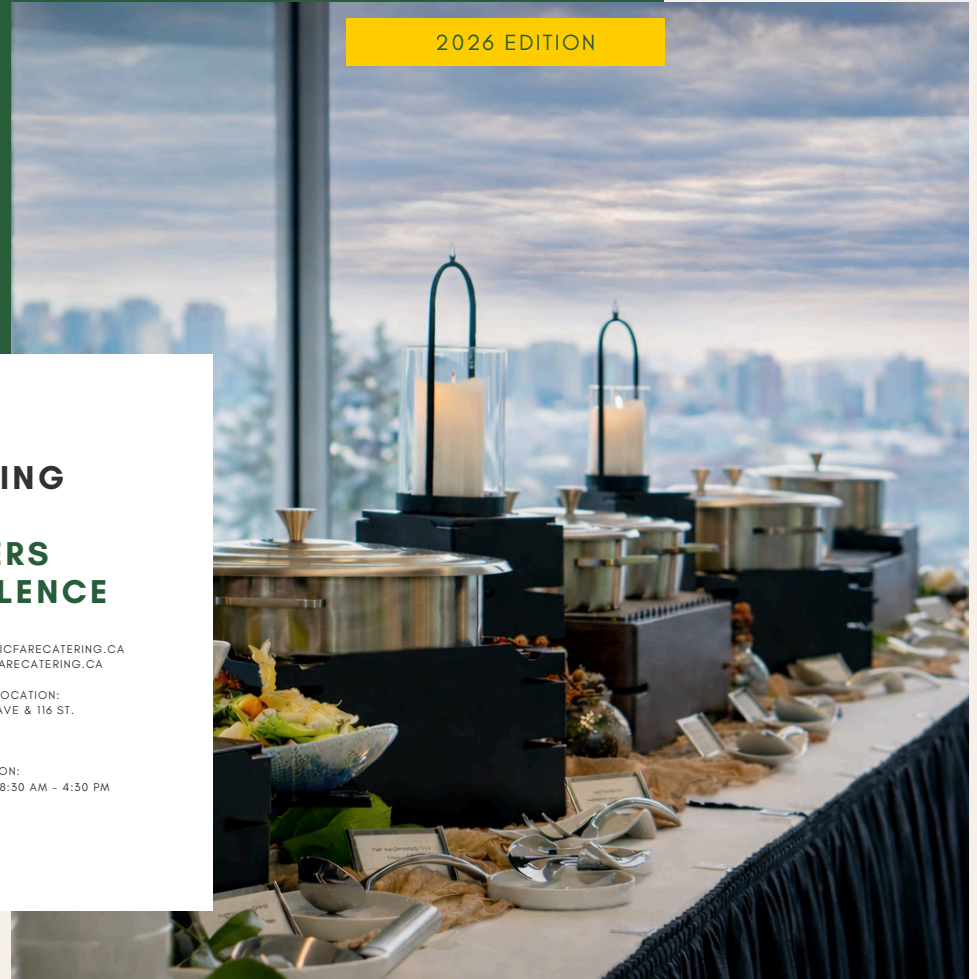
CATERING THAT DELIVERS EXCELLENCE

EMAIL: INFO@CLASSICFARECATERING.CA
WEBSITE: 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.



Menus for Mingling
**RECEPTION
PACKAGES**

RECEPTION PACKAGES

PRICED PER PERSON, MINIMUM ORDER OF 10.

Reception Package #1 \$35.00

- Hors d'oeuvres (6 pcs per person): choice of 2 hors d'oeuvres, regular garden fresh vegetable platter, assorted cookies

Reception Package #2 \$42.00

- Hors d'oeuvres (6 pcs per person): choice of 3 hors d'oeuvres, regular fresh sliced fruit platter, regular garden fresh vegetable platter, assorted brownies and cookies

Reception Package #3 \$48.00

- Hors d'oeuvres (6 pcs per person): choice of 4 hors d'oeuvres, regular fresh sliced fruit platter, antipasto board, dessert platter

PREMIUM RECEPTION PLATTERS

(Serves 10)

Garden Fresh Vegetables \$70.00

Baby carrots, celery, broccoli, cauliflower, cucumbers, grape tomatoes, radish, curried cauliflower dip

Fresh Sliced Fruit \$75.00

Pineapple, cantaloupe, honeydew, watermelon, strawberries, kiwi, blackberries, grapes, dragon fruit

Mediterranean Mezze \$70.00

Roasted eggplant, grilled zucchini, pickled vegetables, cherry tomatoes, cucumber slices, feta cheese, olives, pita bread, hummus

Chips, Sticks & Dips \$55.00

Assorted corn tortilla chips with salsa, crostini with herbed butter, breadsticks, kettle chips, truffle Parmesan aioli

Antipasto Board \$175.00

Assorted cured meats, cheeses, marinated olives, marinated artichokes, pepperoncini, grilled peppers, grapes, assorted berries, crackers, crostini, figs, balsamic jam

Say Cheese! \$100.00

Premium cheeses tray with crackers, grapes and dried fruits





APPETIZERS

PRICED PER PERSON. MINIMUM ORDER OF 10.

COLD APPETIZERS

Tomato & Bocconcini Skewers **\$3.00**

Cherry tomatoes and bocconcini on skewers.

Chilled Cucumber Soup **\$5.00**

Refreshing cucumber soup, lightly seasoned, perfect for a cool starter.

Charcuterie Cones **\$8.00**

An array of savoury cured meats and cheeses.

Shrimp Ceviche Shots **\$5.00**

Vibrant shrimp ceviche bursting with citrus-infused flavours.

Antipasto Skewers **\$4.00**

Assorted cured meats, mozzarella, artichokes, sun-dried tomatoes.

OPEN-FACED CROSTINI

PRICED PER PERSON. MINIMUM ORDER OF 10.

Tomato Basil Crostini **\$8.00**

Fresh tomatoes with basil on toasted crostini.

Prosciutto, Rosemary Garlic & Whipped Ricotta **\$9.00**

Savoury prosciutto with whipped ricotta on garlic toast.

Brie & Cranberry Crostini **\$8.00**

Creamy brie with tart cranberry compote on toasted baguette.

Smoked Salmon **\$8.00**

Lemon dill cream cheese with goat cheese on crostini.

HOT HORS D'OEUVRES

PRICED PER PERSON. MINIMUM ORDER OF 10.

Pot Stickers	\$3.00
Chicken and vegetable dumplings, served with hoisin sauce.	
Jalapeño Cheese Fritters	\$2.50
Served with garlic aioli.	
Philly Slider	\$4.00
Mini Philly slider with onions, mushrooms, chipotle mayo and cheese.	
Jerk Chicken Satay	\$4.00
Caribbean jerk marinade.	
Bacon-Wrapped Dates	\$3.00
Sweet meets savoury.	
Spinach & Feta Spanakopita	\$4.00
Served with tzatziki.	
Mini Crab Cakes	\$4.00
Served with remoulade.	
Stuffed Mushrooms	\$3.00
Stuffed with herbed cream cheese.	
Chicken Tikka	\$4.00
Served with mint chutney.	
Wild Mushroom Arancini	\$3.00
Served with infused truffle mayonnaise or marinara sauce.	
Coconut Shrimp	\$4.00
Served with mango chutney.	
Spring Rolls	\$2.00
Served with sweet chilli sauce.	
Fried Cheese Balls	\$3.00
Served with hot honey sauce.	



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
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.



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

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.

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.

