

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.



CLASSIC FARE

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Breakfast Menu

RISE, SHINE, & DINE





HOT BREAKFAST

PRICED PER PERSON. MINIMUM ORDER OF 10.

Breakfast

\$26.00

Fresh fruit salad, egg bites (2 pcs), turkey sausage or bacon, hash browns, waffles (2 pcs) with syrup, assorted flavoured yogurt cups, assorted muffins and loaves. Served with assorted juices, Fairtrade coffee and tea.

Signature Breakfast

\$19.00

Fresh fruit salad, scrambled eggs with cheddar, choice of Canadian bacon or turkey sausage (2 pcs), and country-style potatoes. Served with assorted juices, Fairtrade coffee and tea.

Classic Continental

\$16.00

Fresh sliced seasonal fruit, morning mini pastries and condiments, assorted flavoured yogurt cups. Served with assorted juices, Fairtrade coffee and tea.

Morning Delights

\$10.00

- Fresh fruit salad
- Breakfast sandwich - Canadian bacon, egg and cheese on an English muffin

Indigenous Breakfast

\$30.00

Fresh fruit salad with berries, bannock (2 pcs) with wild berry compote and honey, smoked salmon, cream cheese and capers, bison sausage (2 pcs), assorted mini muffins and loaves. Served with Fairtrade coffee and tea.

Traditions
RESPONSIBLE SERVING THROUGH FOOD

ALL DAY MEETING PACKAGES

PRICED PER PERSON. MINIMUM ORDER OF 10.

Meeting Package #1 **\$32.00**

Includes:

- Classic continental breakfast with coffee & tea
- Deli sandwich platter with salad or soup
- Your choice of break

Additional Charges: Afternoon Tea | \$3 per person

Meeting Package #2 **\$36.00**

Includes:

- Signature breakfast with coffee and tea
- Deli sandwich platter with salad or soup
- Your choice of break with coffee and tea

Additional Charges: Afternoon Tea | \$3 per person

Meeting Package #3 **\$60.00**

Includes:

- Classic continental breakfast with coffee and tea
- Your choice of a break with coffee and tea #1
- Your choice of themed hot lunch buffets with two add-ons
- Afternoon Tea break with coffee and tea #2





ENHANCEMENTS - HEALTHY & SPECIAL OPTIONS

PRICED PER PERSON. MINIMUM ORDER OF 10.

Healthy Start

\$22.00

Fresh-sliced seasonal fruit, egg white bites with chives and paprika, roasted sweet potato, spiced chickpea, hash brown, chia coconut pudding with hemp seeds and mini pastries, served with assorted juices, Fairtrade coffee and tea.

Breakfast Charcuterie & Cheese

\$10.00

Sliced ham, turkey, salami, mustard, pickles, cheddar and swiss cheese, grapes, crackers.

Fresh Berries Parfait

\$6.00

Vanilla yogurt and fresh berries, topped with granola.

Chia Pudding with Mango Coconut

\$7.00

Dairy-free, high-protein chia pudding with mango and coconut.

Turkish Menemen

\$8.00

Scrambled eggs with tomatoes, peppers, and feta, served with warm pita.

Chickpea Flour Pancake

\$4.00

Egg-free savoury pancake with spinach, onions and turmeric.

Flaxseed & Banana Energy Muffins

\$4.00

Naturally sweetened muffins packed with omega-3.

Seed Supreme Energy Bars

\$4.00

An assortment of premium seeds and oats (GF), mixed with honey.

Fresh Fruit Skewers (1pc)

\$3.00

Seasonal fruits on a stick.



BAKED GOODS

PRICED PER PERSON MINIMUM ORDER OF 10

Freshly Baked Mini Muffins (2pc) \$4.00

Double chocolate or blueberry muffins.

Sliced Fruit \$5.00

Assorted seasonal fresh fruit.

Delectable Loaves \$5.00

Banana bread and lemon poppy seed loaves, served with butter.

Sweet Delights \$6.00

Specialty Danish pastries.

Mini Assortment of Pastries \$4.00

Danish, croissants with butter and preserves.

Cinnamon Buns \$4.00

With icing.

Assorted Cookies \$3.00

Heartly cookies, perfect for a sweet tooth.

Breakfast Add-ons

- Add-ons (select one) bacon, turkey sausage, hash brown patty, fruit salad | \$4 each
- Individual yogurt | \$3



BREAKS & SNACKS

PRICED PER PERSON. MINIMUM ORDER OF 10.

Afternoon Tea **\$20.00**

Assortment of tea sandwiches (ham and cheese, turkey and provolone, cucumber and dill cream cheese), scones with jam, assorted tea cookies.

Carnival **\$15.00**

Kettle chips with truffle Parmesan aioli, white cheddar popcorn, fresh fruit skewers.

Mediterranean Breeze **\$14.00**

Caprese skewers, vegetable crudité with sun-dried tomato hummus, grilled pita with tzatziki.

Bakeshop **\$13.00**

Banana bread, cinnamon bun, chocolate muffin.

Sweet & Savoury **\$13.00**

Mini cupcakes and salty tortilla chips, served with guacamole, salsa and lime crema.

Fresh Start **\$10.00**

Seasonal whole fruit, assortment of individual yogurt cups, baked pretzels.

Vegetable Platter **\$5.00**

Seasonal vegetables, served with ranch or hummus.



Lunch Menu

LUNCHTIME FAVOURITES

CLASSIC FARE

TASTE | QUALITY | SERVICE





DELI OPTIONS

PRICED PER PERSON. MINIMUM ORDER OF 10.

SECTION A

Package #1

Executive Deli Lunch ————— **\$28.00**

- Choose 4 sandwich fillings from the list in **Section B**
- Select 1 Soup:
 - Wild mushroom | New England clam chowder | butternut squash apple
- Select 1 Salad:
 - Potato salad | macaroni salad | spring mix with balsamic
- Includes:
 - Kettle chips with truffle Parmesan aioli, dessert squares and cookies, choice of AHA water

Package #2

Classic Deli Lunch ————— **\$20.00**

- Choice of 3 sandwich fillings from the list in **Section B**
 - Greens salad with balsamic vinaigrette
 - Kettle chips with chipotle mayo
 - Assorted cookies & AHA water

Package #3

Classic Deli Lunch ————— **\$12.00**

- Choice of 2 sandwich fillings from the list in **Section B**

**Make any sandwich into a wrap upon request.*

Grab & Go bags are available upon request.
Additional charges may apply...



DELI OPTIONS

PRICED PER PERSON.
MINIMUM ORDER OF 10.

SECTION B

Choose your sandwich fillings for **Section A** packages. Available on a baguette or a pretzel bun.

Buffalo Chicken

Buffalo chicken, crumbled feta, iceberg lettuce, pickled red onions, mango chutney, ranch dressing.

BBQ Chicken

BBQ chicken and coleslaw.

Clubhouse Sandwich

Chicken breast, bacon, tomatoes, lettuce, chipotle mayo.

California Turkey Sandwich

Shaved turkey, cranberry mayo, tomatoes, lettuce, cheese.

Classic Roast Beef Sandwich

Sliced roast beef, horseradish, grainy dijon mustard mayo, caramelized onions, arugula.

Mediterranean Roasted Veggie & Hummus Wrap

Zucchini, eggplant, peppers and hummus in a spinach tortilla.



ARTISAN SANDWICHES

PRICED PER PERSON. MINIMUM ORDER OF 10.

Indian Tandoori Chicken Wrap **\$15.00**

Tandoori chicken, mint yogurt, and cucumber in a pita wrap.

Jerk Spiced Chicken Sandwich **\$15.00**

Spicy jerk chicken with roasted onion and peppers on brioche.

BBQ Pulled Pork **\$14.00**

Creamy coleslaw on a classic bun.

Italian Prosciutto & Mozzarella **\$16.00**

Prosciutto, mozzarella, arugula and balsamic glaze on focaccia.

Brazilian Beef Sandwich **\$15.00**

Roast beef, mozzarella, tomatoes and pickles on a baguette.

Truffle Mushroom Melt **\$14.00**

Portobello mushrooms, provolone and truffle aioli on a baguette.

Vegetarian Sandwich **\$14.00**

Grilled mushrooms, peppers, zucchini, goat cheese, pesto.

PREMIUM PIZZAS

16" pizzas. Each pizza contains 10 slices.

Cheese Pizza

\$30.00

A classic favourite made with rich tomato sauce, perfectly melted mozzarella cheese, and a golden, crispy crust. Simple, comforting, and always satisfying.

Vegetarian Pizza

\$30.00

A colourful mix of fresh bell peppers, onions, mushrooms, olives and tomatoes, layered over tangy tomato sauce and mozzarella cheese.

Pepperoni Pizza

\$35.00

Loaded with savoury beef pepperoni slices over zesty tomato sauce and melted mozzarella, baked to perfection for a bold and flavorful bite in every slice.

BBQ Chicken Pizza

\$35.00

Tender grilled chicken tossed in smoky BBQ sauce, topped with mozzarella, red onions and a hint of sweetness.





ONE-POT MEALS

PRICED PER PERSON. MINIMUM ORDER OF 10.

Lasagna **\$17.00**

Single pan serves 15 (priced per person)

Choice of all beef lasagna or vegetable lasagna, served with garlic Parmesan bread.

Bison & Root Vegetable Stew **\$21.00**

Slow-cooked bison stew with bannock.

Tuscan Chicken Pasta **\$16.00**

Creamy chicken with sun-dried tomatoes, served over penne pasta, served with garlic bread.

E-Town Special Chili **\$10.00**

Comforting chili served with garlic bread.

SOUPS

PRICED PER PERSON. MINIMUM ORDER OF 10.

Broccoli & Cheddar Soup \$5.00

Creamy broccoli soup with melted cheddar cheese, served hot.



Thai Coconut Chicken Soup \$5.00

Fragrant coconut broth with tender chicken and vegetables.

Wild Mushroom Soup \$5.00

Creamy wild mushroom paired with vegetable stock.



Butternut Squash Apple Soup \$5.00

Taste the fall season with roasted butternut squash and apple, perfect for keeping you warm.

SALADS

PRICED PER PERSON. MINIMUM ORDER OF 10.

Tuscan Spring Mix **\$4.00**

Tender baby greens, cucumbers, carrots and tomatoes with raspberry dressing.

Beet & Orange Salad **\$4.00**

Roasted beets, oranges and mint with orange vinaigrette.

Kachumber Salad **\$4.00**

Cucumbers, tomatoes, onions, chaat masala, lemon juice.

Marinated Artichoke & Tomato Salad **\$5.00**

Olives, basil, balsamic vinegar, olive oil.

Southwestern Coleslaw **\$5.00**

Shredded cabbage, red bell peppers, grilled corn, black beans, cilantro, sour cream, lime juice, mayonnaise.

Greek Salad **\$5.00**

Tomatoes, cucumbers, red onions, peppers, feta.



HOT LUNCH & VEGAN OPTIONS

PRICED PER PERSON. MINIMUM ORDER OF 10.

Moroccan Lamb Tagine

\$25.00

Slow-cooked lamb with apricots and couscous, perfectly spiced.

Butter Chicken or Butter Paneer

\$24.00

Traditional butter sauce with tender chicken or paneer, basmati rice and naan.

Beef & Vegetable Ragout

\$22.00

Slow-cooked beef simmered with rosemary demi-glace sauce, served with mashed potatoes.

Beef Stroganoff

\$22.00

Tender beef in a mushroom cream sauce, served over noodles.

Chicken Souvlaki

\$21.00

Marinated chicken with rice pilaf, warm pita, grilled vegetables and tzatziki.

Thai Green Chicken or Tofu Curry

\$17.00

Chicken or tofu simmered in aromatic green curry sauce, served with jasmine rice.

VEGAN OPTIONS

Asian Stir-Fry with Jasmine Rice

\$16.00

Colourful seasonal vegetables in a savoury stir-fry sauce, served over jasmine rice.

Hearty Vegan Pasta

\$14.00

Pasta tossed with roasted vegetables and tomato-basil sauce.

**All selections come with a complimentary house salad.*

ADD-ONS

- Garlic Mashed Potatoes | \$5
- Herb Lemon Rice Pilaf | \$4
- Seasonal Vegetables | \$4
- Root Vegetables | \$4
- Greek Salad | \$4
- Caesar Salad | \$4
- Dinner Rolls and Butter | \$2





CRAFT YOUR OWN FLAVOURS

PRICED PER PERSON. MINIMUM ORDER OF 10.

Korean BBQ Bowl

\$26.00

- Korean beef bulgogi or Korean chicken bites
- Brown or steamed rice
- Pickled daikon radish, spicy slaw, cucumbers, sautéed mushrooms, kimchi, green onions, chopped egg, classic gochujang sauce, chilli mayo
- Assorted dessert squares
- Add extra protein | \$5 | Vegetarian options available upon request.

Fire & Spice: Shawarma Buffet

\$26.00

- Chicken shawarma or falafel
- Greek lemon rice
- Soft pita bread, shredded lettuce, tomatoes, sumac, sliced onions, pickled cucumbers, banana peppers, chopped parsley, feta, garlic mayo, hummus, sriracha
- Assorted dessert squares
- Add extra protein | \$5

Taco Bowl Fiesta

\$28.00

- Chicken tinga or mushroom and pepper carnitas
- Mexican rice and warm mini flour tortillas
- Black bean corn salad, shredded lettuce, guacamole, sour cream, chipotle crema, salsa, pickled onions, jalapeños, green onions, warm nacho cheese sauce, hot sauce
- Assorted dessert squares
- Add extra protein | \$5

BBQ Feast

\$30.00

- Butcher's style burger, smoky grilled Italian sausage or vegan burger
- Brioche bun, herb and garlic potato wedges, rancher's beef baked beans, chipotle mac and cheese, creamy coleslaw, onions, tomatoes, lettuce, sauerkraut, ketchup, mustard, relish, roasted garlic aioli
- Assorted dessert squares
- Add extra protein | \$5



Menus You & Your
Guests Will Love

**SIGNATURE
DINNER
SELECTIONS**

DINNER

BUFFET STYLE*

ENTREES

PRICED PER PERSON. MINIMUM ORDER OF 10.

Herb-Roasted Chicken with Pan Jus **\$28.00**

Garlic and herb-seasoned chicken with a silky, flavorful pan jus.

BBQ Braised Beef Brisket **\$33.00**

Melt-in-your-mouth brisket simmered in bold barbecue jus.

Blackened Salmon with Herb Garlic Sauce **\$35.00**

Tender blackened salmon balanced with a smooth, aromatic sauce.

Eggplant Parmesan **\$25.00**

Vegetarian option with layers of eggplant, cheese and marinara sauce.

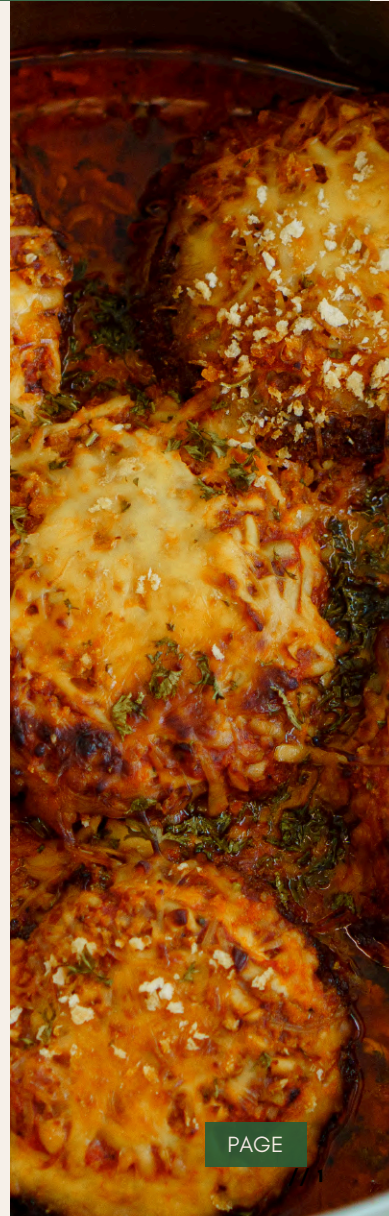
Stuffed Portobello Mushroom **\$25.00**

Large mushroom stuffed with herbed vegetables and cheese.

**All selections come with a choice of two sides and dinner rolls.*

ADD-ONS

- Seasonal roasted vegetables, corn on the cob or garlic-tossed Brussels sprouts | \$5
- Mashed potato, scalloped potato or rice pilaf | \$5
- Tossed green salad with house dressing or caesar salad | \$4
- Choice dessert (any 1) | \$4





PLATED DINNER

PRICED PER PERSON. MINIMUM ORDER OF 10.

Starters

- Butternut squash soup with toasted pepitas
- Mixed greens salad with balsamic vinaigrette
- Roasted beets, goat cheese and arugula salad

Entrée

- Filet mignon with garlic mashed potatoes and asparagus
- French duck confit with wild mushroom risotto
- Pan-seared salmon with dill cream sauce and roasted vegetables
- Wild mushroom risotto with aged Parmesan (vegetarian)

Desserts

- Triple chocolate mousse cake with raspberry coulis
- New York cheesecake with berry compote
- Red velvet cake

Plated Vegan Options

- Eggplant Parmesan
- Grilled cauliflower steak with chimichurri and roasted potatoes
- Spiced chickpea and carrot tagine with couscous

*Please inquire for pricing.

EXPERIENCE THE LIVE COOKING

Elevate your culinary experience with our on-site chefs and taste your food fresh out of the pan.

PRICED PER PERSON. MINIMUM ORDER OF 10 (INQUIRE FOR PRICING).

CARVING STATION

Choice of slow-roasted Alberta prime rib or rosemary garlic beef striploin, served with red wine demi-glace, grainy mustard, Dijon mustard, horseradish sauce, and mini rolls or Yorkshire pudding. Includes 2 sides and 1 salad or dessert.

PASTA STATION

Choice of butternut squash ravioli with brown butter and sage sauce, creamy gnocchi with bacon and pea or cavatappi with beef bolognese and Parmesan, served with a blend of Asiago Romano and Parmesan, grilled focaccia and chopped fine herbs.

BAO DOWN

Choice of Korean BBQ beef, chicken karaage with gochujang glaze or cauliflower bites with Szechuan glaze, served with steamed bao bun, pickled cucumbers, cilantro, sesame seeds, green onions and kimchi.



For Your Sweet Tooth
DESSERTS



DESSERTS

PRICED PER PERSON. MINIMUM ORDER OF 10.



Heart-Filling Dessert Basket

Assorted squares with tarts.

Crave-Worthy Cheesecake Bites

A variety of mini cheesecakes.

Baked to Perfection Cake Bites

Signature mini cakes, you can't get enough!

Yummy Cookies!

U of A special hearty cookies.



CAKES FOR ANY OCCASSION

Type of Cakes	Full Slab (Serves 50)	Half Slab (Serves 25)
Chocolate / Vanilla	\$175	\$75
Strawberry / Black Forest	\$200	\$125
Tiramisu	\$350	\$200

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.

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.

