

HORS D'OEUVRES

2019/2020 TRU



CONFERENCE CENTRE CATERING MENU



**THOMPSON
RIVERS
UNIVERSITY**

HORS D'OEUVRES HOT & COLD

Priced per dozen. Orders must be for a minimum of 3 dozen per selection.

COLD

- Crostini topped with artichoke parmesan olive tapenade and roasted bell pepper. (VG)\$26
- Crostini topped with fire grilled tomato goat cheese, prosciutto, baby kale and cranberry.....\$30
- Crostini topped with hummus, grilled eggplant, zucchini, grape tomato and bell pepper. (VG, DF).\$26
- Focaccia topped with smoked salmon, lemon dill cream cheese, red onion and fried capers.\$35
- Mini bocconcini salad skewers drizzled with balsamic glaze. (VG, GF).....\$29
- Watermelon salad bites with mint, feta and balsamic glaze. (VG, GF).....\$30
- Mini taco with asian marinated cucumber, carrot, herbs, garlic and sambal. (V).....\$29
- Sweet & spicy chili lime marinated jumbo prawns. (DF, GF).....\$38
- Seared sesame ginger ahi tuna with sweet soy and spring onion sauce. (DF).....\$38

HOT

- Philly steak puff pastry roll with swiss cheese, caramelized onions and bell peppers.....\$31
- Rock crab, mushroom duxelle and herb cream cheese puff pastry roll.\$35
- Peppered beef tenderloin, horseradish, bacon and blue cheese roll. (GF).....\$40
- Caramelized onion, grape tomato, garlic and feta puff pastry roll. (VG).....\$27
- Brie, cranberry and almond phyllo. (VG).....\$27
- Gorgonzola, pear, walnut and caramelized onion phyllo. (VG).....\$29
- Chicken and vegetable gyoza with soy sauce.\$21
- Vegetarian spring rolls with plum sauce. (VG).....\$26
- Spanakopita with tzatziki. (VG).....\$26
- Mini samosa with a sweet mango plum sauce. (VG).....\$23
- Mini vegetarian quiche. (VG).....\$21
- Coconut crusted shrimp with tropical salsa.....\$33
- Crab cakes with a roasted red pepper aioli.\$34
- Crab, chive and cream cheese stuffed button mushroom caps with asiago cheese. (GF).....\$34
- Roasted bacon wrapped brussel sprout skewer with caesar gastrique.....\$23
- Parmesan crusted chicken bites topped with micro greens and drizzled with marinara aioli.\$32
- Mini all beef meatballs.\$20
- Tempura battered mushrooms with chili soy sauce. (VG).....\$18
- Striploin steak bites with portabella mushroom, chipotle aioli and micro greens. (GF)\$36
- Vegan black bean & brown rice balls simmered in marinara. (V).....\$21

Dietary Guide: Vegan (V), Vegetarian (VG), Dairy Free (DF), Gluten Free (GF), Nut Free (NF)

TRU CATERING | tru.ca/conferencecentre | conferencecentre@tru.ca | 1-250-371-5723

HORS D'OEUVRES CHEF STATION

25 guest minimum based on two appetizers per person.

CHEF ACTION STATION

Elevate your event with a chef action station.

Let us wow the crowd with a chef attended action station where your food is cooked in front of your guests.

Have an idea to fit your theme? Let us know and we can work with you to customize and action station designed to fit your event.

Need some inspiration? We have provided four samples to inspire your creativity.

ESCARGOT PROVENCAL \$11.50

Flambéed escargot with red wine, garlic, onion, bell pepper and parsley.

SAMBUCA PRAWNS \$11.50

Tiger prawns sautéed in butter with garlic, parsley and flambéed with anise sambuca.

CHILI PRAWNS \$11.50

Spicy prawns sautéed in garlic, ginger, sambal chilies and sprinkled with parsley.

RED THAI COCONUT CHICKEN \$11.50

Flambéed garlic, onion, bell pepper drizzled with red thai curry sauce and parsley.

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VENUE POLICIES

GUARANTEED NUMBERS

A guaranteed number of guests is required seven (7) business days prior to the event. All service charges will be based on actual number of guests served, if more than the guaranteed guests are served. Pricing is subject to change, but will be guaranteed sixty (60) days prior to the function. Substitutions may apply within the sixty (60) day period depending on market availability and unforeseen circumstances. For further explanation please speak with your event coordinator.

INVOICING, DEPOSITS & PRICING

A non-refundable deposit is required within thirty (30) days of booking. Deposit amounts will be determined based on number of rooms/days required. 75% of the remaining balance is required seven (7) days before the event. For TRU departments an account code is required prior to all catering and events. Final invoice will be emailed between five (5) and ten (10) business days after the end of the event.

CANCELLATION POLICY

For the full cancellation policy please visit our website at tru.ca/cac. The following charges will apply: 25% of total estimated catering cost at sixty (60) to fifteen (15) days, 50% of total estimated catering cost at fourteen (14) to eight (8) days and 90% of total estimated catering costs at seven (7) days or less of the event date.

FOOD & BEVERAGE POLICY

The TRU Conference Centre will be the sole supplier of all food and beverage items in the Campus Activity Centre, Panaroma Room and The BC Centre. The only exception will be wedding and special event cakes when full catering has been provided. Based on Interior Health food service standards, high risk food (hot or cold) that have been at room temperature for more than two (2) hours must be disposed of by catering service staff. These food items cannot be removed from the area by the client or guest. Food and beverage selection is required fourteen (14) days prior to the event. All food and beverage charges are subject to applicable tax and 15% gratuity. Children three (3) and under are free.

LIQUOR SERVICE

For all cash and host bars, a guaranteed minimum revenue of \$550 must be generated. If the minimum is not reached, a bartender fee of \$150 will be charged or the difference between the minimum and actual sales; whichever is less. Table wine served at dinner is not calculated in bar revenue. Under the terms of the BC Liquor Act, the management of TRU Catering is prohibited from allowing any individual or group to provide their own alcohol at catered events.

OTHER RENTALS

For all orders from the regular menu, china service will be included when the event is held in the Campus Activity Centre. All areas outside of the Campus Activity Centre and all off-site catering will include a disposable service. China service can be provide for a fee.

FACILITY POLICIES

If excessive clean-up is required due to items such as confetti, popcorn, décor, etc., a minimum \$100 additional cleaning fee will apply. To ensure all requirements are agreed upon, a confirmed contract is required to be signed by the client. All events must be completed by 1:30 a.m. and vacated by 2 a.m. A minimum of \$50 per hour for each hour a function is late will be levied plus an additional \$20 per staff member. An additional fee per staff member will be charged for events hosted on Statutory Holidays. Fees depend on the staff required for the event. In the case of unforeseen circumstances we reserve the right to substitute a comparable function room. We reserve the right to inspect and regulate all private parties, meetings and receptions.

Liability or damage to the premises will be charged accordingly and is the responsibility of the person(s) booking the event. Space for the event is booked only for the times indicated in the contract. Setup and dismantle times, if required, are not included in the booking time and should be specified to your event coordinator. If displays, exhibits or products are used, arrangements for their arrival, unloading and departure must be made through the TRU Conference Office. Such displays, exhibits, or products are the responsibility of the exhibitor and we accept no liability whatsoever for any loss or damage.

The TRU Conference Centre is not responsible for damages to or loss of any articles left prior to, during or following any function by the client or their guests. We reserve the right to require security should situations warrant for either or both parties contracting said functions.



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Conferences, Weddings
and Events

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