

# PAIRINGS

2019/2020 TRU CONFERENCE CENTRE CATERING MENU



**THOMPSON  
RIVERS  
UNIVERSITY**

# PAIRINGS SOUP, STEW, CHILI & BREAD

Priced per guest with a 10 person minimum.

## SOUP

All soups are served with crackers.

- Roasted turkey and rice. (DF, GF).....\$6
- Grilled chicken and lentil. (DF, GF).....\$6
- Roast beef and potato. (DF, GF).....\$6.50
- Chicken and italian sausage. (DF, GF).....\$6.50
- Bacon, potato and corn chowder. (GF).....\$6.50
- Thai shrimp and brown rice bisque. (DF, GF).....\$8
- Cauliflower, baby kale and cashew. (V, GF).....\$6
- Tomato, black bean and roasted vegetable. (V, GF).....\$6
- Coconut and cumin pumpkin. (V, GF).....\$6
- Hearty garden vegetable. (V, GF).....\$6
- Sweet potato and scallion. (V, GF).....\$6.50

## STEW

- Turmeric roasted cauliflower and potato. (V, GF).....\$6
- Roasted mushroom, garlic and wild rice. (V, GF).....\$6.50

## CHILI

- Butternut squash and black bean. (V, GF).....\$6
- Beef. (DF, GF).....\$7.50
- Mexican chicken. (DF, GF).....\$7
- Mediterranean chickpea. (V, GF).....\$6

## BREAD

- Baked in house bannock served with honey butter and preserves. (VG).....\$4.25
- Local traditional fried bannock served with honey butter and preserves. (50 person minimum).....\$4.75
- Assorted rolls served with whipped butter. (VG).....\$1.75
- Classic mini cornbread muffins. (VG).....\$1.75
- Garlic toast. (VG).....\$1.50
- Baked naan bread. (VG).....\$2
- Grilled pita bread served with tzatziki and hummus. (VG).....\$1.50
- Warm cheddar biscuits served with whipped butter. (VG).....\$2

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

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# PAIRINGS SALAD

*Priced per guest with a 10 person minimum.*

## SALAD

- Chinese marinated cucumber with sautéed garlic and bell peppers in a rice wine vinegar dressing. (V, GF) ..... \$4.50
- Balsamic marinated vegetable. (V, GF) ..... \$5
- Citrus quinoa, spinach & corn. (V, GF) ..... \$5
- Carolina roasted potato with bell peppers, onion, celery and dill in a dijon vinaigrette. (V, GF) ..... \$5
- Cilantro lime coleslaw. (VG) ..... \$4.50
- Tuscan macaroni with feta, cucumber, tomato, onion, bell pepper and olives in a greek feta vinaigrette. (VG) ..... \$5
- Multi-grain rice & feta with bell pepper, carrot, red onion, tomato and cilantro in a herb vinaigrette. (VG) ..... \$5
- Roast beet and mandarin orange with red & spring onion and almonds in an orange dijon vinaigrette. (V, GF) ..... \$4.50
- Lemon chickpea and vegetable. (V, GF) ..... \$4.50
- Greek vegetable with feta. (VG, GF) ..... \$5
- Tomato, cucumber and bocconcini. (VG, GF) ..... \$5.50
- Caesar salad with croutons and asiago cheese. .... \$5
- Broccoli, grape & cheddar cheese with red onion, almonds and shredded carrot in a cranberry vinaigrette. (VG, GF) ..... \$5
- Avocado caprese tortellini with red pepper, tomato, onion and spinach in a pesto dressing. (VG) ..... \$6
- Roasted vegetable and orzo with zucchini, mushroom, bell pepper, grape tomato, onion and bocconcini in a sundried tomato vinaigrette. (VG) ..... \$5
- Organic greens chopped with tomato, carrot, onion, cucumber and your choice of dressing. (V, GF) ..... \$4
- Organic greens, baby kale & berries with crumbled feta, toasted pecans and your choice of dressing. (VG, GF) ..... \$5
- Poached pear, gorgonzola cheese and organic greens with toasted walnuts, red onion and your choice of dressings. (VG, GF) ..... \$6
- Baby spinach, kale and beets served with goat cheese, dried cranberries, red onion and your choice of dressings. (VG, GF) ..... \$5

## DRESSING CHOICES

*Choice of up to three per green salad.*

- Ranch
- Balsamic vinaigrette (V, GF)
- Cranberry citrus vinaigrette (DF, GF)
- Raspberry vinaigrette (V, GF)
- Lemon tahini vinaigrette (V, GF)
- Lime dijon vinaigrette (V, GF)
- Herb vinaigrette (V, GF)

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# PAIRINGS POTATO, NOODLE & GRAIN

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## POTATO

- Mashed roasted garlic and herbs (GF).....\$3.50
- Whipped gorgonzola and horseradish (GF).....\$6
- Smashed creamy yukon gold (GF).....\$3.50
- Whipped baked brie and tarragon (GF).....\$5.50
- Roasted greek and lemon (V, GF).....\$3.50
- Herb roasted baby potato (V, GF).....\$3.50
- Golden fried tater tots (GF).....\$3
- Spicy fried wedges (GF).....\$3
- Baked potato with chives, butter, bacon bits and sour cream (GF).....\$4
- Sweet potato roasted with garlic and herb (V, GF).....\$4
- Mashed red skinned potato with sour cream, butter, chives, garlic and dill (GF).....\$4
- Whipped cream cheese and oregano (GF).....\$5
- Sweet potato mash with butter and chives (GF).....\$4.50

## NOODLE

- Stir fried chow mein (VG).....\$3.50
- Lemon and oregano orzo (VG, DF).....\$4

## GRAIN

- Lemon ginger basmati (V, GF).....\$3.50
- Roasted mushroom and spring onion fried rice (V, GF).....\$4
- Wild rice blend with wild mushrooms (V, GF).....\$4.50
- Greek wild rice with herbs, onions and red bell pepper (V, GF).....\$4
- Cilantro lime pilaf (V, GF).....\$3.50
- Spanish style pilaf with tomato, spinach, onion and crushed chilies (V, GF).....\$4
- Seven grain rice pilaf (V).....\$4
- Steamed brown rice (V, GF).....\$4
- Creamy pesto parmesan rice with sundried tomato, onion and red pepper (GF).....\$4.50
- Grilled vegetable quinoa pilaf (V, GF).....\$4.50

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# PAIRINGS VEGETABLE & SIDES

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## VEGETABLE DISHES

- Garlic roasted button mushrooms. (V, GF).....\$3.50
- Brussel sprouts with balsamic glaze. (V, GF) .....\$4
- Lemon and oregano roasted carrots. (V, GF).....\$3.50
- Honey dill steamed carrots. (DF, GF).....\$3.50
- Roasted beets. (V, GF).....\$3.50
- Seared green beans with sambal. (V, GF).....\$4.50
- Grilled asparagus almondine. (V, GF).....\$5
- Cilantro and lime roasted corn. (V, GF) .....\$3.50
- Curried cauliflower. (V, GF).....\$4
- Steamed broccolini drizzled with herb citrus vinaigrette and lemon zest. (V, GF).....\$4

## VEGETABLE MEDLEYS

(20 person minimum)

- Roasted broccoli and cauliflower. (V, GF) .....\$4
- Roasted root vegetable medley. (V, GF) .....\$4
- Mashed butternut squash, carrot and parsnip trio. (V, GF) .....\$4.50
- Mediterranean vegetable medley. (V, GF).....\$4.50
- Balsamic vegetable medley. (V, GF).....\$4.50
- Seared brussel sprouts and bacon. (DF, GF).....\$5.50
- Scandinavian sautéed cabbage, carrot and onion. (V, GF).....\$3.50
- Oriental stir fry medley. (V, GF) .....\$4.50
- Seasoned peas & carrots with roasted bell peppers and garlic spices. (V, GF).....\$3.50

## SIDES

- Kettle chips with ranch dip. (VG) .....\$3.75  
Choice of plain, salted, sea salt & black pepper, greek, dill, cajun or lemon pepper.
- Corn tortilla chips served with guacamole, salsa and sour cream. (VG, GF) .....\$3.75
- Apple cranberry stuffing. (VG, DF).....\$4

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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](http://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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