



100 COLLEGE DRIVE PO BOX 5001 NORTH BAY ONTARIO P1B 8K9

The Student Centre at Nipissing University and Canadore College presents the following guide to meal planning for any catered event. Our flexible options allow us to provide food for your event here in our 350 person function room or we can cater off-site at our customers' request. The Student Centre catering department has been successfully hosting assorted events and functions including weddings, stag & does, reception dinners, conferences as well as an array of small and large theme parties for over 10 years.

Whatever the occasion, large or small, The Student Centre Catering Department looks forward to exceeding your events expectations with our experienced, courteous and creative staff. With menu options for all occasions and affordable prices, The Student Centre is the place to hold your event.

Thank you, for the opportunity to provide a quote for your event, we look forward to working with you.

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Plated Dinner

Our entire entree selection includes fresh brewed coffee or tea,
fresh baked rolls & butter

Your choice of soup or salad for appetizers

We have a selection of both hearty and flavorful soups as well as crisp fresh salads.
Here are some examples:

Soups

French Onion
Minestrone
Strachiatella
Italian Wedding
Roasted Butternut Squash
New England or Manhattan Clam Chowder
Shrimp Bisque (Additional surcharge per bowl)

Salads

Seven Leaf Meskulum w/ Raspberry Vinaigrette
Classic Caesar Salad
Market Salad w/ Tangerine and Toasted Almond
Traditional Italian
Spinach w/ Poppy Seed and Coriander

Our staff can prepare any appetizer soup or salad to your specifications. We can also prepare a variety of hot or cold starters or canapés. These items will be charged separately if chosen with a main entree.

Your choice of starch accompaniment

Choices include: rice, pasta or potato.
Examples include: Infused Sun Dried Tomato and Basil Rice Pilaf,
Roasted Herbed Parisian Potato,
Roasted Red Pepper and Rosemary Baked Mashed Potato,
Pasta Penne Alfredo

Your choice of a vegetable du-jour

If you have a preference, we can accommodate.

Your choice of dessert

Desserts hold a variety of opportunities. We can cater to your preferences. A sampling of desserts are at the back of this package.

Prices are all subject to applicable taxes and gratuities. As well, prices may be subject to change as market prices will dictate.

Sample Plated Dinners

Cost includes your choice of soup or salad, starch accompaniment, vegetable du-jour and dessert from the preceding page.

Our House Special: Chicken Allesandro

Breast of chicken, filled with a smooth blend of ricotta, mozzarella, and provolone cheese, roasted bell pepper and smoked ham. Finished with a velvety roasted pepper volute.

Chicken Kiev w White Wine & Vodka Beurre Blanche

Boneless chicken breast, infused with a herbed garlic butter, topped with a rich white wine and vodka butter beurre.

Chicken Parmigiana

This boneless chicken breast is dredged in an herb and cheese breading, baked to perfection with and smothered in a rich basil tomato sauce, topped with melted provolone and mozzarella cheese.

Ginger Teriyaki Chicken

Six ounce grilled teriyaki and ginger glazed chicken.

New York Steak Dinner

6 oz grilled center cut New York steak. Served with a robust bourbon and portabella mushroom au jus. Also available in 12oz or 16oz cuts.

Sliced Roast of Beef

6oz of slow roasted beef sliced and served with a red wine peppercorn au jus.

Twin Chops with Apple Chutney

Twin 4oz center cut pork chops, grilled to perfection finished with a light sweet and sour crab apple salsa chutney.

Canadian Maple Salmon

6oz Pacific salmon marinated in a rich Canadian maple syrup, grilled lightly and baked to perfection.

Dinner Buffets

The Student Centre is proud to offer a quality selection of dinner buffet options.

Our Dinner Buffets require a fifty person minimum.

Dinner Buffets include an assortment of salads, crudités mirror, dinner rolls, cakes and pastries and include coffee and tea.

Prices are per person and are subject to applicable taxes and gratuities.

If you have any requests or preferences, we can accommodate.

Chancellors Buffet

Five assorted seasonal salads

Marinated Shrimp Stephano

Roasted and carved Prime Rib of Beef, with Yorkshire Pudding and Au Jus,
Seafood Newburg

Roasted and herbed Chicken in a White Wine Volutes

Baked Lasagna (vegetarian option available)

Roasted Bell Pepper and Garlic Cheddar Mashed Potato

Sun Dried Tomato infused Rice Pilaff

Choice of Seasonal Vegetable

Presidents Buffet

Four assorted seasonal salads

Marinated Shrimp Stephano

Carved Rosemary and Garlic Roast Beef with Au Jus

Roasted and Herbed Chicken in a White Wine Velute

Choice of Pasta

Choice of Potato or Rice

Choice of Vegetable

Founders Buffet

Three assorted seasonal salads

Choice of one hot entrée

Your choice of Pasta

Choice of Potato or Rice

Choice of Vegetable

(This is a very popular lunch buffet option as well)

Sample Breakfast Buffets

Panther Breakfast Buffet

Assorted chilled Juices and Milk
Fresh baked Danish's and assorted muffins
Fruit Salad
Assorted breads with Preserves and Butter
Scrambled Eggs
Eggs Benedict
Canadian Bacon and Sausage
Golden Fried Home Fries
Apple Pancakes and French Toast with syrup

Lakers Breakfast

Assorted chilled Juices and Milk
Assorted Breads with Preserves and Butter
Scrambled Eggs
Canadian Bacon and Sausage
Golden Fried Home Fries

Additional Presentation Platters

A wonderful accent for any event. Our staff is capable of enhancing the presentation of your function with some fantastic artistic food mirrors

Seafood Mirror

Marinated Shrimp Stehpano
Lemon Champagne Mussels
Smoked Oysters

Fruit Mirror

Assorted Fresh Fruit
Chocolate Dipped Strawberries

Cheese and Cracker Mirror

Assorted cut Cheeses
Assorted cracker trays

Additional Selections

Appetizer Salads & Soups for plated dinners or buffets

- Final cost per person may change depending on the Salad and Soup selections you choose •

Salad Selections

Caesar

House Salad w Balsamic Vinaigrette (or preferred dressing)

Tossed

Spinach

Seven Leaf Spring Mix

Greek

Tomato w/ Red Onion and Basil

Pasta or Potato

Broccoli w/ Dill & Raisin

Soup Selections

Italian Wedding Soup

Beef and Barley

Strachiatella

Country Chicken Noodle

Minestrone

Roasted Tomato

Butternut Squash & Roasted Pumpkin

New England Clam Chowder (surcharge applicable)

Shrimp or Lobster or Crab bisque (surcharge applicable)

Vegetarian soup

Hot Entrees

Chicken Parmesan

Rosemary Chicken

Proscuitto Wrapped Chicken

Chicken Kiev

Chicken Cordon Blue

Roast Beef Roulades

Beef Stroganoff

Szechwan Beef Stir-fry

Chicken and Cashew Vegetable Stir fry

Terriaki, Ginger Glazed Chicken

Chicken Cacciatore

Chicken Wings, Buffalo Style with Assorted Sauces

Chicken All A King

Roast Turkey w/ Bread Stuffing

Seafood Newburg

Pan-seared Cod Tails w/ Garlic White Wine Burre Blanche

Sliced Roast Pork w/ Apple Chutney

Sliced Ham w/ Pineapple and Cherry Glaze

Pastas & Baked Dishes

Penne and Meatballs
Cassarecia Al Franco (Smoked Chicken, Sausage, and Bell Pepper Tomato Sauce)
Beef Lasagna
Lasaga Napolitano (Vegetarian Lasagna)
Four Cheese Cannelloni
Beef Cannelloni
Penne Alfredo
Rigatoni Bolognese (meat sauce)
Rottinni Aurora (blush sauce)
Cheese Cappaletti in Red Wine Sauce
Hunters Lasagne
Penne Primavera
Four Cheese Ravioli
Sausage and Cheese Stuffed Sea Shell
Bocconcinni Pasta Carbonerra (Creamy Bacon Sauce)
Baby Shrimp Alfredo

Starches and Vegetables

Garlic Ranch Mashed Potato
Roasted Bell Pepper and Cheddar Mashed Potato
Roasted Herbed Potato Wedges
Roasted Parisian Potato
Scalloped Potato
Piped Duchesse Potato
Rice Pilaf
Oriental Fried Rice
Mushroom Rice
Infused Sun Dried Tomato Rice Pilaf
Steamed White Rice
Mexican Rice
Jambalaya (surcharge)
Wild Herbed Rice
Green Bean Almandine
Green and Yellow Bean Almandine
Glazed Baby Carrots
Baby Carrot and Mixed Bean Medley
California Mixed Vegetables
Bean Stuffed Roma Tomato (surcharge)
Steamed Lemon Butter Asparagus
Cobbed Corn
Vegetable stir fry
Steamed Broccoli and Cauliflower
Corn and Peas
Steamed Tomatoe Poached Brussel Sprouts
Oriental Stir-fry

Other Notables

Pizza
Perogies
French Fries
Fried Fish
Cabbage Rolls
Italian Sausage Links
Traditional BBQ's
Steamed Mussels Marinara
Teriyaki Tofu
Egg rolls
Spring rolls
Bruchetta Bread
Garlic Bread and Cheese

Desserts

Assorted squares including Brownies, Carrot Cake, or Nanaimo Bars
Assorted Mousse
Trifle
Tartuffo
Ice Cream (assorted flavours available by request)

• All prices are subject to change based on market and seasonal value •

An Evening of Mediterranean Influence

1st Course

Fire Roasted Spanish Onion Soup

Inspired by the Classic French Onion Soup, this Spanish cousin Has Fire Roasted Onions in a Peppery Tomato Stock with Herbed Bread Croutons and topped with melted Havarti Cheese.

2nd Course

Salad

Crisp Mixed Greens with Mediterranean Mixed Vegetables, Kalamata olives and Shaved Asiago cheese. Finished with Herbed Olive Oil Vinaigrette.

3rd Course

Main Entrée

Lemon Chicken Feta Florentine

Lemon Marinated Boneless Chicken Breast, filled with a smooth Feta Cheese and Spinach stuffing. Accompanied by Mediterranean Roasted Herbed Vegetables and Sun Dried Tomato Herbed Rice Pilaf with a Lemon Cream and White Wine Sauce.

4th Course

Tiramisu

An Italian classic embodying Smooth Creams and Cheese with Layered Soft Cake and Lady Fingers, Chocolate, Espresso and Coca.

The Canadian Classic

1st Course

Soup

Split Pea and Maple Honey Ham.

2nd Course

Salad

*Seven Leaf Mesklun Salad
with Strawberry and Mint dressing.*

3rd Course

Main Entrée

*8oz Roasted Rosemary and Garlic Prime Rib of Beef.
Triple A Canadian Alberta Beef, oasted to perfection.
Served with a smooth Red Wine Peppercorn Au Jus, twice baked Hickory and Garlic Potato,
Bacon Wrapped Yellow and Green Beans
and our own Canuck Toast.*

4th Course

Dessert

Shoe-Fly Pie

*Traditional Pie with Maple, Molasses, and Pecans.
Baked and finished with Maple Caramel and Gold Ribbon Ice Cream.*

A Wedding Night of Italian Tradition

Anti Pasta Platter 1st Course

Appetizers

A presented platter of sliced Cappelletti, Prosciutto, and Genoa Salami, with marinated Italian Green Olives and Pickled Marinated Eggplant, with sliced Roma Tomatoes Balsamic Drizzle and Whole Bocconcini Cheese, Provolone Slice, and Sliced Cantaloupe melon Served with fresh Ciabatta buns and Crusty Calabrese rolls, and butter or oil & garlic drizzle.

Insalata Tradizionale 2nd Course

Salad

A true classic of crisp greens with simple but fantastic Wine and Herbed Italian Vinaigrette.

Zuppa Del giorno 3rd Course

Straciatella Soup

This light but heart warming favorite of light chicken stock with parmesan, spinach, and egg.

Main 4th Course

Pasta Penne with Meatballs or Bolognese Sauce

Aldente Penne Pasta Noodles with a Hearty Basil Tomato Sauce, served with two Traditional Italian Meatballs or topped with a rich, hearty meat sauce.

Palette Freshener 5th Course

Sorbeto Lemona (Lemon Sorbet)

A tart yet refreshing lemon sorbet to cleanse the palette in preparation for the main course.

Main Course 6th Course

Chicken Allessandro

Six ounce boneless chicken breast filled with a smooth and rich filling of a Four Cheese Blend, Smoked Ham and Roasted Red Pepper. Breaded and baked to perfection, served with a velvety smooth Roasted Red Pepper and Chicken Veloute. Accompanied by green and yellow bean medley and roasted herbed Parisian potato.

Dolce - Dessert 7th Course

Chocolata Tartuffo

Rich Belgium chocolate ganache with a tart raspberry core with raspberry Coulis and fresh cream top.