NCCT Catering Form

All catering must be ordered through the NCCT.

Catering orders must be submitted at least two weeks prior to event. If there are any dietary restrictions, please let us know and we'll do our best to accommodate you.

Breakfast

QTY	Catering Items	Price	Subtotal
	Rise & Shine Platter (per person) Freshly baked goods including bagels, butter croissants, muffins and danish pastries. Minimum 10 people		
	Low Fat Yogurt Parfait (per person) Individual parfait cups with low fat vanilla yogurt, crunchy granola and seasonal fresh fruits. Minimum 10 people		
	Western Omelette Wrap (per person) Egg wrap with ham, red & green peppers, red onion, Swiss cheese. Minimum 10 people		

Platters

QTY	Catering Items	Price	Subtotal
	Dessert Platter (per person) Brownies, Fruit squares, Nanaimo bars, Carrot cake, and mini tarts Minimum 10 people		
	Vegetable Dip Platter (per person) Minimum 10 people		
	Fruit Platter (per person) Minimum 10 people		
	Gourmet Cheese Platter (per person) Brie,cheddar, mozzarella and Monterey Jack and Assorted crackers Minimum 10 people		



Lunch/Dinner

QTY	Catering Items	Price	Subtotal
	Garden Salad (per person) Minimum 10 people		
	Caesar Salad (per person) Minimum 10 people		
	Sandwich and wrap platter (per person) Mininum 10 people		
	Tuscan Chicken (per person) Juicy chicken breast sauteed with sweet peppers, tomatoes, mushrooms, and fresh basil served with roasted potatoes and salad. Minimum 10 people		
	Chicken Souvlaki (per person) Comes with rice, garden or caesar salad. Minimum 10 people		
	Lasagna (per person) Meat or Vegetarian. Comes with garlic bread. Comes in servings of 9		

Beverages

QTY	Catering Items	Price	Subtotal
	Tea (12 servings)		
	Coffee (12 servings)		
	Bottle Water (per person)		
	Juice (per person)		
	Soft Drinks (per person)		
Please let us know if you want an item not listed on this form and we will do our best to accomodate you. Mii gwech!		Catering Total	

Note: This is a inclusive price as we don't charge HST.

