

Catering Form

All catering must be done through the NCCT.

Catering orders must be submitted at least one week prior to event

If there are any dietary restrictions, please let us know and we'll do our best to accommodate you.

Breakfast

<i>QTY</i>	<i>Catering Items</i>	<i>Price</i>	<i>Subtotal</i>
	Continental Breakfast (per person) Butter croissants, bagels, danishes, whipped butter and jam. Comes with juice and coffee. 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		

Platters

<i>QTY</i>	<i>Catering Items</i>	<i>Price</i>	<i>Subtotal</i>
	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

<i>QTY</i>	<i>Catering Items</i>	<i>Price</i>	<i>Subtotal</i>
	Butternut Squash Soup (per person) Vegetarian Comes in servings of 9		
	Chicken Noodle Soup (per person) Comes in servings of 9		
	Cream of Tomato (per person) Comes in servings of 9		
	Garden Salad (per person) Minimum 10 people		
	Caesar Salad (per person) Minimum 10 people		
	Sandwich and wrap platter (per person) Minimum 9 people		
	Chicken Souvlaki (per person) comes with rice, garden or caesar salad Minimum 10 people		
	Lasagna (per person) Meat or Vegetarian comes in servings of 9		

Beverages

<i>QTY</i>	<i>Catering Items</i>	<i>Price</i>	<i>Subtotal</i>
	Tea (10 servings)		
	Coffee (12 servings)		
	Bottle Water (per person)		
	Juice (per person)		
	Soft Drinks (per person)		
		Catering Total	

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