

BOFFINS FOOD SERVICES **DAY CATERING PACKAGE**



SEPTEMBER 2011

BREAKFAST OPTIONS

Grab and Go 9

Your choice of one of the following breakfast sandwiches:

- BLT Breakfast Bagel (toasted cheddar bagel with crisp bacon, tomato slices and lettuce)
- Denver Wrap (smoked ham, green onions and cheddar cheese with scrambled egg).

Served with granola bars and fresh whole fruit, accompanied by freshly brewed coffee and fruit juices.

Fruit and Fibre 9

Seasonal fresh fruit tray served with assorted mini bran muffins and your choice of cottage cheese or individual assorted yogurts.

Accompanied by freshly brewed coffee and fruit juices.

The Continental 9

An assortment of fresh baked pastries, muffins and lemon loaves, accompanied by jams and spreads and a seasonal fresh fruit platter.

Accompanied by freshly brewed coffee and fruit juices.

Wake Up Call 13

Scrambled eggs, your choice of sausage links or crisp bacon, Belgian waffles with seasonal berries, whipped cream, syrup and butter.

Accompanied by freshly brewed coffee and fruit juices.

Other Options

Fresh Seasonal Fruit Tray	5 / person
Muffins.	2 / muffin
Assorted Breakfast Pastries.	3 / person
Assorted Granola Bars	3 / person
Bagels and Cream Cheese	3 / person
Assorted Canned Fruit Juices	1.75
Coffee Carafes (10 – 12 cups),	16 / carafe
Tea and Herbal teas	1.25 / bag
Milk and Chocolate Milk (250ml)	1.5

LUNCH OPTIONS

Pop, Juice and Bottled Water included

Daily Soup and Sandwiches 12 Minimum 5 people

Hot soup of the day served with assorted fresh breads and your choice of three of the following sandwich fillings:

- Smoked Ham
- Pastrami
- Roast Beef
- Sliced Turkey
- Egg Salad
- Tuna Salad
- Salmon Salad
- Vegetarian

Additional meat selection 2 / person

Served also with your choice of mixed greens salad or Caesar salad and your choice of one other Chef's Signature salad.

Accompanied by assorted sweet treats for dessert.

Daily Soup, Bread and Salad 11 Minimum 5 people

Hot soup of the day served with fresh breads and your choice of three Chef's Signature salads.

Accompanied by assorted sweet treats for dessert.

The Atrium Buffet 15 Minimum 10 people

Inquire upon booking to find out what the daily cafe menu is. We will also include fresh rolls, two Chef's Signature salads of your choice and assorted sweet treats for dessert.

Pasta Buffet 14 Minimum 10 people

Grilled garlic focaccia bread, Caesar salad and mixed greens salad and your choice of either

- Baked Lasagna (Three Cheese, Meat or Vegetarian)
- Sundried Tomato and Garlic Penne Pasta

Add chicken to entrée 3 / person

Accompanied by assorted sweet treats for dessert.

Shanghai Buffet 15 Minimum 10 people

Your meal includes vegetable springrolls (2), vegetable chop suey, choice of salad (Asian Coleslaw or Mango Spinach), choice of steamed ginger rice or sesame noodles and choice of the following entrées:

- Honey Curry Chicken Wings
- Sticky Hoisin Chicken Breast
- Teriyaki Beef and Broccoli Stirfry
- Sweet Ginger Soya Glazed Pork
- Vegetarian Option: Vegetable Stirfry

Additional entrée selection 4 / person

Ginger mint fruit salad and fortune cookies for dessert.

Hot and Fresh 14 Minimum 10 people

Roasted Garlic, Dijon and Rosemary Chicken Breast, fresh rolls, your choice of our Chef's signature Salads, baby potatoes, fresh vegetable medley and assorted sweet treats for dessert.

The Light Touch 14 Minimum 10 people

For those who want a healthier alternative enjoy a mixed greens salad, fresh fruit tray with cottage cheese, a herb poached chicken breast with Lemon Vinaigrette and steamed rice or boiled parsley baby potatoes. For Dessert a crisp raspberry meringue.

Lumberjack Sub Sandwich 12 Minimum 6 people

A jumbo sized submarine sandwich with your choice of filling. Accompanied by daily soup, pickle and olive tray and your choice of one Chef's Signature Salad.

- Assorted cold cuts (with tomato slices, lettuce, cheese and condiments)
- Italian (capicola, salami, pepper rings, provolone cheese, tomato, lettuce and chipotle spread)
- Vegetarian (tomato, lettuce, cucumber, red onion, pepper rings, cheese, sprouts, hummus spread)

Accompanied by assorted sweet treats for dessert.

Dry Ribs or Chicken Fingers, Caesar Salad and Garlic Toast 12
Minimum 5 people

Chicken Caesar Salad or Vegetarian Cobb Salad with Focaccia Bread. 8
Minimum 5 people

Gourmet Pizza 14

Includes a Caesar salad and a fresh vegetable and hummus dip platter with a variety of our chef's 12" pizzas (1 pizza is ideal for 3 people) and assorted sweet treats for dessert.

Pizzas choices:

- Pepperoni
- Mushroom
- Thai Chicken
- Bacon Mushroom Ranch
- Ham and Pineapple
- Vegetarian
- Greek

For those on the Go. 8

Includes your choice of sandwich from below, one piece of fresh whole fruit and a cookie

- Smoked Ham and Cheddar
- Pastrami on Rye with Swiss cheese
- Roast Beef with Horseradish Mayo
- Egg Salad, Tuna Salad or Chicken Salad

Chef's Signature Salads

- Mixed Greens with Honey Balsamic Dressing
- Caesar Salad
- Broccoli Almond and Grape Salad
- Ginger Mint Fruit Salad
- Asian Mango Spinach Salad
- Fresh vegetables and Dip
- Crunchy Coleslaw
- Pickle and Olive Tray
- Singapore Noodle Salad
- Mixed Mediterranean Grains (cous cous, chickpeas, beans, and barley assortment with diced red onions, peppers, feta cheese and cherry tomatoes in a greek style vinaigrette)

Other Options

(Minimum 5 people)

Soup 2.5 / person

Salad. 3.5 / person

Individual Sandwich 5.5 / person

Fresh Seasonal Fruit Tray 5 / person

Crudit  and Dip. 4 / person

Pickle and Olive tray. 1.5 / person

Domestic Cheese Tray and Crackers. 5 / person

Assorted Dips and Spreads with Fresh Vegetables, breads and Crackers 6 / person

Choose 2 from the following:

- Garlic Hummus
- Spinach Artichoke Dip
- Roasted Onion Cream Cheese Dip
- Guacamole with Fresh Corn and Chipotle
- Tomato Basil Bruschetta

Assorted Fresh Baked Cookies. 2 / person

Assorted Granola Bars 3 / person

Miniature Dessert Selection
 (an assortment of cream puffs, fruit tarts, brownies, cookies and squares) 4 / person

Puffed Wheat or Rice Krispie Squares. 2 / person

Individual Yogurt 1.5 / yogurt

Individual Cottage Cheese 1.5 / container

Assorted Canned Pop 1.5 / pop

Assorted Fruit Juices 1.75 / juice

Bottled Water. 1.75 / water

Coffee Carafe (10 - 12 cups). 16 / carafe

Tea and Herbal Tea 1.25 / bag

Milk and Chocolate Milk (250ml) 1.5 / milk

Something Special

We require a minimum of seven days notice on any of the following options.

fresh daily bread will also accompany your meal

Salad Options (choose 2)

- Vegetarian Cobb Salad
- Strawberry and Mango Spinach Salad
- Caesar Salad
- Mixed Greens with Honey Balsamic Dressing

Starch Options (choose 1)

- Vegetable Pasta Ragout (asparagus tips, sweet peas, julienned carrots tossed with penne pasta in a garlic herb butter)
- Roasted Garlic Baby Potatoes
- Steamed Basmati Rice or 7 Grain Rice Pilaf
- Cream Cheese and Chive Mashed Potato

Entrée Options (choose 1)

- Spinach and Feta Stuffed Chicken Breast with a Roasted Garlic Cream Sauce 22 / person
- Salmon Fillet with Brown Sugar and Mustard Glaze 24 / person
- Grilled Pork Medallions with Spiced Onion Marmalade 21 / person
- Roast Cracked Pepper and Rosemary Crusted AAA Striploin served with a Sundried Tomato Brown Sauce 25 / person
- Thyme and Sage Roast Turkey Breast with Dressing, Gravy and Cranberry Sauce 20 / person

Dessert Options (choose 1)

- Coffee Cream Pie
- Chocolate Ganache Layer Cake with Fresh Berries and Cream
- Brownie Walnut Cheesecake with Caramel Sauce
- Vanilla Bean Cream Puffs with Raspberries and Whipped Cream Filling
- Assorted Squares, Cookies and Dainties

SPECIALTY DESSERTS

Birthdays, retirement, holidays or any other special event deserve a delicious treat to help you celebrate. We offer a wide range of flavors and prices to help you decide what is right for you.

- Carrot Cake or Red Velvet Cake with Cream Cheese Icing
- Chocolate, Vanilla or Marble Cake with Chocolate, Mocha, Vanilla, Lemon or Raspberry Butter Cream Icing
- Vanilla Cream Torte
- Black Forrest Torte
- German Chocolate Cake
- Cheesecakes (our pastry chef will make any type you would like (plain, chocolate, nutty, fruit filled, unbaked))

6 inch round (6-8 pieces) 20

6 inch round cheesecake 25

8 inch round (8-12 pieces) 25

8 inch round cheesecake 30

10 inch round (10-16 pieces) 30

10 inch round cheesecake 35

For Larger Groups, we also offer slab cakes of varying sizes. Please note that we do not carry cheesecake in slab form. We require a minimum of 7 days notice for all specialty cakes.

Quarter Slab - 8 x 12 (20 - 30 people) 25

Half Slab - 12 x 16 (30 - 50 people) 45

Full Slab - 16 x 24 (60 - 100 people) 80

ALLDAYMEETINGPACKAGE

Minimum 10 people

Start your day off right with a continental style breakfast which includes fresh baked assorted pastries, seasonal fresh fruit tray, freshly brewed coffee and teas.

For your morning break, we will refresh all beverages and supply assorted granola bars.

Next **choose your lunch** from one of the following three options:

Soup and Sandwich22 / person

Includes hot soup of the day, freshly made sandwiches with your choice of three of the following fillings:

- Smoked Ham
- Egg Salad
- Tuna Salad
- Pastrami
- Salmon Salad
- Sliced Turkey
- Vegetarian
- Roast Beef

You also receive a pickle and olive tray and a mixed greens salad with dressing or Caesar salad.

Roasted Garlic, Dijon and Rosemary Chicken Breast22 / person

Includes fresh rolls, mixed greens salad with dressing, crudité platter and vegetable rice pilaf

Braised BBQ Flank Steak Sandwich23 / person

A "build your own" steak sandwich which we slow roast in our own Guinness BBQ sauce.

Served with a hoagie style roll, garlic sautéed onions and herb roasted potato wedges.

Caesar salad and a crisp cucumber and dill salad accompany your meal.

For your afternoon break, enjoy a refill of freshly brewed coffee, teas and your choice of one of the following desserts:

- Seasonal pies, tarts and fresh fruit flans
- Carrot cake with cream cheese icing
- Miniatures dessert selection — an assortment of cream puffs, fruit tarts, brownies, cookies and squares

If your meeting does not last long into the afternoon or you would rather have your dessert with lunch, please advise upon booking and we will have it ready at the time requested.

INFORMATION AND POLICIES

1. A preliminary estimate of attendance is requested when booking your event and selecting your menu. Final menu selections must be confirmed 72 hours prior to the event.
2. Final guaranteed numbers must be provided 72 hours prior to your event. The original estimated number will become the guarantee if we do not receive notice by this time. Notification for a Monday event should be received the previous Thursday to ensure full menu availability.
3. The customer will be charged for the guaranteed number or the number served; whichever is greater.
4. All hot buffets require a minimum of 10 people in order to book. However, if you have less and would still like a hot buffet you will be charged for 10 people.
5. Food deliveries for groups under 5 people will have an additional delivery charge \$10
6. All food and beverage is subject to applicable taxes and a 15% service charge. Prices are subject to change without notice; however, we will guarantee quoted prices three months prior to an event.
7. Boffins Food Services reserves the right to provide alternate event space if changes in numbers, set-up requirements or time changes occur.
8. Notification of cancellation of events must be received 48 business hours prior to the event or a cancellation fee may be charged.
9. If event is cancelled within 24 hours of event the full amount will be charged.
10. To avoid damages, we discourage taping, tacking or the attachment of any written materials to walls, doors or white boards.
11. Wherever possible, Boffins Food Services is conscious of it's environmental responsibilities and makes every effort to use biodegradable products.
12. Boffins Food Services offers it's day catering services between the hours of 7:30am and 5:00pm Monday through Friday. If your requirements fall outside these hours, we will make every effort to work towards meeting them. To assist with these special arrangements, we request as much prior notice as is reasonably possible.
13. Every effort will be made to accommodate short notice requests, however please note there may be limited menu availability
14. Special meal requirements, allergies and dietary substitutions are available upon request and must be arranged prior to the event, however, they may be subject to an additional charge.

ROOMDETAILS

Room Specifications

	Layout and Capacities						Equipment				
	Theatre	Classroom (w/food)	Classroom (w/o food)	Buffet	Boardroom	U Shape	Internet **	Phone	A/V Screen	Sound System	Whiteboard
Candle Room	50	30	40	40	30	22	•	•	•	•	
Span Room	50	30	30	40	30	22	•	•		•	
Candle/ Span Room	120	80	90	100			•	•	•	•	
Vicogen Room *	fixed setup with a capacity of 18						•	•	•		•
Golden Room *						20	•	•			•
Concourse (Room 210)	fixed setup with a capacity of 10						•	•			•
Atrium Business Centre Boardroom	fixed setup with a capacity of 10						•	•			•
L.F. Kristjanson Boardroom	capacity of 16						•	•	•		•

* Meeting room not available after 5:00pm

** Internet accessible with wireless router

Room Rental Rates

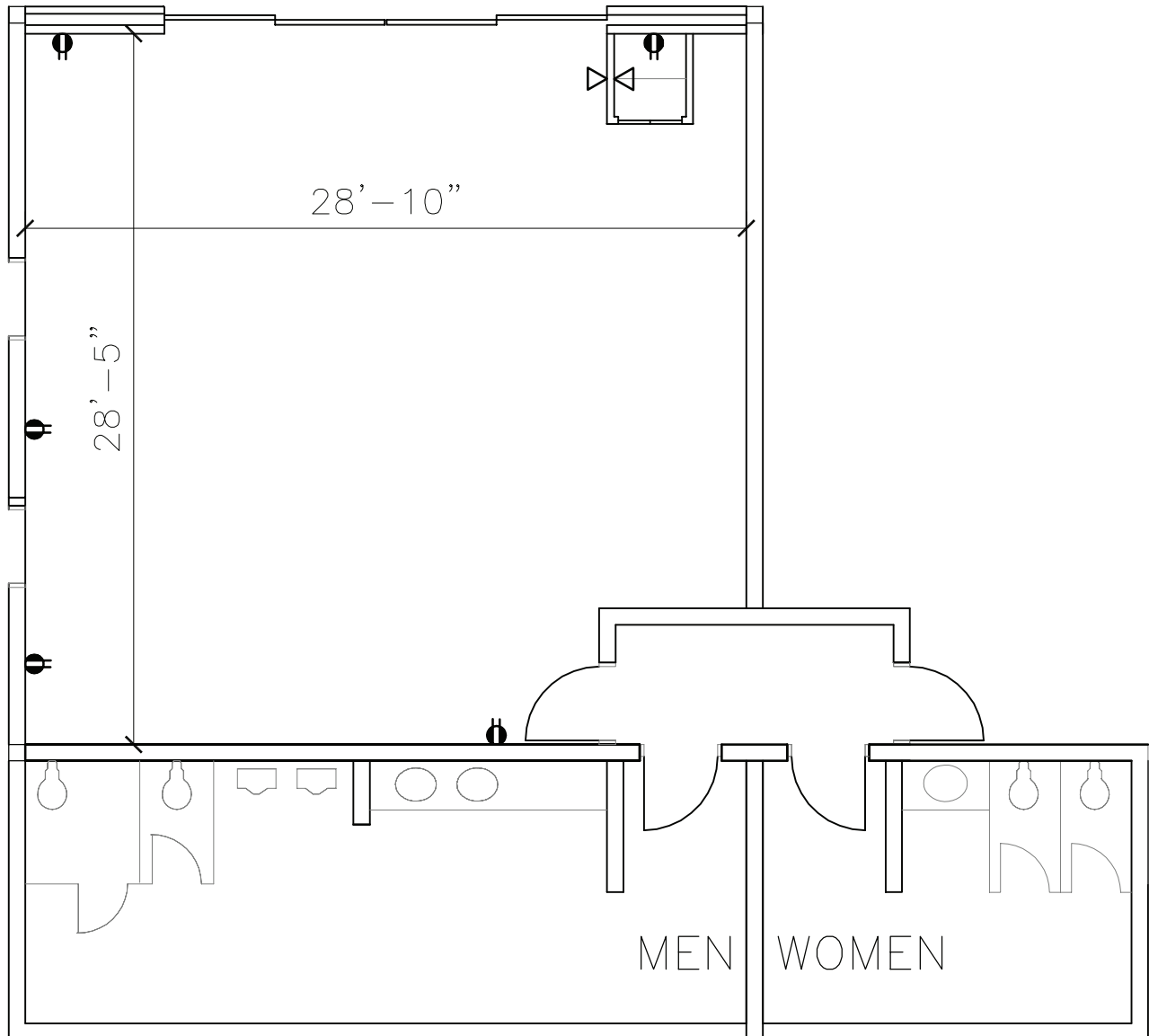
\$10 per hour for tenants with minimum 3 hour charge.



\$20 per hour for non-tenants with minimum 3 hour charge.



CANDLERROOM

Main Floor
the Atrium
111 Research Drive

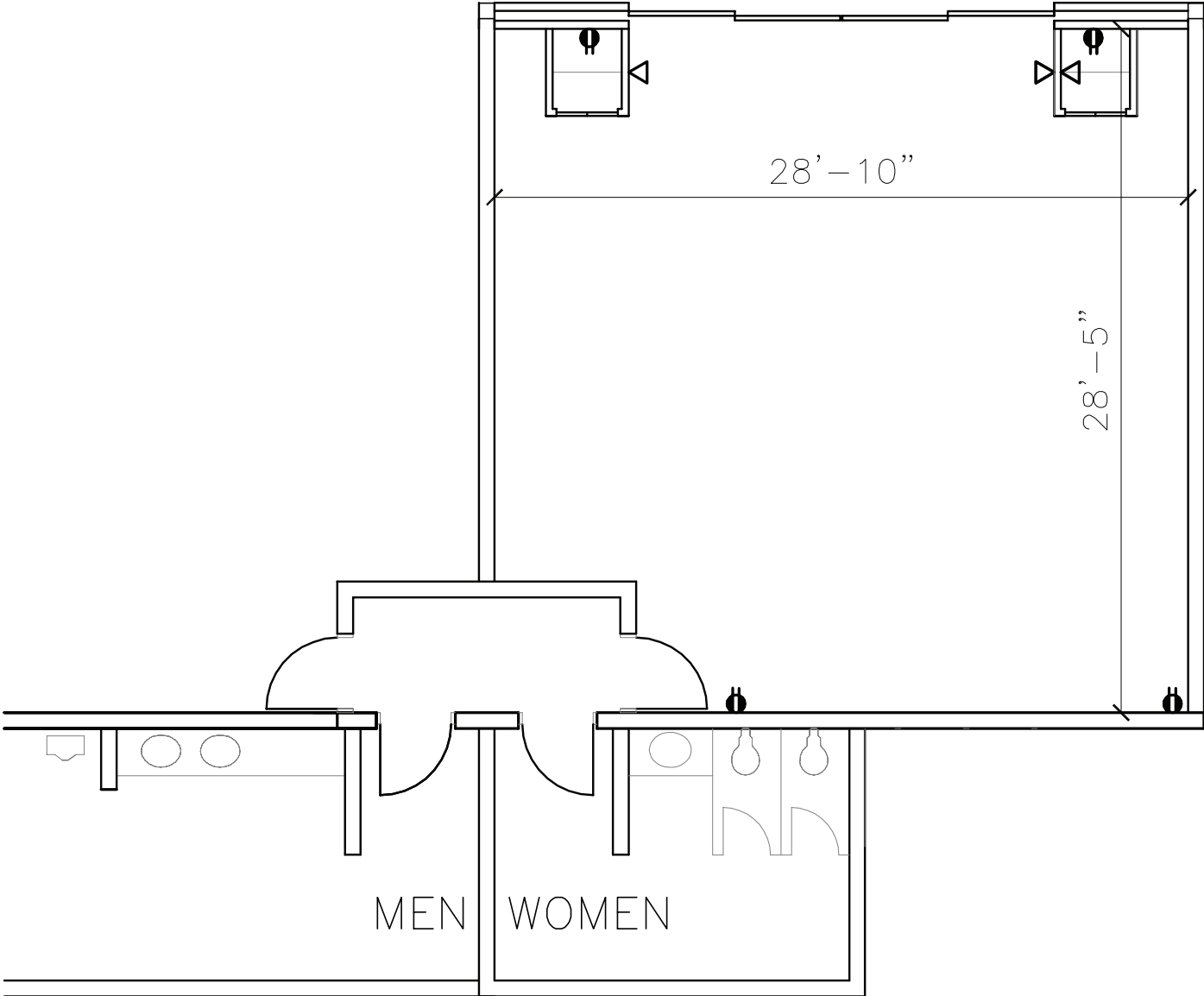


- WB** Whiteboard
- FC** Flip Chart
- OH** Overhead Projector
-  Duplex Receptacle
-  Phone / Ethernet



SPANROOM

Main Floor
the Atrium
111 Research Drive

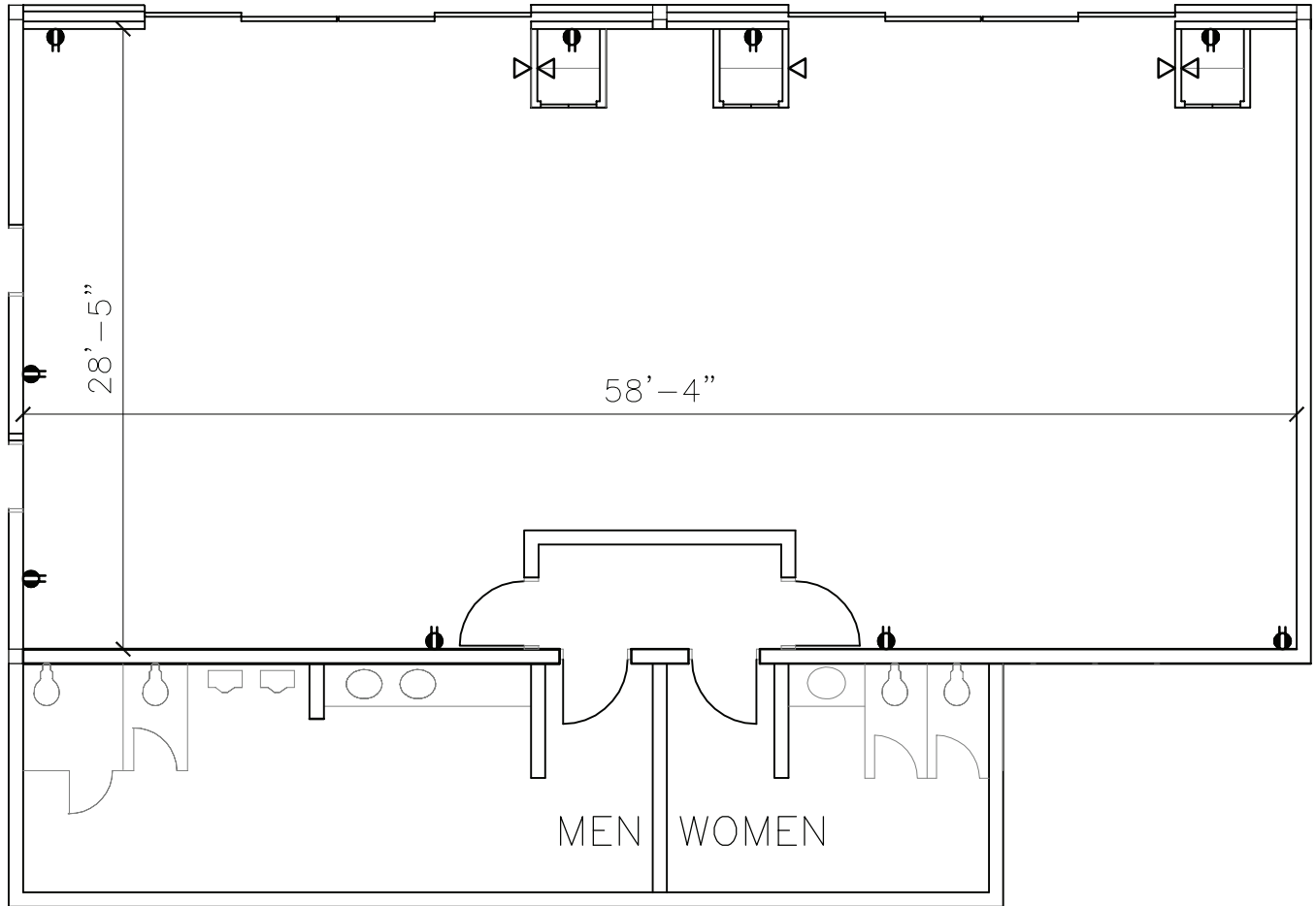




- WB** Whiteboard
- FC** Flip Chart
- OH** Overhead Projector
- D** Duplex Receptacle
- ▽** Phone / Ethernet



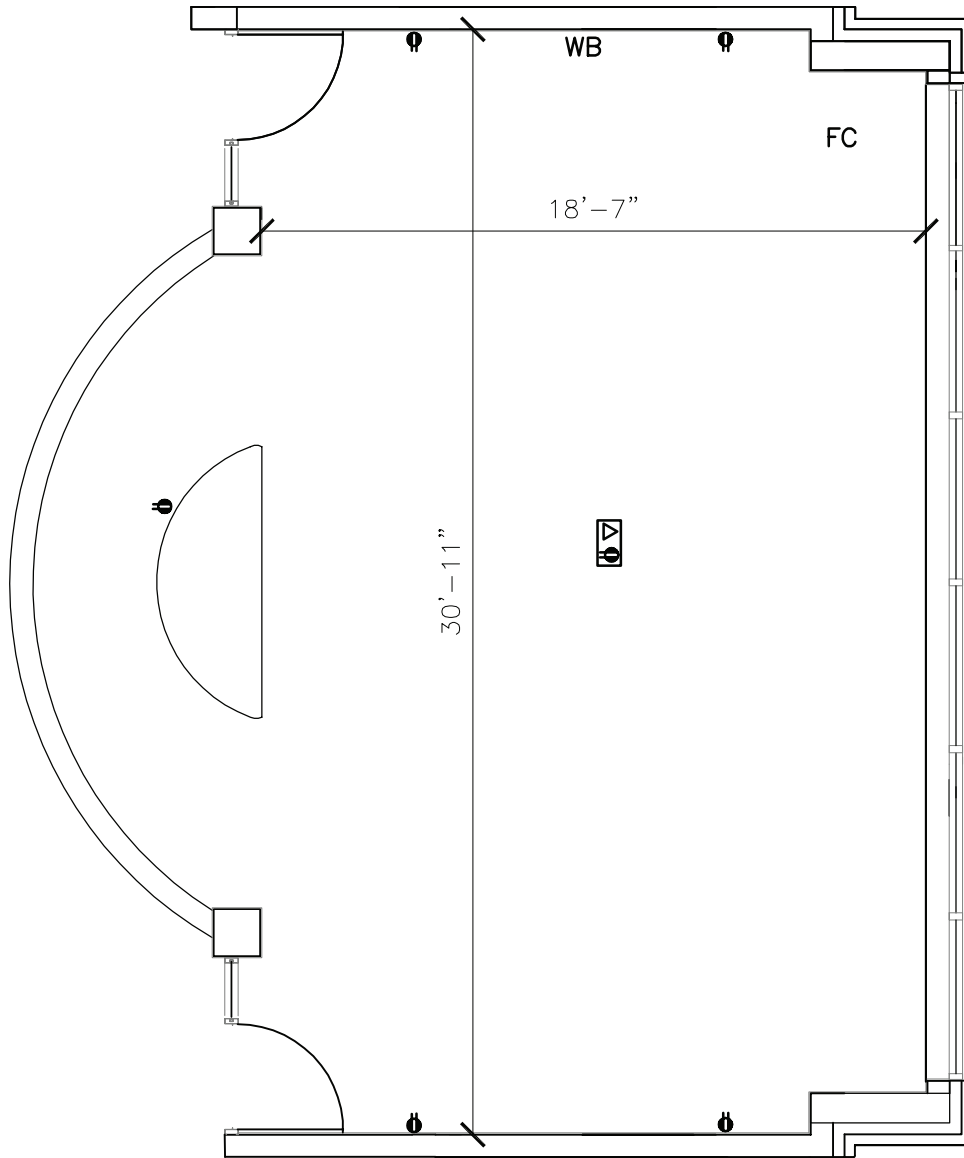
CANDLE/SPANROOMS



Main Floor
the Atrium
111 Research Drive



- WB** Whiteboard
- FC** Flip Chart
- OH** Overhead Projector
-  Duplex Receptacle
-  Phone / Ethernet

VICOGENROOM
Second Floor
the Atrium
260 - 111 Research Drive

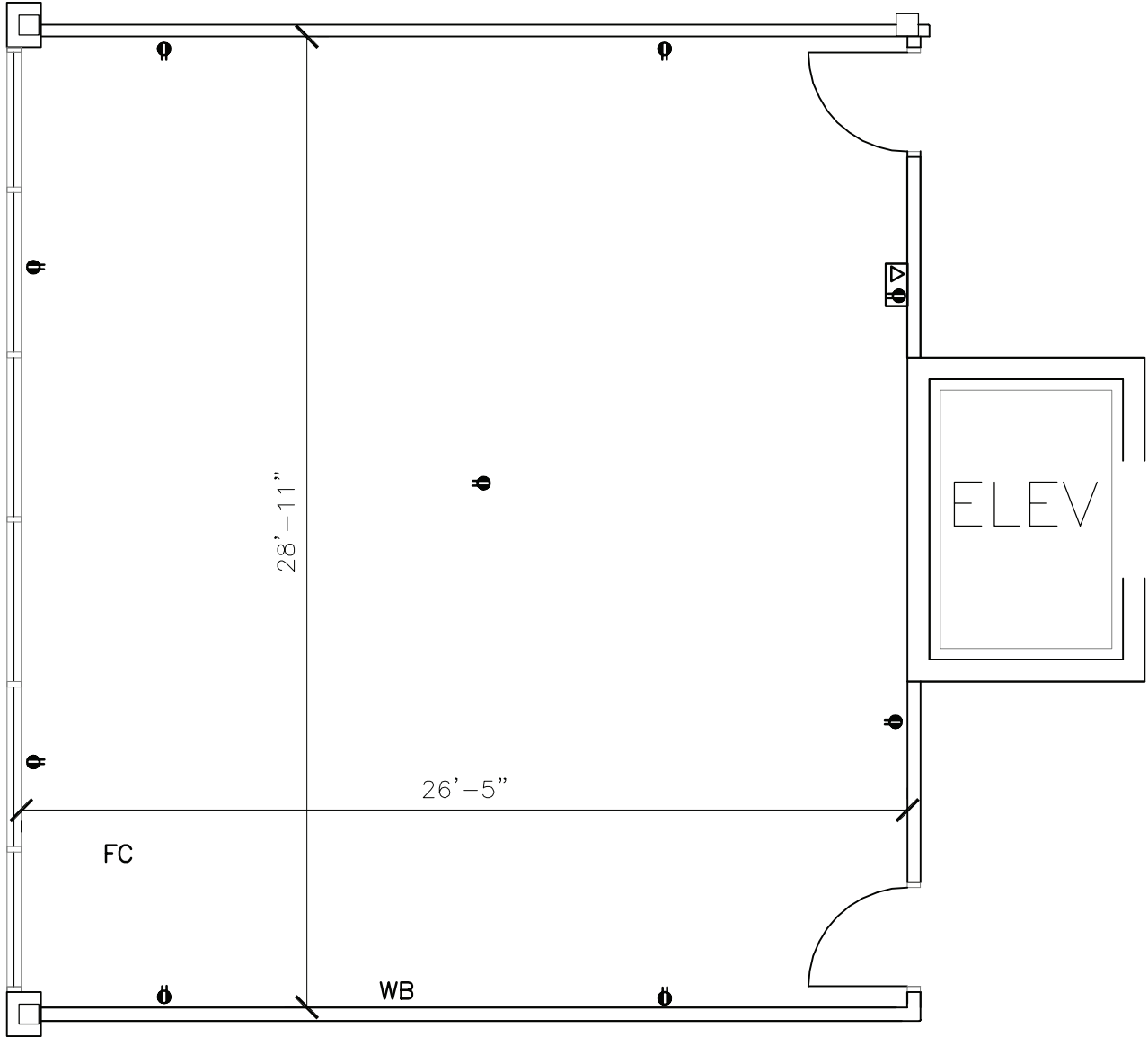


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-  Phone / Ethernet



GOLDENROOM

Second Floor
the Atrium
202 - 111 Research Drive

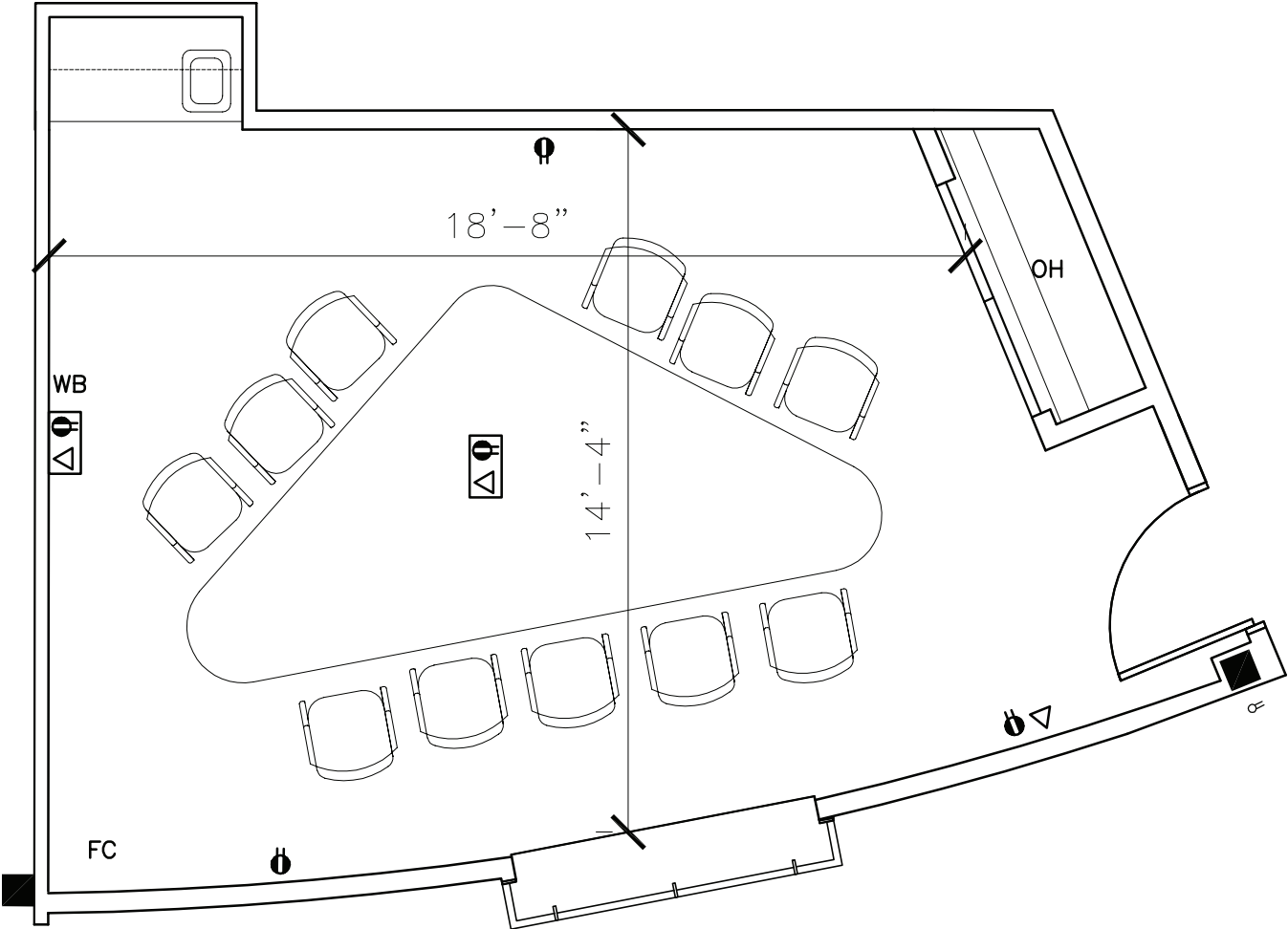


- WB** Whiteboard
- FC** Flip Chart
- Duplex Receptacle
- Phone / Ethernet



CONCOURSE ROOM 210

Second Floor
the Concourse
210 - 116 Research Drive

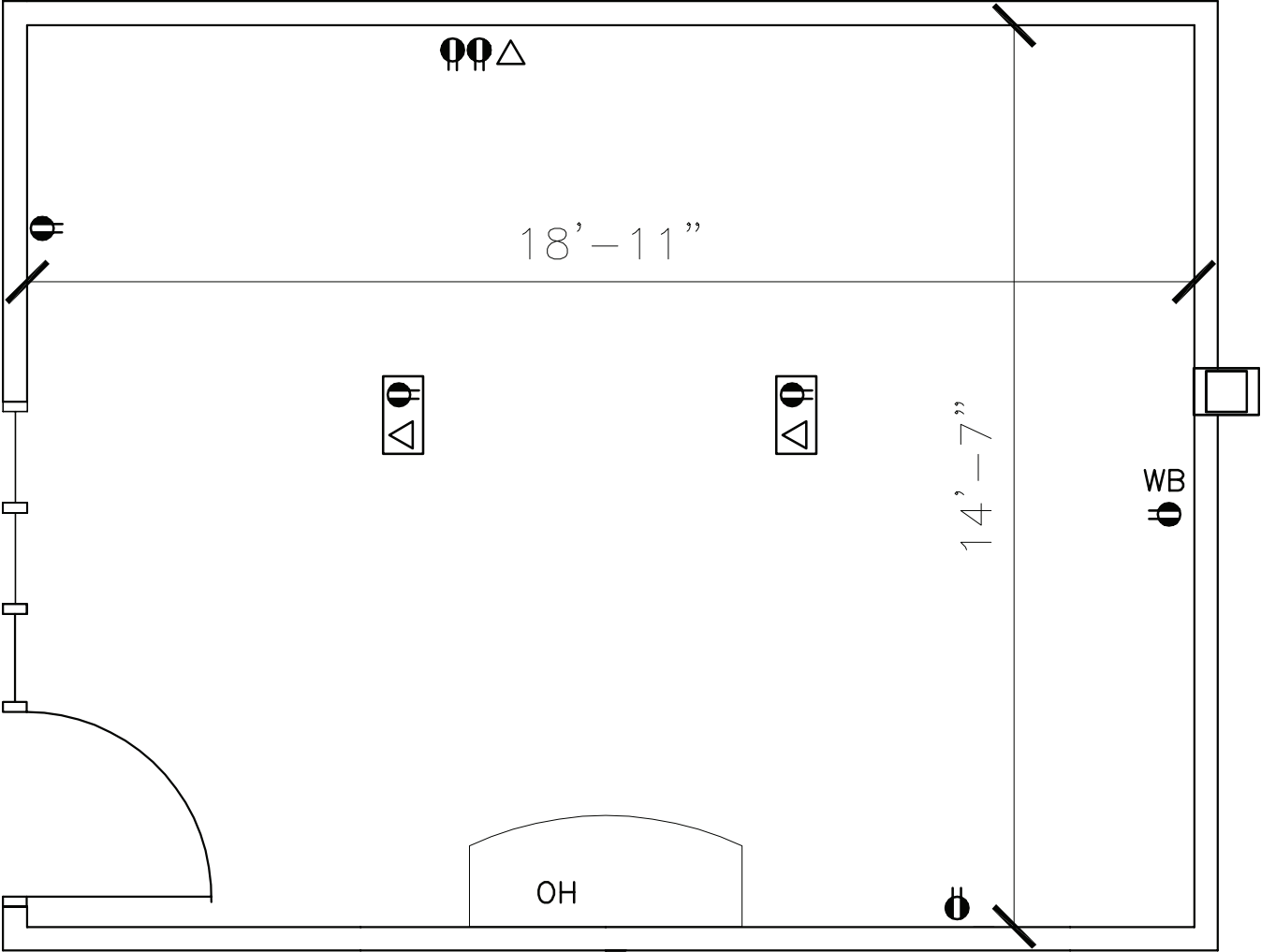


- WB** Whiteboard
- FC** Flip Chart
- OH** Overhead Projector
- Duplex Receptacle
- Phone / Ethernet



ATRIUM BUSINESS CENTRE BOARDROOM

Main Floor
the Atrium
105 - 111 Research Drive

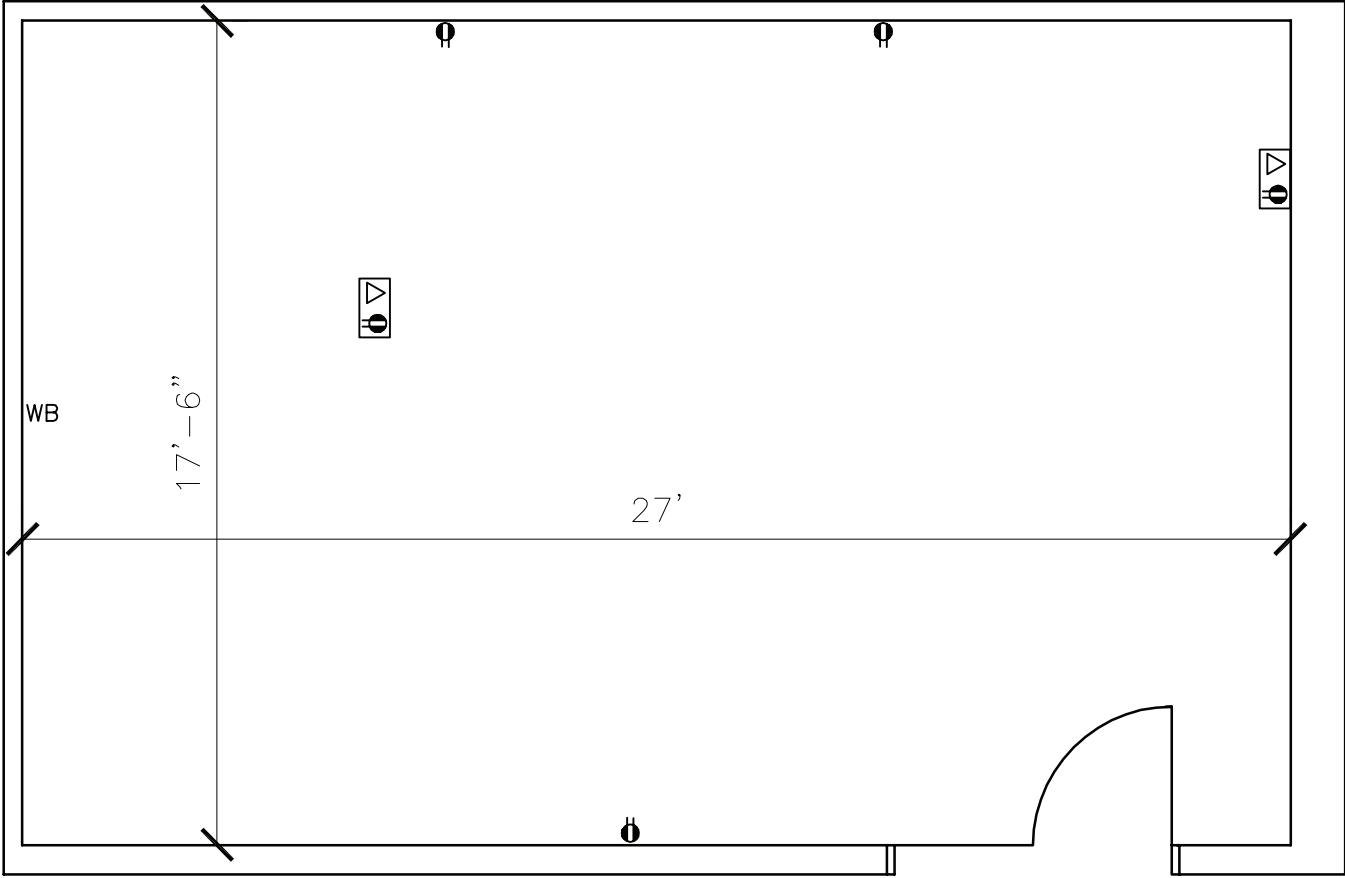


- WB Whiteboard
- OH Overhead Projector
- Ⓢ Duplex Receptacle
- ▽ Phone / Ethernet



L.F. KRISTJANSON BOARDROOM

L.F. Kristjanson Biotechnology Complex
410 Downey Road



- WB Whiteboard
- Duplex Receptacle
- Phone / Ethernet

