Breakfast Packages

**AM**
- Assorted Bakery Basket, Fresh Seasonal Whole Fruit $4.75
- Continental
  - Assorted Bakery Basket, Fresh Fruit Cup, Individual Yogurts $9.50

**PM**
- Fresh Housemade Cinnamon Sugar Mini Doughnuts, Gourmet Cookie, Miss Vickie’s Kettle Chips, Fresh Fruit Cup $9.50

**Build Your Own Break or A-La-Carte Options**
- Assorted Bakery Basket $4
- Fresh Baked Danishes $2.25
- Butter Croissants $2.25
- Muffins $2.25
- Sweet Loaves $2.25
- Individual Yogurt $2.40
- Yogurt Parfaits $6
- Fresh Fruit Cup $3
- Fresh Seasonal Whole Fruit $1.90
- Nut Butter Power Pack $2.25

**Premium Additions**
- Decadent Doughnut Dipping Sauce
  - honey cream, maple white chocolate, dark chocolate espresso, apple caramel
  - $1 per guest
- Local Artisan Cheeses
  - Great Hall Catering honey, fresh grapes, dried fruit, nuts, crisps $8.50 per guest

**Breakfast Bowls**
- Acai Bowl
  - Yogurt, fresh berries, seeds & shaved coconut $6
- Breakfast Burrito Bowl
  - Eggs scrambled, black beans, fresh peppers, fresh avocado, sweet potato & pico de gallo $8
- Tofu and Turmeric Scramble Bowl -VEGAN
  - Roasted sweet potatoes, scallions, fresh chili, tofu & turmeric $7
- Bircher Muesli Bowl
  - Bircher muesli, dried fruits, pistachio & strawberry puree (contains dairy) $6
- Cheese Plate $7.50
- Miss Vickie’s Kettle Chips $2
- Pita & Flat Breads $4.50
- House Mixed Nuts $4.25
- Assorted Doughnuts $1.80
- Doughnut Bites $0.70
- Gourmet Cookie $1.25
- Savoury Danish Bites $2
- Cinnamon Sugar Mini Doughnuts $1.75

**Hot Breakfasts**
- Bacon/Sausage Breakfast Sandwiches $5.00
- Vegetarian Frittatas with garden fresh grape tomato compote $5.75
- Bacon/Sausage Breakfast Burrito’s with peppers, onions, and aged cheddar cheese, wrapped in a fresh tortilla $5.75
SNACK BOXES

Premium Smart Snack Box (20 Assorted Snacks) $50

Premium Snack Grab Bag (8 Assorted Snacks) $35

Great Hall Catering Gourmet Sandwiches

Assorted Homestyle Sandwiches $7.75
- roast beef with lettuce, caramelized white onions, old cheddar cheese and balsamic glaze
- pastrami with lettuce, provolone, dill pickle and sauce (Greek yogurt, mustard, mayonnaise, oregano, olive oil, salt & pepper)
- smoked turkey with lettuce, tomato and sauce (cream cheese, goat cheese and maple syrup)
- egg salad, whole eggs chopped, mayonnaise, green onions, hot sauce, salt and pepper, leaf lettuce
- tuna with lettuce, red cabbage, carrots, Napa cabbage, green onion, sesame Thai dressing and mayonnaise
- vegetarian with grilled mushroom, red onion, green and yellow zucchini, red peppers, lettuce and sauce (cream cheese, mayonnaise, lemon juice, fresh basil, salt & pepper)

Assorted Deluxe Sandwiches $9
- vegetarian Mediterranean Wrap, roasted red pepper dip, leaf lettuce, shredded carrot, artichoke hearts and feta cheese
- turkey club with leaf lettuce, tomato, provolone cheese, bacon, turkey, and mayonnaise
- Italian with leaf lettuce, Mortadella, salami, red onions, tomato, provolone cheese, mayonnaise
- avocado chicken wrap, guacamole, lemon juice, minced garlic, and mayonnaise, leaf lettuce, smoked chicken, red onion, tomato

*gluten free bread, gluten free lettuce wrap and vegan options available*
House Lunch
Assorted sandwiches, assorted pickles and olives, fresh whole fruit, gourmet cookie
Homestyle $12 – Deluxe $13

Premium House Lunch
Soup or salad, assorted sandwiches, assorted pickles and olives, cinnamon sugar mini doughnuts, fresh fruit cup
Homestyle $19 – Deluxe $20

The GHC Plate
Grilled chicken breast or grilled salmon (cold), market greens or Caesar salad, gourmet cookie or fresh whole fruit
$17

Bag Lunch
Homestyle sandwich or deluxe sandwich, gourmet cookie, fresh whole fruit, chilled beverage
Homestyle $14.75 – Deluxe $15.75

Lunch & Dinner Bowls

Burrito Bowl (Vegetarian)
Spiced black beans & rice, grilled sweet peppers and onions, cotija cheese, cilantro, chipotle & lime dressing
$17

Tuna or Salmon Poke Bowl
Sushi rice, fresh tuna, avocado, tomato & spring onion, lime, sesame and chili dressing, togarashi mayo
$19

Korean Bibimbap Bowl
Marinated beef with sticky rice, vegetables, shitake mushrooms, fried egg & bibimbap sauce
$19

Vegan Power Bowl
Sweet potato, spice roasted chick pea & kale, toasted seeds, fermented vegetables, tahini and maple dressing
$17

Falafel Bowl
Crispy falafel, mixed greens, brown basmati, dried apricot, charred cauliflower, harissa date dressing
$16

Bahn Mi Bowl
Grilled chicken or tofu, sticky rice, pickled vegetables, avocado, chili and ginger dressing, spicy mayo
$17

Great Hall Catering Gluten Free Bowl
Mixed grains, assorted vegetables, seeds, choice of grilled protein (chicken, salmon or marinated tofu), ginger and soy dressing
$17
Menu Guide

Lunch & Dinner Bowls

Build Your Own Bowl Lunch

- Burrito Bowl (Vegetarian) $17
- Tuna or Salmon Poke Bowl $19
- Korean Bimbap Bowl $19
- Vegan Power Bowl $17
- Falafel Bowl $18
- Bahn Mi Bowl $17
- GHC Gluten Free Bowl $17

Choice of lunch bowl (maximum 2 selections), gourmet cookie, whole fruit & beverage

$ Individual Bowl Option +

A-La-Carte Options

Personal Pizza
Assorted standard three topping pizzas (6 slices)
$11 each

Market Greens with House Dressing or Classic Caesar Salad
$5.25 per guest

Garden Vegetable Crudités & Dip Cup
$4 per guest

Great Hall Catering Honey
45 ml $4.00 each or 348 ml $10.00 each

Slider Bar
Crispy chicken, braised beef or crispy tofu, assorted garnishes
$9.50 per guest

Catalan Flatbread
Caramelized onions, roasted red peppers, manchego; or forest mushroom, thyme and garlic, Gunn Hill cheese
$4.25 per guest (minimum 5 guests)

Buffalo cauliflower ‘chicken wings’, dairy free ranch
$4.50 per guest
Non-Alcoholic Beverages

Hot Beverages
- Fair trade, organic coffee (regular & decaffeinated)
- Fair trade, regular & herbal tea
- Hot chocolate
- Hot apple cider

$2.50 each

Cold Beverages
- Juice
- Soft drinks
- Fruit sparkling waters
- Bottled water
- Mineral water

$2.50 each

Dispenser presentations - bulk water, fruit punch, ice tea, lemonade, or infused ice water
$30.00 each (approx. 20 glasses)

Great Hall Catering Mocktail Bars

Unlimited Mocktails per guest maximum 1 hour and a half service time. $5.25 per person. Plus 3 hours service labour. Package to include two (2) types of Mocktail’s

- Blackberry and Sage Spritzer
  - Blackberries, soda water, ice, sage simple yrup, fresh sage and blackberries for garnish

- Watermelon Honey Mojito
  - Watermelon, lime juice, mint leave, Great Hall Catering honey, ice, lemonade and ginger ale

Service includes:
1 infused self-serve infused water dispenser
Sparkling water
All fresh ingredients, made to order
Selections based on seasonal availability

Bar & Alcohol Services

House white or red wine (750 ml) bottle $35.00/$7.25 each
Imported white or red wine (750 ml) bottle $37.50/$8.00 each
Domestic beer $7.00 each
Craft/premium beer $8.25 each
Liquor $7.50 each
Mixed cocktails $8 each
Non-alcoholic (soft drinks, juice, sparkling/flavoured water) $2.50 each

Important Bar Services Notice
As per the Alcohol & Gaming Commission of Ontario, all events with alcohol, that take place outside of licensed areas on Western campus, requires a minimum of 12 working days’ notice for approval. Complimentary bar services apply based on consumption and with an estimate prior to your event. Labour charges for bartending staff will apply. Minimum two staff members at $25.00 per hour, per staff member, for a minimum of 3 hours. All bar staff are Smart Serve trained & will uphold the AGCO regulations, according to provincial guidelines.
Service Details

- Table linens and eco-friendly disposable service included free with every event
- China & glassware rentals available, starting at $2.00 per guest
- Additional table linen service available
- Campus delivery rates apply, starting at $14.00; Off campus delivery available
- Significant or sizable delivery orders may be applicable to hourly service staff rates of $25.00 per hour; Chef or supervisor service $35.00 per hour
- Same day service premium will apply to all same day orders, modifications & next day orders, received after 3:00 pm, from Monday – Friday, starting at 10%
- Weekend and holiday service available, additional staffing rates will apply

Safety & Service Protocols

- Room setup to be different; depending on space use for event
- In-house and alternatives venues to be available
- Updated capacities for spaces available by Western’s Health and Safety Department
- Individually packaged food service model
- Modified Buffet Service with mandatory GHC service staff
- Deliveries
- Drop offs; One time use disposables only
- Sanitizers to be provided with delivery; unless one is in the room
- Signage to be provided with each delivery, best practices, GHC commitment to safety
- Staff to wear face coverings on deliveries
- Upon arrival, staff to sanitize hands, put on gloves while handling all items
- Fresh linens for each delivery

Please contact us directly at great.hall.catering@uwo.ca for our complete outline of our Covid-19 protocols. Working together for a safer campus community.