



# Reception

## MENU

DeGroot  
SCHOOL OF BUSINESS  
LEARNING WITH PURPOSE

McMaster  
University

*Dana*  
Hospitality LP

Black & McDonald

# Catering Safety Protocols

We have implemented additional safety protocols to our already high standards in food handling to ensure the safety of our team and customers. These include the following:

All food preparation is prepared in a kitchen that complies with local public health standards.

All staff wear a face mask when at work.

- Each day our staff and anyone visiting our kitchens undergo a temperature check and answer three (3) COVID pre-screening questions about their health and travel activities.
- All employees receive mandatory COVID training.
- All kitchen and service staff have completed the TrainCan Basics food safety training program.
- All Supervisors have completed TrainCan Advanced food safety training.
- Daily health safety meetings and reminders with our team to share new information as it becomes available and ensuring all staff are educated in evolving precautionary measures.
- Enhanced cleaning protocols, with additional focus on high traffic and high contact areas.
- Enhanced equipment cleaning and sanitization protocols.
- Our catering delivery staff sanitize their hands before and after each delivery.
- We now serve individually packaged meals, cutlery and condiments to minimize cross contamination.
- Catering Service is done in a one-way movement through service, and where possible, limit one visit at the catering food station (lunch boxes, and beverage and dessert) to avoid frequency of movement, contact and social distancing.
- For catering events where our staff are required to attend, our staff will be the only ones handling utensils and will serve food to guests, as requested.
- If two catering services are requested, staff will clean and disinfect all service tables and service items between each services.

# Display Tables

*Please inquire for service details.*

## MEDITERRANEAN ANTIPASTI

/ \$12 PP

Hummus, Artichoke Dip, Spinach and Feta Spanakopita, and Roasted Eggplant Babba Ganoush Lavishly Displayed with Olives, Citrus Marinated Feta Cheese, Tomatoes and Cucumbers - Served with Dill Tzatziki Sauce and Cumin Scented and Grilled Pita Bread.

## BAJA TACO BAR / \$12 PP

Chipotle lime marinated shrimp, Halal Chicken or grilled vegetables, warm flour and corn tortillas, a selection of salsas, cheeses, crisp vegetable garnishes and cremas.

## ASIAN STATION / \$14 PP

- Chicken Satay
- Spring rolls
- Pan-fried Dumplings
- Chow mien noodles
- Dim Sum: Chicken pot sticker, Vegetarian, Pork & Shrimp Siu Mai

## INDIAN FEAST / \$16 PP

Curried Lentil and Chick peas with Scallions, Garlic Ginger and Coriander, Rich butter chicken and Pan Fried Paneer Cheese Triangles and Cumin Scented and Grilled Naan Bread

## GREEK STATION / \$14 PP

- Chicken, Vegetable and Pork skewers
- Greek-style Rice
- Veggies and pita bread with a variety of dips (humus, babaganoush)
- Tzatziki Sauce

## MIX AND MATCH STATIONS

Choose any two display table stations for just \$18.50 per person. Choose any three display table stations for just \$21.50 per person. Add the perfect finish to your event with a full service dessert table for an additional \$7 per person (10 person minimum order per station)

## CHEF PREPARED CARVING STATION FOR "BUILD YOUR OWN" SLIDERS / \$14 PP

"Build Your Own" Beef Tenderloin Sandwiches Featuring Espresso Rubbed and Grilled Tenderloin and Herb Marinated Pork Tenderloin Served with: Horseradish Sour cream Sauce, Local Bleu Cheese, Grilled Onions, and Steak Sauces Served with Little Brioche Slider Buns

## JAMBALAYA STATION / \$14 PP

Chicken Jambalaya, Shrimp Jambalaya and Sausage Jambalaya. Created with Bell Peppers, Onions, Garlic, Green Beans, Sweet Peas, and Roasted Garlic.

## IT'S PIZZA NIGHT / \$14 EA

Mix and match from the classics, Hawaiian, pepperoni, Meat Lovers, Canadian Deluxe or Vegetarian

## POUTINE BAR / \$12 PP

Crisp fries, in house gravy, Ontario Cheese Curds with Bacon, Italian meatballs, Pulled Pork, Butter Halal Chicken or Roasted Meaty Portobello mushroom to garnish

## SWEET INDULGENCE / \$11 PP

A selection of mini desserts guaranteed to be the perfect finish to a great experience

**OUR CHEF CAN ALSO CUSTOMIZE THE PERFECT STATION FOR YOU**

# Full Service Appetizer Selection

*Please inquire for service details.*

MINIMUM ORDER OF 3 DOZEN  
PER ITEM \$20 PER DOZEN (WE USE  
ONLY LOCAL HALAL CHICKEN)

- Mini grilled cheese with Applewood cheddar and smoked bacon
- Thai Chicken Satay
- Vegetarian Pot Sticker
- Caramelized Onion and Asiago Tartlet
- Mini Jerk Chicken Wellington
- Roasted Sweet Peppers, Grilled Tomato & Feta Tart
- Tomato, Basil, Artichoke, Bocconcini & Pesto skewers
- Moroccan Grilled Chicken Kebabs
- Mini Chicken empanadas
- Mushroom & Brie Tartlets
- Vegetable Spring rolls with a Thai Chili Dipping Sauce

MINIMUM ORDER OF 3 DOZEN PER  
ITEM \$24 PER DOZEN

- Seared Sea Scallops with a pea shoot emulsion
- Smoked salmon crepe Roll-ups
- Beef Tenderloin Crostini
- Creole Crab Cakes w/ Lemon Aioli
- Zucchini Corn Fritters w/ Chipotle Crema
- Shrimp Tostones Latin spiced shrimp on crisp plantain chips with avocado
- Caesar Shrimp marinated in spicy bean clamato
- Assorted California Rolls

## From The Bar

DOMESTIC BEERS / \$6

Molson Canadian, Moosehead Lager, Coors Light.

HOUSE WINES / \$6 GLASS

Peller Estates Family Series Cabernet Merlot VQA, Peller Estates Family, Series Chardonnay, VQA

SPECIAL OCCASION  
PERMIT FEE / \$35

**All bar service subject to a 15% service charge**

**All bar services require a bartender at \$30 per hour at a 5 hour minimum**

# Individual Fresh Platters

*All Fresh Platters are individually wrapped and or packaged.*

## ANTIPASTO / \$10 PP

Grilled peppers, selection of olives, prosciutto, salami, ham, selection of cheeses served with flatbreads.

## CHEESE DISPLAY WITH CRACKERS / \$7.50 PP

A generous mix of popular and local cheese like cheddar, brie, blue and Havarti and delicate crackers. Garnished with seasonal fruit.

## FRESH FRUIT & BERRY TRAY / \$4.40 PP

An arrangement of fresh sliced seasonal fruit including cantaloupe, honeydew, pineapple, watermelon, grapes and strawberries.

## FRESH CUT VEGETABLE CRUDITÉS WITH DIPS / \$5 PP

A variety of crisp fresh veggies for dipping including carrot & celery sticks, broccoli & cauliflower flowerets, cucumber, sweet bell peppers and zucchini. Served with our famous dip.

## GRILLED VEGETABLE / \$8 PP

Fennel, peppers, mushrooms, eggplant, zucchini, asparagus, red onions with balsamic glaze and shaved Parmesan.

## MEDITERRANEAN TRIO / \$7 PP

Flatbreads and pita served with roasted red pepper hummus, olive tapenade, with spinach and Artichoke dip.

## THE CLASSIC DISPLAY TABLE / \$16 PP

Our Showcase table with Cheese Display, Vegetables Crudités and our Mediterranean Dip Trio with assorted crostini, crackers and flatbreads.

## THE DELUXE DISPLAY TABLE / \$20 PP

Our Showcase table with Cheese Display, Vegetables Crudités, Antipasto, Grilled Vegetables and our Mediterranean Dip Trio with assorted crostini, crackers and flatbreads.





# Ordering Information

## **EMAIL TO ORDER:**

Email [Kjones@blackandmcdonald.com](mailto:Kjones@blackandmcdonald.com)

To ensure that we cater to your expectations, please allow 5 business day's notice for regular catered events. Less than 5 day's notice will be accommodated to the best of our ability but menu selection may be limited

## **ORDER CANCELLATION**

Please note that 24 hour notice is requested for cancellation of catering orders. Cancellations must be provided in written format or email, not by voice message.

## **CATERING PRICES**

Please note that all prices are HST extra.  
Additional staffing needs for set-up and service will be charged.

## **DINNERWARE & RENTAL OPTIONS**

Menu includes linen and decor. Chafing dishes and sterno provided with hot food. Please contact your event coordinator.

## **LABOUR CHARGES FOR STAFF**

Please be advised if staff are required an additional charge of \$30 per hour, per staff member will apply.

The event coordinator can create a special menu to meet your needs. They will ensure order accuracy, and only orders accepted by them will be issued a order confirmation. Please remember that when ordering, specify customer numbers, date required, room number, time required, when event will end, name of person and department to receive the invoice. Room set up is the responsibility of the organizer.