

# Academy

## HOSPITALITY

### CATERING & EVENTS MENU



**Academy**  
HOSPITALITY

PIZZERIA  
GUSTO

THE  
MERCHANT

ROSE & BAR

THE  
GOAT  
TACO

THE  
MERCHANT

gusto north  
ITALIAN FOOD

YARD  
BURGER

THE  
GOAT  
TACO

# downtown breakfast

## SUNRISE SELECTIONS

Minimum order - 8 people

### Fresh Fruit GF VG 6

Seasonal berries, melon, and pineapple

### Parfait GF 8.75

Greek yogurt, seasonal jam, fresh fruit, toasted coconut, granola, seeds

### Bake Shop Platter 7.5

Chef's offering of hand crafted scones, muffins, danish, and cinnamon buns; served with jam and whipped butter

### Continental Breakfast 15

Hand-crafted baked goods, fresh fruit, parfaits + power bars

## BREAKFAST WRAPS

*Dairy Free Option Available*

### Denver 10.5

Scrambled egg, Berkshire ham, green onion, local cheddar

### Florentine V 10.5

Scrambled egg, spinach, mushrooms, Parmigiano Reggiano

## BREAKFAST SANDWICHES

### Union Cafe Classic 12.5

Buttermilk scone, fried egg, maple sausage, cheddar

### Avocado Toast V 12.5

Guacamole, ricotta, tomato jam, multigrain

## BREAKFAST DRINKS

### Oasis Apple Juice 2.5

### Oasis Orange Juice 2.5

### Coffee + Tea Station 5

## hot breakfast

Minimum order - 10 people  
\$26/person

### Scrambled Eggs

Chives, Parmigiano Reggiano

### House Meats

Choice of breakfast sausage, Berkshire bacon, or sliced brisket

### Potato Hash

Garlic butter

### Café Pastries

Chef's selection

### Fresh Fruit

Seasonal selection

### Coffee & Tea







## fresh salads

Portion Guide:

Small	6 – 8
Medium	15 – 18
Large	25 – 30

### The Big Green Salad GF

Arugula, spinach, iceberg, cucumber, fennel, feta, dill, parsley, honey mustard vinaigrette  
*Dairy Free & Vegan Option Available*

S M L  
45 | 85 | 130

### Classic Caesar

Romaine hearts, bacon, crispy capers, Parmigiano Reggiano, lemon, anchovy based dressing  
*Gluten Friendly & Vegan Option Available*

42 | 80 | 125

### Dea Verde Salad GF VG

Artisan greens, arugula, cucumber, pickled green beans, pistachio, basil, broccolini, wild honey vinaigrette

45 | 85 | 130

### Superfood Salad GF

Quinoa, chickpeas, edamame, zucchini, feta, raspberry, pumpkin seeds, chile lime vinaigrette  
*Vegan Option Available*

50 | 95 | 150

### Power Bowl Salad GF VG

Cabbage, spinach, black beans, roasted red peppers, serrano chilies, pistachio, white balsamic vinaigrette

48 | 95 | 145

## salad add ons

### Pulled Chicken

*3oz per person*

49 | 112 | 175

### Seared Tuna

*4oz per person*

98 | 244 | 350

### Garlic Butter Shrimp

*3oz per person*

84 | 192 | 300



# sandwich + wrap platters

CHOOSE 4 | \$13/PERSON

## SANDWICHES

### Pollo Pesto

Roasted chicken, pesto aioli, fior di latte,  
local beefsteak tomato, house made multigrain

### NY State of Mind <sup>DF</sup>

Smoked beef, corned, sauerkraut, horseradish aioli,  
maple mustard, arugula, city rye

### Muffuletta

Genoa salami, mortadella, provolone,  
olive tapenade, giardiniera, house made focaccia

### Defonte

Genoa salami, prosciutto, provolone, sub sauce,  
roasted red + banana peppers, roasted broccolini,  
house made sourdough roll

### Ham + Swiss

Dijonaise, honey ham, gruyere,  
house made sourdough

### Deffontuletta <sup>V</sup>

Roasted red + banana peppers, roasted broccolini,  
provolone, olive tapenade, house made focaccia

## WRAPS

### Cajun Chicken Caesar

Cajun chicken, romaine, caesar dressing, crostini

### Turkey <sup>DF</sup>

Romaine, spinach, tomato, ham, dill pickle, aioli

### Bistecca

Braised flank steak, romaine, chimichurri  
local beefsteak tomato, fior di latte

### Curry Cauliflower <sup>VG</sup>

Curry roasted cauliflower, lettuce, tomato,  
cucumber, red onion, cilantro-mint coconut crema,  
crispy onions

## boxed lunches

Minimum order - 12 lunches | \$22/lunch

### SELECT 2 OR 3 SANDWICHES/WRAPS:

Pollo Pesto  
NY State of Mind  
Defonte  
Deffontuletta  
Turkey Wrap  
Curry Cauliflower Wrap

### SELECT 1 SIDE:

#### Potato Chips

Manitoba made Tomahawk chips

#### Quinoa Salad

Chickpeas, edamame, raspberries, feta,  
chili lime vinaigrette  
*Dairy Free & Gluten Free Option Available*

#### Fresh Fruit

Seasonal berries, melon, pineapple

#### Signature Chocolate Chip Cookie

Add an additional cookie

2.99

Add an additional side

5

### SELECT 1 DRINK:

Favuzzi Sodas  
Cabana Lemonade  
Grizzly Paw Soda  
North Water  
Brio  
San Pellegrino  
Brite Water  
Clever Mocktails  
Pepsi Products

ALL SANDWICHES + WRAPS CAN BE MADE ON GLUTEN FREE BREAD FOR 2.99



# snacks

Serves 10 people  
Additional half platters available

## Antipasto 170/platter

Chef's selection of cured meats, imported cheeses, house preserves, crostini, bread

*Gluten Friendly Option Available*

## Premium Antipasto Enhancement +40/platter

Classic Antipasto with fresh + dried fruit, nuts, sweets

## Formaggio V 160/platter

Double cream brie, Bothwell cheddar, 6 month manchego, fontina, St. Agur bleu, crackers, pickles, crostini

*Gluten Friendly Option Available*

## Chips & Dips 70/platter

Tortilla chips, seasonal salsas, pico di gallo

*Gluten Friendly Option Available*

Add a house made dip option:

Hummus or chip dip

MP

## House Made Breads 40/platter

Sourdough, focaccia, baguette, whipped & flavored Notre Dame butter

*Vegan Option Available*

## Crudites 50/platter

Seasonal vegetable selection, buttermilk ranch

*Vegan Option Available*

## Mediterranean Platter 140/platter

Focaccia, tzatziki, falafel hummus, roasted red pepper spread, crostini, smoked olives, pickled onions

# cold passed appetizers

Minimum order of 2 dozen

## Prosciutto Di Parma 28/dz

Citrus ricotta, white balsamic, grilled fergasa

## Chilled Prawns DF GF 56/dz

Cocktail sauce

## Bruschetta 26/dz

Tomato, red onion, garlic, lemon, parsley, parmigiano reggiano, balsamic, sourdough

*Dairy Free Option Available*

V

CAN BE MADE DAIRY FREE OR VEGAN FOR AN ADDITIONAL CHARGE.



## Prosciutto Melone DF GF 25/dz

Balsamic compressed melon, prosciutto, basil

## Beef Tartare 42/dz

Dill pickle, shallot, capers, hot sauce, dijon, chive, sourdough

## San Marzano Tomato Jam GF V 27/dz

Ricotta, balsamic, sea salt, sourdough



# hot passed appetizers

Minimum order of 2 dozen

## sliders

**314** 52/dz

Fried chicken breast, dill pickle, butterleaf, yard sauce, Martin's rolls

**Veggie** 48/dz

Plant based mini patty dill pickle, butterleaf, yard sauce, Martin's rolls

**Yard Boy** 50/dz

Wagyu, cheddar, chili, mayo, lettuce, yard sauce, tomato bacon jam, Martin's rolls

**342** 46/dz

Wagyu beef, cheddar, pickle, lettuce, yard sauce, Martin's rolls

**Buffalo Chicken** 54/dz

Pickles, lettuce, blue cheese, yard sauce, Martin's rolls

## skewers

**Tenderloin** **DF** **GF** 36/dz

Chimichurri, spicy mayo

**Free Range Chicken** **DF** **GF** 30/dz

sweet chili marinade, togarashi

**Crispy Tofu** **VG** 26/dz

soy syrup, black sesame, crushed cashew

**Bomba Chicken** **GF** 32/dz

Fior di latte, crispy basil  
*Dairy Free Option Available*

## Academy Hospitality Signatures

**Country Fried Chicken** 33/dz

Alabama white sauce, chives

**Spring Rolls** **VG** 28/dz

Mushroom, edamame, sweet chile sauce

**Korean Fried Chicken Strips** 33/dz

Soy syrup, sweet chile sauce

**Mushroom Arancini** **V** 28/dz

Wild mushrooms, taleggio, pecorino, crispy basil

**Fried Beets** **GF** **VG** 20/dz

Zaatar spice, coconut lime crema

**Meatballs** 33/dz

Sunday gravy, mint pesto, ricotta salata  
*Choice of Nonna's Signature or Lamb*

**Chicken Tenders** 30/dz

Honey dill, ketchup



# wood fired pizzas

pizzas are only available for on premise catering events

## Margherita

23

Herb olive oil, san marzano tomatoes, fior di latte, olive oil, sea salt, basil  
*Dairy Free Option, Gluten Friendly Option & Vegan Option Available*

## De Niro

24

Red pepper sauce, fontina, mozzarella, prosciutto, arugula, serrano honey  
*Dairy Free & Gluten Friendly Option Available*

## 887

25

Tomato sauce, sopressata, roasted red peppers, cacciatore sausage, mozzarella, fior di latte  
*Dairy Free Option Available*

## Fungo

24

Mascarpone cream sauce, mozzarella, chilies, seasonal mushrooms, arugula, chili oil

## Pollo Verde

24

chicken thigh, pesto cream sauce, gorgonzola, chili, pancetta

## Vegano Fumato

22

rustic tomato sauce, mushrooms, asparagus, vegan ricotta, basil, smoked olive vinaigrette

## Calabrese

24

Spicy fig jam, boar sausage, mozzarella, pepperoncini, arugula  
*Dairy Free Option Available*

## Moderni

24

N'duja, pepperoni, fior di latte, pecorino, rosemary honey



Pizzas can be made flatbread style for larger groups upon request

Seasonal chicken and vegan pizza options available

**ALL PIZZA'S CAN BE MADE ON GLUTEN FRIENDLY CRUST FOR AN ADDITIONAL CHARGE**



# hot entrees



half | full

half order 10-12  
full order 20-25

## chicken

### Parmigiano

140 | 250

Hand breaded cutlet, mozzarella,  
Sunday gravy, Parmigiano Reggiano  
*Choice Of Chicken Or Veal*

### Rotisserie Chicken

100 | 190

Homestyle gravy

### Chicken Piccata <sup>GF</sup>

130 | 240

Capers, white wine, tomato,  
lemon butter sauce

## beef

### Fillet Tagliata <sup>GF</sup>

175 | 335

Sliced, seared, served medium, arugula,  
lemon vinaigrette

*Add Cambozola Butter*

10 | 20

### Prime Roast Striploin <sup>GF</sup>

165 | 325

Served medium, gremolata,  
roasted garlic butter, jus

## pork

### Pulled Pork <sup>DF</sup> <sup>GF</sup>

115 | 240

Chipotle BBQ sauce, crispy onions,  
served with brioche buns and chef's  
selection of accompanying sauces

## fish

### Wild King Salmon <sup>GF</sup>

135 | 260

Lemon butter, dill, spinach

### Risotto <sup>GF</sup>

195 | 385

Shrimp, scallop, lobster, seasonal fish,  
ricotta, parmigiano reggiano





## pasta

half | full

half order 10-12  
full order 20-25

### Rigatoni

100 | 180

Fennel sausage, red peppers,  
fennel, San Marzano marinara,  
Parmigiano Reggiano

### Funghi al Crema

90 | 160

Mascarpone cream sauce,  
roasted mushrooms, goat cheese,  
pecorino, raddiatore

### Spaghetti

100 | 180

Veal bolognese, arugula,  
Parmigiano Reggiano

### Cassarece

115 | 200

Roast chicken, mushrooms,  
mascarpone & herb cream sauce

**ALL PANS OF PASTA CAN BE MADE  
GLUTEN FREE FOR AN ADDITIONAL CHARGE**

## sides

half | full

half pan feeds 10-12  
full pan feeds 20-25

### Roasted Fingerling Potato <sup>GF</sup> <sup>V</sup>

65 | 120

Soft herbs, horseradish aioli  
*Vegan Option Available*

### Gnudi <sup>V</sup>

95 | 175

Broccolini, fontina, cream, breadcrumbs

### Broccolini

50 | 95

Parmigiano breadcrumbs, parsley,  
choice of bacon vinaigrette *OR*  
roasted garlic vinaigrette  
*Vegetarian Option Available*

### Asparagus <sup>GF</sup> <sup>VG</sup>

50 | 95

Bomba verde, pumpkin seeds

### Roasted Rainbow Carrots

45 | 80

Serrano honey, whipped feta





# stations

Minimum order of 12 people

**Stations are only available for Premium & Full Service Catering Events**



## Grazing Station 14/person

Premium offering of assorted chips, dips, breads, spreads, house made snacks

*Gluten Friendly Option Available*

## Antipasto 17/person

Chef's selection of cured meats, imported cheeses, house preserves, crostini, grilled bread

## BBQ Station 33/person

Pulled pork, smoked brisket, steak bites, chef's selection of sauces, potato salad, apple + Napa slaw, southwest salad, sourdough rolls

## Comfort Food Station 32/person

Meatballs, mac + cheese, fried chicken, wagyu sliders, big green salad, fresh bread + butter

## Wheel of Parmigiano MP

Choice of pasta or risotto

## Taco Bar 24/person

Corn tortillas, lettuce, queso blanco, pico di gallo, refried beans, hot sauces, *with your choice of 2 proteins...*

Al Pastor Pork  
CAB Flank Steak  
Chicken Tinga  
Crispy Shrimp  
Falafel

## Carving Station

Hand crafted roasts with paired sauces, garnishes + bread

*Choice of...*

CAB Prime Beef Tenderloin 28/person

English Cut CAB Prime Rib 26/person

House Smoked Organic Brisket 23/person

Prime Beef Wellington 36/person

## Raw Bar 40/person

Chef's offering of fresh oysters, cocktail shrimp, seasonal seafood, assorted citrus, sauces + condiments

## Dolce Station 14/person

Chef's selection of miniature Italian desserts





# sweets

	mini   full
Signature Chocolate Chip Cookies	22/dz   34/dz
White Chocolate + Pistachio Cookies	22/dz   34/dz
Torta Caprese Brownies	26/dz   46/dz
Budino Di Nocciola	76/dz
Cupcakes Chef's selection	33/dz
Mini Cheesecake Chef's selection	38/dz
Dessert Platter Offering of our signature + custom mini desserts	12/person



# beverages

Favuzzi Sodas	4.99
Cabana Lemonade	4.99
North Water	5.00
Brio	1.99
San Pellegrino cans	2.50
Brite Water	3.50
Clever Mocktails	4.00
Pepsi Products	1.99

# other

Disposables Plates, napkins, cutlery, serving utensils	1/person
Delivery	25

# Academy

## HOSPITALITY

### CATERING & EVENTS MENU FOOD HALL PACKAGE



*gusto north*  
ITALIAN FOOD

**YARD**  
BURGER

THE *Good* FIGHT  
• T A C O •





## passed appetizers

Minimum order of 2 dozen

**Ricotta Della Piazza** 🌱 32/dz

Ricotta, balsamic, pumpkin seeds, chili oil, tomato jam, grilled sourdough  
*Gluten Friendly Option Available*

**Formaggio Fritto** 🌱 46/dz

Crispy mozzarella di bufala, tomato sauce, basil  
*Gluten Friendly Option Available*

**Seared Scallops** DF GF 59/dz

Prosciutto, pickled fennel, aioli, basil

**Pane Fritto** 🌱 20/dz

Roasted garlic butter, pecorino

**Pollo Parmigiano** 33/dz

Mini chicken cutlet, mozzarella, tomato sauce, Parmigiano Reggiano  
*Gluten Friendly Option Available*

**Bistecca** GF 48/dz

CAB tenderloin, gorgonzola, salsa verde  
*Dairy Free Option Available*

**Arancini** 45/dz

Lemon, fior di latte, arugula pesto aioli, moliterno pecorino, chili oil

**Beef Tartare** 42/dz

Bomba, chile oil, serrano zabaglione, fergasa

**Bomba Chicken Skewers** 32/dz

Taleggio, crispy basil

**Caprese Skewer** 32/dz

*Available Seasonally*  
Tomatoes, fior di latte, basil, sea salt, balsamic

**Polpetinni Della Nonna** 45/dz

Classic meatballs, sunday gravy, parmigiano reggiano, basil



## stations

**Oceano** 33/person

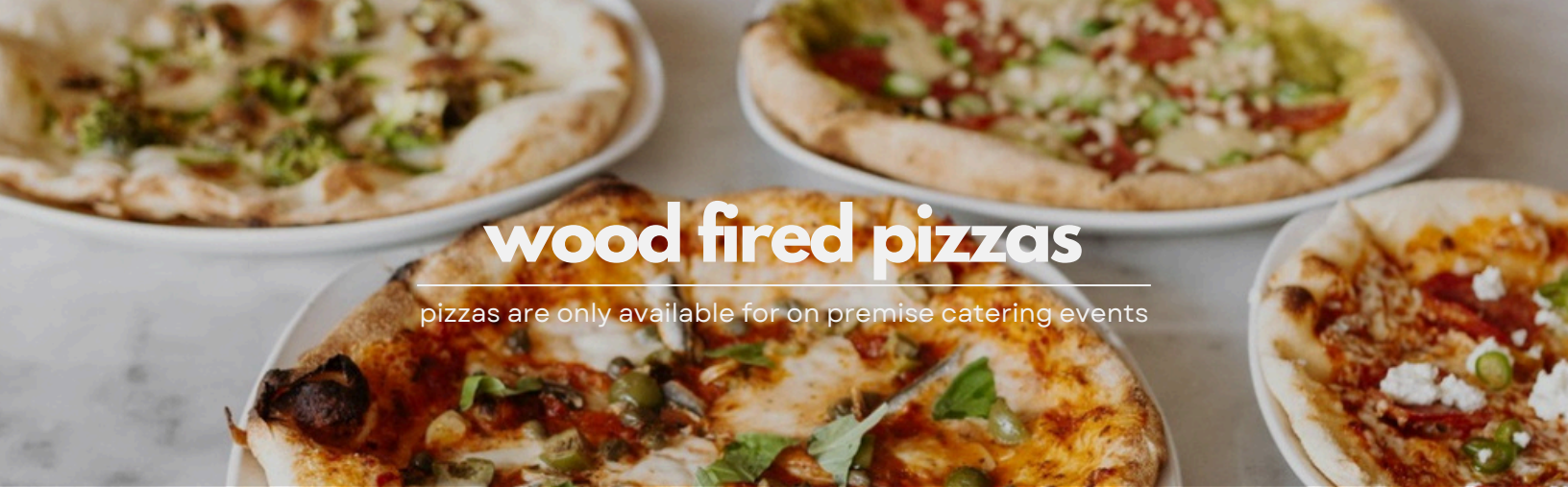
Chef's selection of chilled seafood with seasonal garnishes

**Antipasto** 17/person

Chef's selection of cured meats, imported cheeses, house preserves, crostini, grilled bread

**Dolce** 12/person

Chef's selection of miniature Italian desserts



# wood fired pizzas

pizzas are only available for on premise catering events

## Margherita

Herb olive oil, san marzano tomatoes, fior di latte, olive oil, sea salt, basil

*Dairy Free Option, Gluten Friendly Option & Vegan Option Available*

23

## De Niro

Red pepper sauce, fontina, mozzarella, prosciutto, arugula, serrano honey

*Dairy Free & Gluten Friendly Option Available*

24

## 887

Tomato sauce, sopressata, roasted red peppers, cacciatore sausage, mozzarella, fior di latte

*Dairy Free Option Available*

25

## Fungo

Mascarpone cream sauce, mozzarella, chilies, seasonal mushrooms, arugula, chili oil

24

## Pollo Verde

chicken thigh, pesto cream sauce, gorgonzola, chili, pancetta

24

## Vegano Fumato

rustic tomato sauce, mushrooms, asparagus, vegan ricotta, basil, smoked olive vinaigrette

22

## Calabrese

Spicy fig jam, boar sausage, mozzarella, pepperoncini, arugula

*Dairy Free Option Available*

24

## Moderni

N'duja, pepperoni, fior di latte, pecorino, rosemary honey

24



Pizzas can be made flatbread style for larger groups upon request

Seasonal chicken and vegan pizza options available upon request

**ALL PIZZA'S CAN BE MADE ON GLUTEN FRIENDLY CRUST FOR AN ADDITIONAL CHARGE**



# YARD BURGER

## sliders

**314** 52/dz

Fried chicken breast, dill pickle, butterleaf, yard sauce, Martin's rolls

**Veggie** 48/dz

Plant based mini patty dill pickle, butterleaf, yard sauce, Martin's rolls

**Yard Boy** 50/dz

Wagyu, cheddar, chili, mayo, lettuce, yard sauce, tomato bacon jam, Martin's rolls

**342** 46/dz

Wagyu beef, cheddar, pickle, lettuce, yard sauce, Martin's rolls

**Buffalo Chicken** 54/dz

Pickles, lettuce, blue cheese, yard sauce, Martin's rolls



## sides

**House Cut Fries** <sup>GF</sup> 4/person  
Ketchup & yard sauce

**Poutine** <sup>GF</sup> 8/person  
Local cheese curds, chicken gravy

**Dill Slaw** <sup>GF V</sup> 4/person  
Dill vinaigrette, cabbage, cotija cheese, carrot onion blend, fresh dill

**Mac & Cheese** <sup>V</sup> 6.5/person  
Bechamel, beer, cheese blend, preserved serrano chile

**Build Your Own Poutine** 14/person  
House cut fries, chicken gravy, wagyu chili, bacon, cheese curds, shredded cheddar, crispy onion, salsa





## tacos

Minimum order of 2 dozen

### Bravas 75/dz

Barbacoa beef short rib, potatoes, chorizo, fresno + maple crema, manchego, crispy onion, spicy salt, cilantro

### Al Pastor <sup>DF</sup> <sup>GF</sup> 52/dz

Slow roasted pork shoulder, pineapple, pickled onion

### Pescado 75/dz

Fried pickerel, jicama slaw, pickled red onion, fresno chile tartar sauce, cilantro

### Camarones 60/dz

Crispy shrimp, chipotle aioli, pico di gallo, lettuce, avocado

### Falafel <sup>GF</sup> <sup>V</sup> 55/dz

Pickled red cabbage, lettuce, avocado, black bean + corn salsa, vegan chili aioli

*Gluten Friendly Option Available*

### Pollo Roja <sup>GF</sup> 60/dz

Adobo chicken breast, romaine, tomatillo + poblano hot sauce, white onion, cotija



## sides

### Elote + Chips <sup>V</sup> 80/platter

Corn, mayo, sour cream, queso fresco, paprika, cilantro, tortilla chips

### Fresca Salad 8/guest

romaine, red cabbage, jicama, manchego, beefsteak tomato, cotija, black bean + corn salsa, cilantro, spicy salt, cucumber-jalapeno vinaigrette



## pass arounds

Minimum order of 2 dozen

### Mini Avocado Toast

24/dz

tomato, manchego, pumpkin seeds,  
house sourdough

### Boneless Wings

26/dz

*Choice of:*

salt + pepper

salt n' vinegar

buffalo sauce w/ blue cheese

### Mini Prime Rib Sliders

44/dz

slow roasted CAB ribeye,  
beer mustard, horseradish aioli,  
arugula, potato buns, au jus

### Popcorn Shrimp

28/dz

chipotle tartar sauce, dill, lime

### #44 Sloppy Joes

40/dz

Canadian wagyu beef, cheddar, pico de  
gallo, Ducky Dill's pickle potato bun

### Mini Grilled Cheese

30/dz

black forest ham, cheddar, provolone,  
tomato jam

### Cucumber Skewers

25/dz

citrus vinaigrette, marcond almond,  
chile salt



## smoothie samplers

Minimum order of 2 dozen

### Tropical Sunrise

28/dz

mango, pineapple, banana, coconut

### Jet Blue

28/dz

wild blueberry, pineapple, banana







## Ordering Process

We are available to accept catering orders Monday-Friday. Any catering orders received between Friday to Saturday will be responded to the following week.

All **catering requests** can be submitted here:

[https://portal.tripleseat.com/direct\\_bookings/z0y1v4fvpt0](https://portal.tripleseat.com/direct_bookings/z0y1v4fvpt0)

All **event inquiries** can be submitted here:

[https://academyhospitality.tripleseat.com/party\\_request/37500\\*%3FEvent%20Request](https://academyhospitality.tripleseat.com/party_request/37500*%3FEvent%20Request)

Please note there is a minimum order quantity indicated on select items.

## Delivery and Pickup

Delivery is available upon request within the city of Winnipeg for a \$25 delivery fee (subject to availability).

Prices are subject to change. Items may vary due to seasonal availability. Pickup is also available at no charge at Mottola Grocery.

Delivery within the buildings of 242 Hargrave Street, 223 Carlton Street is available at no charge with a minimum \$100 order.

Customer Responsibility: It is the customer's responsibility for ensuring someone is available to receive delivery orders or collecting pick-up orders at the designated time and location.

## Payment

Payment on all catering orders due 24 hrs prior to delivery or pickup.

We accept Visa, Mastercard, American Express. You will have access to pay directly via your guest portal.

## Packaging

All orders are packaged in disposable containers as standard. Clients may request orders to be plated on non-disposable boards and platters, subject to an additional rate of \$10 per platter. Non-disposable items must be returned within 24 hours to avoid additional charges.

## Lead Time

We ask that 48 hours notice is given for all orders to ensure the order can be fulfilled. More notice may be required for larger orders or during holiday seasons.

## Cancellation Policy

Catering food orders may be cancelled 72 hours in advance without penalty. A cancellation fee of 50% of the total order cost will be applied for orders cancelled less than 24 hours before the scheduled delivery or pickup time.

## Note on allergies

We offer menu items containing wheat, eggs, milk, shellfish, tree nuts, and/or peanuts. While precautions are taken to minimize cross-contamination, we cannot assure the safety of our products for individuals with allergies to these ingredients.



[www.academyhospitality.ca](http://www.academyhospitality.ca)



[@academy.hospitality](https://www.instagram.com/academy.hospitality)