

CATERING & EVENTS MENU



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 chillies, 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 ^{DF}

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 ^V

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

WRAPS

Cajun Chicken Caesar

Cajun chicken, romaine, caesar dressing, crostini

Turkey ^{DF}

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

Bistecca

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

Curry Cauliflower ^{VG}

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



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 ^{GF}

130 | 240

Capers, white wine, tomato,
lemon butter sauce

beef

Fillet Tagliata ^{GF}

175 | 335

Sliced, seared, served medium, arugula,
lemon vinaigrette

Add Cambozola Butter

10 | 20

Prime Roast Striploin ^{GF}

165 | 325

Served medium, gremolata,
roasted garlic butter, jus

pork

Pulled Pork ^{DF} ^{GF}

115 | 240

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

fish

Wild King Salmon ^{GF}

135 | 260

Lemon butter, dill, spinach

Risotto ^{GF}

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 ^{GF} ^V

65 | 120

Soft herbs, horseradish aioli
Vegan Option Available

Gnudi ^V

95 | 175

Broccolini, fontina, cream, breadcrumbs

Broccolini

50 | 95

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

Asparagus ^{GF} ^{VG}

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



THE MERCHANT KITCHEN X MOTTOLA GROCERY

FAMILY STYLE MENU

\$65 PER GUEST

STARTERS

SELECT 3 FOR THE TABLE

GRILLED CORN

elote style, queso fresco, chili powder, lime, cilantro, tortilla chips

TEMPURA SHRIMP

nori, black sesame, tentsuyu

NAGOYA WINGS

black pepper, ginger, brown sugar, soy

BABY BOK CHOY

black garlic sauce, crispy rice noodles, pickled shiitakes, chili crunch

QUESO FUNDITO

Oaxaca, chorizo, tequila, red + green chilies, corn tortillas

SALADS

SELECT 1 FOR THE TABLE

SUPERFOOD SALAD

chickpea, quinoa, broccoli, , feta, serrano chilies, cabbage, corn, edamame, pepitas, chia, chile lime dressing

WINTER SALAD

baby kale, preserved pear, beets, pickled red onion, cilantro, queso fresco, marcona almond, black garlic vinaigrette

ADD-ONS

TEMPURA LOBSTER TAIL

miso hollandaise

30/PP

HOKKAIDO SCALLOPS

green chile butter

22/PP

A5 MIYAZAKI WAGYU

secret jus

44/3OZ

MAINS

SELECT 4 FOR THE TABLE

STEAK SUYA

CAB striploin, spicy peanut crust, picked red onion, cilantro, "stew sauce"

GULF SHRIMP

green chile butter, truffle grits, manchego, trout roe

DAN DAN NOODLES

bok choy, broccoli, scallion, sweet pork, spicy Sichuan sauce, peanuts

KOREAN FRIED CHICKEN

bone in + brined, sweet chile sauce, soy syrup

RED RICE

curry, thyme, cilantro, chile crunch

BRUSSEL SPROUTS

squash, maple shoyu, crispy onion, sesame

KATSU

Chinese eggplant, nori, togarashi aioli, seaweed salad

ROASTED BEETS

black eyed peas, garlic, mint crema, lime

SWEETS

SELECT 2 FOR THE TABLE

MATCHA CAKE

preserved pear, white chocolate, sesame

SHUKU

coconut fritters, palm sugar, roasted mango, peanuts

COMPRESSED FRUITS

wild honey, mint, marcona almond

CHURROS

5 spice, chile chocolate

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 **V** 32/dz

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

Formaggio Fritto **V** 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 **V** 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



Pesche 28/dz

torched peach, ricotta, basil, white balsamic, chile salt, focaccia

Bresaola 33/dz

cured beef, bagna cauda sauce, black currant, arugula, pine nut, parmigiano reggiano, sourdough
Contains nuts, can be removed

Tartare Di Tonno 48/dz

bigeye tuna, pickled watermelon, bomba, chive, crostini

Pollo Cesare 32/dz

chicken skewer, parmigiano reggiano, puttanesca dressing, pancetta, lemon

Gamberi Serrano 56/dz

shrimp, serrano pesto, lemon, pecorino
Contains nuts

stations

Oceano 33/person

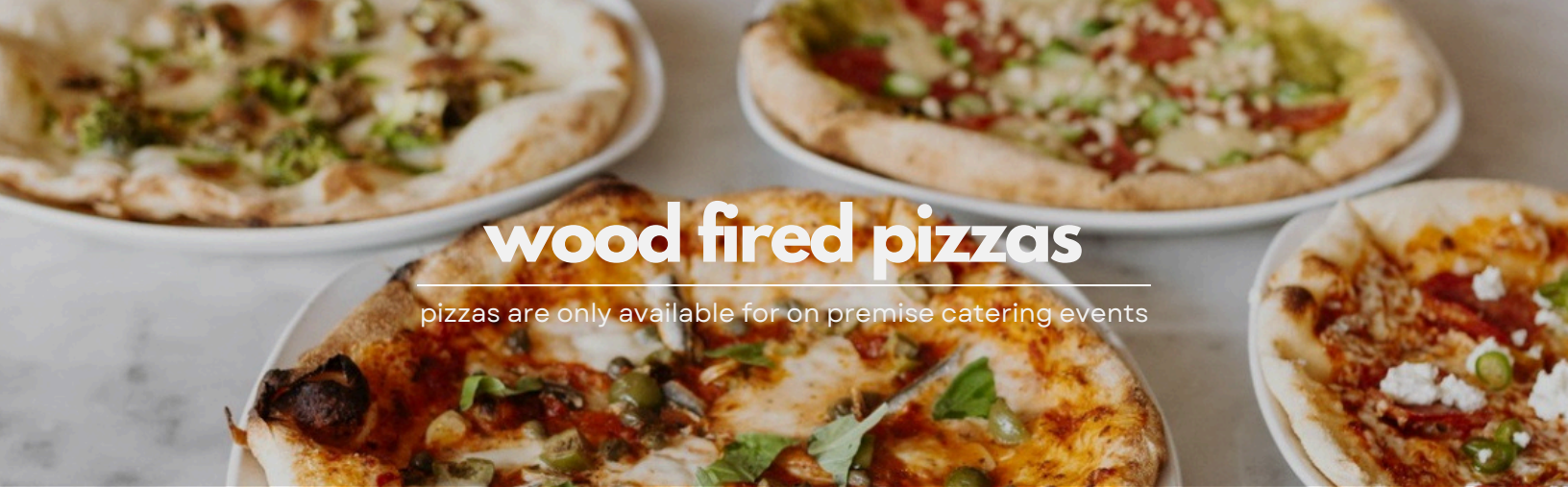
Chef's selection of chilled seafood with seasonal garnishes

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

De Niro

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

887

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

Fungo

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

Pollo Verde

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

Vegano Fumato

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

Calabrese

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

Moderni

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

23

24

25

24

24

22

24

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 ^{GF} 4/person
Ketchup & yard sauce

Poutine ^{GF} 8/person
Local cheese curds, chicken gravy

Dill Slaw ^{GF V} 4/person
Dill vinaigrette, cabbage, cotija cheese, carrot onion blend, fresh dill

Mac & Cheese ^V 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 ^{DF} ^{GF} 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 ^{GF} ^V 55/dz

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

Gluten Friendly Option Available

Pollo Roja ^{GF} 60/dz

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



sides

Elote + Chips ^V 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

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

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

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