



**Academy**  
HOSPITALITY  
**CATERING & EVENTS  
MENU**

# downtown breakfast

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## SUNRISE SELECTIONS

Minimum order - 8 people

### Fresh Fruit <sup>GF</sup> <sup>VG</sup> 6/pp

chef's selection chopped season fruit

### Parfait <sup>GF</sup> 8/pp

Greek yogurt, house jam, chopped fruit, toasted coconut, granola

### Bake Shop Platter 8/pp

chef's offering of hand-crafted pastries served with jam and whipped butter

### Continental Breakfast 15/pp

hand crafted pastries, fresh fruit, parfaits, power bars

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## BREAKFAST WRAPS

*dairy free option available*

### Denver 11

scrambled egg, smoked ham, chives, white cheddar, whole wheat tortilla

### Florentine <sup>V</sup> 11

scrambled egg, spinach, mushrooms, parmigiano reggiano, whole wheat tortilla

### TLT Wrap 11

scrambled egg, turkey bacon, tomato, arugula, feta, spinach tortilla

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## BREAKFAST SANDWICHES

### Café Classic Sandwich 11.5

cheddar scone, fried egg, bacon, provolone, chipotle aioli

### Avocado Toast <sup>V</sup> 11.5

sliced avocado + spread, feta, tomato jam, multigrain sourdough

**ALL SANDWICHES + WRAPS CAN BE MADE  
ON GLUTEN FREE BREAD FOR \$2**

## hot breakfast

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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



## breakfast drinks

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Oasis Apple Juice 2.5

Oasis Orange Juice 2.5

Coffee + Tea Station 5



# fresh salads

## Portion Guide:

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

**Big Green Salad** GF S M L  
45 | 85 | 130

arugula, spinach, romaine, cucumber, pickled fennel, feta, dill, honey mustard vinaigrette  
*dairy free & vegan option available*

**Classic Caesar** S M L  
42 | 80 | 125

romaine hearts, bacon, crispy capers, parmigiano reggiano, lemon, pepperoncini dressing  
*gluten friendly & vegan option available*

**Dea Verde Salad** GF VE S M L  
45 | 85 | 130

artisan greens, arugula, cucumber, pickled green beans, pistachio, basil, broccoli, white balsamic dressing

**Superfood Salad** GF S M L  
50 | 95 | 150

chickpeas, quinoa, edamame, red onion, feta, corn, pumpkin seeds, chile lime vinaigrette  
*vegan option available*

**Late Harvest Salad** GF V S M L  
45 | 85 | 130

beets, butternut squash, goat cheese, arugula, spinach, pickled red onion, pumpkin seeds, giardiniera vinaigrette

## salad add ons

**Roasted Chicken Breast** 6/pp  
*3oz per person*

**Seared Tuna** 11/pp  
*4oz per person*

**Garlic Butter Shrimp** 9/pp  
*3oz per person*



# sandwich + wrap platters

CHOOSE 4 | \$15/PERSON

## SANDWICHES

### Italian Sub

fennel salami, turkey, provolone, tomato jam, pesto aioli, arugula, sourdough roll

### Muffaletta

mortadella, sopressata, provolone, giardiniera, olive tapenade, focaccia

### BLT <sup>DF</sup>

honey ham, house bacon, tomato, romaine, spicy mayo, multigrain sourdough

### Chicken Salad <sup>DF</sup>

chipotle aioli, pickles, romaine, multigrain sourdough

### Dagwood Sub

shaved turkey, smoked beef, cheddar, tomato, lettuce, chili mayo, honey mustard, sourdough roll

### Veg <sup>V</sup>

broccoli, red peppers, artichoke spread, brie, arugula, focaccia  
*vegan option available*

## WRAPS

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

truffle aioli, tomato, spinach, arugula, whole wheat tortilla

### KFC

Korean fried chicken, sweet chile mayo, sweet soy, slaw, spinach tortilla

### Tuscan Caesar

roasted chicken, baby kale, romaine, crispy capers, parmigiano reggiano, pepperoncini dressing, spinach tortilla

### Tuna Salad <sup>DF</sup>

olive, pickled green bean, arugula, whole wheat tortilla

### Caprese <sup>V</sup>

tomato, goat cheese, pickled red onion, pesto aioli, romaine, spinach tortilla

### Mezze <sup>V</sup>

hummus, smoked olive, alfalfa sprouts, feta, tomato, spinach, whole wheat tortilla  
*vegan option available*

## boxed lunches

Minimum order - 12 lunches | \$22/lunch

SELECT 2 VARIETIES FROM OUR SANDWICH AND WRAP SELECTION

SELECT 1 SIDE:

House potato chips

Local tortilla chips

with pico di galo

Fresh Fruit

Signature chocolate chip + sea salt cookie

Dea Verde Salad +\$2

artisan greens, arugula, cucumber, pickled green beans, pistachio, basil, broccoli, white balsamic dressing

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

# snacks

Serves 10 people  
Additional half platters available

## Antipasto 175/platter

Chef's selection of cured meats, imported cheeses, pickles, preserves, crostini, house bread  
*gluten friendly option available*

## Premium Antipasto Enhancement +25/platter

Classic Antipasto with fresh + dried fruit, nuts

## Formaggio 165/platter

aged white cheddar, brie, 6 month manchego, gorgonzola dolce, provolone, crackers, bread, pickles, preserves  
*gluten friendly option available*

## Chips & Dips 70/platter

local tortilla chips, house kettle chips, seasonal salsa, caramelized onion dip  
*gluten friendly option available*

## Hand Crafted Breads 40/platter

sourdough, focaccia, French baguette, whipped butter, olive oil + balsamic  
*vegan option available*

## Crudites 50/platter

seasonal vegetables, chef's selection of dip  
*vegan option available*

## Mezze Platter 140/platter

pita, focaccia, crostini, tzatziki, hummus, roasted red pepper spread, smoked olives, pickled red onion

# cold passed appetizers

Minimum order of 2 dozen

## Prosciutto Di Parma 30/dz

citrus ricotta, white balsamic, grilled fergasa

## Chilled Prawns <sup>DF</sup><sup>GF</sup> 59/dz

classic cocktail sauce

## Bruschetta <sup>V</sup> 28/dz

tomato, onion, garlic, parsley, lemon, parmigiano reggiano, sourdough  
*dairy free option available*

## Antipasto Skewers <sup>GF</sup> 38/dz

sopressata, fontina, smoked olive, grape tomato, bomba honey

## East Coast Oysters <sup>DF</sup><sup>GF</sup> 40/dz

red wine mignonette, lemon

## Tuna Crudo <sup>DF</sup><sup>GF</sup> 38/dz

sweet soy, spicy mayo, trout roe, furrikake, kettle chips

## Prosciutto Melone <sup>DF</sup><sup>GF</sup> 28/dz

compressed melon, prosciutto di parma, basil

## Beef Tartare 42/dz

dill pickle, capers, spicy mustard, chive, pecorino, sourdough  
*gluten friendly option available*

## San Marzano Tomato Jam <sup>V</sup> 29/dz

ricotta, balsamic reduction, pumpkin seeds, sea salt, sourdough  
*gluten friendly option available*

## Fried Beets <sup>GF</sup><sup>VG</sup> 24/dz

togarashi, sweet chile, peanuts

## Beet Tartare <sup>GF</sup><sup>VG</sup> 26/dz

preserved mustard seed, hummus, chive, house kettle chips



# hot passed appetizers

Minimum order of 2 dozen

## sliders

**314** 52/dz  
fried chicken breast, dill pickle, lettuce,  
yard sauce

**Veggie** 48/dz  
plant-based patty, dill pickle, lettuce,  
yard sauce

**Yard Boy** 50/dz  
Canadian wagyu, cheddar, chili,  
yard sauce, lettuce, tomato jam

**342** 46/dz  
Canadian wagyu, cheddar, pickle,  
lettuce, yard sauce

**The Cheeseburger** 49/dz  
Canadian wagyu, double cheddar,  
caramelized onion, pickle, truffle aioli

## skewers

**Beef Tenderloin** GF 40/dz  
chimichurri, spicy mayo

**Sweet Chile Chicken** DF GF 32/dz  
togarashi, ginger pickles

**Suya** GF 40/dz  
hot peanut crusted beef, pickled  
red onion, cilantro yogurt

**Coconut Shrimp** DF 48/dz  
mango sauce, furrikake

**A5 Japanese Wagyu** DF GF 75/dz  
sear rare, sweet soy glaze, chile salt



# Academy Hospitality Signatures

## Country Fried Chicken Strips 33/dz

Alabama white sauce, chives  
Add Caviar

28/dz

## Spring Rolls <sup>ve</sup> 33/dz

mushroom, edamame, sweet chile sauce

## Nagoya Wings <sup>DF</sup> 25/dz

soy, brown sugar, mirin, ginger, black pepper

## Arancini <sup>v</sup> 33/dz

wild mushrooms, goat cheese, pecorino,  
truffle aioli, crispy basil

## Mac + Cheese Bites <sup>v</sup> 40/dz

white cheddar, chives, shaved truffle

## Korean Fried Chicken Strips 35/dz

soy syrup, sweet chile sauce

## Nonna's Meatballs 33/dz

Sunday gravy, parmigiano reggiano, basil

## Lamb Meatballs 36/dz

rose sauce, mint pesto, ricotta salata

## Lamb Chops <sup>DF</sup> <sup>GF</sup> 65/dz

slow roasted to medium, balsamic reduction,  
pistachio pesto

## Haloumi Katsu <sup>v</sup> 28/dz

panko breaded, tomato jam

## Sea Scallops <sup>GF</sup> 48/dz

porcini crust, miso butter, tobiko

## Polenta <sup>GF</sup> 29/dz

eggplant caponata, parmigiano reggiano,  
basil

## DanDan Noodles "Take Out" <sup>DF</sup> 55/dz

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

*vegan option available* 50/dz

## Korean Fried Maitake <sup>v</sup> 32/dz

soy syrup + sweet chile sauce  
*vegan option available*

Minimum order of 2 dozen



# hot entrees



half | full

half order 10-12  
full order 20-25

## chicken

**Parmigiano** 140 | 240

hand breaded chicken cutlet, mozzarella, Sunday gravy, parmigiano reggiano

**Picatta** <sup>GF</sup> 130 | 235

capers, tomato, white wine, lemon butter sauce

**Korean Fried Chicken** 48/10 Pieces

bone in + brined, Korean style dredge, sweet chile sauce, soy syrup

**Rotisserie** <sup>GF</sup> 100 | 190

bone in + cut into 10 pieces, homestyle gravy

**Classic Cordon Bleu** 145 | 260

gruyere, black forest ham, panko breadcrumbs, chicken jus

## beef

**Braised Short Rib** <sup>DF</sup> 125 | 220

chipotle sauce, crispy onion, chimichurri

**Roast Striploin** <sup>GF</sup> 175 | 330

herbal butter, wild mushrooms, au jus

**Homestyle Meatloaf** <sup>DF</sup> 120 | 220

house bacon, San Marzano tomato glaze, caramelized onion sauce

**Filet Mignon** <sup>DF</sup> <sup>GF</sup> 225 | 415

butcher's spice rub, red wine reduction, truffle jus

## fish

**Manitoba Pickerel** <sup>DF</sup> 130 | 240

choice of pan roasted or battered + crispy, chipotle tartar sauce, chives

**King Salmon** <sup>GF</sup> 140 | 250

spinach, lemon, white wine, dill butter

**Arctic Char** <sup>GF</sup> 135 | 255

herbal butter, preserved mustard seed

<sup>DF</sup> Dairy Free <sup>GF</sup> Gluten Friendly <sup>V</sup> Vegetarian <sup>VG</sup> Vegan



# pasta

half | full

half order 10-12  
full order 20-25

## Rigatoni 105 | 200

beef ragu, red wine, San Marzano tomato, arugula, pecorino romano

## Spaghetti 105 | 175

veal bolognese, Sunday gravy, parmigiano reggiano

## Vegetarian Spaghetti **V** 90 | 170

eggplant + squash capaonata, spinach, Sunday gravy, parmigiano reggiano

## Mac + Cheese **V** 85 | 150

tubeti, New Bothwell cheddar, truffle butter, bechamel

## Cassarece Rosso **V** 90 | 160

fresh + sundried tomatoes, red onion, capers, basil, roasted garlic, parmigiano reggiano, EVOO

## Pappardelle ai Funghi 90 | 170

mushrooms, roasted garlic, white sauce, chives, pecorino, herbal breadcrumbs

*with chicken* 100 | 185

## Wagyu Lasagna 100 | 190

beef Bolognese, mozzarella, tomato sauce, parimgiano reggiano

## Veggie Lasagna **V** 85 | 165

mushrooms, spinach, eggplant, zucchini, rose sauce, fior di latte

**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

## New Potatoes **DF GF** 55 | 100

spicy mayo, chimichurri

## Red Rice **GF VG** 50 | 90

curry, thyme, cilantro, chile crunch

## Risotto **V** 60 | 110

cacio e pepe style

## Seasonal Vegetables **GF VG** 50 | 90

chef's selection

## Cauliflower + Brocollini **GF** 55 | 100

herbal butter, lemon

## Rainbow Carrots **GF** 50 | 90

maple chile glaze, feta

## Corn **GF** 60 | 110

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

## Dan Dan Sprouts **VG** 60 | 100

brussel + bean sprouts, crispy tofu, peanuts, spicy Sichuan sauce

# stations

Minimum order of 12 people

Stations are only available for  
Premium & Full Service Catering Events



## Grazing Station 15/PP

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

*Gluten Friendly Option Available*

## Antipasto 18/PP

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

## BBQ Station 33/PP

Pulled pork, smoked brisket, fried chicken, chef's selection of sauces, potato salad, coleslaw, southwest salad, sourdough rolls

## Comfort Food Station 33/PP

meatballs, mac + cheese, fried chicken, wagyu sliders, big green salad, garlic bread

## Wheel of Parmigiano 20/PP

*choice of...*

cacio e pepe	20/PP
carbonara	24/PP
quattro formaggio	21/PP
mushroom risotto	21/PP

*add truffles* 10/PP

## Taco Bar 25/PP

corn tortillas, lettuce, queso fresco, pico di galo, refried beans, hot sauces.  
*with your choice of 2 proteins...*

<i>pork carnitas</i>	GF
<i>chicken tinga</i>	GF
<i>carne asada</i>	GF
<i>crispy shrimp</i>	
<i>falafel</i>	GF VG

## Carving Station

hand crafted roasts with paired sauces, garnishes and bread.

*Choice of...*

CAB Beef Tenderloin	32/PP
English Cut CAB Prime Rib	29/PP
Classic Beef Wellington	38/PP
Lamb Wellington	30/PP

## Oyster Bar 20/PP

Chef's offering of fresh east + west coast Canadian oysters, paired with citrus, mignonette and assorted sauces

## Premium Raw Bar 40/PP

fresh east + west coast Canadian oysters, prawn cocktail, tuna tartare, cold smoked salmon, caviar, citrus, assorted sauces + condiments

*Add poached Canadian lobster* +20/PP  
*Add Nobble Ossetra Caviar* +155/30g

## Dolce Station 14/PP

Chef's selection of miniature Italian desserts



# sweets

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mini | full

**Chocolate Chip +  
Sea Salt Cookies** 24/dz | 36/dz

**White Chocolate +  
Pistachio Cookies** 24/dz | 36/dz

**Torta Caprese  
Brownies** 30/dz | 50/dz

**Cupcakes** 36/dz  
Chef's selection

**Macarons** 38/dz  
Chef's selection

**Mini Cheesecake** 38/dz  
Chef's selection

**Fruit Tarts** 34/dz  
seasonal selection

**Dessert Platter** 14/PP  
Offering of our signature +  
custom mini desserts



# beverages

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

# other

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**Disposables** 1/person  
Plates, napkins, cutlery,  
serving utensils

**Delivery** 25

# Academy

HOSPITALITY

## CATERING & EVENTS MENU FOOD HALL PACKAGE



*gusto north*  
ITALIAN FOOD

**YARD**  
BURGER

THE *Good* FIGHT  
TACO



# 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

**Seared Scallops** DF GF 59/dz

Prosciutto, pickled fennel, aioli, basil

**Pane Fritto** 🌱 20/dz

Roasted garlic butter, pecorino

**Pollo Parmigiano** GF 33/dz

Mini chicken cutlet, mozzarella, tomato sauce, Parmigiano Reggiano

**Bistecca** GF 48/dz

CAB tenderloin, gorgonzola, salsa verde  
*dairy free option available*

**Arancini** 🌱 42/dz

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

**Bomba Chicken Skewers** GF 32/dz

Taleggio, crispy basil  
*dairy free option available*

**Caprese Skewer** GF 🌱 32/dz

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

**Polpetinni Della Nonna** 45/dz

Classic meatballs, sunday gravy, parmigiano reggiano, basil



**Bresaola** 33/dz

cured beef, bagna cauda sauce, black currant, arugula, pine nut, parmigiano reggiano, sourdough  
*contains nuts, can be removed*  
*gluten friendly option available*

**Tartare Di Tonno** 48/dz

bigeye tuna, pickled watermelon, bomba, chive, crostini  
*gluten friendly option available*

**Pollo Cesare** 32/dz

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

**Gamberi Serrano** GF 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 V 23

Herb olive oil, san marzano tomatoes, fior di latte, olive oil, sea salt, basil  
*dairy free option available*

## De Niro 24

Red pepper sauce, fontina, mozzarella, prosciutto, arugula, serrano honey  
*dairy free option available*

## 887 25

Tomato sauce, sopressata, roasted red peppers, cacciatore sausage, mozzarella, fior di latte  
*dairy free option available*

## Fungo V 24

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

## Pollo Verde 24

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

## Impostore VG 22

cauliflower puree, smoked oyster mushrooms, vegan ricotta, breadcrumbs, chive, chili oil

## 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 upon request

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

## sliders

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**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

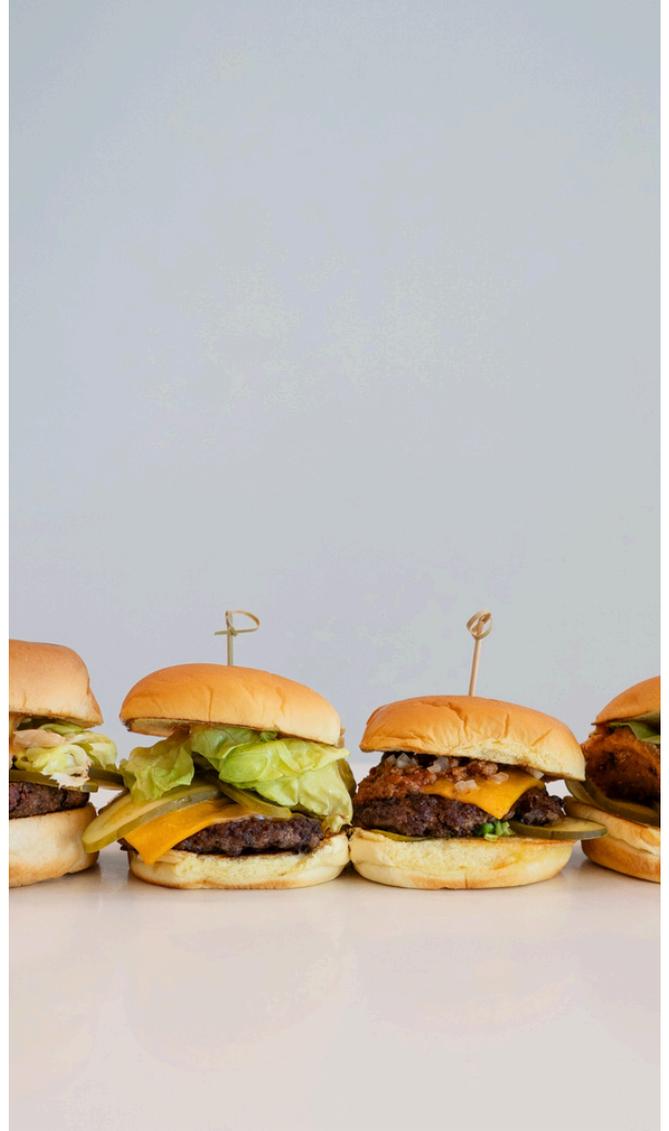
Wagyu, cheddar, chili, mayo, lettuce, yard sauce, tomato bacon jam, Martin's rolls

**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

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**House Cut Fries**  4/person  
Ketchup & yard sauce

**Poutine**  8/person  
Local cheese curds, chicken gravy

**Dill Slaw**   4/person  
Dill vinaigrette, cabbage, cotija cheese, carrot onion blend, fresh dill

**Mac & Cheese**  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, freso + 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, freso chile tartar sauce, cilantro

### Camarones 60/dz

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

### Falafel GF VG 55/dz

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

### 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 V 8/guest

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



# TEAM SANDWICH PLATTERS

Choose 4 options for your platter

\$16 per person

## THE 44 SIGNATURES

### ITALIAN

prosciutto cotto, capicola, coppa, provolone, chopped greens, vino vinaigrette, Calabrian chile + honey aioli

### BIG GAME DF

seared yellowfin tuna, slaw, spicy mayo, miso dressing, pickled vegetables, cilantro

### CLUB

smoked turkey, black forest ham, white cheddar, tomato, arugula, avocado spread, garlic aioli

### CAJUN CALI CESAR

blackened chicken, aged Manchego, baby kale, avocado, crispy capers, creamy garlic + pepperoncini dressing

### A-L-T V

avocado, cucumber, lettuce mix, tomato jam, whipped feta, chile aioli, sea salt

## BACK TO BASICS

### HAM + CHEESE

black forest ham, white cheddar, mayo, lettuce

### TURKEY DF

tomato, garlic aioli, lettuce

### VEGGIE V

tomato, cucumber, pickled red onion, cream cheese, dill

### SMOKED BEEF

horseradish aioli, provolone, arugula

### CLASSIC CHICKEN SALAD DF

tomato, lettuce, pickle



CLUB



A-L-T



ITALIAN



CAJUN CALI CESAR



BIG GAME

## PASSED APPETIZERS

Minimum 2 dozen

### MINI GRILLED CHEESE V 30/dz

provolone, white cheddar, tomato jam, sourdough

### CRISPY FIOR DI LATTE V 36/dz

panko breaded fresh mozzarella, Sunday gravy, pesto aioli

### BAHN MI SLIDERS DF 44/dz

seared yellowfin tuna, pickled vegetables, spicy mayo, cilantro, Martin's party rolls

### SCHNITZEL BITES 30/dz

panko breaded chicken breast, remoulade, parmigiano reggiano, dill

### AVOCADO BRUSCHETTA V 25/dz

avo spread, tomato, feta, pickled serrano chilies, sourdough

### CHEESESTEAK SLIDERS 44/dz

smoked beef, roasted peppers, pickled red onion, horseradish aioli, provolone

### FRIED TOFU SKEWERS VG 30/dz

garlic aioli, black sesame, cilantro

### CAESAR SKEWERS 34/dz

blackened chicken, pepperoncini dressing, manchego, arugula

## TEAM SALADS

### Portion Guide

Small: 6-8  
Medium: 15-18  
Large: 25-30

SML MED LRG

### CHOPPED GF V 42/80/125

baby kale, spinach, radicchio, apple, avocado, pepperoncini, pistachio, feta, chickpea, white balsamic vinaigrette

### SOBA NOODLE SALAD GF V 40/75/118

edamame, pickled vegetables, carrot, cabbage, chile lime dressing, sesame, herbs

### CRISPY SLAW GF VG 38/72/120

red & napa cabbage, onion, peppers, chilies, dill vinaigrette

### CALI CAESAR V 42/80/125

romaine, baby kale, Manchego, sourdough croutons, crispy capers, avocado, creamy roasted garlic dressing

## PROTEIN ADD-ONS

BLACKENED CHICKEN 7/PP

PANKO CRUSTED CHICKEN 8/PP

SEARED TOFU 4/PP

SEARED TUNA 11/PP



## TEAM SNACKS

### CHARCUTERIE

16/PP

sliced meats, cheeses, house preserves, crostinis, bread

### HOUSE KETTLE CHIPS GF V

4/PP

caramelized onion dip

### BUILD YOUR OWN SANDWICH STATION 14/PP

smoked turkey, chicken, beef, salami, cheese, pickles, lettuce, tomato, house sauces, fresh assorted buns

### SMOOTHIES GF VG

7/PP

assortment of fresh smoothies in 8oz portions



## SWEETS

mini | full

### SIGNATURE CHOCOLATE CHIP COOKIES

24/dz | 36/dz

### WHITE CHOCOLATE + PISTACHIO COOKIES

24/dz | 36/dz

### TORTA CAPRESE BROWNIES

30/dz | 50/dz



## 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)