



Academy
HOSPITALITY
**CATERING & EVENTS
MENU**

downtown breakfast

SUNRISE SELECTIONS

Minimum order - 8 people

Fresh Fruit ^{GF} ^{VG} 6/pp

chef's selection chopped season fruit

Parfait ^{GF} 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

BREAKFAST WRAPS

dairy free option available

Denver 11

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

Florentine ^V 11

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

TLT Wrap 11

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

BREAKFAST SANDWICHES

Café Classic Sandwich 11.5

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

Avocado Toast ^V 11.5

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

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

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



breakfast drinks

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 ^{DF}

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

Chicken Salad ^{DF}

chipotle aioli, pickles, romaine, multigrain sourdough

Dagwood Sub

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

Veg ^V

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

WRAPS

Turkey ^{DF}

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 ^{DF}

olive, pickled green bean, arugula, whole wheat tortilla

Caprese ^V

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

Mezze ^V

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 ^v

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 ^{DF GF}

59/dz

classic cocktail sauce

Bruschetta ^v

28/dz

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

Antipasto Skewers ^{GF}

38/dz

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

East Coast Oysters ^{DF GF}

40/dz

red wine mignonette, lemon

Tuna Crudo ^{DF GF}

38/dz

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

Prosciutto Melone ^{DF GF}

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 ^v

29/dz

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

Fried Beets ^{GF VG}

24/dz

togarashi, sweet chile, peanuts

Beet Tartare ^{GF VG}

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  40/dz
chimichurri, spicy mayo

Sweet Chile Chicken   32/dz
togarashi, ginger pickles

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

Coconut Shrimp  48/dz
mango sauce, furikake

A5 Japanese Wagyu   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 **ve** 33/dz

mushroom, edamame, sweet chile sauce

Nagoya Wings **DF** 25/dz

soy, brown sugar, mirin, ginger, black pepper

Arancini **v** 33/dz

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

Mac + Cheese Bites **v** 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 **DF GF** 65/dz

slow roasted to medium, balsamic reduction,
pistachio pesto

Haloumi Katsu **v** 28/dz

panko breaded, tomato jam

Sea Scallops **GF** 48/dz

porcini crust, miso butter, tobiko

Polenta **GF** 29/dz

eggplant caponata, parmigiano reggiano,
basil

DanDan Noodles "Take Out" **DF** 55/dz

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

vegan option available 50/dz

Korean Fried Maitake **v** 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 ^{GF} 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 ^{GF} 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 ^{DF} 125 | 220

chipotle sauce, crispy onion, chimichurri

Roast Striploin ^{GF} 175 | 330

herbal butter, wild mushrooms, au jus

Homestyle Meatloaf ^{DF} 120 | 220

house bacon, San Marzano tomato glaze, caramelized onion sauce

Filet Mignon ^{DF} ^{GF} 225 | 415

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

fish

Manitoba Pickerel ^{DF} 130 | 240

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

King Salmon ^{GF} 140 | 250

spinach, lemon, white wine, dill butter

Arctic Char ^{GF} 135 | 255

herbal butter, preserved mustard seed

^{DF} Dairy Free ^{GF} Gluten Friendly ^V Vegetarian ^{VG} 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...

pork carnitas GF
chicken tinga GF
carne asada GF
crispy shrimp
falafel 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

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

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 1/person
Plates, napkins, cutlery,
serving utensils

Delivery 25

Academy

HOSPITALITY

CATERING & EVENTS MENU FOOD HALL PACKAGE

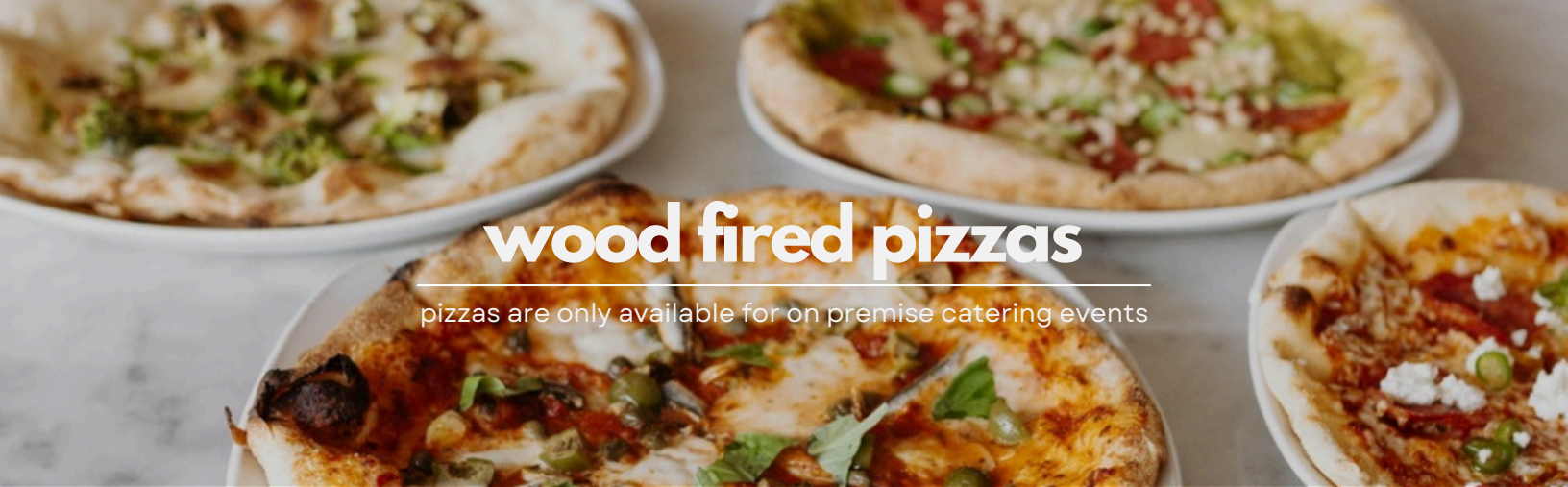


gusto north
ITALIAN FOOD

YARD
BURGER

THE *Good* FIGHT
TACO





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 VF 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

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  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

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)