



Burman University Catering is committed to providing affordable catering services for your special events.

Many styles of catering services are available.

Please contact our office for other menu selections and pricing.

From Our Bakery

Minimum one dozen.

Freshly Baked Danish Pastries, Croissants, Muffins and Scones Served with Creamy Butter and Fresh Fruit Preserves.	\$5.99
House Baked Breakfast Loaves Slices of Chocolate Marble, Banana, and Lemon.	\$8.99
Fondant-Glazed Cinnamon Buns	\$9.50
Assorted Freshly Baked Donuts	\$9.50
House-made Cookies 2 oz. Cookies, Freshly Baked in House.	\$13.50

Breakfast Enhancements

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Add to your breakfast selection. Choose any one from the selection below.	\$13.90
Buttermilk Pancakes	
Belgian Waffles	
French Toast	
French Toast Sticks	

Veggie Breakfast Bacon Veggie Breakfast Sausage

Scrambled Eggs with Green Onions and Cheese Cheese and Spinach Omelet Egg Muffin Sandwich Vegetarian Egg Frittata Boiled Eggs

Chili Potatoes Bites
Seasoned Tater Tots
Mini Potato Pancakes
Potato Triangle Patties
Seasoned Diced Hashbrowns

Sliced Seasonal Fresh Fruit Fresh Fruit Smoothie Choice of Strawberry, Banana or Mango.



Breakfast Buffets

Priced per person.

The Canadian Continental Chilled Fruit Juices Freshly Baked Muffins, Fruit Danish, Croissants and Turnovers Creamery Butter and Fresh Fruit Preserves Seasonal Fresh Fruit Salad and Assorted Yogurt Assortment of Granola Bars Assorted Decaffeinated Teas	\$2.00
The Health Nut Chilled Fruit Juices Assorted Yogurt and Granola Parfaity Seasonal Fresh Sliced Fruit Cottage Cheese Freshly Baked Low-Fat Muffins Assorted Decaffeinated Teas	\$2.00
The Burman Classic Chilled Fruit Juices Seasonal Fresh Fruit Salad and Assorted Yogurt Choice of one of the following protein selections: Veggie Breakfast Bacon Veggie Breakfast Sausage	\$2.00
Choice of one of the following egg selections: Scrambled Eggs with Green Onions and Cheese Cheese and Spinach Omelet Egg Muffin Sandwich Vegetarian Egg Frittata Boiled Eggs	

Sauteed Mushrooms Home-style Potatoes Freshly BAked Muffins, Fruit Danish and Croissants Assorted Decaffeinated Teaa



Breaks

All-Day Specialty Breaks

\$12.95 per person

River Run Break Fruit Skewer Granola Bar Assorted Mini Yogurt Bottled Water

Get Them to the Greek Basket of Grilled Pita Chips and Corn Chips House-made Hummus and Creamy Spinach Dip Fresh Salsa Sour Cream

Chocolate Delight
Freshly Baked Assorted Cookies
Sliced Chocolate-Dipped Marble Loaf
White and Dark Chocolate Dipped Strawberries

Say Cheese Domestic Cheese Display Crackers and Biscuits Red Flame Grapes and Sliced Melon

Citrus Frenzy Zesty Lemon Tarts Freshly Sliced Cranberry Lemon Loaf Pink Lemonade

Chips and Dip Nacho Chips with Salsa and Sour Cream Potato Chips with Herb and Garlic Dip Fresh Vegetable Crudites with Dill Dip

Sandwich Tray A Variety of Quartered Sandwiches (Four Quarters Per Guest)

Seasonal Fresh Fruit Tray An Assortment of Sliced Fresh Fruit





Reception Enhancements

\$17.95 per person

Hot Hors d'Ouevres Chefs Choice of Assorted Hors d'Ouevres Greek Spanakopita Mini Samosas Jalapeno Poppers Battered Mushrooms Breaded Broccoli Cheddar Bites Golden Mozzarella Sticks Mini Quiche Thai Vegetable Spring Rolls

Cold Hors d'Ouevres Chefs Choice of Assorted Cold Canapes Crudites of Fresh Vegetables Assorted Cheese and Crackers Tray Herbed Brie and Roasted Pecans Fresh Seasonal Fruit



Priced per person. \$12.95

Business Lunch (based on two half-sandwiches per guest)

Chef's Daily Soup Creation
Market Garden Mixed Greens with Assorted Dressings
Potato Salad
Pickle and Olive Tray
Assorted Cut Sandwiches
Chef's Selection of Assorted Desserts
Assorted Decaffeinated Teas

Tuscany in Alberta

Italian Wedding Soup
Freshly Baked Cheesy Bread Sticks
Market Garden Greens with Italian Vinaigrette
Chicken Parmesan with Tomato Ragout
Chef's Choice of Pasta with Delicious Sauce
Roasted Balsamic Vegetables
Assorted Cakes
Assorted Decaffeinates Teas





Homesteader Lunch Buffet

Priced per person.

\$12.95



Baby Potato Salad

Traditional Greek Salad

White and Purple Coleslaw

Your choice of any two of the following:

Sweet and Sour Chicken Breast

Chicken Parmesan

Chicken Breast with Creamy Sundried Tomato Sauce

Beef Stroganoff

Baked Meat Balls with Marinara Sauce

Cheese and Spinach Cannelloni with Chevre and Herb Cream OR Marinara Sauce

Cheese Tortellini with Creamy Basil Sauce

Warm Vegetable Medley

Your Choice of Rice or Potatoes

Freshly Baked Rolls with Creamery Butter

Seasonal Fresh Sliced Fruit

Assorted Squares and Tartlettes

Assorted Decaffeinated Teas





Flavours From Mumba?

Priced per person.

\$12.95

Your choice of any two of the following selections:

Butter Chicken OR Chicken Curry Beef Vindaloo Aloo Matar Paneer Butter Masala Masala Roasted Cauliflower

Your choice of any one of the following selections:

Cumin Rice Yellow Rice Mixed Vegetable Pulao

Chole Masala

Your choice of any one of the following selections:

Plain/Butter Naan Garlic Butter Naan

Gulab Jamun (Dessert)





Beverages

Assorted Caffeince Free Herbal Teas

Cinnamon Apple, Mint, Chamomile, Peppermint, Orange, Lemon, Orange Pekoe

Bottled Juice Assorted Flavours

Soft Drinks Assorted Flavours, Caffeine Free

Bottled Water 591 mL







Classic Fare | CATERING

