

LOCAL, FRESH, NATURAL

DIVERSITY

 catering



CATERING MENU

As culinary artists deeply committed to sustainability, our menus are heavily influenced by the seasons and local availability.

We cook only fresh, natural foods, inspired by cuisines from around the world.

We strive to use natural ingredients and take pride in supporting local farmers and businesses.

We source the freshest local ingredients available to celebrate the bounty of each season and enhance the quality of our catering service.

We have an incredible network of food suppliers, including access to a tremendous variety of organic meats, sustainable seafood, and local produce.

We work closely with Ocean Wise to ensure that all of our seafood choices adhere to environmental and sustainable standards.

It is with the utmost respect to our farmers and purveyors that we prepare and serve the food they work so hard to produce with the highest integrity. Our menus are created from the fruits of their labour.

If you would like something that is not on this menu, just ask! We are happy to dream up something new and exciting to meet your needs. Prices will vary depending on the season.

We carefully prepare your meals with mindfulness and intention every time, and artfully present it to complement the atmosphere of your event. Diversity's team will work directly with you to create a beautiful event – from intimate dinners and enchanted weddings to large gala events or product launches.

We look forward to working with you!

BREAKFAST

BUFFET

Minimum of 8 people. Coffee and tea are included. Other refreshments can be added a la carte and additional breakfast meats can be added to any buffet for \$1.50 per person.

ALL CANADIAN

\$13.50

Manitoba raised – free range scrambled eggs
Whole grain toast with housemade jam
Choice of applewood smoked bacon or sausage
Breakfast potatoes
Assorted breakfast breads (muffins, banana bread, scones)

SOUTHERN BREAKFAST

\$14.50

Huevos rancheros wraps
Whole grain toast with housemade jam
Choice of applewood smoked bacon or sausage
Breakfast potatoes
Fresh sliced fruit

THE BIG TIME

\$15.75

Fresh seasonal fruit
Assorted yogurts
Housemade Granola
Organic – free range scrambled eggs
Crispy bacon
Breakfast potatoes
French toast with real maple syrup
Assorted breakfast breads (muffins, banana bread, scones)



PLATTERS

FRESH FRUIT

\$3.50 per person

Seasonal chilled fresh fruit

BREAKFAST BREADS

\$2.50 per person

A selection of fresh-baked breakfast breads such as muffins, cinnamon buns and scones

THE CLASSIC

\$5.50 per person

Fresh seasonal fruit with a selection of house-baked goodies. Served with juice or house-ground coffee



BREAKFAST BOX

\$9.95 per person

A croissant or bagel filled with Ocean Wise smoked salmon, herb mayo, bacon, cheese, cucumber and tomato. Each box includes fruit and a choice of canned juice.

BREAKFAST: A LA CARTE

Muffins **\$1.79**

Fruit Cups **\$4**

Breakfast parfaits (granola, fruit, yogurt) **\$4**

Cinnamon buns **\$2.25**

Bagels (choice of butter, cream cheese or housemade jam) **\$2.25**



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice

LUNCH

SANDWICH/WRAP SELECTION

\$6.50 (8-25 ppl) \$5.95 (25-100 ppl) \$5.25 (100+ ppl)

BOMBAY CHICKPEA WRAP

Chickpea hummus, carrot, lettuce, tomato-ginger chutney, cucumber

LOCALLY-RAISED HAM & CHEESE SANDWICH

Lettuce, tomato, mayo and Dijon mustard



SOUTHWEST CHICKEN WRAP

Local chicken, red sauce, lettuce, red onion, sour cream



OCEAN WISE SMOKED SALMON WRAP

Horseradish mayo, green onions, cucumbers, lettuce



OCEAN WISE TUNA SALAD SANDWICH

Albacore tuna, lettuce, lemon mayo

CHICKEN CAESAR WRAP

Local chicken, romaine, bacon, asiago cheese, Caesar dressing

BOXED LUNCHES

CLASSIC BOXED LUNCH

\$14.95 (1-25) \$14.25 (25-100)
\$13.95 (100+)

Choice of sandwich or wrap. Each box is a complete lunch, including side salad, fresh fruit, and a house-made cookie and a canned drink.

KIDS BOXED LUNCH \$6.95

Choose from pb&j or ham and cheese. Includes carrots and celery sticks and a choice of canned drinks.

VEGAN BOXED LUNCH

\$14.95 (1-25) \$14.25 (25-100)
\$13.95 (100+)

Includes a delicious asian tofu salad, tabbouleh, fresh fruit, vegan brownie and a choice of canned drink



3 SALAD BOXED LUNCH

\$14.95 (1-25) \$14.25 (25-100)
\$13.95 (100+)

Choose from southwestern chicken salad OR Ocean Wise tuna salad. Includes mixed green salad and a pasta salad. Served with cheese bread, fresh fruit, cookie and a choice of canned drink.



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LUNCH

LUNCH PLATTERS

We'll create a custom lunch just for you. Below are a few examples. Ask about our weekly lunch specials.

ASSORTED SANDWICHES/WRAPPS & SOUP OF THE DAY

**\$11.25 (8-25 ppl) \$10.95 (25-100 ppl)
\$10.25 (100+ ppl)**

See sandwich menu for your selection
– ask about our soup of the day

ASSORTED SANDWICHES/WRAPPS

**\$6.25 (8-25 ppl) \$5.95 (25-100 ppl)
\$5.25 (100+ ppl)**

See sandwich menu on page 3 for
your selection.

BAKED PASTA WITH SPINACH

Half Pan \$40 (8-10 ppl)

Full Pan \$75 (18-20 ppl)

Locally made pasta with fresh tomato sauce,
garlic, baby spinach and topped with jack cheese.

GRILLED CHICKEN WITH RICE, GREENS & HUNTER SAUCE

\$9.95 per person

Locally raised free-range chicken, basmati rice,
mushroom-tomato sauce, wilted braising greens

SIGNATURE SALADS

\$4 – small (1) \$7 – large (1-2) \$23 – small bowl (6-8) \$29 – large bowl (8-10)

MIXED GREENS

Grated beets and carrots, pumpkin and
hemp seeds, choice of balsamic-dijon
vinaigrette, basil vinaigrette or creamy
honey-lemon dressing

SPINACH SALAD

Marinated mushrooms, walnuts, feta,
balsamic-dijon vinaigrette

GREEK SALAD

Romaine lettuce, cucumber, tomato, red
onions, peppers, olives and feta cheese

CAESAR SALAD

Crisp romaine, croutons, Caesar dressing,
Asiago cheese

DELI SALADS

\$3 – small (250ml) \$5 – large (500ml) \$9 – bulk (per litre)

POTATO SALAD

Tender potatoes, scallions, parsley in a
creamy dressing

PASTA SALAD

Locally made pasta, roasted corn and feta
cheese

ASIAN TOFU SALAD

Mushrooms, roasted red peppers, scallions
and crisp green cabbage with a sesame
dressing

CHICKPEA SALAD

Organic chickpeas, bell peppers, kalamata
olives, broccoli, feta

ASSORTED PLATTERS

Minimum 8 people.

VEGETABLES & DIP

\$3 per person

Seasonal market fresh vegetables with a garlic-lemon and herb dip

ASSORTED DESSERT BITES

\$3.50 per person

Ever changing and always delicious. Selection may include brownies, peanut butter squares, and cookies.



FRESH FRUIT

\$3.50 per person

Seasonal chilled fresh fruit



CHEESE & CRACKERS

\$7.50 per person

Regional and imported cheese served with assorted crackers, dried fruits and nuts

REFRESHMENTS

CHILLED ASSORTED FRUIT JUICE

\$1.50 (1-75 ppl) \$1.25 (75 ppl +)

CHILLED ASSORTED SOFT DRINKS

\$1.50 (1-75 ppl) \$1.25 (75 ppl +)

NON-ALCOHOLIC SPARKLING PUNCH

\$2.50 (1-75 ppl) \$2.25 (75 ppl +)

HOT CHOCOLATE

\$2.50 (1-75 ppl) \$2.25 (75 ppl +)

House-made with real milk and fair trade chocolate

COFFEE (REGULAR, DECAF, TEA)

\$1.95 (1-75 ppl) \$1.75 (75 ppl +)

Organic, fair trade Green Bean
Coffee Imports



DINNER

SAMPLE CANAPES

We create a custom menu for every event. Talk to us about your party, product launch or business meeting and we'll suggest a menu that suits your event. Here are just a few samples.

Crostinis with shaved Berkshire pork, oregano tapenade and apple butter

Smoked salmon sliders with baby greens and lemon-dill mayo

Bison sliders with greens and house-made steak sauce

Free range chicken skewers with peanut sauce and cilantro

House-made crackers with hummus, basil and tomato confit

Puff pastry with sundried tomatoes and jalapeno-jack cheese

Wild salmon masala with sticky rice cake and pickled cucumbers

Ginger poached prawn lollipops

Chili spiked-brown butter popcorn

Roasted beet salad in choux pastry with chevre

Shaved bison with house-made steak sauce and greens on focaccia

Curried chicken (mild) with apples and almonds on pita

Smoked wild salmon (ocean wise) on cucumber with crème fraiche



Mushroom turnovers with bothwell cheddar and fresh herbs

Poached apricots with chevre and toasted pistachips

Tandoori chicken with apricot chutney

Ginger chicken in a wonton cup with soy, cilantro and cashews

Marinated beef skewer with lemon, basil and black pepper

Pickled radish salad with carrot, cucumber, cilantro and mint

Duck confit-filled perogies with red onion crème fraiche

Puff pastry with walnuts, brie and cranberries

Mini apple-walnut galettes

Meringue cups filled with fruit compote

House-made marshmallow lollipop dipped in chocolate

SAMPLE DINNERS

Salmon Masala with Pickled Cucumbers & Spiced Yogurt

Grilled Chicken Breast with Tomato-Ginger Chutney

Roasted Pork Loin with Apple Butter & Carmelized Onions

Oven Roasted Strip Loin with a Peppercorn Cream Sauce

Black Bean Enchiladas with Pepper Jack Cheese & Mesa Red Sauce



DINNER

SAMPLE SIDES

Brown Butter Whipped Potatoes

Fresh Green Beans with Almonds
& Citrus Butter

Roasted Baby Potatoes with Fresh
Rosemary

Roasted Mixed Vegetables Peppers,
(Onions, Zucchini, Garlic)

Crimini Mushrooms with Red Onions &
Balsamic Cream

SAMPLE DESSERTS

Apple Gallette with Walnuts
& Maple Whipped Cream

Chocolate Mousse

Fresh Berries & Cream

Mini Meringue Cups Filled with
Custard & Fresh Berries

Carrot Cake



SAMPLE BUFFET

Example #1 - \$35 per person



Assorted Breads &
Whipped Butter

Grilled Chicken Breast
with Wild Mushroom Sauce

Mixed Baby Greens with
Balsamic-Dijon Vinaigrette

Whipped Yukon Gold Potatoes

Spinach Salad with Marinated
Mushrooms, Feta & Toasted Walnuts

Roasted Seasonal Vegetables

Roasted Local Bison with
Horseradish & A Red
Wine Natural Jus

Fresh Seasonal Fruit

Assorted Sweets from
our Bakeshop

Coffee & Tea

GENERAL INFORMATION

RENTALS

Dishes, cutlery, glassware, etc. are available from Diversity Catering for \$3 per person.

All rentals used at a function are to be returned to Diversity Catering the same day unless other arrangements are made. Any lost rentals will be added to your invoice.

Linen tablecloths and napkins are available at a rental rate of \$5 per table cloth and \$2 per napkin. Notice of 7 business days is required for linen rentals.

Any additional rentals can be handled by Diversity Catering. We can make arrangements for the rental of tables, chairs, etc. with no additional handling fee. Diversity Catering will simply transfer the rental amount to your invoice. All rentals are subject to applicable taxes.

PRICES

All prices are subject to change without notice until a final quote is provided by Diversity Catering, at which point prices remain fixed and guaranteed until the date of the event.

DEPOSIT AND BOOKINGS

We would be happy to secure your date and our services for you. To do so will require a \$250 non-refundable/non-transferable deposit. The deposit will be applied to a final invoice. An additional deposit may be required for larger events.

MEAL TASTINGS

Unfortunately we do not offer meal tastings, however Executive Chef, Ben Kramer, can describe in detail our various tastes and presentations.

PAYMENT

Your final invoice will be issued within three days of your event. Payment is due upon receipt. Please make cheques payable to Diversity Food Services. If you have a University of Winnipeg account with us, please provide us with this number when the order is placed.

GENERAL INFORMATION

ALCOHOL SERVICE

As stated by the MLCC:

Diversity employees reserve the right to refuse alcohol service to guests. No outside alcoholic beverages are allowed on premise during any event. Clients are not permitted to serve their own beverages at their functions.

Diversity provides two options for beverage service:

1. DIVERSITY LICENSE (alcohol supplied by Diversity)

HOST BAR

The client pays for all of the guests beverages (billed upon consumption once the event is complete). All beverages are subject to applicable taxes and gratuities.

DRINK COSTS (before gratuity and taxes)

| | |
|------------------------------------|--------------------------------|
| Wine (charge by the bottle) | \$ depends on selection |
| Regular beer and shots | \$4 |
| Premium shots | \$5 |
| Imported beer | \$5 |

CASH BAR

Guests are responsible for purchasing their own beverages at the prices above. Wine becomes priced by the glass.

If beverage sales do not exceed \$500, there will be a bartender charge of \$15 per hour for each bartender. Hours worked are a minimum of 3 hours not including a ½ hour before and after the event.

2. CLIENT PERMIT (alcohol provided by client – charge of \$7 per person corkage fee)

Corkage fee covers mix, bar ice, glassware and all necessary garnishes.

An occasional permit must be obtained from the MLCC in the name of the host.

That person is responsible for obtaining and paying for the permit and ordering and arranging the delivery of the beverages.

Alcohol supplied by client may also be set-up as a host or cash bar.

GENERAL INFORMATION

OFF-SITE EVENT CHARGES

The following charges are taken on a case by case basis dependent upon the guests requests.

SERVING STAFF/BARTENDER FEE: \$15 PER HOUR

1 server per 25 guests

1 bartender per 60 guests

CHEF FEE: \$20 PER HOUR

Dishware, Glassware, Table Linen set up and take down – starting at \$3 per guest.

GUARANTEED NUMBER & MEAL CHOICES

For all meal functions, the guaranteed number must be communicated no later than three working days prior to the function.

Only food provided by Diversity Catering will be allowed on the premises. For health and insurance reasons, we do not allow removal of food from the premises following the function.

TAXES

All food, beverage, rental, staff and any other charges are subject to both GST and PST. For served functions we will automatically add a 15% gratuity charge.

CONTACT US

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