

Baked In-House

Mini Breakfast Pastries \$25/dz

Fruit Filled Pastries, Maple Pecan Danishes, Glazed Cinnamon Swirls

Sweet and Savoury Pastries Jumbo \$45/dz 🍷

Chocolate Avalanche and Amandine Croissants, Spinach, Feta and Parmesan Leek Pastries

Muffins \$20/dz

Banana Chocolate, Blueberry, Carrot Spice, Chocolate Chunk, Double Chocolate, Oatmeal Apple

Cookies Mini \$18/dz Jumbo \$25/dz 🍷

Chocolate Chunk, White Chocolate Macadamia, Ginger Molasses, Smartie, Oatmeal Raisin, Peanut Butter Chocolate

Butter Croissants Mini \$16/dz Jumbo \$20/dz

Healthy Enhancements

Fresh Fruit Skewers \$25/dz 🍷🌱🌾

Cantaloupe, Honeydew, Pineapple, Strawberry

Whole Fresh Fruit \$18/dz 🍷🌱🌾

Apples, Oranges, Bananas

Nature Valley Granola Bars \$20/dz

Chewy Chocolate Chip, Crunchy Peanut Butter, Oats and Honey, Sweet and Salty Almond

Mini IÖGO Flavored Yogurts \$18/dz 🍷🌾

Raspberrry, Strawberry, Blueberry, Vanilla

House Made Swiss Muesli \$25/dz

Toasted Rolled Oats, Shredded Coconut, Pumpkin Seeds, Almonds, Dried Cranberries, Apricots and Yogurt

Treats

Squares and Tarts \$20/dz

Traditional Nanaimo Bars, Homestyle Carrot Spice Cake, Double Fudge Brownies and Raisin Butter Tarts

Fresh Platters

Half order (serves 7-10)/Full order (serves 10-15 people)

Fruit Platter \$45/\$60 🍷🌱🌾

Cantaloupe, Honeydew, Pineapple and Watermelon

Premium Fruit Platter \$50/\$65 🍷🌱🌾

Cantaloupe, Honeydew, Pineapple, Watermelon, Grapes, and Seasonal Berries

+ House Whipped Cream or Greek Honey Yogurt \$5/\$8 🌾

Vegetable Platter \$40/\$55 🍷🌾

Broccoli, Cauliflower, Carrots, Celery, Ranch Dip

+ House Made Hummus 🌱 or Tzatziki \$5/\$8 🌾

Premium Vegetable Platter \$45/\$60 🍷

Broccoli, Cauliflower, Carrots, Celery, Cucumbers, Tomatoes, Peppers, and Ranch Dip

+ House Made Hummus 🌱 or Tzatziki \$5/\$8 🌾

Snacks

Half Order (serves 7-10)/Full order (serves 10-15 people)

Gluten Sensitive Available by request

Flatbreads and Dip Trio \$45/\$60 🍷

Seasonal Gateway Dip, Roasted Garlic Hummus and Bruschetta, Toasted Flatbreads and Crisp Tortilla Chips

International and Domestic

Cheese Board \$50/\$80

A selection of local and imported Cheeses with Artisan Crackers and Sliced Baguette

Charcuterie Board \$65/\$100

Assortment of Dried, Cured and Smoked Meats, Local and Imported Cheeses, Selected Olives and Pickles, Artisan Crackers and Sliced Baguette

Antipasto Platter \$35/\$50 🌱🌾

Includes a selection of Sweet and Sour Pickles, Olives, and Marinated Vegetables

Chef’s Salad Creations

Half Order (serves 7-10)/Full order (serves 10-15 people)

Artisan

Green Salad \$15/\$25 🍷

With White Balsamic 🌱🌾 and Ranch Dressings 🌾

Caesar Salad \$17/\$32 🍷

With House Made Dressing

Greek Salad \$19/\$35 🍷🌾

With Oregano and Feta

German

Potato Salad \$19/\$35 🌾

With Onions, Bacon, and Vinaigrette Dressing

Creamy

Pasta Salad \$20/\$38

With Ham and Cheddar

Tangy Coleslaw \$16/\$30 🍷🌾

With Apple Cider Vinaigrette

Bagged Lunch 🍷

Minimum 10 Lunches. Prices per person.

Vegetarian or Vegan available by request

Premium Choose From...

Turkey, Cranberry, and Brie \$12

House Smoked Turkey, Cranberry Mayo, Lettuce, Double Cream Brie

Grilled Buffalo

Chicken Wrap \$12

With Ancho Ranch, Lettuce, Red Onion and Pepper Jack Cheese

Shaved

Roast Beef \$12

Horseradish Mayo, Lettuce, Dill Pickle and Cheddar on Multigrain

Albacore

Tuna Salad \$11

Multigrain Bread with Artisan Greens

Basic Choose From...

House Smoked

Turkey and Swiss \$10

Shaved Roast Beef

and Cheddar \$10

Roasted Vegetable

Wrap \$11

with Red Pepper Relish, Tuscan Greens, Pickled Onion and Feta

Curried Egg

Salad \$10

Multigrain Bread with Artisan Greens

Smoked Honey

Ham \$12

Sourdough with Dijon Mayo, Lettuce, and Swiss Cheese

Vegetarian \$9

Lettuce, Tomato, Cucumber, Red Onion and Cheddar

Sliced Ham

and Swiss \$10

Sandwich Platters

Minimum 15 people

Based on 1.5 Sandwiches per Person

Basic \$14/person 🍷

A Variety of Honey Ham, House Smoked Turkey, Shaved Roast Beef and Vegetarian Sandwiches on a Variety of Breads and Wraps with Sliced Domestic Cheeses, Mustard, Mayo, Horseradish, Lettuce, Tomatoes, Red Onions, Cucumbers and Pickles

Deluxe \$17/person

A Variety of Honey Ham, House Smoked Turkey, Shaved Roast Beef, Curried Egg Salad, Cajun Chicken Salad and Grilled Vegetables on a Variety of Breads and Wraps with Sliced Domestic Cheeses, Mustard, Mayo, Horseradish, Cranberry Sauce, Lettuce, Tomatoes, Red Onions, Cucumbers and Pickles

Premium \$20/person

A Variety of Honey Ham, House Smoked Turkey, Shaved Roast Beef, Albacore Tuna Salad, Cajun Chicken Salad, Grilled Vegetables, Genoa Salami and Hot Capicola on a Variety of Breads and Wraps with Sliced Domestic Cheeses, Mayo, Dijon Mustard, Horseradish, Red Relish, Cranberry Sauce, Lettuce, Tomatoes, Red Onions, Cucumbers and Pickles

Deconstructed Platters

Let your guests create their own sandwiches during your event from our assortments of toppings

Basic \$15/person 🍷

Honey Ham, House Smoked Turkey, Shaved Roast Beef, Sliced Domestic Cheeses, Lettuce, Tomatoes, Red Onions, Cucumbers, Pickles, Mayo, Mustard, Horseradish and a Variety of Breads and Buns

Deluxe \$18/person

Honey Ham, House Smoked Turkey, Shaved Roast Beef, Curried Egg Salad, Cajun Chicken Salad, Grilled Vegetables, Sliced Domestic Cheeses, Lettuce, Tomatoes, Red Onions, Cucumbers, Pickles, Mayo, Mustard, Horseradish, Cranberry Sauce and a Variety of Breads and Buns

Premium \$22/person

Honey Ham, House Smoked Turkey, Shaved Roast Beef, Albacore Tuna Salad, Cajun Chicken Salad, Grilled Vegetables, Genoa Salami, Hot Capicola, Sliced Domestic Cheeses, Lettuce, Tomatoes, Red Onions, Cucumbers, Pickles, Mayo, Mustard, Red Relish, Horseradish, Cranberry Sauce and a Variety of Breads and Buns

From The Pizza Oven 🍕

- Made in-house with '00' Caputo Flour, Tuscan Pizza Sauce and Fresh Mozzarella
- 10" Pizza Serves 1-2 People / 16" Pizza Serves 3-4 People
- Care Bakery Gluten Free Crusts are Available for our 10" Pizzas (add \$2)
- Sub Daiya Dairy Free Cheese on any Pizza

Traditional \$13/10in \$24/16in

3 Cheese

Mozzarella, Provolone, Cheddar

Pepperoni

Thick sliced in House

Hawaiian

Sliced Honey Ham, Pineapple

Vegetarian

Peppers, Onions, Tomatoes, Mushrooms, Olives

BBQ Chicken

Grilled Chicken, Peppers, Onions, BBQ Sauce

Specialty \$15/10in \$28/16in

Buffalo Chicken

Crispy or Grilled Buffalo Chicken, Banana Peppers, Red Onion

BBQ Pulled Pork

House Smoked Pork, Caramelized Onions, BBQ Sauce

Enchanted Forest

Wild Mushrooms, Caramelized Onions, Garlic Confit and Feta

Meat Lover's

Honey Ham, Bacon, Ground Beef, Spolumbo's Chorizo Sausage

Taj Mahal

Tandoori Marinated Chicken, Indian Butter Sauce, Peppers, Onions

Extra Toppings 10in / 16in

\$0.75 / \$1

Mushrooms, Peppers, Onions, Tomatoes, Banana Peppers, Jalapeños, Pineapple, Corn, Black Beans, BBQ Sauce, Buffalo Sauce

\$1.5 / \$2.25

Roasted Red Peppers, Caramelized Onions, Meatless Veggie Ground, Pico de Gallo

\$2 / \$3.5

Pepperoni, Bacon, Honey Ham, Grilled or Crispy Chicken, Buffalo Chicken (Crispy or Grilled), Spicy Beef, Pulled Pork, Smoked Beef Brisket

\$3.00 / \$5.00

Double Cheese or Double Meat

Refreshments 🍹

Dasani Water Bottle \$2.5

355mL bottle / Still or Sparkling

Nestle Pure Life Water \$1

300mL bottle

Soft Drinks \$2

300mL can / Coke, Diet Coke, Barq's Root Beer, Sprite or Canada Dry Gingerale

Minute Maid Fruit Juices \$3.5

355mL bottle / Orange, Apple, Cranberry

Oasis Juice Boxes \$2

300mL bottle / Orange or Apple

Oasis Organic Fruit Cocktail Juice \$1.5

200mL juice box

Odyssey Coffee \$30

Serves 10 people

Mighty Leaf Herbal Teas \$30

Carafe of Hot Water and 10 Tea Bags

Mix Your Own Hot Chocolate \$1.5

Add-Ons

Plastic Cutlery \$0.50/dz

Spoons, Forks, Knives

Dinner Napkins \$0.25/dz

Beverage Napkins \$0.25/dz

7" Plates \$1.25/dz

9" Plates \$1.50/dz

Coffee Cups \$1.00/dz

Coffee Lids \$0.75/dz

Plastic Cups 14oz \$1.25/dz

Plastic Cups 20oz \$1.50/dz

Plastic Platter 16" \$2/ea

Platter Lids 16" \$1.50/ea

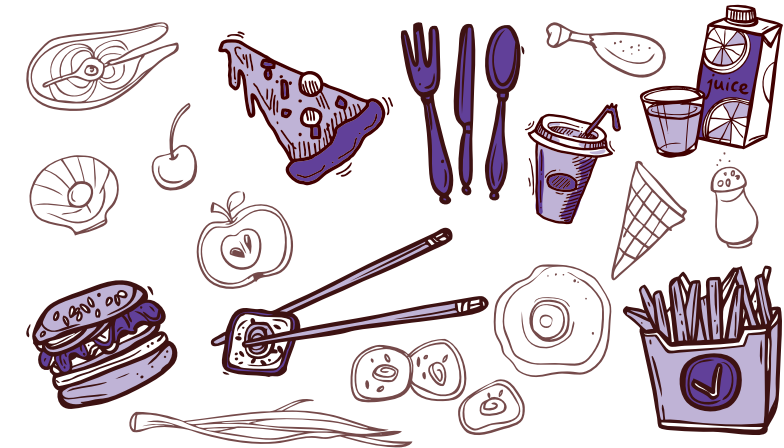
Environmental Responsibility

The SAIT Students' Association is committed to respecting, protecting, and preserving our environment so we can meet the needs of the present without compromising the needs of future generations. To honour this commitment the majority of our packaging and disposables are biodegradable or recyclable and we try to source environmentally conscious vendors whenever possible. We strive to offer the highest quality products with the lowest amount of waste. All events hosted with Saitsa have recycling and compost available on site. We encourage you to inquire about proper disposal of our packaging if taking your purchases out of Saitsa spaces.



Financial Responsibility and Student Impact

Saitsa is a student-owned-and-operated not-for-profit business. This means that all our revenue is reinvested back into the student experience in the form of free concerts, student events (i.e. Wingo, Trivia, Karaoke), and other student programming. We employ over 60% SAIT alumni and student staff during our main operation season. You can feel good about doing business with us, knowing that your money will have a positive impact on students.



Local Products and Services

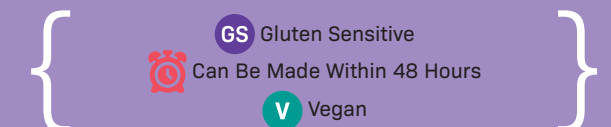
Whenever possible our food is purchased from local suppliers and prepared in-house with the freshest ingredients. "Our kitchen is your kitchen," please notify us of any food allergies or intolerances so we can best serve you and your guests. Since so many of our items are homemade and prepared on site we are very flexible and can modify or adjust to accommodate most dietary needs.

TO GO MENU

403-284-8760

saitsa.catering@edu.sait.ca

saitsa.com/catering



Available Mon - Fri Aug - Jun / Other Availability By Request Only
On-Campus Delivery - \$15 Charge / Pick-Up - No Fee