Conference Services Menu

BREAKFAST MENU

Continental Breakfast - $6.00

Includes Fair Trade Coffee & Tea, Milks, Chilled Juices, Cold Cereals, Variety of Breads, Yogurt & Berries, Whole Fruit & Assorted Muffins

Hot Breakfast - $8.00

Includes Continental breakfast, plus:

**Meat Selection (choice of one)***
- Bacon
- Sausage
- Ham

**Starch Selections (choice of one)***
- Pancakes & Syrup
- French Toast with Toppings
- Belgium Waffles with Toppings
- Bagels & Cream Cheese
- Hashbrowns

**Egg Selection (choice of one)***
- Scrambled
- Poached
- Boiled Eggs

**Stand Alone Selection**
- English Muffins, Bac Bacon, Poached Eggs & Hashbrowns - $8.00

At Augustana we offer a variety of menu options. Most meals are served as an all-you-care-to-eat single entrée buffet in the Main Dining Hall. Extra charges apply for meals served outside of the Dining Hall. We are happy to discuss special dietary requirements, however, patrons are responsible for making appropriate choices for their specific circumstances. All prices are subject to added GST.
Conference Services Menu

**LUNCH MENU - $9.50**

**Choice of One**
- Grilled Cheese & Tomato Soup
- Swedish Meatball with Broad Egg Noodles & Steamed Corn
- English Style Fish & Chips
- Wild Dave’s BBQ Hamburgers with French Fries or Country Potato Salad
- Hot Dogs with Macaroni & Cheese
- Soft Tacos & Nachos
- Chicken Burger with Fries & Gravy
- Homemade Chili & Multi Grain Bun
- Soup & Cold Cuts with Buns or Croissants (Choice of one soup – Mushroom, Tomato, Chicken Noodle, Beef Barley, or Country Vegetable)

Includes Salad Bar, Fresh Fruit & Beverages

**Bag Lunches - $9.50**
- 8 inch Multigrain Sub
- One Piece of Whole Fresh Fruit
- Two Home baked Cookies or Granola Bar
- Veggies & Dip
- One Juice Box

**Snack Menu**
- Fair Trade Coffee - $12.00 per Carafe
- Fair Trade Teas - $1.00 each
- Juice - $3.00 per Pitcher
- Ice Water - $.80 per Pitcher
- Whole Fruit - $1.00 each
- Cookies - $1.00 each
- Assorted Squares - $1.50 each
- Fresh Baked Muffins - $1.50 each
- Homemade Banana Bread - $1.75 each
- Cinnamon Buns - $2.50 each
- Fresh Baked Almond. Chocolate Hazelnut, Spinach or Tomato & Olive Croissants - $2.50 each
- Fresh Fruit Tray - $1.50 per person
- Fresh Vegetable Tray & Dip - $1.50 per person
- Cheese & Cracker - $1.50 per person

At Augustana we offer a variety of menu options. Most meals are served as an all-you-care-to-eat single entrée buffet in the Main Dining Hall. Extra charges apply for meals served outside of the Dining Hall. We are happy to discuss special dietary requirements, however, patrons are responsible for making appropriate choices for their specific circumstances. All prices are subject to added GST.

<table>
<thead>
<tr>
<th>Conference Services</th>
<th>Dean’s Suite F 2-080</th>
<th>4901 46 Ave, Camrose, AB, T4V 2R3</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>780-679-1194</td>
<td><a href="mailto:augconf@ualberta.ca">augconf@ualberta.ca</a></td>
</tr>
</tbody>
</table>
DINNER MENU

Main Course Selections (choice of one)
- Grilled Pork Chops - $10.95
- Korean BBQ Chicken - $10.95
- Herb Crusted Pork Lion (Dijon & Thyme Roasted) - $10.95
- Maple Glazed Salmon (Salmon Fillets baked with Butter & a Maple Glaze) - $14.95
- Baron of Beef (Seasoned AAA Canadian Beef Eye of the Round served with Horseradish & Gravy) - $10.95
- Mediterranean Chicken Breast (Sundried Tomatoes, Crumbled Feta & Pesto) - $14.95
- Prime Rib with Yorkshire Pudding (AAA Canadian Roast served with Horseradish & Gravy) - $18.95

Starch Selection (choice of one)
- Fresh Whipped Potatoes
- Herb Roasted Baby Potatoes
- Jasmin Rice
- Basmati Rice
- Barley Risotto
- Olive Oil & Herb Whole Wheat Penne

Vegetable Selection (choice of one)
- Kernel Corn
- Brussel Sprouts with Toasted Almonds
- Glazed Carrots
- Roasted Vegetables
- Spring Mixed Vegetables (Carrot, Green & Yellow Beans)
- Winter Mixed Vegetables (Broccoli, Cauliflower & Carrots)
- Peas with Sautéed Mushrooms

Dessert Selection (choice of one)
- Whipped Chocolate Cheesecake with Oreo Crumble
- Whipped Cherry Cheesecake with Graham Crumble
- Black Forest Cake
- Fresh Fruit
- Fresh Baked Butter Tarts
- Peach, Apple or Cherry Cobbler
- Ice Cream Sundae Bar
- Strawberry Shortcake

Includes Salad Bar, Dinner Roll & Beverages

At Augustana we offer a variety of menu options. Most meals are served as an all-you-care-to-eat single entrée buffet in the Main Dining Hall. Extra charges apply for meals served outside of the Dining Hall. We are happy to discuss special dietary requirements, however, patrons are responsible for making appropriate choices for their specific circumstances. All prices are subject to added GST.
Conference Services Menu

STAND ALONE DINNER MENU

Main Course Selections (choice of one) - $10.95
- Cashew Chicken Stir-fry served with Jasmin Rice & Crispy Spring Roll
- Ukrainian Plate - Perogy, Garlic Sausage & Cabbage Rolls
- Spaghetti & Bolognese Meat Sauce served with Rosemary Breadsticks
- Homemade Lasagna served with Garlic Toast
- Crispy Breaded Chicken Tenders served with Fries & Gravy
- Baked Turkey Schnitzel with Garlic Mashed Potatoes & Corn on the Cob
- Local Beef Stew with Fresh Warm Buns
- Sesame Ginger Chicken served with Steamed Rice
- Homemade Shepard’s Pie served with Fresh Warm Buns
- Baked Ham & Pineapple with Potatoes Deluxe or Scalloped Potatoes

Dessert Selection (choice of one)
- Whipped Chocolate Cheesecake with Oreo Crumble
- Whipped Cherry Cheesecake with Graham Crumble
- Black Forest Cake
- Fresh Fruit
- Fresh Baked Butter Tarts
- Peach, Apple or Cherry Cobbler
- Ice Cream Sundae Bar
- Strawberry Shortcake

Served with Salad Bar & Beverages
RECEPTION MENU

- Fair Trade Coffee - $12.00 per Carafe
- Fair Trade Tea - $1.00 each
- Juice - $3.00 per Juice
- Ice Water - $.80 per Jug
- Cheese & Cracker - $1.50 per person
- Fresh Fruit - $1.50 per person
- Vegetables & Dip - $1.50 per person
- Cookies - $1.00 each
- Assorted Squares - $1.50 each
- Cupcakes - $2.00 each

Hot Appetizer Choices

We suggest ordering 6-8 pieces per person for a reception. If your reception is over a meal time we suggest 12-16 pieces per person. Prices per dozen. Minimum 3 dozen per appetizer.

- Spanakopita - $12.95
- Artichoke & Asiago Cheese Pinwheels - $14.95
- Korea BBQ Meatballs - $12.95
- Thai Chicken Satays With Peanut Sauce - $15.95
- Vegetable Spring Rolls - $12.95
- Parmesan Chicken Tidbits - $15.95

Cold Appetizers Choices

We suggest ordering 6-8 pieces per person for a reception. If your reception is over a meal time we suggest 12-16 pieces per person. Price per dozen, minimum 3 dozen per appetizer.

- Tomato, Basil & Bocconi Skewers - $11.95
- Feta & Sundried Tomato Cheese Ball Canape - $11.95
- Stuffed Sweet Mini Peppers - $12.95
- Hummus on Cucumber with Pinenuts - $11.95
- Red Pepper Jelly Tartlets - $12.95
- Feta, Cranberry & Toasted Pumpkin Seed Pinwheels – $11.95
- Bruschetta Bowl with Baguette - $12.95

Linens

- Small (54 x 90) white - $6.00 each
- Large (53 x 118) white - $7.00 each
- Cocktail Covers (black or green) - $5.00 each

At Augustana we offer a variety of menu options. Most meals are served as an all-you-care-to-eat single entrée buffet in the Main Dining Hall. Extra charges apply for meals served outside of the Dining Hall. We are happy to discuss special dietary requirements, however, patrons are responsible for making appropriate choices for their specific circumstances. All prices are subject to added GST.
RECEPTION MENU (CONTINUED)

Wine & Cheese Reception

Base Charge - $10.50 per person
- Fair Trade Coffee
- Punch
- Linens
- Glassware
- Cheese & Cracker Trays
- Fruit Trays

Optional Items
- Vegetables & Dip - $1.50 per person
- Cookies - $1.00 each
- Assorted Squares - $1.50 each
- Cupcakes - $2.00 each

Bar Service

Cash Bar
- House Red Wine (Jackson Triggs Merlot)
  - $5.50 per glass
  - $20.00 per bottle
- House White Wine (Jackson Triggs Chardonnay)
  - $5.50 per glass
  - $20.00 per bottle

Bartender Charge
- $16.00 per hour for a minimum of 3 hours

*If you would like to serve your favourite wine, let us know 15 business days in advance and we will try to find it. We will add a 10% charge to the cost of purchasing your wine.

* Alcohol service is provided under the University of Alberta’s permanent Institutional Liquor License and is governed by the regulations and procedures established by Provincial Legislation (the AGLC) and the Board of Governors of the University of Alberta.