



Ryerson Eats | Suite Menus

Autumn & Winter 2016/17

RYERSON
UNIVERSITY



Suite Menus

Suite menus are designed to entertain & excite! We are here to make your game day experience one that you & your guests will remember. Our suite menu lays a foundation to support any style of entertainment, be it cool & suave to swingin' from the rafters.

SUITE PACKAGE ONE (Minimum 5 Guests)

\$20.00/person

Nachos Grande

With melted cheese, bell peppers, onions, salsa & sour cream.

Wing Platter

In house chicken wings with tossed in buffalo sauce and served with ranch dip.

Veggie Platter

Fresh & blanched vegetables with buttermilk dip.

Basket of Fries

Basket of fresh cut fries.

SUITE PACKAGE TWO (Minimum 5 Guests)

\$25.00/person

Artisanal Ontario Cheese Platter

Five locally produced cheeses served with fresh & dried fruit & wholegrain crackers.

Mediterranean Platter

A selection of falafel, hummus, baba ghanoush, marinated olives & feta & cucumber served with pita bread.

Seasonal Fruit & Veggie Platters

Seasonal fresh fruit platter, whole & sliced with an array of seasonal fresh & blanched vegetables with buttermilk ranch dressing.

Assorted Sweets:

Assortment of Bite Sized Cakes, Squares, Cookies & Macarons.

SUITE PACKAGE THREE (Minimum 5 Guests)

\$32.00/person

Tostadas

Chicken or Vegetable Carnitas, peppers, onions, lettuce, Pico di Gallo, guacamole, aged cheddar & sour cream.

Cheese Platter

Canadian and International cheeses, crackers, artisan bread, olives, dried figs, grapes and homemade preserves.

Coconut Shrimp

With Dill & Sriracha Cocktail Sauce.

Seasonal Fruit

Seasonal fresh fruit platter, whole & sliced.

SUITE PACKAGE FOUR (Minimum 5 Guests)

\$38.00/person

Slider Station

"Build your own beef slider station" with BBQ onions and smoked cheddar; Vegetarian option available.

Chicken Satay

With peanut sauce, lime wheels & cilantro leaves.

BBQ Ontario Pulled Pork & Yam Poutine

Sweet potato wedges, aged cheddar, scallions, sour cream and pickled jalapenos.

Vegetable Spring Rolls

With plum sauce.





UPPING THE ANTE

Build on any of the suite menus to indulge your guests with reckless abandon.

PLATTERS

Minimum 5 people • Priced per person

Artisanal Ontario Cheese Platter	\$9.50
<i>Five locally produced cheese featuring Monforte Dairy cheeses, served with fresh & dried fruit & whole grain crackers.</i>	
Mediterranean Platter	\$9.50
<i>A selection of falafel, hummus, baba Ghanoush, marinated olives, feta & cucumber served with pita.</i>	
Seasonal Vegetable Platter	\$3.50
<i>Seasonal array of fresh & blanched vegetables with a buttermilk ranch dressing.</i>	
Fruit Platter	\$4.25
<i>Seasonal fresh fruit, whole & sliced.</i>	

HORS D'OEUVRES

*Priced per dozen • Minimum order 3 dozen
\$32.50*

Mini Mushroom Quiches

With Goat Cheese Mousse.

Portobello Sliders with Chipotle

Mayo & Guacamole

With Chipotle Mayo, Guacamole and Fresh Sprouts.

Brie & Pumpkin Arancini

With Marinara Dip.

Smoked Salmon & Fresh Cheese

With Dill, Preserved Lemon Cattail and Pumpernickel.

Feta & Watermelon Skewers

With Balsamic Vinegar.

Spanakopita "Greek Spinach Pie"

With Sundried Tomato Pesto Dip.

Beef Sliders with Scallion Mayo

With BBQ Onions and Smoked Cheddar.

Chicken Satay

With Peanut Sauce, Lime Wheels and Cilantro leaves.

Smokey Devilled Eggs

With Preserved Lemon, Chive and Fried Oyster.

Assorted Sushi Rolls

With Soy Sauce, Ginger and Wasabi.

Jumbo Shrimp

With Sriracha Cocktail Sauce.

Smoked Chicken in Mini Pita

Stuffed Chicken into a Mini Pita.

Thai Mango Rice Paper Rolls

With Sweet Chili Dip.

Southern Fried Chicken Bites

With Buttermilk Dip.

Beef Satay

With Peanut Sauce, Lime Wheels and Cilantro leaves.

Vegetable Spring Rolls

With Plum Sauce.

Monforte Cheese Gougeres

Warm Cheese Puffs.





Snacks & Sweets

Minimum 5 people • Priced per person

Marinated Olives with Flatbread <i>Olives marinated in olive oil, chili & garlic served with flat bread.</i>	\$4.75
Tortilla Chips & Dips <i>Corn tortilla chips, salsa, sour cream & guacamole.</i>	\$5.00
Chips and Dip <i>Kettle-Style salted potato chips served with caramelized onion dip.</i>	\$3.75
Assorted Sweets <i>An assortment of bite-sized cakes, squares, cookies & macarons.</i>	\$4.25

Game Day Treats

Pizza Box	\$18.50/box
Pizza Slice	\$4.75/slice
Shrimp Cocktail	\$32.50/doz
Classic Chicken Wings	\$32.50/doz
Nathan's Famous Hotdogs	\$4.50/each
Large Popcorn	\$4.75/bag

SUITE ATTENDANTS \$100.00

In each of our Suites, you will find a personal attendant to look after your every need! Suite Attendants are there to help with any special requests you or your guest may have and are there as your responsible service provider.

*Attendants are essential for all catering events that are held here at the Mattamy Athletic Centre.
Attendant charge is subject to change if client's event is longer than 4 hours.*

GET IN TOUCH!

We look forward to hearing from you! Please contact us today:

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