

# Habitat Catering Menu

The BCIT Student Association's Catering Service is an outstanding culinary experience that not only tantalizes your taste buds but also plays a pivotal role in advancing the overall student experience at BCIT. Whether you find yourself at BCIT for a brief meeting, an intensive workshop, or a week-long conference, our Catering Services stand ready to cater to your culinary desires.

We take pride in crafting a diverse and delectable menu that suits every palate and dietary preference. From energizing breakfast options that kickstart your day to mouthwatering lunches that keep you fueled and focused, our catering team meticulously prepares each dish with care and precision. We use fresh, locally sourced ingredients whenever possible to ensure that every meal is a delightful and sustainable experience.

Our commitment to quality doesn't stop at the food itself. Our dedicated staff is passionate about delivering exceptional service, ensuring that your dining experience is seamless and memorable. Whether you require a small coffee break during a meeting or a grand banquet for a special event, our Catering Services team is here to make it happen, down to the finest detail.

## The Morning Kickstart

*12-person minimum | Starting at \$21/person*

### Hot Items

Scrambled eggs  
Pork sausage  
Bacon  
Hash brown  
Assorted fresh muffins, pastries, and croissants

### Cold Items

Seasonal fruit salad  
Yogurt parfait (7oz)

### Beverages

Freshly brewed JJ Bean coffee  
Assorted tea  
Refreshing orange juice  
Lemon water

Individual butter, berry jam, peanut butter, white sugar, brown sugar, and stevia packs.

## The Coffee Break

*12-person minimum | Starting at \$21/person*

### Delicious Fresh Made Sandwiches

Ham and cheese, Vegetarian, Gluten free options

### Freshly Baked Muffins and Pastries

Assorted cookies, danish pastries, and/or muffins

### Crudité Platter

Fresh raw seasonal vegetables with hummus and sour cream dipping sauce

### Mediterranean Platter

Delicious roasted vegetables served with creamy hummus dipping sauce

### Seasonal Fresh Fruit Cups (7oz)

Fruit platter option available

### Yogurt Parfait Cups (7oz)

Simple and refreshing



Order online at [www.bcitsa.ca/catering](http://www.bcitsa.ca/catering) or email [mneal@bcitsa.ca](mailto:mneal@bcitsa.ca) for more information



# Habitat Catering Menu

**Elevate your event with a custom catering experience.** Our Red Seal chef, Mike Neal, will work closely with you to create a menu that perfectly reflects your vision. Enjoy the flexibility of tailored flavors, dietary accommodations, and unique dining experiences, like a fresh prime rib bar. Contact Mike Neal today at [mneal@bcitsa.ca](mailto:mneal@bcitsa.ca) to secure your preferred date and start planning your unforgettable event.

## Lunch & Dinner Options

*12-person minimum | Starting at \$21/person*

### Oven Baked Lasagna

Beef lasagna prepared with mozzarella cheese and a rich tomato sauce with fresh dinner rolls and a fresh mixed green salad. Vegetarian and gluten-free options are available.

### Burger Party

Fire-grilled beef burger on a soft brioche bun with cheddar cheese, crisp vegetables, and house-made burger sauce. Served with crispy golden French fries. Vegetarian option available.

### Taco Platter

Warm tortillas, chicken and roast vegetables freshly chopped lettuce, shredded nacho cheese, served with side of sour cream and hot sauce.

### What is for dessert?

Assortment of delicious cookies, seasonal fruit platter with berries, and chocolate brownie.  
Served on a platter, minimum order of 12

### Teriyaki Chicken

Succulent teriyaki chicken skewers, grilled to perfection, with a medley of sautéed vegetables. Served with fluffy white rice and a crisp salad.

### Beef or Chicken Souvlaki

Juicy, skewered chicken or beef souvlaki, seasoned with Greek herbs. Served with rice and a Greek salad with feta. Vegetarian option available.

### Chicken Curry

Tender chicken simmered in a rich, aromatic curry sauce, served with fragrant basmati rice and warm naan bread. Vegetarian option available.

### Finger Foods

Variety of appetizers including chicken strips, seasoned pork dry ribs, pork spring rolls, vegetable spring rolls, etc.

### Beverages

Freshly Brewed Coffee	7 cups or 15 cups
Assorted Tea Bags	minimum order of 6
Refreshing Orange Juice	
Sparkling Flavoured Water	
Cans of Pop (Coca-Cola brands)	



Order online at [www.bcitsa.ca/catering](http://www.bcitsa.ca/catering) or email [mneal@bcitsa.ca](mailto:mneal@bcitsa.ca) for more information

