



SUMMER MEAL PLAN 2026

ALL DAY | \$67.00

CLASSIC FARE

TASTE | QUALITY | SERVICE



UNIVERSITY OF
CALGARY

aramark



BREAKFAST | \$18.00

Assorted Cereals

with 2% milk

Assorted Baked Goods

more info here

Assorted Bread

with butter, jam & preserves

Fresh Fruit Salad

Seasonal fruits

Assorted Flavoured Yogurt

with house-made granola

Entrée

Chef's choice egg & breakfast protein

Potatoes

Chef's choice breakfast potatoes

Pancakes/Waffles/French Toast

Chef's choice pancakes, waffles or french toast

Whole Fruit

Apples, Oranges & Bananas

Beverages

Milk, chocolate milk, soy milk, pop, juice, Fairtrade coffee & tea



LUNCH | \$23.00

Salad Bar

2 leafy greens, assorted garnishes, 3 dressings & chef's choice composed salad

Pizza

2 chef's choice pizza

Pasta

1 chef's choice baked pasta, served with garlic bread

Entrée

1 chef's choice protein, 1 chef's choice starch, 1 chef's choice seasonal vegetable

Vegetarian Entrée

1 chef's choice vegetarian entrée

Sandwich Bar

2 chef's choice of sandwich or wrap

Desserts

House baked cookies & dessert squares

Whole Fruit

Apples, Oranges & Bananas

Beverages

Milk, chocolate milk, soy milk, pop, juice, Fairtrade coffee & tea



DINNER | \$26.00

Salad Bar

2 leafy greens, assorted garnishes, 3 dressings & chef's choice composed salad

BYO Pasta

1 chef's choice pasta, 2 chef's choice pasta sauce (tomato & cream base sauce)

Baked Pasta

1 chef's choice baked pasta, served with garlic bread

Entrée

2 chef's choice protein, 1 chef's choice starch, 1 chef's choice seasonal vegetable

Vegetarian Entrée

1 chef's choice vegetarian entrée

Sandwich Bar

2 chef's choice of sandwich or wrap

Desserts

House baked cookies & dessert squares

Whole Fruit

Apples, Oranges & Bananas

Beverages

Milk, chocolate milk, soy milk, pop, juice, Fairtrade coffee & tea

CATERING POLICIES

PRICING

Priced per person

TAX

Price does not include 5% GST

DIETARIES

Dietary restrictions or needs can be accommodated upon request

MINIMUMS

A minimum of 30 guests is required for meal plan.

MENU ROTATION

Menu items change daily

TIMELINE

Menu selection must be submitted to the University of Calgary Food Services 15 business days before the requested meal date

FINAL NUMBERS

Final attendee numbers and dietary restrictions are due 10 business days before the requested meal date

CANCELLATIONS

Cancellations and decreases made 9 to 6 business days before the requested meal date will be charged 50% of the total amount owing. Cancellations and decreases made 5 business days before the requested meal date will be charged 100% of the total amount due



CLIENT FEEDBACK

Email us at datta-rajika@aramark.ca for any feedback you may have.