Please provide a minimum of 48 hours' notice for all orders. Orders will be accommodated on a given day to a maximum at the discretion of Degrees management.

Payment can be made by cash, cheque, credit or debit onsite at Degrees Diner. Remote payment with a PO number from EPIC is also available. PO numbers must be submitted in advance. Please be advised that Degrees does not accept orders via PO. The PO number is used for invoicing purposes by UMSU’s accounting department. Please place orders with Ryan Woods at ryan.woods@umsu.ca

Prices do not include tax. All orders are subject to a gratuity of 15% of the total bill before taxes.

Degrees is a LEAF level 3 certified restaurant. We use compostable table ware and packaging, which will be provided at a cost of $1.00 per person. Premium service is available at a cost of $2.00 per person.

Degrees is a great venue for your event! Weddings, anniversaries, retirements, etc. Group bookings and custom menus available. Please inquire with Ryan Woods at ryan.woods@umsu.ca to book your next event at Degrees!

Degrees does not provide carts/transportation for pick-up orders.

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PLATTERS

Minimum 10 people

**FRUIT PLATTER**
Selection of freshly cut fruit. $3/person

**VEGETABLE PLATTER**
Freshly cut vegetables served with made-in-house Ranch dressing. $2/person

**ANTIPASTO PLATTER**
Shaved Proscuitto, smoked ham, Genoa salami, house pickles, seasonal jam and cheese with sliced baguette. $8/person
## Cakes & Cupcakes

### Basic Cakes

<table>
<thead>
<tr>
<th></th>
<th>9” Round</th>
<th>1/2 Slab</th>
<th>Full Slab</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>9” Round</strong></td>
<td>10 - 12 People</td>
<td>20 - 30 People</td>
<td>50 - 60 People</td>
</tr>
<tr>
<td><strong>Chocolate, Vanilla or Marble Cake</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choose your icing:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chocolate</td>
<td>$40</td>
<td>$60</td>
<td>$90</td>
</tr>
<tr>
<td>Vanilla</td>
<td>$40</td>
<td>$60</td>
<td>$90</td>
</tr>
<tr>
<td>Cream Cheese</td>
<td>$50</td>
<td>$70</td>
<td>$100</td>
</tr>
<tr>
<td>Whipped Cream with Fruit Filling</td>
<td>$50</td>
<td>$80</td>
<td>$110</td>
</tr>
<tr>
<td>Peanut Butter</td>
<td>$50</td>
<td>$70</td>
<td>$100</td>
</tr>
<tr>
<td>Cookies and Cream</td>
<td>$50</td>
<td>$70</td>
<td>$100</td>
</tr>
</tbody>
</table>

### Specialty Cakes

<table>
<thead>
<tr>
<th></th>
<th>9” Round</th>
<th>1/2 Slab</th>
<th>Full Slab</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LEMON</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Choose either Lemon icing or Vanilla icing)</td>
<td>$50</td>
<td>$70</td>
<td>$100</td>
</tr>
<tr>
<td><strong>GERMAN CHOCOLATE</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Chocolate cake with a rich coconut pecan filling)</td>
<td>$50</td>
<td>$80</td>
<td>$110</td>
</tr>
<tr>
<td><strong>BLACK FOREST</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Chocolate cake with a cherry filling, covered in whipping cream)</td>
<td>$50</td>
<td>$80</td>
<td>$110</td>
</tr>
<tr>
<td><strong>RED VELVET</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Chocolate cake with Cream Cheese icing)</td>
<td>$50</td>
<td>$70</td>
<td>$100</td>
</tr>
<tr>
<td><strong>CARROT</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Carrot, pineapple, and coconut filled batter with Cream Cheese icing)</td>
<td>$50</td>
<td>$70</td>
<td>$100</td>
</tr>
<tr>
<td><strong>NEW YORK STYLE CHEESECAKE</strong></td>
<td>$60</td>
<td>$80</td>
<td>N/A</td>
</tr>
</tbody>
</table>

### Cupcakes

- **Vanilla or Chocolate** $2.00/Each
- **All Other Flavours** (See cake flavours) $2.50/Each
- **Gluten-Friendly** Additional $0.50/Cupcake

*Orders must be minimum 1/2 dozen per cupcake flavour*
BAKING

<table>
<thead>
<tr>
<th>PASTRIES N SUCH</th>
<th>1/2 DOZEN (6)</th>
<th>DOZEN (12)</th>
</tr>
</thead>
<tbody>
<tr>
<td>CINNAMON BUNS</td>
<td>$21</td>
<td>$40</td>
</tr>
<tr>
<td>WHOLE WHEAT CROISSANT</td>
<td>$15</td>
<td>$28</td>
</tr>
<tr>
<td>MUFFINS</td>
<td>$12</td>
<td>$23</td>
</tr>
<tr>
<td>COOKIES</td>
<td>$12</td>
<td>$23</td>
</tr>
<tr>
<td>SCONES</td>
<td>$12</td>
<td>$23</td>
</tr>
<tr>
<td>BROWNIES</td>
<td>$18</td>
<td>$35</td>
</tr>
<tr>
<td>BANANA BREAD</td>
<td>$12</td>
<td>$23</td>
</tr>
<tr>
<td>PUMPKIN LOAF</td>
<td>$12</td>
<td>$23</td>
</tr>
</tbody>
</table>

*GLUTEN FREE AND VEGAN OPTIONS AVAILABLE. PLEASE INQUIRE. PRICES MAY VARY.

PASTRY & DAINTY PLATTERS

PAstry Platter
(Includes a variety of muffins, cookies, scones, croissants and cinnamon buns)

Order per dozen or half dozen.

Please inquire about our fancy squares and treats! Pecan bars, lemon bars, specialty brownie, and more!
MUFFINS
PEACH COCONUT
PINA COLADA
(pineapple, walnuts, coconut)
HAZELNUT CHOCOLATE SWIRL
CHOCOLATE CHIP
LEMON POPPYSEED
PUMPKIN
(can add nuts or chocolate chips)
BANANA
(can add nuts or chocolate chips)

VEGAN MUFFINS
BLUEBERRY OR TRIPLE BERRY
KING OF THE MORNING
(carrots, apples, raisins, almonds, coconut)
CHOCOLATE ZUCCHINI
PEANUT BUTTER BANANA CHOCOLATE CHIP

GLUTEN FREE MUFFINS
BLUEBERRY
BANANA CHOCOLATE CHIP
KING OF THE MORNING - ALSO DAIRY FREE!
(carrots, apples, raisins, walnuts)
CHOCOLATE ZUCCHINI

SCONES
MOCHA
LEMON POPPYSEED
BLUEBERRY
CHEDDAR JALAPENO
RASPBERRY WHITE CHOCOLATE

COOKIES
CHOCOLATE CHIP
PEANUT BUTTER
MONSTER
(peanut butter oatmeal with chocolate and smarties)
WHITE CHOCOLATE CRANBERRY
LEMON (SEASONAL)
CHOCOLATE CHIP SHORTBREAD
BUTTERSCOTCH
OATMEAL RAISIN

SPECIALTY COOKIES
IMPERIALS ($2.5)
SKOR ($3)
MAPLE PECAN (SEASONAL)

VEGAN COOKIES
ALMOND JOY
CHOCOLATE PEANUT BUTTER OATMEAL
DOUBLE CHOCOLATE

GLUTEN FREE COOKIES
CHOCOLATE CHIP
DOUBLE CHOCOLATE

*GLUTEN FREE SCONES AVAILABLE UPON REQUEST
## Appetizers/Finger Food

**Prices are per unit. Orders will typically be 24 piece minimum, per type.**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chickpea Fritters</td>
<td>$4</td>
</tr>
<tr>
<td>Cheese Potato Fritter</td>
<td>$4</td>
</tr>
<tr>
<td>Cheese Potato Fritter</td>
<td>$4</td>
</tr>
<tr>
<td>Burger Bite (Beef)</td>
<td>$5</td>
</tr>
<tr>
<td>Quiche</td>
<td>$4</td>
</tr>
<tr>
<td>Winter Roll</td>
<td>$2/roll</td>
</tr>
<tr>
<td>(Veggie or Beef) with sweet chili vinaigrette.</td>
<td></td>
</tr>
<tr>
<td>Combo</td>
<td>$10</td>
</tr>
</tbody>
</table>

### Beverages

**Cold**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Home Made Iced Tea</td>
<td>$7.50 per Litre (serves 2-3/L)</td>
</tr>
<tr>
<td>Home Made Lemonade</td>
<td>$7.50 per Litre (serves 2-3/L)</td>
</tr>
<tr>
<td>Canned Pop</td>
<td>$1.00 each</td>
</tr>
<tr>
<td>Canned Juice</td>
<td>$1.75 each</td>
</tr>
</tbody>
</table>

**Hot**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dogwood Coffee (Basic)</td>
<td>$15</td>
</tr>
<tr>
<td>Assorted Tea (Premium)</td>
<td>$21</td>
</tr>
<tr>
<td></td>
<td>$35</td>
</tr>
<tr>
<td></td>
<td>$70</td>
</tr>
</tbody>
</table>

*Coffee and Tea Service includes cream, sugar, cups, napkins & stir sticks - alternative sweetener & lids for cups available upon request.*
HALF PAN 18”X12” 5-7 PEOPLE $30
FULL PAN 18” X 24” 10-12 PEOPLE $50

MEAT LOVER
Pepperoni, chopped bacon, Italian sausage with shredded mozzarella

CHEESE LOVER
Blend of mozzarella, cheddar, feta and our seasonal cheese

VEGGIE LOVER
Marinated artichoke, baby spinach, seasonal roasted vegetables topped with banana pepper and mozzarella

HALF PAN 18”X12” 5-7 PEOPLE $45
FULL PAN 18” X 24” 10-12 PEOPLE $80

PESTO GRANDE (choice of shrimp or chicken)
Our homemade creamy pesto sauce, baby spinach, oven roasted grape tomatoes, marinated artichoke, blend of parmesan & feta

WILD FUNGHI
Blend of shitake, oyster, crimini and portabella mushrooms, creamy garlic sauce, shredded mozzarella, walnuts, figs, shaved prosciutto and chiffon basil

STEAK FRITE
Shaved rib-eye, caramelized onions, oven roasted seasonal vegetables, hickory whiskey bbq sauce topped with green onions and shredded potato chips, mozzarella

MAMA MIA
Fresh mozzarella, genoa salami, prosciutto with our rustic tomato sauce finished with chiffon basil
PASTA AL FORNO
Minimum 10 people

JUST PASTA: $8/ person
ADD chicken, roasted vegetables or ground beef $2
ADD shrimp (3pcs per person) $4
FULL MEAL: with Caesar salad & garlic bread $10/ person

Nature’s Farm Fusilli pasta, topped with sauce and baked with mozzarella cheese.
Choose your sauce: Rustic Tomato Basil or Creamy Garlic with spinach
Choose your protein:

SALADS
Minimum 10 people

BASIC SALADS PRICE PER PERSON $4

DEGREES HOUSE SALAD
Fresh greens with a medley of fresh vegetables, with your choice of homemade
dressing: Rustic Italian, Ranch, Orange White Wine Vinaigrette (Vegan)

SERA VERDE
A bed of mixed greens and spinach, topped with walnuts, sliced figs, avocado,
bacon, red onions and feta cheese. Garnished with orange slices and cherry
tomatoes, and served with Degrees’ house Italian vinaigrette.

CAESAR SALAD
Romaine lettuce, tossed with our homemade vegetarian creamy Caesar dressing,
parmesan cheese and homemade croutons.

PREMIUM SALADS
Minimum 10 people

PREMIUM SALADS PRICE PER PERSON $6

OVEN-ROASTED POTATO SALAD
Oven Roasted Potatoes with onions, peppers and corn served with our homemade creamy
parmesan dill dressing.

TACO SALAD
Mix of greens, black beans, shredded cheddar cheese, cherry tomatoes, diced avocado,
and taco beef served with our homemade seasoned tortilla chips and salsa crema dressing

*DEGREES CAN PROVIDE FRESH SEASONAL SALADS SUITED TO
YOUR EVENT. PLEASE INQUIRE.
WRAPS & SANDWICHES

$6 PER PIECE

CLUB HOUSE WRAP
Degrees classic, seasoned chicken, bacon, cheddar cheese, tomato and basil mayo in a whole wheat wrap.

CLASSIC CHICKEN WRAP
Crisp greens, seasoned chicken, tomatoes, bell peppers, red onions and chili mayo in a fresh whole wheat tortilla.

THE VEGAN TACO WRAP
Fresh crisp greens, tomatoes, onions, black beans, fresh avocado with Degrees’ own taco spice, dressed with roasted pepper and tomato salsa.

THE VIET WRAP
Your choice of roasted chicken or shrimp, with rice vermicelli noodles, bell pepper, cucumber, red onion and crisp greens dressed with our sweet chili vinaigrette.

THE FRESHY GREEK WRAP
Fresh greens, diced tomatoes, cucumbers, bell peppers, red onions, banana peppers, feta cheese and Greek dressing in a whole wheat tortilla. Available with roasted chicken.

EGG SALAD SANDWICH
Delicious egg salad made with Nature’s Farms local, free run eggs, and crisp greens, on fresh bread.

CHICKEN SALAD SANDWICH
Oven roasted chicken mixed with chopped veggies and mayo, served with crisp greens.

HAM & CHEESE
Sliced ham and cheddar cheese, with sliced tomato, fresh greens, mayo and Dijon.

* ORDERS MUST BE A MINIMUM OF 6 WRAPS / SANDWICHES PER TYPE SELECTED. Gluten-friendly sandwiches available upon request – please inquire.
## DINNERS/HOT FARE

Minimum 10 people

Prices will be per person including a Starter, Sides and finished up with a Dessert. Degrees can customize your Cater Menu. Please let us know your budget (per person) so we can provide the best service for your event.

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### STARTERS

Your choice of Salad (any choice in Basic Salad) or variety Buns and our confit butter (garlic or pesto)

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### MAIN COURSE

- **BEEF** - Market Price
- **CHICKEN** - 25$
- **PORK** - 25$
- **SEAFOOD** - Market price
- **VEGETARIAN** - 20$

*Orders must be a minimum of 10 people per order*

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### SIDES

- **RICE PILAF**
  Buttery & fluffy rice with variety of vegetables, house seasoning

- **GRATIN VEGETABLES**
  Chef’s choice of veggies tossed in cheese sauce and bread crumbs, then baked.

- **FRESH CUT FRIES**

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### DESSERT

- **FRESH FRUIT**
  Chef’s choice of seasonal fruit.

- **DEGREES BROWNIES**
  House baked chocolate brownie.
VEGAN OPTIONS
Prices are per person.

TOFU SALAD ROLLS
Marinated tofu, cucumber salad, mint, served with Degrees’ peanut sauce.
(2 rolls)

FALAFEL WRAP
Tomatoes, pickles, Degrees’ falafel, tahini sauce, sriracha, crisp greens.

VEGGIE SANDWICH
Our homemade vegan patty, kale pesto, fresh tomatoes and greens.

CATERING ORDERS FROM DEGREES CAN BE PLACED WITH RYAN WOODS AT RYAN.WOODS@UMSU.CA