



Casual Catering Menu 2022/2023

event.uoguelph.ca/casual-catering



PASTRIES & SWEETS Minimum of 6

Croissant		\$2.00
Muffin		\$2.00
Cherry Yogurt Danish		\$3.00
Homemade Granola Bar (vg	, gf)	\$3.00
House-baked Banana Bread	k	\$3.00
Gluten Free Muffin (gf)		\$3.00
Tim Horton's Donuts (per do	ozen)	\$13.00
Tim Bits 50 20 10	\$9.99 \$4.99	9 \$2.99
Granola Bar		\$2.00
Whole Fruit		\$2.00
Individual Yogurt		\$2.40
Berry & Yogurt Parfait		\$7.00
granola, full-fat yogurt, berries & her	np hearts	

BEVERAGES

Priced per gallon, unless specified

Fairtrade Organic Coffee (15 cups)SFreshly brewed regular or decaf	\$25.00
Tea (15 cups)	\$25.00
Hot Chocolate (15 cups)	\$24.00
Hot Apple Cider (15 cups)	\$40.00
Lipton's Crystal Drinks (15 cups)	\$22.25
Iced tea, Orange/Pineapple/Banana, Peach, Tropical Fruit Punch or Lemonade	
Tap Water	\$3.00
Juices (Individual)	\$2.00
Soft Drinks (Individual)	\$2.00
Milk (500ml) - White or Chocolate	\$3.00
Natural Spring Water (600ml)	\$2.00



SANDWICHES & WRAPS

Deli Sandwich \$7.00 turkey, beef, ham, and egg served on deli bread with cheese, mayo, lettuce & tomato Vegan Deli Sandwich (vg) \$6.00 served on deli bread with balsamic marinated tempeh. hummus. cucumber. lettuce. tomato. onion, roasted red peppers House Wrap \$9.00 turkey, beef and ham or vegetarian soft tortilla, mayo, lettuce, tomato, cheese \$7.00 Gluten Free & Vegan Sandwich (gf, vg) gluten free bread, balsamic marinated tempeh. hummus, cucumber, lettuce, tomato, onion, roasted red peppers \$8.75 Add on side salad, dessert, beverage \$2.00 Make it a bagged lunch (additional) SALADS Minimum of 5 (entree) \$7.00 Individual Garden Salad (gf, vg) mixed greens, grape tomatoes, shredded carrots, cucumber, balsamic dressing

Add Chicken (gf)\$3.00Individual Classic Caesar Salad
romaine, parmesan cheese, croutons, bacon bits,
lemon & caesar dressing\$8.00

Chicken Caesar Salad \$11.00 romaine, parmesan cheese, croutons, bacon bits, lemon & caesar dressing

Mediterranean Salad \$10.00 quinoa, chickpeas, spring mix, feta, kalamata olives, cucumber, red onion, tomato & red wine herb vinaigrette

SALADS BY THE BOWL

Small (Serves 10) | Large (Serves 20)

Garden Salad (gf, vg) \$35.00 | \$70.00 mixed greens, grape tomato, shredded carrot, cucumber

Classic Caesar Salad

\$35.00 | \$70.00

romaine lettuce, parmesan cheese, croutons, bacon bits, lemon & caesar dressing

CHEF'S MAIN COURSE

Choose one, includes rolls & butter (minimum of 10)

Beef Chili with Rice (gf)	\$10.00
Meat or Veg Lasagna - Half Pan, serves 9	\$90.00
Meat or Veg Lasagna- Full Pan, serves 18	\$180.00
Chicken Pot Pie	\$10.00
Butter Chicken with Rice (gf)	\$10.00
Vegetarian Bean Chili with Rice (v)	\$10.00
Chickpea Curry with Rice (gf, vg)	\$9.00
Baked Pasta Primavera with Tomato Sauce (vg)	\$9.00
Asparagus & Mushroom Quiche (v)	\$10.00
Add on side salad, dessert, beverage	\$8.75

PIZZA

Large - 16", 12 Slices Choose any three (3) toppings; ham, bacon, pepperoni, onion, pineapple, black olive, tomato, red onion, mushroom, green pepper Vegan Pizza	\$21.99
vegan cheese, green pepper, mushroom, red onion	
Gluten Free Pizza, 4 Slices	\$10.99
Dipping Sauce creamy garlic, cheddar jalapeno	\$0.90
Soft Drinks (Combo Special)	\$1.50



PLATTERS

Fresh Vegetables

Small - Serves 10	\$20.00
Large - Serves 20	\$40.00

Tea Sandwiches

mini deli sandwiches with egg, turkey, cucumber and cream cheese

Small - Serves 10	\$20.00
Large - Serves 20	\$40.00

Cocktail Wraps

mini tortilla wraps with ham, beef, turkey, chickpea salad pickle, hot pepper or roasted red pepper

Small - Serves 10 Large - Serves 20

Cheese & Crackers

Small - Serves 10 Large - Serves 20

Pita & Hummus

Small - Serves 10 Large - Serves 20

Fresh Fruit

Small - Serves 10 Large - Serves 20

Assorted Squares

Small - Serves 10 Large - Serves 20

House Baked Cookies (per dozen)	\$13.00
Chocolate Brownies (vg, gf)	\$3.00
Gluten Free & Vegan Cookies (gf, vg)	\$3.00

\$20.00 \$40.00	
nd	
\$20.00 \$40.00	
salad	
\$20.00 \$40.00	
\$30.00 \$60.00	



\$20.00

\$40.00

\$25.00

\$50.00

\$25.00

\$50.00





Contact Us

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