



Casual Catering Menu

event.uoguelph.ca/casual-catering

PASTRIES

(minimum of 6)

Croissant \$2

Muffin \$2

Cherry Yogurt Danish \$3

Orange Cranberry Scone \$3

Cinnamon Bun \$3

Homemade Granola Bar (vg) \$3

House-baked Banana Bread \$3

Gluten Free Blueberry Muffin (gf) \$3

Tim Horton's Donuts \$13.00 (per dozen)

Timbits \$9.99 (50 pcs), \$4.99 (20 pcs), \$2.99 (10 pcs)

PARFAIT

Berry & Yogurt Parfait \$7

granola, full-fat yogurt, berries, hemp hearts

SANDWICHES & WRAPS

(minimum of 5)

Deli Sandwich \$7

turkey ~ beef ~ ham ~ egg
deli bread, cheese, mayo, lettuce, tomato

Vegetarian Deli Sandwich (v) \$6

deli bread, lettuce, tomato, vegan mayo
dill, mashed chick peas

Vegan Sandwich (vg) \$6

rye bread, lettuce, tomato, vegan mayo
dill, mashed chick peas

House Wrap \$9

soft tortilla, mayo, lettuce, tomato, cheese
turkey, ham, beef

Gluten Free Vegetarian Wrap (gf) \$7

gluten free tortilla, lettuce, tomato,
vegan mayo, dill, mashed chickpeas

add on side salad, dessert, beverage \$8.75

bagged lunches are an additional \$2 per person

BEVERAGES

Fairtrade Organic Coffee \$25 per gallon (15 cups)
fresh brewed, regular or decaf

Tea \$25 per gallon (15 cups)
assortment of herbal & orange pekoe

Hot Chocolate \$24 per gallon (15 cups)

Hot Apple Cider \$25 per gallon (15 cups)

Juices (300 ml) \$2 ea.
apple, orange, cranberry

Soft Drinks (355 ml) \$2 ea.
coke, diet coke, sprite
ginger ale, c-plus orange

Milk (500 ml) \$3 ea.
white or chocolate

Natural Spring Water (600 ml) \$2 ea.

PIZZAS

Large (16" – 12 Slices) - \$21.99

Choose any three (3) toppings: ham, bacon,
pepperoni, onion, pineapple, black olives, tomatoes,
red onion, mushroom, green pepper

Vegan Pizza

vegan cheese, green pepper, mushroom, red onion

Dipping Sauce \$0.90

choose from creamy garlic, cheddar jalapeno

Combo Special: \$1.50

add soft drinks with any pizza

*Gluten free crust available

add on side salad, dessert, beverage \$8.75



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INDIVIDUAL SALADS

(minimum of 5)

Garden Salad (gf, vg)

Side \$4 ~ Entrée \$7

mixed greens, grape tomatoes, shredded carrots, cucumbers, balsamic dressing

Classic Caesar Salad

Side \$4 ~ Entrée \$8

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

Garden Salad with

Grilled Chicken Breast (gf)

Entrée \$10

mixed greens, grape tomatoes, shredded carrots, cucumbers, balsamic dressing

Chicken Caesar Salad

Entrée \$11

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

Mediterranean Salad

Entrée \$10

quinoa, chickpeas, spring mix, feta, kalamata olives, cucumbers, red onion, tomato, red wine herb vinaigrette

CHEF'S MAIN COURSE

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

Beef Chili with Rice (gf) \$10

Meat Lasagna \$10

(minimum of 9)

Chicken Pot Pie \$10

Butter Chicken with Rice (gf) \$10

Vegetarian Bean Chili with Rice \$9

Chickpea Curry with Rice (gf, vg) \$9

Baked Pasta Primavera

with Tomato Sauce (vg) \$9

Asparagus and Mushroom Quiche (v) \$10

add on side salad, dessert, beverage \$8.75

PLATTERS

small – serves 10

large – serves 20

Fresh Vegetables S \$20 L \$40

Tea Sandwiches S \$20 L \$40

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

Cocktail Wrap S \$20 L \$40

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

Cheese and Crackers S \$30 L \$60

Fresh Fruit S \$25 L \$50

Assorted Squares S \$25 L \$50

House Baked Cookies \$13.00 per dozen

Chocolate Brownie (gf, vg) \$3 each

Gluten Free & Vegan Cookie (gf, vg) \$2 each