



Casual Catering Menu

event.uoguelph.ca/casual-catering

PASTRIES

(minimum of 6)

Croissant \$2.50

Muffin \$2

Cherry Yogurt Danish \$3

Orange Cranberry Scone \$2

Cinnamon Bun \$3

Homemade Granola Bar (vg) \$3

House-baked Banana Bread \$3

Gluten Free Blueberry Muffin (gf) \$3

PARFAIT

Berry & Yogurt Parfait \$7

granola, full-fat yogurt, berries, hemp hearts

SANDWICHES & WRAPS

(minimum of 5)

Deli Sandwich \$8

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

Vegetarian Deli Sandwich (v) \$7

deli bread, lettuce, tomato, vegan mayo
dill, mashed chickpeas

Deluxe Wrap \$9

soft tortilla, mayo, lettuce, tomato, cheese
house-roasted chicken, hot peppers
pickles or roasted red pepper

Gluten Free & Vegan Wrap (gf, vg) \$7

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

add on side salad, dessert, beverage \$8.75

BEVERAGES

Fairtrade Organic Coffee

\$24.25 per gallon (15 cups)
fresh brewed, regular or decaf

Tea \$24.25 per gallon (15 cups)

assortment of herbal & orange pekoe

Juices (300 ml) \$2 ea.

apple, orange, cranberry

Soft Drinks (355 ml) \$2 ea.

coke, diet coke, sprite
ginger ale, c-plus orange

Milk (237 ml) \$2 ea.

white or chocolate

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

PIZZAS

Large (16" – 12 Slices) \$19.40 per pizza

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



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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 \$11

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

Chicken Caesar Salad

Entrée \$12

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

includes rolls & butter (minimum of 5)

Beef Chili with Rice (gf) \$11

Chicken Pot Pie \$10

Butter Chicken with Rice (gf) \$11

Vegetarian Bean Chili with Rice \$10

Chickpea Curry with Rice (gf, vg) \$10

Baked Pasta Primavera

with Tomato Sauce (gf, vg) \$9

Asparagus and Mushroom Quiche (v) \$10

add on side salad, dessert, beverage \$8.75

DESSERTS

Haystack Brownie \$3.50 ea.

Nanaimo Bar \$3.50 ea.

Date Square \$3.50 ea.

House-baked Cookies \$2.50 (2 pc.)

Chocolate Brownie (gf, vg) \$3.50

Gluten Free & Vegan Cookie (gf, vg) \$3 (2pc.)