



Casual Catering Menu 2025



event.uoguelph.ca/casual-catering



PASTRIES & SWEETS

Minimum of 6

Croissant	\$3
Muffin	\$3
Gluten-Free Muffin (gf)	\$3
Cherry Yogurt Danish	\$3
Orange Cranberry Scone	\$3
Scallion Cheese Scone	\$3
Housemade Granola Bar (vg/gf)	\$3
House-Baked Assorted Loaves	\$3
Tim Hortons Donuts (per dozen)	\$13
Timbits 50 20 10	\$9.99 \$5.19 \$3.19
Whole Fruit	\$2
Individual Yogurt	\$2.50



PARFAITS

Berry & Yogurt Parfait <i>granola, full-fat yogurt, berries, hemp hearts</i>	\$7
Strawberries & Cream Overnight Oats <i>oats, fresh strawberries, chantilly cream</i>	\$7

BEVERAGES

Fairtrade Organic Coffee (15 Cups) <i>Regular or Decaf</i>	\$25
Tea (15 Cups) <i>assortment of herbal & orange pekoe</i>	\$25
Hot Chocolate (15 cups)	\$24
Hot Apple Cider (15 cups)	\$40
Chai Tea (15 cups)	\$40
Ice Water (15 cups)	\$3
Lipton's Crystal Drinks (15 cups) <i>Iced Tea, Orange/Pineapple, Banana, Peach, Tropical Fruit Punch or Lemonade</i>	\$22.25
Juice (300ml) <i>apple, orange, apple grape</i>	\$2
Soft Drinks (355ml) <i>coke, diet coke, sprite, ginger ale</i>	\$2
Milk (500ml) <i>white or chocolate</i>	\$3
Natural Spring Water (500ml)	\$2



gf - gluten free | vg - vegan | v - vegetarian

SANDWICHES & WRAPS

Minimum of 5

Deli Sandwich <i>turkey, ham, beef, egg</i> <i>served on deli bread with cheese, mayo, lettuce, tomato</i>	\$8
Vegan Deli Sandwich (vg) <i>served on rye bread with balsamic marinated tempeh, hummus, cucumber, lettuce, tomato, onion, roasted red pepper</i>	\$7
Spicy Chicken Salad <i>lettuce, tomato, pickled onions, mayo, spicy mango chutney served on focaccia</i>	\$9
Muffaletta, Salami, Provolone <i>arugula, jardiniere spread, olive tapenade mayo served on kaiser</i>	\$9
Eggplant Parmesan <i>breaded eggplant parmesan, arugula, mozzarella cheese, tomato, mayo served on multigrain (V)</i>	\$9
House Wrap <i>turkey, ham, beef</i> <i>soft tortilla, mayo, lettuce, tomato, pickles, cheese</i>	\$8
Falafel Wrap (v) <i>Soft tortilla, falafel bites, yogurt garlic sauce, lettuce, tomato, onion</i>	\$8
Gluten-Free Deli Sandwich (gf) <i>turkey, served on gluten-free bread with cheese, mayo, lettuce, tomato</i>	\$8
Gluten-Free & Vegan Sandwich (gf, vg) <i>gluten-free bread, balsamic marinated tempeh, hummus, cucumber, lettuce, tomato, onion, roasted red peppers</i>	\$7
Add on side salad, dessert, beverage	\$8.75
Make it a bagged lunch (additional)	\$2

INDIVIDUAL SALADS

	Side/Entree
Garden Salad (gf, vg) <i>mixed greens, grape tomatoes, shredded carrots, cucumbers, balsamic dressing</i>	\$4 / \$8
Classic Caesar Salad <i>romaine, parmesan cheese, croutons, bacon bits, lemon, and caesar dressing</i>	\$4 / \$8
Greek Salad (v, gf) <i>tomato, onion, cucumber, red pepper, kalamata olives, feta, romaine, greek dressing</i>	\$4 / \$8
Add Chicken to any salad	\$3

SALADS BY THE BOWL

Small (serves 10)	\$35
Large (serves 20)	\$70
Garden Salad (gf, vg) <i>mixed greens, grape tomatoes, shredded carrots, cucumbers, balsamic dressing</i>	
Classic Caesar Salad <i>romaine, parmesan cheese, croutons, bacon bits, lemon, and caesar dressing</i>	
Greek Salad (v, gf) <i>tomato, onion, cucumber, red pepper, kalamata olives, feta, romaine, greek dressing</i>	
Mediterranean Pasta Salad (v) <i>grape tomatoes, cucumber, bell peppers, feta cheese, lemon pesto vinaigrette</i>	

CHEF'S MAIN COURSE

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

Chicken Pot Pie	\$10
Beef Chili with Rice (gf) – 8oz.	\$10
Beef Chili with Rice (gf) – 12oz.	\$15
Vegetarian Bean Chili with Rice (vg/gf) – 8oz.	\$9
Vegetarian Bean Chili with Rice (vg/gf) – 12oz.	\$14
Butter Chicken with Rice (gf) – 8oz.	\$10
Butter Chicken with Rice (gf) – 12oz.	\$15
Chickpea Curry with Rice (gf, vg)- 8oz.	\$9
Chickpea Curry with Rice (gf, vg)- 12oz.	\$14
Caramelized Onion & Goat Cheese Quiche, serves 6 (v)	\$60
Meat or Vegetarian Lasagna – half pan, serves 9	\$90
Meat or Vegetarian Lasagna – full pan, serves 18	\$180
Baked Pasta Primavera, Tomato Sauce (vg) – half pan, serves 8	\$70
Baked Pasta Primavera, Tomato Sauce (vg) – full pan, serves 16	\$140
Mac & Cheese (v) – half pan, serves 8	\$75
Mac & Cheese (v) – half pan, serves 16	\$150

PIZZA

Large - 16", 12 Slices	\$21.99
Choose any three (3) toppings; <i>ham, bacon, pepperoni, onion, pineapple, black olive, tomato, red onion, mushroom, green pepper</i>	
Vegan Pizza <i>vegan cheese, green pepper, mushroom, red onion</i>	
Gluten Free Pizza, 4 Slices	\$10.99
Dipping Sauce <i>creamy garlic, cheddar jalapeno</i>	\$0.90
Soft Drinks (Combo Special)	\$1.50
Add salad, dessert, beverage	\$8.75

PLATTERS

Fresh Vegetables

Small - Serves 10

Large - Serves 20

\$20

\$40

Tea Sandwiches

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

Small - 15 pieces

Large - 20 pieces

\$20

\$40

Cocktail Wraps

mini tortilla wraps with ham, beef, turkey, lettuce, tomato, cheese, mayo

Small - 15 pieces

Large - 30 pieces

\$20

\$40

Mini Ciabatta Sandwiches

mini tortilla wraps with ham, beef, turkey, lettuce, tomato, cheese, mayo

Small - 10 pieces

Large - 20 pieces

\$30

\$60

Sliced Cheese & Crackers

Small - Serves 10

Large - Serves 20

\$30

\$60

Pita & Hummus

Small - Serves 10

Large - Serves 20

\$20

\$40

Fresh Fruit

Small - Serves 10

Large - Serves 20

\$30

\$60

Creelman Bakeshop Assorted Squares

Small - 15 pieces

Large - 30 pieces

\$30

\$60

Creelman Bakeshop Mini Cupcakes

Small - 15 pieces

Large - 30 pieces

\$30

\$60

House Baked Cookies (per dozen)

\$16

Creelman Bakeshop Chocolate Brownie (vg, gf)

\$3

Creelman Bakeshop Plant Based Cookie (gf, vg)

\$3





Contact Us

coffee@uoguelph.ca

519-824-4120 x 52243

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