CATERING
HOSPITALITY SERVICES

email • spevent@uoguelph.ca
phone • 519-824-4120 ext 53350
1 Breakfast Buffets
2 Breaks
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Breakfast Buffets

Minimum 20 people

Gryphon Continental $11

**Bakery Assortment:** Croissants, Danishes, Muffins, Scones
Fruit Preserves and Whipped Butter
Sliced Fruit
Individual Yogurts
Chilled Fruit Juice
Fair Trade Coffee/Tea/Flavoured Teas

Chef’s Breakfast $14

**Bakery Assortment:** Mini Croissants, Mini Danishes, Mini Muffins
Fruit Preserves and Whipped Butter
Sliced Fruit
Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes (V, GF)
Chilled Juices
Fair Trade Coffee/Tea/Flavoured Teas

Create Your Own Breakfast Buffet

All breakfast buffets include Orange Juice or Apple Juice,
Freshly Brewed Fair-Trade Coffee/Tea/Flavoured teas

$13 **Cold** Select 4 cold breakfast items
$15 **Hot Breakfast** Select 3 cold and 3 hot items

**Cold Items**

- Mini- Croissants/ Danishes/ Muffins
- Seasonal Fruit Salad
- Sliced Fresh Fruit
- Whole Seasonal Fruit
- Individual Yogurts
- Granola/Yogurt
- Granola Bars (VG)
- Cold Cereal and Milk
- Cottage Cheese
- Strawberry Banana Smoothie
- Hard Boiled Eggs
Hot Items

Scrambled Eggs
Egg White Scramble - Tomato and Onion
Home Fries (V, GF)
Hash Brown Patties (V)
Bacon
Pork Sausage
Turkey Sausage (Add $1) GF
Pancakes
French Toast
Herb Crusted Tomato

Enhancements - per person

Sliced Domestic Cheese and Crackers Platter
French Toast, Caramelized Apples and Raisins, Cinnamon Cream
Belgium Sugar Waffles, Berry Compote, Whipped Cream *
Eggs Benedict with Canadian Bacon*
House Smoked Chicken and Cheddar Cheese Quiche
Asparagus and Goat Cheese Quiche
Ontario Farmed Mushroom and Leek Quiche
Cheddar and Herb Omelette* (V, GF)
Egg Burrito with Roasted Red Peppers, Caramelized Onions and Salsa*
Yogurt Parfait
# Breaks

## Beverages (prices per serving)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fair Trade Coffee/Tea</td>
<td>$2.25</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$2.25</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$2.25</td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td>$2.25</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

Minimum order 15 people

## Individual Beverages (prices per serving)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned Soft Drinks</td>
<td>$2.00</td>
</tr>
<tr>
<td>Assorted Juices – Fairlee</td>
<td>$2.00</td>
</tr>
<tr>
<td>Hitchhiker Lemonade</td>
<td>$5.00</td>
</tr>
<tr>
<td>Milk or Chocolate Milk 250 ml</td>
<td>$2.00</td>
</tr>
<tr>
<td>Smoothies</td>
<td>$4.00</td>
</tr>
<tr>
<td>Soya Beverages</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

## Selection from the Bakery (prices per serving unless specified)

Minimum Order 6

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Baked Cookies (per dozen)</td>
<td>$12.00</td>
</tr>
<tr>
<td>Croissants</td>
<td>$3.00</td>
</tr>
<tr>
<td>Fruit Danishes</td>
<td>$3.00</td>
</tr>
<tr>
<td>Fresh House Baked Muffins</td>
<td>$3.00</td>
</tr>
<tr>
<td>Orange Cranberry Scones</td>
<td>$3.00</td>
</tr>
<tr>
<td>House Baked Loaves</td>
<td>$3.00</td>
</tr>
<tr>
<td>Cinnamon Coffee Cake</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

## Coffee Break Favourites (prices per serving)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Chips</td>
<td>$2.00</td>
</tr>
<tr>
<td>Chocolate Bars</td>
<td>$3.00</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$3.00</td>
</tr>
<tr>
<td>Trail Mix</td>
<td>$3.00</td>
</tr>
<tr>
<td>Biscotti</td>
<td>$3.00</td>
</tr>
<tr>
<td>Homemade Granola Bars (VG)</td>
<td>$3.00</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$2.00</td>
</tr>
<tr>
<td>Bagels Served with Cream Cheese</td>
<td>$3.00</td>
</tr>
<tr>
<td>Harvest Grain Pretzels, Mustard</td>
<td>$3.00</td>
</tr>
<tr>
<td>Ice Cream Novelties*</td>
<td>$4.00</td>
</tr>
<tr>
<td>Gelato*</td>
<td>$4.00</td>
</tr>
</tbody>
</table>
Sandwich Lunch Buffets

For your buffet, please choose 1 Soup & 1 Salad or 2 Salads, 3 Sandwiches/ Wraps and 1 Dessert.
All buffets include Cold Beverages

Minimum 20 people

Chef’s Kettle Soups

Gingered Butternut Squash (V, GF)
Ontario Farmed Mushroom Bisque (V, GF)
Curried Cauliflower and Potato Purée (V, GF)
Roasted Red Pepper and Tomato Bisque (V, GF)
Classic Chicken Noodle
Beef and Lentil (GF)
Market Vegetable Minestrone (VG)

Mixed Salads

Mixed Greens, Cucumber, Grape Tomatoes, Balsamic Vinaigrette (VG, GF)
Classic Caesar Salad w/ Grated Parmesan, Bacon Bits and Croutons
Kale Caesar- Kale, Tomatoes, Kalamata Olives, Caesar Dressing, Croutons
Traditional Greek Salad, Feta Cheese, Red Wine Vinaigrette (GF)
Roasted Potato Salad, Rosemary & Grainy Dijon Dressing (VG, GF)
Pasta Salad, Arugula, Grape Tomatoes, Ontario Mushrooms, Red Onions, Red Wine Vinaigrette (VG)
Multi Grain Salad, Scallion, Dried Fruits, Citrus Cardamom Dressing (VG)
Roasted Root Vegetable Salad, Elmira Maple Cider Dressing (VG, GF)

Sandwiches and Wraps

Chicken Bacon Club Wrap, Baby Greens, Tomato, Cheddar
Turkey Wrap, Baby Greens, Tomato, Avocado Mayo, Havarti
Salmon Salad Wrap, Spinach, Tomato, Red Onion, Lemon Caper Dill Mayo
Kale Chicken Caesar Wrap, Parmesan, Bacon, Caesar Dressing
Chipotle Lime Chicken Salad, Lettuce, Tomato on Kaiser
Italian Deli Sandwich, Salami, Capocollo, Roast Garlic Aioli, Provolone on Ciabatta
Roast Beef, Arugula, Tomato, Red Onion, Grainy Dijon Mayo, Swiss on Kaiser
Ham, Lettuce, Hot House Tomato, Honey and Mustard, Swiss on Kaiser

Vegetarian Sandwiches and Wraps

Roasted Eggplant and Red Pepper Wrap, Lettuce, Baba Ghanoush (VG)
Mashed Chickpeas and Dill Wrap, Vegan Mayo Lettuce, Tomato (VG)
Falafel Wrap, Hummus, Onions, Tomatoes, Cucumber, Tzatziki
Cilantro Sesame Tofu Wrap, Sriracha Mayo, Lettuce, Pickled Veg, Radish, Cucumber
Vegetable Pakora Wrap, Mint Chutney Mayo, Lettuce, Tomatoes
Baba Ghanoush, Baby Greens, Roasted Red Peppers and Eggplant, on Croissant
Egg Salad, Shaved Cucumber on Croissant

Desserts

Lemon Yogurt Torte
New York Cheesecake w/ Berry Compote
Boston Cream Pie
Chocolate Cake
Carrot Cake
Tiramisu
Wild Berry Cake
Homemade Apple Crisp, Whipped Cream
Assorted Squares and Tarts
Fresh Cut Fruits
**Hot Lunch Buffets**

$24 per person

Minimum 20 people

For your buffet, please choose 1 Soup & 1 Salad or 2 Salads, 1 Entrée, 1 Starch, 1 Vegetable and 1 Dessert.

All buffets include Cold Beverages, Rolls and Whipped Butter

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### Chef’s Kettle Soups

- Butternut Squash, Cinnamon Cream *(V, GF)*
- Ontario Farmed Mushroom Bisque *(V, GF)*
- Curried Cauliflower and Potato Puree *(V, GF)*
- Roasted Red Pepper and Tomato Bisque *(V, GF)*
- Classic Chicken Noodle *(DF)*
- Beef and Lentil *(DF)*
- Market Vegetable Minestrone *(VG)*

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### Salads

- Mixed Greens, Cucumber, Grape Tomatoes, Balsamic Vinaigrette *(VG, GF)*
- Classic Caesar Salad w/ Grated Parmesan, Bacon Bits and Croutons
- Kale Caesar- Grape Tomatoes, Kalamata Olives, Roasted Garlic Dressing, Croutons
- Traditional Greek Salad, Feta Cheese, Red Wine Vinaigrette *(V, GF)*
- Roasted Potato Salad, Rosemary & Grainy Dijon Dressing *(VG, GF)*
- Pasta Salad, Arugula, Grape Tomatoes, Ontario Mushrooms, Red Onions, Red Wine Vinaigrette *(VG)*
- Multi Grain Salad, Scallions, Dried Fruits, Citrus Cardamom Dressing *(VG)*
- Roasted Root Vegetable Salad, Elmira Maple Cider Dressing *(VG, GF)*

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### Chef’s Entrée Selections

**2nd entrée (add $6)**

- Piri Piri Chicken, Homemade Chili Sauce *(GF, DF)*
- Herb Grilled Chicken Breast, Ontario Farmed Mushroom Jus *(GF, DF)*
- Roasted Chicken Breast, Chipotle Cream Sauce *(GF)*
- Herb and Mustard Grilled Chicken Breast, Herb Sauce *(GF, DF)*
- Pork Schnitzel, Lemon and Fried Capers
- Thai Style Yellow Chicken Curry, Mushrooms, Onions, Squash, Peppers *(GF, DF)*
- Sweet Chili Chicken, Peppers and Onions *(GF, DF)*
- Infusion Butter Chicken *(GF)*
- Kadhai Style Beef, Peppers, Onions and Tomatoes *(GF, DF)*
- Beef Ragout, Red Wine Mushroom Sauce *(GF, DF)*
- Beef Petit Fillet, Mushroom Peppercorn Jus * *(U Club, Creelman) *(GF)*
- MSC Certified Cod Cakes, Mustard Caper Cream Sauce
- Fried MSC Certified Haddock, Tartare Sauce * *(listed below)*
- Meat Lasagna

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### Chef’s Vegetarian Entrée Selections

- Ontario Farmed Mushroom and Asparagus Tart, Pepper Ragout
- Lentil Bean Cutlet, Roasted Pepper Sauce *(DF)*
- Chickpea and Lentil Stew, Tomatoes and Market Vegetables *(VG, GF)*
- Roasted Goat Cheese Polenta, Mushroom Cream Sauce
- Paneer Masala, Onions, Tomatoes, Peppers *(GF)*
- Seared Asian Tofu, Scallion, Peppers *(VG, GF)*
- Moroccan Style Kibbeh, Yoghurt Tahini Sauce
- Perogies, Mushrooms, Onion

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### Add $5 Pasta Selections

- Roasted Vegetable Lasagna *(V)*
- Baked Penne and Market Vegetable Primavera with Tomato *(VG) or Cream Sauce *(V)*
- Cheese Tortellini with Roasted Vegetables and Roasted Tomato Sauce *(V)*

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### Potatoes and Starches

- Whipped Yukon Gold Potatoes *(V, GF)*
- Roasted Garlic and Caramelized Onion Mashed Potatoes *(V, GF)*
<table>
<thead>
<tr>
<th>Vegetables</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Beans, Red Peppers</td>
<td></td>
</tr>
<tr>
<td>Green and Yellow Beans, Carrots</td>
<td></td>
</tr>
<tr>
<td>Market Vegetable Medley</td>
<td></td>
</tr>
<tr>
<td>Corn, Peppers and Green Peas</td>
<td></td>
</tr>
<tr>
<td>Roasted Root Vegetables</td>
<td></td>
</tr>
<tr>
<td>Ratatouille</td>
<td></td>
</tr>
<tr>
<td>Local Seasonal Feature</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Desserts</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Yogurt Torte</td>
<td></td>
</tr>
<tr>
<td>New York Cheesecake w/ Berry Compote</td>
<td></td>
</tr>
<tr>
<td>Chocolate Mousse Torte</td>
<td></td>
</tr>
<tr>
<td>Spiced Carrot Cake</td>
<td></td>
</tr>
<tr>
<td>Tiramisu</td>
<td></td>
</tr>
<tr>
<td>Raspberry Lemon Cake</td>
<td></td>
</tr>
<tr>
<td>Homemade Warm Apple Crisp, Whipped Cream</td>
<td></td>
</tr>
<tr>
<td>Assorted Squares and Tarts</td>
<td></td>
</tr>
<tr>
<td>Fresh Cut Fruits</td>
<td></td>
</tr>
<tr>
<td>Strawberry Cake</td>
<td></td>
</tr>
</tbody>
</table>
# Themed Lunch Buffets

**Minimum 20 people
All buffets include Cold Beverages**

## $20 Lasagna Lunch
- Mixed Greens, Balsamic Vinaigrette (VG) or Classic Caesar Salad
- Meat Lasagna or Roasted Vegetable Lasagna, Garlic Bread
- Tiramisu

## The Smoke House

<table>
<thead>
<tr>
<th>Option</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>$24 - 1 meat option</strong></td>
<td></td>
</tr>
<tr>
<td><strong>$27 - 2 meat options</strong></td>
<td></td>
</tr>
<tr>
<td>Assorted Rolls, Whipped Butter</td>
<td>Potato Salad or Coleslaw (V)</td>
</tr>
<tr>
<td><strong>Choose 1 meat option</strong></td>
<td>Dry Rubbed 100 Mile Smoked Beef Brisket (GF, DF)</td>
</tr>
<tr>
<td><strong>Choose 1 meat option</strong></td>
<td>House Smoked Quarter Chicken (GF, DF)</td>
</tr>
<tr>
<td><strong>Choose 1 meat option</strong></td>
<td>Ontario Maple Baked Beans (VG, GF)</td>
</tr>
<tr>
<td><strong>Choose 1 meat option</strong></td>
<td>Buttered Corn on the Cob (in season) or Corn and Peppers (V, GF)</td>
</tr>
<tr>
<td><strong>Choose 1 meat option</strong></td>
<td>Apple Crisp, whipped cream</td>
</tr>
</tbody>
</table>

## The Wellington County

<table>
<thead>
<tr>
<th>Option</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$24 - 1 meat option</strong></td>
<td></td>
</tr>
<tr>
<td><strong>$27 - 2 meat options</strong></td>
<td></td>
</tr>
<tr>
<td>Assorted Rolls, Whipped Butter</td>
<td>Mixed Greens, Balsamic Vinaigrette (VG, GF) or Rotini Pasta Salad with Roasted Vegetables (V)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Roasted Chicken Breast with Ontario Farmed Mushroom Cream Sauce (GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Chicken Pot Pie</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Beef Stew with Root Vegetables (GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Herb and Mustard Roasted Pork Loin, Apple Demi (GF, DF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Herb Marinated Petit Fillet with Green Peppercorn Sauce* (GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Roasted Mini Potatoes or Rice Pilaf (VG, GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Vegetable Medley (VG, GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Apple Crisp, whipped cream</td>
</tr>
</tbody>
</table>

## Fiesta Taco Bar

<table>
<thead>
<tr>
<th>Option</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>$24 1 meat option</strong></td>
<td></td>
</tr>
<tr>
<td><strong>$27 2 meat options</strong></td>
<td></td>
</tr>
<tr>
<td>Corn and Black Bean Salad (VG, GF)</td>
<td>House Smoked Pulled Pork Carnitas (GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Chipotle Lime Chicken (GF, DF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Ancho Beef Chili (GF, DF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Accompanied with: Pico de Gallo, Sour Cream, Guacamole, Mixed Cheese, Shredded Lettuce, Sautéed Onions and Peppers, Mini Soft-Shell Tortilla</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Spanish Rice (VG, GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Tres Leches Cake</td>
</tr>
</tbody>
</table>

## Bollywood Buffet

<table>
<thead>
<tr>
<th>Option</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$24 1 meat option</strong></td>
<td></td>
</tr>
<tr>
<td><strong>$27 2 meat options</strong></td>
<td></td>
</tr>
<tr>
<td>Naan</td>
<td>Kachumber (Tomato, Cucumber and Onion Salad) (VG, GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Butter Chicken (GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Chicken Masala (GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Kadhai Beef (Beef with Onions, Peppers and Tomatoes) (GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Kheema Aloo Matar (Spiced Beef Mince, Green Peas, Potatoes ) (GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Masala Fried Haddock, Mint Chutney (GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Aloo Palak (Potatoes in Spinach) or Samosa (V)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Dal (Lentils) (VG)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Basmati Rice (VG, GF)</td>
</tr>
<tr>
<td><strong>Choose 1 Meat Option</strong></td>
<td>Gajar Halwa (Carrot Halwa) (V, GF)</td>
</tr>
</tbody>
</table>
$22 Garden Buffet

Assorted Rolls, Whipped Butter
Mixed Greens, Balsamic Vinaigrette (VG) or Couscous Salad, Citrus Vinaigrette (VG)

Choose 2 Vegetarian Entrées
Ontario Farmed Mushroom and Asparagus Tart, Pepper Ragout (V)
Lentil Bean Cutlet, Roasted Pepper Sauce (V)
Chickpea and Lentil Stew, Tomatoes and Market Vegetables (VG)
Roasted Goat Cheese Polenta, Mushroom Cream Sauce (V)
Paneer Masala, Onions, Tomatoes, Peppers (V)
Moroccan Style Kibbeh, Yogurt Tahini Sauce (V)
Roasted Mini Potatoes or Rice Pilaf (VG, GF)
Market Vegetable Medley (VG, GF)
Brownies (VG, GF)
# Working Lunch (Plated)

$20 per person

Minimum 20 people

## 2 Course Lunch- Select 1 entrée and 1 dessert
All plated lunches include selection of Bread Rolls, Whipped Butter, Freshly Brewed Fair-Trade Coffee/ Tea/ Flavored Teas

<table>
<thead>
<tr>
<th>Chef’s Entrée Selections</th>
<th>Chef’s Vegetarian Entrée Selections</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef or Chicken Pot Pie with Mixed Greens</td>
<td>Ontario Farmed Mushroom and Asparagus Tart with Green Salad</td>
</tr>
<tr>
<td>House Smoked Chicken and Leek Tart, Pepper Ragout with Mixed Greens</td>
<td>Lentil Bean Cutlet with Kale Salad</td>
</tr>
<tr>
<td>Lemon and Herb Roasted Chicken Breast, Rice Pilaf with Green Salad (GF, DF)</td>
<td>Mushroom Ravioli, Spinach, Grilled Portobello, Basil Cream Sauce with Green Salad</td>
</tr>
<tr>
<td>Dukkah Spiced Chicken Breast, Quinoa Salad, Lemon Vinaigrette (GF, DF)</td>
<td>Roasted Vegetable Lasagna with Green or Caesar Salad</td>
</tr>
<tr>
<td>Grilled Herb Marinated Chicken Breast with Penne, Roasted Garlic Alfredo sauce</td>
<td>Falafel, Couscous Salad, Cucumber, Tomatoes, Citrus Dressing, Tzatziki</td>
</tr>
<tr>
<td>Bolognaisse Lasagna with Mixed Greens or Caesar Salad</td>
<td>Black Bean and Sweet Potato Quesadilla, Scallion Sour Cream, Salsa, Corn Salad</td>
</tr>
<tr>
<td>Fried MSC Certified Haddock, Tartare Sauce *, Cabbage Slaw (UC, Creelman) (DF)</td>
<td>BBQ Vegetarian Loaf, Roasted Potatoes, Corn and Pepper Succotash</td>
</tr>
<tr>
<td>MSC Certified Cod Cakes, Mustard Caper Cream Sauce, Red Cabbage and Apple Slaw</td>
<td>Chickpea Masala, Rice, Kachumber Salad (VG)</td>
</tr>
<tr>
<td>Pan Roasted MSC Certified Arctic Char, Citrus Beurre Blanc * (U Club, Creelman) (GF)</td>
<td></td>
</tr>
</tbody>
</table>

## Chef’s Entrée Salads

| Herb Roasted Chicken Breast, Quinoa, Kale, Citrus, Sunflower Seeds, (GF, DF)            |
| Chicken Cobb Salad, Avocado Ranch (GF)                                                  |
| California Salad, Honey Mustard Chicken Breast, Citrus Vinaigrette (GF, DF)            |
| Classic Chicken Caesar Salad (Prefer 6oz Striploin Steak * Add $6)                      |
| Steamed MSC Certified Haddock, Lentil Salad, Sun Dried Tomato Vinaigrette * (GF, DF)   |
| Beef Petit Fillet, Spinach and Arugula, Feta Cheese, Tomatoes, Herb Croutons, Red wine Vinaigrette * |

Desserts

| Lemon Yogurt Torte                                                                 |
| New York Cheesecake w/ Berry Compote                                                 |
| Chocolate Mousse Torte                                                               |
| Spiced Carrot Cake                                                                   |
| Tiramisu                                                                             |
| Raspberry Lemon Cake                                                                 |
| Fresh Diced Fruits                                                                   |
| Strawberry Cake                                                                      |
**Hot Dinner Buffets**

$ 40 per person

Minimum 20 people

For your buffet, please choose 3 Salads, 1 Entrée, 1 Pasta, 1 Starch, 1 Vegetable and 1 Dessert

All buffet selections include Bread Rolls, Whipped Butter, Freshly Brewed Fair Trade Coffee and Tea

<table>
<thead>
<tr>
<th>Mixed Salads</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>- choose 3 salads</td>
<td>Mixed Greens, Cucumber, Grape Tomatoes, Balsamic Vinaigrette (VG, GF)</td>
</tr>
<tr>
<td></td>
<td>Classic Caesar Salad w/ Grated Parmesan, Bacon Bits and Croutons</td>
</tr>
<tr>
<td></td>
<td>Kale Caesar - Grape Tomatoes, Kalamata Olives, Roasted Garlic, Croutons (V)</td>
</tr>
<tr>
<td></td>
<td>Traditional Greek Salad, Feta Cheese, Red Wine Vinaigrette (V, GF)</td>
</tr>
<tr>
<td></td>
<td>Roasted Potato Salad, Rosemary &amp; Grany Dijon Dressing (VG, GF)</td>
</tr>
<tr>
<td></td>
<td>Pasta Salad, Arugula, Grape Tomatoes, Ontario Mushrooms, Red Onions, Red Wine Vinaigrette (VG)</td>
</tr>
<tr>
<td></td>
<td>Multi Grain Salad, Scallions, Dried Fruits, Citrus Cardamom Dressing (VG)</td>
</tr>
<tr>
<td></td>
<td>Roasted Root Vegetable Salad, Elmira Maple Cider Dressing (VG, GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dinner Entrée Selections</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>- choose one entrée</td>
<td>Roast Top Sirloin (GF, DF)</td>
</tr>
<tr>
<td></td>
<td>Roasted Beef Striploin, Green Peppercorn Sauce (GF)</td>
</tr>
<tr>
<td></td>
<td>Herb &amp; Garlic Roasted Chicken Breasts, White Wine Herb Cream Sauce (GF)</td>
</tr>
<tr>
<td></td>
<td>U of G Honey Glazed Chicken Supreme, Lemon Thyme Jus (GF, DF)</td>
</tr>
<tr>
<td></td>
<td>Rosemary and Garlic Roast Leg of Lamb, Balsamic Jus (GF, DF)</td>
</tr>
<tr>
<td></td>
<td>Herb Crusted MSC Certified Haddock, Lemon Caper Sauce *</td>
</tr>
<tr>
<td></td>
<td>Mushroom Crusted MSC Arctic Char, Herb Cream Sauce * - may occur additional charge per marked price</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chef’s Vegetarian Entrée Selections</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Lentil Bean Cake, Roasted Pepper and Tomato Chutney (DF)</td>
</tr>
<tr>
<td></td>
<td>Quinoa Chickpea Cake, Sweet Pepper Coulis (DF)</td>
</tr>
<tr>
<td></td>
<td>Vegetarian Bean Chili, Corn Chips (VG, GF)</td>
</tr>
<tr>
<td></td>
<td>Lentil and Chickpea Stew (VG, GF)</td>
</tr>
<tr>
<td></td>
<td>Multi Bean Stew, Basil, Tomatoes (VG, GF)</td>
</tr>
<tr>
<td></td>
<td>Spicy Tofu and Vegetable Coconut Curry (VG, GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pasta Entrées - Choose one</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Meat Lasagna</td>
</tr>
<tr>
<td></td>
<td>Roasted Vegetable Lasagna (V)</td>
</tr>
<tr>
<td></td>
<td>Penne Pasta Primavera, Tomato (VG) or Cream Sauce (V) with Mixed Vegetables</td>
</tr>
<tr>
<td></td>
<td>Mushroom Ravioli, Sautéed Mushrooms, Herb Cream Sauce (V)</td>
</tr>
<tr>
<td></td>
<td>Baked Chicken Rotini, Rose or Béchamel Sauce - Mushrooms, Onions</td>
</tr>
<tr>
<td></td>
<td>Baked Cheese Tortellini, Roasted Vegetables, Tomato Cream Sauce (V)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Potatoes and Starches - Choose one</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Roasted Garlic and Caramelized Onion Mashed Potatoes (V, GF)</td>
</tr>
<tr>
<td></td>
<td>Buttermilk Mashed Potatoes (V, GF)</td>
</tr>
<tr>
<td></td>
<td>Herb Roasted Mini Potatoes (VG, GF)</td>
</tr>
<tr>
<td></td>
<td>Lemon and Herb Braised Yukon Gold Potatoes (VG, GF)</td>
</tr>
<tr>
<td></td>
<td>Steamed Basmati Rice (VG, GF)</td>
</tr>
<tr>
<td></td>
<td>Rice Pilaf with Vegetables (VG, GF)</td>
</tr>
<tr>
<td></td>
<td>Lemon Couscous (VG)</td>
</tr>
<tr>
<td></td>
<td>Wild Rice Pilaf (VG, GF)</td>
</tr>
<tr>
<td></td>
<td>Lentil Pilaf (VG, GF)</td>
</tr>
</tbody>
</table>
### Vegetables - Choose one
- Green Beans, Red Peppers
- Green and Yellow Beans, Carrots
- Market Vegetable Medley
- Corn, Peppers and Green Peas
- Roasted Root Vegetables
- Ratatouille
- Local Seasonal Feature

### Desserts - Choose one
- Caramel Apple Cheesecake
- Chocolate Caramel Brownie
- Berry Burst Cake
- Chocolate Blackout Torte
- Apple Crisp, Whipped Cream
- Flourless Chocolate Cake (GF)
- Vanilla Cheesecake, Berry Compote
- Fresh Cut Fruits
Plated Dinners
Minimum 20 people

All dinners include selection of Bread Rolls, Whipped Butter, Freshly Brewed Fair-Trade Coffee / Tea / Flavored Teas

Choose 1- Soup or Salad, 1 Entrée, 1 Starch, 1 Vegetable, 1 Dessert
If you would like to add a 4th course, choose from Appetizers

$6 Appetizers
Butternut Squash Ravioli, Sage Butter, Cider Cream, Diced Tomato (V)
Charcuterie Plate, Pickled Market Vegetables, Cured Smoked Meats, Cheese (GF)
Creamy Chicken and Ontario Farmed Mushroom, Crème Fraiche *
Penne Pasta, Sun Dried Tomato Sauce, Parmesan Cream, Basil (V)
House Smoked Chicken and Caramelized Onion Tart, Roasted Red Pepper Relish
King Cole Duck Confit, Maple Roasted Beets, Citrus Vinaigrette (GF, DF)
U of G Arctic Char Tartare, Micro Green Salad, Red Onion Sour Cream (GF)

Soups
Ratatouille Bisque, Woolwich Dairy Goat Cheese Crostini, Basil Oil (V)
Butternut Squash Soup, Pear Chutney (V, GF)
Cream of Mushroom, Garlic Croutons (V)
Cauliflower and Potato Purée, Curry Cream and Chives (V, GF)
Roasted Tomato and Fennel Soup, Dill Yoghurt (V, GF)
Roasted Red Pepper Bisque, Double Smoked Bacon, Herb Oil (GF)

Salads
Mixed Greens, Cucumber and Shaved Market Vegetables, Citrus Vinaigrette (VG, GF)
Roasted Beets, Arugula, Woolwich Dairy Goat Cheese, Honey Mustard Dressing (V, GF)
Pesto Marinated Tomato, Bocconcini, Kalamata Olives, Greens, Balsamic Vinaigrette (V)
Classic Caesar Salad, Grated Parmesan, Bacon Bits, Croutons
Kale Caesar- Grape Tomatoes, Croutons, Kalamata Olives, Roasted Garlic Dressing
Mixed Greens, Shaved Apple, Pumpkin Seeds, Cider Vinaigrette (V, GF)
Chopped Salad, Grape Tomatoes, Bacon, Scallions, Blue Cheese, Avocado Ranch

Chef’s Dinner
Entrée Selections
$47 Herb Roasted Beef Tenderloin, Red Wine Jus (GF, DF)
$49 Grilled Bacon Wrapped 6oz Beef Fillet Mignon, Mustard Jus (GF, DF) *
$45 Slow Roasted Prime Rib of Beef, Horseradish Jus (GF, DF)
$42 Roasted Beef Striploin, Green Peppercorn Sauce (GF)
$45 Braised Beef Short Ribs, Red Wine Reduction (DF)
$40 Grilled “Bone in” Double Cut Pork Chop, Calvados Jus (GF, DF)
$35 Herb and Garlic Roasted Chicken Supreme, White Wine Herb Jus (GF, DF)
$35 Citrus and U of G Honey Glazed Chicken Supreme, Lemon Thyme Jus (GF, DF)
$35 Mushroom, Spinach, Ricotta stuffed Chicken Breast, Garlic Herb Sauce
$40 Mushroom Crusted Ocean Wise Certified U of G Arctic Char, Cider Cream * (GF)

Vegetarian Entrée
Alternatives
$32 Smoked Mozzarella Ravioli, Basil Pesto, Tomato Coulis
$32 Lentil Bean Cake, Roasted Pepper and Tomato Chutney
$32 Quinoa Chickpea Cake, Sweet Pepper Coulis
$32 House Smoked Tofu Steak, Cilantro and Green Onion Sauce (VG)
### Potatoes and Starches
- Roasted Garlic and Caramelized Onion Mashed Potatoes (V, GF)
- Buttermilk Mashed Potatoes (V, GF)
- Herb Roasted Mini Potatoes (VG, GF)
- Lemon and Herb Braised Yukon Gold Potatoes (VG, GF)
- Steamed Basmati Rice (VG, GF)
- Rice Pilaf with Vegetables (VG, GF)
- Lemon Couscous (V, GF)
- Mushroom Risotto (V, GF)
- Wild Rice Pilaf (VG, GF)
- Lentil Pilaf (VG, GF)
- Quinoa and Corn Risotto (V, GF)

### Vegetables
- Green Beans, Red Peppers
- Green and Yellow Beans, Carrots
- Market Vegetable Medley
- Corn, Peppers and Green Peas
- Roasted Root Vegetables
- Ratatouille
- Local Seasonal Feature

### Desserts
- Triple Chocolate Mousse
- Turtle Cheesecake
- Fresh Fruit Cheesecake
- Flourless Chocolate Cake (GF)
- Crème Brûlée
- Apple Crisp with Mapleton's Ice Cream
- Apple Caramel Cheesecake
- Homemade Sticky Toffee Pudding
- White Chocolate Raspberry Truffle
- Fresh Fruit Tart
- Raspberry Panna Cotta
Receptions

| Cold Platters (serves 20) | $90 Antipasto Platter  
$90 House Cured Ocean Wise Certified U of G Arctic Char **  
$96 Cheese Board with Fruit and Crackers  
$40 Antojitos (30 pieces)  
$49 Vegetable Crudité, Dip  
$45 Cocktail Wrap, Sliced Deli Meats and Cheese (30 pieces)  
$45 Tea Sandwiches Turkey, Egg, Tuna, Cucumber Cream Cheese (30 pieces)  
$60 Mini Ciabatta Sliders Sliced Deli Meats and Cheese (20 pieces)  
$60 Sliced Cheese, Crackers, Fruit |

| Spreads & Dip (serves 20) | $30 Taco Chips, Salsa Fresca, Guacamole, Lime Sour Cream  
$30 Pita Chips, House Smoked Chickpeas Hummus  
$30 Garlic Crostini, Tomato Bruschetta  
$30 Creamy Spinach Artichoke Dip, Fried Pita  
$30 Masala Fried Chickpeas, Papadum, Cucumber Yoghurt  
$30 Spiced Red Lentil Dip, Naan Bites  
$45 MSC Certified Shrimp Dip, Spiced Croute |

| Sweets and Pastries (serves 20) | $54 Assorted Squares (30 pieces)  
$55 Mini Cup Cakes (30 pieces)  
$100 Diced Fruit and Vanilla Yoghurt Dip (5 vases)  
$58 Fresh Sliced Fruit  
$12 Gourmet Cookies (per dozen) |

Themed Stand up Reception

Minimum 30 persons, price per person

| $15 Pan Asian | Chicken Korma  
Chicken/Pork Dumpling, Ponzu Sauce  
Vegetarian Spring Roll  
Fried Rice |

| $16 U of G Smokey BBQ | House Smoked Pulled Chicken  
or  
House Smoked Beef Brisket  
Ontario Cheddar Mac n' Cheese  
Ontario Maple Baked Beans |

| $15 Mexican | Pulled Pork Carnita  
or  
Ancho Marinated Flank Steak with Chimichurri (Flour Tortilla, Red Cabbage, Salsa Fresca)  
Refried Beans  
Green Rice |
| **Slider Bar** | $7 Pulled Pork, Pretzel Bun  
$8 Beef Burger, Ciabatta Bun, Spicy Aioli, Lettuce, Tomato  
$12 Beef Tenderloin Medallion, Ciabatta Bun, Spicy Aioli, Lettuce, Tomato  
Spicy Potato Wedges, Scallion Sour Cream  
Red Cabbage Slaw |
| **Pasta** | $8 Mushroom Ravioli, Portobello Mushrooms, Spinach, Herb Cream Sauce  
$8 Butternut Squash Ravioli, Sage Butter, Diced Tomatoes, Cider Cream Sauce  
$8 Penne, Chorizo, Herbed Tomato Sauce  
$8 Gnocchi, Tomato Relish, Arugula, Basil |
| **Antipasto Station** | $12 Salami, Capicollo, Prosciutto, Grilled Vegetables, Provolone, Pickled Eggplant, Marinated Artichokes, Olives, Bread Sticks, Baguette, Garlic Croute  
Add Baby Bocconcini Tomato Salad $3.50  
Add Garlic Shrimp (2 per person) $ 4.50  
Add Seafood Salad (Shrimp/Calamari) $ 4.50 |
| **Salad Station** | $8 Mixed Greens, Chopped Romaine, Grape Tomatoes, Cucumber, Red Onions, Kalamata Olives, Roasted Pepper, Hot Peppers, Feta, Pumpkin Seeds, Croutons, Balsamic Dressing  
Add Grilled Chicken $5  
Add Salmon Strips $7 |
| **Stations A la Carte** | $8 Butter Chicken, Basmati Rice, Cucumber Salad  
$8 Thai Chicken Curry, Lemon Grass Scented Rice, Pickled Radish  
$8 Chicken Tagine, Lemon Couscous, Mint Yoghurt  
$12 Beef Short Rib, Yukon Gold and Parsnip Purée, Natural Jus  
$10 Beef Stroganoff, Buttered Egg Noodles, Sour Cream, Pickles  
$14 Salmon Caper Ragout, Wild Rice Pilaf, Crispy Onions |
| **Vegetarian Alternatives** | $6 Falafel, Tabbouleh, Red Pepper Relish  
$5 Vegetable Samosa, Kuchumber Salad, Mint Coriander Chutney  
$7 Ratatouille, Goat Cheese Polenta  
$7 Mushroom Goulash, Sour Cream Whipped Potatoes |
## Passed Hors D'oeuvres

**Prices per dozen, Minimum 3 dozen**

### Cold

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caprese Skewers, Pesto Marinated Grape Tomatoes and Bocconcini (V, GF)</td>
<td>$30</td>
</tr>
<tr>
<td>Roasted Beet Tartare, Woolwich Dairy Goat Cheese, Honey Mustard Glaze (V)</td>
<td>$28</td>
</tr>
<tr>
<td>Eggplant Bruschetta, Garlic Crostini (VG)</td>
<td>$28</td>
</tr>
<tr>
<td>Tomato and Red Pepper Bruschetta, Garlic Croute (VG)</td>
<td>$28</td>
</tr>
<tr>
<td>Kalamata Olive and Artichoke Tapenade, Ricotta, Fried Pita (V)</td>
<td>$28</td>
</tr>
<tr>
<td>Brie and Fig, Sweet Chutney, Balsamic Glaze (V)</td>
<td>$30</td>
</tr>
<tr>
<td>Roasted Red Pepper and Goat Cheese Mousse, Garlic Croute</td>
<td>$30</td>
</tr>
</tbody>
</table>

### Vegetarian

- **Veg Spring Rolls, Plum Sauce** ($28)
- **Vegetarian Samosa, Tamarind Date Chutney** ($28)
- **Ontario Mushroom Risotto Balls, Truffle Mushroom Aioli** ($30)
- **Spanakopita** ($28)
- **Breaded Ravioli, Tomato Coulis** ($30)
- **Chickpea Fritter, Tomato Compote** ($30)
- **Local Wild Mushroom Tartelettes, Brie, Herbs** ($28)
- **Vegetable Dumpling, Ponzu Sauce** ($30)
- **Fried Lentil Cakes, Pepper Coulis** ($30)
- **Truffle Mac n Cheese Bites, Spicy Ketchup** ($30)
- **Caramelized Onion & Smoked Canadian Cheddar Mini Quiche** ($30)
- **Broccoli & Cheddar Fritters, Roasted Garlic Aioli** ($30)
- **Vegetable Pakora, Mint Chutney** ($30)

### Meat, Fish, Poultry

- **Tandoori Chicken Skewer, Cilantro Mint Chutney (GF)** ($30)
- **Beef Empanadas, Chimichurri** ($30)
- **Chicken Dumpling, Ponzu Sauce** ($30)
- **House Smoked Chicken and Leek Tart** ($30)
- **Homemade Beef Meat Balls, Spicy BBQ Sauce** ($30)
- **Spicy Sausage Rolls, Homemade Chili Sauce** ($30)
Seasonal Outdoor Cooking
U of G Fire Grill BBQ
$18 per person

Your Buffet includes 3 Salads, 1 Entrée, Fresh Cut Watermelon, Assorted Squares and Cold Beverages

Salads
- choose 3 salads
  Add 2nd Entree $4
  Potato Salad with Pickles (V, GF)
  Creamy Coleslaw (GF, DF)
  Pasta Salad with Onions, Peppers, Grape Tomatoes (VG)
  Mexican Corn, Pepper and Bean Salad (VG, GF)
  Red Cabbage Slaw with Roasted Peppers, Oranges (VG, GF)
  Greek Salad (V)
  Mixed Green Salad, Balsamic Dressing (VG)

  VG Meats Beef Burger (GF, DF)/ Vegetarian Burgers (VG)
  Jumbo Hot Dogs/ Veggie Dogs
  Grilled Chicken Breast (GF, DF) on a Bun

Upgrade your BBQ
  $20 VG Meats Beef Burger (GF, DF), Caramelized Onion, Cheese
  $22 Buttermilk Fried Chicken on a Bun, Maple Candied Bacon, Cheddar
  $22 House Smoked BBQ Ribs, Homemade Ancho BBQ Sauce (DF)
  $23 Smoked Quarter Chicken, Rosemary Jus (GF, DF)
  $23 Smoked Beef Brisket (GF, DF)
  $30 8oz Baked Potato, Sour Cream, Cheese (GF)
  $2 Buttered Local Corn on the Cob (seasonal) (V, GF)
  $4 Homemade Apple Crisp