CATERING
HOSPITALITY SERVICES

e-mail • spevent@uoguelph.ca
phone • 519-824-4120 ext 53350

UNIVERSITY OF GUELPH
1 Breakfast Buffets
2 Breaks
3 Sandwich Lunch Buffets
4 Hot Lunch Buffets
5 Themed Lunch Buffets
6 Working Lunch
7 Hot Dinner Buffets
8 Plated Dinners
9 Receptions
10 Themed Receptions
11 Passed Hors d'oeuvres
12 Outdoor Cooking
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 (GF) and Sausage
Home Fried Potatoes (VG, 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
Homemade 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 (VG, GF)  
Hash Brown Patties (V)  
Bacon (GF)  
Pork Sausage  
Turkey Sausage (Add $1)  
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

$4
## Breaks

### Beverages *(prices per serving)*

Minimum order 15 people

- $2.25 Fair Trade Coffee (locally roasted)/Tea
- $2.25 Iced Tea
- $2.25 Hot Chocolate
- $2.25 Hot Apple Cider
- $2.25 Lemonade

### Individual Beverages *(prices per serving)*

- $2 Canned Soft Drinks
- $2 Assorted Juices – Fairlee
- $5 Hitchhiker Lemonade
- $2 Milk or Chocolate Milk 250 ml
- $4 Smoothies
- $4 Soya Beverages

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

Minimum Order 6

- $12 House Baked Cookies (per dozen)
- $3 Croissants
- $3 Fruit Danishes
- $3 Fresh House Baked Muffins
- $3 Orange Cranberry Scones
- $3 House Baked Loaves
- $3 Cinnamon Coffee Cake

### Coffee Break Favourites *(prices per serving)*

- $2 Potato Chips
- $3 Chocolate Bars
- $3 Mixed Nuts
- $3 Trail Mix
- $3 Biscotti
- $3 Homemade Granola Bars (VG)
- $2 Whole Fruit
- $4 Bagels Served with Cream Cheese
- $3 Harvest Grain Pretzels, Mustard
- $4 Ice Cream Novelties*
- $4 Gelato*
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

Chef’s Kettle Soups

- Gingered Butternut Squash (V, GF)
- Ontario Farmed Mushroom Bisque (V, GF)
- Curried Cauliflower and Potato Purée (VG, 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, Olives, Artichokes, Ontario Mushrooms, Red Onions, Red Wine Vinaigrette (VG)
- Multi Grain Salad, Scallion, Pumpkin Seeds, Sunflower Seeds 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, Mayo
- 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 Brioche Roll
- Italian Deli Sandwich, Salami, Capocollo, Roast Garlic Aioli, Lettuce, Tomato, Roasted Red Pepper, Provolone on Ciabatta
- Roast Beef, Arugula, Tomato, Red Onion, Grainy Dijon Mayo, Cheddar on Kaiser
- Ham, Lettuce, Hot House Tomato, Hot Pepper, Honey and Mustard, Swiss on Kaiser

Vegetarian Sandwiches and Wraps

- Roasted Eggplant, Red Pepper Wrap, Lettuce, Baba Ghanoush, Tomato, Goat Cheese (V)
- Mashed Chickpeas and Dill Wrap, Vegan Mayo Lettuce, Tomato (VG)
- Falafel Wrap, Hummus, Onions, Tomatoes, Cucumber, Tzatziki, Lettuce
- Cilantro Sesame Tofu Wrap, Sriracha Mayo, Lettuce, Pickled Onion, Tomatoes
- Egg Salad, Shaved Cucumber on Multigrain 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

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

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 & Grainless Dijon Dressing (VG, GF)
- Pasta Salad, Arugula, Grape Tomatoes, Artichokes, Olives, Ontario Mushrooms, Red Onions, Red Wine Vinaigrette (VG)
- Multi Grain Salad, Scallions, Dried Fruits, Pumpkin Seeds, Sunflower Seeds, Citrus Cardamom Dressing (VG)
- Roasted Root Vegetable Salad, Elmira Maple Cider Dressing (VG, GF)

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, Tartar Sauce * (listed below)
- Meat Lasagna

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

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)

Potatoes and Starches
- Whipped Yukon Gold Potatoes (V, GF)
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)
Lentil Salad (VG, GF)
French Fries * (listed below) (VG, 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
Lemon Yogurt Torte
New York Cheesecake w/ Berry Compote
Chocolate Mousse Torte
Spiced Carrot Cake
Tiramisu
Homemade Warm Apple Crisp, Whipped Cream
Assorted Squares and Tarts
Fresh Cut Fruits
Strawberry Cake
## 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
- Assorted Rolls, Whipped Butter
- Creamy Potato Salad or Coleslaw (V)
- Choose 1 meat option
  - Dry Rubbed 100 Mile Smoked Beef Brisket (GF, DF)
  - House Smoked Quarter Chicken (GF, DF)
- Ontario Maple Baked Beans (VG, GF)
- Buttered Corn on the Cob (in season) or Corn and Peppers (V, GF)
- Apple Crisp, whipped cream

### The Wellington County
- Assorted Rolls, Whipped Butter
- Mixed Greens, Balsamic Vinaigrette (VG, GF) or Rotini Pasta Salad with Roasted Vegetables (V)
- Choose 1 Meat Option
  - Roasted Chicken Breast with Ontario Farmed Mushroom Cream Sauce (GF)
  - Chicken Pot Pie
  - Beef and Root Vegetables Stew (GF)
  - Herb and Mustard Roasted Pork Loin, Apple Demi (GF, DF)
  - Herb Marinated Petit Fillet with Green Peppercorn Sauce* (GF)
- Roasted Mini Potatoes or Rice Pilaf (VG, GF)
- Vegetable Medley (VG, GF)
- Apple Crisp, whipped cream

### Fiesta Taco Bar
- Corn and Black Bean Salad (VG, GF)
- Choose 1 Meat Option
  - House Smoked Pulled Pork Carnitas (GF)
  - Chipotle Lime Chicken (GF, DF)
  - Ancho Beef Chili (GF, DF)
- Accompanied with: Pico de Gallo, Sour Cream, Guacamole, Mixed Cheese, Shredded Lettuce, Sautéed Onions and Peppers, Mini Soft-Shell Tortilla
- Spanish Rice (VG, GF)
- Tres Leches Cake

### Bollywood Buffet
- Naan
- Kachumber (Tomato, Cucumber and Onion Salad) (VG, GF)
- Choose 1 Entree Option
  - Butter Chicken (GF)
  - Chicken Masala (GF)
- Kadhai Beef (Beef with Onions, Peppers and Tomatoes) (GF)
- Masala Fried Haddock, Mint Chutney (GF)
- Matar Paneer (V, GF)
- Chana Masala (VG, GF)
- Aloo Palak (Potatoes in Spinach) or Samosa (V)
- Dal (Lentils) (VG)
- Basmati Rice (VG, GF)
- Gajar Halwa (Carrot Halwa) (V, GF)
### $22 Garden Buffet

- Assorted Rolls, Whipped Butter
- Mixed Greens, Balsamic Vinaigrette (VG, GF) 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

### Chef’s Entrée Selections

- Beef or Chicken Pot Pie with Mixed Greens
- House Smoked Chicken and Leek Tart, Pepper Ragout with Mixed Greens
- Lemon and Herb Roasted Chicken Breast, Rice Pilaf with Green Salad (GF, DF)
- Dukkah Spiced Chicken Breast, Quinoa Salad, Lemon Vinaigrette (GF, DF)
- Grilled Herb Marinated Chicken Breast with Penne, Roasted Garlic Alfredo sauce
- Bolognese Lasagna with Mixed Greens or Caesar Salad
- Fried MSC Certified Haddock, Tartar Sauce *, Cabbage Slaw (UC, Creelman) (DF)
- MSC Certified Cod Cakes, Mustard Caper Cream Sauce, Red Cabbage and Apple Slaw
- Pan Roasted MSC Certified Arctic Char, Citrus Beurre Blanc * (U Club, Creelman) (GF)

### Chef’s Vegetarian Entrée Selections

- Ontario Farmed Mushroom and Asparagus Tart with Green Salad
- Lentil Bean Cutlet with Kale Salad
- Mushroom Ravioli, Spinach, Grilled Portobello, Basil Cream Sauce with Green Salad
- Roasted Vegetable Lasagna with Green or Caesar Salad
- Falafel, Couscous Salad, Cucumber, Tomatoes, Onion, Citrus Dressing, Tzatziki
- Black Bean and Sweet Potato Quesadilla, Scallion Sour Cream, Salsa, Corn Salad
- BBQ Vegetarian Loaf, Roasted Potatoes, Corn and Pepper Succotash
- Chickpea Masala, Rice, Kachumber Salad (VG)

### 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)
- 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
- Fresh Diced Fruits
# 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 FairTrade Coffee and Tea

## Mixed Salads
- choose 3 salads

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

## Dinner Entrée Selections
- choose one entrée
(Add a second entrée $6)

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

## Chef’s Vegetarian Entrée Selections

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

## Pasta Entrées
- Choose one

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

## Potatoes and Starches
- Choose one

<table>
<thead>
<tr>
<th>Potato/ Starch</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Garlic and Caramelized Onion Mashed Potatoes (V, GF)</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Mashed Potatoes (V, GF)</td>
<td></td>
</tr>
<tr>
<td>Herb Roasted Mini Potatoes (VG, GF)</td>
<td></td>
</tr>
<tr>
<td>Lemon and Herb Braised Yukon Gold Potatoes (VG, GF)</td>
<td></td>
</tr>
<tr>
<td>Steamed Basmati Rice (VG, GF)</td>
<td></td>
</tr>
<tr>
<td>Rice Pilaf with Vegetables (VG, GF)</td>
<td></td>
</tr>
<tr>
<td>Lemon Couscous (VG)</td>
<td></td>
</tr>
<tr>
<td>Wild Rice Pilaf (VG, GF)</td>
<td></td>
</tr>
<tr>
<td>Lentil Pilaf (VG, GF)</td>
<td></td>
</tr>
</tbody>
</table>
**Vegetables** - Choose one
- Green Beans and 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
- Chocolate Blackout Torte
- Apple Caramel Cheesecake
- Apple Crisp, Whipped Cream
- Flourless Chocolate Cake (GF)
- New York 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)
- 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, Curried Coconut Cream and Chives (VG, GF)
- Roasted Tomato and Fennel Soup, Dill Yoghurt (V, GF)
- Roasted Red Pepper Bisque, Double Smoked Bacon, Herb Oil (GF)

### Salads
- Mixed Greens, Cucumber, Tomato, 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, GF)
- 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 (GF)

### 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 (GF, 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, Roasted Red Pepper 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 Coulis
- $32 Quinoa Chickpea Cake, Sweet Pepper Coulis
- $32 Crusted Asian Style Tofu Steak, Cilantro and Green Onion Sauce (VG, GF)
<table>
<thead>
<tr>
<th>Potatoes and Starches</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Garlic and Caramelized Onion Mashed Potatoes (V, GF)</td>
</tr>
<tr>
<td>Buttermilk Mashed Potatoes (V, GF)</td>
</tr>
<tr>
<td>Herb Roasted Mini Potatoes (VG, GF)</td>
</tr>
<tr>
<td>Lemon and Herb Braised Yukon Gold Potatoes (VG, GF)</td>
</tr>
<tr>
<td>Steamed Basmati Rice (VG, GF)</td>
</tr>
<tr>
<td>Rice Pilaf with Vegetables (VG, GF)</td>
</tr>
<tr>
<td>Lemon Couscous (V)</td>
</tr>
<tr>
<td>Mushroom Risotto (V, GF)</td>
</tr>
<tr>
<td>Wild Rice Pilaf (VG, GF)</td>
</tr>
<tr>
<td>Lentil Pilaf (VG, GF)</td>
</tr>
<tr>
<td>Quinoa and Corn Risotto (V, GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vegetables</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Beans, Red Peppers</td>
</tr>
<tr>
<td>Green and Yellow Beans, Carrots</td>
</tr>
<tr>
<td>Market Vegetable Medley</td>
</tr>
<tr>
<td>Corn, Peppers and Green Peas</td>
</tr>
<tr>
<td>Roasted Root Vegetables</td>
</tr>
<tr>
<td>Ratatouille</td>
</tr>
<tr>
<td>Local Seasonal Feature</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Triple Chocolate Mousse</td>
</tr>
<tr>
<td>Turtle Cheesecake</td>
</tr>
<tr>
<td>Fresh Fruit Cheesecake</td>
</tr>
<tr>
<td>Flourless Chocolate Cake</td>
</tr>
<tr>
<td>Crème Brulee</td>
</tr>
<tr>
<td>Apple Crisp with Mapleton's Ice Cream</td>
</tr>
<tr>
<td>Apple Caramel Cheesecake</td>
</tr>
<tr>
<td>Homemade Sticky Toffee Pudding</td>
</tr>
<tr>
<td>White Chocolate Raspberry Truffle</td>
</tr>
<tr>
<td>Fresh Fruit Tart</td>
</tr>
<tr>
<td>Raspberry Panna Cotta</td>
</tr>
</tbody>
</table>
## 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 Pinwheels, Sliced Deli Meats and Cheese (30 pieces)
- $45 Tea Sandwiches- Turkey, Ham, 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 Nacho Chips, Salsa Fresca, Guacamole, Lime Sour Cream (GF)
- $30 House Smoked Chickpeas Hummus (VG, GF), Pita
- $30 Tomato Bruschetta, Garlic Crostini,
- $30 Creamy Spinach Artichoke Dip, Fried Pita Chips
- $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, Ciabatta 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, Beet Frites, 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

**Vegetarian**
- $30 Caprese Skewers, Pesto Marinated Grape Tomatoes and Bocconcini (V, GF)
- $28 Roasted Beet Tartare, Woolwich Dairy Goat Cheese, Honey Mustard Glaze (V)
- $28 Eggplant Bruschetta, Garlic Crostini (VG)
- $28 Tomato and Red Pepper Bruschetta, Garlic Croûte (VG)
- $28 Kalamata Olive and Artichoke Tapenade, Ricotta, Fried Pita (V)
- $30 Brie and Fig, Croûte, Sweet Chutney, Balsamic Glaze (V)
- $30 Roasted Red Pepper and Goat Cheese Mousse, Garlic Croûte

### Hot

**Vegetarian**
- $28 Veg Spring Rolls, Plum Sauce (VG)
- $28 Vegetarian Samosa, Tamarind Date Chutney (VG)
- $30 Ontario Mushroom Risotto Balls, Truffle Mushroom Aioli
- $28 Spanakopita
- $30 Breaded Ravioli, Tomato Coulis
- $30 Chickpea Fritter, Tomato Compote
- $28 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

**Meat, Fish, Poultry**
- $30 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
# 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

<table>
<thead>
<tr>
<th>Salads</th>
<th>Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Salad with Pickles (V, GF)</td>
<td></td>
</tr>
<tr>
<td>Creamy Coleslaw (GF, DF)</td>
<td></td>
</tr>
<tr>
<td>Pasta Salad with Onions, Peppers, Grape Tomatoes (VG)</td>
<td></td>
</tr>
<tr>
<td>Mexican Corn, Pepper and Bean Salad (VG, GF)</td>
<td></td>
</tr>
<tr>
<td>Red Cabbage Slaw with Roasted Peppers, Oranges (VG, GF)</td>
<td></td>
</tr>
<tr>
<td>Greek Salad (V)</td>
<td></td>
</tr>
<tr>
<td>Mixed Green Salad, Balsamic Dressing (VG)</td>
<td></td>
</tr>
</tbody>
</table>

Add 2nd Entree $4

- 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, GF)
- $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