CATERING
HOSPITALITY SERVICES

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phone • 519-824-4120 ext 53350

UNIVERSITY of GUELPH
1 Breakfast Buffets
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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 (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

$4

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)
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

Minimum 20 people

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 & Grainy 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

<table>
<thead>
<tr>
<th>Buffet Name</th>
<th>Price</th>
<th>1 meat option</th>
<th>2 meat options</th>
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<tbody>
<tr>
<td>Lasagna Lunch</td>
<td>$20</td>
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<td></td>
<td></td>
<td>Mixed Greens, Balsamic Vinaigrette (VG) or Classic Caesar Salad</td>
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<td>Meat Lasagna or Roasted Vegetable Lasagna, Garlic Bread</td>
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<td></td>
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<td>Tiramisu</td>
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<td>The Smoke House</td>
<td>$24</td>
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<td></td>
<td>$27</td>
<td>Dry Rubbed 100 Mile Smoked Beef Brisket (GF, DF)</td>
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<td>House Smoked Quarter Chicken (GF, DF)</td>
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<td>Ontario Maple Baked Beans (VG, GF)</td>
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<td>Buttered Corn on the Cob (in season) or Corn and Peppers (V, GF)</td>
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<td>Apple Crisp, whipped cream</td>
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<tr>
<td>Wellington County</td>
<td>$24</td>
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<td></td>
<td>$27</td>
<td>Roasted Chicken Breast with Ontario Farmed Mushroom Cream Sauce (GF)</td>
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<td>Chicken Pot Pie</td>
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<td>Beef and Root Vegetables Stew (GF)</td>
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<td>Herb and Mustard Roasted Pork Loin, Apple Demi (GF, DF)</td>
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<td>Herb Marinated Petit Fillet with Green Peppercorn Sauce* (GF)</td>
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<td>Roasted Mini Potatoes or Rice Pilaf (VG, GF)</td>
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<td>Vegetable Medley (VG, GF)</td>
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<td>Apple Crisp, whipped cream</td>
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<td>Fiesta Taco Bar</td>
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<td>$27</td>
<td>House Smoked Pulled Pork Carnitas (GF)</td>
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<td>Chipotle Lime Chicken (GF, DF)</td>
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<td>Ancho Beef Chili (GF, DF)</td>
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<td>Accompanied with: Pico de Gallo, Sour Cream, Guacamole, Mixed Cheese, Shredded Lettuce, Sautééd Onions and Peppers, Mini Soft-Shell Tortilla</td>
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<td>Spanish Rice (VG, GF)</td>
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<td>Tres Leches Cake</td>
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<tr>
<td>Bollywood Buffet</td>
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<td>$27</td>
<td>Butter Chicken (GF)</td>
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<td>Chicken Masala (GF)</td>
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<td>Kadhai Beef (Beef with Onions, Peppers and Tomatoes) (GF)</td>
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<td>Masala Fried Haddock, Mint Chutney (GF)</td>
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<td>Matar Paneer (V, GF)</td>
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<td>Chana Masala (VG, GF)</td>
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<td>Aloo Palak (Potatoes in Spinach) or Samosa (V)</td>
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<td>Dal (Lentils) (VG)</td>
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<td>Basmati Rice (VG, GF)</td>
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<td>Gajar Halwa (Carrot Halwa) (V, GF)</td>
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<tr>
<td>$22 Garden Buffet</td>
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<tr>
<td>Assorted Rolls, Whipped Butter</td>
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<tr>
<td>Mixed Greens, Balsamic Vinaigrette (VG, GF) or Couscous Salad, Citrus Vinaigrette (VG)</td>
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<tr>
<td><strong>Choose 2 Vegetarian Entrées</strong></td>
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<tr>
<td>Ontario Farmed Mushroom and Asparagus Tart, Pepper Ragout (V)</td>
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<td>Lentil Bean Cutlet, Roasted Pepper Sauce (V)</td>
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<tr>
<td>Chickpea and Lentil Stew, Tomatoes and Market Vegetables (VG)</td>
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<tr>
<td>Roasted Goat Cheese Polenta, Mushroom Cream Sauce (V)</td>
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<tr>
<td>Paneer Masala, Onions, Tomatoes, Peppers (V)</td>
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<tr>
<td>Moroccan Style Kibbeh, Yogurt Tahini Sauce (V)</td>
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<td>Roasted Mini Potatoes or Rice Pilaf (VG, GF)</td>
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<td>Market Vegetable Medley (VG, GF)</td>
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<tr>
<td>Brownies (VG, GF)</td>
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## 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

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, Croutons (V)
Traditional Greek Salad, Feta Cheese, Red Wine Vinaigrette (V, GF)
Roasted Potato Salad, Rosemary & Grany Dijon Dressing (VG, GF)
Pasta Salad, Arugula, Grape Tomatoes, Ontario Mushrooms, Olives, Artichokes, 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)

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

Roast Top Sirloin (GF, DF)
Roasted Beef Striploin, Green Peppercorn Sauce (GF)
Herb & Garlic Roasted Chicken Breasts, White Wine Herb Cream Sauce (GF)
U of G Honey Glazed Chicken Supreme, Lemon Thyme Jus (GF, DF)
Rosemary and Garlic Roast Leg of Lamb, Balsamic Jus (GF, DF)
Herb Crusted MSC Certified Haddock, Lemon Caper Sauce *
Mushroom Crusted MSC Arctic Char, Herb Cream Sauce * - may occur additional charge per marked price

Chef’s Vegetarian Entrée Selections

Lentil Bean Cake, Roasted Pepper and Tomato Chutney (DF)
Quinoa Chickpea Cake, Sweet Pepper Coulis (DF)
Vegetarian Bean Chili, Corn Chips (VG, GF)
Lentil and Chickpea Stew (VG, GF)
Multi Bean Stew, Basil, Tomatoes (VG, GF)
Spicy Tofu and Vegetable Coconut Curry (VG, GF)

Pasta Entrées- Choose one

Meat Lasagna
Roasted Vegetable Lasagna (V)
Penne Pasta Primavera, Tomato (VG) or Cream Sauce (V) with Mixed Vegetables
Mushroom Ravioli, Sautéed Mushrooms, Herb Cream Sauce (V)
Baked Chicken Rotini, Rose or Béchamel Sauce - Mushrooms, Onions
Baked Cheese Tortellini, Roasted Vegetables, Tomato Cream Sauce (V)

Potatoes and Starches
- Choose one

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 (VG)
Wild Rice Pilaf (VG, GF)
Lentil Pilaf (VG, GF)
**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

<table>
<thead>
<tr>
<th>$6 Appetizers</th>
<th>Butternut Squash Ravioli, Sage Butter, Cider Cream, Diced Tomato (V)</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Charcuterie Plate, Pickled Market Vegetables, Cured Smoked Meats, Cheese (GF)</td>
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<td></td>
<td>Penne Pasta, Sun Dried Tomato Sauce, Parmesan Cream, Basil (V)</td>
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<td></td>
<td>House Smoked Chicken and Caramelized Onion Tart, Roasted Red Pepper Relish</td>
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<td>King Cole Duck Confit, Maple Roasted Beets, Citrus Vinaigrette (GF, DF)</td>
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<td></td>
<td>U of G Arctic Char Tartare, Micro Green Salad, Red Onion Sour Cream (GF)</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Soups</th>
<th>Ratatouille Bisque, Woolwich Dairy Goat Cheese Crostini, Basil Oil (V)</th>
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<tbody>
<tr>
<td></td>
<td>Butternut Squash Soup, Pear Chutney (V, GF)</td>
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<td></td>
<td>Cream of Mushroom, Garlic Croutons (V)</td>
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<td></td>
<td>Cauliflower and Potato Purée, Curried Coconut Cream and Chives (VG, GF)</td>
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<tr>
<td></td>
<td>Roasted Tomato and Fennel Soup, Dill Yoghurt (V, GF)</td>
</tr>
<tr>
<td></td>
<td>Roasted Red Pepper Bisque, Double Smoked Bacon, Herb Oil (GF)</td>
</tr>
</tbody>
</table>

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

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

<table>
<thead>
<tr>
<th>Vegetarian Entrée Alternatives</th>
<th>$32 Smoked Mozzarella Ravioli, Basil Pesto, Tomato Coulis</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$32 Lentil Bean Cake, Roasted Pepper and Tomato Coulis</td>
</tr>
<tr>
<td></td>
<td>$32 Quinoa Chickpea Cake, Sweet Pepper Coulis</td>
</tr>
<tr>
<td></td>
<td>$32 Crusted Asian Style Tofu Steak, Cilantro and Green Onion Sauce (VG, GF)</td>
</tr>
<tr>
<td>Potatoes and Starches</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 (V)</td>
</tr>
<tr>
<td></td>
<td>Mushroom Risotto (V, GF)</td>
</tr>
<tr>
<td></td>
<td>Wild Rice Pilaf (VG, GF)</td>
</tr>
<tr>
<td></td>
<td>Lentil Pilaf (VG, GF)</td>
</tr>
<tr>
<td></td>
<td>Quinoa and Corn Risotto (V, GF)</td>
</tr>
<tr>
<td>Vegetables</td>
<td>Green Beans, Red Peppers</td>
</tr>
<tr>
<td></td>
<td>Green and Yellow Beans, Carrots</td>
</tr>
<tr>
<td></td>
<td>Market Vegetable Medley</td>
</tr>
<tr>
<td></td>
<td>Corn, Peppers and Green Peas</td>
</tr>
<tr>
<td></td>
<td>Roasted Root Vegetables</td>
</tr>
<tr>
<td></td>
<td>Ratatouille</td>
</tr>
<tr>
<td></td>
<td>Local Seasonal Feature</td>
</tr>
<tr>
<td>Desserts</td>
<td>Triple Chocolate Mousse</td>
</tr>
<tr>
<td></td>
<td>Turtle Cheesecake</td>
</tr>
<tr>
<td></td>
<td>Fresh Fruit Cheesecake</td>
</tr>
<tr>
<td></td>
<td>Flourless Chocolate Cake</td>
</tr>
<tr>
<td></td>
<td>Crème Brûlée</td>
</tr>
<tr>
<td></td>
<td>Apple Crisp with Mapleton's Ice Cream</td>
</tr>
<tr>
<td></td>
<td>Apple Caramel Cheesecake</td>
</tr>
<tr>
<td></td>
<td>Homemade Sticky Toffee Pudding</td>
</tr>
<tr>
<td></td>
<td>White Chocolate Raspberry Truffle</td>
</tr>
<tr>
<td></td>
<td>Fresh Fruit Tart</td>
</tr>
<tr>
<td></td>
<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
- House Smoked Beef Brisket
- Ontario Cheddar Mac n’ Cheese
- Ontario Maple Baked Beans

### $15 Mexican
- Pulled Pork Carnita
- 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

Other options:
- 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

Additional options:
- 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

Additional options:
- 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 Croute (VG)
- $28 Kalamata Olive and Artichoke Tapenade, Ricotta, Fried Pita (V)
- $30 Brie and Fig, Croute, Sweet Chutney, Balsamic Glaze (V)
- $30 Roasted Red Pepper and Goat Cheese Mousse, Garlic Croute

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

Add 2nd Entree $4

<table>
<thead>
<tr>
<th>Entree</th>
</tr>
</thead>
<tbody>
<tr>
<td>VG Meats Beef Burger (GF, DF)/ Vegetarian Burgers (VG)</td>
</tr>
<tr>
<td>Jumbo Hot Dogs/ Veggie Dogs</td>
</tr>
<tr>
<td>Grilled Chicken Breast (GF, DF) on a Bun</td>
</tr>
</tbody>
</table>

### Upgrade your BBQ

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

Bar Service and Wine

Bar service is available in licensed areas on the University campus. House brands of liquor, beer and wine are served unless premium brands are requested for an additional charge. All bars use glassware unless disposable ware is requested.

We maintain a selection of quality wines and spirits. We will be pleased to make recommendations to complement your menu selections. If you require us to purchase alcoholic products we do not carry, you will be charged for the full purchase cost with no refund. Hospitality Services is governed by the Provincial Liquor Laws and Rules of the University of Guelph. Under the terms of the AGCO, Hospitality Services is prohibited from allowing any individual or group to provide their own alcoholic beverages at their catered event on campus. Liquor service will be permitted only during normal University licensing hours. No more than two (2) drinks will be served to a guest at one time and no doubles will be served. We care about the safety and well being of our customers.

Bar Revenues must cover all bar costs and labour or the clients will be invoiced for the difference. Hospitality Services reserves the right to refuse licensing your catered event due to function specifications.

Host Bar

There is no charge at the time the drinks are served. The number of drinks served is tallied and an invoice is sent to the host group for all beverages consumed.

Cash Bar

Customers are charged for drinks on a cash basis at the time of service.

Bar Prices

All alcoholic beverages include tax

Domestic Beer - $5.75
Premium Beer - $6.50
Standard Liquor (1oz.) - $5.75
Premium Liquor (1oz.) – price to be determined based on selection
House Wine (5oz.) - $5.75
Premium Wine (5oz.) – price to be determined based on selection
Liqueurs (1oz.) – starting at $6.50
Soft Drinks and Juice - $2.00

Please Note: Glassware is included in the above prices, however service charge (where applicable) is not included. All bars are required to recover a minimum of our costs plus applicable taxes. If the bar does not achieve this, the group will be invoiced for the difference.
White Wines
Jackson Triggs Reserve Select Sauvignon Blanc (VQA) - $22.95 per bottle (house wine)
Inniskillin Niagara Estates Pinot Grigio (VQA) - $26.95 per bottle
Open Riesling Gewurztraminer (VQA) - $28.95 per bottle
Woodbridge by Robert Mondavi Chardonnay (California) - $28.95 per bottle
Naked Grape Chardonnay (California) - $23.95 per bottle
Ruffino Lumina Pinot Grigio (Italy) - $30.95 per bottle
Philippe De Rothchild Sauvignon Blanc (France) - $26.95 per bottle
Mapu Sauvignon Blanc (Chile) - $23.95 per bottle
Kim Crawford Sauvignon Blanc (New Zealand) - $37.95 per bottle

Red Wines
Jackson Triggs Reserve Select Merlot (VQA) - $22.95 per bottle (house wine)
Inniskillin Niagara Estates Pinot Noir (VQA) - $26.95 per bottle
Open Merlot (VQA) - $28.95 per bottle
Woodbridge by Robert Mondavi Cabernet Sauvignon (California) - $28.95 per bottle
Naked Grape Shiraz (California) - $23.95 per bottle
Ruffino Chianti DOCG (Italy) - $32.95 per bottle
Philippe De Rothchild Cabernet Sauvignon (France) - $26.95 per bottle
Mapu Merlot (Chile) - $23.95 per bottle
Magnotta Cabernet Franc Venture Series* - $26.95 per bottle
Magnotta Chardonnay Venture Series* - $26.95 per bottle
Kim Crawford Pinot Noir (New Zealand) - $37.95 per bottle

Sparkling Wines
President Dry White - $22.95 per bottle
Cordon Negro Brut Freixenet (Spain) - $37.95 per bottle

Please Note: The taxes and service charges (where applicable) are not included in the above prices. If you require us to purchase alcoholic products we do not already carry, you will be charged for the full purchase price with no refund.

Non-Alcoholic Beverages
Non-Alcoholic Punch on Buffet - $2.00 per person
Non-Alcoholic Punch Passed - $3.00 per person
Italian Soda's - $3.00 per person