



Catering Menu



519-824-4120 x 53350



spevent@uoguelph.ca



event.uoguelph.ca

Real Chefs. Real Food.

We pride ourselves in purchasing only the best locally sourced, quality ingredients for your menu - sometimes, even from our own backyard. Whether it is a working lunch or a gala dinner, we are passionate about providing our guests with a memorable culinary experience, every time.



At Your Service.

The University of Guelph offers an award-winning team of chefs, professional event managers, and detail-oriented event coordinators to ensure your special event is nothing short of special. Our expertise with menu planning, room set-up, linen & decor, and guest experience are second to none.



Breakfast



Breakfast Buffets

All Buffets are Inclusive of Orange Juice or Apple Juice,
Freshly Brewed Fair Trade Coffee & Tea

Minimum of 20 people

Gryphon Continental

\$12

Assortment of Croissants, Danishes, Muffins & Scones
Fruit Preserves & Whipped Butter
Sliced Fresh Fruit
Individual Yogurts

Chef's Breakfast

\$15

Assortment of Croissants, Danishes, Muffins & Scones
Fruit Preserves & Whipped Butter
Sliced Fresh Fruit
Scrambled Eggs
Bacon
Home Fried Potatoes (v,gf)

Create Your Own Breakfast Buffet

Cold Breakfast Buffet - Select 4 Cold Items

\$14

Hot Breakfast Buffet - Select 3 Cold & 3 Hot Items

\$16

Cold Items

Croissants/Danishes/Muffins
Sliced Fresh Fruit
Individual Yogurts
Granola Bars (vg)
Cold Cereal & Milk
Cottage Cheese
Hard Boiled Eggs

Hot Items

Scrambled Eggs
Egg White Scramble Tomato & Onion
Home Fries (v, gf)
Bacon
Pancakes
French Toast
Herb Crusted Tomato

Enhancements (per person)

\$5

French Toast, Caramelized Apples and Raisins, Cinnamon Cream
Goat Cheese, Roasted Red Peper and Caramelized Onion Quiche
Mushroom, Leek and Cheddar Quiche
Cheddar Omelette (V, GF)
Yogurt Parfait





Breaks

Breaks

Beverages *priced per serving* Minimum Order 15 people

Fair Trade Coffee & Tea	\$2.50
Iced Tea	\$2.50
Hot Chocolate	\$2.50
Hot Apple Cider	\$2.50
Lemonade	\$2.50

Individual Beverages *priced per serving*

Canned Soft Drinks	\$2.25
Assorted Juices	\$2.25
Hitchhiker Lemonade	\$5.25
Milk or Chocolate Milk (500ml)	\$3.00
Smoothies	\$4.25
Soya Beverages	\$4.25

Bakery *priced per serving unless specified* Minimum Order 6

House Baked Cookies (per dozen)	\$13.00
Croissant	\$3.00
Fruit Danish	\$3.00
Freshly House Baked Muffins	\$3.00
Orange Cranberry Scones	\$3.00
House Baked Loaves	\$3.00
Cinnamon Coffee Cakes	\$3.00

Coffee Break Favourites *priced per serving*

Potato Chips	\$2.00
Chocolate Bars	\$2.00
Mixed Nuts	\$2.00
Trail Mix	\$2.00
Homemade Granola Bars (VG, GF)	\$3.00
Whole Fruit	\$2.00



Lunch



Lunch Buffets

All Lunch Buffets are a Minimum Order 20 People
Inclusive of Cold Beverages

Sandwich Lunch Buffet

\$23

Please Choose 2 Salads, 3 Sandwiches/Wraps, and 1 Dessert

Mixed Salads

Mixed Greens, Cucumber, Grape Tomatoes, Balsamic Vinaigrette (VG, GF)

Classic Caesar Salad w/ Grated Parmesan, Bacon Bits and Croutons

Mediterranean Pasta Salad, Grape Tomato, Cucumber, Bell Pepper, Feta Cheese, Lemon Herb Vinaigrette (VG)

Multi Grain Salad, Scallion, Dried Fruits, Citrus Cardamom Dressing (VG)

Sandwiches & Wraps

Chicken Bacon Club Wrap, Baby Greens, Tomato, Cheddar

Turkey Wrap, Baby Greens, Tomato, Avocado Mayo, Havarti

Roast Beef, Arugula, Tomato, Red Onion, Grainy Dijon Mayo, Swiss on Kaiser

Vegetarian Sandwiches & Wraps

Roasted Eggplant and Red Pepper Wrap, Lettuce, Baba Ghanoush (VG)

Falafel Wrap, Hummus, Onions, Tomatoes, Cucumber, Tzatziki

Cilantro Sesame Tofu Wrap, Sriracha Mayo, Lettuce, Pickled Onion, Radish, Cucumber

Egg Salad, Shaved Cucumber on Croissant

Desserts

Lemon Yogurt Torte

New York Cheesecake with Berry Compote

Chocolate Cake (Made in House)

Apple Crisp, Whipped Cream

Assorted Squares and Tarts

Fresh Cut Fruits

Freshly Baked Cookies



Hot Lunch Buffet

\$27

Select 1 Soup & 1 Salad, or 2 Salads, 1 Entrée, 1 Starch, 1 Vegetable & 1 Dessert

Chef's Kettle Soup

Thai Curried Butternut Squash Soup (VG, GF)

Parsnip and Apple Soup (VG, GF)

Market Vegetable Minestrone (VG)

Mixed Salads

Greens, Shaved Vegetables, Cucumber, Grape Tomatoes, Balsamic Vinaigrette (VG, GF)

Classic Caesar Salad with Grated Parmesan, Bacon Bits and Croutons

Mediterranean Pasta Salad, Grape Tomato, Cucumber, Bell Peppers, Feta Cheese, Lemon

Herb Vinaigrette (VG)

Multi Grain Salad, Scallion, Dried Fruits, Pumpkin Seeds, Citrus Cardamom Dressing (VG)

Chef's Entrée Selections

Add a Second Entree \$6

Herb Grilled Chicken Breast, Ontario Mushroom Cream Sauce (GF, DF)

Thai Style Yellow Chicken Curry, Mushroom, Onion, Squash, Pepper (GF, DF)

Infusion Butter Chicken (GF)

Cod Cakes, Mustard Caper Cream Sauce

Meat Lasagna

Chef's Vegetarian Entrée Selections

Goat Cheese, Roasted Red pepper and Caramelized Onion Tart (V)

Moroccan Spiced Quinoa and Butternut Squash Cutlet (VG, GF)

Chickpea and Lentil Stew, Tomatoes and Market Vegetables (VG, GF)

Grilled Polenta with Tomato and Basil Ragout (V, GF)

Paneer Masala, Onions, Tomatoes, Peppers (V, GF)

Seared Asian Tofu, Scallion, Peppers (VG, GF)

Pasta

\$5

Roasted Vegetable Lasagna (V)

Penne and Market Vegetable Primavera with Tomato (VG)

Cheese Tortellini with Roasted Vegetables and Tomato Cream Sauce (V)

Potatoes & Starches

Whipped Yukon Gold Potatoes (V, GF)

Herb Roasted Mini Potatoes (VG, GF)

Steamed Basmati Rice (VG, GF)

Rice Pilaf with Vegetables (VG, GF)

French Fries (VG, GF) * (University Club, Creelman)

Local Seasonally Featured Vegetables

Desserts

Lemon Yogurt Torte

New York Cheesecake with Berry Compote

Chocolate Cake Homemade

Apple Crisp, Whipped Cream

Assorted Squares and Tarts

Fresh Cut Fruits

Working Lunch (Plated)

Minimum Order 20 People
Inclusive of Bread Rolls, Whipped Butter, Freshly Brewed Fair Trade Coffee & Tea

Two Course Lunch

\$24

Select 1 Entrée & 1 Dessert

Chef's Entrée Selections

House Smoked Chicken and Leek Tart, Mixed Greens

Herb Marinated Chicken Breast with Penne, Roasted Garlic Cream Sauce

Cod Cakes, Mustard Caper Cream Sauce, Mixed Greens and Lemon Herb Vinaigrette

Moroccan Spiced Salmon with Stewed Tomato and Onion, Lemon Rice (University Club, Creelman)

Chef's Vegetarian Entrée Selections

Goat Cheese, Roasted Red Pepper and Caramelized Onion Tart with Green Salad with Balsamic Dressing

Moroccan Spiced Quinoa and Butternut Squash Cutlet, Arugula Chickpea Salad, Lemon Herb Vinaigrette (VG, GF)

Mushroom Ravioli, Spinach, Mushrooms, Basil Cream Sauce with Green Salad

Roasted Vegetable Lasagna with Greens or Caesar Salad

Falafel, Couscous Salad, Cucumber, Tomatoes, Citrus Dressing, Tzatziki

Black Bean and Sweet Potato Quesadilla, Scallion Sour Cream, Salsa, Corn Salad

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)

Power Salad with Grilled Chicken, Chickpeas, Edamame, Purple Cabbage, Spinach, Carrot, Hemp Seeds, Mango Basil Vinaigrette

Desserts

Lemon Yogurt Torte

New York Cheesecake with Berry Compote

Chocolate Mousse Torte

Spiced Carrot Cake

Fresh Cut Fruits

*Grilled Tofu can be substituted for chicken on all salads



Dinner



Plated Dinner

Minimum Order 20 People

Inclusive of Bread Rolls, Whipped Butter, Freshly Brewed Fair Trade Coffee & Tea

Select 1 Soup or Salad, 1 Entrée, 1 Starch, 1 Vegetable, 1 Dessert

A 4th course may be added by selecting an additional Appetizer

Appetizers

\$6

Butternut Squash Ravioli, Sage Butter, Cider Cream, Roasted Squash (V)

Penne Pasta, Sun Dried Tomato Sauce, Parmesan Cream, Basil (V)

House Smoked Chicken and Caramelized Onion Tart, Roasted Red Pepper Relish

Soups

Butternut Squash Soup, Pear Chutney (V, GF)

Cream of Mushroom, Garlic Croutons (V)

Curried Cauliflower and Potato Purée, Coconut Cream (VG, GF)

Leek and Potato Soup (V, GF)

Salads

Mixed Greens, Cucumber, Cherry Tomatoes, 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

Mixed Greens, Shaved Apple, Shaved Carrots, Pumpkin Seeds, Cider Vinaigrette (V, GF)

Chef's Entrée Selections

Slow Roasted Prime Rib, Horseradish Jus (GF, DF)

\$55

Braised Beef Short Ribs, Red Wine Reduction (DF)

\$50

Herb and Garlic Roasted Chicken Supreme, White Wine Herb Jus (GF, DF)

\$40

Ricotta and Spinach Stuffed Chicken Supreme, Mushroom Cream Sauce (GF)

\$45

Smoked Mozzarella Ravioli, Basil Pesto, Tomato Coulis (V)

\$32

Moroccan Spiced Quinoa and Butternut Squash Cutlet and Tomato Chutney (VF, GF)

\$32

Korean Spiced Braised Tofu with Gochujang BBQ Sauce

\$32

Potatoes & 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 (V, GF)

Lemon Couscous (V, GF)

Lentil Pilaf (VG, GF)

Local Seasonal Featured Vegetables

Desserts

Triple Chocolate Mousse

Tiramisu Torte

Flourless Chocolate Cake (GF)

Apple Crisp with Ice Cream

Apple Caramel Cheesecake

Hot Dinner Buffets

\$45

Select 2 Salads, 1 Entrée, 1 Pasta, 1 Starch, 1 Vegetable & 1 Dessert

Minimum Order 20 People

Inclusive of Bread Rolls, Whipped Butter, Freshly Brewed Fair Trade Coffee & Tea

Mixed Salads

Mixed Greens, Cucumber, Grape Tomatoes, Balsamic Vinaigrette (VG, GF)

Classic Caesar Salad with Grated Parmesan, Bacon Bits and Croutons

Traditional Greek Salad, Feta Cheese, Red Wine Vinaigrette (V, GF)

Mediterranean Pasta Salad with Grape Tomato, Cucumber, Feta Cheese, Bell Pepper, Lemon Herb Vinaigrette (V)

Potato Salad, Scallions, Pickles, Dill and Grainy Dijon Dressing (VG, GF)

Multi Grain Salad, Scallion, Dried Fruits, Pumpkin Seeds, Citrus Cardamom Dressing (VG)

Chef's Entrée Selections

Add a Second Entrée \$6

U of G Honey Glazed Chicken Supreme, Thyme Jus (GF, DF)

Ricotta and Spinach Stuffed Chicken Supreme, Mushroom Herb Cream Sauce (GF)

Moroccan Spiced Salmon with Stewed Tomato and Onion (MP)

Lentil Bean Cake, Roasted Pepper and Tomato Chutney (V, DF)

Moroccan Spiced Quinoa and Butternut Squash Cutlet, Sweet Pepper Coulis (VG, DF)

Vegetarian Local Bean Chilli, Tortilla Chips (VG, GF)

Chickpea Masala (VG, GF)

Smoked Cauliflower Steak with Chimichurri (VG, GF)

Spicy Tofu and Vegetable Coconut Curry (VG, GF)

Pasta

Roasted Vegetable Lasagna (V)

Penne Primavera with Tomato (VG) or Cream Sauce (V) with Mixed Vegetables

Mushroom Ravioli, Sautéed Mushrooms, Herb Cream Sauce (V)

Baked Chicken Rotini, Rose Sauce, Mushrooms, Onions and Mozzarella

Baked Cheese Tortellini, Roasted Vegetables, Tomato Sauce (V)

Potatoes & 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 (V, GF)

Lemon Couscous (V, GF)

Wild Rice and Basmati Pilaf (VG, GF)

Local Seasonal Featured Vegetables

Desserts

Caramel Apple Cheesecake

Tiramisu Torte

Apple Crisp, Whipped Cream

Flourless Chocolate Cake (GF)

Vanilla Cheesecake, Berry Compote

Fresh Cut Fruits



Reception

Platters & Sweets

Cold Platters

Serves 20

Antipasto Platter	\$90
Cheese Board with Fruit and Crackers	\$110
Antojitos (30 pieces)	\$45
Vegetable Crudités, Dip	\$55
Cocktail Wrap, Sliced Deli Meats and Cheese (30 pieces)	\$50
Tea Sandwiches Turkey, Egg, Cucumber Cream Cheese (30 pieces)	\$50
Mini Ciabatta Sliders with Sliced Deli Meats and Cheese (20 pieces)	\$60
Sliced Cheese, Crackers and Fruit	\$60

Spreads & Dips

Serves 20

Taco Chips, Salsa Fresca, Guacamole, Lime Sour Cream	\$35
Pita Chips, Hummus	\$35
Garlic Crostini, Tomato Bruschetta	\$35
Creamy Spinach Artichoke Dip, Fried Pita	\$35
Masala Fried Chickpeas, Papadum, Cucumber Yogurt	\$35
Spiced Red Lentil Dip, Naan Bites	\$35

Sweets & Pastries

Serves 20

Assorted Squares (30 pieces)	\$60
Mini Cup Cakes (30 pieces)	\$60
Diced Fruit and Vanilla Yogurt Dip (5 vases)	\$100
Fresh Sliced Fruit	\$60
Gourmet Cookies (per dozen)	\$13



Passed Hors D'Oeuvres

Priced Per Dozen, Minimum Order of 3 Dozen

Cold

Vegetarian

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

Hot

Vegetarian

Vegetarian Spring Rolls, Plum Sauce (VG)	\$32
Vegetarian Samosa, Tamarind Date Chutney (VG)	\$32
Ontario Mushroom Risotto Balls, Truffle Mushroom Aioli	\$32
Spanakopita	\$32
Breaded Ravioli, Tomato Coulis	\$32
Chickpea Fritter, Tomato Compote	\$32
Local Wild Mushroom Tartelettes, Brie, Herbs	\$32
Vegetable Dumpling, Ponzu Sauce	\$32
Fried Lentil Cakes, Pepper Coulis	\$32
Truffle Mac n' Cheese Bites, Spicy Ketchup	\$32
Caramelized Onion & Smoked Canadian Cheddar Mini Quiche	\$32
Broccoli & Cheddar Fritters, Roasted Garlic Aioli	\$32
Vegetable Pakora, Mint Chutney	\$32

Meat, Poultry & Fish

Tandoori Chicken Skewer, Cilantro Mint Chutney (GF)	\$34
Chicken Dumpling, Ponzu Sauce	\$34
House Smoked Chicken and Leek Tart	\$34
Homemade Beef Meat Balls, Spicy BBQ Sauce	\$34
Spicy Sausage Rolls, Homemade Chilli Sauce	\$34



A close-up photograph of several burger patties cooking on a grill over a fire. The patties are browned and sizzling, with smoke rising from the grill. The background is a soft-focus view of the flames and smoke.

Seasonal Outdoor Cooking

U of G Fire Grill BBQ

\$23

Select 2 Salads and 1 Entrée

Inclusive of Fresh Cut Melon, Assorted Squares and Cold Beverage

Minimum Order 20 People

Salads

Potato Salad with Pickles (VG, GF)

Creamy Coleslaw (VG, GF)

Greek Salad (V)

Macaroni Salad (VG)

Mixed Green Salad, Balsamic Dressing (VG)

Entrée Selections

Add a Second Entrée \$5

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

VG Meats Beef Burger (GF, DF), Caramelized Onion, Cheese

\$25

Smoked Quarter Chicken, Rosemary Jus (GF, DF)

\$26

Buttered Local Corn on the Cob (seasonal) (V, GF)

\$3

Homemade Apple Crisp

\$4

