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 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 Pepper 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**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fair Trade Coffee &amp; Tea</td>
<td>$2.50</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$2.50</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$2.50</td>
</tr>
<tr>
<td>Hot Apple Cider</td>
<td>$2.50</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$2.50</td>
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</tbody>
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## Individual Beverages (priced per serving)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned Soft Drinks</td>
<td>$2.25</td>
</tr>
<tr>
<td>Assorted Juices</td>
<td>$2.25</td>
</tr>
<tr>
<td>Hitchhiker Lemonade</td>
<td>$5.25</td>
</tr>
<tr>
<td>Milk or Chocolate Milk (500ml)</td>
<td>$3.00</td>
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<tr>
<td>Smoothies</td>
<td>$4.25</td>
</tr>
<tr>
<td>Soya Beverages</td>
<td>$4.25</td>
</tr>
</tbody>
</table>

## Bakery (priced per serving unless specified)

**Minimum Order 6**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>House Baked Cookies (per dozen)</td>
<td>$13.00</td>
</tr>
<tr>
<td>Croissant</td>
<td>$3.00</td>
</tr>
<tr>
<td>Fruit Danish</td>
<td>$3.00</td>
</tr>
<tr>
<td>Freshly 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 Cakes</td>
<td>$3.00</td>
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</tbody>
</table>

## Coffee Break Favourites (priced per serving)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Potato Chips</td>
<td>$2.00</td>
</tr>
<tr>
<td>Chocolate Bars</td>
<td>$2.00</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$2.00</td>
</tr>
<tr>
<td>Trail Mix</td>
<td>$2.00</td>
</tr>
<tr>
<td>Homemade Granola Bars (VG, GF)</td>
<td>$3.00</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$2.00</td>
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</tbody>
</table>
Lunch
Sandwich Lunch Buffet

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
Select 1 Entrée & 1 Dessert

$24

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
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

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
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
Seasonal Outdoor Cooking
U of G Fire Grill BBQ

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

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

Add a Second Entrée $5