

CATERING

HOSPITALITY SERVICES



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UNIVERSITY
of GUELPH



MENU

- 1 BREAKFAST BUFFETS**
- 2 BREAKS**
- 3 SANDWICH LUNCH BUFFETS**
- 4 HOT LUNCH BUFFETS**
- 5 WORKING LUNCHESES**
- 6 DINNER BUFFETS**
- 7 PLATED DINNERS**
- 8 RECEPTIONS**
- 9 PASSED HORS D'OEUVRES**
- 10 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
Home Fried Potatoes (V, GF)
Chilled Juices
Fair Trade Coffee/Tea/Flavoured Teas

Create Your Own Breakfast Buffet

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

\$13 Cold Select 4 cold breakfast items

\$15 Hot Breakfast Select 3 cold and 3 hot items

Cold Items

Mini- Croissants/ Danishes/ Muffins
Sliced Fresh Fruit
Whole Seasonal Fruit
Individual Yogurts
Granola Bars (VG)
Cold Cereal and Milk
Cottage Cheese
Hard Boiled Egg

Hot Items

Scrambled Eggs
Egg White Scramble - Tomato and Onion
Home Fries (V, GF)
Bacon
Pancakes
French Toast
Herb Crusted Tomato

Enhancements - per
person \$4

Sliced Domestic Cheese and Crackers Platter
French Toast, Caramelized Apples and Raisins, Cinnamon Cream
Asparagus and Goat Cheese Quiche
Ontario Farmed Mushroom and Leek Quiche
Cheddar Omelette* (V, GF)
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 Homemade Granola Bars (VG)
 - \$2 Whole Fruit
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Sandwich Lunch

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

Buffets

All buffets include Cold Beverages

\$22 per person

Minimum 20 people

Mixed Salads

Mixed Greens, Cucumber, Grape Tomatoes, Balsamic Vinaigrette (VG, GF)
Classic Caesar Salad w/ Grated Parmesan, Bacon Bits and Croutons
Pasta Salad, Grape Tomatoes, Roasted Pepper, Red Wine Vinaigrette (VG)
Multi Grain Salad, Scallion, Dried Fruits, Citrus Cardamom Dressing (VG)

Sandwiches and 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 and 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 Veg, Radish, Cucumber
Egg Salad, Shaved Cucumber on Croissant

Desserts

Lemon Yogurt Torte
New York Cheesecake w/ Berry Compote
Chocolate Cake
Homemade Apple Crisp, Whipped Cream
Assorted Squares and Tarts
Fresh Cut Fruits

Hot Lunch Buffets	For your buffet, please choose 1 Soup & 1 Salad or 2 Salads, 1 Entrée, 1 Starch, 1 Vegetable and 1 Dessert.
\$26 per person	All buffets include Cold Beverages, Rolls and Whipped Butter
Minimum 20 people	
Chef's Kettle Soups	Gingered Butternut Squash (V, GF) Ontario Farmed Mushroom Bisque (V, GF) Classic Chicken Noodle Market Vegetable Minestrone (VG)
Salads	Mixed Greens, Cucumber, Grape Tomatoes, Balsamic Vinaigrette (VG, GF) Classic Caesar Salad w/ Grated Parmesan, Bacon Bits and Croutons Pasta Salad, Grape Tomatoes, Roasted Pepper, Red Wine Vinaigrette (VG) Multi Grain Salad, Scallion, Dried Fruits, Citrus Cardamom Dressing (VG)
Chef's Entrée Selections	Herb Grilled Chicken Breast, Ontario Farmed Mushroom Jus (GF, DF) Thai Style Yellow Chicken Curry, Mushrooms, Onions, Squash, Peppers (GF, DF) Infusion Butter Chicken (GF) Cod Cakes, Mustard Caper Cream Sauce Meat Lasagna
2nd entrée (add \$6)	
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)
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) Herb Roasted Mini Potatoes (VG, GF) Steamed Basmati Rice (VG, GF) Rice Pilaf with Vegetables (VG, GF) French Fries * (listed below) (VG, GF)
Vegetables	Local Seasonal Feature
Desserts	Lemon Yogurt Torte New York Cheesecake w/ Berry Compote Chocolate Cake Homemade Apple Crisp, Whipped Cream Assorted Squares and Tarts Fresh Cut Fruits

Working Lunch (Plated)

\$22 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

House Smoked Chicken and Leek Tart, Pepper Ragout with Mixed Greens
Grilled Herb Marinated Chicken Breast with Penne, Roasted Garlic Alfredo sauce
Cod Cakes, Mustard Caper Cream Sauce, Red Cabbage and Apple Slaw
Moroccan Spiced Arctic Char with Stewed Tomato and Onion, Lemon Rice (UClub, Creelman)

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, 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)
California Salad, Honey Mustard Chicken Breast, Citrus Vinaigrette (GF, DF)
Seared Haddock, Lentil Salad, Sun Dried Tomato Vinaigrette * (GF, DF)

Desserts

Lemon Yogurt Torte
New York Cheesecake w/ Berry Compote
Chocolate Mousse Torte
Spiced Carrot Cake
Fresh Diced Fruits

Hot Dinner Buffets

\$ 45 per person

Minimum 20 people

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

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

Mixed Salads

- choose 3 salads

Mixed Greens, Cucumber, Grape Tomatoes, Balsamic Vinaigrette (VG, GF)
Classic Caesar Salad w/ Grated Parmesan, Bacon Bits and Croutons
Traditional Greek Salad, Feta Cheese, Red Wine Vinaigrette (V, GF)
Roasted Potato Salad, Rosemary & Grainy Dijon Dressing (VG, GF)
Pasta Salad, Roasted Red Pepper, Grape Tomatoes, Ontario Mushrooms, Red Onions, Red Wine Vinaigrette (VG)
Multi Grain Salad, Scallions, Dried Fruits, Citrus Cardamom Dressing (VG)

Dinner Entrée Selections

- choose one entrée
(add a second entrée \$6)

U of G Honey Glazed Chicken Supreme, Lemon Thyme Jus (GF, DF)
Moroccan Spiced Arctic Char with Stewed Tomato and Onion
(additional charge per market price)
Lentil Bean Cake, Roasted Pepper and Tomato Chutney (V, DF)
Quinoa Chickpea Cake, Sweet Pepper Coulis (V, DF)
Vegetarian Bean Chili, Corn Chips (VG, GF)
Chickpea Masala (VG, GF)
Local Bean Stew, Basil, Tomatoes (VG, GF)
Spicy Tofu and Vegetable Coconut Curry (VG, GF)

Pasta Entrées

- Choose one

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 Sauce, Mushrooms, Onions
Baked Cheese Tortellini, Roasted Vegetables, Tomato 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)

Vegetables

Local Seasonal Feature

Desserts

- Choose one

Caramel Apple Cheesecake
Chocolate Blackout Torte
Apple Crisp, Whipped Cream
Flourless Chocolate Cake (GF)
Vanilla Cheesecake, Berry Compote
Fresh Cut Fruits

Plated Dinners

Minimum 20 people

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

Choose 1- Soup or Salad, 1 Entrée, 1 Starch, 1 Vegetable, 1 Dessert

If you would like to add a 4th course, choose from Appetizers

\$6 Appetizers	Butternut Squash Ravioli, Sage Butter, Cider Cream, Diced Tomato (V) 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 (V, GF) Roasted Tomato and Fennel Soup, Dill Sour Cream (V, GF)
Salads	Mixed Greens, Cucumber and Shaved Market Vegetables, Citrus Vinaigrette (VG, GF) Roasted Beets, Arugula, Woolwich Dairy Goat Cheese, Honey Mustard Dressing (V, GF) Pesto Marinated Tomato, Bocconcini, Kalamata Olives, Greens, Balsamic Vinaigrette (V) Classic Caesar Salad, Grated Parmesan, Bacon Bits, Croutons Mixed Greens, Shaved Apple, Pumpkin Seeds, Cider Vinaigrette (V, GF)
Chef's Dinner	\$55 Slow Roasted Prime Rib of Beef, Horseradish Jus (GF, DF)
Entrée Selections	\$50 Braised Beef Short Ribs, Red Wine Reduction (DF) \$40 Herb and Garlic Roasted Chicken Supreme, White Wine Herb Jus (GF, DF) \$40 Mushroom, Spinach, Ricotta stuffed Chicken Breast, Garlic Herb Sauce \$32 Smoked Mozzarella Ravioli, Basil Pesto, Tomato Coulis (V) \$32 Lentil Bean Cake, Roasted Pepper and Tomato Chutney (VG, GF) \$32 Quinoa Chickpea Cake, Sweet Pepper Coulis (VG, GF) \$32 House Smoked Tofu Steak, Cilantro and Green Onion Sauce (VG)
Potatoes and Starches	Roasted Garlic and Caramelized Onion Mashed Potatoes (V, GF) Buttermilk Mashed Potatoes (V, GF) Herb Roasted Mini Potatoes (VG, GF) Lemon and Herb Braised Yukon Gold Potatoes (VG, GF) Steamed Basmati Rice (VG, GF) Rice Pilaf with Vegetables (VG, GF) Lemon Couscous (V, GF) Lentil Pilaf (VG, GF)
Vegetables	Local Seasonal Feature
Desserts	Triple Chocolate Mousse Turtle Cheesecake Flourless Chocolate Cake (GF) Apple Crisp with Ice Cream Apple Caramel Cheesecake

Receptions

Cold Platters (serves 20)

- \$90 Antipasto Platter
- \$96 Cheese Board with Fruit and Crackers
- \$40 Antojitos (30 pieces)
- \$49 Vegetable Crudités, Dip
- \$45 Cocktail Wrap, Sliced Deli Meats and Cheese (30 pieces)
- \$45 Tea Sandwiches Turkey, Egg, Cucumber Cream Cheese (30 pieces)
- \$60 Mini Ciabatta Sliders Sliced Deli Meats and Cheese (20 pieces)
- \$60 Sliced Cheese, Crackers, Fruit

Spreads & Dip (serves 20)

- \$30 Taco Chips, Salsa Fresca, Guacamole, Lime Sour Cream
- \$30 Pita Chips, Hummus
- \$30 Garlic Crostini, Tomato Bruschetta
- \$30 Creamy Spinach Artichoke Dip, Fried Pita
- \$30 Masala Fried Chickpeas, Papadum, Cucumber Yoghurt
- \$30 Spiced Red Lentil Dip, Naan Bites,

Sweets & 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)
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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 Tomato and Red Pepper Bruschetta, Garlic Croute (VG)
- \$28 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

Hot

Vegetarian

- \$28 Vegetarian 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 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
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Seasonal Outdoor Cooking

U of G Fire Grill BBQ

\$20 per person

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

Salads

- choose 3 salads

Add 2nd Entree \$4

Potato Salad with Pickles (V, GF)
Creamy Coleslaw (GF, DF)
Pasta Salad with Onions, Peppers, Grape Tomatoes (VG)
Greek Salad (V)
Mixed Green Salad, Balsamic Dressing (VG)

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

Upgrade your BBQ

\$22 VG Meats Beef Burger (GF, DF), Caramelized Onion, Cheese
\$24 Smoked Quarter Chicken, Rosemary Jus (GF, DF)
\$2 Buttered Local Corn on the Cob (seasonal) (V, GF)
\$4 Homemade Apple Crisp
