

UNIVERSITY CENTRE EVENTS FOOD & BEVERAGE MENU

Casual & Professional Catering Services designed to meet your event needs!

January 1 - July 31, 2023

GOOD MORNING!

BREAKFAST PACKAGES FOR ANY OCCASION

THE FRESH CONTINENTAL

Casual Per Person 9.95 | With Coffee & Tea Service 11.95

Handmade bagels with blended cream cheese and spreads, fresh fruit, and choice of assorted muffins, scones or cookies.

THE BAKER'S RACK

Casual Per Person 3.35 | With Coffee & Tea Service 5.35

A platter with a mixed variety of freshly baked goods including muffins, scones, and mini loaves.

THE HEALTHY START

Casual Per Person 10.95 | With Coffee or Juice Service 12.95

Freshly made banana or zucchini loaf, hard boiled eggs, yogurt parfait bar with berries and granola clusters.

THE EARLY RISER

Casual Per Person 10.95 | With Coffee & Tea Service 12.95

Choice of Handmade florentine, western, and bacon cheddar personal quiches with potato pancakes, and fresh sliced fruit compliment with strawberry yogurt dip.

THE CLASSIC BREAKY

Casual Per Person 11.95 | With Coffee & Tea Service 13.95

Choice of regular or western-style scrambled eggs; local side bacon, peameal bacon or sausages; savoury homefries; and sliced bagels or croissants with spreads.

THE BREAKFAST SLIDER BAR

Casual Per Person 11.95 | With Coffee & Tea Service 13.95

A choice of mini egg sandwiches and BLT bagel sliders, with potato hashbrowns, and choice of French toast strips or mini yogurt parfaits.

THE SANDWICH BAR

Casual Service 8.95 | With Coffee or Juice Service 10.95

A choice of gourmet breakfast sandwiches including egg, cheddar, and bacon, western egg, French toast melts, BLT with egg on bagels with savoury homefries.

- morning a la carte -

MUFFINS & SCONES Freshly made - Classic Dozen 23.40

FRESH LOAVES Sliced with butter - Dozen 29.40

HANDMADE DONUTS Decorated. Mini Dozen 23.40

CINNAMON BUNS Classic Half Dozen 17.10

SLICED FRUIT SHOTS With Yogurt Dip - Each 2.65

SAVOURY HOMEFRIES Served Hot. Per Person 2.85

POTATO HASHBROWNS Hot & Fresh. Per Person 2.85

PERSONAL QUICHES Assorted Varieties - Each 5.85

FRENCH TOAST STRIPS Maple Syrup - Per Person 4.95

Check out our bakery menu for full selection of flavours and sizes!

HOT BREAKFAST BAR

UC Locations Only. Build your own custom hot breakfast menu with our selections of eggs, potatoes, local meats, and fresh sides.

get cracking 3.85 | Person
fresh scrambled, cheesy scrambled, western scrambled, hard boiled, mini quiches, tofu scrambler.

morning spuds 2.35 | Person
savoury homefries, potato pancakes, breakfast mashed.

local meats 3.15 | Person
side bacon, pork sausage, peameal bacon, turkey sausage, country sliced ham, meatless options available.

fresh sides 2.85 | Person
silver dollar pancakes, fresh bagels with spreads, french toast, sliced or whole fruits, baked croissants.

BEVERAGE SERVICES

QUALITY HOT & COLD PRODUCT OFFERINGS

CAMPUS BREW PREMIUM COFFEE

1.85 Person (8oz) | 2.35 Person (12oz)

Fair Trade Organic Premium Columbian brewed medium roast or decaffeinated blend.

SPECIALTY TEA SERVICE

1.85 Person (8oz) | 2.35 Person (12oz)

Steeped Orange Pekoe or assortment of earl grey, mint, spiced chai, cranberry, lemon lane, green, orange pekoe.

U-BREW PREMIUM COFFEE SERVICE

2.95 | Cup (Any variety)

Professional coffee system featuring Premium Fair Trade Espresso beans freshly ground to order coffee, espresso, cappuccino, lattes and more.

HOT CHOCOLATE, CIDER & CAPPUCCINOS

1.95 Person (8oz) | 2.50 Person (12oz)

Creamy French Vanilla Cappuccino, Traditional Hot Chocolate, White Hot Chocolate or Hot Apple Cider.

ICE COLD CAN BEVERAGES

1.65 | Can (355mL)

Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea, Root Beer, Tonic Water, Soda Water.

MILK & DAIRY ALTERNATIVE BEVERAGES

2.85 | Carton (237mL)

Gay-Lea Local 2% Milk, Gay-Lea Local 1% Chocolate, Almond Silk Beverage, Soy Silk Beverage.

GRYPHON BLENDED JUICES & BOTTLES

2.25 | Person (9oz. Serving)

Blended Campus Punch, Orange, Cranberry, Tropical Fruit, Orange-Cran, Clamato, Pineapple Citrus or bottled Orange, Apple Cranberry, or Apple juice.

PERFECT PLATTERS

GREAT SELECTIONS TO SATISFY ANY CROWD

ALUMNI ANTOJITOS

2.95 | Person

Handmade zesty pinwheels baked and served with fresh salsa and sour cream.

FRESH DIP PLATTER

3.65 | Person

Choice of roasted pepper hummus, tzatziki, or baba ghanoush dip with veggies, kettle and tortilla chips.

GOURMET TRIPLE DIP

4.85 | Person

Four cheese spinach, roasted pepper hummus, and buffalo chicken dips with grilled pita and tortilla chips.

ASSORTED MINI QUESADILLAS

6.95 | Person

Choice of freshly folded chicken avocado, mediterranean veggie, and brisket cheesesteak mini sliced quesadillas.

MINI GOURMET WRAPS

7.85 | Person

Choice of California club, buffalo chicken, sweet chili beef, chickpea falafel, chicken Caesar and Greek veggie.

CHARCUTERIE COLLECTION

7.95 | Person

Cured meats, olives, artisan cheeses, pickled pairings.

QUALITY HORS D'OEUVRES

9.95 | Person

An assortment of premium hors d'oeuvres including mini handmade quiches, feta spanokapita, bacon wrapped scallops, and a collection of savoury phyllo rolls.

MINI GOURMET CROSTINI

4.75 | Person

Caprese, bacon-caramelized onion cheddar, pesto chicken parmesan, and mediterranean veggie selections.

APPETIZER COCKTAIL KABOBS

4.55 | Person

Mini skewers with choice of prosciutto melon, chicken satay, and caprese with bocconcini, basil, grape tomato and balsamic drizzle.

ARTISAN CHEESE BOARD

6.95 | Person

Quality artisan cheeses, assorted crackers and crostini, olive tapenade, pickled pairings and grape feature.

MEATBALLS or VEGGIEBALLS

3.95 | Person

Cocktail meatballs or veggieballs tossed in smoky BBQ, sweet chili, honey garlic, teriyaki, or BBQ honey sauce.

FRESH VEGGIE SHOTS

2.55 | Person

Sliced veggie sticks served up in a glass with buttermilk dill, ranch or zesty avocado ranch dip.

SOCIAL EVENTS

APPETIZINGLY PERFECT PACKAGES

THE CASUAL GET TOGETHER

15.95 | Person

Light Appetizer Service. Mini veggie samosas, pakora fritters, antojitos, cheesy ravioli bites, fresh hummus selection with tortilla and kettle chips.

THE MEET & GREET

19.95 | Person

Designed for Networking. Assorted quesadillas, cheesy ravioli bites, fresh veggie shots, sweet chili coconut shrimp, baked pretzel twists with cheddar ale dip.

THE BUSINESS SOCIAL

21.95 | Person

Business Class Achieved. Handmade assorted sliders, caprese cocktail skewers, selection of artisan cheeses and local meats, mini spanokapita.

THE FORMAL EVENT

23.95 | Person

Leave an Impression. Local bacon wrapped scallops, teriyaki meatballs, appetizer cocktail kabobs, artisan cheese board, sweet chili coconut shrimp.

THE PUB PARTY

12.95 | Person

Classic Party Feast. Assorted gourmet pizzas, cheesy ravioli bites, zesty breaded pickle spears, crosstrax fries.

THE COCKTAIL HOUR

16.95 | Person

Perfect Aperitif Pairings. Sweet chili coconut shrimp, mini veggie samosa, assorted gourmet crostini, fresh veggie shots.

THE SNACKING SOCIAL

13.95 | Person

Light Snacks to Satisfy. Honey BBQ meatballs, fresh veggie shots, seasoned kettle chips with chipotle dip, baked pretzel twists with honey mustard dip.

All prices per person. Split portioning available upon request.

CASUAL DINING

GREAT QUALITY MEALS FOR EVERYDAY EVENTS

All packages include choice of classic cut fries, seasoned crosstrax, Johnston Green salad, assorted potato chips, or veggies and dip. Caesar Salad, Greek Salad, Sweet Potato Fries +1.95/Person

PUB-STYLE TENDERS

15.35 | Person

Choose from classic chicken tenders or vegan chick'n tenders with BBQ, Honey Garlic, and Plum dipping sauce. Approximately 5 pieces per person.

SIGNATURE WRAPS

14.95 | Person

Assorted pub-style sandwiches and wraps including BBQ chicken caesar, pesro clubhouse, brisket cheesesteak, Mediterranean veggie, buffalo chicken, and roasted veggie. Gluten-free and vegan options available.

ASSORTED APPETIZER SLIDERS

17.95 | Person

Choose from local beef burger, pesto chicken, veggie burger, grilled mushroom swiss, and Branion fried chicken mini sliders or a variety of each selection.

STACKED QUESADILLAS

Express Delivery 15.65

Choice of chicken avocado club, local brisket cheesesteak, Gryphon veggie, or Branion fried chicken melt.

GREEK SOUVLAKI FEAST

19.95 | Person

Marinated chicken or vegan chicken souvlaki skewers with greek-inspired roasted mini potatoes, seasoned rice pilaf, and Housemade tzatziki sauce.

HEARTY HANDMADE LASAGNA

15.95 | Person

Choice of local beef and veggie, chicken alfredo, or seasonal veggie lasagna. Served with cheesy garlic breadsticks.

GREAT CURRY IN A HURRY

14.95 | Person

Select from our authentically prepared butter chicken, channa masala, coconut curry, kadhai paneer or a combination of specialties with veggie samosas and mini veggie pakoras as side dishes.

LOCAL BURGER BAR

17.95 | Person

Our custom local beef burgers, grilled chicken and veggie burgers with selection of gourmet cheeses and toppings to build your own perfect burger.

TEAM PIZZA DINNER

18.95 | Person

Gourmet pizza selections baked on part-sized pizza crusts with choice of mini chicken tenders, jumbo breaded wings or vegan tender bites with dipping sauces and choice of side dish.

SERVICES & FEES

Our goal is to provide quality food and beverage service to the University of Guelph community at reasonable rates while acknowledging the dedication and hardwork of our team in the delivery of great dining experiences.

CAMPUS PICK-UP AT BRASS TAPS

Order prepared in convenient packaging for pick-up at the Front Service Desk in Brass Taps Pub. Pick-up service includes napkins and eco-friendly plates. Complimen.

EXPRESS DELIVERY - ALL LOCATIONS

Express drop-off delivery is available in all University Centre locations for \$5 per delivery. All deliveries to other University of Guelph campus locations are subject to a flat-rate fee of \$12.50 per delivery.

Delivery includes meal packaging, eco-friendly plates, napkins, and utensils (if required).

CASUAL SERVICE - ALL LOCATIONS

Delivery, set-up, and clean-up of food and beverage service with choice of eco-friendly or china (select locations only) plates, napkins and cutlery. Service fee of 7.5% (minimum fee \$7.50). On-site staffing available at a service fee of 15% (minimum fee \$15.00)

FULL SERVICE CATERING - ALL LOCATIONS

Professional setup of the food and beverage service areas, setup of dining tables and seating, china plate and rolled cutley service, and water service on tables. A staff service gratuity fee of 10% for student events and 15% for all other events is charged above the cost for service.

BUFFET & HOME-STYLE SERVICE - UC ONLY

Professional setup of buffet service areas or table service, setup of dining tables and seating, china plate and rolled cutley service, and water service on tables. A staff service gratuity fee of 10% for student events and 15% for all other events is charged above the cost for service.

BOXED LUNCH SERVICE

Individually packed meals with item or custom name printed on each portion. Includes eco-friendly box, napkin, and cutlery pack. Cost of \$1.45 per portion.

FORMAL DINING

SIGNATURE BUFFET SERVICE

All packages include choice of entrée, one (1) potato or grain selection, one (1) vegetable selection, one (1) salad or soup selection, one (1) dessert, Campus Bakery Co. fresh dinner rolls and choice of cold beverage or coffee and tea service. All prices exclude staff gratuity fees and applicable taxes.

SLOW ROASTED WELLINGTON CO. BEEF

26.95 | Per Person

Slow roasted with savoury spices and carved to perfection with beef gravy and zesty horseradish.

U OF G HONEY GLAZED HAM

23.95 | Per Person

Slow cooked with fresh university apiary honey and presented with dijon and honey mustard.

LOCAL BBQ STRIPIOIN

31.95 | Per Person

Prime cut AAA Wellington County lightly seasoned 8oz. striploin grilled to order with Forty Creek BBQ sauce and choice of jumbo cajun or coconut shrimp.

STUFFED CHICKEN BREAST

28.95 | Per Person

Local chicken stuffed with marinated veggies and Ontario goat cheese, served with a savoury house made roasted garlic and mushroom bechamel sauce.

GRILLED CHICKEN & PASTA

26.95 | Per Person

Seasoned grilled chicken breast with choice of tender penne rigate, fettuccini, or available butternut squash or four cheese ravioli in a fresh tomato ragu.

HERB ROASTED TURKEY

Full Service Buffet 25.95 | Home Style Service 27.95

A delightful classic turkey dinner served with freshly made cranberry herb stuffing and gravy.

GOURMET STUFFED RAVIOLI

19.95 | Per Person

Choice of a signature butternut squash ravioli in a House brown butter sauce, roasted mushroom and cheese ravioli in a creamy rose sauce with garlic cheese breadsticks.

QUARTER CHICKEN DINNER

24.95 | Per Person

Herb rubbed roasted quarter chicken roasted complimented with a savoury herb chicken gravy.

SMOKE HOUSE BBQ RIBS & WINGS

28.95 | Per Person

Local Wellington pork ribs generously rubbed in Forty Creek BBQ sauce with our classic breaded wings.

BACON WRAPPED TENDERLOIN

34.95 | Per Person

Local bacon wrapped beef tenderloin grilled rare, medium-rare, and medium and served with zesty horseradish and a roasted garlic and mushroom sauce.

LEMON HERB SALMON

23.95 | Per Person

Pan seared Atlantic salmon fillet with a lemon herb marinade, grilled fresh and served with a creamy homestyle coleslaw.

BRAISED LOCAL BRISKET

26.95 | Per Person

Slow braised with rustic spices and served with caramelized onion and a signature beef gravy.

SIDE DISH SELECTIONS

PERFECT PAIRINGS FOR YOUR DINNER

POTATOES & GRAINS

1 SELECTION

Herb Mashed • Herb Roasted Diced • Cheesy Baked Classic Cut Fries • Seasoned Crosstrax • Baked Yukon Loaded Baked • Basmati Rice Pilaf • House Fried Rice • Garlic Parmesan Risotto • Tomato Basil Penne +3.85
Fettuccini Alfredo +3.85

VEGETABLES

1 SELECTION

Sweet Corn • Buttered Green Beans • Garden Medley U of G Honey Carrots • Broccoli & Cauliflower Parmesan Seasonal Mixed Veggies • Roasted Garlic Mushrooms

FRESH SALADS & SOUPS

1 SELECTION

Johnston Green • Classic Caesar • Gryphon Greek Italian Pasta • Hearty Potato • Broccoli Cheddar Soup • Tomato Basil Soup • Potato Leek Soup • French Onion Garden Vegetable Soup • Harvest Chowder

HAND MADE DESSERTS

1 SELECTION

Custom Cakes • Decadent Cheesecakes • Fresh Pies Assorted Sweets & Squares • Creme Brulee or Caramel Mini Pies • Baker's Variety

DINING ADD-ONS

Secondary Entree +6.95 • Additional Veggie Entree +4.45
Additional Side Dish +3.45 • Hot Appetizer Package +6.35

FROM THE COOKIE SHEET

Regular Dozen 13.80 | Jumbo Dozen 21.00

Double Chocolate • Chocolate Chip • Oatmeal Craisin
Cranberry White Chocolate • M&M • Rocky Road
Ginger Molasses • Chocolate Caramel • Vegan Mountain

FRESH SCONES, MUFFINS & TOPS

Mini Dozen 17.40 | Classic Dozen 23.40 | Muffin Top Dozen 23.40

Apple Caramel • Chocolate Chip • Strawberry Cream
Banana Chocolate Chip • Very Blueberry • Mixed Berry
Lemon Poppy Seed • Orange Ginger • Pumpkin Spice
Raspberry White Chocolate • Original Recipe

HANDMADE DONUTS

Mini Dozen 23.40 | Regular Dozen 31.20

Sour Cream Glazed • Honey Glazed • Chocolate Dip
Chocolate Glazed* • Maple Walnut* • Sprinkle Glazed
Raspberry Creme • Beaver's Tail • Boston Creme
Apple Fritter • Very Berry Powdered • IPA Lemon Curd

BAKERY BAGELS

Regular Dozen with Spreads 35.40

Original Recipe • Everything • Very Blueberry

BROWNIES & SQUARES

Mini Dozen 17.40 | Classic Dozen 23.40

Double Chocolate • Oreo Explosion • Brilliant Blondie
Rocky Road • Bread Pudding • Very Berry Crumble
Lovely Lemon • Classic Butterscotch • Chocolate S'mores

- bakery favourites -

CINNAMON BUNS Half Dozen 16.50 | Classic Dozen 33.00
Bakery Favourite with drizzled icing. Naturally vegan.

CROISSANTS Mini Dozen 24.60 | Regular Dozen 31.80
Buttery french-style or pain au chocolat croissants.

TURNOVERS & DANISHES Each 2.85 | Dozen 34.20
Mixed Berry, Blueberry, Apple Cinnamon, Cherry Orange

CUPCAKES Mini Dozen 16.20 | Classic Dozen 23.40
Refer to our custom cake menu for flavour selections

CUSTOM COOKIES Mini Dozen 23.40 | Regular Dozen 34.20
UG or assorted shaped sugar cookies with icing.

BIRTHDAY SURPRISE Various Packages Available
Is a co-worker's birthday coming up? Surprise them with a special delivery right to their desk, complete with balloons and a delicious treat to make their day. Contact us for details and package pricing.

BAKERY MINI LOAVES

Full Loaf - Each 3.95 | Sliced Dozen with Spreads 29.40

Fresh Banana • Coffee Cake • Very Berry Crumble
Carrot Cake • Apple Struesel • Savoury Cheddar Herb
Fresh Zucchini • Pumpkin Spice • Classic Corn Bread

FAMOUS TARTS

Mini 2" Tarts Half Dozen (6 pcs) 16.20 | Personal 4" Pies (6 Each) 19.80

Classic Butterscotch • Strawberry Creme • Berry Crumble
Blueberry Lemon • Apple Struesel • Custard Delight
Raspberry Chocolate Ganache

PERSONAL QUICHES

Mini 2" Each 4.35 | Regular 4" Each 6.85

Veggie Florentine • Western • Bacon Mushroom Swiss
Tuscan Chicken • Bacon Cheddar • Deluxe Veggie

CUSTOM CAKES

MADE-FROM-SCRATCH TO ORDER

As our cakes are prepared fresh from scratch and custom tailored to your request, we require a minimum 72 hour advance order for service.

IT'S ALL ABOUT THE BASE

Regular Classic 29.95 | Large Group 44.95 | Party Size 62.95

Our handmade cakes use the finest ingredients. Choose from these crowd pleasing favourites:

Classic Vanilla • Chocolate • Marble • Red Velvet
Carrot Cake • Lemon Sunshine • Coffee Cake

FABULOUS FILLINGS

Two Layers with Filling +9.95 | Three Layers with Filling +17.95

Sweet Buttercream • Chocolate Creme • Mixed Berry
Blueberry Lemon • Cream Cheese Icing • Lemon Curd
Vanilla Custard • Strawberry Creme • Cherry Orange
Caramel Buttercream • Chocolate Ganache

THE PERFECT FINISH

Select an scratch-made icing for the perfect finish:

Sweet Buttercream • Chocolate Creme • Black Forest
Cream Cheese • Strawberry Buttercream • Whip Cream
Caramel Buttercream • Custom Flavour Buttercream

THE SPECIAL TOUCH

Make it extra special with these added features:

Basic Icing Inscription Included
Custom Icing Inscription or Design +7.50
Fresh Berries, Fruit or Fruit Glaze +8.50
Shaved Chocolate, Oreo or Skor Caramel Pieces +6.50
Handmade Chocolate Features & Moulds +9.50