UNIVERSITY CENTRE EVENTS

FOOD & BEVERAGE MENU

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

September 2021 - April 2022
HOT BREAKFAST BAR
Build your own custom hot breakfast menu with our selections of eggs, potatoes, local meats, and fresh sides.

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

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

local meats
2.90 | Person
side bacon, maple glazed pork sausage, peameal bacon, turkey sausage, country sliced ham.

fresh sides
2.40 | Person
silver dollar pancakes, fresh bagels with spreads, muffins, mini yoghurt parfaits, sliced fruit, whole fruits, baked croissants, assorted handmade loaves.

BEVERAGE SERVICES
QUALITY HOT & COLD PRODUCT OFFERINGS

CAMPUS BREW PREMIUM COFFEE
1.65 Person (8oz) | 2.00 Person (12oz)
Fair Trade Organic Premium Columbian brewed medium roast or decaffeinated blend.

SPECIALTY TEA SERVICE
1.65 Person (8oz) | 2.00 Person (12oz)
Steeped Orange Pekoe or assortment of earl grey, mint, spiced chai, cranberry, lemon lane, green, orange pekoe.

U-BREW PREMIUM COFFEE SERVICE
2.50 | 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 & CAPPUCINOS
2.35 | Person (12oz Servings)
Creamy French Vanilla Cappuccino, Traditional Hot Chocolate, White Hot Chocolate or Hot Apple Cider.

ICE COLD CAN BEVERAGES
1.50 | Can (355mL)

MILK & DAIRY ALTERNATIVE BEVERAGES
2.50 | Carton (237mL)
Gay-Lea Local 2% Milk, Gay-Lea Local 1% Chocolate, Almond Silk Beverage, Soy Silk Beverage.

GRYPHON BLENDED JUICES
1.95 | Person (9oz. Serving)
Campus Punch, Orange, Cranberry, Tropical Fruit, Orange-Cran, Clamato, Tomato.

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MUFFINS & SCONES
Freshly made - Classic Dozen 21.60

FRESH LOAVES
Sliced with butter - Dozen 17.10

HANDMADE DONUTS
Decorated. Mini Dozen 15.00

CINNAMON BUNS
Classic Half Dozen 14.40

SLICED FRUIT SHOTS
With Yogurt Dip - Each 2.20

SAVOURY HOMEMADES
Served Hot. Per Person 1.80

POTATO PANCAKES
Great Addition. Per Person 1.80

PERSONAL QUICHES
Assorted Varieties - Each 3.40

FRENCH TOAST STRIPS
Maple Syrup - Per Person 2.90

PANCAKES
Scratch-made, Maple Syrup - Per Person 2.90

Check out our bakery menu for full selection of flavours and sizes!
SOCIAL EVENTS
APPETIZINGLY PERFECT PACKAGES

THE CASUAL GET TOGETHER
Express Service 9.95 | Full Service 13.95
Light Appetizer Service. Mini veggie samosas, pakora fritters, antojitos, cheesy ravioli bites, fresh hummus selection with tortilla and kettle chips.

THE MEET & GREET
Express Service 12.95 | Full Service 15.95
Designed for Networking. Assorted quesadillas, cheesy ravioli bites, fresh veggie shots, sweet chili coconut shrimp, baked pretzel twists with cheddar ale dip.

- custom food bars -

DIY POUTINE BAR Gourmet toppings, cheeses, gravies and fry varieties to build your own poutine. 10.95

TACO FIESTA BAR Soft and hard tortilla shells with seasoned beef, pulled pork, veggie ground protein and all the fixings. 12.95

LOADED NACHO BAR Kettle chips, crossstrax fries and tortilla chips with cheese sauce, assorted toppings, salsa and sauces. 10.95

PERFECT PLATTERS
GREAT SELECTIONS TO SATISFY ANY CROWD

ALUMNI ANTOJITOS
Handmade zesty pinwheels baked and served with fresh salsa and sour cream. 1.95

FRESH HUMMUS SELECTION
Roasted red pepper, garlic black bean, or curried sweet potato hummus with veggies, kettle and tortilla chips. 2.35

GOURMET TRIPLE DIP
Four cheese spinach, roasted pepper hummus, and cheddar ale dips with crostini rounds and tortilla chips. 3.95

ASSORTED MINI QUESADILLAS
Freshly folded Hawaiian chicken, veggie fajita, philly beef, and pizzadilla mini sliced quesadillas. 4.95

MINI GOURMET WRAPS
Chicken avocado club, veggie fajita, local beef and swiss, BBQ chicken Caesar and Portico veggie selections. 5.35

MINI GOURMET CROSTINI
Caprese, bacon-caramelized onion cheddar, pesto chicken parmesan, and mediterranean veggie with feta. 2.85

ANTIPASTO COLLECTION
Cured meats, olives, artisan cheeses, pickled pairings. 4.95

MEATBALLS or VEGGIEBALLS
Meatballs or veggieballs tossed in smoky BBQ, sweet chili, honey garlic, teriyaki, or BBQ honey sauce. 2.95

HANDMADE SLIDERS
Chipotle chicken club, blueberry pulled pork, chickpea falafel, and bacon cheeseburger or assorted variety. 6.95

TASTES OF INDIA
Handmade mini veggie samosas and pakora fritters with sweet tamarind chutney. 3.95

FRESH VEGGIE SHOTS
Sliced veggie sticks served up in a glass with buttermilk dill, ranch or zesty avocado ranch dip. 2.25

QUALITY HORS D’ŒUVRES
An assortment of premium hors d’oeuvres including mini handmade quiches, feta spanokapita, bacon wrapped scallops, and a collection of savoury phyllo rolls. 5.95

APPETIZER COCKTAIL KABOBS
Mini skewers with choice of prosciutto melon, chicken satay, and caprese with bonacini, basil, grape tomato and balsamic drizzle. 4.95

ARTISAN CHEESE BOARD
Quality artisan cheeses, assorted crackers and crostini, olive tapenade, pickled pairings and grape feature. 3.95

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, kettle chips, seasoned crosstrax, Johnston Green salad, or veggies and dip. Caesar Salad, Greek Salad, Sweet Potato Fries +$1.50/Person

### GOURMET MINI SANDWICHES

**Individual Express Service 9.95 | Full Service 11.95**

Selection of shaved beef with provolone and garlic aioli, roasted chicken with mushroom and swiss, deluxe roasted veggie, and turkey pesto club on fresh bakery rolls.

### SIGNATURE SANDWICHES & WRAPS

**Individual Express Service 11.95 | Full Service 13.95**

Assorted pub-style sandwiches and wraps including BBQ chicken caesar, chipotle club, Philly beef & cheese, veggie fajita, buffalo chicken, and chickpea falafel.

### ASSORTED APPETIZER SLIDERS

**Individual Express Service 12.95 | Full Service 14.95**

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

### GOURMET GRILLERS

**Individual Express Service 9.95 | Full Service 11.95**

A selection of premium grilled cheese sandwiches including cheddar with bacon and tomato, local ham and swiss, mediterranean veggie, beef and smoked cheddar.

### FRESH BUILD-A-BOWL BAR

**Individual Express Service 13.95 | Full Service 15.95**

A fresh selection of assorted greens, diced chicken, soft tofu, mini falafel balls, assorted fresh and pickled veggies, superfood mix-ins and variety of dressings and sauces for your guests to create their own perfect bowl.

### PERFECT PASTABILITIES

**Individual Express Service 12.95 | Full Service 14.95**

Choice of local beef or veggie lasagna, four cheese or garlic mushroom ravioli over bolognese sauce, chicken and mushroom fettuccini alfredo, or penne alla vodka. Served with cheesy garlic breadsticks.

### HOUSE MADE COUNTRY FAVOURITES

**Individual Express Service 11.95 | Full Service 13.95**

Choose from classic home-style local beef or veggie chili, tex-mex chicken or baked bean enchiladas, or personal sized chicken, beef or pulled pork pot pies.

### GREAT CURRY IN A HURRY

**Individual Express Service 14.95 | Full Service 16.95**

Select from our authentically prepared butter chicken, channa masala, lamb korma, chicken tikka masala, kadhai paneer or a combination of specialties with veggie samosas and sliced naan compliment as side dishes.

### GREEK SOUVLAKI FEAST

**Individual Express Service 13.95 | Full Service 15.95**

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

### SUPER FAJITA BAR

**Individual Express Service 14.95 | Full Service 16.95**

A well-presented selection of seasoned chicken, sliced beef, and vegan chicken with pub cheese, sautéed veggies, and all the fixings to prepare your own creation.

### LOCAL BURGER BAR

**Individual Express Service 14.95 | Full Service 16.95**

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

### PERFECT MEATLOAF

**Individual Express Service 12.95 | Full Service 14.95**

We’ve defined the perfect meatloaf. Individual bacon wrapped local beef loaf with diced mushroom, onions, and signature sun-dried tomato basil sauce on top.

### TEAM PIZZA DINNER

**Individual Express Service 10.95 | Full Service 12.95**

Gourmet pizza selections baked on scratch-made pizza crusts with choice of chicken tenders, jumbo breaded wings or vegan tender bites with dipping sauces.

## GREAT BREAKS

**SNACKS TO RE-ENERGIZE YOUR MEETING**

### THE FRESH START

Mini mixed berry yoghurt parfait, housemade banana and coffee cake loaves, assorted fresh pastries. 6.95

### THE BAKERY BREAK

Campus Bakery jumbo cookies, assorted mini tarts, fresh fruit with yogurt dip, U of G honey bee granola bars. 6.95

### THE HEALTHY BOOST

Mini fresh fruit smoothies, U of G honey bee granola bars, gourmet trail mix, light veggie compliment. 7.95

### THE SNEAKING INITIATIVE

Warm antojito rounds, bruschetta crustini, cheesy breaded ravioli, seasoned kettle chips with dip. 7.95

### THE MEETING WRAP-UP

Assorted mini wraps served with sun-dried tomato hummus, tapenade, veggies and tortilla chips. 9.95

### THE AFTERNOON SWEET TREAT

Scratch made brownies, decadent blondies, assorted mini bite donuts, choice of fresh fruit or candy bar. 6.95
FORMAL DINING
SIGNATURE BUFFETS & HOME-STYLE SERVICE

All packages include Campus Bakery Co. fresh dinner rolls and choice of cold beverage or coffee and tea service.

SLOW ROASTED WELLINGTON CO. BEEF
Full Service Buffet 23.95  |  Home Style 24.95
Slow roasted with savoury spices and carved to perfection with beef gravy and zesty horseradish.

U OF G HONEY GLAZED HAM
Full Service Buffet 22.95  |  Table Dining 23.95
Slow cooked with fresh university apiary honey and presented with dijon and honey mustard.

SIGNATURE PORK SCHNITZEL
Full Service Buffet 21.95  |  Home Style 22.95
Local 7oz pork fillet prepared in house with choice of beer battered or herb breaded finish. Served with fresh apple spice chutney and sauerkraut.

LOCAL BBQ STRILOPLOIN
Full Service Buffet 24.95  |  Home Style 25.95
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
Full Service Buffet 23.95  |  Home Style 24.95
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
Full Service Buffet 22.95  |  Home Style 23.95
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 23.95  |  Home Style 24.95
A delightful classic turkey dinner served with freshly made cranberry herb stuffing and gravy.

SMOKED PORK CHOPS
Full Service Buffet 21.95  |  Home Style 22.95
Choice of smoked bone-in or boneless chops brushed with a sweet and tangy glaze, accompanied with prepared apple sauce and apple cranberry coleslaw.

SMOKE HOUSE BBQ RIBS & WINGS
Full Service Buffet 21.95  |  Home Style 22.95
Local Wellington pork ribs generously rubbed in Forty Creek BBQ sauce with our classic breaded wings.

BACON WRAPPED TENDERLOIN
Full Service Buffet 27.95  |  Home Style 28.95
Local bacon wrapped beef tenderloin grilled rare, medium-rare, and medium and served with zesty horseradish and a roasted garlic and mushroom sauce.

ALMA ARCTIC CHARR
Full Service Buffet 19.95  |  Home Style 20.95
Ocean-wise sustainably farmed arctic char fillet with a lemon herb marinade, grilled fresh and served with a creamy homestyle coleslaw. Available beer battered.

BRAISED LOCAL BRISKET
Full Service Buffet 23.95  |  Home Style 24.95
Slow braised with rustic spices and served with caramelized onion and a signature smoke house sauce.

QUARTER CHICKEN DINNER
Full Service Buffet 21.95  |  Home Style 22.95
Herb rubbed roasted quarter chicken roasted complimented with a savoury herb sauce and choice of creamy homestyle coleslaw or maple baked beans.

SIDE DISH SELECTIONS
PERFECT PAIRINGS FOR YOUR DINNER

1 SELECTION

PO T A T O E S & GRAINS
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  •  Rockwood Quinoa & Bean Tomato Basil Penne +3.45  •  Fettuccini Carbonara +3.45

VEGETABLES
Sweet Corn  •  Buttered Green Beans  •  Sautéed Medley U of G Honey Carrots  •  Broccoli Parmesan  •  Asparagus Seasonal Mixed Veggies  •  Roasted Garlic Mushrooms

FRESH SALADS & SOUPS
Johnston Green  •  Classic Caesar  •  Gryphon Greek Seasonal Super Greens  •  Italian Pasta  •  Hearty Potato Broccoli Cheddar Soup  •  Tomato Basil  •  Potato Leek French Onion  •  Garden Vegetable  •  Harvest Chowder

HAND MADE DESSERTS
Custom Cakes  •  Decadent Cheesecakes  •  Fresh Pies Assorted Sweets & Squares  •  Ice Cream Sundae Bar Creme Brulée or Caramel  •  Mini Tarts  •  Baker’s Variety

DI N I N G A D D-ONS
Secondary Entree +4.95  •  Additional Veggie Entree +3.45 Additional Side Dish +2.95  •  Hot Appetizer Package +5.35
CAMPUS BAKERY CO.
FRESHLY MADE-FROM-SCRATCH BAKED GOODS

FROM THE COOKIE SHEET
Mini Dozen 10.20 | Regular Dozen 11.40 | Jumbo Dozen 18.00

Double Chocolate • Chocolate Chip • Oatmeal Craisin Cranberry White Chocolate • Peanut Butter • Rocky Road Ginger Molasses • Chocolate Caramel • Maple Walnut Vegan Mountain Man

FRESH SCONES, MUFFINS & TOPS
Mini Dozen 15.00 | Classic Dozen 22.20 | Muffin Top Dozen 22.20

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

HANDMADE DONUTS
Mini Bites* Dozen 7.80 | Mini Dozen 15.00 | Regular Dozen 21.60

Sour Cream Glazed* • Honey Glazed* • Chocolate dip* Chocolate Glazed* • Maple Walnut* • Sprinkle Glazed* Raspberry Creme • Beaver’s Tail • Chocolate Ganache Boston Creme • Apple Fritter • Very Berry

FAMOUS DECADENT TARTS
Mini Bite Half Dozen (6 pcs) 9.90 | Regular Half Dozen (6 pcs) 14.40

Classic Buttertart • Chocolate Toffee • Strawberry Creme Mixed Berry Crumble • Blueberry Lemon • Apple Struesel Raspberry Chocolate Ganache • Berry Custard Delight

BROWNIES & SQUARES
Mini Dozen 13.20 | Classic Dozen 19.20

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

- bakery favourites -

CINNAMON BUNS
Mini Each 1.85 | Classic Each 2.40
Bakery Favourite with drizzled icing. Naturally vegan.

FRESH FRENCH CROISSANTS
Regular Dozen 16.20
Buttery french-style flakey croissants

STUFFED CROISSANTS
Mini Dozen 34.80
Pain au chocolat, Prosciutto Brie, Ham Swiss, Cheddar

TURNOVERS & DANISHES
Each 2.40 | Dozen 28.20
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

SAVOURY ROLLS
Mini Dozen 15.60 | Classic Dozen 21.00
Rosemary, Parmesan Herb, Pretzel Twist, Tuscan, Assorted

CUSTOM COOKIES
Mini Dozen 14.40 | Regular Dozen 21.60
Assorted Shaped Sugar Cookies with Icing Drizzle. Available with Custom Digital Printed Icing +0.65 Each

BAKERY MINI LOAVES
Full Loaf - Each 2.85 | Regular Dozen - Sliced 17.10

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

SCRATCH MADE BAGELS
Mini Dozen with Spreads 21.60 | Regular Dozen with Spreads 26.40

Original Recipe • Cinnamon Raisin • Cheddar Herb Blueberry • Poppyseed • Everything • Tuscan Parmesan

PERSONAL QUICHES
Mini Dozen 26.40 | Regular Each 3.40 | Regular Dozen 40.80

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

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 26.95 | Large Group 40.95 | Party Size 58.95

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

Original Vanilla • Chocolate • Apple Cinnamon Struesel Marvelous Marble • Carrot Cake • Lemon Sunshine Coffee Cake • Raspberry Sour Cream • Red Velvet

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