



**Guelph Curling Club**  
*Sharing the passion of curling*

**Let the Guelph Curling Club host  
your meetings, weddings and socials  
with menu selections  
that will satisfy your guests**

**Request a Menu Preference**

**Breakfast & Brunch Buffets  
Working Luncheon Buffets  
Build Your Own Meal  
Lunch Buffet  
Vegetarian Entrees  
Dinner Buffets  
Cocktail Menus  
Weddings/Socials**

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## **BREAKFAST BUFFETS**

(Available from 7:00 AM to 10:30 AM)  
(Minimum 10 guests)

### **Continental**

Chilled Orange and Apple Juice

Muffins, Croissants, Danish & Sweet Pastries  
Butter, Jams and Jellies

Fresh Fruit Platter

Freshly Brewed Regular, Decaffeinated Coffee & Select Teas

*\$7.25 per person plus 15% gratuity and 13% taxes*

### **Healthy Start**

Chilled Orange, Apple and Grapefruit Juice

Muffins and Croissants  
Multi Grain, Plain & Cinnamon Bagels  
Variety of Preserves & Cream Cheese

Assorted Individual Yogurt and Granola

Seasonal Fruit

Freshly Brewed Regular, Decaffeinated Coffee & Select Teas

*\$9.25 per person plus 15% gratuity and 13% taxes*

**The Canadian**

Chilled Orange, Apple, and Grapefruit Juice

Muffins, Croissants, Danish & Sweet Pastries  
Butter, Jams and Jellies

Fresh Fruit Platter

Assorted Low Fat Yogurt and Granola

Scrambled Eggs

Ham, Bacon, Turkey or Pork Sausages

Home Fries

Freshly Brewed Regular, Decaffeinated Coffee & Select Teas

*\$12.95 per person plus 15% gratuity and 13% taxes*



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## **BRUNCH BUFFETS**

(Available from 10:30 AM to 1:30 PM)

(Minimum 25 guests)

Chilled Orange, Apple, and Grapefruit Juice

Assorted Cold Cereals and 2% Milk

Muffins, Croissants, Danish & Sweet Pastries  
Butter, Jams and Jellies

Fresh Fruit Platter

Individual Assorted Yogurt and Granola

Pancakes with Maple Syrup

Cheddar and Herb Scrambled Eggs

Ham, Bacon, Turkey or Pork Sausages

Herb Roasted Potatoes

Bay Leaf Lettuce and Assorted Vinaigrettes

Tomato, Red Onion & Feta with a Herb Vinaigrette

Cucumber & Chickpea Salad with Yogurt Cumin Vinaigrette

Herb Baked Salmon Fillets with a Dill Cream Sauce

Assorted Tortes and Cheese Cakes

Freshly Brewed Regular, Decaffeinated Coffee & Select Teas

*\$28.00 per person plus 15% gratuity and 13% taxes*



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## **WORKING LUNCH BUFFETS**

*(Minimum 10 guests)*

### **Soup and Sandwich**

Soup of the Day

Assorted Cold Sandwiches

Ham & Cheese, Beef, Cheese & Tomato, Egg Salad, Tuna Salad, and Chicken Salad or Smoked Turkey



Fresh Vegetables and Dip

Pickles

*\$9.75 per person plus 15% gratuity and 13% taxes*

### **Salad and Sandwich**

Garden Salad or Caesar Salad

Assorted Cold Sandwiches

Ham & Cheese, Beef, Cheese & Tomato, Egg Salad, Tuna Salad, and Chicken Salad

Fresh Vegetables and Dip

Pickles

*\$9.75 per person plus 15% gratuity and 13% taxes*

### **Wraps**

Assortment of chicken, beef and vegetarian filled flatbread served with your choice of **one** of the following:

Soup of the Day, Vegetables and Dip, Tossed Salad and Dressings, or Caesar Salad



*\$11.25 per person plus 15% gratuity and 13% taxes*



## **BUILD YOUR OWN MEAL**

*(Minimum 15 guests)*

### **Sandwiches**

White, Rye, and Whole Wheat Bread

Shaved Ham, Beef, Egg, Tuna, Turkey

Lettuce and Tomatoes

Butter, Mustard and Mayo

**OR**

### **Tacos**

Seasoned Ground Beef

Lettuce and Tomatoes

Sour Cream and Salsa

Shredded Cheddar Cheese



**Choose two items to compliment anyone of the Build Your Own Meals**

Soup of the Day, Vegetables and Dip, Tossed Salad and Dressings, Caesar Salad or Dessert

*\$10.25 per person plus 15% gratuity and 13% taxes*



## **LUNCH BUFFETS** (Minimum of 10 Guests)

### **Hot Lunch Buffet**

**Choose one Entrée:**

Roast Beef au Jus  
Honey Baked Mustard Ham  
Baked Ham in Pineapple Sauce  
Baked Italian Chicken  
Chicken Parmigiana  
Chicken Supreme  
Chicken in Fine Herbs  
Roast Pork with Applesauce  
Cabbage Rolls with Beef and Rice  
Meatballs in a Mexican Mole Sauce



**Choose One Hot Vegetable:**

Vegetable Medley  
Glazed Carrots  
Broccoli and Cheese



**Choose one Salad:**

Garden Salad & Dressings  
Pasta Salad  
Cucumber & Tomato Salad



**Choose One of the Following:**

Oven Roasted Potatoes  
Plain Rice  
Vegetable Fried Rice  
Mashed Potatoes  
Penne Pasta



**Includes:**

Rolls and Butter  
Dessert

*\$17.95 per person plus 15% gratuity and 13% taxes*



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## Pasta Extravaganza (Minimum 10 Guests)

### **Choose One Pasta Dish:**

Fettuccine Alfredo  
Linguine and Shrimp with Vegetables  
Spaghetti and Meat Sauce  
Baked Meat Lasagna  
Vegetarian Lasagna



### **Choose one Salad:**

Garden Salad & Dressings  
Greek Salad  
Caesar Salad



### **Includes:**

Rolls and Butter  
Dessert

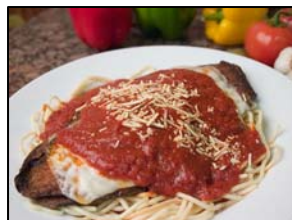
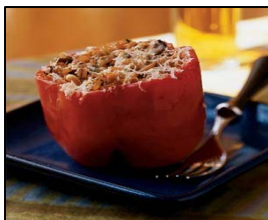
*\$12.75 per person plus 15% gratuity and 13% taxes*

## Vegetarian Entrees

### **(Optional Extras for Buffets)**

Faux Chicken with Wild Rice Stuffing  
Vegetarian Wellington  
Chick Pea Potato Zucchini Curry  
Tempe Souvlaki  
Vegetable Samosa  
Lasagna Florentine  
Teriyaki Tofu Vegetable Stir Fry over  
rice or noodles

Couscous Salad  
Vegetable a la King  
Vegetable Stroganoff  
Stuffed Peppers ( Rice and  
Vegetables)  
Egg Plant Parmesan





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## **DINNER BUFFETS**

(Served from 5:00 PM)

(Minimum 25 Guests)

### **One Entrée Buffet**

Served with Tossed Salad, Glazed Carrots, Pasta Salad, Cucumber Salad,  
Pickle Tray, Rolls and Butter, Coffee, Tea

#### ***Choose one item from each column***

#### **Potatoes**

Oven Roasted  
Mashed  
Scalloped  
Baked

#### **Entrée**

Roast Beef au Jus  
Roast Turkey and Dressing  
Baked Pineapple Ham  
Chicken Supreme

#### **Dessert**

Assorted Pastries  
Gourmet Torte  
Gourmet Cheese Cake  
Fresh Fruit Tray

*\$19.95 per person plus 15% gratuity and 13% taxes*

### **Two Entrée Buffet**

Served with Tossed Salad, Glazed Carrots, Pasta Salad, Cucumber Salad,  
Pickle Tray, Rolls and Butter, Coffee, Tea

#### ***Choose one item from each column***

#### **Potatoes**

Oven Roasted  
Mashed  
Scalloped  
Baked

#### **Entrée**

Roast Beef au Jus  
  
**Plus one of**  
Baked Pineapple Ham  
Chicken in Fine Herbs  
Chicken Supreme  
Meatballs in a Mexican Mole  
Sauce  
Baked Lasagna  
Salmon in a Dill Sauce

#### **Dessert**

Assorted Pastries  
Gourmet Torte  
Gourmet Cheese Cake  
Fresh Fruit Tray

*\$25.95 per person plus 15% gratuity and 13% taxes*

**Cold Buffet "A"**

(Minimum 25 Guests)

Garden Salad  
Pasta Salad  
Cucumber Salad  
Marinated Vegetable Salad  
Potato Salad  
Coleslaw  
Sliced Ham, Beef, Turkey, Montreal Smoked Meat, and Salami  
Assorted Rolls and Butter  
Coffee and Tea

*\$12.95 per person plus 15% gratuity and 13% taxes*

**Cold Buffet "B"**

(Minimum 25 Guests)

Garden Salad  
Potato Salad  
Pickles  
Sliced Ham, Beef, Turkey, and Salami  
Assorted Rolls and Butter  
Coffee and Tea

*\$8.95 per person plus 15% gratuity and 13% taxes*



## **Cocktail Receptions, Showers, Christenings and Other Stand-up Events Display**

### **Display Hors d'oeuvres** (Served on platters and large trays)

#### **Canadian Cheese Display**

Swiss, Old Cheddar, Havarti, Marble Cheddar, garnished with fruit and served with an assortment of crackers and rice crisps (\$3.00 pp)



#### **Imported Cheese Display**

Brie, Asiago, Aged Cheddar, Blue Cheese, and other imported cheese, garnished with fruit and served with an assortment of crackers and rice crisps (\$4.50 pp)

#### **Fruit Platter**

Assortment of Seasonal Fruits including pineapple, grapes, strawberries, cantaloupe and melon (\$2.35 pp)



#### **Vegetable Crudités with Dip**

Carrot and Celery Sticks, Broccoli, and Cauliflower Florets and other Seasonal Vegetables served with a dipping sauce (\$1.40 pp)

#### **Shrimp Display with Seafood Sauce**

A large display of skinned and de-veined shrimp (tails on) served on a bed of lettuce with seafood sauce and lemon wedges (\$3.55 pp)

#### **Cocktail Reception Desserts**

Fancy Finger Desserts (approximately 2 per person) (\$3.85 pp)

\*per person means more than one piece

\*by piece is actual count



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## Cold Hors d'oeuvres

(Minimum 24 pieces per order)

Tomato Basil Bruschetta	(\$0.75 piece)
Smoked Salmon Roses	(\$1.75 piece)
Smoked Turkey Croissants with Cranberry	(\$1.25 piece)
Devilled Eggs	(\$9.00/dozen)
Assorted Pinwheel Sandwiches	(\$4.95 pp)
Black Forest Ham Croissants	(\$1.25 piece)
Tri-coloured Peppers, Mango & Cheese Wraps	(\$2.25 piece)
Smoked Salmon wrapped asparagus spears	(\$2.60 piece)



## Hot Hors d'oeuvres

(Minimum 24 pieces per order)

Spanakopita	(\$1.75 piece)
Indonesian Chicken Satays	(\$2.65 piece)
Indonesian Beef Satays	(\$2.65 piece)
Thai Spiced Monsoon Rolls	(\$1.75 piece)
Vegetable Spring Rolls	(\$1.40 piece)
Chicken Quesadillas	(\$2.25 for 6 pieces)
Seafood Stuffed Mushrooms	(\$1.75 piece)
Mushroom Tarts	(\$1.75 piece)
Assorted Mini Quiche	(\$1.75 piece)
Bacon Wrapped Scallops	(\$2.45 piece)
Meatballs in a Mexican Mole Sauce	(\$2.25 per person – 6 pieces)

\*per person means more than one piece

\*by piece is actual count

## Weddings, Anniversaries and Special Events

To celebrate those special events consider a dinner served family style.  
Options include either a two-entrée dinner or a single entrée dinner.

### Choose One Salad

Mixed Baby Greens Salad with a Raspberry Vinaigrette, Classic Caesar Salad or  
Garden Salad with a 10 Herb Dressing

### Entrees

#### *(Choose One or Two)*

Roast Beef au Jus  
Chicken Cordon Blue  
Grilled Chicken in Fine Herbs  
Chicken Canadiana  
Chicken Breast Parmigiana  
Chicken Breast Florentine  
Chicken Breast Supreme  
Grilled or Poached Salmon  
Pork Schnitzel  
Stuffed Roast Loin of Pork  
Veal a la Suisse

### The Completions

Your entree is completed with a choice of oven roasted, mashed, Parisienne or  
Scalloped potatoes, and a medley of seasonal vegetables, and dinner rolls

### Desserts

Your dinner is complimented with a fresh fruit platter

**OR**

One type of dessert chosen from the list below.

- . Gourmet Cheese Cake
- . Gourmet Torte
- . Fruit Pie served with Cheese or Ice Cream

**OR**

A Sweet Table Buffet offering a selection of Tortes  
and Cheese Cakes

### Beverages

Coffee and Tea

*One Entree - \$27.95 per person plus 15% gratuity and 13% taxes*  
*Two Entrees - \$34.45 per person plus 15% gratuity and 13% taxes*