

Green Menus

Please select from our GREEN MENUS for your next Meeting.
Delta Guelph's Green Menu features all Organic Produce and strives to buy locally for all menu items

Breakfast

(Minimum 50 people)

Eco Healthy Start

A Selection of Seeds, Granola and Granola Bars,
Fresh Sliced Fruit, Low Fat Yogurts (bulk), Creamed Cheese and Bagels,
Fresh Fruit Juices, Freshly Brewed Fair Trade Coffee: Regular, Decaffeinated
and a selection of Herbal Teas,
\$19 per person

Royal City Hot Buffet

Selection of Freshly baked Muffins, Danish, and Croissants, Sliced Fresh Fruit, Scrambled Eggs,
Bacon and Sausage, Country-fried Hashbrowns, and Multigrain Pancakes with Syrup,
Chilled Fresh Fruit Juices, Freshly Brewed Coffee: Regular and Decaffeinated
and a Selection of Herbal Teas
\$16 per person

Enviro Breaks

(Minimum 50 people)

All Breaks are served with Freshly Brewed Coffee: Regular and Decaffeinated coffee
and a selection of Herbal Teas.

Nature Nut Break

Whole Fruit, Seasonal Berries, Mixed Nuts selection, Organic Granola Bars
\$11 per person

Fruit and Cheese Break

An assortment of Domestic Cheeses featuring, Blue, Gouda, Brie, Camembert,
And Swiss, presented with Seasonal Fresh Berries, Crackers
\$12 per person

Hummus Galore

Three types of Hummus and Tapenade, Served with Flatbreads and Pita
\$11.00 per person

Fair Trade Coffee

Freshly baked Cookies, Two-Bite Brownies, Planet Bean Fair Trade Gourmet Coffee
\$12 per person

**Upgrade your break to include Planet Bean Fair Trade Coffee - \$2.00 per person
(not applicable if already included in break)



Buffet Lunches

(Minimum 50 people)

All Buffet Lunches are served with Freshly Brewed Coffee: Regular & Decaffeinated, and a selection of Herbal Teas.

West Coast Wraps

Tri-Coloured Tomato salad, Greens with Dressing,
Avocado, Heart of Palm, and Red Onion salad,
Assorted flavoured Wraps with light and Seasonal fillings
Smoked Chicken with Camembert Cheese, Tuna salad with Sprouts,
Rare Roast Beef with Provolone Cheese, Honey Glazed ham with Dijon Mustard,
Oven Roasted Vegetables,
Fudge Brownies and Individual Ice creams
\$24 per person

Build Your Own Fajita's

Southwest Sweet Potato salad, Greens, Soft warm Tortillas served with spicy Chicken,
Beef and Vegetables, Shredded Cheese, Sour Cream and Salsa,
BBQ Corn on Cob, Rice with Black bean and Plantains,
Chef's Selection of Desserts
\$22 per person

Plated Lunches

(Minimum 50 people)

Grilled Breast of Free Range Chicken

Grilled Breast of Free Range Chicken with Herb & Wild Mushroom Risotto
and Chef's selection of Organic Vegetables and pan Jus
Individual Strawberry Tartlets, with fresh whipping Cream
Freshly Brewed Coffee, Regular Decaffeinated and Tea
\$26 per person

Vegetarian Strudel

Julienne of mixed Vegetables and Wild Rice, wrapped in Phyllo Pastry and slowly baked.
Served with Smoked Tomato Chutney and Seasonal Vegetables.
Fresh Fruit Tart
Freshly Brewed Coffee, Regular, Decaffeinated, Tea
\$16 per person



Organic Dinner Menu

(Minimum 75 people)

Puree of Artichoke and Sunchoke Soup
With Basil oil and Crisp Garlic Chip

Baby Beet and Arugula Salad
Sprinkled with sundried Bing Cherries and Toasted Pumpkin Seeds
Splashed with a Truffle-Lime Vinaigrette

Grain Fed Wellington County Beef Tenderloin
Accompanied with Organic Vegetables and Truffle Mash Potato

Or

Free Range Chicken Supreme
Presented with Organic Vegetables, Butternut Squash Risotto,
Drizzled with Brown Butter Sauce, and crisp Sage

Individual Chocolate Brownie Cake
With fresh Whipping Cream and Fruit Garnish

Or

Individual Summer Berry Crumble
With fresh Whipping Cream and Strawberry

Freshly Brewed Coffee, Regular and Decaffeinated and Tea

\$65.00 per person

