Flavours by Sodexo is committed to making your event a success. Our team of catering professionals are available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of budgets and tastes, including regional ingredients, local favorites, and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selections of food items, beautifully displayed, and served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.

Our culinary professionals take great pride in using sustainable and local foods to create fresh, healthy and delicious menus. We are committed to sustainable practices and regularly seek out the best possible seasonal ingredients. In keeping with this, we are especially proud to use foods from such local providers as Longwind Farm, Petes Greens, Misty Koll Farms, Vermont Butter and Cheese and Stony Loam Farm.

Budget permitting, most menu items can be organic and/or sustainable. We make ocean-friendly choices and are committed to sourcing 100% Marine Stewardship Council or Best Aquaculture Practice certified seafood by 2015.

This brochure will guide you through the planning process for a catered event. Should you require a customized menu, we will be happy to meet with. We look forward to serving you.
MORNING FARE
These menus are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. A high quality plastic serviceware or eco-friendly serviceware is provided and china service is available upon request for a nominal charge. Freshly Brewed Green Mountain Coffee, Green Mountain Decaffeinated Coffee and Gourmet Herbal and Non-Herbal Teas to include Decaffeinated Gourmet Tea with Hot Water are included.

BADGERS CONTINENTAL BREAKFAST
Seasonal Sliced/Cubed Fresh Fruit Tray/Display
**Baker’s Choice of Two:** Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels
Butter, Cream Cheese and Assorted Jellies
Chilled Bottled/Carafe Orange Juice and Cranberry Juice

THE HEALTHY START
Seasonal Sliced/Cubed Fresh Fruit Tray/Display
Low-fat Yogurt Parfaits made with Fresh Berries and Low-Fat Granola
Well Balanced Breakfast Cookie
Whole Wheat Bagels, Low-fat Cream Cheese and Assorted Jellies
Chilled Bottled/Carafe Orange Juice and Cranberry Juice

BREAKFAST BUFFET
Seasonal Sliced/Cubed Fresh Fruit and Berries Tray/Display
**Baker’s Choice of Two:** Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones
Butter and Assorted Jellies
Hashbrowns or Home Fries
**Choose 2:** Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage, or Country Ham
**Choose 1:** Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Broccoli Cheddar Quiche
**Choose 1:** Apple Pancakes or Traditional French Toast with warm Maple Syrup and Melted Butter
Chilled Bottled/Carafe Orange Juice, Apple Juice and Cranberry Juice

OMELET STATION
The following item can be added on to any of the Morning Fare breakfast menus.

Fluffy Eggs and Egg Whites, Sweet Peppers, Smoked Ham, Shredded Cheddar, Dice Tomatoes, Feta Cheese, Bacon, Pork Sausage Links, and Scallions or Turkey Bacon upon request. All prepared by one of our talented culinarians.
ALA CARTE SELECTIONS

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. A high quality plastic serviceware or eco-friendly serviceware is provided and china service is available upon request for a nominal charge. Waited Service is available upon request for a nominal charge.

FROM THE SUNRISE BAKERY (Per Dozen)

ASSORTED FRESH BAKED MUFFINS:
Cranberry Orange, Lemon Poppy Seed, Blueberry, Cappuccino Chocolate or Apple Cinnamon

ASSORTED BREAKFAST BREADS and COFFEE CAKES
Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake or Chocolate Expresso Coffee Cake

ASSORTED DANISH
ASSORTED BAGELS with CREAM CHEESE and JELLIES
COUNTRY BISCUITS with BUTTER and JELLIES
ASSORTED DOUGHNUTS
ASSORTED MINI SCONES
CINNAMON ROLLS

MORNING STARTERS (Please Order by the Each)

INDIVIDUAL ASSORTED YOGURTS
INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA

SEASONAL SLICED/CUBED FRUIT TRAY/DISPLAY
SMALL 15-25
MEDIUM 25-50
LARGE 50-100

BREAKFAST SANDWICH (Per Dozen)
Choice of One: Toasted English Muffins, Biscuits, Bagels or Croissants
Choice of One: Egg, Egg and Cheese or Egg Whites
Choice of One: Pork or Turkey Sausage Patty, Country Ham or Bacon

ADD ON MORNING STARTERS (Per Dozen)

The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion.

HOME FRIES with CARAMELIZED ONIONS
CORNED BEEF HASH
CHORIZO SAUSAGE
MUSHROOM CHEESE STRATA
HAM and POTATO FRITTATA
CHEESE or FRUIT BLINTZ SERVED with SOUR CREAM
SMOKED SALMON PLATTER with RED ONIONS, CAPERS, CREAM CHEESE and MINI BAGELS
**BEVERAGE SERVICE**

Our catering department provides a high quality plastic serviceware or eco-friendly serviceware and china service is available upon request for a nominal charge. Services include delivery, linen on service tables, set up and clean up. Appropriate condiments are provided.

**MORNING COFFEE AND TEA SERVICE**

Our Morning Coffee Service includes Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee and Gourmet Herbal and Non-Herbal Teas to include Decaffeinated Gourmet Tea with Hot Water featuring Thomas Dairy milk products.

**HOT BEVERAGES**

*16 servings per gallon*

- Freshly Brewed Green Mountain Coffee and Decaffeinated Coffee
- Freshly Brewed Flavoured Green Mountain Coffee and Decaffeinated Coffee
- Gourmet Herbal and Non Herbal Teas to include Decaffeinated Gourmet Tea with Hot Water
- Freshly Brewed Vermont Coffee Company Premium Coffee and Decaffeinated Coffee
- Specialty Herbal and Non Herbal Teas to include Decaffeinated Specialty Tea with Hot Water

**COLD BEVERAGES**

*16 servings per gallon*

- Orange Juice
- Cranberry Juice
- Apple Juice
- Fresh Brewed Iced Tea
- Lemonade
- Orange Blossom Punch
- Strawberry Lemonade
- Sparkling White Grape Punch
- Iced Water Service with Fresh Quartered Oranges, Lemons and Limes

**CANNED AND BOTTLED BEVERAGES**

- Bottled Fruit Juice; Apple, Orange and Cranberry
- Assorted Canned or Bottled Soft Drinks, Regular and Diet
ALL DAY ON CAMPUS

Designed for full day conference or meetings, this service simplifies your event planning requirements. These offerings are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. A high quality plastic serviceware or eco-friendly serviceware is provided and china service is available upon request for a nominal charge.

CLASSIC CONTINENTAL BREAKFAST

Seasonal Sliced/Cubed Fresh Fruit Tray/Display

Baker’s Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels with Cream Cheese, Butter and Assorted Jellies

Chilled Bottled/Carafe Orange Juice and Cranberry Juice

Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee, and Gourmet Herbal and Non Herbal Teas to Include Decaffeinated Gourmet Tea with Hot Water

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

MID-MORNING BREAK

Refresh Coffee Service

Seasonal Sliced/Cubed Fresh Fruit Tray/Display

Assorted Granola Bars

Assorted Canned or Bottled Soft Drinks, Regular and Diet

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

LUNCH BUFFET

Select from One of Our Daily Menus to Include:

A Salad, Entrée Selection, Dessert and Beverage. Our Menu Offerings Change Daily.

BADGERS AFTERNOON SNACK

Choose 2: Assorted Individual Bags of Chips, Mini Candy Bars, Gourmet Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station, Freshly Brewed Iced Tea, Lemonade and Assorted Canned or Bottled Soft Drinks, Regular and Diet
GRAB AND GO BOXED SALADS

Signature Salads

All Salads are served with a Crusty Roll and Butter, Large Cookie or Brownie and a Canned or Bottled Soft Drink, Regular or Diet, or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. Eco-friendly serviceware is available upon request for a nominal charge. Services include delivery, linen on service table, set up and clean up. 3, 5 Guest Minimum per Menu Selection.

CAESAR SALAD
Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons, and served with traditional Caesar Dressing
Add Grilled Breast of Chicken
Add Grilled Marinated Steak

COBB SALAD
Strips of Turkey Breast, Diced Tomatoes, chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Bleu Cheese Dressing

GREEK SALAD
Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone

TRIO-SALAD COMBO
Tossed Greens topped with Choice of 3 of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

CHINESE CHICKEN SALAD
Mixed Greens with Red Leaf Lettuce tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips

ANTIPASTO SALAD
A Salad Lover’s Dream: Grilled Balsamic Eggplant, Zucchini and Red Peppers & Mushrooms with Pesto Pasta & Lemony Asparagus
GRAB AND GO BOXED SANDWICHES

All Box Lunches include your choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, a Large Cookie or Brownie and a Canned or Bottled Soft Drink, Regular or Diet, or Bottled Water. Our catering department provides high quality plastic serviceware as a standard for all events and menus or eco-friendly serviceware products for a nominal charge. Services include delivery, linen on service tables, set up and clean up. 3, 5 Guest Minimum per Menu Selection.

Signature Sandwiches

SPICY ITALIAN BAGUETTE
Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY and SHARP CHEDDAR
Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce and sliced Tomato on a Kaiser Roll

ROAST BEEF and CHEDDAR
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

GRILLED TUSCAN CHICKEN BREAST
Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Foccacia Bread

SOUTHWESTERN BBQ
Sliced BBQ Pork Roast piled high on a Ciabatta Roll with Pepper Jack Cheese, Caramelized Onions and Molasses BBQ Sauce

BUFFALO CHICKEN WRAP
Grilled Chicken with Buffalo Sauce, Blue Cheese Crumbles, Diced Tomatoes, Celery and Low-Fat Ranch Dressing served in a Flour Tortilla

Vegetarian Sandwiches

ROASTED VEGGIE CLUB
Roasted Eggplant, Zucchini and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll

HUMMUS, AVOCADO and ROASTED VEGETABLE WRAP
Creamy Hummus, Ripe Avocado, Crisp Shredded Lettuce, and Tomato rolled in a petite soft Flour Tortilla
SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners include a Choice of a Salad or Starter, Two Accompaniments, Fresh Baked Dinner Rolls and Butter, Choice of Dessert, Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Gourmet Teas with Hot Water and Freshly Brewed Iced Tea. China service is also available for a nominal charge. Services include delivery, linen on guest tables, set up and clean up.

POULTRY

SESAME CHICKEN BREAST
Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions

TRADITIONAL CHICKEN PICCATA
Seared Breast of Chicken in a Lemon Caper White Wine Sauce

ROASTED CHICKEN FLORENTINE
Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

APRICOT and GOAT CHEESE CHICKEN BREAST
Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Brown Sauce

ZIA’S NUTTY CHICKEN
Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote

BEEF AND PORK

BRAISED SHORT RIBS
Beef Short Ribs braised in a Tarragon and Red Wine Reduction

BEEF TENDERLOIN STUFFED with SPINACH
Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce

GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE
Gorgonzola Encrusted Filet with Cabernet Drizzle

PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS
Pan-Seared Pork Tenderloin with Granny Smith Apples, diced Red Onions and Orange Marmalade

ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE
Slow-Roasted Pork Tenderloin served with a sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce

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**SERVED LUNCHEONS AND DINNERS**

**LAMB**
ROASTED LAMB with RISOTTO
Thick Lamb Medallions served with Risotto and a drizzle of White Wine Cream Sauce

**COMBINATION PLATE**
BEEF and SALMON FILETS
Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace Sauce

**SEAFOOD**
SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS
Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce

SALMON with LEEKS and CAPER SAUCE
Grilled Salmon Fillet topped with Fried Leeks and Caper Sauce

HALIBUT SALTIMBOCCA
Halibut topped with shaved Pecorino Romano Cheese and wrapped with Prosciutto and lightly sautéed until Golden Brown

PARMESAN CRUSTED TILAPIA with CHIVE BUTTER SAUCE
Sautéed Tilapia with crusted Parmesan and Chive Butter Sauce

GARLIC SHRIMP SKEWERS
Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest

**VEGETARIAN**
CHÈVRE, ORZO and BASIL STUFFED PORTOBELLO
Portobello Mushroom Cap stuffed with Chèvre Cheese, Tri-colored Orzo and fresh Basil

SPAGHETTI SQUASH
Spaghetti Squash with Sofrito and Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON
Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on roasted Tomato Coulis

SMOKED GOUDA FARFALLE
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach
# Salads and Starters

- Market House Salad with Homemade Croutons and a Balsamic Vinaigrette
- Iceberg Wedge with Maytag Blue Cheese
- Caesar Salad with Homemade Croutons
- Fresh Mozzarella and Tomato Stack with Fresh Basil
- Pear and Fresh Spinach Salad with Warm Cranberry Dressing
- Roasted Beets with soft Goat Cheese and Balsamic Glaze
- Greek Salad with Feta Cheese and a Balsamic Vinaigrette

## Accompaniments

**Choice of One:**
- Glazed Carrots
- Fresh Green Beans and Carrot Medley
- Fresh Green Beans
- Grilled Balsamic Zucchini
- Sautéed Broccoli Rabe or Zucchini
- Broccoli with Sautéed Carrots
- Herb Crusted Broiled Tomato
- Roasted Root Vegetables
- Sautéed Mushrooms
- Fresh Spinach and Garlic Sauté
- Julienne of Carrots and Fennel with Pearl Onions
- Roasted Fresh Seasonal Asparagus
- Roasted Butternut Squash
- Sautéed Fennel and Brussels Sprouts
- Red Cabbage Braised

**Choice of One:**
- Horseradish Mashed Potatoes
- Caramelized Onion Mashed Potatoes
- Mashed Sweet Potatoes
- Oven Herb Roasted Potatoes
- Oven Roasted Sweet Potatoes
- Potatoes O’Gratin
- Roasted Potatoes O’Brien
- Roasted Fingerling Potatoes
- Israeli Cous Cous
- Basil Orzo
- Ginger Jasmine Rice
- Lemon Rice
- Fontina Risotto Cake
- Black Beans and Rice
- Vegetable Risotto

## Dessert

- Old Fashion Chocolate Layer Cake
- Traditional Cheesecake with Fresh Seasonal Berries
- Chocolate Molten Cake
- Lemon Coconut Snowball Cupcakes
- Cora’s Red Velvet Cake

**Additional Options:**
- Apple Caramel Bread Pudding
- Tropical Fruit Napoleon
- Designer Key Lime Pie
- Chocolate Almond Ganache Cake
- White Chocolate Raspberry Crème Brûlée
**SPECIALTY BUFFETS**

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and guest tables and clean up. Our catering department provides high quality plastic serviceware or eco-friendly serviceware as a standard for all of our events. China is available upon request for a nominal charge.

**DELI BUFFET**

**Choice of Two Salads:** Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing

Individual Assorted Bags of Chips or Chips
Assorted Breads and Rolls
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami
Sliced Swiss, Provolone and American Cheeses
Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard
Assorted Cookies, Bars or Brownies
Freshly Brewed Iced Tea

*Add Soup du Jour with Crackers

**THE TRIO BUFFET**

Soup du Jour with Crackers

**Choice of Two Side Salads:** Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette or Seasonal Fresh Fruit Salad

Assorted Individual Bags of Chips
**Assorted Sandwich Platter to include Choice of Three Sandwiches:**
- **Italian Spicy Baguette** - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread
- **Greek Vegetable Wrap** - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing
- **Smoked Turkey Breast and Brie Cheese** with fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant
- **Roast Beef and Cheddar** on a Ciabatta Roll with Horseradish Cream Spread
- **Grilled Tuscan Chicken Breast** with Provolone Cheese and Pesto Mayonnaise on Foccacia Bread

Assorted Bars
Assorted Canned or Bottled Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea

**OLD FASHIONED BBQ**

Seasonal Fresh Fruit Salad
Roasted Vegetable Bow Tie Salad
Country Potato Salad
Cornbread, Rolls and Butter
Ranch Style Baked Beans
Barbecued Chicken
Barbecued Beef Brisket
Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Bars
Freshly Brewed Iced Tea and Lemonade

* Add a chef for BBQ’s held outside, weather permitting

**LITTLE ITALY**

Antipasto Platter
Caesar Salad with Homemade Croutons
Assorted Rolls and Butter
Sautéed Fresh Zucchini
Pasta Bar with Cheese Tortellini and Penne Pasta
Marinara Sauce and Pesto Cream Sauce
Home-style Meatballs in Marinara Sauce or Traditional Chicken Cacciatore
Parmesan Cheese
Tiramisu or Mini Cannolis

Assorted Canned or Bottled Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea

**ASIAN FUSION**

Asian Salad
Garlic Lemon Ginger Broccoli
Sticky Rice
Vegetable Lo Mein
Cilantro Breast of Chicken
Teriyaki Glazed Salmon Filet
Almond Gourmet Bars or Tropical Rice Pudding and Fortune Cookies

Assorted Canned or Bottled Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea
BUILD YOUR OWN BUFFET

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and guest tables and clean up. Our catering department provides high quality plastic serviceware as a standard for all of our events. China is available upon request for a nominal charge. Create Your Own Buffet; please choose - One Salad, Two Entrées, Two Accompaniments, Two Desserts and Two Beverages.

SALADS
Choose One from the Following:
Market House Salad with a choice of 2 or 3 dressing: Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing
Greek Salad or Caesar Salad
Includes Assorted Dinner Rolls with Butter

ENTRÉES
POULTRY
Chicken Marsala
Lemon Parmesan Chicken with White Wine Chive Sauce
Rotisserie Chicken

BEEF
Braised Beef Sicilian
Caramelized Onion Meatloaf
Beef Stroganoff

PORK
Mustard Herb Pork Loin
Asian Marinated Pork Loin with Honey and Soy Glaze

SEAFOOD
Cornmeal Tilapia with Cilantro Cream Sauce
Charleston Crab Cake with a Remoulade Sauce
Garlic Shrimp Skewers

VEGETARIAN
Baked Pasta with Seasonal Vegetables
Stuffed Peppers with Herbed Tomato Sauce
*Vegetarian Pad Thai *contains peanuts

ACCOMPANIMENTS
Choose One from the Following:
Oven Herbed Roasted Potatoes
Garlic Mashed New Potatoes
Rice Pilaf
Olive Oil and Garlic Spaghetti

Choose One from the Following:
Fresh Roasted Vegetable Medley
Lemon Garlic Broccoli
Sautéed Zucchini
Glazed Carrots
Fresh Green Beans
Variety of Seasonal Vegetables

DESSERTS
Choose Two from the Following:
Chocolate Layer Cake
Chocolate Mousse
Cora’s Red Velvet Cake
Tropical Rice Pudding
Assorted Pies: Dutch Apple, Blueberry, Designer Key Lime, Pecan Pie
Assorted Cookies and Bars

BEVERAGES
Freshly Brewed Green Mountain Coffee, Decaffeinated Coffee, and Gourmet Herbal and Non-Herbal Teas to include Decaffeinated Gourmet Tea with Hot Water

Choose Two from the Following:
Iced Water Station, Lemonade and Freshly Brewed Iced Tea
HOT HORS D’OEUVRES

From Platters to Passed
Our catering department provides high quality plastic or eco-friendly serviceware as a standard for all of our events. China, waited or butlered service are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up. Minimum of 50 or 100 pieces.

CHICKEN

GATOR CAKES with BAYOU REMOULADE SAUCE

MINI CHICKEN WELLENGTON

CHIPOTLE MAPLE BACON wrapped CHICKEN

COCONUT CHICKEN with ORANGE DIPPING SAUCE

GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE

CHICKEN DIABLO EMPANADAS with CHIPOTLE RANCH DIPPING SAUCE

PORK

PORK POT STICKERS with GARLIC SOY SAUCE

MINI HAM BISCUITS with MUSTARD SAUCE

SAUSAGE BITES with WHITE WINE and DIJON MUSTARD

MAPLE-GLAZED APPLE RUMAKI

HAM and CHEESE PINWHEELS

SAUSAGE STUFFED MUSHROOMS

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HOT HORS D’OEUVRES, continued

SEAFOOD

BACON WRAPPED SCALLOPS

MINI CRAB CAKES with CAJUN REMOULADE SAUCE

CRAB and RISOTTO BALLS

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME

MINI COCKTAIL MEATBALLS: Choice of Swedish, Barbecue or Sweet & Sour

BEEF SATAY with SWEET & SPICY SAUCE

MINI REUBEN SANDWICHES

PETITE BEEF WELLINGTON

VEGETARIAN

SPANAKOPITA

BROWN SUGAR BRIE with PECANS

MINI GREEK PIZZAS

JALAPEÑO STUFFED SOFT PRETZEL BITES

MINI VEGETABLE SAMOSAS

FRIED or BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE
COLD HORS D’OEUVRES

Our catering department provides high quality plastic serviceware or eco-friendly serviceware as a standard for all of our events. China, waited or butlered service are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up. Minimum of 50 or 100 pieces.

ASSORTED FINGER SANDWICHES with TWO of the FOLLOWING:
WHITE, WHEAT or SILVER DOLLAR ROLLS
Ham Salad, Chicken Salad, Tuna Salad and Egg Salad

SHRIMP COCKTAIL with CAJUN REMOULADE and COCKTAIL SAUCE

PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE

ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA

COOL SALMON CANAPÈS

MINI CURRIED CHICKEN TART

CORN BLINI with SMOKED SALMON and CHIVE BUTTER

CUCUMBER RoundS with FETA and TOMATOES

CROSTINI with SPICY MANGO SHrimp SALSA

SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA

WHITE BEAN CROSTINI
GOURMET DIPS AND DISPLAYS
Our catering department provides high quality plastic or eco-friendly serviceware as a standard for all of our events. China and attendant are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up.

**HOT DIPS**
*Sold by the pound*

- Warm Parmesan Artichoke Dip with Bagel or Pita Chips
- Spinach and Crab Dip with Baguette Rounds

**COLD DIPS**
*Sold by the pound*

- Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips
- Creamy Mediterranean Dip with Bagel or Pita Chips

**COLD DISPLAYS**
*Small (15-25), Medium (25-50) and Large (50-75)*

- Farm Fresh Crudités with Ranch Dip
- Seasonal Sliced/Cubed Fresh Fruit Tray/Display
- Domestic Cheeses Tray/Display with Crackers
- Artisan Cheese Tray/Display with Crackers and/or Baguette Rounds
- Antipasto Platter Tray/Display with Crackers and/or Baguette Rounds
- California Roll Tray/Display with Soy Sauce and Wasabi

**SAVORY CHEESECAKES**
*Sold by the Cheesecake and Torte. All served with Crackers and Baguette Rounds*

- Roasted Vegetable Cheesecake - serves 15 - 20 guests
- Savory Pesto and Sun Dried Tomato Torte - serves 50 - 75 guests
SPECIALTY AND CARVING STATIONS

Our catering department provides high quality plastic serviceware or eco-friendly serviceware as a standard for all of our events. Services include delivery, set up with linen on service table and clean up. China and attendant are available upon request for a nominal charge.

SLIDER STATION

Choice of Three Sliders: Cheeseburger, Hamburger, Pork BBQ, Crab Cake or Buffalo Chicken.
Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

MASHED POTATO MARTINI BAR

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

CHOOSE FIVE of the FOLLOWING:

Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown Gravy, Caramelized Onions, Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese, Toasted Pecans or Horseradish Sauce

CARVING STATIONS

All Carved Items are sold by the Whole Piece, Carved by a Uniform Chef and served with Assorted Mini Rolls and/or Baguettes and Appropriate Condiments.

Roast Breast of Turkey with Cranberry and Orange Mayonnaise and Creamy Dijon Mustard
Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce
Mustard Apricot Glazed Ham with Honey Mustard Sauce
Roast Pork Loin with Chipotle Mayonnaise
SWEET AND SALTY

Our catering department provides high quality plastic or eco-friendly serviceware as a standard for all of our events. China and attendant are available upon request for a nominal charge. Services include delivery, set up with linen on service table and clean up.

ASSORTED HOME STYLE COOKIES
Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, Double Chocolate with White Chips

BROWNIES
Cream Cheese, Plain, Blondie, Fudge or M&M’s

GOURMET DESSERT BARS
Linzi Bar, Luscious Lemon Bar, Ooey Gooey Pumpkin Square, Cran Scotch Bar, Raspberry Almond Bar, Gooey Chocolate Peanut Butter Bar or Chocolate Chess Bar

ASSORTED MINI PETIT FOURS and PASTRIES

ASSORTED MINI CANDY BARS

MULTI-GRAIN BARS and GRANOLA BARS

INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS

MIXED NUTS with or without PEANUTS

TRAIL MIX

DECORATED SHEET CAKES
Full, Half, or Quartered, Single or Double Layer

DESSERT STATION
Choose Four of the Following:
Assorted Cupcakes, Mini Red Velvet Whoopi Pies, Assorted Mini Cookies, Gourmet Bars, or Seasonal Sliced/Cubed Fresh Fruit Tray/Display

ICE CREAM SUNDAE BAR
25 guest minimum
Choice of Two Ice Cream Flavours: Chocolate, Vanilla and Strawberry
Choice of Two Sauces: Chocolate, Strawberry or Butterscotch
Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar™ Pieces, M&M’s. Maraschino Cherries and Whipped Topping are included.