

UAB Campus Catering

Catering Guide



Introduction to Catering

Thank you for your interest in UAB Campus Catering. As the campus dining provider, we pride ourselves on delivering contemporary classic cuisine tailored for each individual event taking into consideration your personal style and budget.

Our catering guide outlines many of the dining options we can provide. Ranging from breakfast buffets, plated lunches and themed buffets with carving stations our catering entrees are created to suit your individual needs. We are more than happy to work with you on creating a menu to meet your specific needs.

Please take a moment to look through our catering guide and contact our catering manager at your earliest convenience to make your next event a success.

Breakfast Entrees

An assorted variety of hot tea bags can be added for \$1.00 per person.

Magic City Mornings

Assorted juices including Orange, Cranberry and Apple Juice.

Fresh brewed Starbucks regular and decaf coffees.

Seasonal fresh fruit salad and assorted fresh baked pastries.

Scrambled eggs with cheddar cheese, Country baked biscuits with Old Fashioned Gravy and your choice of grilled sausage patties, bacon strips or grilled ham. And hash browns or skillet potatoes

Continental Delights

Assorted juices including Orange, Cranberry and Apple Juice.

Fresh brewed Starbucks regular and decaf coffees.

Choice of two fresh pastries including danish, muffins, scones or bagels.
And a fresh seasonal fruit tray

Warm Up Breakfast

Assorted juices including Orange, Cranberry and Apple Juice.

Fresh brewed Starbucks regular and decaf coffees.

Assorted fresh baked pastries including muffins, scones, and danishes.

French toast or waffles with syrup and three cheese quiche.

Your choice of two sides including: bacon, sausage patties, grilled ham, skillet potatoes or hash brown potatoes.

A La Carte Items

Fresh Beginnings

Assorted Baked Muffins

Assorted Baked Danishes

Bagels with Cream Cheese, Butter &
Jelly

Assorted Breakfast Bars

Specialty Selections

Cinnamon Rolls

Scones

Turnovers

Breakfast Breads

Sausage or Bacon Biscuits

Mini Ham and Cheese Croissants

One-on-Ones

Individual Yogurt Cups

Granola Parfaits

Seasonal Whole Fresh Fruit

Boxed Lunch Entrees

Make it a moveable meal with our boxed sandwiches and salads

Five Points Special

Choice of Smoked Ham, Roast Beef or Oven Roasted Turkey Breast served on a Rye, Honey Wheat or Sourdough Bread, with Swiss or Cheddar Cheese.

Coupled with a bag of Potato Chips, two Fresh Baked Cookies, choice of Fruit Salad, Pasta Salad or Coleslaw, a canned soft drink or bottled water and condiments.

Tri-County Salad

Pasta Salad, Fruit Salad and your choice of Tuna, Chicken Pecan or 3-Bean Salad on a Bed of Mixed Greens.

Served with Crackers, two Fresh Baked Cookies and a canned soft drink or bottled water.

Kaleidoscope Wrap

Spinach, Sun-dried Tomato or Flour Tortilla topped with Herbed Cream Cheese, Spinach, Tomato and your choice of Roast Beef, Oven Roasted Turkey Breast or Fresh Vegetables

Coupled with a bag of Potato Chips, two Fresh Baked Cookies, choice of Fruit Salad, Pasta Salad or Coleslaw, a canned soft drink or bottled water and condiments.

The Caesar

Crisp Romaine Lettuce with shredded Parmesan Cheese, Herbed Croutons and a Creamy Caesar dressing on the side.

Also available topped with Grilled or Blackened Chicken or Grilled Shrimp. Served with a Fresh baked Roll, two Fresh Baked cookies and a canned soft drink or bottled water.

Salad & Sandwich Platters

Mix and Match from our Salad and Sandwich options to build Personal Platters
All items come with a dessert tray including cookies, brownies, rice krispy treats and dessert bars.
Sandwiches served with fruit or pasta salad. Salads served with rolls.
Includes pitchers of ice water and unsweetened iced tea or canned sodas.

Salads

Greek Salad

Julienne Lemon Oregano Chicken Breast with Sliced Red Onions, Diced Tomatoes, Cucumbers, Kalamata Olives and Feta Cheese.
Served over a bed of Fresh Romaine Lettuce with Vinaigrette Dressing

Cobb Salad

Julienne Grilled Chicken Breast, Bacon, Diced Egg, Diced Tomatoes, Crumbled Bleu Cheese, Croutons and Scallions. Served on a bed of Mixed Greens with Choice of Dressing

Chinese Chicken Salad

Julienne Ginger Chicken Breast, Shredded Carrots, Shredded Cabbage and Wonton Strips served on top a bed of Mixed Greens with Sesame Dressing.

Sandwiches

Oak Mountain Chicken Salad

Tender chunks of Chicken Breast with Apples and Pecans, Lettuce served on a Flakey Croissant

Southwestern Chicken Wrap

Marinated Grilled Julienne Chicken Breast, Black Bean Corn Salsa, shredded Monterey Jack Cheese with a Chipotle Mayo wrapped in a Sun-dried Tomato Tortilla.

Ciabatta Club

Shaved Turkey Breast, crisp Bacon, Cheddar Cheese, Lettuce and Tomato served on Ciabatta bread with a spicy Dijonnaise.

The Mediterranean

Grilled Marinated Portobello Mushroom with Zucchini, Squash, Bell Peppers and Onions served on a toasted Ciabatta bread topped with a Herbed Cream Cheese Spread.

Hors d'oeuvres

Start your party off with finer finger foods

Heat it Up...

Smoked Chicken Quesadillas

Chicken Hibachi

Mini Beef Wellington

Spanakopita

Homemade Mini Quiche

Chicken Tenders

- served with honey mustard

Meatballs

- choice of BBQ or Swedish style

Stuffed Mushrooms

- mushroom caps stuffed with diced onions
and fresh parmesan cheese.

Pizza Cups

- Bite size pizzas served hot and fresh
with your favorite toppings

Coconut Chicken Tenders

- served with a mango salsa

Fried Mozzarella

- served with marinara sauce

Cool it Down...

Specialty Pinwheel Sandwiches

- Assorted deli meats and vegetables wrapped in lettuce
and tomato in a soft flour tortilla

Chilled Jumbo Shrimp Cocktail

- served with spicy gazpacho cocktail sauce

Flavors of the Mediterranean

-selection of Hummus, Tapenade and Bruschetta
served with Pita Points

Fresh Fruit

- fresh fruit cut into slices

Vegetable Crudités with Ranch Dip

-fresh vegetables slices and served with a fresh ranch dip

Domestic Cheese & Crackers

-assorted cubed cheese served with Crackers

Dip in...

Warm Artichoke & Spinach Dip

- served with pita chips

Crab Dip

-served with baguettes or crackers

Warm Seven Layer Dip

-served with tortilla chips

Raspberry & Pecan Brie

- with assorted crackers

Italian Brushetta

- freshly sliced mozzarella, basil and roma tomatoes
drizzled with Balsamic Vinaigrette
served with French bread crostini

Buffets

All buffets include plastic plates and silverware, but can be upgraded to china for an additional cost.

Italian Al Fresco

Chicken Scallopini, Baked Penne Pasta, Seasonal Green with dressings and Garlic Bread. Includes pitches of unsweetened ice tea and assorted cheesecake for dessert.

Lotus Blossom

Crunchy vegetable egg rolls, tangy orange chicken and broccoli, sweet and sour or egg drop soup, oriental vegetables and steamed rice. Accompanied with a tray of dessert bars and fortune cookies, unsweetened ice tea and water.

Carnegie Deli Board

A display of sandwich meats including turkey, ham and roast beef. Toppings include cheese, lettuce, tomato, onion and pickles. And an assortment of breads including tortilla wraps, honey wheat berry bread, rolls and croissants. Served with an array of condiments, potato salad, chef's specialty salad, tray of cookies, brownies, and dessert bars and canned sodas.

The Cookout

Grilled hamburgers, hot dogs and veggie burgers. Potato salad or coleslaw, baked beans and assorted buns, relishes, condiments and sliced cheeses. Served with fresh baked cookies, potato chips and canned sodas. Upgrade to Brats for an additional cost.

The Heartland

Honey fried or baked chicken, mashed potatoes with country gravy, fresh baked rolls, green beans, and garden salad with assorted dressings. Served with unsweetened ice tea and fruit cobbler.

Mexican Fiesta

Make your own fajitas and tacos with grilled chicken strips, sauteed green peppers and onions, shredded cheese and lettuce, diced tomatoes, sour cream and salsa, refried beans and rice and Aztec corn. Topped off with unsweetened ice tea, water and rice krispy treats.

Dinner Buffets

Continued...

Build Your Own Buffet

Choose your own options with one, two or three entrees.

Entrees

Oven Roasted Turkey Breast
Vegetarian or Meat Lasagna
Fresh Fish of the Day
Chicken Marsala
Sweet and Sour Roasted Pork Loin
Grilled Chicken Breast
with Lemon Caper Sauce
Beef Burgundy
Chinese Pepper Steak
Stuffed Portobello Mushrooms

Starters

- Marinated vegetable salad
- Mixed field greens with caramelized walnuts, bleu cheese and apple cider vinaigrette
- Seasonal fresh fruit salad
 - House Salad
- Fresh Spinach tossed with mandarin oranges, roasted pecans, and balsamic vinaigrette

Accompaniments

- Wild Rice Pilaf
- Confetti Orzo
- Oven Roasted Potatoes
 - Mashed Potatoes
 - Au Gratin Potatoes
- Fresh Vegetable Medley
 - Sautéed Green Beans
 - Steamed Broccoli with lemon butter
 - Corn O'Brien
 - Citrus Glazed Baby Carrots
 - Balsamic Roasted Vegetables
 - Asparagus

Desserts

- Assorted Cheesecake
 - Carrot Cake
 - Chocolate Cake
 - Apple Pie
 - Fruit Cobbler
- Shortcake with Fresh Berries and Whipped Cream

Dinner Buffets

Continued...

Carving Stations

Add a carving station to any buffet dinner.

Grilled Beef Tenderloin

Thinly sliced and served with silver dollar rolls

Rosemary Oven Roasted Turkey

Carved into slices and served with silver dollar rolls

Honey Baked Ham

Carved and served with fresh rolls

Signature Entrees

All our Signature Entrees are plated meals served on china with linens
Signature Entrees include your choice of House Salad, Caesar Salad or Spinach Salad
And are accompanied by fresh rolls with butter
Water and Unsweetened Iced Tea are provided to each guest
Desserts are purchased individually from our Sweet Endings Dessert Menu

Rosemary Roasted Pork Loin

Served with a Kentucky Bourbon Demi Glaze
with Glazed Apples and Mashed Sweet Potatoes

Balsamic Grilled Vegetable Napoleon

Marinated Portobello mushroom, zucchini, squash, asparagus and red bell peppers grilled and stacked with a blend of cheeses on a bed of angel hair pasta tossed with roasted garlic and diced roma tomatoes.

Baked Portobello Mushroom Cap

Portobello mushroom cap filled with herbed cheeses and baked to perfection. Served with Orzo and julienned vegetable medley

Fresh Fillet of Salmon

Drizzled with a roasted red pepper cream sauce
and served with basil orzo and a zucchini squash medley

Pepper Crusted Filet Mignon

With wild mushroom ragout, served with Boursin Mashed Potatoes

Slow Roasted Prime Rib

Ten ounce cut of perfectly prepared Prime Rib with Au Jus and a horseradish crème accompanied by oven roasted red bliss potatoes.

Pecan Crusted Chicken Breast

Chicken Breast coated in a Pecan Breeding topped with a Creole mustard sauce, served with wild rice pilaf.

Supreme Chicken

Chicken Breast topped with artichokes and a white wine sauce served with baked macaroni and cheese and whole green beans.

Sweet Endings

Cheesecake

- with carmel, chocolate or berry sauce

Carrot Cake

- with cinnamon whipped cream

Bourbon Street Pecan Pie

- traditional pecan pie enhanced with chocolate chips
and a chocolate carmel sauce

Caramel Granny Apple Pie

- with carmel sauce

Mixed Berry Shortcake

- fresh mixed berries marinated in Grad Mariner
served over a sweet biscuit topped with whipped cream

Chocolate Decadence Cake

- a triple layer chocolate extravaganza

Snacks & Sweets

Don't meet on an empty stomach, enjoy one of our snacks or sweet desserts

Anytime Snacks

Potato Chips

Pretzels

Tortilla Chips with Salsa

Deluxe Mixed Nuts

Spicy Party Mix

Warm Jumbo Pretzels
with Cheese Sauce

Sweet Escapes

Fresh Baked Cookies

Assorted Brownies

Lemon Bars

Rice Krispy Treats

Gourmet Dessert Bars

Specialty Snacks

Chocolate Dipped Peanut Butter Cookies

Chocolate Dipped Strawberries

Mini Cheesecake

Petit Fours

Beverages

Specialty Punches

Blazer Punch

- Pineapple Juice, Ginger Ale & Almond Extract

Dragon Punch

- White Grape Juice, Sprite and a dash of dragon coloring

Core Warmers

Starbucks Regular & Decaf Coffee

Hot Tea Bags with Lemon

Hot Chocolate with Marshmallows

Thirst Quenchers

Lemonade

Orange Juice

Cranberry Juice

Apple Juice

Unsweetened & Sweetened Ice Tea

Ice Water

Assorted Bottled Juices

Bottled Spring Water

Canned Soda

For your information

ARRANGING AND RESERVING A DATE

Even if the date of the event is only tentative, please make arrangements with the catering department so we can at least get you on our records. You may contact the catering department through our email address at catering@uab.edu. Some arrangements can be made by phone, others require an appointment with our catering manager. The office hours are Monday through Friday, 8:00 a.m. to 4:30 p.m..

Catering Arrangements and Menu Selection should be confirmed at least:

- 10 days in advance for groups under 100 guests
- 3 weeks in advance for groups of 100 guests or more

While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing needs and eliminate any late charges to you. After we have finalized all the details of your event, you will receive a Banquet Event Order (BEO) form to confirm with a signature and payment information. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes, sign and return three business days in advance via fax. Please note that UAB Catering Services considers your event unconfirmed until the BEO is signed and returned.

RESERVING THE ROOM

On campus or off, the location needs to be reserved before we deliver. For events held in the Hill University Center, please contact Hill University Center Operations at 4-8100. Audio or Visual equipment requests should be made at the time of reserving your room. Tables, chairs, trash cans and other equipment will need to be arranged through the Hill University Center. When reserving the time please allow three hours for setup and two hours for cleaning time. Requests for room setups including tables and trash cans for the food services should be made at this time.

CHANGES / GUARANTEES / CANCELLATIONS

Any cancellations and/or changes referring to the menu, count and event arrangements must be confirmed three business days prior to the event. Any events held on Saturday, Sunday or Monday, the guarantee is due the Wednesday prior by noon. If UAB is closed due to inclement weather, all catered events will automatically be cancelled. Functions cancelled with less than three business days notice will incur a charge. Any event that is not cancelled within this period will result in a 50% payment. Orders cancelled on the day prior to your event will be billed 75% and any event cancelled the day of the event will be billed 100% of the guaranteed number. If you do not contact us with a final count within three business days prior to the event, we will prepare for the estimated number and charge accordingly.

PAYMENT POLICY

All catered functions must have a secured payment before they occur. Non-University related groups are required to make a deposit of 75% one week prior with the balance due at the conclusion. Non-University groups will be charged sales tax. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event date.

METHODS OF PAYMENT

Departmental account numbers, university checks, corporate checks, Visa and MasterCard are all valid methods of payment.

For your information

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SERVICE EQUIPMENT

Our Catering Department provides high quality plastic products as standard for all events and menus unless noted otherwise. No additional china charge if the event is held in the HUC Board room. If you require china service, the following fees apply:

<i>Full China and Silverware Service</i>	<i>\$3.00 per person</i>
<i>Reception China and Silverware Service</i>	<i>\$2.00 per person</i>
<i>Bar / Coffee Service</i>	<i>\$1.50 per person</i>

No catering equipment is to be removed from the event site without notice to the Catering Department. Equipment Charges may be added to the final bill if equipment is not returned within 24 hours.

LINEN

As a standard, we provide tablecloths for all food and beverage tables. Linen for guests tables are only included with full china service plated breakfast, lunch, dinner and buffet meals. Linens for guest tables at receptions, continental breakfast breaks and boxed lunches can be provided at an additional charge. The same applies to registration tables, name tags, head tables and any additional tables that will not be directly used for food and beverage setup.

<i>81" Square for Round Tables</i>	<i>\$5.00 per cloth</i>
<i>120" Rectangle for 6' and 8' Banquet Tables</i>	<i>\$5.00 per cloth</i>
<i>Napkins</i>	<i>\$.75 per napkin</i>

A variety of colors are available please call for details.

DELIVERY CHARGES AND MINIMUM ORDERS

There is no delivery fee for catering services held within the Hill University Center. A delivery fee of \$25.00 or 10% of the total food charge, whichever is greater, is applied for catering services outside the Hill University Center. Deliveries made to all off-campus locations will be determined on an individual basis.

SERVICE STAFF

To ensure that our event is a success, catering staff will be provided for all served meals and buffets. Continental breakfast breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guests and are included. The charge for each staff member is:

<i>Attendants</i>	<i>\$17.00 per hour (minimum 3 hours)</i>
<i>Bartenders</i>	<i>\$20.00 per hour (minimum 3 hours)</i>
<i>Station / Carver Chefs</i>	<i>\$25.00 per hour (minimum 2 hours)</i>

For your information

continued...

FLORAL CHARGES

We will be happy to order, receive and handle specific floral, gift baskets and / or decorative requests that are determined in accordance with your specific needs. A flower centerpiece can be arranged for individual table and added to your final bill.

FOOD REMOVAL

Due to health regulations, it is the policy of the UAB Catering Department that excess food items from events cannot be removed for the event site. Items purchased for pick up should be properly stored until the event and removed and disposed of by the host of the event.