

FROM THE CHEF'S TABLE

At Blazer Catering Co., we celebrate autumn with seasonal and local features. Executive Chef Allie Foster brings this exclusive menu to life with flavors that will impress your guests and make your event memorable.

BREAKFAST

Pumpkin Granola & Yogurt Parfait \$34.69 per dz. Minimum two dozen.

Pumpkin Spiced Latte Muffin \$29.99 per dz. Minimum three dozen.



BEVERAGES

Hot Apple Cider \$29.99 per gal.

Pomegranate & Cherry
Sparkling Punch \$18.99 per gal.



TAKEAWAYS

Minimum 15 guests.

Apple, Gouda & Farro Salad \$5.99 per guest

A bed of mixed greens topped with farro, Fuji apples, dried cranberries, walnuts and gouda served with apple cider vinaigrette

Autumn Chicken Salad Sandwich \$5.99 per guest

Homestyle chicken salad made with seasonal apples, celery, dried cranberries, and toasted pecans

Maple Ham, Jalapeno Bacon & Swiss Pretzel Sandwich \$5.99 per guest
A soft pretzel bun with maple ham, slices of jalapeno bacon, and swiss cheese

SPECIALTY STATIONS

Popcorn Bar \$2.99 per guest

Minimum 5 quests.

Freshly popped popcorn with assorted seasonings, toppings, and mix-ins



HORS D'OEUVRES

Baked Pimento Cheese Tarts \$19.79 per dz. Minimum four dozen.

Local Sausage Sampler \$3.99 per guest Minimum 25 guests.

Smoky Chipotle Pumpkin Hummus **\$0.99 per guest** Minimum 15 guests.

AUTUMN BUFFET \$19.99 per guest Minimum 24 guests

Choose two entrees:

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Italian Beef Hoagies

Seared Pork Chop with Jack Daniels

& Maple Reduction

Rosemary Orange Chicken

Butternut Squash Alfredo Pasta

Choose three sides:

Roasted Root Vegetables

Smoked Gouda Grits

Apple & Fennel Stuffing

Spiced Mashed Sweet Potatoes

Green Beans with Caramelized Onion, Walnuts & Truffle Oil

Asiago Stuffed Yukon Gold Potatoes

Butternut Squash Risotto with Pine Nuts

DeeDee's Harvard Beets

Choose two desserts:

Bourbon Pecan Pie

Apple Pie

Apple Crisp

Add Carrot Ginger Soup \$2.99 per guest





ORDER TODAY!

Call 205-996-6568 or visit uab.edu/catering

