



UNIVERSITY OF ALABAMA AT BIRMINGHAM





We are delighted to share our catering brochure with you. From morning breakfast baskets and freshly brewed coffee to elegant hors d'oeuvres or casual feasts, these pages are filled with fresh and contemporary menus. Order directly from them or consider them as starting points. We commit to customize menus with you for any occasion. We will happily help you design your own menu for your next event.

We can serve your guests a gourmet and environmentally friendly meal! Our culinary professionals take great pride in using sustainable and local foods to create fresh, healthy and delicious menus. We can use certified organic hormone and antibiotic-free meats. We make ocean-friendly choices and are committed to sourcing 100% Marine Stewardship Council or Best Aquaculture Practice certified seafood by 2015. Budget permitting, most menu items can be organic and/or sustainable.

If we can offer you more information, or if you would like to make an appointment, please contact us.



**THE UNIVERSITY OF
ALABAMA AT BIRMINGHAM**

Knowledge that will change your world



MORNING FARE



HASHBROWN
QUICHE



YOGURT PARFAIT

MORNING FARE

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. Freshly Brewed Fair Trade Aspetto Coffee, Aspetto Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water are included.

THE CLASSIC CONTINENTAL

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls Warm Hashbrown Muffin

Chilled Fruit Juice

THE HEALTHY START

Seasonal Sliced Fresh Fruit Tray

Low-Fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola

Multi-Grain Bars and Granola Bars

Assorted Low-Fat Muffins and Whipped Butter

Chilled Fruit Juice

SOUTHERN SUNRISE BREAKFAST BUFFET

Seasonal Sliced Fresh Fruit and Berries Tray

Baker's Choice of Two: Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones Hashbrowns or Cheddar Cheesy Grits

Choose Two: Crispy Bacon, Pork Sausage Links, Turkey Bacon, or Sausage Gravy

Choose One: Fluffy Scrambled Eggs; Sausage, Apple and Cheddar Strata; Spinach, Leek and Mushroom Frittata; or Feta, Tomato and Olive Breakfast Bowl

Choose One: Bananas Foster Pancakes or Traditional French Toast with Warm Maple Syrup and Melted Butter

Chilled Fruit Juice

OMELET STATION

Upon request, the following items can be added to any of the Morning Fare breakfast menus.

Fluffy Eggs and Egg Whites, Smoked Ham, Bacon, Pork and Turkey Sausage, Shredded Cheddar, Feta Cheese, Diced Tomatoes, Seasonal Garden Vegetables, Sweet Peppers and Scallions. All will be prepared by one of our talented culinarians.



**À LA CARTE
SELECTIONS**



MINI MUFFINS



CROISSANTS

À LA CARTE SELECTIONS

Selections from these menus are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. Waited Service is available, upon request.

FROM THE SUNRISE BAKERY

ASSORTED FRESHLY BAKED MUFFINS:

Cranberry Orange, Lemon Poppy Seed, Blueberry, Cappuccino Chocolate or Low Fat Pumpkin Spice

ASSORTED BREAKFAST BREADS and COFFEE CAKES

Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake or Chocolate Espresso Coffee Cake

ASSORTED DANISH

EINSTEIN BROS BAGELS WITH SHMEAR, BUTTER AND JELLY

BISCUIT COFFEE CAKE

FRUIT TURNOVERS

ASSORTED MINI SCONES

CINNAMON ROLL SKILLETTS

MORNING STARTERS

INDIVIDUAL ASSORTED YOGURTS

INDIVIDUAL FRUIT YOGURT PARFAITS
with LOW-FAT GRANOLA

SEASONAL SLICED FRESH FRUIT TRAY

BREAKFAST SANDWICH OR TACO

Choice of One: Biscuit or Tortilla

Choice of One: Egg or Egg and Cheese

Choice of One: Pork or Turkey Sausage or Bacon

ADD ON MORNING STARTERS

The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion. These menus are available for groups of 15 or more.

BACON AND PIMENTO CHEESE BREAD PUDDING

HASHBROWN QUICHE

RODEO EGGS

MUSHROOM CHEESE STRATA

HAM and POTATO FRITTATA

GRITS BAR WITH SHARP CHEDDAR, SMOKED MEATS AND SAVORY VEGETABLE TOPPINGS

WAFFLE BAR



BEVERAGE SERVICE



BEVERAGE SERVICE

Eco-friendly serveware is included; china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Appropriate accoutrements provided.

MORNING COFFEE AND TEA SERVICE

Our Morning Coffee Service includes Freshly Brewed Fair Trade Aspetto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water.

HOT BEVERAGES

16 servings per gallon

Freshly Brewed Fair Trade Aspetto Coffee and Decaffeinated Coffee
Freshly Brewed Fair Trade Flavoured Aspetto Coffee and Decaffeinated Coffee
Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea
with Hot Water

COLD BEVERAGES

16 servings per gallon

Orange Juice
Cranberry Juice
Apple Juice
Freshly Brewed Iced Tea
Old Fashioned Lemonade
Fruit Infused Lemonade
Orange Blossom Punch
Fruit Tea
Citrus and Herb Iced Water Station

CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice: Assorted Fruit Juices
Bottled Water
Assorted Canned Soft Drinks, Regular and Diet



**ALL DAY AT UNIVERSITY
OF ALABAMA AT
BIRMINGHAM**



PASTRIES



SEASONAL FRESH
CUBED FRUIT

ALL DAY AT UNIVERSITY OF ALABAMA AT BIRMINGHAM

Designed for full-day conferences or meetings, this service simplifies your event planning requirements. Menu offerings are presented buffet style. Services include delivery, linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request.

CLASSIC CONTINENTAL BREAKFAST

Seasonal Sliced Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Muffins

Chilled Carafes of Orange Juice and Apple or Cranberry Juice

Freshly Brewed Fair Trade Aspreto Coffee, Decaffeinated Coffee, and Numi Herbal and Non-Herbal Teas to Include Decaffeinated Numi Tea with Hot Water

Citrus and Herb Iced Water Station

MID-MORNING BREAK

Refresh Coffee Service

Seasonal Sliced Fresh Fruit Tray

Assorted Granola Bars

Assorted Canned Soft Drinks, Regular and Diet

Citrus and Herb Iced Water Station

LUNCH BUFFET

Our menu offerings change daily. Please consult our Catering Office for details on our Chef's recommendations.

AFTERNOON SNACK

Choose Two: Assorted Individual Bags of Chips, Assorted Mini Candy Bars, Gourmet Cookies and Bars, Carrots and Celery Sticks with Hummus, Tortilla Chips with Salsa, Bunches of Red and Green Grapes

Citrus and Herb Iced Water Station

Assorted Canned Soft Drinks, Regular and Diet



**GRAB-AND-GO
BOXED SALADS**

CAESAR SALAD



CHICKEN SALAD



GRAB-AND-GO BOXED SALADS

SIGNATURE SALADS

All Salads are served with a Crusty Roll and Butter, Chocolate Chip Cookie, Granola Bar or Small Fruit Cup, and a Canned Soft Drinks (Regular or Diet) or Bottled Water. Eco-friendly serveware is included; china is also available upon request. Services include delivery, linen-draped service tables, set up and clean up.

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 Portobello Mushrooms

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 Blue Cheese Dressing

GREEK SALAD 🥗

Mixed Greens with Kalamata Olives, Ripe Tomatoes, and Feta Cheese drizzled with a Lite Vinaigrette

TRIO-SALAD COMBO

Tossed Greens topped with Choice of three of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

MINDFUL CHICKEN SALAD

Romaine topped with Chicken Breast, Mandarin Oranges, Edamame, Sun Dried Cherries, Green Onion, Sweet Red Pepper, Toasted Almonds, Balsamic Vinaigrette

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**



TWISTED TURKEY WRAP



TUSCAN GRILLED
CHICKEN
SANDWICH

GRAB-AND-GO BOXED SANDWICHES

All Box Lunches include choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, Chocolate Chip Cookie, Granola Bar or Small Fruit Cup, and a Canned Soft Drinks (Regular or Diet) or Bottled Water. Eco-friendly serviceware is included; china is also available upon request. Services include delivery, linen-draped service tables, set up and clean up.

SIGNATURE SANDWICHES

SPICY ITALIAN BAGUETTE

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

TWISTED TURKEY WRAP

Roast Turkey with Cranberry Sauce, Bistro Sauce, Baby Spinach & Tomato Wrapped in a Flax Seed & Herb Crusted Whole Grain Tortilla

TWISTED BEEF & HORSERADISH WRAP

Roasted Beef with Caramelized Red Onions, Horseradish Sauce, Spring Mix and Tomato wrapped in a Whole Grain Wrap

TUSCAN GRILLED CHICKEN SANDWICH

Balsamic Grilled Chicken topped with Fat-Free Hummus, Bistro Sauce, Roasted Onions and Peppers on a Multigrain Bread

BIRMINGHAM CHICKEN SALAD

Classic Chicken Salad served on Buttery Croissant with Leaf Lettuce and Tomato

BRUSCHETTA CHICKEN

Balsamic Chicken Breast topped with Bruschetta Topping, Parmesan Dijon Spread, Leaf Lettuce and Tomato on Focaccia

VEGETARIAN SANDWICHES

HUMMUS, AVOCADO and ROASTED VEGETABLE WRAP

Creamy Hummus, Ripe Avocado, and Roasted Eggplant, Zucchini, Red Peppers, Red Onions marinated in a Lite Balsamic Vinaigrette rolled in a soft Flour Tortilla

ROASTED VEGETABLE MULTIGRAIN SANDWICH

Roasted Vegetables with Herbed Goat Cheese and Field Greens on a Multigrain Roll



**SERVED LUNCHEONS
AND DINNERS**



SUNDRIED TOMATO
CRUSTED CHICKEN BREAST



BEEF TENDERLOIN
BOLOGNESE

SERVED LUNCHEONS AND DINNERS

All Served Meals include a choice of Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls and Butter and choice of Dessert, Freshly Brewed Fair Trade Aspetto Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Numi Teas with Hot Water and Freshly Brewed Iced Tea. China service is also available. 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

LEMON BASIL CHICKEN

Chicken Marinated in Fresh Basil, Lemon Juice and Lemon Pepper Seasoning

GRILLED CHICKEN with BRUSCHETTA TOPPING

Balsamic Grilled Chicken Breast topped with a Fresh Tomato Basil Bruschetta

SUN DRIED TOMATO ENCRUSTED CHICKEN

Sun Dried and Panko encrusted Chicken Breast with Gouda Sauce

BEEF AND PORK

BRAISED SHORT RIBS

Beef Short Ribs braised in a Tarragon and Red Wine Reduction

BEEF TENDERLOIN BOLOGNESE

Succulent Grilled Tenderloin Steaks served with a Basil Tomato Bolognese Sauce.

BALSAMIC GRILLED FLANK STEAK with ROSEMARY MUSHROOM SAUCE

Balsamic Grilled Flank Steak served with Mushrooms Sautéed with Fresh Rosemary, Garlic and Tomatoes.

PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS

Pan-Seared Pork Tenderloin with Granny Smith Apples, Diced Red Onions and Orange Marmalade

CORIANDER RUBBED PORK TENDERLOIN with a MUSTARD SAUCE

Slow Coriander Roast Pork Tenderloin served with a Creamy Sauce of Mustard and Green Peppercorns

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**SERVED LUNCHEONS
AND DINNERS**



SEAFOOD
SPINACH



BROILED SALMON
WITH TWO SALSAS

SERVED LUNCHEONS AND DINNERS (continued)

COMBINATION PLATE

GRILLED BEEF TENDERLOIN & SOUTHERN STYLE CRAB CAKE

A Wonderful Mixed Grill of Beef Tenderloin & Crab Cake served with a Stone Ground Mustard 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

BLACKENED COD with SALSA VERDE

Blackened Cod served over Watercress Salad, and garnished with Pickled Onions and Crisp Tortilla Chips

BROILED SALMON with TWO SALSAS

Broiled Salmon with Lemony Zucchini with Mint and Pine Nuts, and Fresh Red and Yellow Cherry Tomato Salsa

MEDITERRANEAN CATCH

Regional Day Boat Catch with braised Plum Tomatoes, Capers and Kalamata Olives

BARBECUED SHRIMP with BACON-CHEDDAR GRITS

Creamy Cheddar Grits with Grilled Barbecued Shrimp and fresh Chives

VEGETARIAN

CHEVRE, ORZO and BASIL STUFFED PORTOBELLO

Portobello Mushroom Cap stuffed with Chevre Cheese, Tri-colored Orzo and Fresh Basil

SPAGHETTI SQUASH

Spaghetti Squash with Sofrito and Vegan Pinto Beans

BALSAMIC MARINATED PORTOBELLO MUSHROOMS

Marinated Grilled Portobello Mushrooms stuffed with Garden Vegetable Quinoa and garnished with a Balsamic Vinegar Drizzle

QUINOA PRIMAVERA

Roasted Quinoa topped with Seasonal Grilled Vegetables



**ENTRÉE
ACCOMPANIMENTS**



PEAR AND FRESH
SPINACH SALAD



WHITE CHOCOLATE
BREAD PUDDING

ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS

Market House Salad with Homemade Croutons and Balsamic Vinaigrette
Iceberg Wedge with Maytag Blue Cheese
Caesar Salad with Homemade Croutons
Strawberry Spring Mix with Bleu Cheese, Toasted Walnuts and Honey Balsamic Vinaigrette
Baby Spinach with Pine Nuts, Golden Raisins and Vinaigrette
Roasted Beets with soft Goat Cheese and Balsamic Glaze
Roma Tomatoes, Fresh Mozzarella and Basil

ACCOMPANIMENTS

Choice of One:

Glazed Carrots
Fresh Green Beans
Grilled Balsamic Zucchini
Sautéed Mushrooms
Fresh Spinach and Garlic Sauté
Roasted Fresh Seasonal Asparagus
Chef's Choice of Seasonal Vegetables
Grilled Seasonal Vegetables
Trim Top Carrots

Choice of One:

Horseradish Mashed Potatoes
Mashed Sweet Potatoes
Oven-Herbed Roasted Potatoes
Three Cheese Gratin Potatoes
Roasted Fingerling Potatoes
Basil Orzo
Ginger Jasmine Rice
Fontina Risotto Cake
Chef's Choice of Side Pairing
Goat Cheese and Herb Mashed Potatoes
Caramelized Cheddar Grit Cakes

DESSERTS

Old Fashioned Chocolate Layer Cake
Lemon Cake with Melba Sauce and Berries
Old Fashioned Carrot Cake
Caramel Bread Pudding
Seasonal Fruit Crisp

Additional Options:

White Chocolate Bread Pudding
New York Cheesecake with Fresh Berries
Designer Key Lime Pie
Candy Bar Bread Pudding
Cookies and Cream, Dark Chocolate or
Pumpkin Cheesecake



SPECIALTY BUFFETS



DELI BUFFET



BACKYARD COOK OUT

SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include delivery, linen on service tables and guest tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request.

SLICERS 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

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

Potato Chips

Assorted Cookies or Brownies

Lemonade or Freshly Brewed Iced Tea

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 Balsamic Vinaigrette or Seasonal Fresh Fruit Salad

Assorted Individual Bags of Chips

Assorted Sandwich Platter to include Choice of Three Sandwiches:

Spicy Italian 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 - Fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

Roast Beef and Cheddar - Horseradish Cream Spread on a Ciabatta Roll

Grilled Tuscan Chicken Breast - Provolone Cheese and Pesto Mayonnaise on Focaccia Bread

Assorted Bars

Freshly Brewed Iced Tea or Lemonade

BARBECUE NATION

Iceberg Wedge Salad with Tomatoes, Bacon and Home Style Ranch

Root Beer Baked Beans

Macaroni and Cheese

Cornbread with Butter

Choice of Entrees:

Barbecued Chicken, BBQ Turkey Breast

Barbecued Beef Brisket, Salmon with Pomegranate Glaze

Fruit Cobbler, Fruit Crisp or Seasonal Fruit Salad

Freshly Brewed Iced Tea or Lemonade

* Add a chef for BBQs held outside, weather permitting

GARDEN'S BOUNTY BUFFET

Garden's Bounty Buffet changes seasonally

Spinach, Sun Dried Cranberry and Pumpkin Seed Salad

Cornbread Panzanella Salad

Squash Gratin

Pork Loin with Slow Braised Apples and Onions

Pecan Chicken Breast with Cajun Mustard Sauce

Bread and Biscuit Selection with Creamery Butter

Apple Crisp with Toasted Oat Topping

Freshly Brewed Iced Tea or Lemonade

SICILIAN TABLE

Bruschetta

Basil Scented Baby Greens with Roma Tomatoes, Olives, Homemade Croutons and Vinaigrette

Chicken Breast Marsala

Pasta Marinara or Baked Pasta Alfredo

Caramelized Broccoli with Olive Oil and Lemon Zest

Grilled Garlic Ciabatta

Tiramisu Bread Pudding

Freshly Brewed Iced Tea or Lemonade



**BUILD YOUR
OWN BUFFET**



APRICOT GLAZED
ROASTED TURKEY



BALSAMIC MARINATED
PORTOBELLO MUSHROOM

BUILD YOUR OWN BUFFET

Selections from these menus are presented buffet style. Services include delivery, linen on service tables and guest tables, set up and clean up. Eco-friendly serviceware is included; china is also available, upon request. Build Your Own Buffet by selecting - One Salad, One Entrée, Two Accompaniments, One Dessert and Two Beverages.

SALADS

Choose One Salad from the Following:

Market House Salad with a choice of two dressings: Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing
Greek Salad
Caesar Salad
Includes Assorted Dinner Rolls with Butter

ENTRÉES

POULTRY

Chicken Marsala
Lemon Parmesan Chicken with
White Wine Chive Sauce
Apricot Glazed Roasted Turkey

BEEF

Braised Beef Sicilian
Caramelized Onion Meatloaf
Beef Lasagna

PORK

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

SEAFOOD

Broiled Salmon with Dill Butter
Citrus Crusted Baked Tilapia
Barbecued Shrimp with Bacon-Cheddar Grits

VEGETARIAN

Vegetarian Lasagna
Stuffed Peppers with Herbed
Tomato Sauce
Balsamic Marinated Portobello Mushrooms

ACCOMPANIMENTS

Choose One from the Following:

Oven-Roasted Herbed Potatoes
Garlic-Mashed New Potatoes
White Rice
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 One Dessert from the Following:

Chocolate Layer Cake
Chocolate Mousse
Cora's Red Velvet Cake
Apple Crisp
Caramel Bread Pudding
Selection of Layer Cakes
Assorted Pies: Dutch Apple, Blueberry,
Lemon Meringue or Pecan Pie

BEVERAGES

Freshly Brewed Fair Trade Aspetto
Coffee, Decaffeinated Coffee and Numi
Herbal and Non-Herbal Teas to include
Decaffeinated Numi Tea with Hot Water

Choose Two from the Following:

Iced Water Station, Lemonade or Freshly
Brewed Iced Tea



**HOT
HORS D'OEUVRES**



GATOR
CAKES



MAPLE-GLAZED
APPLE RUMAKI

HOT HORS D'OEUVRES

From Platters to Passed

Eco-friendly serveware is included; china is also available, upon request. Waited Service is available, upon request. Services include delivery, linen-draped service tables, set up and clean up.

CHICKEN

CHICKEN CROQUETTES with BAYOU RÉMOULADE SAUCE

GRILLED JERK CHICKEN SKEWERS with BANANA
MANGO KETCHUP

CHIPOTLE MAPLE BACON-WRAPPED CHICKEN

COCONUT CHICKEN with ORANGE DIPPING SAUCE

BLACKENED CHICKEN SLIDERS 

CHICKEN YAKITORI

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

continued on next page >



**HOT
HORS D'OEUVRES**



CRAB RISOTTO BALLS



ARTICHOKE PARMESAN WITH
ROASTED TOMATO SAUCE

HOT HORS D'OEUVRES (continued)

SEAFOOD

BACON-WRAPPED SCALLOPS

MINI CRAB CAKES with CAJUN RÉMOULADE 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

CHIMICHURRI BEEF SKEWER **GF**

VEGETARIAN

SPANAKOPITA **V**

MINI EGGPLANT PARMESAN with SMOKED CHUTNEY **V**

TOMATO VIDALIA ONION and GOAT CHEESE TART **V**

ARTICHOKE PARMESAN with ROASTED TOMATO SAUCE **V**

FIG, BOURSIN and CARAMELIZED ONION TART



**COLD
HORS D'OEUVRES**



COOL SALMON CANAPES



FRUITY FETA BRUSCHETTA

COLD HORS D'OEUVRES

Eco-friendly serveware is included; china is also available, upon request. Waited service is available upon request. Services include delivery, linen-draped service tables, set up and clean up.

ASSORTED FINGER SANDWICHES

Choose up to three from the following:

Ham Salad, Chicken Salad, Tuna Salad and Egg Salad on White or Wheat Bread

SHRIMP COCKTAIL with CAJUN RÉMOULADE and
COCKTAIL SAUCE **GF**

PROSCIUTTO-WRAPPED MELON with DIJON DIPPING SAUCE **GF**

ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA

FRUITY FETA BRUSCHETTA **V**

CLASSIC CHICKEN SALAD TARTS

CAPRESE SKEWERS with PESTO DRIZZLE

GOAT CHEESE and HONEY PHYLLO CUPS **V**

ANTIPASTO SKEWERS

PACIFIC SHRIMP COCKTAIL

BOURSIN, CRANBERRIES and PISTACHIO STUFFED ENDIVE



**GOURMET DIPS
AND MORE**



FARM
FRESH
CRUDITÉS



SPINACH ARTICHOKE DIP

GOURMET DIPS AND MORE

Eco-friendly serveware is included; china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up.

HOT DIPS

Sold per guest

Warm Parmesan Artichoke Dip with Bagel or Pita Chips

COLD DIPS

Sold per guest

Vegetable Layer Dip with Tortilla Chips

Homemade Pimento Cheese with Bacon Jam and Crackers

COLD DISPLAYS

Sold per guest

Farm Fresh Crudités with Ranch Dip

Seasonal Sliced Fresh Fruit Tray

Domestic Cheeses with Crackers

Artisan Cheese with Crackers

SAVORY CHEESECAKES

Please order by the Cheesecake and Torte. Both 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**



SLIDER



SEAFOOD
SHORTCAKE
STATION

SPECIALTY AND CARVING STATIONS

Eco-friendly serviceware is included; china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up. Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef-attended action or bar stations and watch your event come alive!

SLIDER STATION

Choice of Two: Cheeseburger, Hamburger, Pork BBQ, BBQ Brisket or Buffalo Chicken

Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

MAC & CHEESE SMALL PLATE

The ultimate comfort food made your way...with an incredible, mouth-watering assortment of toppings of Blackened Chicken, Scampi Shrimp and Bacon accompanied by Blue Cheese Crumbles, Scallions and Sautéed Mushrooms.

CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful Sauces and Condiments, as well as assorted Mini Rolls and/or Baguettes. Please order your Carving Station selections by the piece.

Roast Breast of Turkey with Cranberry and Orange Compote and Creamy Dijon Mustard

Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce

Cedar Planked Salmon with Pomegranate Glaze

Roast Pork Loin with Chipotle Mayonnaise



SWEET AND SALTY



GOOEY CHOCOLATE
PEANUT BUTTER BAR



LUSCIOUS
LEMON BAR

SWEET AND SALTY

Eco-friendly serviceware is included; china is also available, upon request. Services include delivery, linen-draped service tables, set up and clean up.

ASSORTED HOME-STYLE COOKIES

Assortment may include Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut or Double Chocolate with White Chips

BROWNIES

Traditional Fudge Brownies

GOURMET DESSERT BARS

Assortment may include Luscious Lemon, Oreo Crunch, Caramel Apple or 7-Layer Bars

ASSORTED MINI PETIT FOURS and PASTRIES

MULTI-GRAIN BARS and GRANOLA BARS

INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS

MIXED NUTS with PEANUTS

TRAIL MIX

DECORATED SHEET CAKES

CHEESECAKE STATION

N.Y. Style Cheesecake topped with your choice of Fresh Strawberries, Caramelized Apples, Fresh Blueberries, Peppermint Crunch and your favorite Sauces

ICE CREAM SUNDAE BAR

45 guest minimum

Choice of Ice Cream Flavors (One per 45 guests): Chocolate, Vanilla, Strawberry and Local Favorite

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.

NOTES



