Our talented catering Culinarians have taken advantage of spring FLAVOURS by creating delightfully new dishes featuring the best of the season. These delicious dishes are available only for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service.

To place an order or speak with the catering department please call 996-6565, email catering@uab.edu or order online at uab.edu/catering

**BREAKFAST À LA CARTE SELECTIONS & ADD ONS**

**TRAIL MIX PARFAIT**
310 cal | 1 parfait
Vanilla Greek yogurt layered with dark cherry compote, with house made trail mix of almonds, walnuts, flax & sesame seed.

**MINDFUL EGGS BENEDICT AND FRESH FRUIT**
150 cal | 1 Benedict + ¼ cup fruit
Toasted whole wheat English muffin, mashed avocado, ham, sautéed spinach & onion, steamed egg beaters, hollandaise sauce.

**PREMIUM ADVENTURE BOX TAKEAWAYS**

**SALMON COBB CRUDITE ADVENTURE BOX**
420 cal | 1 box
Salmon, bacon, hard cooked egg, cucumbers, banana peppers and tomatoes with crostini and pickle dip.

**SEOUL ADVENTURE BOX**
560 cal | 1 box
Korean grilled chicken, Asian noodles, pickled carrots, wilted spinach, toasted sesame seeds, edamame & lemongrass sauce.

**PREMIUM TAKEAWAYS SALADS & SANDWICHES**

**TAHINI GINGER CRUNCH WRAP**
330 cal | 1 wrap
Non GMO tortilla, cucumber, peppers, snap peas, apple cider cabbage slaw, tossed with a tahini almond ginger dressing.

**THAI TUNA PITA WITH SPICY GINGER LIME VINAIGRETTE**
420 cal | 2 pita halves
Thai tuna salad with spicy ginger lime vinaigrette, cucumbers, cilantro, red onions and carrots in a pita pocket.

**KOREAN NOODLE SALAD WITH CHICKEN**
650 cal | 1 salad
Korean style noodles, stir fry vegetables and chicken with a Korean barbecue sauce.

**LUNCHEONS & DINNERS**

**MEXICAN MEATOAF WITH ROASTED WEDGE POTATOES**
530 cal | 1 plate
Meatloaf seasoned with bread crumbs, taco seasoning, onions, carrots and peppers with Mexican glaze served with potatoes.

**SPICY TOASTED JASMINE RICE AND CHICKEN**
570 cal | 12 oz.
Jasmine rice with chicken breast, jalapeño peppers, dried cranberries, green onions and cilantro.

**BAKED TILAPIA WITH ANCHOVY LEMON BUTTER**
190 cal | 1 fillet + 1 tablespoon sauce
Baked tilapia with an anchovy lemon butter sauce.

**SPINACH, BEETS AND CABBAGE SALAD WITH PUFFED AMARANTH**
190 cal | 8 oz.
Baby spinach, red onion, cabbage, jicama, beets, pineapple, avocado and puffed amaranth with a soy and cider vinaigrette.

**15 person minimum on Luncheon & Dinner meals**

Consult with our catering team on adding a soup du jour to your package.
**HORS D’OEUVRES**  
*Minimum group size 25.*

**GINGER SHRIMP WITH TOMATO RELISH**  
25 cal | 1 skewer + 1 teaspoon relish  
Skewered Shrimp Marinated in Ginger, Garlic and Cilantro, Served with a Sweet Tomato Relish.

**FRENCH GREEN LENTIL CANAPE**  
45 cal | 1 canape  
Pan Crusted Italian Seasoned Lentil and Navy Bean Patty on a Flat Bread Triangle Topped with Charred Tomato Jam.  
15 person minimum Hors D’oeuvres

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**SPECIALTY STATIONS**  
*Minimum group size 25.*

**HAPPY DAYS 50’S DINER**

**MINI GRILLED CHEESE SANDWICH**  
370 cal | 1 sandwich  
The classic grilled cheese Texas style...gooey melted American cheese between crunchy golden brown slices of Texas toast.

**MINI CREAMY TOMATO BASIL SOUP**  
70 cal | 4 oz.  
Creamy tomato soup with fresh vegetables and basil.

**MINI CHEESEBURGER SLIDERS**  
180 cal | 1 slider  
Mini burgers topped with American cheese and our Signature Sauce.

**CORNDOGS**  
360 cal | 1 corndog

**POTATO SALAD**  
142 cal | 3 oz.  
Red potatoes, hard-cooked eggs, celery, green onion and sweet pickle blended with Mayonnaise.

**FRIZZLED ONION RINGS**  
30 cal | 1 oz.

**GOURMET ROOTBEER FLOAT**  
100 cal | 4 oz.

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**BEVERAGES & DESSERTS**

**CUCUMBER LIME AQUA FRESCA**  
150 cal | 8 oz.  
Cucumber, lime juice, spearmint and sugar.

**AMARETTO CHEESECAKE WITH OREO**  
470 cal | 1 slice  
Cheesecake with Oreo crust and almond filling, topped with sour cream and toasted almonds.

**BUTTERY RUM PECAN BROWNIES**  
430 cal | 1 PIECE  
Buttery rum infused brownie studded with pecans and butterscotch chips.  
15 person minimum on Beverages & Desserts

Spring Catering Specials and Prices are available through May 31, 2017. Please contact our catering department directly with any questions.  
2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutritional information available