FROM THE CHEF’S TABLE
At Blazer Catering Co., we celebrate spring 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
Milk Chocolate & Coconut Granola
Yogurt Parfait $29.99 per dz.
Minimum two dozen.
Carrot Oat Muffin $16.59 per dz.
Minimum three dozen.
Denver Omelet Egg Cups $12.99 per doz.
Minimum 12 guests.

BEVERAGES
Mango Dragonfruit Punch $18.99 per gal.
Blueberry Mojito Infused Water $18.99 per gal.

TAKEAWAYS
Minimum 10 guests.
Italian Club on Ciabatta $5.99 each
Ham, Salami, Pepperoni, and Banana Peppers with Garlic Mayo
Egg Salad and Smoked Salmon Pita with Baby Spinach and Roma Tomatoes $6.49 each
Strawberry Cucumber Spinach Salad with Feta, Walnuts, and Raspberry Vinaigrette $5.99 per guest
Grape, Avocado, and Arugula Salad with Toasted Pecans and Lemon Vinaigrette $5.99 per guest
**HORS D’OEUVRES**
Minimum two dozen.

- **Seafood Salad Shooter** $28.69 per dz.
- **Honey, Goat Cheese & Spring Herb Tartlet** $12.99 per dz.
- **Cajun Cucumber Bites** $22.99 per dz.
  - with Blackened Shrimp and Avocado
- **Roasted Corn & Black Bean Dip** $1.29 per guest
  - with Tortilla Chips
- **Pimento Cheese & Grilled Pear Crostini** $18.99 per dz.
- **Whipped Garlic & Feta Dip** $1.29 per guest
  - with Pita Chips

**SPRING BUFFET** $19.99 per guest
Minimum 24 guests

Choose two entrees:
- Herb Crusted Beef Tenderloin (+$11.99 per guest)
- Citrus Seared Salmon Filet (+$6.99 per guest)
- Shrimp Scampi with Herbed Angel Hair Pasta
- Honey Apricot Grilled Chicken

Choose three sides:
- Spring Vegetable Orzo
- Lemon Asparagus Pasta Salad
- Honey Sriracha Glazed Baby Carrots
- Smoked Gouda Polenta
- Parmesan Roasted Yellow Squash

Choose two desserts:
- Chocolate Mousse Cup with Berries
- Mixed Fruit Tart
- Honey Basil Fruit Salad

Add Soup du Jour $2.99 per guest

**ORDER TODAY!**
Call 205-996-6568
or visit uab.edu/catering