Welcome to our “One Stop” Catering Solution... the Flavours Catering Guide. This is a comprehensive selection of catering options, designed to deliver the diverse culinary creations of our Award Winning Chef Ian Wagner to your event at Southern Nazarene University. Please refer to the levels of service available, as well as our general information. As always, if you don’t see what you are looking for a member of our catering team would be happy to assist you in creating an event to remember.
**THE BASIC INFO**

**A Couple Days Notice**
Call us with as much notice as possible. Orders placed with less than 48 hours notice will be filled on a first come first serve basis. Orders for more than 75 people should be placed at least five business days prior to your event. If you need to cancel your event, please remember to allow three business days notice to avoid a charge to your account. When ordering, please provide a starting and/or pick-up time. To place an order, call the SNU Catering Office at 405.491.6646, visit our website www.snu.catertrax.com or email us at catering@snu.edu.

**Menu**
Make your selections from any of our three outlined menus. If you need service or items that are not included in our catering program, we will be happy to discuss other catering options with you to fit your budget needs.

**Billing**
For all university functions, please have both the department name and account number handy at the time of your order. We will also accept cash and credit card payments for events not billed to an account. The invoice will be based on guaranteed count or actual count, whichever is greater. Please do not fax orders or changes. All equipment delivered will be on loan and replacement charges will result if the equipment is missing or damaged upon pick-up.

**Event Duration**
For all buffet functions, menu items will be presented on the buffet tables for a maximum of two hours to ensure compliance with health department regulations for food safety. This timeline will be used for all event planning with regard to menu production, staff scheduling, delivery, set-up, and pick-up times.

**Labor & Delivery Costs**
There is a Standard Delivery/Set Up fee of 15%, unless otherwise noted, for deliveries made during regular business hours (Monday thru Friday between 8 am and 5 pm).

**Finally... Some Feedback Please**
We hope you’ll take a few moments to tell us how your experience was. We appreciate your business and want to do everything we can to take the pressure away so you can relax and enjoy!
PLANNING YOUR EVENT

Service Information
Please refer to each menu section for specific service information. To contact the SNU Catering Office please call 405.491.6646, visit our website www.snu.catertrax.com or email us at catering@snu.edu. with any questions and to arrange your special event.

Service Tiers
For Buffet Meals, we offer two standard styles of service to you and your guests. You may choose the level of service required for your event. We have options to suit events ranging from a working lunch to a beautifully executed formal dinner.

Crimson Service
This option includes a fully outfitted buffet; with china, rolled silverware, salt and pepper, and chafing dishes. A beverage station will be provided for the convenience of your guests. Coffee mugs and goblets will be arranged on the station, along with all of the appropriate condiments for coffee and tea service. Please note your tables will be covered with a standard tablecloth only. All service items will be located on your buffets. One attendant per one hundred guests is included. For this level of service, you pay only the pricing listed in the guide.

Platinum Service
This is a formal buffet, in which the dining tables will be formally set with tablecloths, linen napkins, silverware, carafes of tea and water goblets, salt, pepper and sugar caddies. The buffet will be fully outfitted with china, chafers and all of the appropriate service-ware. There will be a coffee station for the convenience of your guests. This option includes a fully outfitted buffet, as well as a coffee station along with all appropriate condiments for coffee service. For this level of service, a charge of approximately 15% will be added to the package price.

Served Meals
To add elegance to your event, you may convert any of our buffet meals into served meals for the charge of $1.50 per person.

Paper Products
Should you choose to use paper products for your event rather than china service, a 5% discount will be reflected on your invoice. Please Note: This discount pertains to menus from this guide only.

Standard Tablecloths
Additional standard tablecloths may be rented for $5.50 each. Please contact the Catering Office for options available.

Premium Tablecloths
We are pleased to announce the addition of premium tablecloth service. We have partnered with BBJ Linen in Dallas to bring you some of the finest table linens and chair covers available. These prices will vary depending on the size and nature of your needs. Please contact the Catering Office for a consultation.

Attendants
Extra servers are available for the charge of $25.00 per person, per hour.

Chocolate Fountains & Ice Sculptures
For those special events when only the best will do. Please contact the Catering Office for options available.

Punch Fountain
Add a stunning presentation to serve your guests any cold beverage for $50.00 per event.

Truck Delivery
If the use of a commercial truck is required for your event, a fee will be applied. This fee is entirely dependant on the size and nature of your event. Please contact the Catering Office for details.
MORNING FARE
These menus are presented buffet style. Pricing reflects per person cost. 8 guest minimum.

EARLY BIRD  Crimson Service $5.25  Platinum Service $6.05
An Assortment of Homemade Breakfast Danish and Fresh Baked Muffins
Butter and Assorted Jellies
Fresh Squeezed Orange Juice
Douwe Egberts European Roast Coffee, Decaffeinated Coffee and Hot Tea Selection

THE BAGEL BAR  Crimson Service $6.25  Platinum Service $7.20
Chef’s Selection of Seasonal Fresh Fruit
Assorted Bagels
Plain and Flavored Cream Cheeses
Butter and Assorted Jellies
Fresh Squeezed Orange Juice
Douwe Egberts European Roast Coffee, Decaffeinated Coffee and Herbal and Hot Tea Selection

THE CLASSIC CONTINENTAL  Crimson Service $7.50  Platinum Service $8.65
An Assortment of Freshly Baked Breakfast Breads
Assortment of Bagels and Sweet Glazed Cinnamon Rolls
Cream Cheese, Butter, and Assorted Jellies
Our Chef’s Selection of Seasonal Fresh Fruit
Fresh Squeezed Orange Juice and Cranberry Juice
Douwe Egberts European Roast Coffee, Decaffeinated Coffee and Hot Tea Selection

THE EYE OPENER  Crimson Service $9.50  Platinum Service $10.95
Chef’s Selection of Seasonal Fresh Fruit
Southern-Style Biscuits, Fresh Baked Muffins, and Buttery French Croissants
Creamery Butter and Assorted Jellies
Golden Home Fried Breakfast Potatoes
Sausage Links, Crisp Bacon or Sausage Patties
Fluffy Scrambled Eggs
Buttermilk Pancakes or French Toast Sticks
Fresh Squeezed Orange Juice
Douwe Egberts European Roast Coffee, Decaffeinated Coffee and Hot Tea Selection
À la Carte Selections
À LA CARTE SELECTIONS

A great way to work your budget and have the flexibility to customize your event... These menu items will be delivered to your event and will include disposable serviceware, or if selected as an add-on to a menu package, it will be paired with the service options you have selected for that menu package.

<table>
<thead>
<tr>
<th>BAKED GOODS</th>
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<tbody>
<tr>
<td>(Please Order by the Dozen)</td>
</tr>
<tr>
<td>ASSORTED HOUSEMADE MINI MUFFINS $8.75</td>
</tr>
<tr>
<td>ASSORTED FRESH BAKED MUFFINS $10.80</td>
</tr>
<tr>
<td>BANANA NUT BREAD WITH CREAM CHEESE $10.80</td>
</tr>
<tr>
<td>ASSORTED BAGELS WITH CREAM CHEESE $10.80</td>
</tr>
<tr>
<td>ASSORTED SWEET DANISH $10.80</td>
</tr>
<tr>
<td>MINI CROISSANTS $10.80</td>
</tr>
<tr>
<td>COFFEE CAKE SQUARES $10.80</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MORNING STARTERS</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Please Order by the Each)</td>
</tr>
<tr>
<td>WHOLE FRESH FRUIT - BANANAS, APPLES AND ORANGES $1.00</td>
</tr>
<tr>
<td>INDIVIDUAL LOW FAT YOGURTS $1.25</td>
</tr>
<tr>
<td>YOGURT WITH GRANOLA PARFAIT $2.00</td>
</tr>
<tr>
<td>CHEF’S SELECTION OF SEASONAL FRESH-CUT FRUIT Small (25-50), Medium (50-75), Large (75-100) $39.99 small, $49.99 medium, $59.99 large</td>
</tr>
<tr>
<td>HOT OATMEAL SERVED WITH BROWN SUGAR, BLUEBERRIES AND HOT WATER PROVIDED $2.00 per person</td>
</tr>
<tr>
<td>INDIVIDUAL CEREAL WITH 2% MILK, SKIM MILK $2.25 per person</td>
</tr>
</tbody>
</table>
# BEVERAGE SERVICE

Feeling Thirsty? These thirst quenching favorites are sure to keep your guests talking... These menu items will be delivered to your event and will include disposable serviceware, or if selected as an add-on to a menu package, it will be paired with the service options you have selected for that menu package.

## HOT BEVERAGES

16 servings per gallon

- Herbal and Non-Herbal Teas with Hot Water $1.00 per person
- Hot Cocoa Packets with Hot Water $1.00 per person
- Douwe Egberts Premium European Blend Coffee and Decaf Coffee $12.00 per gallon

## COLD BEVERAGES

16 servings per gallon

- Fresh Brewed Iced Tea $12.00 gallon
- Lemonade $12.00 gallon
- Fresh Squeezed Orange Juice $12.50 gallon
- Cranberry Juice $12.50 gallon
- Apple Juice $12.50 gallon
- Sparkling Golden Punch $13.40 gallon
- Iced Water Service $1.00 gallon

## CANNED AND BOTTLED BEVERAGES

- Canned Soft Drinks, Regular and Diet $1.10 each
- Bottled Water $1.10 each
- Milk, 1/2 pint (Low-fat, Skim, Whole, Chocolate) $1.80
- Bottled Fruit Juice (Apple, Orange and Cranberry) $1.80 each
- Sparkling Waters - market price
Grab and Go
Salad Box Lunches

2006 Entertaining with Sodexo Appetizer & Hors D’oeuvres Cookbook Winner, Chicken Salad
**GRAB AND GO SALAD BOX LUNCH**

**SALAD BOX LUNCHES**

Our Grab and Go Boxed Lunch Salads are served with a Freshly Baked Roll, Butter, Two Freshly Home-Baked Cookies or a Double Fudge Brownie and a Soft Drink or Bottled Water. Three Guest Minimum Per Menu Selection

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**COBB SALAD**  $7.00
Strips of Oven Roasted Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Diced Celery, Scallions, and Bacon Crumbles Served Over a Bed of Romaine Lettuce, with Bleu Cheese Dressing

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**GRILLED CHICKEN CAESAR**  $7.25
Julienne Grilled Breast of Chicken on a Bed of Romaine Lettuce Topped with Croutons, Grated Parmesan Cheese and Traditional Caesar Dressing

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**TRIO – SALAD COMBO**  $7.25
Tossed Greens topped with choice of three of the following salads: Chicken Salad, Egg Salad, Italian Pasta Salad, Four Bean Salad, Pea Salad, Tuna Salad or Ham Salad

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**CHEF’S SALAD**  $7.75
Julienne Buffet Ham, Breast of Turkey, Swiss, and Cheddar Cheeses served on a Bed of Mixed Greens with Tomato Wedges, Hard Boiled Egg Slices, and Ripe Olives, with Your Choice of Dressing

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**GRILLED STEAK CAESAR**  $8.50
Strips of Marinated Grilled Steak on a Bed of Romaine Lettuce Topped with Croutons, Grated Parmesan Cheese and Traditional Caesar Dressing
Grab and Go Box Lunches
**GRAB AND GO BOX LUNCHES**

Our Grab and Go Box Lunches Include Your Choice of Seasonal Fresh Fruit Salad, Potato Salad, or Pasta Salad and Choice of Freshly Home - Baked Cookies or Double Fudge Brownie, Soft Drink or Bottled Water. Three Guest Minimum Per Menu Selection

### THE CRIMSON STORM  $8.25
Deli Sandwich with Choice of White or Whole Wheat Bread, Croissant or Rye Bread, Choice of Provolone or Swiss Cheese, Leaf Lettuce, Sliced Tomato, Stacked High with Choice of Oven Roasted Turkey Breast, Roast Top Round of Beef, or Buffet Ham and appropriate condiments of Mustard and Mayonnaise

### CHICKEN AND POULTRY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TURKERY CHEDDAR WRAP</td>
<td>$7.75</td>
</tr>
<tr>
<td>Barbecued Chicken Wrap</td>
<td>$7.50</td>
</tr>
<tr>
<td>ALBUQUERQUE CHICKEN</td>
<td>$8.50</td>
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</tbody>
</table>

### HAM AND BEEF

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLT SANDWICH WITH PESTO</td>
<td>$7.50</td>
</tr>
<tr>
<td>SWEET BEEF CROISSANT</td>
<td>$8.75</td>
</tr>
<tr>
<td>SHAVED PRIME RIB SANDWICH</td>
<td>$8.75</td>
</tr>
</tbody>
</table>

### VEGETARIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRILLED PORTOBELLO’S WITH PROVOLONE</td>
<td>$7.25</td>
</tr>
<tr>
<td>ROASTED VEGGIE CLUB SANDWICH</td>
<td>$7.25</td>
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</tbody>
</table>
Culinary Classics

2008 Entertaining with Sodexo Entrées Cookbook Winner, Chicken Lisha
# CULINARY CLASSICS

All Culinary Classics meals are Served on China with Formal Table Setting, and include a choice of One Starch and One Vegetable, House Salad with House Dressing or Traditional Caesar Salad, Fresh Baked Dinner Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and water.

## POULTRY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN PICCATA</td>
<td>$12.75</td>
</tr>
<tr>
<td>Sautéed Boneless Breast of Chicken with a Fresh Italian Lemon Butter Sauce</td>
<td></td>
</tr>
<tr>
<td>HALF ROTISSERIE CHICKEN</td>
<td>$13.75</td>
</tr>
<tr>
<td>Slow Roasted in our Signature Spices until Juicy and Tender</td>
<td></td>
</tr>
<tr>
<td>CHICKEN MARSALA</td>
<td>$14.75</td>
</tr>
<tr>
<td>Boneless Breast of Chicken Sautéed with a Marsala Wine and Mushroom Sauce</td>
<td></td>
</tr>
<tr>
<td>CHICKEN SORRENTO</td>
<td>$15.50</td>
</tr>
<tr>
<td>Golden Brown Chicken Breast Topped with Prosciutto Ham, Fresh Mozzarella Cheese, Tomato, Parmesan, and Oregano</td>
<td></td>
</tr>
<tr>
<td>CHICKEN ALA PROVENCAL</td>
<td>$16.25</td>
</tr>
<tr>
<td>Rosemary Chicken Breast in a Creamy Cognac Sauce, with Olive Confetti</td>
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</tbody>
</table>

## BEEF AND PORK

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LONDON BROIL</td>
<td>$16.50</td>
</tr>
<tr>
<td>Marinated Flank Steak, Thinly Sliced in a Sherry Mushroom Sauce</td>
<td></td>
</tr>
<tr>
<td>STEAK DIANE</td>
<td>$16.50</td>
</tr>
<tr>
<td>Delicious Beef Tenderloin served with a Classic Brandy Sauce with Green Peppercorns</td>
<td></td>
</tr>
<tr>
<td>STEAK AU POIVRE</td>
<td>$21.50</td>
</tr>
<tr>
<td>Delicious Beef Tenderloin served with a Classic Brandy Sauce with Green Peppercorns</td>
<td></td>
</tr>
<tr>
<td>PORK TENDERLOIN</td>
<td>$22.50</td>
</tr>
<tr>
<td>Sliced Tenderloins of Pork Dressed with a Savory Apple Cider Mustard Glaze</td>
<td></td>
</tr>
<tr>
<td>FILET MIGNON</td>
<td>$26.50</td>
</tr>
</tbody>
</table>
| Beef Tenderloin Filet with your Choice of Sauce  
(Grand Marnier Hollandaise, Rosemary Demi Glace, or Peppercorn Cream) |
| BEEF WELLINGTON              | $28.00  |
| Tenderloin of Beef with Wild Mushrooms and Foie Gras, wrapped in Puff Pastry, Then Baked until Flaky and Rich Golden Brown |
Culinary Classics
## Culinary Classics Continued

All Culinary Classics meals are served on China with formal table setting, and include a choice of one starch and one vegetable, house salad with house dressing or traditional Caesar salad, fresh baked dinner rolls and butter, choice of dessert, freshly brewed coffee, decaffeinated coffee, hot tea, iced tea and water.

### Seafood

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Verona</td>
<td>$12.75</td>
</tr>
<tr>
<td>Shrimp sautéed with fresh herbs, diced tomatoes, white wine, and garlic in a rich butter cream sauce</td>
<td></td>
</tr>
<tr>
<td>Baked Salmon</td>
<td>$16.75</td>
</tr>
<tr>
<td>Roasted salmon served with a lemon caper cream sauce</td>
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</tr>
<tr>
<td>Shrimp Scampi</td>
<td>$17.25</td>
</tr>
<tr>
<td>Shrimp sautéed with fresh herbs and garlic in a white wine butter sauce</td>
<td></td>
</tr>
<tr>
<td>Blackened Snapper</td>
<td>$18.95</td>
</tr>
<tr>
<td>Cajun style pan-roasted snapper with our chef’s choice of house made seasonal sauce</td>
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</tbody>
</table>

### Vegetarian

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Stromboli</td>
<td>$11.50</td>
</tr>
<tr>
<td>Housemade pizza crust filled with roasted vegetables, fresh ricotta, mozzarella, and parmesan cheeses, topped with a rustic marinara sauce</td>
<td></td>
</tr>
<tr>
<td>Eggplant Rollard</td>
<td>$12.25</td>
</tr>
<tr>
<td>Eggplant rollard stuffed with mushrooms and mascarpone, with roasted plum tomato sauce and polenta</td>
<td></td>
</tr>
<tr>
<td>Chèvre, Orzo, and Basil Stuffed Portobello</td>
<td>$15.50</td>
</tr>
<tr>
<td>Portobello mushroom caps stuffed with chèvre cheese, orzo pasta, and fresh basil</td>
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</tbody>
</table>

Additional vegetarian and vegan selections are available. Please consult the catering manager for details.
Signature Accompaniments
# Signature Accompaniments

## Starch
Choice of One Included with Entrée
- Cream Cheese Grits with Cranberries
- Parmesan Risotto with Mushrooms and Chives
- Baked Rice
- Country Mashed New Potatoes
- Oven Roasted Potatoes
- Basil Orzo with Sundried Tomato and Pine Nuts

## Vegetable
Choice of One Included with Entrée
- Grilled Zucchini, Yellow Squash, Red Onion, and Red Bell Peppers
- Broiled Tomato Half
- Honey Glazed Carrots
- Marinated Green Beans and Roasted Red Peppers
- Fresh Broccoli Spears with Roasted Walnuts and Fresh Lemon
- Green Beans with Roasted Pine Nuts and Grape Tomatoes
- Charred Asparagus

## Salad
House Salad or Traditional Caesar Salad Included with Entrée

To substitute for salad listed below, add $1.80
- Spinach Salad with Warm Bacon Dressing
- Spring Salad with Oranges, Strawberries, Walnuts and Balsamic Vinaigrette

## Dessert
- Key Lime Pie
- Seasonal Sliced Fruit
- Pecan Pie
- Apple Pie
- Chocolate Layer Cake
Specialty Buffets

2008 Entertaining with Sodexo Entrées Cookbook Winner, Plum Loco Sizzling Steak Fajitas
SPECIALTY BUFFETS
Minimum Group Size of 15 Guests.

DELUXE SANDWICH BOARD
A monster sandwich that is not for the faint of heart... Plastic Vampire Fangs sold separately!
Seasonal Fresh Fruit, Pasta Salad, and Cole Slaw
Potato Chips
Assorted Sliced Breads and Rolls
Leaf Lettuce, Sliced Tomatoes, Onions, and Pickles
Swiss, American, and Provolone Cheeses
Sliced Breast of Turkey, Roast Beef, and Buffet Ham
Mustard and Mayonnaise
Assorted Cookies and Brownies
Freshly Brewed Iced Tea, Canned Sodas or Bottled Waters
Add Soup for an additional cost
Crimson Service $15.75 Platinum Service $18.15

LITTLE ITALY
“Bada-Bing...” It’s like Mama’s Cacciatore walked in and started speaking at your event!
Antipasto Platter
Traditional Caesar Salad
Sliced Italian Bread and Butter
Fresh Zucchini Toss
Pasta Bar with Spaghetti and Penne Pasta
Marinara Sauce and Meat Sauce
Baked Vegetable Lasagna
Quartered Chicken Cacciatore
Freshly Grated Parmesan Cheese
Tiramisu
Freshly Brewed Douwe Egberts European Roast Coffee, Decaffeinated Coffee, Herbal and Non Herbal Teas to include Decaffeinated Tea with Hot Water and Iced Tea
Crimson Service $16.75 Platinum Service $19.25

BACKYARD BUFFET
Fire up the grill and raise the umbrella... These Backyard Favorites are sure to keep the rain away!
Tossed Green Salad with choice of Two Dressings:
  - Ranch, Italian, Balsamic Vinegar and Fat Free Ranch Dressing
Cole Slaw
Potato Chips
Ranch Style Baked Beans
Hamburger and Hot Dog Buns
Grilled Hamburgers
Grilled All Beef Hotdogs
Veggie Burgers
Shredded Lettuce, Sliced Tomatoes, Pickles, Relish and Onions
Ketchup, Mustard and Mayonnaise
Freshly Baked Cookies and Brownies
Freshly Brewed Iced Tea and Lemonade
  • Add a chef for BBQ’s held outside weather permitting
Crimson Service $15.75 Platinum Service $18.15

OLD-FASHIONED BARBECUE
Smokey and Sweet, Truly Wonderful Southern Fare...
Seasonal Fresh Fruit Salad, Pasta Primavera Salad, and Old Fashion Potato Salad
Homemade Cornbread and Country Biscuits with Butter, Orange Marmalade and Strawberry Jellies
Corn Cobbett’s
Ranch Style Baked Beans
Barbecued Quartered Chicken
Sliced Barbecued Top Round of Beef
Hot Apple Crisp
Freshly Brewed Iced Tea and Lemonade
  • Add a chef for BBQ’s held outside weather permitting
Crimson Service $17.25 Platinum Service $19.85
Lemon Parmesan Chicken with White Wine Chive Sauce

2008 Entertaining with Sodexo Entrées Cookbook Winner,
**BUILD YOUR OWN BUFFET**

The Following Menu Items are Ala Carte, So You Can Create Your Own Buffet. Please Choose One Salad, Two Entrees, One Starch, One Vegetable, and Two Desserts. Rolls, Butter, Coffee, Iced Tea and Water are included. Please call for pricing on additional Starch or Vegetables. Minimum Group Size of 15 Guests.

**Crimson Lunch** $13.25 per person  
**Platinum Lunch** $15.25 per person  
**Crimson Dinner** $15.25 per person  
**Platinum Dinner** $17.55 per person

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### ENTRÉES
Choose Two Entrées From the Following

**POULTRY**
- Rotisserie Chicken
- Chicken Piccata
- Chicken Parmesan
- Italian Chicken
- Rosemary Chicken

**BEEF**
- Beef Diane
- London Broil with Mushroom Sauce
- Bacon Wrapped Meatloaf

**SEAFOOD**
- Shrimp Creole
- Almond Crusted Tilapia
- Blackened Salmon with Cajun Cream

**OTHER MEAT SELECTIONS**
- Grilled Italian Sausage with Peppers and Onions
- Roasted Pork Loin with Mustard Glaze and Cranberry Relish
- Pan-Seared Pork Chops with Apple Demi
- Roasted Pit Ham with Pineapple, Brown Sugar, and Clove

**VEGETARIAN**
- Eggplant Parmesan
- Pasta Primavera
- Vegetarian Lasagna

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### VEGETABLE
Choose One Vegetable From the Following

- Southern Style Green Beans
- Sugar Snap Peas and Grape Tomatoes
- Grilled Vegetables
- Fresh Broccoli with Lemon
- Squash Rockafeller
- Honey Glazed Baby Carrots

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### SALAD BAR
Choose One Salad Selection: **Mixed Green Salads** with two Assorted Dressings: Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, or Fat Free Ranch Dressing, **Caesar Salad**, **Italian Pasta Salad**, **Seasonal Fresh Fruit Salad** or **Potato Salad**

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### CARVED ENTRÉES
Substitute for an entrée (add $2.00 per person)

- Herbed Roast Beef with Au Jus and Horseradish Cream Sauce
- Slow Roasted Beef Brisket with Dr. Pepper Barbecue Sauce
- Baked Pit Ham with Brown Sugar and Clove
- Oven Roasted Breast of Turkey with Giblet Gravy

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### DESSERTS
Choose Two Desserts From the Following

- Apple or Cherry Pie
- Cream Pie
- Gourmet Cookies
- Apple or Cherry Cobbler
- Lemon Bars
- Double Fudge Brownies
- Peanut Butter Brownies
- Chocolate Sheet Cake
- Pineapple Upside Down Cake
- No Bake Cheesecake
- Strawberry Shortcake
- Black Forest Cake
- Key Lime Pie
- Strawberry Swirl Cheesecake
- Pecan Pie

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**STARCH**
Choose One Starch From the Following

- Cornbread Dressing
- Mom’s Herbed Dressing
- Baked Rice
- Wild Rice Blend
- Oven Roasted Potatoes
- Garlic Mashed New Potatoes
- Horseradish Mashed New Potatoes
- Traditional Mashed Potatoes

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**SPECIALITY DESSERTS**
(Add $2.00 per person)

- French Silk Pie
- Chocolate Peanut Butter Pie
- New York Cheesecake
- Turtle Cheesecake

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Hot Hors D’oeuvres

2006 Entertaining with Sodexo Appetizer & Hors D’oeuvres Cookbook Winner, Maple Glazed Apple Rumaki
HOT HORS D'OEUVRES

Prices Reflect 50 Pieces of Each Selection.

CHICKEN
Buffalo Style Chicken Wings, Bleu Cheese Dip $39.99
Fried Chicken Tenders, Honey Mustard Sauce $49.99
Honey Drizzled Chicken Drummies $59.99
Spicy Cajun Chicken Bites $59.99
Sesame Chicken Bites, Apricot Marmalade $59.99
Coconut Chicken $69.99
Chicken Pot Stickers, Garlic Soy Sauce $69.99

BEef
Mini Cocktail Meatballs $49.99
Choice of Swedish, Barbecue or Sweet and Sour
Beef Saté with Sweet & Spicy Sauce $69.99
Black Jack Kebob – Blackened Stripsteak with Pepper Jack on a Skewer $79.99

PORK
Bacon Wrapped Water Chestnuts $39.99
Mini Ham Biscuits, Mustard Sauce $49.99
Sausage Bites with White Wine, Dijon Mustard $49.99
Maple-Glazed Apple Rumaki $49.99
Pork Pot Stickers, Garlic Soy Sauce $69.99

VEGETARIAN
Cream Cheese Jalapeno Poppers, Salsa $49.99
Mozzarella Sticks, Marinara Sauce $49.99
Mini Spinach Quiche $59.99
Spanakopita $69.99
Vegetable Spring Rolls, Plum Sauce $69.99

SEAFOOD
Roasted Garlic Hummus and Smoked Salmon Bruschetta $69.99
Crab Rangoon, Oriental Dipping Sauce $69.99
Corn Blini with Smoked Salmon and Chive Butter $79.99
Jumbo Bacon Wrapped Scallops $89.99

SAUSAGE
Sausage Stuffed Mushroom Caps $49.99
Mini Sausage and Pepperoni Calzone, Marinara Sauce $69.99
Cold Hors D’oeuvres

2006 Entertaining with Sodexo Appetizer & Hors D’oeuvres Cookbook Winner, Cool Salmon Canapés
# COLD HORS D'OEUVRES

*Priced per 50 Pieces of Each Selection unless otherwise noted.*

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cherry Tomatoes Stuffed with Herbed Cream Cheese</td>
<td>$59.99</td>
</tr>
<tr>
<td>Cucumber Rounds with Boursin Cheese and Mango Garnish</td>
<td>$59.99</td>
</tr>
<tr>
<td>Prosciutto Wrapped Melon</td>
<td>$69.99</td>
</tr>
<tr>
<td>Artichoke Crowns Stuffed with Crab Dip</td>
<td>$69.99</td>
</tr>
<tr>
<td>Chilled Jumbo Shrimp with Cocktail Sauce</td>
<td>$69.99/lb</td>
</tr>
<tr>
<td>Mini Stuffed Cream Puffs</td>
<td>$79.99</td>
</tr>
<tr>
<td>Chicken Salad, Ham Salad, Tuna Salad</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Canapès</td>
<td>$79.99</td>
</tr>
<tr>
<td>Belgian Endive, Goat Cheese, Mandarin Orange, and Chives</td>
<td>$79.99</td>
</tr>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>$89.99</td>
</tr>
<tr>
<td>Ham Salad, Chicken Salad, Cucumber and Cream Cheese, Herb Cream Cheese, Tuna Salad and Egg Salad</td>
<td></td>
</tr>
</tbody>
</table>
Gourmet Dips, Displays and Carving Stations
**GOURMET DIPS, DISPLAYS AND CARVING STATIONS**

All Dips, Displays, and Carving Stations come standard as “Crimson Buffet Style” on a buffet table with disposable serviceware. If this is selected as an add-on to a meal package, the service level will coincide with the level selected for that package. Please ask a Catering Representative about “Going Platinum” with reception tables and a more formal set-up for your event.

**HOT DIPS AND CHEESES**  $12.99/ quart

- Warm Parmesan Artichoke Dip with Bagel or Pita Chips
- Hot Creamy Spinach Dip Served in a Bread Bowl
- Chili Con Queso with Tortilla Chips

**COLD DIPS**  $14.99/ quart

- Seven Layer Dip with Tortilla Chips
- Hummus with Pita Chips
- Cucumber Yogurt Dip with Pita Chips
- Tortilla Chips with Salsa
- Savory Pesto and Sun Dried Tomato Cheesecake with Crackers

**COLD DISPLAYS**  Small (15-25), Medium (25 - 50) and Large (50-75)

- Fresh Vegetables with Ranch Dip  $19.99 small, $29.99 medium, $39.99 large
- Seasonal Fresh Fruit Display  $39.99 small, $49.99 medium, $59.99 large
- Domestic Cheeses with Crackers  $29.99 small, $39.99 medium, $49.99 large
- Imported Cheeses with Crackers  $49.99 small, $69.99 medium, $89.99 large

**CARVING STATIONS**

All meat selections are only sold by the whole piece & carved by a uniformed chef

- Roast Breast of Turkey  $325.00
- Roast Beef Tenderloin  $345.00
- Honey Glazed Ham  $200.00
- Roast Prime Rib of Beef  $325.00
- Roast Pork Loin  $190.00
- Roast Top Round of Beef  $300.00

All selections served with miniature rolls and appropriate condiments
Sweet and Salty

2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres Cookbook Winner, Luscious Lemon Bars
**SWEET AND SALTY**

A great way to work your budget and have the flexibility to customize your event... These menu items will be delivered to your event and will include disposable serviceware, or if selected as an add-on to a menu package, it will be paired with the service options you have selected for that menu package.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>INDIVIDUAL BAGS OF PRETZELS AND POTATO CHIPS</td>
<td>15.50 per dozen</td>
</tr>
<tr>
<td>ASSORTED JUMBO HOME STYLE COOKIES</td>
<td>$10.25 per dozen</td>
</tr>
<tr>
<td>Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut</td>
<td></td>
</tr>
<tr>
<td>FRESH BAKED BROWNIES</td>
<td>$10.25 per dozen</td>
</tr>
<tr>
<td>Fudge, Blonde, Oreo Cookie, M&amp;M’s</td>
<td></td>
</tr>
<tr>
<td>DESSERT BARS</td>
<td>$10.25 per dozen</td>
</tr>
<tr>
<td>Luscious Lemon Bars, Lemon Toffee, Cream Cheese, Rocky Road, Cranberry Orange,</td>
<td></td>
</tr>
<tr>
<td>Peanut Butter Chocolate Chip, Raspberry Oatmeal and Apricot Oatmeal</td>
<td></td>
</tr>
<tr>
<td>ASSORTED MINIATURE PETIT FOUR</td>
<td>$16.25 per dozen</td>
</tr>
<tr>
<td>Our Chef’s selection of assorted miniature desserts (bite-size)</td>
<td></td>
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</tbody>
</table>