

University Center Catering



*301 Sparkman Drive
Huntsville, Alabama
35899*

Reservations/Sales 256-824-2734

Web Site: www.uah.edu/dining

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*COMPLETE
CATERING
MENU*

**WE DO NOT ADD SURCHARGE OR
GRATUITY TO OUR MENU PRICES!!!!**

(All events are considered tentative until a signed agreement is received by the sales office.)

Refreshment Menu

Coffee, Hot or Iced Tea, Freshly Brewed Coffee-(<i>per gallon</i>)-----	\$18.00
Chilled Fruit Juice (Orange, Cranberry, or Apple)-(<i>per 64oz pitcher</i>) -----	\$13.00
Assorted Soft Drinks or Bottled Water-(<i>each</i>)-----	\$1.50
Lemonade or Fruit Punch-(<i>per gallon</i>)-----	\$16.00
Glazed Donuts-(<i>per dozen</i>)-----	\$14.25
Muffins (apple, blueberry, bran, and cream cheese strudel)-(<i>per dozen</i>)-----	\$14.50
Bagels with Cream Cheese-(<i>per dozen</i>)-----	\$19.50
Assorted Danishes-(<i>per dozen</i>)-----	\$19.50
Freshly Baked Cookies-(<i>per dozen</i>)-----	\$9.35
Fresh Fruit Tray (Serves 10)-(<i>per tray</i>)-----	\$24.00
Freshly Baked Brownies-(<i>per dozen</i>)-----	\$17.55
Potato Chips with Onion Dip or Tortilla Chips with Salsa-(<i>per bowl</i>)-----	\$17.55
Bowl of Cajun Snack Mix-(<i>2 pd bowl</i>)-----	\$15.00
Bowl of Goldfish-(<i>2 pd bowl</i>)-----	\$16.50
Dozen Sausage and Egg Biscuits-(<i>per dozen</i>)-----	\$29.95
Dozen Biscuits (choice of ham, sausage, bacon or egg and cheese)-(<i>per dozen</i>)-----	\$29.25

*Please add 8% sales tax applied to all food and beverage.
A guarantee of attendees must be submitted 72 hours prior to function.
Menu prices subject to change.*

Refreshment Break Menu

Sweet & Salty

Coffee, Hot Tea, and Sodas
Cookies or Brownies and
Chips & Salsa or Chips & Dip
\$5.00 per person

The Sweet Retreat

Coffee, Hot Tea, and Sodas
Choice of Two: Cookies, Brownies or
Rice Krispie Treats
\$5.25 per person

Ballpark Break

Lemonade and Sodas
Pretzels, Popcorn, and Peanuts
\$5.00 per person
Add hot dogs for \$2.50 per person

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Breakfast Menu

The Basic Continental

Chilled Fruit Juices, Breakfast Pastries,
Coffee, Tea, and Decaffeinated Coffee

\$6.00 per person

Add \$1.00 for Fresh Seasonal Whole Fruit

The Deluxe Continental

Chilled Fruit Juices, Breakfast Pastries,
Fresh Seasonal Cubed Fruit, Yogurt,
Coffee, Tea, and Decaffeinated Coffee

\$8.50 per person

Down Home Breakfast Buffet

(Minimum of 35)

Chilled Fruit Juices, Fresh Seasonal Fruit,
Choice of Two: Bacon, Ham or Sausage,

Home-fried Potatoes, Grits

Biscuits, Sausage Gravy,

Coffee, Tea, and Decaffeinated Coffee

\$10.95 per person

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Lighter Lunch

Grilled Chicken Caesar Salad (Minimum of 20)-----\$12.75 per person

Marinated Grilled Breast of Chicken atop a Bed of Crisp Romaine Lettuce, Tomato Wedges, Sliced Mushrooms, Bell Pepper, and Baked Croutons with our Authentic Caesar Dressing
Entree served with Iced Tea, Water, and Coffee

Boxed Lunches (Minimum of 20)-----\$9.95 per person

Client's Choice of Turkey, Ham and Swiss, Tuna, Chicken Salad, Italian Hoagie, Vegetarian, and Roast Beef (Add 65 cents) (Minimum of 10 per sandwich type)
Served with pickle spear, potato chips, cookies and soda

Classic Turkey Club Sandwich (Minimum of 20)-----\$12.75 per person

The classic triple-decker sandwich with sliced turkey, bacon, lettuce, tomato, and mayonnaise served on toast with potato chips and a pickle spear.
Entrée served with Iced Tea, Water, and Coffee

The Deli Buffet (Minimum of 35)-----\$13.75 per person

Selection of Sliced Turkey, Roast Beef, Ham, Swiss and American Cheeses,
Assortment of Bread and Rolls, and Choice of One: Cole Slaw, Potato or Pasta Salad,
Lettuce, Tomatoes, Condiments and Chips, with Cookies or Brownies
Entree served with Iced Tea, Water, and Coffee

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Plated Lunch

(Minimum of 20)

All entrees served with a Mixed Green or Caesar Salad, Freshly Baked Rolls, Dessert,
Iced Tea, Coffee, and Decaffeinated Coffee

London Broil-----\$14.50 per person

Tender Marinated Flank Steak Cooked to Perfection with a Light Mushroom Demi-Glaze served with Fresh Vegetables and Potatoes Du Jour

Lemon Pepper Chicken-----\$13.50 per person

Lightly sautéed Chicken Breast dusted with Cracked Peppercorns and a Tangy Lemon Herb Sauce served with Fresh Vegetables and Savory Rice

Woodland Chicken-----\$14.50 per person

Sautéed Chicken Breast with Mushrooms in a Demi-Glaze Cream Sauce served with Fresh Vegetables and Savory Rice

Chicken Marsala -----\$14.50 per person

Sautéed Breast of Chicken in a Marsala Wine Sauce served with Fresh Vegetables and Wild Rice

Broiled Sirloin Steak-----\$14.95 per person

Served with Fresh Vegetables and Baked Potato

Grilled Seasoned Salmon-----\$15.95 per person

Served with Fresh Vegetables and Savory Rice

Desserts

(Choice of One)

Strawberry Cloud Cake

Carrot Cake

Lemon Meringue Pie

Walnut Cream Layer Pie

Chocolate Cake

Cheesecake

Dressings

(Choice of One)

Ranch

Italian

Balsamic Vinegar

Parmesan Peppercorn

Thousand Island

Raspberry Vinaigrette

Honey Mustard

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Buffet Lunches

(Minimum of 35)

Served with a Mixed Green or Caesar Salad, Freshly Baked Rolls, Dessert,
Iced Tea, Coffee, and Decaffeinated Coffee

One Entrée-----\$13.95 per person

Two Entrée- -----\$15.95 per person

Entree Selections:

Sliced Roast Beef with Mushroom Sauce

Braised Burgundy Beef Tips

Herb Baked Chicken

Golden Fried Chicken

Lemon Pepper Chicken

Vegetable Lasagna

Lemon Pepper Baked Flounder

Vegetables

(Choice of One)

Corn

Green Beans

Buttered Broccoli

Steamed Vegetable Medley

Baby Carrots

Peas and Carrots

Zucchini Italiano

Fried Okra

Starches

(Choice of One)

Mashed Potatoes with Gravy

Rice Pilaf

Fried Potatoes

Macaroni and Cheese

Roasted Buttered Potatoes

Baked Sweet Potatoes

Desserts

(Choice of One)

Strawberry Cloud Cake

Carrot Cake

Lemon Meringue Pie

Walnut Cream Layer Pie

Chocolate Cake

Cheesecake

Dressings

(Choice of One)

Ranch

Italian

Balsamic Vinegar

Parmesan Peppercorn

Thousand Island

Raspberry Vinaigrette

Honey Mustard

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Plated Dinners

(Minimum of 20)

All entrees are served with a Mixed Green or Caesar Salad, Freshly Baked Rolls, Dessert, Iced Tea, Coffee, and Decaffeinated Coffee

Lemon Pepper Chicken-----\$16.95 per person
Lightly breaded Breast of Chicken with a delicate sauce of Fresh Lemon, White Wine and Cracked Peppercorns served with Fresh Vegetables and Seasoned Rice

Woodland Chicken-----\$17.95 per person
Sautéed Chicken Breast with Assorted Mushrooms in a Demi-Glaze Cream Sauce served with Fresh Vegetables and Savory Rice

London Broil-----\$17.95 per person
Tender Flank Steak Cooked to Perfection with a Light Mushroom Demi –Glaze served with Fresh Vegetables and Potato Du Jour

8 oz. Ribeye Steak-----\$19.95 per person
Grilled to perfection served with Fresh Vegetables and Baked Potato

Beef Tenderloin-----\$24.95 per person
6 oz. Bacon Wrapped Tenderloin topped with Red Wine Sauce served with Fresh Vegetables and Baked Potato

Apple Pork Tenderloin-----\$17.95 per person
Tenderloins of Pork cooked with Apples and Caraway served with Fresh Vegetables and White Rice

Desserts

(Choice of One)

Strawberry Cloud Cake

Carrot Cake

Lemon Meringue Pie

Walnut Cream Layer Pie

Chocolate Cake

Cheesecake

Dressings

(Choice of One)

Ranch

Italian

Balsamic Vinegar

Parmesan Peppercorn

Thousand Island

Raspberry Vinaigrette

Honey Mustard

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Plated Dinners

(Minimum of 20)

All entrees are served with a Mixed Green or Caesar Salad, Freshly Baked Rolls, Dessert, Iced Tea, Coffee, and Decaffeinated Coffee

Chicken Marsala-----\$17.95 per person
Sautéed Chicken Breast in a demi-glaze Marsala Wine sauce served with Fresh Vegetables and Rice Pilaf

Combination Plate-----\$21.95 per person
6 oz. Ribeye Steak and 4 oz. Lemon Pepper Chicken served with Fresh Vegetables and Baked Potato

Baked Flounder Stuffed with Crabmeat-----\$18.95 per person
Flaky Flounder Filet filled with a delicious Snow Crab Stuffing served over a Bed of Savory Rice and Fresh Vegetables

Vegetarian Entrees

(Minimum of 20)

Pasta Primavera-----\$14.95 per person
Penne Pasta Tossed with Sautéed Vegetables and covered in Client's Choice of Marinara or Cream Sauce

Vegetable Lasagna-----\$15.95 per person
Lasagna layered with Spinach, Carrots, Garlic & Three Cheeses served with a Fruit Garnish

Penne Pasta-----\$16.95 per person
Penne Pasta Tossed with Sun-dried Tomatoes, Broccoli, and Pine Nuts in a Basil Tomato Sauce served with a Fruit Garnish

Desserts

(Choice of One)

Strawberry Cloud Cake

Carrot Cake

Lemon Meringue Pie

Walnut Cream Layer Pie

Chocolate Cake

Cheesecake

Dressings

(Choice of One)

Ranch

Italian

Balsamic Vinegar

Parmesan Peppercorn

Thousand Island

Raspberry Vinaigrette

Honey Mustard

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Dinner Buffets

(35 person Minimum)

Served with a choice of Mixed Green or Caesar Salad, Freshly Baked Rolls, Dessert,
Iced Tea, Coffee, and Decaffeinated Coffee

One Entree-----\$16.95 per person

Two Entrees-----\$18.95 per person

Entree Selections

Chicken Cordon Blue
Lemon Pepper Chicken
Broiled Salmon with Lemon Herb Sauce
Beef Tenderloin Tips with Mushroom Sauce
Vegetable Lasagna
London Broil with Sherry Bourguignon Sauce
Glazed Ham with Jack Daniels Pecan Sauce
Herb Baked Chicken
Fried Chicken
Vegetarian Stir-Fry

Starches

(Choice of One)

Mashed Potatoes & Gravy
Sweet Potatoes
Dressing
Ranch Style Potatoes
Roasted Buttered Potatoes
Seasoned or Wild Rice
Rice Pilaf
Au Gratin Potatoes
Tortellini
Angel Hair Pasta

Vegetables

(Choice of One)

Corn
Cabbage
Buttered Carrots
Green Beans Almandine
Green Beans with Hot Bacon
Broccoli with Cheese
Asparagus (seasonal)
Buttered Broccoli
Fresh Vegetable Blend (broccoli,
baby carrots, and cauliflower)

Desserts

(Choice of One)

Strawberry Cloud Cake
Carrot Cake
Lemon Meringue Pie
Walnut Cream Layer Pie
Chocolate Cake
Cheesecake

Dressings

(Choice of One)

Ranch
Italian
Balsamic Vinegar
Parmesan Peppercorn
Thousand Island
Raspberry Vinaigrette
Honey Mustard

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All American Buffets

(Minimum of 35 People)

Cook-Out

Hamburgers
Hot Dogs
Vegetarian Baked Beans
Potato Salad
Cole Slaw
Chips
Lettuce, Tomatoes, & Onions
Condiments
Assorted Sodas, Iced Tea, Lemonade

\$12.25 per person

Extra \$1.50 per person to add Grilled Chicken Breast

BBQ

Choice of Two:

Pulled BBQ Pork, Pulled BBQ Beef, Pulled BBQ Chicken

Rolls & Buns
Chips
Cole Slaw
Potato Salad
Vegetarian Baked Beans
Green Beans
Pickle Spears
Red BBQ Sauce, Hot and Mild
White BBQ Sauce
Cookies & Brownies
Assorted Sodas, Iced Tea, and Lemonade

\$13.95 per person

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Reception Packages

Package # 1

(Minimum of 50 People)

*Choice of Punch

Mixed Nuts

Pillow Mints

Choice of One of the Following:

Cubed Fruit with Honey Yogurt Dip

or Fresh Vegetable Crudité with Peppercream Dip

\$10.95 per person

Package # 2

(Minimum of 75 People)

Fruit & Cheese Tray with Assorted Crackers

Vegetable Crudité with Peppercream Dip

Assorted Finger Sandwiches

Choice of (2) Hot or Cold Hors D'Oeuvres

*Choice of Punch

\$16.95 per person

Package # 3

(Minimum of 75 People)

Fruit Montage with Chocolate Fondue

Vegetable Crudité with Peppercream Dip

Choice of (4) Hot or Cold Hors D'Oeuvres

Carving Station with choice of one of the following:

Top Sirloin of Beef, Turkey, or Ham

*Choice of Punch

\$21.95 per person

*Does not include Champagne Punch.

Choices of Punch are Sparkling White Grape Punch, Tropical Pineapple Punch,
Festive Cranberry Punch or Orange Punch.

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Cold Hors d'oeuvres

All menu items are 100 pieces unless otherwise listed.

Fresh Vegetable Crudité with Peppercream Dip	
Small (<i>serves approximately 50</i>)-----	\$98.00
Large (<i>serves approximately 100</i>)-----	\$148.00
Fruit and Cheese Display with Assorted Crackers	
Small (<i>serves approximately 50</i>)-----	\$150.00
Large (<i>serves approximately 100</i>)-----	\$225.00
Cubed Cheese and Assorted Crackers (<i>serves approximately 100</i>)-----	\$233.00
Mexican Fiesta Seven Layer Dip with Tortilla Chips (<i>serves approximately 100</i>) -----	\$125.00
Spinach Dip En Crouté with Pita Bread (<i>serves approximately 100</i>)-----	\$125.00
Fresh Cubed Fruit with Chocolate Fondue or Honey Yogurt Dip	
Small (<i>serves approximately 50</i>)-----	\$100.00
Large (<i>serves approximately 100</i>)-----	\$150.00
Assorted Finger Sandwiches (<i>Choice of Three</i>)-----	\$120.00
(Pimento Cheese, Chicken Salad, Tuna Salad, Ham Salad, Egg Salad, Cucumber with Cream Cheese)	
Ham and Turkey Cream Cheese Swirls-----	\$115.00
Fancy Mixed Nuts (<i>two pound bowl</i>)-----	\$40.00
Chocolate Covered Strawberries (<i>Seasonal</i>)-----	\$125.00
Miniature Pecan Nut Tarts-----	\$125.00
Assorted Elegant Petit Fours-----	\$125.00

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Hot Hors d'oeuvres

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Spicy Hot Chicken Wings with Bleu Cheese Dressing-----	\$125.00
Chicken Tenders with Honey Mustard-----	\$125.00
Assorted Mini Quiche-----	\$145.00
Mushroom Caps Stuffed with Sausage and Cheese-----	\$125.00
Mushrooms Caps Stuffed with Cheese-----	\$125.00
Little Smokies in Bar-B-Que Sauce-----	\$125.00
Marinated Meatballs (BBQ, Picante, or Swedish)-----	\$125.00
Mozzarella Sticks and Marinara Sauce-----	\$125.00
Smoked Chicken and Cheese Quesadillas-----	\$128.00
Hot Crab Dip with Assorted Crackers (<i>serves approximately 100</i>)-----	\$128.00
Hot Spinach and Artichoke Dip with Pita Chips or Crackers (<i>serves approximately 100</i>)-----	\$125.00

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Specialty Seafood Hors d'oeuvres

All menu items are 100 pieces unless otherwise listed.

Jumbo Shrimp with Cocktail Sauce-----	\$195.00
Peel and Eat Shrimp with Cocktail Sauce-----	\$145.00
Butterflied Breaded Shrimp with Cocktail Sauce-----	\$195.00
Mushrooms Caps Stuffed with Seafood-----	\$145.00
Scallops Wrapped in Bacon-----	\$245.00
Seafood Salad Finger Sandwiches-----	\$125.00

Carving Stations

Attendant Fee: \$50.00 plus 8% Sales Tax

All carving stations include Petite Rolls and Unique Condiments.

Top Sirloin of Beef (<i>serves approximately 100</i>)-----	\$249.00
Herb Encrusted Beef Tenderloin (<i>serves approximately 30</i>)-----	\$260.00
Boneless Breast of Turkey (<i>serves approximately 75</i>)-----	\$190.00
Jack Daniel's Pecan Glazed Ham (<i>serves approximately 100</i>)-----	\$205.00

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Beverages

Punch-(<i>per gallon</i>)-----	\$18.00
(Festive Cranberry, Tropical Pineapple, Sparkling White Grape Punch, Orange)	
Sparkling White Grape Juice-(<i>per bottle</i>)-----	\$11.75
Coffee and Decaffeinated Coffee-(<i>per gallon</i>)-----	\$18.00
Iced Tea-(<i>per gallon</i>)-----	\$18.00
Assorted Sodas-(<i>each</i>)-----	\$1.50
Bottled Water-(<i>each</i>)-----	\$1.50

Bevill Center Bar Pricing ***\$50.00 Bartender Fee plus 8% Sales Tax***

Domestic Beer-(<i>each</i>)-----	\$3.00
Imported Beer-(<i>each</i>)-----	\$3.50
Wine- (<i>By the Glass</i>)-----	\$3.00
Bar Drinks-(<i>each</i>)-----	\$3.75
Premium Drinks-(<i>each</i>)-----	\$4.75
Specials-(<i>each</i>)-----	\$6.00
Cordials-(<i>each</i>)-----	\$6.00
Sodas-(<i>each</i>)-----	\$1.00
Bottled Water-(<i>each</i>)-----	\$1.50
Keg of Beer-(<i>each</i>)-----	\$225
(Choices: Budweiser, Bud Light, Miller Light, Coors, Coors Light)	
Copperidge Wine (All other brands are market price)-(<i>per 750 ml bottle</i>)-----	\$14.95
Merlot, Chardonnay, White Zinfandel, or Cabernet Sauvignon	
William Wycliff Champagne (All other brands are market price)-(<i>per bottle</i>)-----	\$12.95
Champagne Punch-(<i>per gallon</i>)-----	\$30.00

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