



FLAVOURS OF SUMMER



PACIFIC SHRIMP COCKTAIL

Our talented catering culinarians have taken advantage of summer flavours by creating delightfully new dishes featuring the best of the season. These delicious dishes are available for a limited time only. 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, email or order on-line at: sr0001@uah.edu

RECEPTIONS

**HOT & COLD
HORS D'OEUVRES**

Minimum 3 dozen per order.

GRILLED CHICKEN LETTUCE WRAP

Sliced grilled chicken with sautéed onions and peppers served with pico de gallo inside a lettuce leaf wrap.

\$50.59 per dozen

PACIFIC SHRIMP COCKTAIL

Wasabi grilled shrimp on delicate seaweed salad with one crispy sesame wafer and a smattering of matchstick red peppers.

\$33.59 per dozen

Summer Catering Specials and Prices are available through August 2015.



COLD POACHED SALMON PLATE

GRAB & GO SALADS & SANDWICHES

Minimum 15 guests.

Includes a side salad, chips, cookie or bar, and soda or water.

COLD POACHED SALMON PLATE

Chilled poached salmon fillet on a bed of mesclun topped with mango salsa and ribbons of beet and saffron sauces.

\$17.89 per guest

INSALATA CAPRESE WITH ASPARAGUS SALAD

Grilled asparagus paired with pesto rubbed plum tomatoes and fresh mozzarella with a drizzle of balsamic reduction.

\$16.09 per guest

DOMINICAN BLACK BEAN MANGO SALAD

Black bean and mango salad with green, jalapeño, red peppers, raisins, lime juice and honey.

\$11.89 per guest

CHIPOTLE CHICKEN SALAD SANDWICH

Chipotle ranch chicken salad with lettuce, peppers, onions and cilantro on wheat berry bread.

\$12.99 per guest

ZESTY ITALIAN SANDWICH

Roasted ripe roma tomatoes, tender eggplant and zucchini served on French Baguette and drizzled with a basil vinaigrette.

\$13.09 per guest

ENTRÉE SALADS & ENTRÉES

All Entrée Salads and Entrées are served with a house salad and dressing, Rolls, butter, coffee, decaffeinated coffee, Assorted teas with hot water, iced tea and iced water. Services include linen-draped service tables, setup and clean up. Delivery fees apply.



LEMON AND THYME SEARED CHICKEN BREAST

ENTRÉE SALADS

STRAWBERRY FIELDS SALAD

Salad greens topped with grilled chicken, fresh strawberries, mandarin oranges and almonds in honey mustard dressing.

\$15.09 per guest

SAVORY SUMMER

WATERMELON SALAD

Juicy watermelon and ripe tomato tossed with feta cheese, olive oil, mint and toasted almonds over arugula mixed greens.

\$11.89 per guest

Please notify your catering manager if you require gluten free meals.

-  GLUTEN FREE
-  VEGETARIAN
-  MINDFUL
-  VEGAN

ENTRÉES

LEMON AND THYME SEARED CHICKEN BREAST

Chicken breast marinated in garlic, thyme, oil and lemon zest. Served with creamy Fontina risotto cakes with chive oil and grilled fresh asparagus spears.

\$18.39 per guest

GRILLED SHRIMP SPIEDINI WITH GREMOLATA

Charbroiled garlic marinated shrimp accompanied by whole-grain farro with mushrooms, almonds and grilled yellow squash in garlic and balsamic marinade.

\$21.19 per guest

QUINOA PRIMAVERA

Quinoa simmered with onion, celery, carrots, garlic, tomato and Italian parsley served with crunchy strips of oven fired garlic flatbread.

\$13.99 per guest



FLAVOURS OF SUMMER



STRAWBERRY SHORTCAKE

Catering Department Name
(256) 824-4721
sr0001@uah.edu
Follow us on Facebook

SPECIALTY BUFFETS

SUMMER BARBECUE BUFFETS

Experience a time honored tradition with a few special touches to add on for a BBQ!

SALADS \$1.79 per guest for each item

- Cucumber Tomato Salad **GF VG**
- Chipotle Roasted Sweet Potato Salad **GF V**
- Whole Seasonal Fresh Fruit **GF VG**

ENTREES

- Caribbean Pork Loin with Pickapeppa Sauce **\$5.19 per guest**
- Grilled Jerk Chicken Breast **\$3.39 per guest**
- Asado Mix Grill **GF** **\$7.69 per guest**
- Grilled Shrimp **\$7.49 per guest**
- Grilled Tofu **GF** **\$1.39 per guest**



ACCOMPANIMENTS \$2.19 guest for each item

- Island Style Roasted Vegetables
- Elotes (Street Style Grilled Corn) **GF VG**
- Roja Roasted Potatoes **GF V**
- Grilled Fresh Local Corn **GF VG**

DESSERTS

- Fresh Watermelon **\$0.29 per guest**
- Flan De Queso **GF** **\$2.89 per guest**



CUCUMBER TOMATO SALAD



GRILLED TOFU WITH CILANTRO VINAIGRETTE



WATERMELON SALSA

RECEPTIONS SPECIALTY STATIONS

SUMMER SALSA & CHIPS

\$2.39 per guest

Select 3 Salsa's and accompany with your choice of tortilla chips.

- Black Bean, Tomato & Corn Salsa **GF V**
- Pico De Gallo **GF VG**
- Roasted Salsa **GF VG**
- Roasted Onion-Habañero Salsa **GF VG**
- Avocado Salsa Verde **GF VG**
- Watermelon Salsa **GF V**
- Baked Tortilla Chips **GF V**
- Fried Tortilla Chips **GF VG**

Summer Catering Specials and Prices are available through August 2015.

BEVERAGES & DESSERTS

ICED COFFEE **V**

Refreshing on a warm summer day, regular or decaffeinated iced coffee.

\$1.09 per guest

LEMONADE BAR

Raspberry Infused Fresh Made Lemonade **GF**

Mango Lemonade **GF**

Strawberry Lemonade **GF**

\$5.59 per guest



STRAWBERRY LEMONADE

LOCAL FARMER'S MARKET BAR

Bowls of sliced peaches, plums, and blueberries served with sliced pound cake, biscuits and whipped cream.

\$4.89 per guest

PIÑA COLADA PIE

A creamy, delicious piña colada pie in a hand pressed graham cracker crust, sprinkled with tasty toasted coconut.

\$2.19 per guest

STRAWBERRY SHORTCAKE

Sugar cookies layered with fresh strawberries and whipped cream.

\$2.79 per guest



PIÑA COLADA PIE



Flavours
by sodexo