

FLAVOURS OF AUTUMN

SRIRACHA SALMON WITH YUKON
& BEET MASH



Our talented catering culinarians have taken advantage of fall 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, email or order on-line at:

MORNING À LA CARTE & ADD ON MORNING STARTERS

CINNAMON APPLE PARFAIT

Vanilla yogurt layered with caramelized apple slices, toasted pecans, and granola.
\$2.99 per guest

WHEAT BERRY PECAN CRUNCH FRENCH TOAST

Wheat berry French toast coated with a mixture of pecans, shredded wheat & granola.
\$3.50 per guest



WHEAT BERRY
PECAN CRUNCH
FRENCH TOAST

UAH Huntsville Dining Services
256.824.4721
sr00001@uah.edu



BLACK & BLEU
FLATBREAD SANDWICH

GRAB & GO SALADS & SANDWICHES

CLASSIQUE NIÇOISE SALAD

Tuna, red potatoes, Kalamata olives, hardboiled egg, & red onion over baby greens, served with balsamic spa dressing.
\$17.95 per guest

CHICKEN HARVEST GRAIN SALAD

Blend of grains with peppers, squash on greens with balsamic chicken.
\$15.95 per guest

TUSCAN CHOPPED SALAD

Mediterranean vegetables, capers and olives tossed in a garlic vinaigrette.
\$12.95 per guest

GRILLED VEGETABLE PROVENCAL SANDWICH

Grilled eggplant, zucchini, squash and red peppers on a French roll with olive-mushroom tapenade.
\$12.95 per guest

BLACK & BLEU FLATBREAD SANDWICH

Deli roast beef, caramelized onion, and bleu cheese spread wrapped in our oven fired flatbread with lettuce & tomato.
\$16.95 per guest

ENTRÉES

CHICKEN PARMESAN WITH WHOLE WHEAT PASTA

Healthy version of a classic, grilled chicken topped with house made tomato sauce and parmesan cheese, served with roasted vegetables and whole wheat pasta.
\$19.95 per guest



CHICKEN PARMESAN WITH
WHOLE WHEAT PASTA

MOROCCAN LEMON CHICKEN WITH MANGO CHUTNEY

Tender breast of chicken braised with lemon and traditional spices, served with lightly sliced spiced carrots, couscous and sweet mango chutney.
\$20.95 per guest



MOROCCAN
LEMON CHICKEN
WITH MANGO
CHUTNEY



INDIVIDUAL
SPANAKOPITA

SRIRACHA SALMON WITH YUKON & BEET MASH

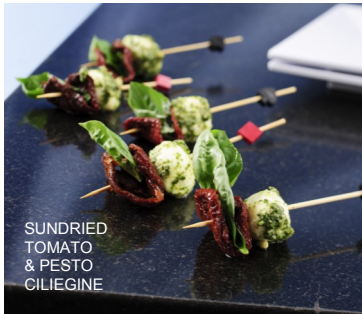
Fresh grilled salmon with a Sriracha glaze served with mashed Yukon potatoes, golden beets and fresh asparagus.
\$24.99 per guest

FLAVOURS OF AUTUMN



GINGER SCENTED RICE
BREAD PUDDING BRÛLÉE

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SUNDRIED
TOMATO
& PESTO
CILIEGINE

RECEPTIONS SPECIALTY STATIONS

S'MORES STATION

Graham cracker sandwich with toasted marshmallows, peanut butter, Reese's peanut butter cups and milk chocolate bars. Display ingredients in glass vases and platters.

Minimum group size 25.

\$3.50 per guest

RECEPTIONS

HOT & COLD HORS D'OEUVRES

SUNDRIED TOMATO & PESTO CILIEGINE **Gf V**

Cherry-size mozzarella balls soaked in pesto and skewered with sundried tomatoes and delicately layered fresh basil.

\$20.95 per guest / per dozen

BEVERAGES & DESSERTS

WATERMELON AGUA FRESCA

Mexico roadside thirst quenchers drink of watermelon, lime and club soda.

\$2.00 per guest

APPLE DESSERT FLATBREAD PIZZA **V**

Crispy oven fired flatbread topped with sweet mascarpone cheese & baked apples, dotted with walnuts, raisins & cinnamon.

\$4.95 per guest

GINGER SCENTED RICE BREAD PUDDING BRÛLÉE **Gf V**

Asian-styled version of a classic: cool rice pudding scented with ginger and fresh orange zest.

\$6.95 per guest

OLD-FASHIONED BANANA PUDDING **V**

A creamy golden pudding is layered with vanilla wafers and sliced bananas, then topped with a meringue.

\$3.95 per guest



OLD-FASHIONED
BANANA
PUDDING



Gf GLUTEN FREE **VG** VEGAN **V** VEGETARIAN **M** MINDFUL

Autumn Catering Specials and Prices
are available through November 2014.