



**The University of Alabama in Huntsville**



Flavours Catering at The University of Alabama - Huntsville is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event.

Our culinary team has designed a variety of menus to fit a wide range of budgets and tastes, including regional ingredients, UAH School favorites, and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you and work to meet your specific needs. Our goal is to provide you with the freshest selection of food items, beautifully displayed, and served professionally by our highly trained staff, as we strive to exceed the expectations of every single guest.

This brochure will guide you through the planning process for a catered event. We will be happy to meet with you. Please, contact us at 256.824.4721, email us at [sruseva@uah.edu](mailto:sruseva@uah.edu), or visit our website at [www.uah.edu/dining](http://www.uah.edu/dining).

Looking forward to working with you!



## Morning Fare

A close-up photograph of a morning meal. In the foreground, a chocolate brownie is topped with sliced almonds. To its left is a golden-brown croissant. In the background, a white cup filled with a frothy coffee drink sits on a matching saucer. The scene is set on a dark wooden table, with a silver spoon and a white napkin also visible.

# MORNING FARE

*These menus are presented buffet style. Services include set up with linens on the buffet and clean up after your event. A high quality plastic serviceware is provided; china service is available upon request for a nominal charge. Delivery is \$35 or 10% of the total (whichever greater). Freshly Brewed Coffee, Decaffeinated Coffee and Herbal and Non-Herbal Teas to include Decaffeinated Tea with Hot Water are included. Minimum number of guests for these services is 15.*

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## THE CLASSIC CONTINENTAL

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Seasonal Cubed Fresh Fruit Display

**Baker's Choice of Two:** Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Mini Bagels  
Butter, Cream Cheese and Assorted Jellies  
Chilled Orange Juice and Apple Juice

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## THE HEALTHY START

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Seasonal Cubed Fresh Fruit Display

Low-fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola  
Balanced Way Breakfast Cookies  
Whole Wheat Bagels, Low-fat Cream Cheese and Assorted Jellies  
Chilled Orange Juice and Apple Juice

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## UAHuntsville BREAKFAST BUFFET

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Seasonal Cubed Fresh Fruit and Berries Display

**Baker's Choice of Two:** Muffins, Breakfast Breads, Coffee Cake or Mini Scones  
Butter and Assorted Jellies

Hashbrowns or Home Fries

**Choose 2:** Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage, or Country Ham

**Choose 1:** Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Broccoli Cheddar Quiche

**Choose 1:** Pancakes or Traditional French Toast with warm Maple Syrup and Melted Butter

Chilled Orange Juice, Apple Juice and Cranberry Juice

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## OMELET STATION

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*The following item can be added on to any of the Morning Fare breakfast menus.  
Minimum group size of 15 guests.*

Fluffy Eggs and Egg Whites, Sweet Peppers, Smoked Ham, Shredded Cheddar, Dice Tomatoes, Feta Cheese, Bacon, Pork Sausage Links, and Scallions or Turkey Bacon upon request. All prepared by one of our talented culinarians.





**Ala Carte Selections**

# ALA CARTE SELECTIONS

*These menus are presented buffet style. Services include set up with linens on the buffet and clean up after your event. A high quality plastic serveware is provided; china service is available upon request for a nominal charge. Delivery is \$35 or 10% of the total (whichever greater). Waited Service is available upon request for a nominal charge.*

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## FROM THE SUNRISE BAKERY (Per Dozen)

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### ASSORTED FRESH BAKED MUFFINS

Cranberry Orange, Lemon Poppy Seed, Blueberry, Cappuccino Chocolate or Apple Cinnamon

### ASSORTED BREAKFAST BREADS and COFFEE CAKES

Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake or Chocolate Espresso Coffee Cake

### ASSORTED DANISH

BAGELS with CREAM CHEESE and JELLIES

COUNTRY BISCUITS with BUTTER and JELLIES

### ASSORTED DOUGHNUTS

### ASSORTED MINI SCONES

### CINNAMON ROLLS

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## MORNING STARTERS (Please Order By The Each)

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### INDIVIDUAL ASSORTED YOGURTS

INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA

SEASONAL CUBED FRUIT DISPLAY per guest

SMALL 15-25  
MEDIUM 25-50  
LARGE 50-100

### BREAKFAST SANDWICH

(Each)

**Choice of One:** Toasted English Muffins, Biscuits or Bagels

**Choice of One:** Egg, Egg and Cheese or Egg Whites

**Choice of One:** Pork or Turkey Sausage Patty, Country Ham or Bacon

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## ADD ON MORNING STARTERS (Per Guest)

*The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion. Minimum group size of 15 guests.*

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HOME FRIES with CARAMELIZED ONIONS

CORNED BEEF HASH

CHORIZO SAUSAGE

MUSHROOM CHEESE STRATA

HAM and POTATO FRITTATA

CHEESE or FRUIT BLINTZ SERVED with SOUR CREAM

SMOKED SALMON PLATTER with RED ONIONS, CAPERS, CREAM CHEESE, and MINI BAGELS

A close-up photograph of a glass of iced tea. The glass is filled with a golden-brown liquid, ice cubes, a slice of lemon, a sprig of fresh mint, and several slices of fruit, including what appears to be pineapple and orange. The glass is set on a light blue textured surface. In the bottom right corner, a white bowl contains a whole lemon.

**Beverage Service**



# BEVERAGE SERVICE

*Our catering department provides a high quality plastic serveware; china service is available upon request for a nominal charge. Services include linen on service tables, set up and clean up. Delivery is \$35 or 10% of the total (whichever greater). Appropriate condiments are provided.*

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## MORNING COFFEE AND TEA SERVICE

Our Morning Coffee Service includes Freshly Brewed Coffee, Decaffeinated Coffee and Herbal and Non-Herbal Teas to include Decaffeinated Tea with Hot Water.

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## HOT BEVERAGES

*16 servings per gallon*

Freshly Brewed Coffee and Decaffeinated Coffee

Herbal and Non Herbal Teas to include  
Decaffeinated Tea with Hot Water

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## COLD BEVERAGES

*16 servings per gallon*

Orange Juice  
Cranberry Juice  
Apple Juice  
Fresh Brewed Iced Tea  
Lemonade  
Orange Blossom Punch  
Strawberry Lemonade  
Sparkling White Grape Punch  
Iced Water Service with Fresh Quartered Oranges, Lemons and Limes

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## CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice; Apple, Orange and Cranberry  
Bottled Water  
Assorted Canned Soft Drinks, Regular and Diet

## All Day on Campus



# ALL DAY on Campus

*Designed for full day conference or meetings, this service simplifies your event planning requirements. These offerings are presented buffet style. Services include set up with linens on the buffet and clean up after your event. A high quality plastic serviceware is provided; china service is available upon request for a nominal charge. Delivery is \$35 or 10% of the total (whichever greater). Minimum number of guests for these services is 15.*

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## CLASSIC CONTINENTAL BREAKFAST

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Seasonal Cubed Fresh Fruit Display

**Baker's Choice of Two:** Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Bagels with Cream Cheese, Butter and Assorted Jellies

Chilled Carafe Orange Juice and Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal and Non Herbal Teas  
to Include Decaffeinated Tea with Hot Water

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

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## MID-MORNING BREAK

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Refresh Coffee Service

Seasonal Cubed Fresh Fruit Display

Assorted Granola Bars

Assorted Canned Soft Drinks, Regular and Diet

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

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## LUNCH BUFFET

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**Select from One of Our Daily Menus to Include:**

A Salad, Entrée Selection, Dessert and Beverage. Our Menu Offerings Change Daily.

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## AFTERNOON SNACK

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**Choose 2:** Assorted Individual Bags of Chips, Mini Candy Bars, Assorted Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station, Freshly Brewed Iced Tea, Lemonade and Assorted Canned Soft Drinks, Regular and Diet



Grab and Go  
Boxed Salads

2006 Entertaining with Sodexo Appetizer &  
Hors D'oeuvres Cookbook Winner, Chicken Salad

# GRAB AND GO BOXED SALADS

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## SIGNATURE SALADS

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*All Salads are served with a Crusty Roll and Butter, Large Cookie or Brownie and a Canned Soft Drink, Regular or Diet, or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. China service is available upon request for a nominal charge. Services include linen on service table, set up and clean up. Delivery is \$35 or 10% of the total (whichever greater). 3 Guest Minimum per Menu Selection.*

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### CAESAR SALAD

Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing  
*Add Grilled Breast of Chicken*  
*Add Grilled Marinated Steak*

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### COBB SALAD

Strips of 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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### GREEK SALAD

Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone

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### TRIO-SALAD COMBO

Tossed Greens topped with Choice of 3 of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

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### CHINESE CHICKEN SALAD

Mixed Greens with Red Leaf Lettuce tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips



Grab and Go Boxed  
Sandwiches



# GRAB AND GO BOXED SANDWICHES

*All Box Lunches include your choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, a Large Cookie or Brownie and a Canned Soft Drink, Regular or Diet, or Bottled Water. Our catering department provides high quality plastic as a standard for all events and menus. China service is available upon request for a nominal charge. Services include linen on service table, set up and clean up. Delivery is \$35 or 10% of the total (whichever greater). 3 guest minimum per Menu Selection.*

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## SIGNATURE SANDWICHES

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### SPICY ITALIAN BAGUETTE

Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

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### TURKEY and SHARP CHEDDAR

Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, sliced Tomato on a Kaiser Roll

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### ROAST BEEF and CHEDDAR

Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

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### GRILLED TUSCAN CHICKEN BREAST

Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread

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### SOUTHWESTERN BBQ

Sliced BBQ Pork Roast piled high on a Ciabatta Roll with Pepper Jack Cheese, Caramelized Onions and Molasses BBQ Sauce

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### BUFFALO CHICKEN WRAP

Grilled Chicken with Buffalo Sauce, Blue Cheese Crumbles, Diced Tomatoes, Celery and Low-Fat Ranch Dressing served in a Flour Tortilla

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## VEGETARIAN SANDWICHES

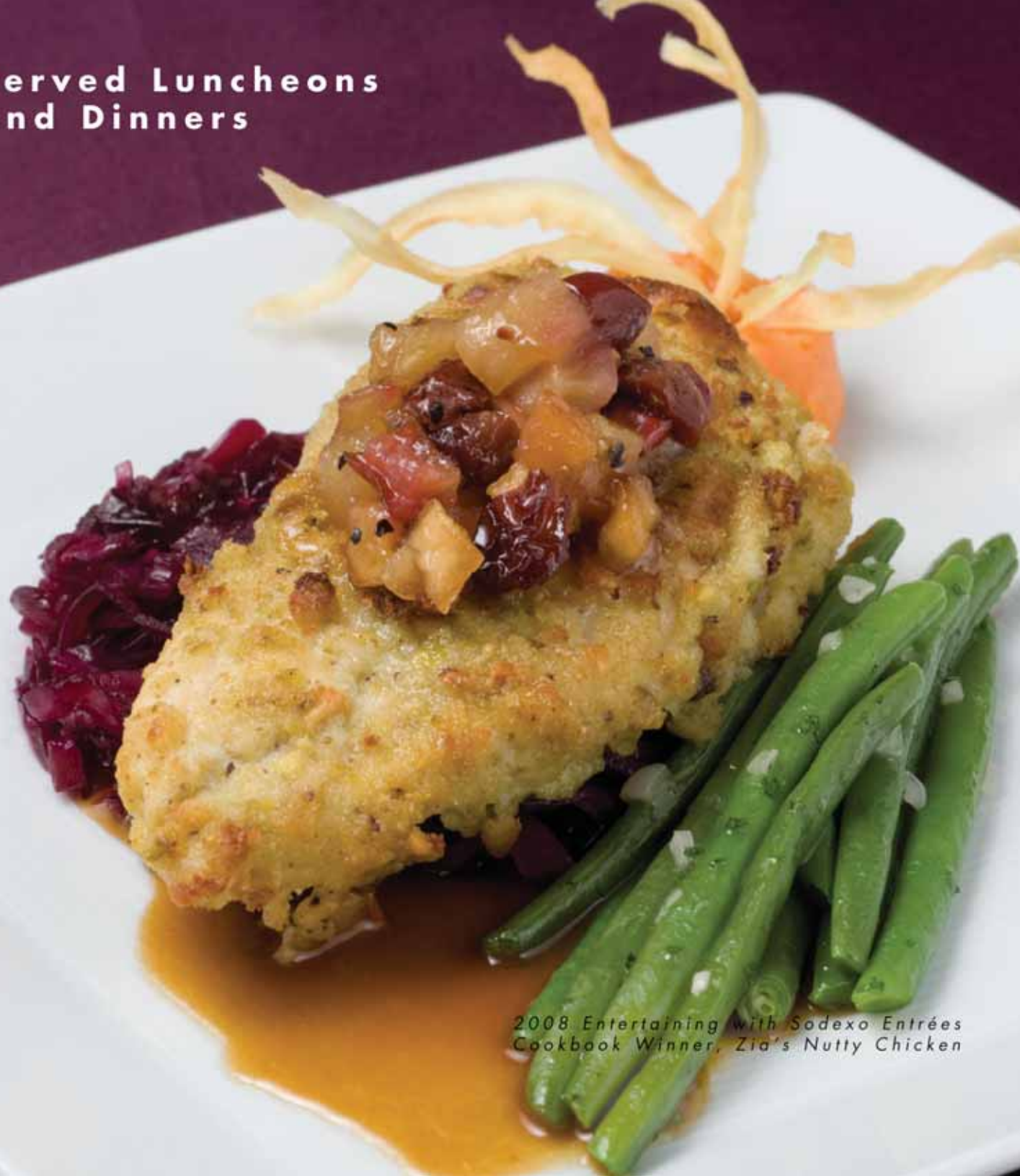
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### ROASTED VEGGIE CLUB

Roasted Eggplant, Zucchini and Red Pepper with fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll

### HUMMUS & AVACADO PETITE WRAP

Served Luncheons  
and Dinners



2008 Entertaining with Sodexo Entrées  
Cookbook Winner, Zia's Nutty Chicken



# SERVED LUNCHEONS AND DINNERS

*All Served Luncheons and Dinners Include a choice of a Salad, Two Accompaniments, Fresh Baked Dinner Rolls and Butter, choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Water and Freshly Brewed Iced Tea. China service is also available for a nominal charge. Services include set up and clean up. Linen for dining tables is available for a nominal charge.*

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## POULTRY

### SESAME CHICKEN BREAST

Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions

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### TRADITIONAL CHICKEN PICCATA

Seared Breast of Chicken in a Lemon Caper White Wine Sauce

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### ROASTED CHICKEN FLORENTINE

Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

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### APRICOT and GOAT CHEESE CHICKEN BREAST

Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Brown Sauce

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### ZIA'S NUTTY CHICKEN

Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote

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## BEEF AND PORK

### BRAISED SHORT RIBS

Beef Short Ribs braised in a Tarragon and Red Wine Reduction

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### BEEF TENDERLOIN STUFFED with SPINACH

Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce

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### GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE

Gorgonzola Encrusted Filet with Cabernet Drizzle

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### PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS

Pan-Seared Pork Tenderloin with Granny Smith Apples, diced Red Onions and Orange Marmalade

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### ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE

Slow-Roasted Pork Tenderloin served with a sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce

## Served Luncheons and Dinners



2008 Entertaining with Sodexo Entrées  
Cookbook Winner, Smoked Gouda Farfalle



# SERVED LUNCHEONS AND DINNERS

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## LAMB

### ROASTED LAMB with RISOTTO

Thick Lamb Medallions served with Risotto and a drizzle of White Wine Cream Sauce

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## COMBINATION PLATE

### BEEF and SALMON FILETS

Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace Sauce

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## SEAFOOD

### SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS

Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce

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### SALMON with LEEKS and CAPER SAUCE

Grilled Salmon Fillet topped with Fried Leeks and Caper Sauce

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### HALIBUT SALTIMBOCCA

Halibut topped with shaved Pecorino Romano Cheese and wrapped with Prosciutto and lightly sautéed until Golden Brown

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### PARMESAN CRUSTED TILAPIA with CHIVE BUTTER SAUCE

Sautéed Tilapia with crusted Parmesan and Chive Butter Sauce

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### GARLIC SHRIMP SKEWERS

Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest

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## VEGETARIAN

### CHÈVRE, ORZO and BASIL STUFFED PORTOBELLO

Portobello Mushroom Cap stuffed with Chèvre Cheese, Tri-colored Orzo and fresh Basil

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### SPAGHETTI SQUASH

Spaghetti Squash with Sofrito and Vegan Pinto Beans

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### PORTOBELLO MUSHROOM NAPOLEON

Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on roasted Tomato Coulis

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### SMOKED GOUDA FARFALLE

Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach

## Entrée Accompaniments



2007 Entertaining with Sodexo Salads & Soups Cookbook  
Winner, Fresh Mozzarella and Tomato Stack

# ENTRÉE ACCOMPANIMENTS

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## SALADS AND STARTERS

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Market House Salad with Homemade Croutons and a Balsamic Vinaigrette  
Iceberg Wedge with Maytag Blue Cheese  
Caesar Salad with Homemade Croutons  
Fresh Mozzarella and Tomato Stack with Fresh Basil  
Pear and Fresh Spinach Salad with Cranberry Dressing  
Roasted Beets with soft Goat Cheese and Balsamic Glaze  
Greek Salad with Feta Cheese and a Balsamic Vinaigrette

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## ACCOMPANIMENTS

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### **Choice of One:**

Glazed Carrots  
Fresh Green Beans and Carrot Medley  
Fresh Green Beans  
Grilled Balsamic Zucchini  
Sautéed Broccoli Rabe or Zucchini  
Broccoli with Sautéed Carrots  
Herb Crusted Broiled Tomato  
Roasted Root Vegetables  
Sautéed Mushrooms  
Fresh Spinach and Garlic Sauté  
Julienne of Carrots and Fennel with Pearl Onions  
Roasted Fresh Seasonal Asparagus  
Roasted Butternut Squash  
Sautéed Fennel and Brussels Sprouts  
Red Cabbage Braised

### **Choice of One:**

Horseradish Mashed Potatoes  
Caramelized Onion Mashed Potatoes  
Mashed Sweet Potatoes  
Oven Herb Roasted Potatoes  
Oven Roasted Sweet Potatoes  
Potatoes O'Gratin  
Roasted Potatoes O'Brien  
Roasted Fingerling Potatoes  
Israeli Cous Cous  
Basil Orzo  
Ginger Jasmine Rice  
Lemon Rice  
Fontina Risotto Cake  
Black Beans and Rice  
Vegetable Risotto

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## DESSERTS

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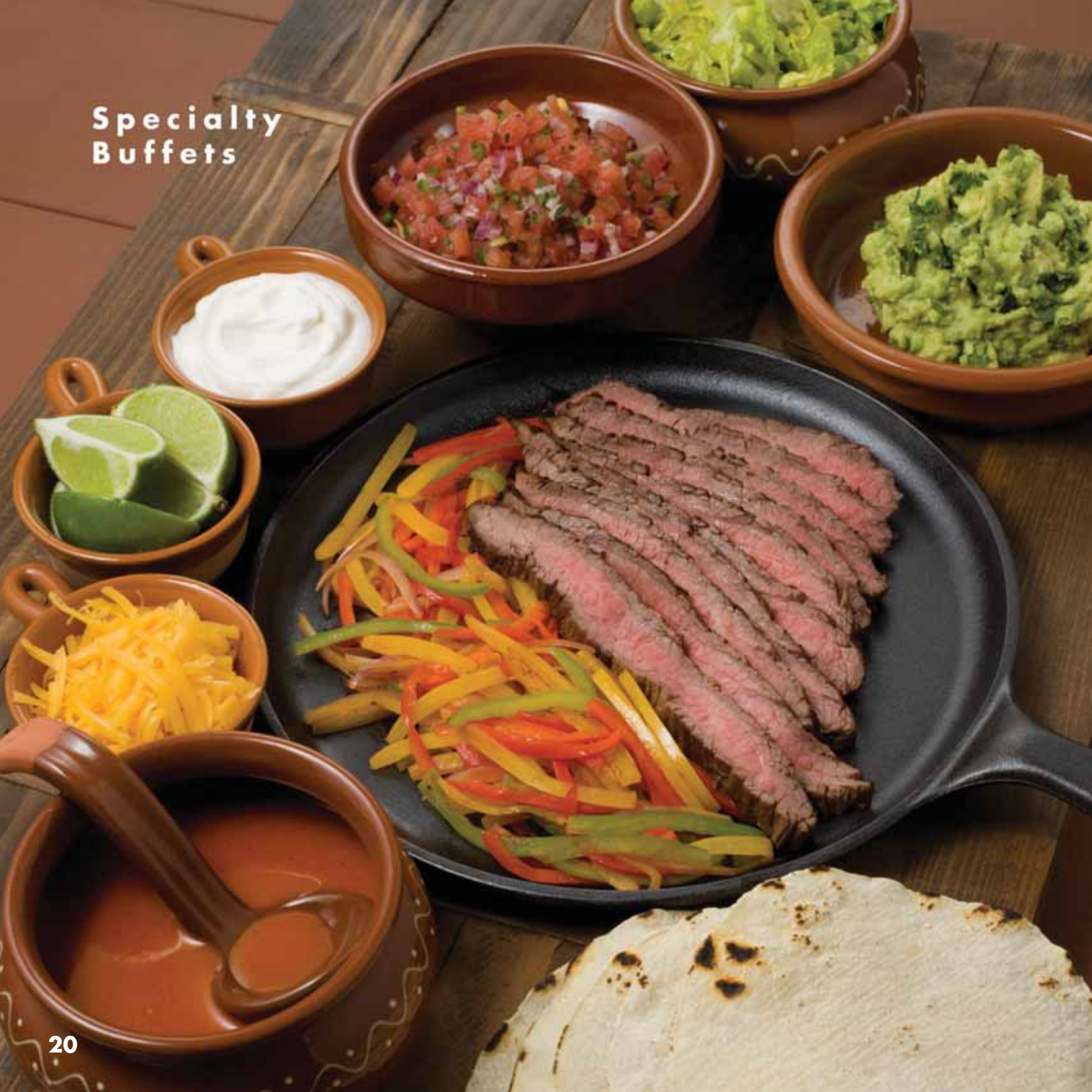
Old Fashion Chocolate Layer Cake  
Traditional Cheesecake with Fresh  
Seasonal Berries  
Chocolate Molten Cake  
Cora's Red Velvet Cake

### **Additional Options:**

Apple Caramel Bread Pudding  
Designer Key Lime Pie  
Chocolate Almond Ganache Cake



Specialty  
Buffets



# SPECIALTY BUFFETS

These menus are presented buffet style. Services include set up with linens on the buffet and clean up. Linen for guest tables are available for a nominal charge. High quality plastic serviceware is provided as a standard for all of our events. China service is available for a nominal charge. Delivery is \$35 or 10% of the total (whichever greater). Minimum group size of 15 guests.

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## DELI BUFFET

**Choice of Two Salads: Choice of Two Salads:** Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing  
Assorted Individual Bags of Chips or Chips  
Assorted Breads and Rolls  
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami  
Sliced Swiss, Provolone and American Cheeses  
Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles,  
Mayonnaise, Dijon Mustard  
Assorted Cookies, Bars or Brownies  
Freshly Brewed Iced Tea

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## THE TRIO BUFFET

Soup du Jour with Crackers

**Choice of Two Side Salads:** Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette or Seasonal Fresh Fruit Salad  
Assorted Individual Bags of Chips

**Assorted Sandwich Platter to include Choice of Three Sandwiches:**

**Italian Spicy Baguette** - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

**Greek Vegetable Wrap** - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

**Smoked Turkey Breast and Brie Cheese** with fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

**Roast Beef and Cheddar** on a Ciabatta Roll with Horseradish Cream Spread

**Grilled Tuscan Chicken Breast** with Provolone Cheese and Pesto Mayonnaise on Focaccia Bread

Assorted Bars  
Assorted Canned Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea

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## OLD FASHIONED BBQ

Seasonal Fresh Fruit Salad  
Roasted Vegetable Bow Tie Salad  
Country Potato Salad  
Cornbread, Rolls and Butter  
Ranch Style Baked Beans  
Barbecued Chicken  
Barbecued Beef Brisket  
Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Brownies  
Freshly Brewed Iced Tea and Lemonade  
\* Add a chef for BBQ's held outside, weather permitting

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## LITTLE ITALY

Antipasto Platter  
Caesar Salad with Homemade Croutons  
Assorted Rolls and Butter  
Sautéed Fresh Zucchini  
Pasta Bar with Cheese Tortellini and Penne Pasta  
Marinara Sauce and Pesto Cream Sauce  
Home-style Meatballs in Marinara Sauce or Traditional Chicken Cacciatore  
Parmesan Cheese  
Tiramisu or Mini Cannolis  
Assorted Canned Soft Drinks, Regular and Diet or Freshly Brewed Iced Tea

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## ASIAN FUSION

Asian Salad  
Garlic Lemon Ginger Broccoli  
Sticky Rice  
Vegetable Lo Mein  
Cilantro Breast of Chicken  
Teriyaki Glazed Salmon Filet  
Almond Gourmet Bars and Fortune Cookies  
Assorted Canned Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea



## Build Your Own Buffet



*2008 Entertaining with Sodexo Entrées Cookbook Winner,  
Lemon Parmesan Chicken with White Wine Chive Sauce*

# BUILD YOUR OWN BUFFET

*These menus are presented buffet style. Services include set up with linens on the buffet and clean up. Linens for the guest tables are available for a nominal charge. High quality plastic serviceware is provided as a standard for all of our events. China service is available for a nominal charge. Create Your Own Buffet; please choose - One Salad, Two Entrées, Two Accompaniments, Two Desserts and Two Beverages. Minimum group size of 15 guests.*

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## SALADS

### **Choose One from the Following:**

Market House Salad with a choice of 2 dressings; Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing  
Greek Salad or Caesar Salad  
Includes Assorted Dinner Rolls with Butter

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## ENTRÉES

### POULTRY

Chicken Marsala  
Lemon Parmesan Chicken with  
White Wine Chive Sauce  
Rotisserie Chicken

### BEEF

Braised Beef Sicilian  
Caramelized Onion Meatloaf  
Beef Stroganoff

### PORK

Mustard Herb Pork Loin  
Asian Marinated Pork Loin  
with Honey and Soy Glaze

### SEAFOOD

Cornmeal Tilapia with Cilantro  
Cream Sauce  
Charleston Crab Cake with  
a Remoulade Sauce  
Garlic Shrimp Skewers

### VEGETARIAN

Baked Pasta with Seasonal  
Vegetables  
Stuffed Peppers with Herbed  
Tomato Sauce  
\*Vegetarian Pad Thai  
\*contains peanuts

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## ACCOMPANIMENTS

### **Choose One from the Following:**

Oven Herbed Roasted Potatoes  
Garlic Mashed New Potatoes  
Rice Pilaf  
Olive Oil and Garlic Spaghetti

### **Choose One from the Following:**

Fresh Roasted Vegetable Medley  
Lemon Garlic Broccoli  
Sautéed Zucchini  
Glazed Carrots  
Fresh Green Beans  
Variety of Seasonal Vegetables

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## DESSERTS

### **Choose Two from the Following:**

Chocolate Layer Cake  
Cora's Red Velvet Cake  
Assorted Pies: Dutch Apple, Blueberry,  
Designer Key Lime, Pecan Pie  
Assorted Cookies and Bars

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## BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal and Non-Herbal Teas to include Decaffeinated Tea with Hot Water

### **Choose Two from the Following:**

Iced Water Station, Lemonade and Freshly  
Brewed Iced Tea

## Hot Hors D'oeuvres



*2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres  
Cookbook Winner, Maple Glazed Apple Rumaki*



# HOT HORS D'OEUVRES

## From Platters to Passed

*Our catering department provides high quality plastic serveware as a standard for all of our events. China, waited or butlered service are available upon request for a nominal charge. Services include set up with linen on service table and clean up. Delivery is \$35 or 10% of the total (whichever greater). Minimum of 50 pieces.*

## CHICKEN

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GATOR CAKES with BAYOU REMOULADE SAUCE

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MINI CHICKEN WELLINGTON

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CHIPOTLE MAPLE BACON wrapped CHICKEN

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COCONUT CHICKEN with ORANGE DIPPING SAUCE

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GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE

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CHICKEN DIABLO EMPANADAS with CHIPOTLE  
RANCH DIPPING SAUCE

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## PORK

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PORK POT STICKERS with GARLIC SOY SAUCE

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MINI HAM BISCUITS with MUSTARD SAUCE

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SAUSAGE BITES with WHITE WINE and DIJON MUSTARD

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MAPLE-GLAZED APPLE RUMAKI

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HAM and CHEESE PINWHEELS

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SAUSAGE STUFFED MUSHROOMS

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## Hot Hors D'oeuvres



*2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres  
Cookbook Winner, Brown Sugar Brie with Pecans*



# HOT HORS D'OEUVRES, continued

## SEAFOOD

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BACON WRAPPED SCALLOPS

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MINI CRAB CAKES with CAJUN REMOULADE SAUCE

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CRAB and RISOTTO BALLS

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## BEEF

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CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME

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MINI COCKTAIL MEATBALLS:  
Choice of Swedish, Barbecue or Sweet & Sour

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BEEF SATAY with SWEET & SPICY SAUCE

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MINI REUBEN SANDWICHES

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PETITE BEEF WELLINGTON

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## VEGETARIAN

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SPANAKOPITA

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BROWN SUGAR BRIE with PECANS

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MINI GREEK PIZZAS

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JALAPEÑO STUFFED SOFT PRETZEL BITES

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FRIED MINI EGG ROLLS with SPICY DIPPING SAUCE

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## Cold Hors D'oeuvres



*2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres Cookbook Winner, Cool Salmon Canapés*

# COLD HORS D'OEUVRES

*Our catering department provides high quality plastic serveware as a standard for all of our events. China, waited or butlered service are available upon request for a nominal charge. Services include set up with linen on service table and clean up. Delivery is \$35 or 10% of the total (whichever greater). Minimum of 50 pieces.*

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ASSORTED FINGER SANDWICHES with TWO/THREE of the FOLLOWING:  
WHITE, WHEAT or SILVER DOLLAR ROLLS  
Ham Salad, Chicken Salad, Tuna Salad and Egg Salad

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SHRIMP COCKTAIL with CAJUN REMOULADE  
and COCKTAIL SAUCE

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PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE

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ROASTED GARLIC HUMMUS  
and SMOKED SALMON BRUSCHETTA

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COOL SALMON CANAPÈS

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MINI CURRIED CHICKEN TART

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CORN BLINI with SMOKED SALMON and CHIVE BUTTER

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CUCUMBER ROUNDS with FETA and TOMATO

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CROSTINI with SPICY MANGO SHRIMP SALSA

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SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA

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WHITE BEAN CROSTINI

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# GOURMET DIPS AND DISPLAYS

*Our catering department provides high quality plastic serveware as a standard for all of our events. China and attendant are available upon request for a nominal charge. Services include set up with linen on service table and clean up. Delivery is \$35 or 10% of the total (whichever greater).*

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## HOT DIPS

*Sold by the pound*

Warm Parmesan Artichoke Dip with Bagel or Pita Chips

Spinach and Crab Dip with Baguette Rounds

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## COLD DIPS

*Sold by the pound*

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips

Creamy Mediterranean Dip with Bagel or Pita Chips

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## COLD DISPLAYS

*Small (15-25), Medium (25-50) and Large (50-75), per guest*

Farm Fresh Crudités with Ranch Dip Display

Seasonal Cubed Fresh Fruit Display

Domestic Cheeses Tray/Display with Crackers

Artisan Cheese Tray/Display with Crackers and/or Baguette Rounds

Antipasto Platter Tray/Display with Crackers and/or Baguette Rounds

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## SAVORY CHEESECAKES

*Sold by the Cheesecake and Torte. All Served with Crackers and Baguette Rounds*

Roasted Vegetable Cheesecake – serves 15 - 20 guests

Savory Pesto and Sun Dried Tomato Torte – serves 50 - 75 guests



## Specialty and Carving Stations



# SPECIALTY AND CARVING STATIONS

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## SLIDER STATION

**Choice of Three Sliders:** Cheeseburger, Hamburger, Pork BBQ or Buffalo Chicken.

Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

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## MASHED POTATO MARTINI BAR

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

**CHOOSE FIVE of the FOLLOWING:**

Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown Gravy, Caramelized Onions, Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola Cheese, Toasted Pecans or Horseradish Sauce

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## CARVING STATIONS

*All Carved Items are sold Per Guest, Carved by a Uniform Chef and served with Assorted Mini Rolls and/or Baguettes and Appropriate Condiments.*

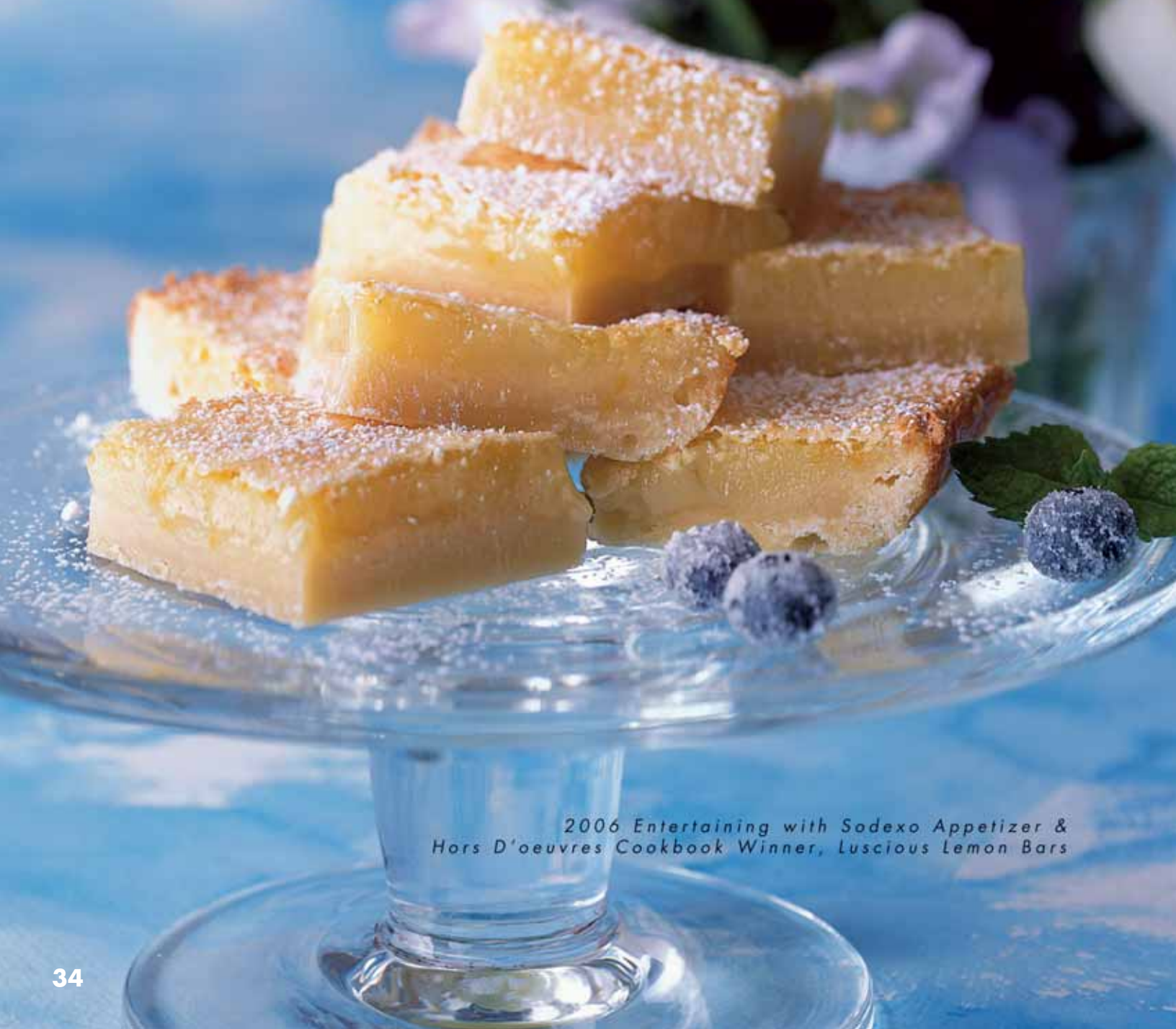
Roast Breast of Turkey with Cranberry and Orange Mayonnaise and Creamy Dijon Mustard

Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce

Mustard Apricot Glazed Ham with Honey Mustard Sauce

Roast Pork Loin with Chipotle Mayonnaise

## Sweet and Salty



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

# SWEET AND SALTY

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## ASSORTED HOME STYLE COOKIES

Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, Double Chocolate with White Chips

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## BROWNIES

Plain or Fudge

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## GOURMET DESSERT BARS

Linzi Bar, Luscious Lemon Bar, Ooey Goopy Pumpkin Square, Cran Scotch Bar, Raspberry Almond Bar, Goopy Chocolate Peanut Butter Bar or Chocolate Chess Bar

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## ASSORTED MINI PETIT FOURS and PASTRIES

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## ASSORTED MINI CANDY BARS

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## MULTI-GRAIN BARS and GRANOLA BARS

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## INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS

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## MIXED NUTS with or without PEANUTS

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## TRAIL MIX


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## DESSERT STATION

### ***Choose Three of the Following:***

Assorted Cupcakes, Assorted Mini Cookies, Gourmet Bars, or Seasonal Cubed Fresh Fruit Display



A row of white plates with folded white napkins and a pink and orange flower on top, set on a white tablecloth. The plates are arranged in a line, and the flowers are the focal point of each setting. The background is slightly blurred, showing more of the same setup.

We pride ourselves on being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

# PLANNING YOUR SPECIAL EVENT

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We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special event.

## Arranging and Reserving a Date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can at least get you on our calendar. You may contact the Sales Office at 256.824.4721, by emailing us at sruseva@uah.edu, or stop by our office located at The Bevill Conference Center. Some arrangements can be made by phone or email, others require and appointment with the Catering/Sales Coordinator. The office hours are Monday through Friday 8:00 AM to 4:00 PM.

Catering arrangements and menu selections should be confirmed within 3 business days of your event. While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing.

After we have finalized all the details of your event, you will receive a confirmation sheet/BEO form to confirm with a signature. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes, sign and return to us 3 business days in advance of the event.

## Reserving a Location

Whether on or off campus the event location needs to be reserved before we plan your event. Events Management can reserve rooms in the Bevill Conference Center. Contact us at 256.824.4721 to arrange tables, chairs, trashcans and other equipment. For any other building on Campus, contact Juanita Owen at 256.824.7776. When reserving the location please allow three hours for setup and two hours for cleaning time.

## Changes/Guarantees/Cancellations

All cancellations and/or changes referring to the menu, count, and event arrangements must be confirmed 3 business days prior to the event. Functions canceled with less than 3 business days notice may incur a charge. We will prepare for the estimated number and charge accordingly should a final count not be confirmed.

## Payment

All catered functions must be secured by payment before they occur. University Funds (budget transfer or foundation check), Checks, Visa, MasterCard, or American Express is all valid payment methods. University groups may qualify for a 15% discount. Non-University related groups are required to make a deposit of 75% a week after booking the event with the balance due 3 days before the event.

Non-University groups are subject to 8% sales tax for all food events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their event.

## China Charges

Our Catering Department offers a high quality plastic products unless otherwise requested or noted. We also offer china service for any event at an additional charge.

China and Silverware Service

\$2.50 - \$5.50 per guest

Bar Glass Service

\$0.75 per guest

## **Linen**

As a standard, we provide tablecloths for all food and beverage tables. Linens for guest tables are available at an additional charge (\$5 per table). The same applies to registration tables, nametags, head tables and any additional tables that will not be directly used for food and beverage set up. You can choose from White, Cream, Red, Royal Blue and Black colors.

85" square for round tables

114" rectangle for 6' and 8' banquet tables

Registration/Display Table

Napkins

Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables at an additional cost. Please set up an appointment to view the linens.

## **Attendants**

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. If additional time is needed, a fee of \$12 per hour, per attendant, will apply. To ensure that your event is a success attendants may be required.

## **Service Staff**

Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guests and are included with the per person price. All waited meals servers are included.

The charge for each staff member per hour is:

Attendants - \$12

Station Chefs - \$13

## **Catering Equipment**

As the host of the catering event, you are responsible for arranging delivery and set up of the equipment you need (tables, chairs, etc.). Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost. For very large events, specialty equipment may need to be rented at an additional charge.

## **Bar Service**

Please, contact the Sales Office at 256.824.4721 for details.

## **Food Safety**

Due to food safety liability, food will be displayed for 2 hours only. Guests may not remove food from the function site.







**The University of Alabama in Huntsville**