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, or visit our website at www.uah.edu/dining.

Looking forward to working with you!
Morning Fare
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.

THE CLASSIC CONTINENTAL

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

THE HEALTHY START

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

UAHuntsville BREAKFAST BUFFET

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

OMELET STATION

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 serviceware 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.

### FROM THE SUNRISE BAKERY  
(Per Dozen)

- **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 Expresso Coffee Cake

- **ASSORTED DANISH**
  - BAGELS with CREAM CHEESE and JELLIES
  - COUNTRY BISCUITS with BUTTER and JELLIES
  - ASSORTED DOUGHNUTS
  - ASSORTED MINI SCONES
  - CINNAMON ROLLS

### MORNING STARTERS  
(Please Order By The Each)

- **INDIVIDUAL ASSORTED YOGURT**
- **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

### 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.

- **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**
Beverage Service
BEVERAGE SERVICE

Our catering department provides a high quality plastic serviceware; 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.

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.

HOT BEVERAGES

16 servings per gallon

Freshly Brewed Coffee and Decaffeinated Coffee

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

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

CANNED AND BOTTLED BEVERAGES

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

CLASSIC CONTINENTAL BREAKFAST

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

MID-MORNING BREAK

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

LUNCH BUFFET

Select from One of Our Daily Menus to Include:
A Salad, Entrée Selection, Dessert and Beverage. Our Menu Offerings Change Daily.

AFTERNOON SNACK

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

SIGNATURE SALADS

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.

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

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

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

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

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.

SIGNATURE SANDWICHES

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

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

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

GRILLED TUSCAN CHICKEN BREAST
Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Foccacia Bread

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

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

VEGETARIAN SANDWICHES

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.

## POULTRY

<table>
<thead>
<tr>
<th>Dish Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SESAME CHICKEN BREAST</td>
<td>Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions</td>
</tr>
<tr>
<td>TRADITIONAL CHICKEN PICCATA</td>
<td>Seared Breast of Chicken in a Lemon Caper White Wine Sauce</td>
</tr>
<tr>
<td>ROASTED CHICKEN FLORENTINE</td>
<td>Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella</td>
</tr>
<tr>
<td>APRICOT and GOAT CHEESE CHICKEN BREAST</td>
<td>Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Brown Sauce</td>
</tr>
<tr>
<td>ZIA’S NUTTY CHICKEN</td>
<td>Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote</td>
</tr>
</tbody>
</table>

## BEEF AND PORK

<table>
<thead>
<tr>
<th>Dish Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>BRAISED SHORT RIBS</td>
<td>Beef Short Ribs braised in a Tarragon and Red Wine Reduction</td>
</tr>
<tr>
<td>BEEF TENDERLOIN STUFFED with SPINACH</td>
<td>Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce</td>
</tr>
<tr>
<td>GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE</td>
<td>Gorgonzola Encrusted Filet with Cabernet Drizzle</td>
</tr>
<tr>
<td>PAN-SEARED PORK TENDERLOIN with APPLES &amp; ONIONS</td>
<td>Pan-Seared Pork Tenderloin with Granny Smith Apples, diced Red Onions and Orange Marmalade</td>
</tr>
<tr>
<td>ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE</td>
<td>Slow-Roasted Pork Tenderloin served with a sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce</td>
</tr>
</tbody>
</table>
Served Luncheons and Dinners

2008 Entertaining with Sodexo Entrées Cookbook Winner, Smoked Gouda Farfalle
# SERVED LUNCHEONS AND DINNERS

## LAMB

**ROASTED LAMB with RISOTTO**  
Thick Lamb Medallions served with Risotto and a drizzle of White Wine Cream Sauce

## COMBINATION PLATE

**BEEF and SALMON FILETS**  
Tenderloin Medallion & Salmon Filet on caramelized Onion Mashed Potatoes and Demi-Glace Sauce

## 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

**SALMON with LEEKS and CAPER SAUCE**  
Grilled Salmon Fillet topped with Fried Leeks and Caper Sauce

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

**PARMESAN CRUSTED TILAPIA with CHIVE BUTTER SAUCE**  
Sautéed Tilapia with crusted Parmesan and Chive Butter Sauce

**GARLIC SHRIMP SKEWERS**  
Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest

## VEGETARIAN

**CHÈVRE, ORZO and BASIL STUFFED PORTOBELLO**  
Portobello Mushroom Cap stuffed with Chèvre Cheese, Tri-colored Orzo and fresh Basil

**SPAGHETTI SQUASH**  
Spaghetti Squash with Sofrito and Vegan Pinto Beans

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

**SMOKED GOUDA FARFALLE**  
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach
Entrée Accompaniments
ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS

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

ACCOMPANIMENTS

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

DESSERTS

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.

<table>
<thead>
<tr>
<th>DELI BUFFET</th>
<th>OLD FASHIONED BBQ</th>
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</thead>
<tbody>
<tr>
<td><strong>Choice of Two Salads:</strong> 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</td>
<td>Seasonal Fresh Fruit Salad</td>
</tr>
<tr>
<td>Assorted Individual Bags of Chips or Chips</td>
<td>Roasted Vegetable Bow Tie Salad</td>
</tr>
<tr>
<td>Assorted Breads and Rolls</td>
<td>Country Potato Salad</td>
</tr>
<tr>
<td>Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami</td>
<td>Cornbread, Rolls and Butter</td>
</tr>
<tr>
<td>Sliced Swiss, Provolone and American Cheeses</td>
<td>Ranch Style Baked Beans</td>
</tr>
<tr>
<td>Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard</td>
<td>Barbecued Chicken</td>
</tr>
<tr>
<td>Assorted Cookies, Bars or Brownies</td>
<td>Barbecued Beef Brisket</td>
</tr>
<tr>
<td>Freshly Brewed Iced Tea</td>
<td>Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Brownies</td>
</tr>
<tr>
<td><strong>THE TRIO BUFFET</strong></td>
<td>Freshly Brewed Iced Tea and Lemonade</td>
</tr>
<tr>
<td><em>Add a chef for BBQ’s held outside, weather permitting</em></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>LITTLE ITALY</th>
<th>ASIAN FUSION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup du Jour with Crackers</td>
<td>Asian Salad</td>
</tr>
<tr>
<td><strong>Choice of Two Side Salads:</strong> 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</td>
<td>Garlic Lemon Ginger Broccolli</td>
</tr>
<tr>
<td>Assorted Individual Bags of Chips</td>
<td>Sticky Rice</td>
</tr>
<tr>
<td><strong>Assorted Sandwich Platter to include Choice of Three Sandwiches:</strong></td>
<td>Vegetable Lo Mein</td>
</tr>
<tr>
<td>Italian Spicy Baguette - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread</td>
<td>Cilantro Breast of Chicken</td>
</tr>
<tr>
<td>Greek Vegetable Wrap - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing</td>
<td>Teriyaki Glazed Salmon Filet</td>
</tr>
<tr>
<td>Smoked Turkey Breast and Brie Cheese with fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant</td>
<td>Almond Gourmet Bars and Fortune Cookies</td>
</tr>
<tr>
<td>Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread</td>
<td>Assorted Canned Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea</td>
</tr>
<tr>
<td>Grilled Tuscan Chicken Breast with Provolone Cheese and Pesto Mayonnaise on Foccacia Bread</td>
<td>Freshly Brewed Iced Tea</td>
</tr>
<tr>
<td>Assorted Bars</td>
<td>Assorted Canned Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea</td>
</tr>
<tr>
<td>Assorted Canned Soft Drinks, Regular and Diet, or Freshly Brewed Iced Tea</td>
<td><em>Add a chef for BBQ’s held outside, weather permitting</em></td>
</tr>
</tbody>
</table>
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.

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

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

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

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

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 serviceware 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

GATOR CAKES with BAYOU REMOULADE SAUCE

MINI CHICKEN WELLINGTON

CHIPOTLE MAPLE BACON wrapped CHICKEN

COCONUT CHICKEN with ORANGE DIPPING SAUCE

GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE

CHICKEN DIABLO EMPANADAS with CHIPOTLE RANCH DIPPING SAUCE

PORK

PORK POT STICKERS with GARLIC SOY SAUCE

MINI HAM BISCUITS with MUSTARD SAUCE

SAUSAGE BITES with WHITE WINE and DIJON MUSTARD

MAPLE-GLAZED APPLE RUMAKI

HAM and CHEESE PINWHEELS

SAUSAGE STUFFED MUSHROOMS

continued next page >
Hot Hors D’oeuvres

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

- BACON WRAPPED SCALLOPS
- MINI CRAB CAKES with CAJUN REMOULADE SAUCE
- CRAB and RISOTTO BALLS

**BEEF**

- CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME
- MINI COCKTAIL MEATBALLS:
  Choice of Swedish, Barbecue or Sweet & Sour
- BEEF SATAY with SWEET & SPICY SAUCE
- MINI REUBEN SANDWICHES
- PETITE BEEF WELLINGTON

**VEGETARIAN**

- SPANAKOPITA
- BROWN SUGAR BRIE with PECANS
- MINI GREEK PIZZAS
- JALAPEÑO STUFFED SOFT PRETZEL BITES
- FRIED MINI EGG ROLLS with SPICY DIPPING SAUCE
COLD HORS D’OEUVRES

Our catering department provides high quality plastic serviceware 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.

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

SHRIMP COCKTAIL with CAJUN REMOULADE
and COCKTAIL SAUCE

PROSCIUTTO WRAPPED MELON with DIJON DIPPING SAUCE

ROASTED GARLIC HUMMUS
and SMOKED SALMON BRUSCHETTA

COOL SALMON CANAPÈS

MINI CURRIED CHICKEN TART

CORN BLINI with SMOKED SALMON and CHIVE BUTTER

CUCUMBER ROUNDS with FETA and TOMATO

CROSTINI with SPICY MANGO SHRIMP SALSA

SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA

WHITE BEAN CROSTINI
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).

HOT DIPS
Sold by the pound

Warm Parmesan Artichoke Dip with Bagel or Pita Chips
Spinach and Crab Dip with Baguette Rounds

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

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

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

Our catering department provides high quality plastic serviceware as a standard for all of our events. Services include set up with linen on service table and clean up. China and attendant are available upon request for a nominal charge. Delivery is $35 or 10% of the total (whichever greater). Minimum for Slider Station, Mashed Potato Bar is 15 guests.

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

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

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

Our catering department provides high quality plastic serviceware 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).

<table>
<thead>
<tr>
<th>ASSORTED HOME STYLE COOKIES</th>
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<tbody>
<tr>
<td>Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, White Chocolate Macadamia Nut, Double Chocolate with White Chips</td>
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<tr>
<th>BROWNIES</th>
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<tr>
<td>Plain or Fudge</td>
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<tr>
<th>GOURMET DESSERT BARS</th>
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</thead>
<tbody>
<tr>
<td>Linzi Bar, Luscious Lemon Bar, Ooey Gooey Pumpkin Square, Cran Scotch Bar, Raspberry Almond Bar, Gooey Chocolate Peanut Butter Bar or Chocolate Chess Bar</td>
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<table>
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<tr>
<th>ASSORTED MINI PETIT FOURS and PASTRIES</th>
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<tr>
<th>ASSORTED MINI CANDY BARS</th>
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<tr>
<th>MULTI-GRAIN BARS and GRANOLA BARS</th>
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<tr>
<th>INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS</th>
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<tr>
<th>MIXED NUTS with or without PEANUTS</th>
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<th>TRAIL MIX</th>
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DESSERT STATION

*Choose Three of the Following:*
Assorted Cupcakes, Assorted Mini Cookies, Gourmet Bars, or Seasonal Cubed Fresh Fruit Display
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

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 an 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.