



# FLAVOURS OF SPRING



TOMATO BREAD WITH MANCHEGO & PESTO

Our talented catering culinarians have taken advantage of spring 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:

## GRAB & GO SALADS & SANDWICHES

Minimum 10 guests

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

### THAI BEEF SALAD

Ponzu lime grilled beef tossed with red cabbage, sweet potatoes, fresh herbs and citrus lemongrass dressing.

\$12.39 per guest

### SOUTHWESTERN WEDGE SALAD

Black bean & corn salsa spooned over wedged lettuce, drizzled with spicy avocado ranch dressing and sprinkled with crisp tortilla strips.

\$9.49 per guest



SOUTHWESTERN WEDGE SALAD

### CHICKEN AND SPINACH FLATBREAD SANDWICH

Grilled chicken, crisp bacon, spinach, artichoke, and mozzarella on flatbread.

\$13.69 per guest

### TOMATO MOZZARELLA FLATBREAD SANDWICH

Fresh mozzarella, pesto, tomato slices, spinach, and parmesan cheese on flatbread.

\$13.59 per guest



THAI BEEF SALAD

## ENTRÉE SALADS & ENTRÉES

All Entrée Salads and Entrées are served with a house salad and dressing, artisan rolls, butter, dessert, fair trade coffee, decaffeinated coffee, herbal teas with hot water, iced tea and iced water. Services include linen-draped service tables, setup and clean up.



GUMBO YA YA

## ENTRÉE SALADS

### CHICKEN & CITRUS SALAD

Chicken salad with almonds, mandarin oranges, edamame, dried cherries, onions, peppers and balsamic vinaigrette on romaine.

\$12.59 per guest

### MEDITERRANEAN SPINACH & BARLEY SALAD

Baby spinach tossed with barley, white beans, raisins, oranges and feta cheese topped with orange balsamic dressing.

\$14.79 per guest



CHICKEN & CITRUS SALAD

## ENTRÉES

### GUMBO YA YA

Rich traditional New Orleans gumbo with Andouille sausage with steamed white rice.

\$13.39 per guest

### SEARED RED GROUPER WITH BLACK-EYED PEA SALSA

Seared red grouper served with spicy collard greens, fresh sweet potato fries and black eyed pea salsa.

Market Price per guest

### POLENTA STUFFED RED PEPPER

Roasted red bell peppers stuffed with garlic polenta and topped with a crisp layer of browned Asiago cheese.

\$15.29 per guest

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



Spring Catering Specials and Prices are available through May 2015.

GLUTEN FREE

VEGETARIAN

MINDFUL



# FLAVOURS OF SPRING



GOOEY CHOCOLATE  
PEANUT BUTTER BARS

University of Alabama in Huntsville Dining Services  
(256) 824-4721  
sr00001@uah.edu  
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## RECEPTIONS SPECIALTY STATIONS

*Eco-friendly serveware or china are available upon request.  
Minimum group size is 25*

### COOKIE BAR

Assorted mini cookies displayed in decorative trays. Mini cookie selections include chocolate chip, oatmeal raisin, sugar and peanut butter.  
**\$5.19 per guest**

### EARTH MONTH RECEPTION

*A delicious way to celebrate the Earth during your spring event, this special menu features local ingredients and offers a variety of trendy vegetarian-friendly choices.*  
**\$9.19 per guest**



FARMER'S MARKET  
VEGETABLE PLATTER

- Mini Greek Pizza **V**
- Grilled Pita, Falafel & Vegetable Relish
- Tomato, Vidalia Onion & Goat Cheese **Vt**
- Farmer's Market Vegetable Platter with Dijon **V**anch Dip
- Petite Vegetable Napoleon **GF** **M**
- Eggplant Parmesan with Sm **V** **M** Chutney
- Goopy Chocolate Peanut Butter Bars **V**
- Phyllo Cups with Strawberries & Cream

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

## BEVERAGES & DESSERTS

### STRAWBERRY ITALIAN SODA **GF**

Cold fizzy Italian soda lightly infused with strawberry syrup. Elegant and uniquely refreshing!  
**\$2.59 per guest**

### NESCAFE ICED COFFEE **V**

Refreshing on a warm spring day, regular or decaffeinated iced coffee.  
**\$1.09 per guest**

### HAWAIIAN PINEAPPLE CAKE

A dreamy, light pineapple cake slathered in sweet cream cheese icing and decorated festively with shredded coconut.  
**\$1.49 per guest**

### TRIPLE BERRY TRIFLE **V**

Yellow cake layered with strawberries, blueberries, raspberry jam, vanilla pudding and coconut.  
**\$3.89 per guest**

### RED BERRY YOGURT MOUSSE

A raspberry gelée with diced strawberries piped into a cup that is topped with a raspberry mousse prepared with plain yogurt and whipped cream and garnished with a raspberry.  
**\$2.59 per guest**



HAWAIIAN  
PINEAPPLE  
CAKE

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**GF** GLUTEN FREE   **V** VEGETARIAN   **M** MINDFUL