

FLAVOURS OF THE SEASON

SWEET CHILI SHRIMP



Our talented catering culinarians have taken advantage of winter flavors 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

BACON BLEU BREAKFAST SLIDER

Cage-free egg with crisp bacon, buffalo sauce and bleu cheese on a soft potato bun.
\$3.69 per guest

BACON, EGG AND CHEDDAR BREAKFAST SLIDER

Crisp bacon, cage-free egg and cheddar cheese on a soft potato bun.
\$3.49 per guest

CRANBERRY ORANGE SCONE & PARFAIT PLATE

Home-style orange scone studded with cranberries, served with a layered fresh fruit and yogurt parfait.
\$3.79 per guest

GRAB & GO SALADS & SANDWICHES

SANDWICHES INCLUDE SIDE SALAD AND CHIPS
SALADS INCLUDE ROLL WITH BUTTER
ALL INCLUDE COOKIE OR BROWNIE AND WATER OR SODA
ADD SOUP FOR AN ADDITIONAL: \$1.99

AEGEAN CIABATTA SANDWICH

Creamy hummus topped with baby spinach, grilled eggplant and peppers, kalamata olives and tomato cucumber relish.
\$13.79 per guest

TURKEY FLATBREAD WITH CRANBERRY MAYO

Turkey, red onion & spring mix with cranberry mayonnaise on an oven-fired whole grain flatbread.
\$8.59 per guest

CITRUS SPINACH PASTA SALAD

Farfalle tossed with baby spinach, bacon, pecans, red onion, & mandarin oranges in our balsamic vinaigrette.
\$9.19 per guest



EDAMAME NUT SALAD

Lettuce blend, edamame, granny smith apples, dried cranberries, almonds, sunflower seeds and creamy poppy seed dressing.
\$9.99 per guest

Winter Catering Specials and Prices are available through January 2015

ENTRÉES

INCLUDES MARKET SALAD, DINNER ROLL, ICED TEA, WATER AND COFFEE SERVICE

ROASTED VEGETABLE ORZO RISOTTO

Creamy and delicious orzo pasta blended with roasted zucchini, red peppers and tender peas, topped with parmesan cheese.
\$10.39 per guest



ROASTED PORK WITH TOMATO CILANTRO

Juicy pork tenderloin in a lemon paprika rub, roasted and sliced, served in a savory tomato sauce with Moroccan couscous and green beans.
\$13.19 per guest



SWEET CHILI SHRIMP

Succulent, smoky, spicy shrimp over bacon and cheese polenta with a cilantro lime cream sauce.
\$28.79 per guest



NEW YORK STRIP WITH CAULIFLOWER PUREE

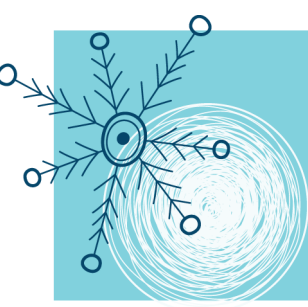
The classic New York strip steak accompanied by a sauce of shallots, garlic, and herbs served with cauliflower puree and fresh tossed greens.
\$36.39 per guest



 GLUTEN FREE

 VEGETARIAN

 MINDFUL



FLAVOURS OF THE SEASON

CHOCOLATE BREAD PUDDING WITH WALNUTS & CHOCOLATE CHIPS



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RECEPTIONS

HOT & COLD HORS D'OEUVRES

INDIVIDUAL VEGETABLE CRUDITÉ WITH CURRY AÏOLI **GF V**

A rainbow of crunchy fresh vegetables served with a special curry aïoli dip.

\$1.79 per guest

GRILLED PITA FALAFEL AND VEGETABLE RELISH **V**

Grilled mini pita rounds topped with a dab of hummus, one falafel, and a sprinkling of sundried tomato relish.

\$1.29 each

\$15.49 per dozen

CANNELLINI BRUSCHETTA WITH RICOTTA SALATA & ROSEMARY CRISP **V**

Light and elegant lemony cannellini beans on fresh rosemary crisps with delicate shaved ricotta salata.

\$0.89 each

\$10.69 per dozen



CANNELLINI BRUSCHETTA WITH RICOTTA SALATA & ROSEMARY CRISP

RECEPTIONS

SPECIALTY STATIONS

ANTIPASTI DI ITALIA SMALL PLATE

A sampler of genoa salami, marinated artichokes, fresh provolone cheese, seasoned tomatoes & baguette crisps.

\$3.49 per guest

WAFFLE DESSERT STATION

A chef – attended waffle station creates a delightful culinary experience for your guests. Select items from each category.

\$5.59 per guest

TOPPINGS: SELECT SIX

Sliced Strawberries
Blueberries
Pineapple Chunks
Bananas
Chocolate Peanut Butter Spread
Chocolate Chips
Chopped Walnuts
Chopped Pecans
Mini Marshmallows
Vanilla Ice Cream

SAUCES: SELECT TWO

Chocolate Sauce
Strawberry Sauce
Caramel Sauce

WAFFLE MIXTURE & TOPPINGS INCLUDED:

Vanilla Belgian Waffles
Chocolate Waffles or Red Velvet
Whip Topping
Powder Sugar
Maraschino Cherries

CHOCOLATE STATION

A chocolate dessert and beverage station with an assortment of goodies, suited to fulfill everyone's sweet tooth and keep warm! All of our desserts listed below are set out on linen-draped tables with chafing dishes, glass jars and platters for your guests to choose from. Select items from each category.

\$7.59 per guest

CHOCOLATE DESSERTS: SELECT FOUR

Brownie Triple Chocolate Sweet Shots
Chocolate Ricotta Mousse Shots
White Chocolate Mousse Shots
Chocolate Banana Bread Pudding with Walnuts & Chocolate Chips
Chocolate Macarons
Mini Chocolate Peanut Butter Whoopie Pies
Chocolate Peppermint Cookie Pops
Chocolate Snowball Brownie Dessert Pops
Mini Mexican Chocolate Pots De Crème

Profiteroles with Chocolate Sauce
Chocolate Candy Cane Cupcakes
Chocolate Covered Pretzels

HOT CHOCOLATE: SELECT ONE

Accompanied with cinnamon sticks, crushed peppermint candy and whip cream

Peppermint Hot Chocolate
Spiced Hot Chocolate

BEVERAGES & DESSERTS

CHOCOLATE DIPPED BERRY COFFEE

A fun version of everyone's most loved drink: Aspreto roast coffee with dark chocolate sauce and sweet strawberry syrup!

\$1.49 per guest

CANNOLI CAKE **V**

A dream comes true: layers of sweet, creamy ricotta, bakery fresh white cake, tart cherries, and chocolate chips.

\$5.69 per guest

DESSERT CRÊPE TRIO **V**

Crêpe Trio of strawberry basil with chocolate chip, peach with orange zest and granola and apple with ginger and walnuts.

\$6.09 per guest

DESSERT TRIO PLATE

Mini white chocolate bread pudding, mini toasted coconut & key lime cannoli with mango sauce and Koulourakia (Greek Cookies).

\$5.89 per guest



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V VEGETARIAN

M MINDFUL