



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: Sales 256-824-4721 or sr00001@uah.edu

# FLAVOURS OF AUTUMN



## A LA CARTE SELECTIONS AND ADD ONS


**3 BERRY YOGURT PARFAIT**   
Creamy vanilla yogurt with seasonal berries and crunchy granola.  
\$2.09 per guest

**BANANA STUFFED FRENCH TOAST**   
French toasted French bread slices stuffed with banana, cream cheese, pecans and nutmeg.  
\$5.39 per guest



## PREMIUM TAKEAWAYS SALADS & SANDWICHES

**TURKEY & STUFFING WRAP**  
Turkey and dried cranberries with cranberry stuffing and mayo in a tortilla wrap.  
\$13.99 per guest


**TURKEY FLATBREAD WITH CRANBERRY MAYO**   
Turkey, red onion and spring mix with cranberry mayonnaise on an oven-fired whole grain flatbread.  
\$11.89 per guest

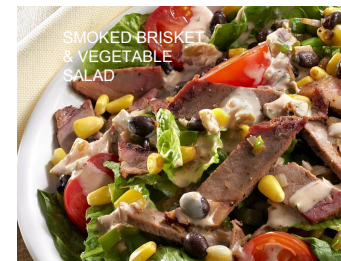


**AEGEAN CIABATTA SANDWICH**  
Creamy hummus topped with baby spinach, grilled eggplant and peppers, kalamata olives and tomato cucumber relish.  
\$17.89 per guest

## ENTRÉE SALADS AND ENTRÉES

**SMOKED BRISKET & VEGETABLE SALAD**  
Beef brisket with black beans, corn, peppers and onions on romaine lettuce with cherry tomatoes and southwestern ranch dressing.  
\$12.29 per guest

**CITRUS SPINACH PASTA SALAD**   
Farfalle tossed with baby spinach, bacon, pecans, red onion and mandarin oranges in balsamic vinaigrette.  
\$10.39 per guest



**SRIRACHA SALMON WITH YUKON & BEET MASHED**  
Fresh Atlantic salmon grilled with a Sriracha glaze. Served with mashed Yukon potatoes and golden beets and fresh asparagus.  
\$21.59 per guest

**PUMPKIN RAVIOLI WITH PARMESAN SAGE CREAM**   
Handmade pumpkin ravioli cooked to tender perfection and ladled with parmesan sage cream sauce  
\$9.39 per guest

Autumn Catering Specials and Prices are available through November 2015.

 VEGAN  VEGETARIAN  MINDFUL



FLAVOURS  
by 

## CATERING DEPARTMENT NAME

(256) 824-4721  
sro0001@uah.edu

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### RECEPTIONS

#### HOT & COLD HORS D'OEUVRES

Minimum 3 dozen.

#### QUINOA FALAFEL

Lemon, garlic and parsley flavored quinoa cakes.  
\$7.79 per dozen

#### HARVEST PORK BELLY

Tender boneless pork belly topped with pickled onions, mustard, and horseradish, and fresh crisp granny smith matchsticks.  
\$21.29 per dozen



### RECEPTIONS

#### SPECIALTY STATIONS

Minimum group size 10, 15, 20, 25.

#### MINI CHEESECAKE BAR

Our most popular mini cheesecake selections: pumpkin, blueberry, NY style and chocolate rice krispy cheesecake are served with a topping bar to include strawberry topping, whipped cream, and chocolate ganache.

\$6.79 per guest



### BEVERAGES & DESSERTS

#### CANADIAN PRIDE

Grapefruit and ginger ale with a hint of maple syrup.  
\$2.09 per guest

#### TORTA DE COCO

Coconut cake with raisins and cinnamon.  
\$1.79 per guest

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by *sodexo*\*