




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:

FLAVOURS OF AUTUMN



A LA CARTE SELECTIONS AND ADD ONS

CINNAMON DONUT FRENCH TOAST 
An unglazed raised donut dipped in cinnamon French toast batter, then griddled to perfection.
\$3.09 per guest


APPLE QUINOA PANCAKES  
Sliced apples folded into pancake batter with cooked quinoa, cinnamon, sugar and served with maple syrup.
\$4.49 per guest



PREMIUM TAKEAWAYS SALADS & SANDWICHES

ATLANTIC SALMON & SPINACH WRAP
Asian-sesame roasted salmon tossed with an old bay mayo dressing with baby spinach and tomato in a whole wheat tortilla.
\$17.29 per guest



BRIE & PROSCIUTTO BAGUETTE
Ham and brie on a French baguette with arugula and tomato jam spread.
\$15.59 per guest

CAPRESE FOCACCIA 
Fresh sliced tomatoes, mozzarella with pesto served on focaccia.
\$14.19 per guest




ENTRÉE SALADS AND ENTRÉES

GRILLED CHICKEN, PINTO BEANS & KALE SALAD
Balsamic chicken, braised kale, roasted vegetables and pinto beans over spring mix with a vinaigrette.
\$14.49 per guest

MEDITERRANEAN SPINACH & BARLEY SALAD  
Baby spinach tossed with barley, white beans, raisins, oranges and feta cheese. Served with orange balsamic dressing.
\$12.89 per guest

MOROCCAN LEMON CHICKEN WITH MANGO CHUTNEY
Tender breast of chicken braised with lemon and traditional spices.
\$19.69 per guest

ROASTED VEGETABLE ENCHILADAS 
Tortillas stuffed with roasted vegetables and topped with queso fresco and ancho Chile sauce.
\$14.89 per guest



FLAVOURS
by *sodexo**

Autumn Catering Specials and Prices are available through November 2015.

 VEGAN  VEGETARIAN  MINDFUL

CATERING DEPARTMENT NAME
(256) 824-4721
email address

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RECEPTIONS

HOT & COLD HORS D'OEUVRES

Minimum 3 dozen.

INDIVIDUAL VEGETABLE CRUDITÉ AÏOLI

A rainbow of crunchy fresh vegetables served with a special curry aïoli dip.
\$9.69 per dozen

ASIAN CRAB CAKES WITH SRIRACHA AÏOLI

Spicy Asian crab cakes made with jumbo lump crab meat and fresh lime, golden fried and served with Sriracha aïoli sauce.
\$33.19 per dozen







RECEPTIONS

SPECIALTY STATIONS

Minimum group size 15


AUTUMN APPLE DESSERT TABLE

Featuring a bountiful display of apple desserts.
\$9.99 per guest
Add a tub of vanilla ice cream \$1.69 per guest

- Apple Raisin and Cranberry Strudel
- Apple Pie Parfait 
- Apple Cheddar Cobbler 
- Apple Raisin Crisp 
- Display of Whole Red, Green and Yellow Apples 
- Caramel Toppings for Apples



BEVERAGES & DESSERTS

ROOT BEER FLOAT 
Regular or diet root beer with a scoop of vanilla ice cream.
\$1.49 per guest

APPLE DESSERT FLATBREAD PIZZA
Crispy oven fired flatbread with sweet mascarpone cheese and baked apples, dotted with walnuts, raisins and cinnamon.
\$5.59 per guest

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