

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 APPLE PARFAIT

Vanilla yogurt layered with caramelized apple slices, toasted pecans, and granola.

\$4.59 per guest

### BACON BLEU BREAKFAST SLIDER

Cage-free egg with crisp bacon, buffalo sauce and bleu cheese on a soft bun.

\$2.39 per guest



## PREMIUM TAKEAWAYS SALADS & SANDWICHES

### WEST COAST TURKEY WRAP

Smoked turkey, bacon and fresh arugula with soft cream cheese provide depth of flavor in this California-inspired wrap.

\$14.49 per guest



### BLACK & BLEU FLATBREAD SANDWICH

Deli roast beef, caramelized onion, and bleu cheese spread wrapped in our oven fired flatbread with lettuce and tomato.

\$14.49 per guest

### GRILLED VEGETABLE PROVENCAL SANDWICH

Grilled eggplant, zucchini, squash and red peppers on a Sub roll with olive-mushroom tapenade.

\$10.49 per guest

## ENTRÉE SALADS AND ENTRÉES



### TUSCAN CHOPPED SALAD

Mediterranean vegetables, capers and olives tossed in a garlic vinaigrette.

\$10.19 per guest



CHICKEN PARMESAN WITH PASTA



### CHICKEN PARMESAN WITH PASTA

Delicious version of a classic, grilled chicken topped with house made tomato sauce and parmesan cheese, served with roasted vegetables and pasta.

\$16.69 per guest

### FRESH VEGETABLE STACK

Layered slices of balsamic-marinated Portobello, eggplant, red peppers, zucchini and yellow squash.

\$20.19 per guest

Autumn Catering Specials and Prices are available through November 2015.

 VEGAN  VEGETARIAN  MINDFUL



FLAVOURS  
by *sodexo*

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## RECEPTIONS

### SPECIALTY STATIONS

*Minimum group size 20*

### LOCAL FARMER'S MARKET BAR

Bowls of fresh sliced peaches, plums and strawberries served with sliced pound cake, biscuits and whipped cream.

\$6.49, \$5.49, \$4.69 per guest

## BEVERAGES & DESSERTS

### WATERMELON AGUA FRESCA

Mexico roadside thirst quenchers drink of watermelon, lime and club soda.

\$4.19 per guest

### CANNOLI CAKE



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

\$2.69 per guest



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