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 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 256.824.4721, email or order on-line at: sr00001@uah.edu

A LA CARTE SELECTIONS & ADD ONS

SUNRISE BREAKFAST CASSEROLE ⎕ V
Baked layers of hash browns, cage-free scrambled egg whites, creamed spinach and tomato.  
$2.69 per guest

BANANA, HONEY & PEANUT BUTTER BISCUIT
Fresh baked buttermilk biscuit topped with peanut butter, sliced bananas and honey.  
$1.69 per guest

PREMIUM TAKEAWAY

Sandwiches include side salad, chips, cookie and soda or water

CHICKEN & QUINOA TORTILLA WRAP
Seasoned chicken, red quinoa, green onions, raisins, baby spinach, mango, que fresco cheese and balsamic on tortilla wrap.  
$13.29 per guest

PROSCIUTTO, SOPPRESSATA & PROVOLONE ON CIABATTA
Prosciutto ham, sopressata salami, provolone, hot pepper rings, red peppers, baby arugula and pesto mayonnaise on ciabatta.  
$13.99 per guest

CRACKED WHEAT & CHICKPEA WRAP ⎕ V
Minted cracked wheat, chickpeas, feta cheese, hummus and crisp leaf lettuce. Served on a multi-grain tortilla.  
$10.29 per guest

ENTRÉE SALADS & ENTREES

Entrée Salads and Entrees are served with side salad, artisan roll with butter, coffee, decaffeinated coffee, herbal teas with hot water, iced tea and iced water.

BACON, ASPARAGUS & BABY SPINACH SALAD
Baby spinach, garlic red pepper vinaigrette, asparagus, feta cheese, onion rings, tomatoes, bacon and toasted pine nuts.  
$18.79 per guest

CRUNCHY JICAMA SALAD ⎕ V
Crisp julienned vegetables of carrots, radishes, and jicama served on fresh greens, sliced beets and dressed in balsamic vinaigrette.  
$13.19 per guest

GRILLED FISH TACOS WITH FENNEL SLAW ⎕ V
Chili-seasoned grilled pollock tacos with fennel slaw, sliced tomatoes and orange sections.  
$14.19 per guest

SWEET POTATO ALMOND TOFU
Aromatic almond-crusted tofu tossed with lightly cooked apples and crisp sweet potato chunks.  
$15.49 per guest

ENTRÉE SALADS & ENTREES

BANANA, HONEY & PEANUT BUTTER BISCUIT
Fresh baked buttermilk biscuit topped with peanut butter, sliced bananas and honey.  
$1.69 per guest

Spring Catering Specials and Prices are available through May 2016.

VEGAN ⎕ VEGETARIAN ⎕ MINDFUL
Sodexo Catering at UAH
(256) 824-4721
sr00001@uah.edu

RECEPTIONS
HOT & COLD HORS D’OEUVRES
Minimum 3 dozen.

ENDIVE WITH GOAT CHEESE, FIG & HONEY GLAZED PECANS
Endive leaves cradling goat cheese wedges, honey roasted pecans and sweet figs, drizzled with syrup. $16.49 per dozen

MINI BLT
Mini bacon, lettuce and tomato slider with thick cut bacon and focaccia bread. $11.69 per dozen

RECEPTIONS
SPECIALTY STATIONS
Minimum group size 20.

NOURISHING THE BODY, MIND & SOUL
Select five of our featured items to be served reception-style. $6.49 per guest

Artichoke Tapenade V
Green Olive Tapenade XG
Sun-Dried Tomato Olive Tapenade XG
Black Olive & Mushroom Tapenade XG
Mascarpone V
Hummus XG
Celery Sticks XG
Cluster of Grapes XG

Included:
Pita Chips V
Olive Oil Crostini V
Naan V

Spring Catering Specials and Prices are available through May 2016.

BEVERAGES & DESSERTS

HONEYDEW CUCUMBER AGUA FRESCA V
Refreshingly sweet chilled melon infused water. $17.49 per gallon

TOASTED ANGEL FOOD CAKE WITH STRAWBERRIES V
Toasted angel food cake topped with balsamic macerated strawberries and chocolate sauce. $2.69 per guest

PROFITEROLES WITH CHOCOLATE SAUCE V
Cream filled pastry puffs topped with homemade semi-sweet chocolate. $1.89 per guest

VEGAN V VEGETARIAN O MINDFUL