

# CATERING

# Menu

2023-2024

**UVU** DINING  
SERVICES

UTAH VALLEY UNIVERSITY



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All menu options are priced per serving. Serving sizes vary.

All items are prepared in a facility that uses gluten, milk, soy, eggs, nuts, and shellfish.

All food items are not Kosher or Halal certified.



# Service

## SERVICE OPTIONS

### **BUFFET**

Add guest table linens (If not, order from Event Services)	+\$3.50
Paper	\$0.99
Upscale Plastic	\$1.69
China	\$2.99

### **PLATED**

Add guest table linens	+\$3.50
China	\$3.99

### **DISPOSABLE**

Pick-Up	Included
Delivery	Included

Additional Server/Per Server/Per Hour	\$25.00
Short Notice/ Change Fee (Notice within 3 business days)	\$25.00
UCCU Center Fee	+10%

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## FOOD COURT CATERING

[www.uvu.edu/dining](http://www.uvu.edu/dining)

Events with a guest count of 100 and fewer do not need formal approval from Dining Services to use on campus vendors.

Off campus vendors are not permitted.

Contact List for on campus vendors and their catering policies found on website.

# FOOD COURT CATERING OPTIONS

\*Orders must be placed and picked up during the hours of operation

## **PAPAJOHNS** **PIZZA**



For 101 guests or more (26 XL pizzas or more), please order through UVU Catering

For 100 guests or fewer (25 XL pizzas or less), please contact the store manager

\*\*Personal Pizzas are not available. Must order XL.\*\*

<b>Cheese</b>	<b>\$12.99</b>
<b>Pepperoni</b>	<b>\$12.99</b>
<b>Garden Fresh</b>	<b>\$15.99</b>
<b>Super Hawaiian</b>	<b>\$15.99</b>
<b>The Works</b>	<b>\$18.99</b>
<b>The Meats</b>	<b>\$18.99</b>

MANAGER: Richard Sorenson  
PAPAJOHNSPICKUP@uvu.edu  
(801)863-4427

**Monday-Thursday: 10am-7pm Friday: 10am-3pm**  
Closed Saturdays and Sundays



# Appetizers

- Stuffed Potato Bites** 🌾🌿 **\$1.29**  
 Roasted red potatoes piped with herb cream cheese filling. Topped with chives and fresh crumbled bacon.  
 Minimum of 12 2 bites
- Scalloped Potato** 🌿🌟 **\$1.59**  
 Thinly diced potatoes baked in a creamy cheese sauce until golden brown. Topped with bacon and chives.  
 1 potato
- Fresh Fruit Skewer/Fruit Salad** 🌾🌿🌱🌿🌿 **\$1.69**  
 Freshly chopped cantaloupe, grapes, honeydew, and pineapple on a 4" bamboo skewer.  
 (Add 1 oz fruit dip for \$0.69) 1 skewer - 2 oz
- Caprese Skewer** 🌾🌿🌱🌿🌿 **\$1.79**  
 Cherry tomatoes, and pesto marinated mozzarella on a 4" bamboo skewer.  
 Drizzled with balsamic glaze. 1 skewer - 1.5 oz
- Stuffed Mushrooms** **\$1.79**  
 Stuffed Mushroom with a slow cooked sausage herb blend. Topped with smoked Gouda cheese.  
 Minimum of 12 2 mushrooms
- Chips and Salsa** 🌾🌿🌱🌿🌿 **\$1.89**  
 Crispy tricolored tortilla chips with house-made salsa fresca.  
 (Add 1 oz guacamole for )\$1.79) 3 oz salsa, 8 chips
- Chicken Satay** 🌾🌿🌱🌿 **\$1.99**  
 Grilled, marinated chicken on a 4" bamboo skewer. Served with peanut sauce. 2 skewers- 1 oz
- Meatballs** 🌿 **\$2.69**  
 Oven roasted meatballs smothered in a choice of barbecue or teriyaki sauce. 3 meatballs
- Garden Vegetable Assortment** 🌾🌿 **\$2.99**  
 A fresh garden selection of baby carrots, broccoli, cauliflower, and celery, garnished with tomatoes and julienne bell peppers. Served with ranch dip. 3 oz veg, 1 oz ranch
- Red Pepper Hummus & Pita Chips** 🌿🌟🌿🌱🌿🌿 **\$2.99**  
 Fried pita wedges with house-made traditional roasted red pepper hummus.  
 4 chips, 2 oz hummus
- Bruschetta** 🌿 **\$3.49**  
 Garlic rubbed crostini, Mediterranean salsa, mozzarella, ricotta, flaked salt, and balsamic glaze. 2 crostinis
- Risotto Cakes - Grilled** 🌾🌿 **\$3.69**  
 1oz grilled risotto cakes topped with sautéed mushrooms. 2 cakes - 1 oz each
- Cubed Cheese Assortment** 🌿 **\$3.79**  
 A variety of cubed cheeses served with crackers and garnished with grapes. 5 crackers, 2 oz cheese
- Spinach Artichoke Dip w/ Pita** 🌿🌿 **\$3.99**  
 Fried pita wedges with a house-made spinach dip. 6 chips, 2 oz dip
- Fresh Fruit Assortment** 🌾🌿🌱🌿🌿🌿 **\$4.49**  
 An assortment of cantaloupe, honeydew, pineapple, and watermelon, garnished with berries, grapes, and kiwi 4 oz
- Avocado Scallops** 🌾🌟🌿 **\$5.59**  
 Seared scallop topped with avocado puree and micro greens 1 scallop
- Charcuterie Board** 🌟 **\$5.99**  
 A selection of high-quality meats--salami, pepperoni, picante sausage--paired with an array of cheeses--cheddar, Monterey jack, and Swiss cheese. The board is then filled out with a variety of complimentary accompaniments--berries, apricot, olives, nuts, and artisanal crackers. Sold in multiples of 25 servings. 3 oz
- Shrimp Cocktail** 🌾🌿🌱🌿 **\$6.99**  
 Jumbo wild caught shrimp with a lemon wedge and house-made cocktail sauce. Served on ice. 3 shrimp, 0.5 oz sauce

**Pinwheels**    
 Multiples of 7 1 Pinwheel

**\$0.99**

**Ciabatta Sliders**   
 Multiples of 12 2 oz each

**\$2.19**

**Cheddar Bacon Ranch**

Garlic herb tortilla, herb spread, cheese mix, crumble bacon, and ranch.

**Rainbow Grilled Veggie** 

Tomato basil tortilla, herb spread, carrots, spinach, roasted tomatoes, onions, and peppers.

**Southwest Chicken**

Chipotle tortilla, chipotle spread, grilled chicken, black beans, corn, pepper, cheese blend, and cilantro.

**Turkey Cranberry**

Spinach tortilla, herb spread, spinach, turkey, and cranberry.

**Almond Chicken Salad Slider**  

Slider bun, chicken salad mix (grilled chicken, celery, grapes, almond, mayonnaise, mustard and seasonings).

**Caprese**  

Slider bun, mozzarella cheese, fresh basil, tomato, basil pesto, and balsamic glaze.

**Mediterranean** 

Slider bun, squash, zucchini, eggplant, red onion, and hummus.



**Ham & Cheese** 

Slider bun, ham, and cheddar cheese with mayo spread.

**SNACKS**

**Assorted Frito Lay Chips**  

**\$1.09 (1 oz)**

Pretzel Bites (Salty or Cinnamon)  

**\$2.39 (3 Bites)**

**Rice Krispie Treats (M&M or Marshmallow)**   

**\$2.59 (3x3)**

Sahale Snack Mix   

**\$2.99(1.5 oz)**

**Veggie Cup with Red Pepper Hummus**    

**\$3.39(6 oz)**


Fruit Cup    

**\$3.49(8 Oz)**

**A LA CARTE SIDES**

4 OZ Servings

**Tuscan Baci Roll w/ Butter**  

**\$1.09 Green Jell-O Salad**    

**\$1.69**

**Baked Beans** 

**\$1.29 Macaroni Salad**  

**\$1.79**

**Herb Buttered Corn**  

**\$1.29 Roasted Seasonal Vegetables**    

**\$1.79**

**Rice Pilaf**  

**\$1.29 Gluten-Free Bread w/ Butter**  

**\$1.79**

**Roasted Red Potatoes**    

**\$1.39 Coleslaw**  

**\$1.89**

**Jasmine Rice**    

**\$1.49 Italian Pasta Salad** 

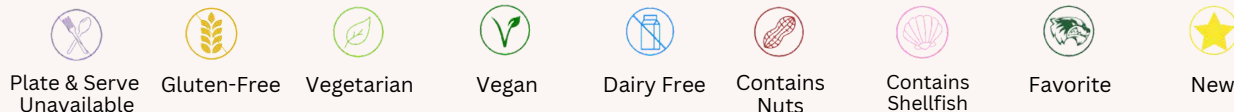
**\$1.89**

**Funeral Potatoes**   








**\$1.69 Classic Potato Salad**  

**\$1.99**







All serving sizes are approximate



# Breakfast








<b>Yogurt Parfait Bar</b>  	<b>\$5.79</b>	<b>Southern Charm</b>	<b>\$11.89</b>
Strawberry and vanilla yogurt with fresh berries, granola, and assorted muffins.	10 oz	Buttermilk biscuit and sausage gravy, fresh fruit assortment, country potatoes, scrambled eggs, two bacon strips, and one sausage link.	19 oz
<b>Western Frittata</b> 	<b>\$7.09</b>	<b>American</b>	<b>\$12.29</b>
Eggs with bell peppers, onions, cheddar cheese, sausage, and spicy red pepper coulis. Served with country potatoes.	14 oz	Fresh fruit assortment, country potatoes, two bacon strips or one sausage link, scrambled eggs, muffins, and Danishes.	18 oz
<b>Breakfast Casserole</b> 	<b>\$7.99</b>	<b>Live Omelet Station</b>  	<b>\$12.99</b>
Country potato mix with seasonings, eggs, cheese, and ham. Served with fruit salad and a muffin.	12 oz	8 oz omelet includes vegetables, bacon or sausage, cheese. Served with fresh fruit, country potatoes, and a muffin.	8 oz
<b>The Logger</b> 	<b>\$11.29</b>		
A pancake with strawberries, whipped cream, and maple syrup. Served with fresh fruit assortment, country potatoes, bacon, and scrambled eggs. (Can be made gluten-free)	18 oz		

## BREAKFAST A LA CARTE

Hard Boiled Egg  	\$0.79	Cinnamon Rolls 	\$1.69
Sausage Link 	\$1.19	Scrambled Eggs  	\$1.99
Dannon Yogurt Cup  	\$1.19	Gluten-Free Pancake (1 pancake)   	\$1.99
Oatmeal Variety  	\$1.19	Bagel and Cream Cheese 	\$2.09
Bacon (2 strips) 	\$1.49	Assorted Doughnuts 	\$2.19

<b>Country Potatoes</b>   	<b>\$1.99</b>	<b>Yogurt Parfait Cup</b>  	<b>\$3.49</b>	<b>Avocado Toast</b>  	<b>\$3.49</b>
Fried Yukon gold potatoes, tricolored peppers, red onion, and seasoning.		Yogurt (vanilla or strawberry), berries, and granola		Baguette toast, avocado, chipotle aioli, arugula, and sweet peppers	
<b>Breakfast Sandwich</b>	<b>\$3.69</b>	<b>Crepe Bar</b> 	<b>\$3.79</b>	<b>Breakfast Burrito</b>	<b>\$5.79</b>
English muffin, sausage patty, egg, and cheese.		Crepes, strawberries, and whipped cream		Flour Tortilla, egg, potato, cheese, and sausage	

### Assorted

<b>Muffin</b> 	<b>\$1.59</b>	<b>Quiche Tartlet</b>	<b>\$1.99</b>
Blueberry, chocolate, almond poppy seed, cinnamon streusel, or (banana nut  ).	2 oz	Broccoli and ham, bacon cheddar, or (spinach and mushroom  ).	3" quiche
<b>Danish</b> 	<b>\$1.59</b>	<b>Gluten-Free Muffins</b>  	<b>\$2.99</b>
Cherry, cinnamon, custard, raspberry or (apple walnut  ).	2 oz		

All serving sizes are approximate



# Lunch

## Hot Dog

6" hot dog with ketchup and mustard packets, relish, and bun. Comes with a choice of macaroni/potato salad and chips.

\*Add beef chili (2 oz) +\$0.89

15 oz

## Pulled Pork Sandwich \$7.99

Slow-roasted barbeque pulled pork on a sesame seed bun. Served with coleslaw and chips.

15 oz

## Loaded Potato Bar \$8.59

Baked Idaho potato, broccoli, scallions, butter, sour cream, shredded cheddar cheese, and crumbled bacon.

\*Add beef and chili (4 oz) +\$1.69

19 oz

## Hamburger

### \$9.99

Quarter pound grilled beef patty, lettuce, tomatoes, pickles, and onions on a sesame bun with mayonnaise, mustard, and ketchup packets. Comes with chips and potato salad.

\*Add beef chili (2 oz) +\$0.89

\*Add 2 bacon strips +\$1.39

\*Add sautéed mushrooms +\$1.09

\*Add cheese +\$1.19

\*Substitute potato salad with baked beans or green salad

15 oz

## Islander

### \$10.39

Slow cooked pork or shoyu marinated chicken with coleslaw, jasmine rice, Tuscan baci roll, and butter.

\*Substitute gluten-free roll & butter + \$1.79

16 oz

## Chicken Tikka Masala \$11.49

Yogurt- marinated chicken thigh with masala sauce. Served with jasmine rice and naan bread.

\*Add 4oz roasted vegetables + \$1.49

16 oz

## Greek Bowl & Pita \$11.99

Grilled yogurt marinated chicken served with cilantro rice, roasted corn, Greek salad mix, black olives, falafel, tzatziki sauce, feta cheese, and pita bread.

16 oz

## Build Your Own Fiesta Salad \$12.59

Pulled pork or shredded chicken with roasted bell peppers, onions, lettuce, salsa, shredded cheddar cheese, Spanish rice, tortilla strips, tomatillo dressing, and a 6" flour tortilla.

17 oz

\*Add 2 oz guacamole +\$1.69

\*Gluten-free option available

## Taste of Italy \$15.09

Chicken with penne noodles and Alfredo sauce, or meatballs with linguine noodles, shredded parmesan cheese, and marinara sauce. Served with Caesar salad, roll and butter with assorted panna cotta (dressing contains anchovies).

25 oz

\*Minimum of 6

\*Gluten-free option available

All serving sizes are approximate



Plate & Serve Unavailable



Gluten-Free



Vegetarian



Vegan



Dairy Free



Contains Nuts



Contains Shellfish



Favorite



New



# WOLVERINE SANDWICHES

Includes 4" sandwich, chips, cookie, and condiment packets

\*Substitute gluten-free bread and cookie for +\$2.09

## Ham & Swiss

Ham, lettuce, caramelized onions, and Swiss cheese on ciabatta bread with mustard and mayonnaise packets.

**\$7.49**

4" x 4"

## House Salad

Mixed greens, carrots, tomatoes, cucumbers, red onions, croutons and ranch dressing.

**\$7.69**

7 oz

## Grilled Veggie

Cucumber, grilled bell pepper, grilled onion, lettuce, tomato, and provolone cheese on ciabatta bread with mustard and mayonnaise packets.

**\$7.79**

4" x 4"

## Almond Chicken Salad Sandwich **\$7.79**

Mix of chicken, celery, grapes, lettuce, tomatoes, silvered-almonds, mayonnaise and mustard on ciabatta bread.

4" x 4"

## B.L.T

Thick-cut peppered bacon, lettuce, and tomato on ciabatta bread with mustard and mayonnaise packets.

**\$7.79**

4" x 4"

## Add-Ons

Chicken +\$3.59(4oz)

Steak +\$5.29(4oz)

## B.L.A.T

Thick-cut peppered bacon, lettuce, tomato, and avocado on ciabatta bread with mustard and mayonnaise packets.

**\$7.99**

4" x 4"

## Club

Ham, thick-cut peppered bacon, turkey, lettuce, tomato, and provolone cheese on ciabatta bread with mustard and mayonnaise packets.

**\$7.99**

4" x 4"

## Pesto Grilled Chicken

Marinated grilled chicken breast with fresh mozzarella cheese, tomatoes, and spinach and basil pesto on ciabatta bread with mustard and mayonnaise packets.

**\$8.49**

4" x 4"

## Spicy Italian

Ham, salami, pepperoni, lettuce, caramelized onion, provolone cheese, and tomatoes, on ciabatta bread with Italian vinaigrette, mustard and mayonnaise packets.

**\$8.79**

4" x 4"

## Roast Beef & Provolone

Roast beef, lettuce, and provolone cheese on ciabatta bread with mustard and mayonnaise packets.

**\$9.99**

4" x 4"

## Build Your Own Sandwich Bar **\$11.99**

Includes: ham, turkey, lettuce, onions, pickles, tomatoes, cheddar cheese, provolone cheese, ciabatta bread, and mayonnaise and mustard packets. A choice of potato salad or pasta salad.

\*Substitute gluten-free for \$1.79

# WRAPS

Includes chips and a cookie

## Garden Veggie **\$7.99**

Spring Mix lettuce, cucumber, onion, tomato, garlic black bean spread, and balsamic glaze on a spinach flour tortilla.

## Chicken Caesar **\$8.99**

Romaine lettuce, Parmesan cheese, grilled chicken, and Caesar dressing on a garlic herb flour tortilla.

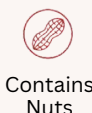
## Hawaiian BBQ Chicken **\$8.99**

Romaine lettuce, pineapple, slow roasted chicken, caramelized onions, mozzarella cheese, and barbecue sauce on a roasted tomato flour tortilla.

**Add side salad to sandwich or wrap +\$1.99**












Add a choice of a side salad (green salad, pasta salad, or potato salad)

All serving sizes are approximate










# PASTA

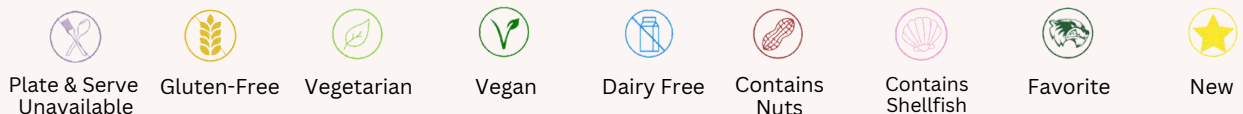
Minimum of 10 servings  
 \*Can be made gluten-free

- |  |                                    |   |                                    |
|--|------------------------------------|---|------------------------------------|
| <p><b>Spaghetti with Marinara</b> </p> <p>Spaghetti with house-made marinara sauce topped with Parmesan cheese.<br/>Includes a roll and butter</p>  | <p><b>\$6.79</b></p> <p>12 oz</p>  | <p><b>Shepherd's Pie</b>  </p> <p>Ground beef, shredded carrots, onions, green beans, and fresh herbs served with Parmesan mashed potatoes and rich mushroom gravy.</p>   | <p><b>\$9.99</b></p> <p>12 oz</p>  |
| <p><b>Pesto Pasta</b>  </p> <p>House-made pesto penne Alfredo sauce, pasta, and Parmesan cheese.</p>   | <p><b>\$6.99</b></p> <p>12 oz</p>  | <p><b>Chicken Parmesan</b></p> <p>Parmesan crusted chicken with a five cheese blend on top of a bed of linguine pasta with house-made creamy marinara sauce.</p>  | <p><b>\$11.29</b></p> <p>16 oz</p> |
| <p><b>Creamy Penne Alfredo</b>  </p> <p>Penne pasta with house-made Alfredo sauce.<br/>Includes a roll and butter</p>  | <p><b>\$7.99</b></p> <p>12 oz</p>  | <p><b>Gorgonzola Chicken</b>  </p> <p>Grilled chicken breast slow roasted and topped with a creamy Alfredo Gorgonzola cheese sauce, roasted sun-dried tomatoes, and pine nuts on a bed of fettuccine noodles.</p> | <p><b>\$13.99</b></p> <p>18 oz</p> |
| <p><b>Vegetable Lasagna</b>  </p> <p>Lasagna noodles, eggplant, bell peppers, mushrooms, onions, squash, zucchini, ricotta cheese, Parmesan cheese, five cheese blend and marinara sauce.<br/>Includes a roll and butter</p> | <p><b>\$8.99</b></p> <p>10 oz</p>  | <p><b>Mahi Mahi Piccata</b></p> <p>Mahi Mahi made with linguine noodles, lemon piccata sauce, capers, tomatoes, and garnished with parsley</p>  | <p><b>\$15.29</b></p> <p>16 oz</p> |
| <p><b>Meat Lasagna</b></p> <p>House-made meat lasagna consisting of ground beef, ricotta cheese, and five cheese blend mixed with marinara sauce.</p>  | <p><b>\$10.09</b></p> <p>10 oz</p> |   |                                    |

## Add-Ons

- |   |                     |                         |                    |
|---|---------------------|-------------------------|--------------------|
| <b>Roll and Butter</b>  | <b>\$1.09</b>       | <b>Grilled Chicken</b>  | <b>\$3.59(4oz)</b> |
| <b>Gluten-Free Penne</b>    | <b>\$2.09 (6oz)</b> | <b>Steak Sirloin</b>    | <b>\$5.29(4oz)</b> |
| <b>Meatballs</b>  | <b>\$2.69(3oz)</b>  | <b>Blackened Salmon</b> | <b>\$8.99(6oz)</b> |
| <b>Fried Tofu</b>      | <b>\$2.79(6 oz)</b> |                         |                    |

All serving sizes are approximate



# Soup & Salad

## SOUP - \$5.69

12 oz serving Includes a roll and butter Substitute gluten-free roll and butter for+\$1.79  
Minimum of 5 per flavor No Plate & Serve Options

### Beef Chili

Red onion, tomato, black beans, spices, ground beef, and broth.

### Broccoli Cheese

A cheese sauce base of cream and spices with broccoli.

### Chicken Noodle

Chicken, vegetables, noodles, spices, and broth.

### Roasted Butternut Squash

Butternut squash, onions, spices, and vegetable coconut broth.

### Chicken Tortilla

Chicken, corn tortilla, onions, garlic, peppers, tomato, lime juice, spices, and broth.

### Loaded Potato

A cream base with spices, onions, carrots, bacon, and potatoes.

### Tomato Basil

Roasted tomatoes, spices, onions, and vegetable broth.

## SALAD

### House Salad

Side Salad (4 oz) **\$3.49**

Entree Salad (6 oz) **\$5.79**

Mixed greens, carrots, croutons, cucumbers, grape tomatoes, red onions, and ranch dressing.

\*Balsamic vinaigrette upon request

\*Gluten-free and vegan options available

### Caesar Salad

Side Salad (4 oz) **\$4.29**

Entree Salad (6 oz) **\$5.99**

Romaine lettuce, shredded Parmesan cheese, croutons, lemon wedge, and Caesar dressing (contains anchovies).

### Spinach Salad Side Salad (4 oz) **\$4.79**

Spinach, seasonal berries, feta cheese, glazed walnuts, and raspberry vinaigrette dressing.

### Caprese Salad Side Salad (4 oz) **\$4.99**

Single tomato and pesto marinated mozzarella cheese with lemon vinaigrette arugula and fresh basil serve with a crostini.

### Build Your Own Salad Bar **\$10.39**

Chopped romaine lettuce, grape tomatoes, olives, chick peas, croutons, shredded cheddar cheese, crumbled bacon, diced ham, turkey, balsamic vinaigrette, and ranch dressing with a roll and butter.

### VIP Wedge Salad

Side Salad (5 oz) **\$5.89**

Crispy iceberg wedge with fresh grape tomatoes, crumbled bacon, Parmesan cheese, 1 crostini slice, and green goddess dressing (contains anchovies).

### Southwest Salad Entree Salad (5 oz) **\$5.99**

Mixed greens, crispy onions, roasted corn, roasted bell pepper, black beans, and chipotle ranch dressing.

### Cobb Salad

Entree Salad (8 oz) **\$7.39**

Mixed greens, feta cheese, grape tomatoes, cucumbers, bacon bits, sliced eggs, croutons, turkey, ham, avocado, and ranch dressing.

### Citrus Chicken Salad Entree Salad (9 oz) **\$8.99**

Baby arugula, grilled chicken, crumbled bacon, red onion, avocado, roasted corn, parmesan cheese, mandarin oranges, and orange vinaigrette.

### Add-Ons

1oz Dressing	\$0.49
Roll and Butter	\$1.09
4 oz Grilled Chicken	\$3.59
4 oz Steak Sirloin	\$5.29
6 oz Blackened Salmon	\$8.99
Fried Tofu(6 oz)   	\$2.79



# Dinner

Includes Tuscan baci roll and butter. Minimum order of 6.




\*Substitute gluten-free bread +\$1.79

\*Substitute roasted red potatoes at no extra cost








\*Add 6 oz Fried Tofu for \$2.79

## POULTRY

Add on Halal chicken breast 6 oz only +\$11.49

- |   |                |  |                |
|---|----------------|--|----------------|
| <b>Roasted Turkey Breast</b>   | <b>\$12.29</b> | <b>Chicken Caprese</b>   | <b>\$14.29</b> |
| Oven roasted turkey breast with savory turkey gravy. Served with creamy mashed potatoes and green beans.  | 18 oz          | Airline chicken breast topped with fresh tomato salsa, mozzarella cheese, and drizzled balsamic reduction. Served with garlic mashed potatoes and green beans.                                 | 18 oz          |
| <b>Cajun Mango Barbecue Chicken</b>    | <b>\$13.29</b> | <b>Chicken Fricassee</b>    | <b>\$15.29</b> |
| Airline chicken breast slow-cooked in barbecue sauce and topped with mango salsa. Served with herb-buttered corn and rice pilaf.                                  | 19 oz          | Airline chicken breast slowly cooked in herb cream white wine sauce. Served with rice pilaf and roasted seasonal vegetables.   | 18 oz          |
| <b>Chicken Cordon Bleu</b>   | <b>\$14.29</b> | <b>Chicken Marsala</b>   | <b>\$15.29</b> |
| Breaded chicken breast with Swiss cheese and ham. Topped with bleu cheese cream sauce and crumbled bacon. Served with rice pilaf and roasted seasonal vegetables. | 18 oz          | Slow-roasted chicken with a rich mushroom marsala wine sauce. Served with roasted red potatoes and roasted seasonal vegetables.  | 18 oz          |

## BEEF

- |   |                |   |                |
|---|----------------|---|----------------|
| <b>Pot Roast</b>   | <b>\$13.29</b> | <b>Beef Tenderloin</b>   | <b>\$22.39</b> |
| Slow cooked pot roast served with garlic mashed potatoes, vegetable gravy, and roasted seasonal vegetables.   | 16 oz          | 6 oz hand-cut filet mignon topped with red wine demi sauce. Served with red roasted potatoes, roasted seasonal vegetables mixed with tricolored carrots.  | 16 oz          |
| <b>BBQ Brisket</b>  | <b>\$14.59</b> | <b>Prime Rib</b>              | <b>\$26.59</b> |
| 6 oz roasted brisket topped with tangy BBQ sauce. Served with creamy mashed potatoes, herb buttered corn, and a corn muffin.  | 16 oz          | 8 oz hand-cut marbled prime rib with au jus and horseradish sauce. Served with garlic mashed potatoes and roasted seasonal vegetables mixed with tricolored carrots.                                    | 18 oz          |
| <b>Smoked Tri Tip</b>    | <b>\$15.99</b> | <b>Beef Wellington</b>  | <b>\$28.39</b> |
| Smoked tri tip, roasted vegetables, roasted red potatoes and fresh chimichurri sauce.   | 16 oz          | 6 oz cut filet of beef coated with a pâté of mushroom, wrapped in a puff pastry, and topped with a roasted shallot sauce. Served with a lightly baked creamy duchess potatoes and roasted baby carrots. | 16 oz          |

# PORK

## Mango Peach Chops

Two hand-cut seared boneless chops with a spicy mango peach chutney glaze. Served with red roasted potatoes and green beans.

**\$10.19**

16 oz

## Honey Glazed Ham

Roasted honey glazed ham topped with vegetable gravy. Served with red roasted potatoes and roasted seasonal vegetables.

**\$11.29**

16 oz

## BBQ Pork Ribs

Slow roasted pork ribs with a tangy BBQ sauce. Served with mac and cheese, roasted seasonal vegetables, and a corn muffin.

**\$10.19**

16 oz

## Bacon Wrapped Pork Loin

Roasted pork loin wrapped in bacon and topped with apple cream sauce. Served with twice mashed potatoes and roasted seasonal vegetables.

**\$11.99**

16 oz

## Schnitzel

Breaded pork loin chop topped with house-made brown gravy. Served with creamy mashed potatoes and roasted seasonal vegetables.

**\$11.29**

16 oz

## Tomahawk Pork Chop

16 oz bone in pork chop topped with peach mango salsa. Served with tricolored carrots, roasted seasonal vegetables, and red roasted potatoes.

**\$20.39**

16 oz

# SEAFOOD

## Mediterranean Tilapia

Breaded tilapia topped with Mediterranean salsa and basil pesto sauce. Served with rice pilaf, roasted seasonal vegetables, and a lemon wedge.

**\$11.29**

14 oz

## Cucumber Dill Salmon

6 oz seared lemon pepper salmon filet topped with pickled onions and chilled cucumber dill sauce. Served with jasmine rice, roasted seasonal vegetables, and a lemon wedge.

**\$16.29**

16 oz

## Shrimp Alfredo

Four sautéed jumbo shrimp on fettuccine noodles with creamy Alfredo sauce. Served with fresh tomatoes and a lemon wedge.

**\$14.29**

16 oz

## Teriyaki Baked Salmon

6 oz seared salmon filet with teriyaki glaze. Topped with slivered scallions. Served with jasmine rice and roasted seasonal vegetables.

**\$16.29**

16 oz

## Mahi Mahi Piccata

Mahi Mahi made with linguine noodles, lemon piccata sauce, capers, tomatoes, and garnished with parsley.

**\$15.29**

16 oz

## Tropical Mahi Mahi

6 oz grilled Mahi Mahi topped with fresh tropical mango pineapple salsa. Served with rice pilaf, roasted seasonal vegetables, and a lemon wedge.

**\$16.29**

16 oz

All serving sizes are approximate



Plate & Serve Unavailable



Gluten-Free



Vegetarian



Vegan



Dairy Free



Contains Nuts



Contains Shellfish



Favorite



New

# Vegetarian

Minimum of 10 servings

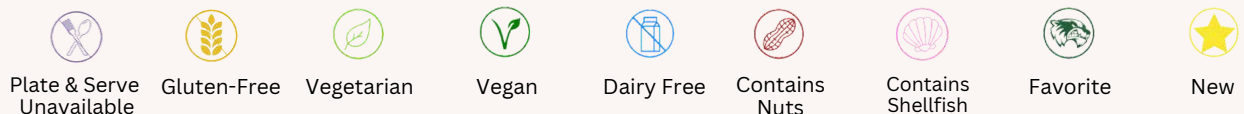
\*Meat and gluten-free options available upon request

Some options include a roll and butter

\*Substitute gluten-free roll and butter +\$1.79

<p><b>Spaghetti with Marinara</b> </p> <p>Spaghetti with house-made marinara sauce topped with Parmesan cheese.</p>	<p><b>\$6.79</b></p> <p>12 oz</p>	<p><b>Vegetable Masala</b> </p> <p>Indian style vegetable stew. Basmati rice, bell peppers, cauliflower, carrots, onions, red potatoes, and tomatoes. Served with naan bread.</p>	<p><b>\$8.79</b></p> <p>15 oz</p>
<p><b>Asian Veggie Stir Fry</b>  </p> <p>White rice, bell peppers, broccoli, cabbage, onion, sugar snap peas, and water chestnuts. Topped with green onions and toasted sesame seeds with teriyaki sauce.</p>	<p><b>\$7.99</b></p> <p>10 oz</p>	<p><b>Vegetable Lasagna</b> </p> <p>Lasagna noodles, eggplant, bell peppers, mushrooms, onions, squash, zucchini, ricotta cheese, Parmesan cheese, five cheese blend and marinara sauce.</p>	<p><b>\$8.99</b></p> <p>10 oz</p>
<p><b>Baked Ziti Primavera</b> </p> <p>Ziti noodles tossed with roasted seasonal vegetables, five cheese blend, and marinara sauce.</p>	<p><b>\$7.99</b></p> <p>10 oz</p>	<p><b>Vegetarian Loaded Potato Bar</b>  </p> <p>Baked russet potatoes, steamed broccoli, butter, scallion, shredded cheddar cheese, and sour cream.</p>	<p><b>\$8.99</b></p> <p>20 oz</p>
<p><b>Creamy Mac and Cheese</b> </p> <p>Macaroni noodles with a house-made creamy cheese sauce. Topped with toasted panko bread crumbs.</p>	<p><b>\$7.99</b></p> <p>12 oz</p>	<p><b>Cheese Enchiladas</b> </p> <p>Two flour tortillas filled with a three cheese mix, topped with green enchilada sauce. Served with black beans, guacamole, sour cream, and Spanish rice.</p>	<p><b>\$9.79</b></p> <p>15 oz</p>
<p><b>Creamy Penne Alfredo</b> </p> <p>Penne pasta with creamy Alfredo sauce and Parmesan cheese.</p>	<p><b>\$7.99</b></p> <p>12 oz</p>	<p><b>Ratatouille</b>    </p> <p>Eggplant, bell peppers, mushrooms, onions, squash, tomatoes, zucchini, and tomato sauce. Served with long grain rice.</p>	<p><b>\$9.99</b></p> <p>10 oz</p>
<p><b>Cauliflower Steak</b>   </p> <p>Seasoned cauliflower steak served over pesto rice, fresh grape tomatoes, and basil pesto.</p>	<p><b>\$8.29</b></p> <p>12 oz</p>		

All serving sizes are approximate






# Dessert

## COOKIES

Assorted Cookies 	\$0.99
Raspberry Jelly Filled Cookie 	\$1.39
Brownie Filled Cookie  	\$1.39
Green Frosted Sugar Cookies	\$1.49
Custom Logo (14 day advanced notice required)	+\$1.69
Coconut Macaroons  	\$1.59
French Macaroons (2 each)   	\$2.19




## PIES

Assorted Cream Pie (1 slice of coconut, strawberry, or chocolate)	\$2.29
Fruit Pie (1 slice)	\$3.29
Key Lime Pie (1 slice) 	\$3.29
Pumpkin Pie with Whipped Cream (1 slice)	\$3.29
Home-Style Apple Pie (1 slice)	\$3.49












## CHEESECAKES

Cheesecake Bites 	\$1.19
New York Cheesecake	\$4.09
Lemon Cheesecake 	\$4.19
Raspberry Swirl Cheesecake	\$4.79
Turtle Cheesecake	\$5.09
Sweet Potato Maple Cheesecake	\$5.09






## CAKES

Sheet Cake (Half(48 servings) Full(96 servings) Chocolate or Vanilla)	\$1.79
Strawberry Shortcake 	\$3.09
Custard Caramel Cake 	\$3.49
Tres Leches 	\$3.79
Ultimate Chocolate Cake	\$4.79
Triple Chocolate Mousse Cake	\$5.09

## SWEET TREATS



Mini Cupcakes (Minimum of 6)	\$1.09	Nutella Croissant 	\$3.29
Cupcakes (Minimum of 6)	\$1.59	Crepe Bar: Strawberries & Cream (2 crepes/serving) 	\$3.79
Cinnamon Roll 	\$1.69	Coconut Rice Pudding   	\$3.99
Cream Puffs (Minimum of 6)	\$1.69	Chocolate Mousse Cup (Minimum of 6) 	\$4.99
Twice Baked Almond Croissant  	\$3.29	Crepe Brûlée (Minimum of 6)  	\$5.09

## ASSORTMENTS

<b>Brownies</b> Mint, caramel, and fudge.	<b>\$1.39</b>	<b>3" Tartlets</b> Key lime, vanilla fruit, and chocolate sea salt caramel.	<b>\$2.09</b>
<b>Specialty Bars</b>   Brownie, caramel, peanut butter, raspberry, seven layer, and lemon.	<b>\$1.39</b>	<b>Panna Cotta</b>  A choice of caramel, chocolate, vanilla, strawberry, or (coconut   ).	<b>\$3.49</b>

(Minimum of 6)

### Gluten-Free Dessert Options:

Coconut Macaroons	\$1.59	Chocolate Mousse Cup	\$4.99
French Macarons	\$2.19	Crepe Brûlée	\$5.09
Coconut Rice Pudding  	\$3.99	Panna Cotta	\$3.49

# Beverages

## CARAFE SERVICE

Iced Water (8 oz)	\$0.99
Apple or Orange-Mange Juice (8 oz)	\$1.99
Classic Lemonade (8 oz)	\$1.99
Pink Lemonade (8 oz) 	\$1.99

## DISPENSER SERVICE

Iced Water (8 oz)	\$0.49
Classic Lemonade (8 oz)	\$0.99
Pink Lemonade (8 oz) 	\$0.99
Apple or Orange-Mango Juice (8 oz)	\$1.99
Add Fruit Slices (Price per dispenser, serves 50) <small>(Choose one: strawberry, pineapple, cucumber mint, orange, lemon, or lime)</small>	\$10.99

## READY TO SERVE

Hot Chocolate (10 oz serving)	\$1.99
Apple Cider (10 oz serving)	\$1.99
Hot Wassail (10 oz serving)	\$1.99
To-Go Coffee (Minimum of 5)	\$2.59

## INDIVIDUAL PACKET

Hot Water Service (10 oz)	\$0.49
Hot Chocolate (10 oz) (Hot water included)	\$1.09
Apple Cider (10 oz) (Hot water included)	\$1.09

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<b>Water Bottles</b> (20 oz)	<b>\$1.19</b>	<b>Bottled Juices</b> (15.2 oz)	<b>\$2.79</b>
<b>Canned Soda</b> (12 oz)	<b>\$1.19</b>	<b>Bottled Milk</b> (2% or Chocolate) (14 oz)	<b>\$3.29</b>
<b>Black and Herbal Tea</b> (12 oz)	<b>\$1.49</b>	<b>Welch's Sparkling</b> (8 oz) 	<b>\$3.59</b>

All serving sizes are approximate

