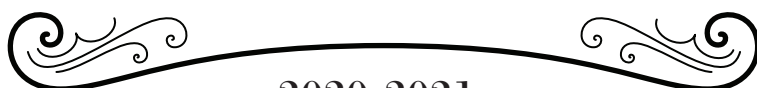


UVU DINING SERVICES



CATERING MENU



2020-2021

ALL MENU OPTIONS ARE PRICED PER SERVING. SERVING SIZES VARY.
Gluten-free options are prepared in an environment that may contain gluten.

SERVICE

SERVICE OPTIONS

▶ BUFFET ◀

PAPER	FREE
UPSCALE PLASTIC	\$1.29
VIP CHINA	\$2.49

▶ PLATED ◀

VIP CHINA	\$3.79
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ADDITIONAL SERVICE HOUR	\$25.00
SHORT NOTICE / CHANGE FEE: 3 BUSINESS DAYS OR LESS	\$25.00
UCCU CENTER FEE	10% OF TOTAL
PICK UP DISCOUNT (FOOD ONLY)	10% OFF TOTAL
DISPOSABLE DELIVERY (MAIN & WEST CAMPUS)	FREE

RETAIL CATERING

Events with a guest count of 100 and under do not need formal approval from Dining Services to use on-campus vendors. Off-campus vendors are not permitted.

APPETIZERS

STUFFED POTATO BITES (MIN:12) 🍟🌟 \$0.99

Roasted red potatoes piped with boursin cream cheese filling. Topped with chives and fresh crumbled bacon.

2 BITES

STUFFED MUSHROOM (MIN: 12) 🍄🌟 \$1.49

Stuffed mushroom with slow cooked sausage herb blend. Topped with smoked Gouda cheese.

2 MUSHROOMS

CHICKEN SATAY 🍗🌿 \$1.69

Grilled marinated chicken on a 4" bamboo skewer served with Korean peanut sauce.

2 - 1 OZ CHICKEN SKEWERS

CAPRESE SKEWER 🍅🌿🍷 \$1.49

Fresh basil, cherry tomato and pesto marinated mozzarella on a 4" bamboo skewer. Drizzled with balsamic glaze.

1.5 OZ

FRESH FRUIT SKEWER 🍌🍇🍍🍍 \$1.39

Freshly chopped cantaloupe, grapes, honeydew and pineapple on a 4" bamboo skewer.

2 OZ

CHIPS & SALSA 🍌🍅🌿🍷 \$1.69

Crispy tricolored tortilla chips with house-made salsa fresca. *Add 1oz guacamole +\$1.59.

4 OZ SALSA. 8 CHIPS

BRUSCHETTA 🍞🌟 \$2.99

Garlic rubbed crostini with basil, roasted cherry tomato, mozzarella, ricotta, flaked salt and balsamic glaze.

4 CROSTINIS

MEATBALLS \$2.19

Oven roasted meatball smothered in your choice of barbecue, Swedish or teriyaki sauce.

4 MEATBALLS

GARDEN VEGETABLE ASSORTMENT 🥕🌿 \$2.59

A fresh garden selection of baby carrot, broccoli, cauliflower, celery, cherry tomato and julienne bell pepper. Served with ranch dip.

4 OZ VEG. 1 OZ RANCH

GRILLED POLENTA CAKES 🍷🌿 \$2.69

Tomato grilled polenta cakes and roasted Chile pepper. Served with sun dried tomato pine nut relish and chipotle aioli.

4 OZ

SPINACH ARTICHOKE DIP WITH PITA 🍷🌿 \$3.49

Grilled pita wedges with house-made spinach dip.

6 CHIPS. 3 OZ DIP

CUBED CHEESE ASSORTMENT 🍷 \$3.99

A variety of cubed cheeses served with crackers and garnished with grape.

6 CRACKERS. 4 OZ CHEESE

HUMMUS & PITA CHIPS 🍷🌿🌟🍷 \$3.99

Grilled pita wedges with fresh made traditional roasted garlic hummus.

6 CHIPS. 2 OZ HUMMUS

FRESH FRUIT ASSORTMENT 🍌🍇🍍🍍 \$3.89

An assortment of fresh berries, cantaloupe, grape, honeydew, kiwi, pineapple and watermelon.

4 OZ

COCONUT SHRIMP (MIN: 6 SERVINGS) 🍷🌿 \$5.99

House-made coconut crusted jumbo shrimp with mango chutney. Served hot.

3 SHRIMP

SHRIMP COCKTAIL (MIN: 6 SERVINGS) 🍷🌿 \$5.99

Jumbo wild caught shrimp with lemon wedge and house-made cocktail sauce. Served on ice.

3 SHRIMP

ALL SERVING SIZES ARE APPROXIMATE

PINWHEELS

CHEDDAR BACON RANCH
 RAINBOW GRILLED VEGGIE 🌱🌿
 SOUTHWEST CHICKEN
 TURKEY CRANBERRY 🌿

\$0.69

SOLD IN MULTIPLES OF 8

1 PINWHEEL

SLIDERS

ALMOND CHICKEN SALAD 🌿
 CAPRESE 🌿
 CURRIED CASHEW CHICKEN
 EGG SALAD 🌿🌱
 MEDITERRANEAN 🌿🌱

\$1.79

SOLD IN MULTIPLES OF 12

2 OZ EACH

SNACKS

ASSORTED FRITO LAYS CHIPS 🌿🌿	\$0.89	10Z	HOUSE-MADE GRANOLA BITES 🌿🌿	\$1.69	10Z
WHOLE FRUIT 🌿🌿🌿🌿	\$1.09	1 EA	FRUIT & NUT TRAIL MIX 🌿🌿🌿	\$1.99	2 OZ
CINNAMON BUN PECAN CHEX MIX 🌿🌿🌿🌿	\$1.39	2 OZ	SWEET & SALTY TRAIL MIX 🌿	\$1.99	2 OZ
NATURE VALLEY OATS & HONEY GRANOLA BAR	\$1.39	1.50Z	SAHALE SNACK MIX 🌿🌿	\$2.59	2 OZ

A LA CARTE SIDES

4 OZ SERVING

TUSCAN BACI ROLL WITH BUTTER 🌿	\$0.69	SEASONAL VEGETABLE MEDLEY 🌿🌿🌿🌿	\$1.29
BAKED BEANS 🌿	\$0.99	CLASSIC POTATO SALAD 🌿🌿	\$1.69
HERB-BUTTERED CORN 🌿🌿	\$0.99	COLESLAW 🌿🌿	\$1.69
JASMINE RICE 🌿🌿🌿	\$0.99	ITALIAN PASTA SALAD	\$1.69
RICE PILAF 🌿	\$0.99	MUSHROOM WILD RICE PILAF 🌿	\$1.69
ROASTED RED POTATOES 🌿🌿🌿🌿	\$0.99	MASHED POTATOES & CHICKEN PAN GRAVY 🌿	\$1.89
CHEESY POTATOES 🌿🌱	\$1.29	SAFFRON MUSHROOM RISOTTO 🌿🌿🌱	\$1.99
GLUTEN-FREE BREAD WITH BUTTER 🌿🌿	\$1.29		

ALL SERVING SIZES ARE APPROXIMATE

🌿 - PLATE AND SERVE UNAVAILABLE 🌿 - GLUTEN FREE 🌿 - VEGETARIAN 🌿 - VEGAN 🌱 - NEW 🌿 - FAVORITE 🌿 - DAIRY FREE

BREAKFAST

YOGURT PARFAIT BAR 🍓🍓 \$4.99

Strawberry yogurt, vanilla yogurt, fresh berries, granola and assorted muffin.

8 OZ

WESTERN OMELET 🍳 \$5.99

Omelet with bell pepper, onion, cheddar cheese, sausage and spicy red pepper coulis. Served with hash browns.

6 OZ

CONTINENTAL 🌟 \$8.59

Fresh fruit assortment, choice of two-baked items: muffin, breakfast bread, pastry or donut. Your choice of 12 oz beverage.

12 OZ

THE LOGGER 🌟🌿 \$9.79

Pancakes with strawberry, whipped cream and maple syrup. Served with a fresh fruit assortment, hash brown, bacon and scrambled egg.

15 OZ

SOUTHERN CHARM \$9.99

Buttermilk biscuit with sausage gravy, fresh fruit assortment, hash brown, scrambled egg, two bacon and one sausage.

12 OZ

AMERICAN \$10.29

Fresh fruit assortment, hash brown, bacon or sausage, scrambled egg, breakfast bread and Danish.

14 OZ

BREAKFAST A LA CART

HARD BOILED EGG 🍳🥚 \$0.49

DANNON YOGURT CUP 🍓🌿 \$0.89

SAUSAGE LINK 🍳 \$0.89

BACON (2 SLICES) 🍳 \$1.19

HASH BROWNS 🍳🌿🌿🌿🌟 \$1.19

SCRAMBLED EGGS 🍳🥚 \$1.29

ASSORTED DOUGHNUTS \$1.49

\$0.49

\$0.89

\$0.89

\$1.19

\$1.19

\$1.29

\$1.49

GLUTEN-FREE PANCAKES 🍳🌿🌿 \$1.79

BAGEL & CREAM CHEESE 🌿 \$1.89

YOGURT & BERRY PARFAIT 🌿 \$2.99

CREPE BAR: NUTELLA & BANANA (2 CREPES) \$3.29

CREPE BAR: STRAWBERRIES & CREAM (2 CREPES) \$3.29

BREAKFAST BURRITO (MULT: 12) 🌟 \$4.99

\$1.79

\$1.89

\$2.99

\$3.29

\$3.29

\$4.99

ASSORTED

MUFFIN 🌿

\$1.09

Banana nut, blueberry, chocolate, poppy seed or whole wheat.

4 OZ

BREAKFAST BREAD 🌿

\$1.39

Blueberry, chocolate, poppy seed or vanilla.

3 OZ

DANISH 🌿

\$1.39

Apple, cherry, custard or raspberry.

1.5 OZ

QUICHE TARTLET (MIN:6) \$1.69

Broccoli and ham, chicken tortilla or spinach and mushroom. 🌿

3" QUICHE

GLUTEN-FREE MUFFINS 🍳🌿 \$2.59

Two mini gluten free muffins.

2 OZ

ALL SERVING SIZES ARE APPROXIMATE

LUNCH

WRAPS

GARDEN VEGGIE \$5.29

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

6 OZ

CHICKEN CAESAR \$5.99

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

6 OZ

HAWAIIAN BBQ CHICKEN \$5.99

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

6 OZ

SANDWICHES

Substitute Gluten-Free Bread \$1.29

B.L.A.T. \$6.29

Thick-cut peppered bacon, lettuce, tomato and avocado spread on sourdough bread.

4"X5"

HAM & SWISS \$6.29

Ham, lettuce, caramelized onion, Swiss cheese and honey mustard dressing on honey wheat bread.

4"X5"

SPICY ITALIAN \$7.69

Ham, Italian sausage, pepperoni, lettuce, red onion, tomato, provolone cheese and Italian vinaigrette on ciabatta bread.

4"X6"

BLACK BEAN BURGER \$7.49

Black bean patty, red onion, tomato and mayonnaise on sesame seed bun. Served warm.

4"X4"

ROAST BEEF & PROVOLONE \$8.99

Roast beef, lettuce, provolone cheese and horseradish aioli on rye bread.

4"X5"

TURKEY CLUB \$8.99

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

4"X6"

MAKE IT WOLVERINE \$3.19






Boxed option with your choice of sandwich or wrap, chips, cookie and side salad. Choose one: house salad, pasta salad or potato salad.

ALL SERVING SIZES ARE APPROXIMATE


 - PLATE AND SERVE UNAVAILABLE  - GLUTEN FREE  - VEGETARIAN  - VEGAN  - NEW  - FAVORITE  - DAIRY FREE

WILLY BOXED LUNCH

Includes 4" sandwich, chips, and cookie
 Substitute gluten-free bread & cookie for +\$3.39

B.L.T. \$6.29 Thick-cut peppered bacon, lettuce, tomatoes and mayonnaise on ciabatta bread. 3"X4"	HOUSE SALAD \$6.29   Mixed greens, carrot, cucumber, red onion, tomato and ranch dressing. 7 OZ	GRILLED VEGGIE \$6.29  Cucumber, grilled bell pepper, grilled onion, lettuce, tomato, provolone cheese and pesto mayonnaise on ciabatta bread. 3"X4"
STACKED CLUB \$6.29  Ham, thick-cut peppered bacon, turkey, lettuce, tomato, provolone cheese and honey mustard on three slices of ciabatta bread. 3"X4"	ADD-ONS CHICKEN +\$2.99 4 OZ STEAK +\$4.99 4 OZ	CHICKEN SALAD \$6.29  Chicken, celery, grape, lettuce, tomato, slivered almond and mayonnaise on ciabatta bread. 3"X4"



BUILD-YOUR-OWN SANDWICH BAR  **\$9.99**

Includes: ham, turkey, lettuce, onion, pickle, tomato, cheddar cheese, provolone cheese, mayonnaise, mustard, sour dough and honey wheat bread. Your choice of potato salad or pasta salad.

Substitute Gluten-Free Bread +\$1.29

2 CHEESE. 6 MEAT

ALL SERVING SIZES ARE APPROXIMATE

 - PLATE AND SERVE UNAVAILABLE  - GLUTEN FREE  - VEGETARIAN  - VEGAN  - NEW  - FAVORITE  - DAIRY FREE

PASTA AND PIZZA

▶ PASTA ◀

MIN: 10 SERVINGS

SPAGHETTI & MARINARA 🌱 \$4.99 Spaghetti with house-made marinara sauce. 10 OZ	VEGGIE LASAGNA 🌱🥬 \$6.99 Eggplant, bell pepper, mushroom, squash, zucchini, five cheese blend and house-made marinara. 10 OZ	BEEF STROGANOFF \$9.99 Sautéed beef with onions and mushrooms served in a rich creamy white sauce. Served with butter noodles. 10 OZ
CREAMY PENNE ALFREDO 🌱 \$6.99 Penne pasta with house-made Alfredo sauce made with cream, garlic, Parmesan cheese and white wine. 10 OZ	MEAT LASAGNA \$7.99 House-made meat lasagna consisting of ground beef, Italian sausage and five cheese blend mixed with marinara sauce. 10 OZ	GORGONZOLA CHICKEN 🌱 \$11.99 Airline chicken breast slow roasted and topped with a creamy Alfredo Gorgonzola cheese sauce, roasted sun-dried tomato and pine nut on a bed of fettuccine noodles. 18 OZ

ADD-ONS

GLUTEN-FREE PENNE 🌱🥬	+\$1.99	6 OZ
ADD MEATBALLS	+\$2.19	4 OZ
ADD CHICKEN	+\$2.99	4 OZ

LARGE PIZZA

CHEESE 🌱🥬 \$9.99 Garlic butter crust topped with marinara sauce, five cheese blend and fresh parsley. 8 SLICES	HAWAIIAN 🌱 \$11.59 Garlic butter crust topped with marinara sauce, five cheese blend, Canadian bacon and pineapple tidbits. 8 SLICES	MEAT-LOVERS 🌱 \$12.59 Garlic butter crust topped with marinara sauce, five cheese blend, Canadian bacon, crumbled bacon, Italian sausage and pepperoni. 8 SLICES
PEPPERONI 🌱 \$10.99 Garlic butter crust topped with marinara sauce, five cheese blend and pepperoni. 8 SLICES	VEGGIE 🌱🥬 \$11.59 Garlic butter crust topped with marinara sauce, five cheese blend, mushroom, red onion, sliced olive and tri-color bell pepper. 8 SLICES	SUPREME 🌱 \$12.59 Garlic butter crust topped with marinara sauce, five cheese blend, red onion, sliced olive, tri-color bell pepper, Canadian bacon, Italian sausage and pepperoni. 8 SLICES

GLUTEN-FREE MEDIUM CHEESE 🌱🥬 \$9.99

Cauliflower garlic butter crust topped with gluten-free marinara, five cheese blend and parsley.

4 SLICES

ALL SERVING SIZES ARE APPROXIMATE

MEAL PACKAGES

LOADED POTATO BAR 🌾🌱 \$7.59

Baked Idaho potato, broccoli, caramelized onions, chives, butter, sour cream, shredded cheddar cheese and crumbled bacon.

*Add 5 oz Beef Chili +\$1.59.

19 OZ

BUILD YOUR OWN FIESTA SALAD 🌶️🌱 \$10.99

Pulled pork or shredded chicken with bell-pepper, lettuce, onion, salsa, shredded cheddar cheese, Spanish rice, tortilla strips, tomatillo ranch and 10" flour tortilla. *Add 1 oz guacamole +\$1.59.

10 OZ

ISLANDER \$8.99

Banana-leaf-wrapped slow cooked pork or shoyu marinated chicken with coleslaw, jasmine rice, Tuscan baci roll and butter.

10 OZ

TASTE OF ITALY (MIN:6) 🌟 \$12.99

Chicken or meatball, penne or linguine noodles, marinara or Alfredo sauce. Served with Caesar salad, Tuscan baci roll, butter and vanilla panna cotta. *Gluten-free option available.

16 OZ

LUNCH A LA CARTE

HOT DOG 🌶️ \$2.99

6" hot dog with relish, ketchup, mustard and bun.

10 OZ

CHICKEN TENDERS 🌶️ \$3.69

Two chicken tenders with honey mustard.

4 OZ

NACHO BAR 🌾🌱🌶️🌟 \$3.99

Tri-color tortilla chips with salsa, sliced black olive, sliced jalapeno and nacho cheese sauce.

5 OZ

HAMBURGER 🌶️ \$4.69

Quarter pound grilled beef patty, lettuce, onion, pickle, tomato, mayonnaise, mustard and ketchup on a sesame seed bun.

*Add cheddar cheese +\$0.99.

10 OZ

PULLED PORK SANDWICH 🌶️🌟 \$4.99

Slow roasted barbecue pulled pork on a sesame seed bun. Served with coleslaw.

4 OZ

CHICKEN WINGS (MIN:6) 🌾🌶️🌟 \$5.29

Six chicken wings smothered in your choice of buffalo, lemon-pepper, wolverine extra hot sauce or no sauce.

6 WINGS

MAKE IT A MEAL

\$3.19

Add two slices of watermelon, Lay's chips and potato salad to your a la carte item.

10 OZ

ALL SERVING SIZES ARE APPROXIMATE

SOUP & SALAD

SOUP

Includes Tuscan baci roll and butter

\$4.89

BEEF CHILI 🌾🍷

CHEF'S CHOICE 🌾🍷

CHICKEN NOODLE 🌾🍷

CHICKEN TORTILLA 🌾🍷🥬

CREAMY CHICKEN CORN CHOWDER 🌾🍷

TOMATO BASIL 🌾🥬🍷🥕

SOLD IN MULTIPLES OF 10

ROASTED BUTTERNUT SQUASH (AUG-JAN) 🌾🥬🍷🥕

12 OZ SERVING

SIDE

HOUSE 🌾

\$2.99

Mixed greens, carrot, crouton, cucumber, tomato, red onion and ranch dressing. Balsamic vinaigrette upon request. *Gluten-free available.

4 OZ

SPINACH 🌾🥬🍷

\$3.99

Spinach, seasonal berries, feta cheese, glazed walnut and raspberry vinaigrette.

4 OZ

CAESAR

\$3.79

Romaine lettuce, shaved Parmesan cheese, crouton, lemon wedge, and house-made Caesar dressing.

4 OZ

VIP WEDGE 🌾🥬

\$5.29

Crispy iceberg wedge, with roasted cherry tomatoes, crumbled bacon, shaved Parmesan cheese, and green goddess dressing.

4 OZ

ENTREE

CAESAR

\$ 5.39

Romaine lettuce, shaved Parmesan cheese, crouton, lemon wedge and house-made Caesar dressing.

6 OZ

HOUSE

\$ 5.19

Mixed greens, carrot, crouton, cucumber, red onion, tomato and ranch dressing. Balsamic vinaigrette upon request.

*Gluten-free option available.

6 OZ

SOUTHWEST 🌾🥬

\$ 5.29

Mixed greens, crispy onion strip, roasted corn, roasted bell pepper, black bean and chipotle ranch dressing.

6 OZ

COBB

\$ 6.29

Mixed greens, avocado, cucumber, cherry tomato, crouton, feta cheese, crumbled bacon, ham, turkey, sliced egg and ranch dressing.

6 OZ

ADD-ONS

ADD 4 OZ CHICKEN

\$2.99

ADD 4 OZ STEAK

\$4.99

ADD 1 OZ DRESSING

\$0.39

STEAK & GORGONZOLA

\$ 9.99

Spring mixed green, red onion, Gorgonzola cheese, 4 oz sirloin steak, crouton and green goddess dressing.

6 OZ

BUILD-YOUR-OWN SALAD BAR 🍷

\$8.99

Chopped romaine lettuce, cherry tomato, olive, pea, shredded cheddar cheese, crumbled bacon, diced ham, turkey, crouton, balsamic and ranch dressing.

10 OZ

ALL SERVING SIZES ARE APPROXIMATE

DINNER

CHOOSE ONE

Includes Tuscan baci roll & butter. Substitute gluten-free bread \$1.29. Minimum order of 6.

• BEEF •

MEATLOAF \$9.99

House-made meatloaf in mushroom gravy. Served with creamy mashed potatoes and roasted seasonal vegetables.

16 OZ

POT ROAST \$11.99

Slow cooked pot roast served with garlic mashed potatoes, vegetable gravy and roasted seasonal vegetables.

16 OZ

STEAK SPEAR \$12.99

Tender balsamic glazed marinated flank steak strips wrapped around three jumbo asparagus spears. Served with mushroom wild rice pilaf and roasted seasonal vegetables.

16 OZ

MARINATED FLANK STEAK \$12.99

Tender marinated and grilled flank steak with twice-mashed potato made with chives, cheddar cheese, sour cream and crumbled bacon. Served with roasted seasonal vegetables.

16 OZ

BEEF TENDERLOIN \$19.99

6 oz hand-cut fillet mignon served with garlic mashed potatoes, roasted seasonal vegetables and topped with red wine demi sauce.

16 OZ

PRIME RIB \$23.99

8 oz hand-cut marbled prime rib with au jus and horseradish sauce. Served with garlic mashed potatoes and roasted seasonal vegetables.

18 OZ

• PORK •

MANGO PEACH CHOPS \$8.99

Two hand-cut seared boneless chops with a spicy mango peach chutney glaze. Served with mushroom wild rice pilaf and buttered green beans.

16 OZ

CUBAN MOJO MARINATED PORK \$9.99

Pork roast marinated in citrus juice, Cuban spices and fresh herbs. Topped with corn salsa. Served with black beans and Spanish rice.

16 OZ

HONEY GLAZED HAM (MIN: 15) \$9.99

Bone-in ham served with creamy mashed potatoes, vegetable gravy and sweet potato vegetable medley.

16 OZ

SWEET & SOUR PORK \$9.99

Sweet and sour pork with bell pepper, carrot, onion, sugar snap pea, pineapple and jasmine rice.

16 OZ

TOMAHAWK PORK CHOP \$16.99

16 oz bone-in pork chop served with asparagus spears and red roasted potatoes. Topped with peach mango salsa.

20 OZ

• SEAFOOD •

FISH & CHIPS \$10.99

Three beer-battered Atlantic cod served with English style chips, tartar sauce, lemon wedge and malt vinegar. Served with house side salad.

20 OZ

SHRIMP ALFREDO \$12.99

Four sautéed jumbo shrimp on fettuccine noodles with creamy house-made Alfredo sauce.

16 OZ

CUCUMBER DILL SALMON \$13.99

Lemon pepper seared salmon fillet topped with pickled onion and chilled cucumber dill sauce. Served with jasmine rice and roasted seasonal vegetables.

16 OZ

TERIYAKI BAKED SALMON \$13.99

Salmon fillet with teriyaki glaze. Topped with slivered scallions. Served with jasmine rice and roasted seasonal vegetables.

16 OZ

MAHI-MAHI \$13.99

Mahi-Mahi fillet served with rice pilaf, roasted seasonal vegetables and lemon butter sauce.

16 OZ

• POULTRY •

CAJUN MANGO BARBECUE CHICKEN \$9.99 CHICKEN CAPRESE \$11.99 ROASTED TURKEY BREAST \$10.99

Airline chicken breast slow-cooked in barbecue sauce and topped with mango salsa. Served with herb-buttered corn and rice pilaf.

16 OZ

Airline chicken breast topped with roasted tomato, basil and mozzarella cheese. Served with garlic mashed potatoes and petite green beans. Drizzled with balsamic reduction.

16 OZ

Oven roasted turkey served traditional style with savory turkey gravy, creamy mashed potatoes and petite green beans.

16 OZ

CHICKEN CORDON BLEU \$12.99 CHICKEN FRICASSEE \$12.99 CHICKEN MARSALA \$13.99

Breaded chicken breast rolled with Swiss cheese and ham. Topped with bleu cheese cream sauce and crumbled bacon. Served with rice pilaf and roasted seasonal vegetables.

16 OZ

Airline chicken breast slowly cooked in herb cream white wine sauce. Served with rice pilaf and roasted seasonal vegetables.

16 OZ

Slow roasted chicken with rich mushroom marsala wine sauce, roasted red potatoes and roasted seasonal vegetables.

16 OZ

VEGETARIAN

Meat and gluten-free options available upon request

Options include roll and butter. Six serving minimum for purchase.

SPAGHETTI & MARINARA \$4.99

Spaghetti noodles and house-made marinara sauce. 10 OZ

ASIAN VEGGIE STIR FRY \$6.99

Udon noodles, bok-choy, bell pepper, onion, sugar snap pea and water chestnut. Topped with green onion and toasted sesame seeds. Your choice of teriyaki or peanut sauce. 10 OZ

BAKED ZITI PRIMAVERA \$6.99

Ziti noodles tossed with roasted seasonal vegetables, five cheese blend and marinara sauce. 10 OZ

CREAMY MAC & CHEESE \$6.99

Penne noodles with house-made creamy cheese sauce. Topped with toasted panko bread crumbs. 10 OZ

CREAMY PENNE ALFREDO \$6.99

Penne pasta with house-made creamy Alfredo sauce. 10 OZ

VEGETABLE LASAGNA \$6.99

Eggplant, bell pepper, mushroom, squash, zucchini, five cheese blend and house-made marinara. 10 OZ

VEGETABLE MASALA \$6.99

Indian style vegetable stew. Basmati rice, bell pepper, carrot, cauliflower, onion, red potato and tomato. Served with naan bread instead of roll and butter. 15 OZ

VEGETARIAN LOADED POTATO BAR \$7.19

Baked Idaho russet potato, broccoli, caramelized onion, scallion, butter, shredded cheddar cheese and sour cream. 20 OZ

BLACK BEAN BURGER \$7.99

Black bean patty, red onion and tomato on a sesame seed bun. Served warm. 10 OZ

CHEESE ENCHILADAS \$8.59

Three flour tortillas filled with three cheese mix. Topped with black beans, guacamole, sour cream, Spanish rice and green enchilada sauce. Roll and butter excluded. 15 OZ

RATATOUILLE \$8.99

Eggplant, bell peppers, mushroom, onion, squash, tomato, zucchini, white long-grain rice and tomato sauce. 10 OZ

STUFFED RED PEPPER \$9.99

Whole red bell pepper stuffed with quinoa. Topped with onion and Parmesan cheese. Served on a bed of mushrooms and spinach with roasted seasonal vegetables. Drizzled with balsamic glaze. No minimum order required. 10 OZ

ALL SERVING SIZES ARE APPROXIMATE

 - PLATE AND SERVE UNAVAILABLE  - GLUTEN FREE  - VEGETARIAN  - VEGAN  - NEW  - FAVORITE  - DAIRY FREE

DESSERT

COOKIES

ASSORTED COOKIES	\$0.79
ROLLED SUGAR COOKIES	\$0.79
CUSTOM LOGO (14 DAY ADVANCED NOTICE REQUIRED)	+ \$0.99
FROSTED SUGAR COOKIES	\$1.19
COCONUT MACAROONS 🌱🌟🥥	\$1.29
FRENCH MACRON 🌱	\$1.49

PIES

ASSORTED CREAM PIE (1 SLICE)	\$1.99
HOME-STYLE APPLE PIE (1 SLICE)	\$2.99
KEY LIME PIE (1 SLICE) 🌟	\$2.99
LEMON MERINGUE PIE (1 SLICE)	\$2.99
PUMPKIN PIE (1 SLICE)	\$2.99

CHEESECAKES

CHEESECAKE BITE 🥗	\$0.79
NEW YORK CHEESECAKE (WITH FRUIT TOPPING)	\$3.59
LEMON RASPBERRY CHEESECAKE	\$3.99
RASPBERRY SWIRL CHEESECAKE	\$3.99
RICH TRIPLE CHOCOLATE CHEESECAKE	\$3.99
SEA SALT & CARAMEL CHEESECAKE 🌟	\$4.59

CAKES

SHEET CAKE (SOLD 2X2 OR FULL SHEET. CHOCOLATE OR VANILLA)	\$1.19
GERMAN CHOCOLATE CAKE	\$3.99
TRIPLE CHOCOLATE MOUSSE CAKE (INDIVIDUAL)	\$3.99
TIRAMISU (CONTAINS COFFEE) 🌟	\$3.99
ULTIMATE CHOCOLATE CAKE 🥗	\$3.99

► SWEET TREATS ◀

MINI CUPCAKES (SOLD BY THE DOZEN)	\$0.79	HAZELNUT PANNA COTTA (MIN:6) 🌟	\$2.99
CUPCAKES (SOLD BY THE DOZEN)	\$1.29	PEPPERMINT PANNA COTTA (MIN:6) 🌱🌟	\$2.99
MINI ECLAIR CREAM PUFFS (SOLD BY DOZEN)	\$1.29	CREPE BAR: NUTELLA & BANANA (2 CREPE)	\$3.29
ROOT BEER FLOATS (ICE CREAM SCOOP NOT INCLUDED. SELF SERVE) 🌟	\$1.89	CREPE BAR: STRAWBERRIES & CREAM (2 CREPE)	\$3.29
CARAMEL PANNA COTTA (MIN:6) 🌱🌟	\$2.99	CHOCOLATE MOUSSE (MIN:6) 🌱	\$3.99
CHOCOLATE PANNA COTTA (MIN:6) 🌱🌟	\$2.99	PAVLOVA (SOLD IN MULTIPLES OF 6) 🌱🌟	\$3.99
		CREME BRULEE (MIN:6) 🌱	\$4.29

ASSORTMENTS

BROWNIES \$0.99	SPECIALTY BARS 🥗 \$0.99	TARTLETS 3" \$1.79
Mint, rocky road, triple chocolate, fudge and walnut.	Brownie, caramel, cream cheese, lemon, peanut butter, raspberry and seven layer.	Key lime, sea salt chocolate and vanilla-fruit.

ALL SERVING SIZES ARE APPROXIMATE

🌱 - PLATE AND SERVE UNAVAILABLE 🥗 - GLUTEN FREE 🌱 - VEGETARIAN 🥗 - VEGAN 🌟 - NEW 🥗 - FAVORITE 🌱 - DAIRY FREE

BEVERAGES

▶ CARAFE SERVICE ◀

ICED WATER	\$0.79
0-CAL CF-FREE PEACH GREEN TEA ⭐	\$1.69
APPLE OR ORANGE MANGO JUICE	\$1.69
CLASSIC LEMONADE	\$1.69
PINK LEMONADE	\$1.69

▶ DISPENSER SERVICE ◀

ICED WATER	\$0.29
0-CAL CF-FREE PEACH GREEN TEA ⭐	\$0.69
CLASSIC LEMONADE	\$0.69
PINK LEMONADE	\$0.69
APPLE OR ORANGE MANGO JUICE	\$1.69
ADD FRUIT SLICES (PRICE PER DISPENSER) (CHOOSE ONE: STRAWBERRY, PINEAPPLE, CUCUMBER, ORANGE, LEMON OR LIME)	\$9.99

	WOLVERINE	
CANNED SODA	WATER BOTTLES	HERBAL & BLACK TEA
\$0.99 (12OZ)	\$0.99 (20 OZ)	\$1.29 (12 OZ)
COFFEE (MIN: 5)	BOTTLED JUICES	MARTINELLI'S
\$1.69 (12 OZ)	\$2.29 (15.2 OZ)	\$3.09 (12 OZ)

▶ READY TO SERVE ◀

APPLE CIDER (12 OZ SERVING)	\$1.69
HOT CHOCOLATE (12OZ SERVING)	\$1.69
HOT WASSAIL (12 OZ SERVING)	\$1.69

▶ INDIVIDUAL PACKET ◀

*Comes with hot water

HOT WATER SERVICE	\$0.69
HOT CHOCOLATE*	\$0.79
APPLE CIDER*	\$0.89

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